



FRASER VALLEY CATERING CO.

Rooted in Quality. Inspired by the Valley

events@fraservalleycatering.com

250.307.3648

LUNCH TIME



Add 18% gratuity and 5% GST

Offsite events are subject to a 15% package which includes: plates, cutlery, napkins and all catering equipment and service staff.

www.fraservalleycatering.com



AVAILABLE 10AM – 3PM

IF SERVED FOR DINNER + 35%

LUNCH BUFFETS

All lunches come with assorted dessert squares, cookies and fruit unless otherwise stated

SANDWICH AND SALAD BUFFET

Assorted sandwiches and wraps,
garden veggie salad, caesar salad

\$20 per person

+\$6 add chefs soup

GREEK PLEASE BUFFET

Chicken, beef and veggie souvlaki
Greek salad, garden salad, tzatziki, pita

Choose 1: Greek rice or potatoes

\$30 per person

\$3 sub any 1 souvlaki for prawns

\$5 add prawn souvlaki

SOUP & SANDWICH BUFFET

Basic, gourmet and open faced
sandwiches, wraps
hummus and vegetable display
chef's soup, caesar salad, potato salad

\$28 per person

GERMAN BUFFET

Schnitzel in mushroom sauce,
potato cheddar perogies, sour cream
braised red cabbage and Caesar salad

\$30 per person

ITALIAN PASTA BUFFET

Penne bolognese, wild mushroom &
truffle gnocchi, garlic bread, garden
veggie salad, caesar salad

\$28 per person

+6 add Tuscan chicken

BYOB BURGER BUFFET

Fix up your own burger !!
brisket beef burgers and chicken burgers
the fixings; cheese, pickled jalapeno ,
ketchup, mustard, mayo, relish,
caesar salad, potato salad

\$30 per person

+\$3 each add: bacon, sautee mushrooms

BUILD YOUR OWN BUDDAH BOWL BUFFET

Quinoa bowl with topping of: kale,
tomato, pickled onion, peppers, broccoli,
tomato, egg, cilantro, avocado, feta,
prawns, chicken

sauses of: honey lime vinaigrette, ginger
miso dressing, spicy sambal

\$28 per person

ASIAN GOURMET

BBQ Char siu pork, lemongrass chicken,
coconut curry, asian coleslaw, marinated
diakon & carrot salad, homemade kimchi

\$30 per person

PLATED LUNCH

*all guest to have the same selection

Choose **one main** and one starter for the entire group, price per person is based on the prices listed next to main courses.

Desserts

Add Plated Dessert (below)+\$10 per person
or

1 platter of cookies and fruit per table
+\$5 per person

STARTERS

CHOOSE ONE FOR ENTIRE GROUP

- Black garlic Caesar salad with Sourdough croutons and Parmesan cheese
- Garden and vegetable salad with balsamic basil vinaigrette
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- Bruschetta duo - tomato basil and beet avocado
- Soup de Jour, choose from cream base or broth base

DESSERT

CHOOSE ONE FOR ENTIRE GROUP

- Caramel chocolate swirl cake and cream
- Crème Brûlée of the day
- Lemon raspberry cookie sandwich
- Chefs layered trifle (custard, cookies, cream and cake)
- Chocolate banana nutella crumble

MAIN

CHOOSE ONE FOR ENTIRE GROUP

THAI CHICKEN OR VEGGIE STIRFRY \$30

Chicken and stir fry veg, sautéed in our red coconut curry served over rice pilaf

TUSCAN CHICKEN \$35

Seared chicken baked in a roasted tomato and red pepper sauce, served over rice with chefs veg

SHEPARD'S PIE \$33

Ground beef, mashed potato, gravy, cheddar cheese

STEAK SANDWICH \$40

6oz steak cooked to medium served on garlic toast with mushrooms on the side and potato wedges

LEMON DILL BASA FILLET \$36

Basa filet served over rice pilaf topped with white wine lemon dill and served with chefs veg

ROAST PORK LOIN \$36

Served with mashed potato, cardamom apple sauce, and chefs veg

PESTO CREAM PENNE \$38

Penne and pesto cream with sundried tomato and parmesan cheese

NOTE ON ALLERGIES

if allergy can be treated by removing a component of the dish, no charge

If guest requires a completely separate meal, add \$25 each