



# 2024 Family Style or Buffet 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.







# Family Style & Buffet

## CASUAL BBQ MENU

\$47 PER PERSON

Minimum 20 ppl

### ROASTED BEET SALAD (GF)

Goat Cheese, Baby Kale, Honey & Balsamic Dressing

### HOB CAESAR SALAD (CAN BE GF)

Shaved Parmesan, Prosciutto, Croutons, Caesar Dressing

### CONFIT POTATO SALAD (GF, DF)

Harissa Aioli, Peas, Scallions, Pickled Onions

### GRILLED VEGETABLES (GF, DF)

Zucchini, Asparagus, Peppers, Onions, Mushrooms, Eggplant

### JERK CHICKEN LEGS & THIGHS (DF)

HOB Jerk Up Sauce

### SWEETS

Selection of HOB's Mini Desserts

### ADD:

### GRILLED NORTH AFRICAN SAUSAGE (GF, DF)

Smoked Eggplant, Candied Jalapeno

\$6 PER PERSON

### GRILLED CORN (GF)

Spiced Butter, Fresh Herbs

\$4 PER PERSON

### GRILLED FLANK STEAK (GF, DF)

Pickled Onions & Chermoula

\$9 PER PERSON

### BEEF TENDERLOIN (GF, DF)

Wild Mushroom Jus

\$13.50 PER PERSON

# Family Style & Buffet

## CASUAL MENU

\$48 PER PERSON  
Minimum 16 ppl

### ARTISAN BREAD

Selection of Flavoured Butter

### HOB CAESAR SALAD (CAN BE GF)

Shaved Parmesan Cheese, Prosciutto, Croutons,  
Caesar Dressing

### ARTISAN GREEN SALAD (GF, DF)

Radish, Tomato, HOB Dressing

### ROASTED PORK LOIN (DF)

HOB Jerkup Sauce

### CAULIFLOWER & CHICKPEA TAGINE (GF, DF)

Dried Fruits, Root Vegetables, North African Stew

### COUSCOUS (DF)

Herbs & Olive Oil

### SWEETS

Selection of HOB's Mini Desserts

### ADD:

#### HIPPIE SALAD (DF)

BC Mushrooms, Fiddlehead, Sea Asparagus, Kelp  
Miso Orange Dressing, Sesame Seeds, Bonito  
\$6 PER PERSON

#### ROASTED LINGCOD (GF)

Aji Verde Sauce, Pea Shoots  
\$9 PER PERSON

#### BEEF TENDERLOIN (GF, DF)

Wild Mushroom Jus,  
\$13.50 PER PERSON





# Family Style & Buffet

## ISLAND MENU

\$60 PER PERSON  
Minimum 16 ppl

### ARTISAN BREAD

Selection Seasonal Flavoured Butter

### HOB CAESAR SALAD (CAN BE GF)

Shaved Parm Prosciutto, Croutons, Caesar Dressing

### ORZO PASTA SALAD (DF)

Olives, Tomatoes, Artichokes, Herb Lemon Dressing

### PLOT MARKET GARDEN FARM GREEN SALAD (GF)

Turmeric & Ginger Sous Vide Pear, Goat Cheese,  
Toasted Almonds, Cranberry Dressing

### PAN SEARED SALMON (GF, DF)

Roasted Corn & Chorizo Salsa

### SEASONAL VEGETABLES (GF, DF)

Olive Oil & Fine Herbs

### ROASTED CHICKEN BREAST (GF, DF)

Fernwood Coffee BBQ Sauce

### CONFIT POTATOES (GF, DF)

Confit Garlic & Herbs

### SWEETS

Selection of HOB's Mini Desserts

### ADD:

### CHEF CHOICE OF THREE CANAPES

\$15 PER PERSON

### GRILLED FLANK STEAK (GF, DF)

Pickled Onions & Chermoula  
\$9 PER PERSON

### LAMB SIRLOIN (GF, DF)

Harissa Jus  
\$13.50 PER PERSON



# Family Style & Buffet

## HOB CAFE MENU

\$95 PER PERSON  
Minimum 30 ppl

### ARTISAN BREAD

Selection of Flavoured Butter

### PLOT MARKET GARDEN FARM GREEN SALAD (GF)

Turmeric & Ginger Sous Vide Pear, Goat Cheese,  
Toasted Almonds, Cranberry Dressing

### HOB CAESAR SALAD (CAN BE GF)

Shaved Parmesan Cheese, Prosciutto, Croutons,  
Caesar Dressing

### ORZO PASTA SALAD (DF)

Olives, Tomatoes, Artichokes, Herb Lemon Dressing

### SEARED ALBACORE TUNA (GF, DF)

Thinly Sliced Radish, Mango Salsa, Candied Jalapeno

### GRILLED J&J'S FARM BABY SUMMER SQUASH (GF)

Spiced Tomato Sauce, Shaved Parmesan

### ROASTED LINGCOD (GF)

Aji Verde Sauce, Pea Shoots

### SOUS VIDE BEEF STRIPLOIN (GF)

Wild Mushroom & Red Wine Jus

### POTATO & YAM PAVE (GF)

Nutmeg Cream

### SWEETS TABLE

Selection of HOB's Mini Desserts



# Family Style & Buffet

## AFRICAN & CARIBBEAN INSPIRED MENU

\$75 PER PERSON  
Minimum 30 ppl

### NAAN BREAD

Smoked Eggplant Dip

### CHEF'S CRISPY PLATTER (GF, DF)

Spiced Cassava, Yam, Plantain, Sweet Potato

### PLOT MARKET GREEN SALAD (GF, DF)

Coconut, Raspberries, Chayote, Curry & Vanilla Dressing

### CHICKPEA TAGINE (GF, DF)

Dried Fruits, Root Vegetables, North African stew

### HARISSA CHICKEN BREAST (GF, DF)

Chermoula

### JOLLOF RICE (GF, DF)

Peas, Carrots, Shito Aioli

### JERK PORK LOIN (DF)

HOB Jerkup Sauce

### ROASTED YAMS (GF)

Ghanaian Style Egusi & Spinach Stew

### DESSERT PLATTER

Rum Cake, Ghanaian Style Bofrot with Cinnamon Sugar  
Mini Meringue with Passionfruit Curd, Coconut Cookies





# Family Style & Buffet

## FARM & FORAGE TO TABLE MENU

\$90 PER PERSON

AVAILABLE JULY - LATE SEPTEMBER

Minimum 30 ppl

### ARTISAN BREAD

Selection of Flavoured Butter

### HOB SUMMER SALAD (GF, DF)

Heirloom Tomato, Strawberries, Poached Rhubarb, Basil  
Elderflower Dressing

### WEST SAANICH BEETS (GF)

Goat Cheese, Baby Kale, Balsamic & Honey Dressing

### HIPPIE SALAD (DF)

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

### PLOT MARKET GARDEN FARM GREENS (GF/ DF)

Edible Flowers, Radish, HOB Curry Vanilla Dressing

### QUEEN CHARLOTTE HALIBUT (GF/DF)

Organic Braised Bulga Lentils, Pearl Onions, Root Vegetables  
Corn Velouté

### GRILLED J&J'S FARM BABY SUMMER SQUASH (GF)

Spiced Tomato Sauce, Shaved Parmesan

### BERRYMAN FARM SWEET SOY GLAZED PORK BELLY (DF)

Sesame Seeds, Scallions, Radish

### VITALITY FARM CARROTS (GF, DF)

Toasted Hemp, Pea Shoots, Smoked Eggplant, Herb Oil

### SWEETS

Chef Selection of Four Mini Desserts





# Family Style & Buffet

## PLANT BASED MENU

\$78 PER PERSON

Minimum 30 ppl

### ARTISAN BREAD

Spiced Yam Puree, Hempseed Pesto

### CHEF'S CRISPY PLATTER (GF)

Spiced Cassava, Yam, Plantain, Sweet Potato

### PLOT MARKET GARDEN GREEN SALAD (GF)

Young Coconut, Raspberries, Chayote  
Curry & Vanilla Dressing

### ROASTED BEET SALAD (GF)

Baby Kale, Balsamic Reduction

### KING OYSTER MUSHROOM STEAK

Miso Marinated Kale, Sweet Soy Reduction

### SMOKED TOFU (DF)

Seaweed Salad, Pickled Onions

### SWEET PLANTAINS (GF)

Spiced Crushed Nuts, Candied Jalapeno

### VEGETABLE TAGINE

Pearl Couscous, North African Root Vegetable &  
Dried Fruit Stew, Preserved Lemons

### PLATED DESSERT

#### RICE PUDDING (GF)

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 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, 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 Event Manager for more details about your event at [catering@houseofboateng.ca](mailto:catering@houseofboateng.ca), we would love to hear from you.

