

FRASER VALLEY CATERING CO.



HOLIDAY CATERING MENU



BUFFET DINNER

subject to 18% gratuity and a 15% offsite fee which includes; plates, cutlery, servers for dinner duration, catering equipment, utensils

come with chefs dinner rolls and family style squares, cookies, fruit

MEADOW - 1 Carve, 1 Protein, 2 Sides, 1 Veg, 2 Salads \$50 pp

PEAK - 1 Carve, 2 Protein, 2 Sides, 1 Veg, 3 Salads \$60 pp

SUMMIT - 1 Carve, 2 Protein, 2 Sides, 1 Veg, 3 Salads
and 6 hors d'oeuvres or 1 action station \$75 pp

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

EVENTS@FRASERVALLEYCATERING.COM PH:250.307.3648



Carving Stations

Glazed Honey Ham **GF DF**

Honey and pink peppercorn glazed ham, served with white wine dijon

Roasted Turkey **GF DF**

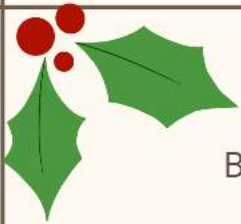
Oven roasted then finished in the smoker, served with our signature cranberry sauce and turkey gravy

Twice Smoked Roast Beef **GF DF**

Twice Smoked Brisket (fatty) or Striploin (lean) double smoked, brushed in homemade BBQ sauce and carved to order served with BBQ sauce and spicy chili sambal on the side

AAA Beef Striploin (upgrade to prime rib +\$5 pp) **GF DF**

Roasted to medium rare, medium, and well done. Served with beef gravy and horseradish



Proteins

Tuscan Chicken GF

Braised bone in chicken in a roasted red pepper cream sauce

Chicken Parmesan GF

Grilled chicken breast finished with marinara and cheese

Basa Filet in Lemon Dill Beurre Blanc GF

Roasted basa filet served in a white wine lemon dill sauce

Roast Turkey GF DF

Roasted and sliced into individual servings of white and dark meat

Apple Cardamom Pork Loin GF DF

Roasted apple chutney, cranberries, cardamom spice

Roast Salmon DF

Roasted and grilled served with mango cranberry chutney

Beef Rouladen GF DF

Thin sliced beef wrapped around sauerkraut, bacon and veggies, topped with a rich beef gravy



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

EVENTS@FRASERVALLEYCATERING.COM PH:250.307.3648



ROAST TURKEY

Sides

Herb Roasted Baby Potatoes GF VG DF
Roasted in Herbs, olive oil and seasoning.

Chefs Scallop Potatoes GF V
3 cheese sauces and caramelized onion.

Coconut Curry Rice Pilaf GF DF VG
Coconut milk, ginger, sesame and spices

Chefs Greek Roasted Potato GF DF VG
Cooked and served in Greek marinade

Mashed Potato GF V
Chefs famous roasted garlic mashed potato

Chefs Stuffing/Dressing V
Wild mushroom and bread stuffing

Pesto Cream Penne V
Creamy pesto penne with sundried tomato



Sides Cont.

Cabbage Rolls V
Homemade beef and rice cabbage rolls in tomato sauce

San Marzano Tomato Rigatoni Pasta V DF
San marzano tomato sauce, basil and balsamic

Ratatouille DF GF VG
Tomato, peppers, eggplant and san marzano tomato sauce

Cheddar and Potato Pierogies V
Served with sour cream on the side

Vegetables

Brussels and Bacon DF GF
Garnished with Balsamic Vinaigrette

Glazed Carrots DF GF V
tossed in honey and thyme

Chefs Assorted Root Vegetables V DF GF
Assorted winter veg and squash in chefs seasoning





Salads

Fraser Valley Green Salad **GF DF VG**

Lettuces, lots of vegetables, and a basil balsamic vinaigrette

Spinach Salad **GF DF V**

Spinach, peppers, onion, strawberry, almond and raspberry vinaigrette

Black Garlic Caesar **V**

Sourdough croutons and parmesan cheese

Beet and Goat Cheese Salad **GF DF VG**

Beets, onion, spinach, goat cheese and cranberry vinaigrette

Apple and Bleu Cheese Salad **GF V**

Lettuce, bleu cheese, peppers, onion, apples, and raspberry vinaigrette

Mediterranean Quinoa Salad **GF V**

Cucumber, tomato, onion, feta cheese, olives, peppers and oregano vinaigrette

Curry Chick Pea Salad **GF V**

curry yoghurt dressing with chick peas, crisp apple, peppers, green onion and cauliflower

Potato Salad **GF DF V**

Potato, green onion and radish in a creamy roast garlic dressing

Dessert

Comes with basic family style dessert.
1 dessert bar, 1 cookie per person, served
with fresh fruit

additional options

Double dessert bars & cookies
+ \$5 per person

Add chef manned station +\$15 pp
Substitute chef manned station +\$10 pp
liquid nitro ice cream, hot churro donut holes
and eggnog creme brulee





HORS D'OEUVRES ADD-ON

+\$20 PER PERSON to add any 6 hors d'oeuvres

Total of 8 hors d'oeuvres per person



ENLIGHTENED APPETIZERS

CROSTINI CAN BE SUBBED FOR ENDIVE OR WONTON SPOON TO MAKE GLUTEN-FREE

Fruit & Cheese Kabob GF V

*Assorted fruit and cheddar cheese served
on a skewer*

Tomato Bruschetta V DF

*Tomato, basil, parmesan and onion on
crostini with balsamic reduction*

Sundried Tomato Hummus GF DF VG

Sundried tomato hummus served on crostini

Mini Meatball Marinara GP

*Homemade ground pork and beef in roasted
tomato & basil marinara*

Spinach Artichoke Dip V

*Spinach, artichoke, garlic and cream cheese
with our special seasoning, served on
crostini*

Mini Greek Cucumber Cups GF DF VG

Mini greek salad served in a cucumber

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

EVENTS@FRASERVALLEYCATERING.COM PH:250.307.3648



ELEGANT APPETIZERS

Prawn Cocktail GF DF

Orange Blossom cocktail sauce

Blistered Tomato & Goat Cheese V

Blistered cherry tomato, goat cheese with balsamic reduction on crostini

Caprese Shooter Skewer GF V

Bocconcini, basil, tomato and balsamic reduction in a shooter skewer

Brussel Pops GF V

Fried brussels sprout, maple butter and toasted pecan

Mini Grilled Cheese with Soup V

3 cheese on sourdough served with soup

Chorizo Stuffed Mushroom GF

Chorizo, cream cheese and seasoning

Boneless Pork Bites GF DF

Choice of salt and pepper or sweet chili

Jalapeno "not deep fried" Pappa GF V

Fresh jalapeno and three cheeses

Wild Mushroom Ragout GF DF VG

Mushroom, white bean and tomato sauce



EXQUISITE HORS D'OEUVRES

Individual Charcuteries GP

Hand held meat, cheese and veggies

Mango Prawn Skewer GF DF

Mango coulis and blackened prawn

Seafood Ceviche GF DF

Ceviche, cilantro and lime served on wonton spoon

Tri of Stuffed Baby Potatoes GF V

Stuffing include; Dill Pickle, Herb and Garlic Cream Cheese, Marinara and mozzarella

Tuna Poke GF DF

Avocado, green onion, sesame and ginger served on wonton spoon

Beef Stuffed Yorkies GP

Prime rib, demi-glace and horseradish aioli

Seafood Stuffed Mushroom Caps GF

Seafood, cream cheese and herbs

Lobster Mac and Cheese GP

Three cheese lobster macaroni served on wonton spoon with GF bread crumb

Sambuca Prawns GF

Blackened prawn coated in sweet pepper Sambuca sauce

Char Sui Pork GF DF

Pickled carrot, daikon, lettuce, green onion and sesame

LATE NIGHT SNACK STATION

+\$20 PER PERSON

served for 1 hour no later than 10:30pm start time

Carnival

Hot dogs, smokies, corn dogs, popcorn and warm, donuts

Chef Manned Grill Cheese to Order

2 chefs will make regular or lobster grilled cheese to order served with roast red pepper and tomato soup

Chef Manned Taco Station

Choice of beef, or chicken served with warm tortillas, tomato salsa, chimichurri, fresh cilantro, sour cream, and cheese with a vegetarian option.

Chef Manned Mashed Potato Martini

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

Mac & Cheese Bar

Regular and GF macaroni noodle served with regular or lobster cheese sauce. Chef manned with an array of toppings and sauces.



