

Rooted in Quality. Inspired by the Valley

www.fraservalleycatering.com events@fraservalleycatering.com phone/text 250.307.3648

BREAKFAST & 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.



AVAILABLE 10AM - 3PM

IF SERVED FOR DINNER + 35%

LUNCH BUFFETS

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

Minimum 30 people

Add 18% gratuity and 5% GST

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discount available over 50 people

SANDWICH AND SALAD BUFFET \$22PP

Assorted sandwiches and wraps, garden veggie salad, caesar salad.

SOUP & SANDWICH BUFFET \$24PP

Basic, gourmet and open faced
sandwiches, wraps
hummus and vegetable display
chef's soup of the day
caesar salad, chick pea and apple salad

ITALIAN PASTA BUFFET \$26PP

Penne in meat sauce, butternut squash ravioli, tuscan chicken, garlic bread, garden veggie salad, caesar salad, caprese salad

BYOB BURGER BUFFET \$28PP

Fix up your own burger !!
brisket beef burgers and chicken burgers
all the fixings; cheese, sautéed
mushrooms, bacon, caramelized onions,
regular condiments
caesar salad, potato salad

GREEK PLEASE BUFFET \$30PP

Chicken, beef and veggie souvlaki skewers, Greek rice, greek potatoes, Greek salad, garden salad, tzatziki, pita bread.

GERMAN SCHNITZEL BUFFET \$28PP

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

BUILD YOUR OWN BUDDAH BUFFET \$30PP

Quinoa, rice, kale, tomato, cucumber, chick pea, spinach, pickled onion, peppers, carrots, broccoli, cilantro, chicken, eggs, avocado with choices of: honey lime vinaigrette or ginger miso dressing

ASIAN GOURMET \$30PP

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



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BREAKFAST BUFFET

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CONTINENTAL BREAKFAST \$20 PP

Muffins, danishes, croissants, fresh fruit, hard boiled eggs, yogurt parfaits, butter, jam, nutella

CLASSIC BREAKFAST \$30 PP

Scrambled eggs, bacon, sausage, ham, hashbrowns, toast, muffins, tomato onion salad, fresh fruit, butter, jam

GOURMET BREAKFAST \$38 PP

Traditional eggs benny, smoked salmon eggs benny, scrambled eggs, sausage, bacon, hashbrowns, toast, muffins, charcuterie, cheese board, marinated olives, yogurt parfaits

ADD ONS

Smoked salmon bagels \$6 pp
Avocado shrimp croissants \$7 pp
Breakfast burritos \$5 pp
Yogurt parfait \$5 pp
Crepes – savoury or sweet \$6 PP
Chef manned omelette station \$12 PP

AVAILABLE 10AM - 3PM MINUMUM 20 GUESTS

PLATED LUNCH

*all guest to have the same selection

Minimum 20 people



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

MARSALA CHICKEN \$35

Marsala wine gravy with assorted mushrooms, mashed potato, and veggies

CHICKEN CAESAR WRAP \$30

Romaine lettuce, chick pea croutons, black garlic Caesar dressing and Parmesan cheese

STEAK SANDWICH \$45

6oz steak cooked to medium, garlic bread, sautéed mushrooms and fries

LEMON DILL BASA FILLET \$30

Preserved lemon, fresh dill in a white wine butter sauce served over rice pilaf.

ROAST PORK LOIN 35

Served with mashed potato, cardamom apple sauce, and veggies

ASIAN CHAR-SIU PORK \$36

Served with rice pilaf and veggies, or seared pork char with cardamom applesauce, potatoes and vegetables

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

Dessert options available as an add on.

For custom menus, custom pricing, more courses, large events, please enquire

STARTERS

CHOOSE ONE FOR ENTIRE GROUP

- Black garlic Caesar salad with Sourdough croutons and Parmesan cheese
- Garden and vegetable salad with balsamic basil vinaigrette
- Tomato bruschetta with balsamic and pomegranate reduction
- Soup de Jour, choose from cream base or broth base

DESSERT

CHOOSE ONE FOR ENTIRE GROUP

- Tiramisu Cake
- · Strawberry Shortcake
- Vanilla Mousse and Chocolate dipped strawberry