



CHRISTMAS RECEPTION MENU 2023





Canape Reception

Passed Canapes Before Dinner

Goat Cheese

Spiced Nuts, Rum & Raisin Puree

Crispy Plantain

Bacon & Jerk Mustard Jam, Preserved Pepper

Moroccan Salmon

Jicama, Carrot & Orange

\$15 per person



Canape Reception

Passed Canape Menu

"Spaghetti & Meatball"

Butternut Squash Noodles, Lamb Meatball,
HOB Tomato Sauce, Parmesan

Moroccan Salmon

Jicama, Carrot & Orange

Braised Pork Belly

Jalapeno Cornbread, Cranberry Chutney

Goat Cheese

Spiced Nuts, Rum & Raisin Puree

Crispy Plantain

Bacon & Jerk Mustard Jam, Preserved Pepper

Duck Arancini

Shaved Parmesan Cheese, Smoked Beet Puree

Jerk Chicken Taco

Caribbean Slaw, Candied Jalapeno, HOB Hot Sauce

Mini Yorkshire Pudding

Thinly sliced Roast Beef, Grainy Mustard Jus

African Fried Chicken Skewer

Chili, Smoked Shrimp & Maple Glazed Chicken

\$47 per person (minimum 20 ppl) Contact us if
your number is below the minimum, we have
other options

* **Staff required to be on site**

Canape Reception

Light Reception Menu

Goat Cheese

Spiced Nuts, Rum & Raisin Puree

Duck Confit Wellington

Pistachio, Apricots, Cranberry Fluid Gel

Mini Yorkshire Pudding

Thinly sliced Roast Beef, Grainy Mustard Jus

Braised Pork Belly

Jalapeno Cornbread, Cranberry Chutney

\$22 per person

* **Menu does not require staff**

* **Individually packed meals add \$5 per person**



Canapes and Stations

Passed Canape & Food Stations

"Spaghetti & Meatball"

Butternut Squash Noodles, Lamb Meatball,
HOB Tomato Sauce, Parmesan

Moroccan Salmon

Jicama, Carrot & Orange Salad

Braised Pork Belly

Jalapeno Cornbread, Cranberry Chutney

Goat Cheese

Spiced Nuts, Rum & Raisin Puree

Crispy Plantain

Bacon & Jerk Mustard Jam, Preserved Pepper

Duck Arancini

Shaved Parmesan Cheese, Smoked Beet Puree

Jerk Chicken Taco

Caribbean Slaw, Candied Jalapeno, HOB Hot Sauce

Mini Yorkshire Pudding

Thinly sliced Roast Beef, Grainy Mustard Jus

African Fried Chicken Skewer

Chili, Smoked Shrimp & Honey Glazed Chicken

continued next page

Food Station

Charcuterie & Fromage

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

Pulled Pork Shepherd Pie

Smoked Cheddar

Jerk Chicken Wings (3 pieces per person)

Habanero & Mango Dip

Dessert Station

Three selection of Chef Emily's Holiday Desserts

\$85 per person





Platters

Additional Platter to Enhance Your Reception or Dinner

Pulled Pork Shephard Pie

\$9 per person

Confit Duck Mac & Cheese

\$11 per person

Curry Lamb Meatballs

Mint & Cucumber Yoghurt

\$9 per person

Charcuterie & Fromage

Selection of Local & International Cheese

Cured & Smoked Meats Chutney, Pickled Vegetables, Crispy Bread, Olives, Spiced Nuts

\$16 per person

HOB Crudités

An Array of Pickled, Marinated, Spiced, Candied

Preserved Local & Exotic Vegetables

\$7.5 per person

Jerk Chicken Wings (4 pieces per person)

Habanero & Mango Dip

\$7 per person

Mini Dessert Platter

Four selections of Chef Emily's Holiday Desserts

\$12 per person

Individually packed meals add \$5 per person

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 at least three days prior to your event date and we will provide alternatives at no additional charge.

Event Staffing Costs

- Server - \$40 per hour
- Bartender - \$48 per hour
- Chef - \$48 per hour
- Chef Castro - \$100 per hour

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

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

Alcoholic Beverages

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





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

