



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

BUFFET DINNER

- Minimum 100 people, please inquire for custom pricing for smaller groups
- Please see offsite catering packages on page 16

Pricing

The Standard \$55 Choose 1 carving station, 1 additional protein, 1 vegetable, 3 sides, 3 salads.

The Premium \$65 Choose 1 carving station, 2 additional proteins, 1 vegetable, 4 sides, 3 salads

The Exquisite \$90 Choose 1 carving station, 2 additional proteins, 1 vegetable, 4 sides, 3 salads, 6 Hors D'oeuvres for reception and add nitro ice cream and churro's to dessert.

All offsite catering subject to offsite package A - unless drop off only service

ALL EVENTS SUBJECT TO 18% GRATUITY AND 5% GST *10% LIQUOR TAX WHEN APPLICABLE

ALL OFFSITE EVENTS SUBJECT TO OFFSITE SERVICE PACKAGES

EVENTS@FRASERVALLEYCATERING.COM | 250.307.3648



Carving Station

Porchetta GF DF

Pork belly stuffed with pork tenderloin, herbs, and spices and then roasted and wrapped in prosciutto. Served with sparkling apple jus

Roast Turkey Wellington DF

Stuffed with mushroom, dressing, roasted in phyllo and carved to order, served with cranberry cardamom sauce.

AAA Beef Striploin GF DF

Roasted to medium rare, medium, and well done served with beef gravy and horseradish (upgrade to prime rib +\$5.00 per person)

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

Additional Proteins

Tuscan Chicken GF

Bone in chicken grilled and slow braised in a creamy roasted tomato roasted red pepper cream sauce

Butter Chicken GF

Grilled chicken thighs, rich creamy butter chicken sauce

Chicken Parmesan GF

Grilled chicken breast finished with marinara and cheese

Rainbow Basa Filet in Beurre Blanc GF

Colorful presentation with zucchini & carrot, delicious white wine butter sauce

24-Hour Braised Shortrib/Brisket GP

Slow braised in red wine, and butter, finished with a rich demi-glace

Coconut Curry Icelandic Cod GF DF

Coconut milk, leek, ginger, garam masala, blistered cherry tomato

Wild Mushroom Beef Roulade GF

Rolled beef filled with, mushroom, leek, sundry tomato, and cheese, topped with red wine jus

Sweet Soy and Ginger Pork Loin GF DF

Soy, honey, ginger, scallion and sesame

Chicken Coq au Vin GF

Bone in chicken cooked long and slow in red wine and mushrooms



Sides

Herb Roasted Smashed Baby Potatoes GF VG DF

Roasted in Herbs, olive oil, seasoning

Chefs Scallop Potatoes GF V

3 cheese sauce, caramelized onion, potato

Coconut Curry Rice Pilaf GF VG

Coconut milk, ginger, sesame, spices

Homemade Baked Beans GF VG

Navy bean, black bean, molasses, black garlic

Chefs Seasonal Vegetables GF VG

Our signature marinade roasted vegetables

Spicy Sambal Green Beans GF DF

Sauteed green beans, spicy chili garlic sambal

Zucchini Bruschetta GF VG

Roast zucchini filled with bruschetta

Black Garlic Alfredo Penne V

Black garlic alfredo, parmesan, chives

San Marzano Tomato Rigatoni Pasta V DF

San marzano tomato sauce, basil, balsamic

Vegetarian Lasagna V

Roasted vegetables, rose tomato sauce, cheese

Ratatouille VG

Tomato, peppers, eggplant, san marzano tomato sauce

Pesto Cream Penne V

Creamy pesto sauce, penne, sundried tomatoes, cheese

Butternut Squash Ravioli V

Served in brown butter with sage

Sweet Sausage and Artichokes Rigatoni GP

Italian sausage, artichoke, peppers, onion, rose sauce





Salads

Fraser Valley Green Salad **GF VG DF**

Lettuces, lots of vegetables, and a basil balsamic vinaigrette

Cobb Salad **GF V**

Lettuce, egg, cheese, broccoli, homemade bleu cheese dressing

Black Garlic Caesar **GF V DF**

Chickpea croutons, parmesan cheese

Spicy Pineapple Sambal Salad **DF**

Grilled pineapple, orzo, cucumber, red onion, cilantro, sambal dressing

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, oregano vinaigrette

Caprese Salad **GF V**

Tomato, bocconcini, onion, basil, balsamic vinaigrette

Potato Salad **GF**

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

Dessert

Maple chocolate cake, chefs berry crumbles, fresh fruit

Substitute Nitro Ice Cream, crème brûlée-eggs and Hot Churro with dulce de leche sauce +\$10 pp



BBQ MENU



- Your Chef will cook all your food and serve proteins to you from our 6' charcoal BBQ
- Minimum 100 people, please inquire for custom pricing for smaller groups.
- BBQ Rental of \$175 for every 100 people in attendance.
- Please see offsite catering packages on page 16

BBQ MENU

All BBQ Menus come with:

Homemade Baked Beans GF DF

Grilled Zucchini and Peppers Veg GF VG

Corn Bread V

Mains – all with homemade BBQ sauce ALL GF DF

Only one carving station

BBQ Salmon

BBQ Baby Back Ribs

BBQ Chicken Thigh & Breast

BBQ Steaks (Sirloin and Stiploin)

BBQ Pork Belly (carving station or buffet style)

BBQ Beef Brisket Carving Station

BBQ Porchetta Carving Station

BBQ Portobello Stack with Sweet and Sour BBQ sauce VG

Package A \$60pp

Choose 2 Mains

Choose 2 Sides

Choose 3 Salads

Package A \$60pp

Choose 2 Mains

Choose 2 Sides

Choose 3 Salads

ADD LIVE ACTION CHARCOAL BBQ +\$175

*ALL OFFSITE CATERING SUBJECT TO OFFSITE PACKAGE A - UNLESS DROP
OFF ONLY SERVICE*

SEE OFFSITE CATERING PACKAGE PAGE 15



Sides

- Jalapeno Mac and Cheese V
- San marzano Tomato Rigatoni Pasta DF V
- Pesto Cream Penne V
- Twice Stuffed Baked Potato GF
- Herb Roasted Baby Potatoes GF VG
- Smokey Scalloped Potato GF V
- Coconut Curry Rice Pilaf GF VG
- Ratatouille (casserole tomato, eggplant, peppers) GF VG

Salads

- Black Garlic Caesar Salad GF V
- Fraser Valley Greens with Balsamic Vinaigrette GF DF VG
- Watermelon and Feta Salad GF V
- Fennel and Apple Coleslaw GF DF V
- Traditional Coleslaw GF VG
- Mediterranean Pasta Salad GF V
- Spicy Pineapple Sambal Salad GF



Dessert

- Assorted squares, donut holes and fresh fruit
- Add Nitro Ice Cream and Hot Churro with dulce de leche sauce +\$10 pp

PLATED DINNER 3-5 COURSES

\$65 - \$195 PER PERSON

Choose 3, 4 or 5 courses for the entire group and contact us for pricing.

Custom Menus are available, please contact us for more info

FIRST COURSE

- Lobster bisque
- Pesto and tomato split soup
- Frothy five onion soup
- Sweet pea and mint soup with smoked ham tuille
- Roasted red pepper soup with avocado cream
- French onion soup



SECOND COURSE

- Beef tartare and crostini dijon
- Sambuca prawns and red pepper caviar
- Chicken liver pate in potato basket
- Scallop and pork belly with apple gastrique
- Portobello, roasted red pepper stack, goat cheese and arugula
- Mussels in white wine cream sauce or red curry

THIRD COURSE

- Caprese salad (Tomato, bocconcini, basil) with balsamic reduction
- Gourmet green with honey comb vinaigrette
- Compressed watermelon and feta salad
- Mix beets, goat cheese, candy nuts, cherry vinaigrette
- Crab and avocado, with baby shrimps, arugula and lemon truffle aioli



FOURTH COURSE

- Chicken marsala with wild mushroom medley
- Molasses and fennel braised beef short ribs
- Seared ahi tuna with sesame soy glaze
- Maple butter salmon with pink peppercorn
- Lemon dill basa fillet
- Beef tenderloin, parsnip puree, potato and red wine demi-glace
- Pork char-su with ginger soe vermicelli and vegetables



FIFTH COURSE

- Trio of creme brul-ee
- Mango stilton cardamom cheesecake
- White chocolate mousse with green tea snow
- Dark chocolate pate with toasted hazelnut
- Hot churros and nitro ice cream

HORS D'OEUVRES

+\$20PER PERSON

Your choice of passed or buffet style

(6-8) pieces per person.

Choose 6 Hor's Doeuvres maximum 3 exquisite.



ELEGANT HORS D'OEUVRES



COLD HORS D'OEUVRES

Prawn Cocktail **GF DF**

Vodka cocktail sauce

Brulee Brie Crostini **GF V**

Roast apple, berry coulis, nuts

Caprese 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

Prosciutto Wrapped Melon **GF DF**

Honeydew, cantaloupe, prosciutto, balsamic

Philly Cheese Bite **GF**

Beef, jalapeno cheese, caramelized onion

HOT HORS D'OEUVRES

Mini Turkey Dinner **DF**

Potato, turkey, stuffing, gravy, cranberry

Mini Grilled Cheese **V**

3 cheese, sourdough

Meatball Marinara **DF**

Meatball, marinara, parmesan

Chorizo Stuffed Mushroom **GF**

Chorizo, cream cheese, seasoning

Boneless Pork Bites **GF DF**

Choice of salt and pepper, sweet chili

Jalapeno Poppa **GF V**

Not breaded, jalapeno, cream cheese, cheese

Wild Mushroom Ragout **GF VG**

Mushroom, white bean, tomato sauce, endive

Brussel Pops **GF V**

Fried brussel sprout, maple butter, pecan

Cauliflower Wings **GF VG**

Fried cauliflower in your choice of salt & pepper or homemade hot



EXQUISITE HORS D'OEUVRES

COLD 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

Tri of Stuffed Baby Potatoes **GF V**

*Tri-Colored, Dill Pickle, Herb and Cream
Cheese, Marinara and mozza*

Tuna Poke **GF DF**

Avocado, radish, green onion, ginger

Salmon Lox Wrapped Asparagus **GF DF**

Smoked salmon, asparagus, balsamic

Seared Ahi Tuna **GF DF**

Mango chutney, green onion, sesame

HOT HORS D'OEUVRES

Beef Stuffed Yorkies **DF**

Prime rib, demi-glace, 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

Mini Beef Wellington **GP**

*Phyllo, beef tenderloin, mushroom, demi-
glaze*

Black and White Miso Salmon **GF DF**

Miso ginger glaze, white and black sesame

KFC Skewer (Korean Fried Chicken) **GF DF**

Fried chicken, gochujang, radish, green onion

Char Sui Pork **GF DF**

*Pickled carrot and daikon, lettuce, green
onion*

OFF SITE CATERING SERVICES

For offsite catering events, we are happy to bring the food and staff to you.

Should you require rentals, additional staff we offer these value added packages and add ons.

OFFSITE PACKAGE A

- 15% of food and beverage total includes:
- We will Bring: Dinner plates, dessert plates, cutlery, all chaffing dishes and catering equipment, servers to serve and clear dinner service (no beverage service)
- White Linen Napkin

OFFSITE PACKAGE B

- *28% of food and beverage total Includes*
- Includes water glass, wine glass, water pitchers and water service during dinner service
- Includes white linen napkin
- We will Bring: Dinner plates, dessert plates, cutlery, all chaffing dishes and catering equipment, servers to serve and clear dinner service
- Includes Coffee and Tea Station with coffee, herbal teas, cream, sugar, milk, tea spoons, coffee cups
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Add Servers to Stay Later

- \$35/hr per server

Add Coffee and Tea Station

- \$4.00 per person
- Includes: coffee, herbal teas, cream, sugar, milk, tea spoons, coffee cups