



# *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**

\$15 PER PERSON

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

Almond Brittle, Salted Caramel

### **TUNA TARTARE & "MANGO RAVIOLI"**

Sweet Soy Caviar, Cucumber, Pickle Ginger Relish

### **JERK PORK TACO**

Caribbean Slaw, Candied Jalapeno, HOB Aioli

## **Light Canape Reception**

\$24 PER PERSON

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

Almond Brittle, Salted Caramel

### **HERB POACHED PRAWN SKEWER**

Pickled Vegetables

### **MOROCCAN SPICED SALMON**

Jicama, Chayote & Orange Salad

### **CRISPY SUSHI RICE**

Seaweed Salad & Wasabi & Honey Aioli

### **DEVILED EGG**

Braised Pork Belly, Smoked Paprika

**Menu does not require staff on site**



# Cocktail Reception Menu

## Casual Cocktail Party

\$39 PER PERSON

### CRISPY SUSHI RICE

Seaweed Salad, Wasabi & Honey Aioli

### PICKLED BEETS & GOAT CHEESE

Almond Brittle, Salted Caramel

### MOROCCAN SPICED SALMON

Jicama, Chayote & Orange Salad

### 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

\$49 PER PERSON

Minimum 20 ppl

### SCALLOP CEVICHE

Candied Jalapeno, Citrus & Herbs, Curry Vanilla Dressing  
served in Pipette

### PICKLED BEETS & GOAT CHEESE

Almond Brittle, Salted Caramel

### TUNA TARTARE & "MANGO RAVIOLI"

Sweet Soy Caviar, Cucumber, Pickle Ginger Relish

### JERK PORK TACO

Caribbean Slaw, Candied Jalapeno, HOB Aioli

### FORAGERS GALLEY OYSTER MUSHROOM WING

Selection of HOB Sauces

### CRISPY SUSHI RICE

Seaweed Salad, Wasabi & Honey Aioli

### HERBED POACHED PRAWNS SKEWER

Pickled Vegetable

### SWEET FRIED PLANTAIN

Bacon & Jerk Mustard Jam, Preserved Pepper

### HARISSA CHICKEN SKEWER

Jerkup Sauce

### AFRICAN FISH & CHIP

Crispy Cassava Chip, Spiced Aioli, Preserved Lemon

Menu is equivalent to a full meal

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  
\$7 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  
\$13 per person

## **CHARCUTERIE & FROMAGE**

Selection of Local & International Cheese  
Array of Cured & Smoked Meats, Chutney  
Pickled Vegetables, Crispy Bread, Olives, Spiced Nuts  
\$16 per person

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

Selection may include Spicy Tuna, BBQ Eel, Mackerel Nigiri, Scallop, Salmon  
\$20 per person ~ Minimum 30 ppl





# ***Food Station Menu***

## **PARMESAN REGGIANO STATION**

Fresh Pasta cooked in an authentic Italian Parmesan Reggiano wheel  
Garnishes: Wild Mushroom, Fresh Peas, Crispy Pancetta  
Spinach Pesto, Sundried Tomato Pesto  
\$14 per person ~ Minimum 60 people

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

Romaine, Quail eggs, Herb Croutons Confit Garlic Vinaigrette  
\$9 per person ~ Minimum 60 ppl

## **CARVING STATION**

Harissa Marinated Flank Steak  
Red Wine Poached Shallots, Arugula Pesto, Yorkshire Pudding, Selection of Breads  
\$16 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**

A selection of four HOB's Minimum Desserts  
\$12 per person

# ***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 person, 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](mailto:catering@houseofboateng.ca), we would love to hear from you.

