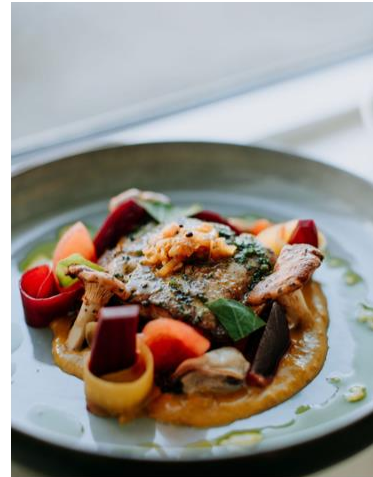




2024 Cocktail & Reception Menus



Welcome to House of Boateng & HOB

Fine Foods Catering

We are delighted you have chosen us to celebrate with you!



Our menus are inspired by the bounty and beauty of our region and while we strive to ensure accuracy, we reserve the right to make adjustments or offer alternative suggestions when certain ingredients are not available. Due to current market availability, prices and seasonally selected products are subject to change without notice.

All menus are pre-set; however, you are welcome to mix and match items from different menus. Pricing will be adjusted based on your final choices. Custom menu creation is available upon request.

As a fully licensed Vancouver Island Catering Company, we are pleased to provide full bar service and coordinate all your beverage and liquor requirements. We will look after all your beverage requests from wine, beer, spirits, mixes, and garnishes to providing bartenders.

Rentals and staffing will be quoted separately based on the unique needs of your event.





Cocktail Reception Menu

Cocktail Reception Before Dinner

\$15 PER PERSON

PICKLED BEETS & GOAT CHEESE (GF)

Almond Brittle, Salted Caramel

TUNA TARTARE & "MANGO RAVIOLI" (DF)

Sweet Soy Caviar, Cucumber, Pickle Ginger Relish

JERK CHICKEN TACO (DF)

Caribbean Slaw, Candied Jalapeño, HOB Aioli

Light Canape Reception

\$25 PER PERSON

PICKLED BEETS & GOAT CHEESE (GF)

Almond Brittle, Salted Caramel

HERB POACHED PRAWN SKEWER (GF, DF)

Pickled Vegetables

MOROCCAN SPICED SALMON (GF, DF)

Jicama, Chayote & Orange Salad

CRISPY SUSHI RICE (DF)

Seaweed Salad & Wasabi & Honey Aioli

BRAISED PORK BELLY

Coffee BBQ, Jalapeño Cornbread, Pepper Jam

* Menu does not require staff on site

Cocktail Reception Menu

Casual Cocktail Party

\$43 PER PERSON

CRISPY SUSHI RICE (DF)

Seaweed Salad, Wasabi & Honey Aioli

PICKLED BEETS & GOAT CHEESE (GF)

Almond Brittle, Salted Caramel

MOROCCAN SPICED SALMON (GF, DF)

Jicama, Chayote & Orange Salad

BRAISED PORK BELLY

Coffee BBQ, Jalapeño Cornbread, Pepper Jam

HERBED POACHED PRAWN SKEWER (GF, DF)

Pickled Vegetable

PLATTERS

CHARCUTERIE & FROMAGE

Selection of Local & International Cheese
Array of Cured & Smoked Meats,
Pickled Vegetables, Crispy Bread
Chutney, Olives, Spiced Nuts

FRUITS (GF, DF)

Selection of Seasonal, Local & Exotic Fruit

* Menu does not require staff on site



Cocktail Reception Menu

PASSED CANAPE RECEPTION

\$52 PER PERSON
Minimum 20 ppl

SCALLOP CEVICHE (GF/DF)

Candied Jalapeño, Citrus & Herbs, Curry Vanilla Dressing
Served in Pipette

PICKLED BEETS & GOAT CHEESE (GF)

Almond Brittle, Salted Caramel

VEGETARIAN CORNET (DF)

Ratatouille, Confit Garlic & Artichoke

TUNA TARTARE & "MANGO RAVIOLI" (DF)

Sweet Soy Caviar, Cucumber, Pickle Ginger Relish

JERK CHICKEN TACO (DF)

Caribbean Slaw, Candied Jalapeño, Pickled onions,
Jerk Mustard Aioli

FORAGERS GALLEY OYSTER MUSHROOM WING

Selection of HOB Sauces

HERBED POACHED PRAWNS SKEWER (GF, DF)

Pickled Vegetable

BRAISED PORK BELLY

Coffee BBQ, Jalapeño Cornbread, Pepper Jam

BAKED MINI POTATO SKINS (GF)

Truffle Sour Cream, Scallions, Bacon

BEEF SUYA (GF, DF)

Nigerian Style Beef Skewer, Shito Mayo, Crushed Nuts

* Menu requires staff on site



Food Station Menu

LEMONADE STAND (GF, DF)

Elderflower Lemonade, Rhubarb & Strawberry Lemonade
\$6 PER PERSON

ARTISAN VEGETABLE PLATTER (GF, DF)

An Array of Pickled, Marinated, Spiced, Candied & Preserved Vegetables, HOB Dip
\$9 PER PERSON

CHEF CASTRO'S EXOTIC CHIPS (GF, DF)

Plantain, Lotus Root, Taro Root, Purple Yam
\$9 PER PERSON

BREAD & DIPS (VEGETARIAN)

Sourdough, Naan Bread, Yorkshire Pudding, Smoked Eggplant Puree & Pesto
\$7 PER PERSON

WEST COAST OYSTER BAR (3 PER PERSON) (DF)

Fresh Raw Kusshi Oysters, Miso & Orange Baked Oysters, Oyster Caesar Shooters
Condiments: Fresh Lemon, Horseradish, Mignonette, HOB Sauce
\$14 PER PERSON

CHARCUTERIE & FROMAGE

Selection of Local & International Cheese
Array of Cured & Smoked Meats, Chutney
Pickled Vegetables, Crispy Bread, Olives, Spiced Nuts
\$17 PER PERSON

ZESTY TACO BAR

Soft Chicken Taco, Cabbage Slaw & Lime Sour Cream
Beef Taco, Tomatoes, Lettuce & Cheese
Fish Taco, Mango & Habanero Hot Sauce
Garnish: Lemons, Candied Jalapeño, HOB Slaw, Pickled Onions, Salsa, Cilantro
\$16 PER PERSON

**** Food Stations require a minimum of 40 ppl***



Food Station Menu

PARMIGIANO - REGGIANO STATION

Pasta tossed in an authentic Italian Parmigiano-Reggiano Wheel

Garnishes: Wild Mushroom, Fresh Peas, Crispy Prosciutto

Spinach Pesto, Sundried Tomato Pesto

\$14 PER PERSON ~ Minimum 40 people

TABLE SIDE CAESAR SALAD IN PARMIGIANO - REGGIANO WHEEL STATION

Romaine, Quail Egg, Herb Croutons, Confit Garlic Vinaigrette

\$10 PER PERSON ~ Minimum 40 ppl

COMFORT FOOD STATION

Duck & Fig Mac & Cheese

Smoked Cheddar

Pulled Pork Shepherd's Pie

Confit Garlic Mashed Potatoes

Baked Mini Potato Skins (GF)

Truffle Sour Cream, Scallions, Bacon

Jamaican Beef & Veggie Pattie

HOB Hot Sauce

\$22 PER PERSON ~ Minimum 40 ppl

SLIDER STATION

Braised Beef Short Ribs, Crispy Chicken, Crab Burger

Garnish: Blue Cheese, Smoked Cheddar, Caramelized Onions, Pickled Vegetables,

Sauces: Jerk Mustard, HOB Hot Sauce, Mayo, Spiced Sour Cream

\$18 PER PERSON

**** Food Stations require a minimum of 40 ppl***



Food Station Menu

AFRICAN - CARIBBEAN FOOD STATION

Ghanaian Style Arancini

Jollof Rice, Spiced Tomato Sauce, Shaved Parmesan Cheese

Jerk Chicken Tostado (GF, DF)

Crispy Corn Tortilla, Mango & Cilantro Salsa

Jamaican Beef & Veggie Pattie

HOB Hot Sauce

Sweet Roasted Plantains (GF, DF)

Candied Jalapeño, Smoked Shrimp Aioli, Cinnamon Spiced Cashew

\$20 PER PERSON ~ Minimum 40 ppl

CARVING STATION

Harissa Marinated Flank Steak (DF)

Red Wine Poached Shallots, Arugula Pesto, House Mustard, Selection of Breads

\$16 PER PERSON ~ Minimum 40 ppl

SUNDAE BAR

Liquid Nitrogen Ice Cream

Garnishes: Baked Sweet Plantain Crumble, Praline, White Chocolate Chips
Sprinkles, Candy, Shredded Coconut, Caramel Sauce, Dark Chocolate Sauce

\$14 PER PERSON ~ Minimum 60 ppl

HOB DESSERT PLATTER

A selection of Four HOB's Mini Desserts

\$12 PER PERSON

**** Food Stations require a minimum of 40 ppl***

The Fine Print

MENU SELECTION

Final menu selection is due to the Event Manager at least fifteen days prior to your event. It is the client's responsibility to determine which menu fits their event. If you need advice, please don't hesitate to contact us.

NUMBER OF GUESTS

Your final guaranteed number of guests are to be provided to the Event Manager at least fifteen days prior to your event. Without final confirmation, you will be billed for the contracted number of guests or the actual attendees, whichever is greater.

DIETARY REQUIREMENTS

Allergies, dietary requirements, and your health is of the greatest concern to our culinary team, and we are pleased to work with you to customize a menu that meets your needs. Please inform the Event Manager a minimum of fifteen days prior to your event date and we will provide alternatives at no additional charge.

EVENT STAFFING COSTS

- Server - \$40 per hour
- Bartender - \$45 per hour
- Chef - \$48 per hour
- Day of Coordinator - \$75 per hour
- Chef Castro - \$125 per hour

All costs are per person, for a minimum of 4 hours each.

DELIVERY & PICK UP SERVICE

Any events without staff on site will require a delivery fee of \$40 and \$40 for pick-up service. Clients can come by and drop off equipment left behind on site at HOB Fine Foods should they choose to.

MENU TASTING

If clients would like to have a sample of a specific menu, please contact our catering manager. This is based on availability, at the cost of minimum 2 people and the specific menu chosen.

EVENTS ON STAT HOLIDAYS

For events that fall on a statutory holiday, clients will be billed based on statutory wages. Employees are paid time-and-a-half for hours worked on a statutory holiday – double-time for hours worked over 12 hours.



The Fine Print Continued

OUT OF CITY EVENTS

Events outside of Greater Victoria will attract out of city charges for staff travel time and accommodation. Variables include location, number of staff and time of year.

APPLICABLE TAXES

Food & Non-Alcoholic Beverages:

18% Service Charge (taxable) & 5% GST

Food & Alcoholic Beverages:

18% Service Charge (taxable), 5% GST & 10% Liquor Tax

BAR SERVICE

As a fully licensed Vancouver Island Catering Company, we are delighted to offer you either a full or partial bar service.

Full Bar – Minimum \$2000 on beverages only; includes wine, beer, liquor, cider, cocktails, and non-alcoholic drinks

Partial Bar – Minimum \$1000 on beverages only; includes wine, beer, cider, and non-alcoholic drinks

Please contact us for more information.

PAYMENT SCHEDULE

An initial deposit - 50% of the total estimate is required to secure the date. The remaining 50% is due two weeks before the event. The final invoice will be sent after the event and any additional cost such as staff hours or rental will be due one week after receiving the final invoice.

SERVICE FEE

Service fee is based on costs that go towards covering catering business operations. This may include things such as maintaining equipment and vehicles, costs towards lost/not returned kitchen gear. Gratuity is not included within the service fee.





Please contact our Events Manager for more details about your event at catering@houseofboateng.ca, we would love to hear from you.

