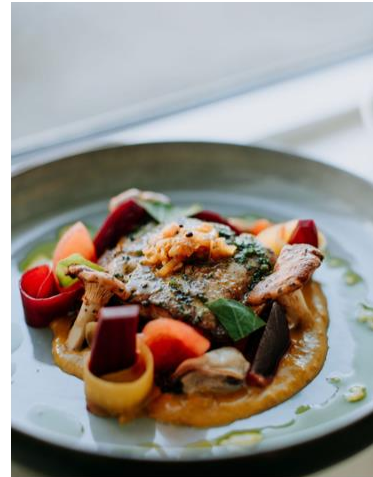




CATERING MENUS

Family Style & Buffet





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



Family Style & Buffet

CASUAL BBQ MENU

\$42 PER PERSON

ROASTED BEETS & GOAT CHEESE

Cherry Tomato, Julienne Kale
Honey & Balsamic Dressing

POTATO SALAD

Sour Cream, House Grainy Mustard
Crispy Bacon, Spring Onions

BC PEACHES & CREAM CORN

Herbs & Spiced Butter

GRILLED CHICKEN SKEWERS

Cashew & Coconut Sauce

GRILLED BEEF BURGERS

Selection of HOB Sauces, Cheese
Pickled Vegetables, House Mustard

HOB VEGGIE BURGER

Harissa Dip

SWEETS

Selection of HOB's Mini Desserts

Family Style & Buffet

CASUAL MENU

\$45 PER PERSON

ARTISAN BREAD

Selection of Flavored Butter

ARTISAN GREEN SALAD

Radish, Tomatoes & HOB Dressing

GRILLED ASPARAGUS & WILD MUSHROOM SALAD

Fresh Peas, Crispy Prosciutto, Truffle Sour Cream
Shaved Parmesan Cheese

POACHED PRAWN SALAD

Cauliflower & Chickpeas, Roasted Cashews
Curry & Vanilla Vinaigrette

HARISSA MARINATED CHICKEN BREAST

Spiced Tomato Sauce

SEASONAL VEGETABLES

Olive Oil, Herbs & Hemp Seeds

ROASTED POTATOES

Pesto

SWEETS

Selection of HOB's Mini Desserts



Family Style & Buffet

ISLAND MENU

\$55 PER PERSON

ARTISAN BREAD

Selection Seasonal Flavored Butter

GRILLED ASPARAGUS & WILD MUSHROOM SALAD

Fresh Peas, Crispy Prosciutto, Truffle Sour Cream
Shaved Parmesan Cheese

ARTISAN GREEN SALAD

Radish, Tomatoes & HOB Dressing

POACHED PRAWN SALAD

Cauliflower & Chickpeas, Roasted Cashews
Curry & Vanilla Vinaigrette

SEARED BC WILD SALMON

Sautéed Kale, Mushrooms & Hemp Seed Pesto

SEASONAL VEGETABLES

Olive Oil & Fine Herbs

ROASTED CHICKEN BREAST

Fernwood Coffee BBQ Sauce

ROASTED POTATOES

Tossed with Confit Garlic and Herbs

SWEETS

Selection of HOB's Mini Desserts



Family Style & Buffet

HOB CAFE MENU

\$85 PER PERSON

ARTISAN BREAD

Selection of Flavored Butter

GRILLED ASPARAGUS & WILD MUSHROOM SALAD

Fresh Peas, Crispy Prosciutto, Truffle Sour Cream
Shaved Parmesan Cheese

ROASTED BEETS & GOAT CHEESE

Cherry Tomato, Julienne Kale
Balsamic & Honey Vinaigrette

DUCK SALAD

Local Greens, Blue Cheese, Spiced Nuts
Roasted Pear & Vanilla Dressing

SEARED ALBACORE TUNA

Caribbean Slaw, Red Onion & Cilantro Salad
Grapefruit Vinaigrette

QUEEN CHARLOTTE'S HALIBUT

Mint & Sweet Pea Puree, Baked Shallots

SEASONAL VEGETABLES

Olive Oil & Fine Herbs

SOUS VIDE BEEF STRIPLOIN

Wild Mushroom & Red Wine Jus

SWEET YAM & POTATO PAVE

Nutmeg Cream

SWEETS TABLE

Selection of HOB's Mini Desserts



Family Style & Buffet

AFRICAN & CARIBBEAN INSPIRED MENU

\$60 PER PERSON

NAAN BREAD

Smoked Eggplant Dip

CHEF'S CRISPY PLATTER

Spiced Cassava, Yam, Plantain & Sweet Potato

PLOT MARKET GREEN SALAD

Coconut, Raspberries, Chayote, Curry & Vanilla Dressing

POACHED PRAWN SALAD

Cauliflower & Chickpeas, Roasted Cashews
African Chili & Smoked Shrimp Dressing

BERBERE SPICED BAKED SNAPPER

Served with Mango & Cilantro Salsa

JOLLOFF RICE

Peas & Carrots

JERK PORK LOIN

HOB Jerkup Sauce

ROASTED YAMS

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 TO TABLE MENU

\$75 PER PERSON

AVAILABLE JULY - LATE SEPTEMBER

ARTISAN BREAD

Selection of Flavored Butter

EARLY SUMMER SALAD

Unripe Strawberries, Peeled Cherry Tomatoes
Poached Rhubarb, Nasturtium Olive Oil
Strawberry & Balsamic Gel

PLOT MARKET GARDEN SALAD

Edible Flowers, House Smoked BC Salmon
Elderflower Dressing

TYLER'S CONFIT TURNIPS & RADISH

Poached Figs, Braising Greens, Toasted Sunflower Seeds

CRAB STUFFED PATTY PANS

Arugula Butter

ROASTED LOCAL BONELESS LAMB LEG

BC Chanterelle Mushrooms, Braised Cipollini Onions & Kale

ROASTED WILD SALMON

Grilled Corn & Chorizo Salsa

VITALITY FARM CARROTS

Toasted Hemp, Pea Shoots, Smoked Eggplant
Herb Oil

PLATED DESSERT

Lemon Cream, Local Strawberry Compote, Sweet Croutons
Fresh Berries, Pistachio Tuile



Family Style & Buffet

PLANT BASED MENU

\$75 PER PERSON

ARTISAN BREAD

Stinging Nettle Vegan Pesto

CHEF'S CRISPY PLATTER

Spiced Cassava, Yam, Plantain & Sweet Potato

HIPPIE SALAD

House Smoked Tempeh, Ancient Grains
Foraged Pickled Sea Asparagus, Radish
Japanese Knotwood, Elderflower Dressing
Toasted Hemp Seeds

PLOT MARKET GREEN SALAD

Young Coconut, Raspberries, Chayote
Curry & Vanilla Dressing

ROASTED BEETS

Cherry Tomato, Julienne Kale
Honey & Balsamic Dressing

VEGETABLE TAGINE

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

RASTA BOWL

HOB Café Slaw, Bulgur Wheat, Crispy Exotic Chips
Mango & Habanero Salsa

FARM SOURCED VEGETABLES

Herbs, Sea Salt & Olive Oil

ARTISAN FRUIT PLATTER

Selection of Seasonal, Local & Exotic Fruits



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, we would love to hear from you.

