



# *CATERING MENUS*

## *Reception 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



# Cocktail Reception Menu

## Cocktail Reception Before Dinner

\$12 PER PERSON

### **PICKLED BEETS & GOAT CHEESE**

Almond Brittle & Salted Caramel

### **TUNA TARTAR & "MANGO RAVIOLI"**

Sweet Soy Caviar, Cucumber & Pickle Ginger Relish

### **CRISPY SUSHI RICE**

Seaweed Salad & Sweet Soy Caviar

## Light Canape Reception

\$20 PER PERSON

### **PICKLED BEETS & GOAT CHEESE**

Almond Brittle & Salted Caramel

### **HERB POACHED PRAWN SKEWERS**

Pickled Vegetables

### **SEARED ALBACORE TUNA**

Cucumber, Radish & Pickled Ginger

### **HOUSE SMOKED SALMON**

Crispy Sushi Rice Pave, Lemon Sour Cream, Red Onions

### **BRAISED PORK & DEVEILED EGGS**

Smoked Paprika

**Menu does not require staff on site**



# Cocktail Reception Menu

## Casual Cocktail Party

\$35 PER PERSON

### CRISPY SUSHI RICE

Seaweed Salad & Sweet Soy Caviar

### PICKLED BEETS & GOAT CHEESE

Almond Brittle & Salted Caramel

### SEARED ALBACORE TUNA

Cucumber, Radish & Pickled Ginger

### DEVILED EGGS

Braised Pork Belly, Smoked Paprika

### HERBED POACHED PRAWN SKEWER

Pickled Vegetable

### PLATTERS

#### CHARCUTERIE & FROMAGE

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

### FRUITS

Selection of Seasonal, Local & Exotic Fruit

**Menu does not require staff on site**





# Cocktail Reception Menu

## PASSED CANAPE RECEPTION

\$45 PER PERSON

### DUCK CONFIT EMPANADA

Fig, Blue Cheese & Arugula Pesto

### MINI FRIED CHICKEN & WAFFLES

Carrot & Jicama Slaw, Sunny Side Quail Egg  
HOB Hot Sauce

### SCALLOP CEVICHE

Preserved Lemon Pipette

### TUNA TARTAR & "MANGO RAVIOLI"

Sweet Soy Caviar, Cucumber & Pickle Ginger Relish

### KOREAN BBQ BRAISED PORK BELLY

Steam Bun with Chef Moto's Kimchi

### HERBED POACHED PRAWNS SKEWERS

Pickled Vegetable

### CRISPY SUSHI RICE

Seaweed Salad & Sweet Soy Caviar

### PICKLED BEETS & GOAT CHEESE

Almond Brittle & Salted Caramel

### BRAISED SHORT RIB SLIDER

Caramelized Onions, Truffle Aioli

### HARISSA CHICKEN SKEWERS

Jerkup Sauce

**Menu is a full meal replacement  
Menu requires staff on site**



# ***Food Station Menu***

## **LEMONADE STAND**

Elderflower Lemonade, BC Spruce Tip infused Lemonade, Rhubarb & Strawberry Lemonade  
\$4.50 per person

## **BREAD & DIPS (VEGETARIAN)**

Sourdough, Naan Bread, Yorkshire Pudding, Smoked Eggplant Puree & Pesto  
\$6 per person

## **WEST COAST OYSTER BAR (3 per person)**

Fresh Raw Kusshi Oysters, Miso & Orange Baked Oysters, Oyster Caesar Shooters  
Condiments: Fresh Lemon, Horseradish, Mignonette, HOB Sauce, Kimchi  
\$12 per person

## **CHARCUTERIE & FROMAGE**

Selection of Local & International Cheese  
Array of Cured & Smoked Meats Chutney  
Pickled Vegetables, Crispy Bread, Olives, Spiced Nuts  
\$14 per person

## **CHEF MOTO'S INTERACTIVE SUSHI STATION**

**Watch our Master Sushi Chef Moto, create some of his modern style sushi**  
Selection may include Spicy Tuna, BBQ Eel, Mackerel Nigiri, Scallop, Salmon  
\$18 per person ~ Minimum 30 ppl





# ***Food Station Menu***

## **PARMESAN REGGIANO STATION**

Fresh Pasta cooked in a Parmesan Reggiano wheel  
Garnishes: Wild Mushroom, Fresh Peas, Crispy Pancetta  
Spinach Pesto, Sundried Tomato Pesto  
*\$12 per person ~ Minimum 60 people*

## **TABLE SIDE CAESAR SALAD IN PARMESAN REGGIANO WHEEL STATION**

Romaine, Quail eggs, Herb Croutons Confit Garlic Vinaigrette  
*\$8 per person ~ Minimum 60 ppl*

## **CARVING STATION**

Harissa Marinated Flank Steak  
Red Wine Poached Shallots, Arugula Pesto, Selection of Breads & Yorkshire Pudding  
*\$14 per person ~ Minimum 40 ppl*

## **SUNDAE BAR**

Liquid Nitrogen Ice Cream  
Garnishes: Baked Sweet Plantain Crumble, Hazelnut Praline, White Chocolate Chips  
Sprinkles, Candy, Shredded Coconut, Caramel Sauce, Dark Chocolate Sauce  
*\$14 per person ~ Minimum 60 ppl*

## **HOB DESSERT PLATTER**

Four Selections of HOB's Minimum Desserts  
*\$12 per person*

# ***HOB Terms of Service***

## **Menu Selections**

To ensure your menu selections are available, please confirm with your Event Manager seven days prior to your event.

## **Custom Menus**

Our culinary team is pleased to work with you to customize a menu that meets your needs. Allergies, dietary restrictions and your health is the greatest concern to us. Please inform us seven days prior to your event date of group members with any allergies or special dietary requirements. Chef will provide alternative course(s) at no additional charge with advanced notice.

## **Staffing cost for on site**

\$45 per hour for Chef, minimum 4 hour  
\$35 per hour for Serving staff, minimum 4 hours  
\$40 per hour for a Bartender, minimum 4 hours  
\$100 per hour for Chef Castro to be on site

## **Travel Time Charge**

There will be travel time applied to all events outside of Greater Victoria. Travel time depends on the time of the year and how many staff members are traveling and location.

## **Out of Town Staff Accommodation – up to 4 staff**

Rate is usually \$1000-\$1500 depending on the time of the year. Client may provide accommodation but there needs to be beds for all staff, full kitchen for Chefs to prepare meals and accommodation needs to be on the first floor and close to the venue

## **Food & Beverage Attendees**

Your final guaranteed number of attendees must be provided no later than five business days prior to the event (by noon). Should you not provide final numbers, you will be billed for the contracted number of attendees or the actual attendees, whichever is greater.

## **Applicable Taxes**

Food & Non-Alcoholic Beverages

18% Service fee (taxable) & 5% GST

Alcoholic Beverages

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







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

