

2026 CATERING PACKAGE



FRASER VALLEY CATERING CO.
Rooted in Quality. Inspired by the Valley





BUFFET DINNER

- Minimum 80 people, please inquire for custom pricing for smaller groups
- All buffet dinners come with chefs baked, focaccia choice of served on buffet or served at each table
- All buffets come with basic dessert; cookies, dessert bars, fresh fruit. Choice of family style or buffet
- All catering subject to 18% gratuity, 5% GST and optional offsite catering packages

Pricing.

Buffet Dinner A \$55pp – Choose 1 Carving Station and 1 Main, 1 Pasta, 2 Sides, 2 Salads

Buffet Dinner B \$65pp – Choose 1 Carving Station and 2 Mains, 1 pasta, 3 sides, 3 salads

+Add Passed Hors D'oeuvres to any Buffet +\$20pp

+Add Nitro Ice Cream Dessert Bar Choice of 2 Flavours +\$15pp

+Replace Basic Dessert with Nitro Ice cream dessert bar +\$12pp

Service Package A 15% of food total includes: plates, cutlery, chaffing dishes, catering equipment, servers to setup and clear dinner, carving chef.

Service Package B 28% of food total includes: plates, cutlery, water glass, coffee cup, coffee saucer, water pitchers, water service, coffee and tea after dinner, chaffing dishes, catering equipment, servers to setup and clear dinner, carving chef.

GF = GLUTEN FREE | DF = DAIRY FREE | V = VEGETARIAN | VG = VEGAN | GP = GUILTY PLEASURE

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Carving Station Protein Choices

add additional carving station +\$15pp

Porchetta GF DF

pork belly stuffed with marinated pork loin, rubbed in our espresso herb spice blend and roasted to perfection. Served with sparkling apple jus

Twice Smoked Beef Brisket GF DF

served with chimichurri sauce and espresso beef jus

Black Garlic and Koji Roast Beef GF DF

marinated 2 days in signature black garlic and koji marinade then cooked to medium rare and well done. Served with red wine jus and horseradish

Roasted Brown Sugar Pineapple Ham GF DF

Spiral ham slow cooked in brown sugar, rum, and pineapple juice, served with white wine dijon and chili honey glaze

Cardamom Apple Stuffed Pork Loin GF

Stuffed with apple, goat cheese, pistachio, spinach and topped with an apple cardamom sauce

Salmon Wellington GP

Puff pastry filled with salmon, lemon dill cream cheese, spinach and roasted shallots. Served with chefs béarnaise

Choose Your Mains

additional protein +\$10pp

Tuscan Chicken GF

boneless chicken roasted and slow braised in a creamy roasted tomato, roasted red pepper cream sauce, topped with fresh spinach

Apricot & Apple Stuffed Pork Loin GF DF

Stuffed with apple, apricot, sundried tomato and topped with a roasted shallot apple sauce

Chicken Parmesan GF

grilled chicken breast finished with marinara and parmesan cheese

Lemon Dill Basa Filet GF

buttery basa filet in a delicious white wine, butter, lemon, dill sauce, garnished with pink peppercorn and parsley

Hickory Smoked Beef Brisket GF DF

slow roasted, then smoked, served in a molasses & black pepper glaze topped with chimichuri

Coconut Lime Tilapia GF DF

Tajin honey glazed served in a coconut lime sauce, garnished with fresh cilantro

Chorizo Stuffed Chicken GF

chicken breast stuffed with chorizo, spinach, feta, tomato, topped with a parmesan cream sauce

Orzo Prawn GP

Parmesan cream orzo with white wine poached prawns, wild mushrooms and pesto garnish

Chicken Coq au Vin GF

Chicken thigh cooked long and slow in red wine & beef demi-glaze, mushrooms & root vegetables

more mains on the next page



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Mains Cont.....

additional main +\$10pp

Portabello Stacks GF DF VG

roasted portabello, peppers, onion, tomato sauce, balsamic reduction. *Add feta makes dish not dairy free*

Enchilada GF

corn tortillas re-fried beans, cheese, peppers, choice of mole sauce or ranchero tomato sauce & choice of: vegetarian, beef, chicken

homemade Pierogi GP

handmade potato cheddar pierogi with sauteed onions and kolbasa sausage, served with sour cream

Meatball Marinara GF

chefs meatballs, layered with San Marzano tomato sauce, 3 cheese blend, and roasted red peppers, baked to perfection and topped with parmesan cheese

Choose 1 Pasta

additional pasta +\$7pp

Ricotta Stuffed Caccavelle V

pasta shell filled with house-made ricotta, sundried tomato & spinach on a bed of tuscan sauce, drizzled with pesto

Pesto Cream Penne V

pistachio pesto cream sauce, garnished with sundried tomatoes and fresh parmesan cheese

Black Garlic Alfredo Rigatoni V

creamy black garlic alfredo sauce, wild mushrooms, parsley and fresh parmesan cheese

Salmon Fresca Linguini GP

lemon dill rose sauce, bacon, salmon, sundried tomato, shallots, garnished with fried capers and lemon zest

Chefs Gnocchi V

choice of: wild mushroom and truffle cream sauce **OR** spinach and feta in parmesan cream

Baked Mac and Cheese V

chefs signature cheese sauce, topped with 3 cheese blend and baked to perfection





Choose Sides

additional sides +\$6pp

Herb Roasted Baby Potatoes GF VG DF

roasted in herbs, olive oil, seasoning

Chefs Scallop Potatoes GF V

signature 3 cheese sauce, caramelized onion

Chefs Mashed Potatoes GF V

choose: roasted garlic mashed OR sweet potato pecan

Chefs Greek Potatoes DF VG

Signature Greek marinade, yukon gold wedges, lemon zest

Cinnamon Honey Sweet Potato GF DF VG

roasted diced sweet potato, cinnamon honey glaze, toasted pecans

Coconut Curry Rice Pilaf GF DF VG

lemon grass, coconut milk, carrots, peppers, curry

Greek Lemon Rice GF VG

lemon, dill, mint, garlic butter

Baked Rice Casserole V GF

choice of: broccoli cheddar OR creamy sweet pea and carrot OR wild mushroom cream

Ratatouille GF DF VG

peppers, tomato, zucchini, basil, San Marzano tomato sauce

Brussels and Bacon GF

crispy pancetta, brussel sprouts, maple butter, pecans

Lemon Dill Carrots GF DF VG

lemon dill marinated carrots with honey & sesame

Chefs Seasonal Vegetables GF DF VG

marinated and roasted in herbs and spices

Stuffed Peppers GF VG

basmati rice, black rice, vegetables, tomato sauce, feta cheese, yam puree



Choose Salads

additional salad +\$5pp

Fraser Valley Green Salad **GF VG DF**

lettuces, lots of vegetables, basil oregano vinaigrette

Black Garlic Caesar **V DF**

croutons, parmesan cheese, black garlic caesar dressing

Pasta Salad **V**

choose: Mexican street corn **OR** broccoli cheddar **OR** caprese with balsamic pearls

Pear and Bleu Cheese Salad **GF V**

lettuce, bleu cheese, peppers, onion, pears, almonds, and raspberry vinaigrette

Mediterranean Quinoa Salad **GF V**

cucumber, tomato, onion, feta cheese, olives, peppers, oregano vinaigrette

Coconut Curry Chick Pea Salad **GF V**

yogurt curry dressing, red pepper, cucumber, red onion, crisp apple, cauliflower, cilantro

Potato Salad **GF DF V**

potato, green onion, radish, chefs pickles, smoked paprika

Strawberry Spinach Salad **GF V**

berries, spinach, peppers, red onion, feta, pecans, balsamic vinaigrette



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PLATED DINNER SERVICE MINIMUM 50 GUESTS

3 Course Dinner

Choose 2 items from the Hors D'oeuvres, Salads, Soups

you will present these 2 choices along with "vegan/vegetarian chefs choice"
for a total of 3 choices to your guest for which they will RSVP 1 month in
advance

Choose 2 Items From the Mains Category

you will present these 2 choices along with "vegan/vegetarian chefs choice"
for a total of 3 choices to your guest for which they will RSVP 1 month in
advance

Choose 1 dessert for the whole group

**For 4 or more courses, custom menu items or to hear about the
#harnettstable wine paired dining experience please inquire**

**ALL SELECTIONS MUST BE SUBMITTED TO THE SALES COORDINATOR ONE
MONTH PRIOR TO THE EVENT**

ACCURATE SEATING CHART MUST BE PROVIDED AT EVENT

PLATED DINNER SERVICE

HORS D'OEUVRES

Sambuca Prawn GF

red pepper caviar, microgreen, balsamic reduction, sambuca cream

Chicken Saltimbocca GF

chicken, prosciutto, fresh sage, lemon capers, beurre blanc

Scallops and Bacon GF DF

seared sea scallops, pork belly, apple gastrique, greens

Goat Cheese Stuffed Zucchini GF V

roasted zucchini, herbed goat cheese, red wine vinegar reduction, jalapeno, mint, parsley

Beef and Yorkie DF

thin sliced prime rib, red wine demi-glace and horseradish aioli

Baby Grilled Cheese and Tomato Soup VG

4 cheese grilled cheese, heirloom tomato soup



SALADS

Shrimp and Avocado GF DF

baby shrimp, avocado, cucumber, tomato, citrus vinaigrette

Caprese GF V

tomato, bocconcini, basil, balsamic

Spicy Pineapple GF DF

grilled pineapple, sambal, cilantro, kale, cucumber, tomato red onion

Watermelon Feta Salad GF DF

watermelon, feta, mint, basil, blueberry, arugula, red onion

Grilled Caesar GP

grilled romaine, brioche crouton, parmesan cheese, black garlic caesar dressing



SOUPS

Split Tomato Pesto GF V

2 soups 1 bowl, roasted tomato bisque and red pepper pesto cream

French Onion GP

gruyere cheese, croutons, brandy

Frothy Five Onion Soup V GF

5 onions, butter, cream, cardamom

Lobster Bisque GF

lobster, cream, saffron, chives

Minted Pea and Ham GF

sweet pea, ham, mint, tuile

Mulligatawny GF

chicken, coconut curry cream, black rice, mushroom, onion, peppers



DESSERT

Crème Brulee Trio GF V

trio of assorted crème brulee in egg cup

White Chocolate Mousse GF V

white chocolate mousse, berry coulis, green tea snow

Chocolate Lava Cake V

hot lava cake, vanilla ice cream, berry coulis,

Spiced Orange Ginger Cake V

spiced caramel latte, toasted almonds

Sticky Toffee Pudding V

vanilla cream, chocolate and caramel pearls

Preserved Pear Tart V

ice wine foam, pistachio whip, sour apple gelee, salted caramel ice cream



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MAINS



\$95pp Filet Mignon Aux Mures GF

filet mignon medium rare, celeriac puree, blackberry red wine demi-glace, marinated mushrooms,, yorkshire pudding

\$90pp Red Wine 24 Hour Braised Short Rib GF

potato pavé, fennel, grilled zucchini

\$85pp Maple Butter Salmon GF

pink peppercorns, black rice pilaf, roasted peppers

\$80pp Chorizo Stuffed Chicken Breast GF

chorizo, feta, spinach, tomato stuffed chicken breast with parmesan cream sauce, warm quinoa pilaf and roast carrots



\$120pp Surf and Turf GF, DF

3oz braised short rib, 3oz butter poached lobster tail, potato pavé, roasted peppers and mushrooms

\$85pp Mango Salmon GF

salmon, mango & red pepper salsa, cauliflower puree, black rice pilaf, toasted pistachio crumble

\$80pp Yellowfin Sesame Tuna GF DF

cooked to medium rare, ginger miso glaze, warm quinoa pilaf, roast beets



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HORS D'OEUVRES

Added to any Buffet or Plated Service

+20\$ PER PERSON +18% Gratuity +5% GST

*select 3 elegant hors d'oeuvres and 3 exquisite
guests will be served 6-7 pieces per person*

Hors D'oeuvres as a Meal

\$50 PER PERSON + 18% Gratuity +5% GST

*select 5 elegant hors d'oeuvres and 4 exquisite
guests will be served 18-20 pieces per person*





ELEGANT HORS D'OEUVRES

Prawn Cocktail GF DF
Vodka cocktail sauce

Duo Soup Shooters GF V
roasted tomato, basil and butternut squash

Caprese Shooter Skewer GF V
bocconcini, basil, tomato, balsamic

Caesar Salad Endive GF DF V
black garlic caesar dressing

Fruit & Cheese GF V
assorted fruit, cheddar cheese

Stuffed Cherry Tomato GF V
goat cheese and fresh herb

Mini Greek Cucumber Cups GF DF V
greek salad in an edible cup

Spinach Artichoke Bites V
served on focaccia

Avocado Shrimp Toast DF
guacamole, shrimp, melba toast

Watermelon Feta Skewer GF
fresh mint, balsamic reduction

Tomato Basil Bruschetta V
tomato, basil, red onion, balsamic, parmesan

Mini Grilled Cheese & Tomato Soup V
3 cheese, sourdough, soup

Meatball Marinara DF
meatball, marinara, parmesan

Chorizo Stuffed Mushroom GF
chorizo, cream cheese, seasoning

Boneless Pork Bites GF DF
choice of salt and pepper or sweet chili

Sundried Tomato Hummus DF VG
sundried tomato hummus on focaccia

Wild Mushroom Ragout GF VG
mushroom, white bean, tomato sauce, endive

Brussel Pops GF V
fried brussel sprout, maple butter, pecan

Mini Baked Potatoes GF
sour cream, butter, chives, bacon

Beet Devilled Eggs GF DF
beet infused devilled eggs



EXQUISITE HORS D'OEUVRES

Beef Carpaccio **DF**

honey dijon, crostini, microgreens

Prawn Shooter Skewer **GF DF**

mango coulis, blackened prawn

Seafood Ceviche **GF DF**

ceviche, cilantro, lime

Chocolate Covered Bacon **GF**

milk chocolate, bacon, toasted almond

Trio of Stuffed Baby Potatoes **GF V**

tri-Colored, dill pickle, herb and cream cheese, marinara & mozza

Tuna Poke **GF DF**

avocado, radish, green onion, ginger

Salmon Dill Canape **V**

salmon, lemon cream cheese, dill, melba toast

Seared Ahi Tuna **GF DF**

mango chutney, green onion, sesame

Scallops and Bacon **GF DF**

pork belly, scallop, apple gastrique

Cheesy Potato Puffs **GF V**

fried potato mash with 3 cheese

Beef Stuffed Yorkies **DF**

prime rib, demi-glaze, horseradish aioli

Seafood Stuffed Mushroom Caps **GF**

seafood, cream cheese, cheese, herbs

Duck L'orange **GF DF**

medium rare duck breast, orange glaze

Lobster Mac and Cheese **GP**

3 cheese, lobster, macaroni

Jalapeno Poppa's **GF V**

cream cheese, shredded cheese, chefs jam

Brulee Brie Crostini **GF V**

roast apple, berry coulis, nuts

Individual Charcuterie **GP**

meats, cheeses, fruit, baguette

Char Sui Pork **GF DF**

asian style BBQ pork, pickled carrot, daikon, lettuce, green onion

Tater Tot Slider **GP**

choice of beef, chicken or vegetarian with tomato, lettuce, pickle, shallot, cheddar, chefs burger sauce



ACTION STATIONS

Add on to any Buffet or Plated Service +18% Gratuity +5% GST

The Carnival GP \$15

Hot dogs, smokies, corn dogs, popcorn, candied apples

Chef Manned Taco Station GP \$20

Beef, chicken and veggie tacos served with warm tortillas, tomato salsa, chimichurri, fresh cilantro, sour cream, onions, cheese

Chef Manned Mashed Potato Martini GF \$18

Roast garlic mashed, mashed yams served in a martini glass, with all the toppings including cheese and gravy

Hot Churro's Nitro Ice Cream & Crème Brûlée-eggs V \$18

Nitrogen vanilla ice cream, hot churro's, dulce de leche sauce, assorted crème brûlée-eggs

Mac and Cheese Bar GP \$18

Lobster mac and cheesy mac served with an array of proteins and toppings





This image shows a single sheet of white paper with horizontal blue ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.