



2024 Plated 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.





Plated Menu

A THREE-COURSE AFFAIR

\$60 PER PERSON

ARTISAN BREAD

Selection of Flavoured Butter

TURMERIC & GINGER SOUS VIDE PEAR (GF, VG)

Plot Market Greens, Goat Cheese,
Toasted Almonds, Cranberry Dressing

HOB COFFEE BBQ ORGANIC GAME HEN (GF)

Smoked Cheddar Mashed Potatoes, Jalapeño Cornbread
Orange & Cumin Glazed Carrots

FLOURLESS CHOCOLATE CAKE (GF)

Chocolate Mousse, Salted Caramel, Chocolate Soil
Raspberries, Candied Nuts

ADD:

CHEF CASTRO'S SELECTION OF THREE CANAPES

\$15 PER PERSON

* Please note, we can customize a menu to fit your vision

Plated Menu

FOUR COURSE MENU

\$70 PER PERSON

ARTISAN BREAD

Selection of Flavoured Butter

BABY GEM (CAN BE GF)

Crispy Romaine Lettuce, Shaved Parmesan Cheese
Prosciutto, Croutons, Caesar Dressing

SEARED SCALLOP (GF, DF)

Carrot & Coconut Puree, Carrot Ribbons, Coconut Bacon
Green Oil

SOUS VIDE BEEF STRIPLOIN (GF)

Potato Pave, Seasonal Vegetables
Smoked Eggplant Puree & Red Wine Jus

ELDERFLOWER CAKE

Guava Chantilly, Berries, Meringue

ADD:

CHEF CASTRO'S SELECTION OF THREE CANAPES

\$15 PER PERSON

* Please note, we can customize a menu to fit your vision.





Plated Menu

AFRICAN-INSPIRED SIX COURSE TASTING MENU

\$90 PER PERSON
Minimum 10 ppl

ARTISAN BREAD

Selection of Flavoured Butter

BEEF SUYA (GF, DF)

Nigerian Style Beef Skewers, HOB BBQ Sauce
Chayote & Carrot Slaw

FRIED SWEET PLANTAIN (GF, DF)

Avocado, Braised Beans, Quail Egg

ROASTED YAM (GF, DF, CAN BE VEG)

Foraged Mushrooms, Smoked Fish & Spinach Stew

SPICY PEANUT & GOAT SOUP (GF, DF)

“Omo Tuo” Rice Ball with Herb Oil

FRIED PACIFIC RED SNAPPER (GF, DF)

Grilled Onions, Roasted Peppers, Shito & Pepper Relish

COCONUT RICE PUDDING (GF, DF)

Fresh Young Coconut, Mango & Mint Salad, Crushed Nuts

ADD:

CHEF CASTRO'S SELECTION OF THREE CANAPES

\$15 PER PERSON

Plated Menu

FIVE COURSE MENU

\$80 PER PERSON
Minimum 10 ppl

ARTISAN BREAD

Selection of Flavoured Butter

TURMERIC & GINGER SOUS VIDE PEAR (GF)

Plot Market Garden Greens, Goat Cheese,
Toasted Almonds, Cranberry Dressing

BEEF SUYA (GF, DF)

Nigerian Style Beef Skewers, HOB BBQ Sauce
Chayote & Carrot Slaw

QUEEN CHARLOTTE HALIBUT (GF, DF)

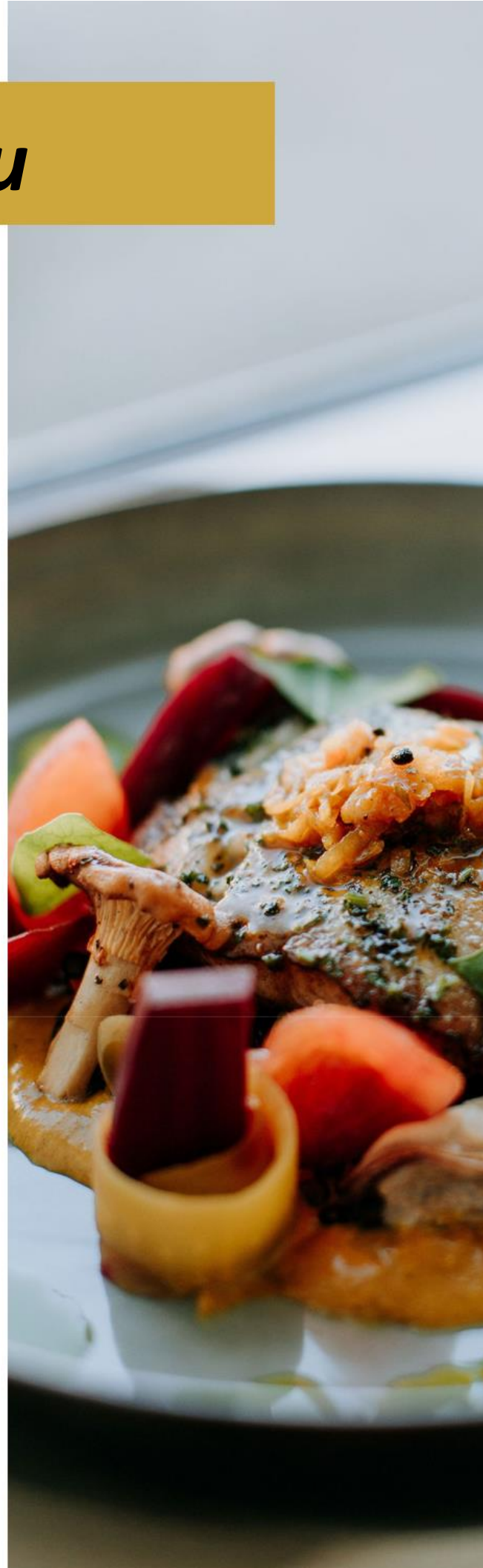
Organic Braised Bulga Lentils, Pearl Onions, Root Vegetables
Curry & Coconut Velouté

LAMB LOIN (GF)

Smoked Cheddar Mashed Potatoes, Broccolini, Baby Carrots
Red Wine Jus

OLIVE OIL CAKE

Mango Gel, Passionfruit Chantilly, Crumble





Plated Menu

PLANT BASED MENU

\$75 PER PERSON

Minimum 10 ppl

ARTISAN BREAD

Stinging Nettle Pesto

HIPPIE SALAD (DF)

BC Mushrooms, Fiddlehead, Sea Asparagus, Kelp
Miso Orange Dressing, Sesame Seeds

SQUASH NOODLES (GF, DF)

Blister Cherry Tomatoes, Hempseed & Nettle Pesto,
Vegan Parmesan

FRIED PLANTAIN (GF, DF)

Candied Jalapeño, Crushed Nuts, Balsamic Syrup
Green Oil

KING OYSTER MUSHROOM STEAK (GF, DF)

Curry & Coconut Braised Lentil, Carrot Ribbons
Preserve Vegetables

RICE PUDDING (GF, DF)

Mango Gel, Fresh Young Coconut, Jackfruit & Mint Salad

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 staff member, 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, 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.

