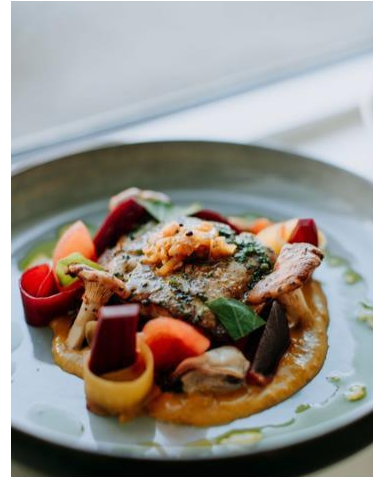




CHRISTMAS MENU 2022





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 Dinner

Three Course Plated Menu

Artisan Bread

Seasonal Flavoured Butter

Turmeric & Ginger Sou-vidé Eagle Paw Organic Pear

Plot Market Greens, Goat Cheese,
Cranberry & Almonds Wild Huckleberry Emulsion

Cornish Game Hen

Confit Leg, Roasted Breast, Sweet Yam & Potato Pave,
Root Vegetables Truffle Chicken Jus

Maple & Pumpkin Trifle

Nutmeg Cream Cheese, ladyfingers, Salted Caramel

\$58 person

Plated Dinner

Four Course Plated Menu

Artisan Bread

Seasonal Flavoured Butter

Turmeric & Ginger Sou-vidé Eagle Paw Organic Pear

Plot Market Greens, Goat Cheese, Cranberry, Almonds
Wild Huckleberry Emulsion

Seared Scallop

Spiced Butternut Squash Soup,
Crispy Toast, Nutmeg Crème Fraîche

Slowed Cooked Striploin

Sweet Yam & Potato Pave, Brussels Sprouts,
Roasted Carrots, Rosemary Jus

Sticky Toffee Pudding

Cinnamon Whipped Cream, Beet Caramel, Crushed Nuts

\$70 per person



Lunch and Dinner

Lunch / Dinner Menu

Selection of Artisan Bread
Flavoured Butter

Israeli Couscous & Squash Salad
Pumpkin Seeds, Julienne Kale,
Maple & Balsamic Dressing

Vegetables
Brussels Sprouts, Carrots, Pickled Red Onion & Bacon
Olive Oil & Fine Herbs

Confit Potatoes in Duck Fat
Crumble Blue Cheese & caramelized Onions

Stonebridge Farm Turkey Breast
Wild Mushroom Stuffing Ballotine,
Cranberry Chutney & Smoked Onion Gravy

Sweets
House of Boateng Mini Desserts
Includes 2 daily selections

\$38 per person

Menu
Local Artisan Bread
Ingerness Crab & Avocado
nglas fir Smoked S
illed Comox Valley Bi
oasted Metchosin La
Saanich Organi



Holiday Menu

Holiday Family Style / Buffet Dinner Menu

Artisan Bread

Selection of Flavoured Butter

Chef Castro's Caesar Salad

Herb Croutons, Parmesan Cheese, Quail Eggs & HOB Caesar Dressing

Cauliflower & Chickpea Salad

Raisins, Crushed Cashew, Curry & Vanilla Dressing

Confit Potatoes in Duck Fat

Crumble Blue Cheese & caramelized Onions

Vegetables

Brussels Sprouts, Carrots, Pickled Red Onion, Olive Oil & Fine Herbs

Braised Beef Short Ribs

Red Wine & Mushroom Jus

Sweets

House of Boateng Mini Desserts
Includes 3 daily selections

\$52 per person



Festive Menu

Festive Family Style / Buffet Dinner Menu

Artisan Bread

Selection of Flavoured Butter

Chef Castro's Caesar Salad

Herb Croutons, Parmesan Cheese, Quail Eggs & HOB Caesar Dressing

Turmeric & Ginger Sou-vidé Eagle Paw Organic Pear

Plot Market Greens, Goat Cheese with Cranberry & Almonds
Wild Huckleberry Emulsion

Israeli Couscous & Squash Salad

Pumpkin Seeds, Julienne Kale, Maple & Balsamic Dressing

Vegetables

Brussels Sprouts, Carrots, Pickled Red Onion & Bacon
Olive Oil & Fine Herbs

Stonebridge Farm Turkey

Wild Mushroom Stuffing Ballotine, Cranberry Chutney & Smoked Onion Gravy

Roasted Beef Striploin

Horseradish Jus

Confit Potatoes in Duck Fat

Crumble Blue Cheese & caramelized Onions

Sweets

Selection of Chef's Mini Desserts

\$69 per person

continued on next page

Individually packed meals add \$5 per person

All orders are subject to a \$40 delivery fee

Delivery is available within the Greater Victoria Area, any orders outside of this border are subject to the \$40 delivery fee plus mileage.

Applicable Taxes

Food & Non -Alcoholic Beverages 18% Service fee(taxable) & 5% GST

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 - \$45 per hour
- Chef - \$47 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



