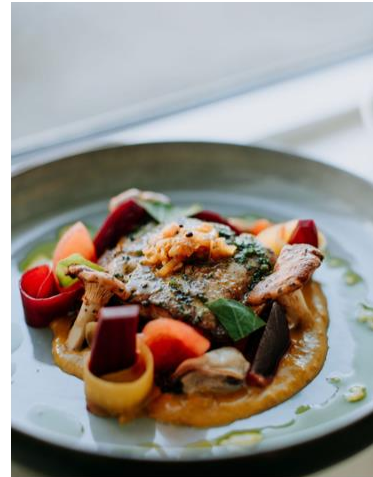




CATERING MENUS

Plated Menus





All of 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, and then pricing will be adjusted based on your final choices.

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

Custom menu creation is available upon request



Plated Menu

A THREE COURSE AFFAIR

\$58 PERSON

ARTISAN BREAD

Flavored Butters

WEST SAANICH BEETS

Baby Kale, Poached Pears, Candied Nuts
Honey & Balsamic Emulsion

SOUS VIDE BEEF STRIPLOIN

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

ELDERFLOWER CAKE

Berries, Meringue, Lemon Curd, Vanilla Cream

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

Plated Menu

FOUR COURSE MENU

\$68 PER PERSON

ARTISAN BREAD

Flavored Butters

WEST SAANICH BEETS

Baby Kale, Poached Pears, Candied Nuts
Honey & Balsamic Emulsion

SEARED SCALLOP

Carrot & Coconut Soup, Curry & Vanilla Oil
Coconut Bacon

MARKET FISH

Harissa Broth, Sea Asparagus, Purple Cauliflower
Baby Kale, Fiddleheads

PAVLOVA

Chocolate Chantilly Cream & Berries

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





Plated Menu

AFRICAN INSPIRED SIX COURSE TASTING MENU

\$88 PER PERSON
Minimum 10 ppl

ARTISAN BREAD

Selection of Flavored Butter

BEEF SUYA

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

FRIED SWEET PLANTAIN

Avocado, Braised Beans, Quail Egg

ROASTED YAM

Foraged Mushrooms, Smoked Mackerel & Spinach Stew

SPICY PEANUT & GOAT SOUP

“Omo Tuo” Rice Ball with Herb Oil

FRIED PACIFIC RED SNAPPER

Grilled Onions, Roasted Peppers, Shito & Pepper Relish

COCONUT RICE PUDDING

Fresh Young Coconut, Mango & Mint Salad, Crushed Nuts

Plated Menu

CHEF MOTO'S JAPANESE FIVE COURSE MENU

\$78 PER PERSON
Minimum 10 ppl

ARTISAN BREAD

Selection of Flavored Butter

SWEET SOY CURED TUNA

Braised Daikon Radish, Dashi Tea

CHARCOAL SMOKED CHICKEN YAKITORI

Scallions & Orange Miso

CHEF MOTO'S MODERN SUSHI

Pickled Cucumber Noodle, BBQ Eel, Scallop
House Smoked Salmon, Albacore Tuna Sushi

BRAISED PORK KAKUNI

Okonomiyaki, Local Oyster Mushroom Tempura
Bonito Flake, Yuzu Kosho Aioli, Scallions

GREEN TEA & STRAWBERRY SHORTCAKE

Anko Sweet Bean Puree, Sweet Sake-Soaked Strawberries





Plated Menu

PLANT BASED SUMMER MENU

\$70 PER PERSON
Minimum 10 ppl

ARTISAN BREAD

Stinging Nettle Pesto

PLOT MARKET GREEN SALAD

Young Coconut, Raspberries, Chayote
Curry & Vanilla Dressing

TEXTURE OF LANGFORD & SAANICH BEETS

Pickled Red Baby Beets, Roasted Golden Beets
White Beets, Marinated Baby Kale, Blueberry Dressing

MAPLE & SPICED BAKED SWEET PLANTAIN

Spiced Crushed Cashew, Julienne Snap Peas
Crispy Kale, Avocado & Coconut Puree

KING OYSTER MUSHROOM STEAK

Potato & Yam Pave, Seasonal Vegetables
Chimichurri

RICE PUDDING

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.

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 - \$38 per hour
- Bartender - \$42 per hour
- Chef - \$48 per hour
- Chef Castro - \$100 per hour

All costs are per staff member, 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.

