



FRIENDSHIP CATERING SERVICES

Prices subject to market cost.
Call (604) 568-5756 or email
catering@vafcs.org for price quote.

Catering Menus

BREAKFAST & BREAKTIME

Fresh Baked Muffins

Assortment of our house made muffins:
banana, carrot, blueberry, raisin bran.

Breakfast Basket

Assortment of house made muffin, and fried
bannock. Served with jam and whipped butter.

Yoghurt Parfait

Vanilla yoghurt with hazelnut granola, berry
compote, and maple syrup.

Seasonal Fruit Platter

Assorted sliced seasonal fruit based upon
freshness and availability.

Continental Breakfast Meal

Platter of freshly baked muffins, pastries and
bannock. Seasonal fruit platter, and chilled
fruit juices.

Hot Breakfast

White cheddar and chive scrambled eggs with
sausage, Hash browns.

BREAKFAST SANDWICHES & WRAPS

Bannock Ham n' Egger

Honey roasted ham, farm fresh egg, and
cheddar on a bannock bun.

Ham & Egg Wrap

Farm fresh scrambled eggs, smoked ham, hash
browns and pico di gallo

Veggie Burrito

Farm fresh scrambled eggs, roasted tomato,
peppers, onion, aged cheddar and pico di gallo

Baked Bannock

Traditional with sea salt.

Traditional Fry Bread

Cinnamon sugar, or plain.

BEVERAGES

Coffee

We serve *Spirit Bear Coffee* Company organic
fair trade locally roasted

Tea

We serve *Two Leaves and a Bud* organic, fair
trade teas

SOUPS

Pacific Salmon Chowder

Fresh sockeye, root vegetables and a touch of
cream.

Classic Chicken Noodle

Chicken breast, fresh vegetables, herb broth

Tomato Fennel (*vegan*)

Roasted tomato and fennel with fresh herbs

Roasted Corn Chowder

Fresh corn and nugget potato with green
chillies

Beef Barley

Hearty slow cooked beef & barley with root
vegetable

Yellow Thai Curried Chicken

Coconut, butternut squash, and a
touch of red curry



LUNCH MEALS

Soup, Sandwich

Selection of sandwiches on sandwich bread, choice of soup.

Taco Beef Chili

Homemade bannock shell, lettuce, cheese, tomato, salsa, sour cream, seasonal fruit platter, and homemade cookies.

BBQ Pulled Pork

Slow roasted spice rubbed pork shoulder with a tangy BBQ sauce, creamy coleslaw, potato salad.

Salmon Wild Rice Bowl

Smoked salmon fillet, wild rice, sauteed kale, roasted beets, pickled mushrooms, with a citrus thyme vinaigrette.

SALADS

Field Greens & Seasonal Vegetable

Fresh greens, shaved seasonal vegetables with a grainy mustard & maple dressing.

Indigi-Caesar Salad

Baby kale Caesar salad with Indian candy bits and grated parmesan

Toasted Quinoa

Quinoa with roasted seasonal vegetables, chickpeas, feta and lemon herb olive oil

PLATTERS AND SIDES

Vegetable Crudit 

Seasonal Vegetable selection, served with roasted garlic hummus, and tzatziki dip

Grilled Vegetable Antipasto

Grilled zucchini, peppers, red onion, eggplant, served with marinated artichokes and olives

Cheese Selection

Assortment of local and award winning Canadian cheese served with spiced nuts, roasted garlic.

DINNER MEALS

Roast Beef Buffet

Chef carved slow roasted AAA Canadian Beef, gravy, baked bannock, roasted root vegetables, garlic mashed potatoes.

Grilled Wild Salmon Buffet

Juniper Berry rubbed grilled salmon fillet, wild rice pilaf, roasted root vegetables, baked bannock.

Flame Grilled Chicken Breast

Grilled free range chicken breast, with lemon garlic herb butter, tzatziki, classic Greek salad, rice pilaf, baked bannock.

CHILLED BEVERAGES

Soda & Bottled Water - *San Pellegrino* Italian flavoured sodas, Pepsi, Coke, Sprite, Rootbeer, Fresca and Orange Pop



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Why We Do What We Do

Friendship Foods & Events is above all a social enterprise company. That means we are working hard to make a small profit and invest it in changing lives. We exist to support initiatives of the Vancouver Aboriginal Friendship Centre Society. From “Pow Wow” nights, helping people find their footing in our community, shelters for those between homes, to community outreach, we do it all!

Crafting Outstanding Events

At the heart of the aboriginal community in Vancouver, we represent the best of Native American food and hospitality and so much more! We’re experts in corporate and catered events, whether you need sandwiches delivered for lunch, or comprehensive event coordination for an elite plated dinner for 150. We are not simply the “go-to” aboriginal caterer but a premier culinary event group promoting traditional and new world cuisine to the world.

West Coast Cuisine with an Aboriginal Twist

As award-winning caterers, we create delicious, customized menus featuring local, sustainable ingredients. We’ve catered everything from cocktails and canapes for 12, sit-down dinners for 200, as well as company barbecues and cultural celebrations. Dietary restrictions are never a problem. We’re also experts in lunch delivery: besides sandwiches or salads, we have a diversity of options to create a truly special mid-day meal break.

Payment Policies (for non-contract customers) EVENTS

For outside events, and new customers, 50% estimated deposit is due at time of booking. Any changes or final payments due for your event is due the day of your event unless otherwise specified and arranged with your event planner.

Payment plans and/or special terms are available upon request. Any adjustments or refunds will be discussed and billed accordingly after the event has completed.

We accept payment by certified cheque, cash, or credit card (Visa / Master Card).

Final Guest Count

Final Guest Count, is due 7 days prior to your event date(s). If you need to increase your guest count, within 7 days of your event date, we will make every effort to accommodate your request.

Cancellation Policy

Our cancellation policy varies with the scope of the event, please ask regarding your event.

Corporate delivery orders require a 48-hour cancellation policy. Corporate clients note:

All prepayments and deposits are forfeited if you, the client, cancel the event with less than 48 hours’ notice.

Friendship Catering will apply the balance of your deposits less 10% towards another delivery occurring within 90 days of the originally agreed-upon delivery date. All costs are subject to change.

Friendship Catering Services is the social enterprise wing of the Vancouver Aboriginal Friendship Center Friendship Center

We are located at:
1611 East Hastings Street
Vancouver BC
V5L 1S7
Telephone: 604.568.5756
Email: catering@vafcs.org

We proudly serve on the unceded territory of the Tsleil Waututh, Musqueam & Squamish Nations .

