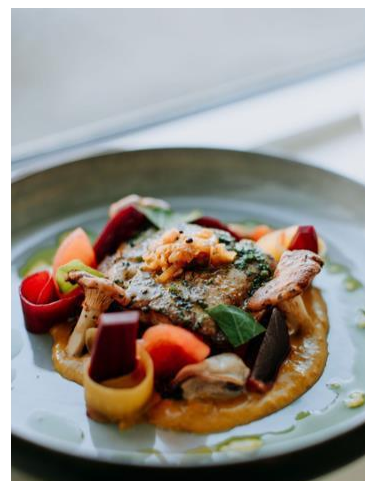




# CHRISTMAS RECEPTION MENU 2022







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



# *Canape Reception*

## **Passed Canape Menu**

### **Goat Cheese Balls**

Spiced Nuts, Smoked Beets & Red Wine Puree

### **Moroccan Albacore Tuna**

Jicama, Carrot & Orange Salad

### **Duck Confit Wellington**

Pistachio, Apricots, Cranberry Fluid Gel

### **Sweet Fried Plantain**

Bacon & Jerk Mustard Jam, Preserved Pepper

### **African Arancini**

Spiced Tomato Sauce, Shaved Parmesan Cheese

### **Chickpea Cake**

Wild Mushrooms, Arugula Pesto

### **Jerk Chicken Taco**

Caribbean Slaw, Candied Jalapeno, HOB Hot Sauce

### **Mini Yorkshire Pudding**

Thinly sliced Roast Beef, Grainy Mustard Jus

### **Spiced Pumpkin Mousse**

Puffed Rice Cracker, Beet Chutney

\$45 per person (minimum 20 ppl) Contact us if your number is below the minimum, we have other options

**Staff required to be on site**



# *Canape Reception*

## Light Reception Menu

### **Goat Cheese Balls**

Spiced Nuts, Smoked Beets & Red Wine Puree

### **Duck Confit Wellington**

Pistachio, Apricots, Cranberry Fluid Gel

### **BC Wild Mushroom on Toast**

Truffle Oil, Puff Pastry, Pickled Red Onions

### **Deviled Eggs**

Braised Pork Belly & Smoked Paprika

### **Sumac Grilled Naan Bread**

Smoked Eggplant Dip, Pickled Vegetables

\$25 per person

### **Menu does not require staff**

Individually packed meals add \$5 per person



# Canapes and Stations

## Passed Canape & Food Stations

### **Goat Cheese Balls**

Spiced Nuts, Smoked Beets & Red Wine Puree

### **Moroccan Albacore Tuna**

Jicama, Carrot & Orange Salad

### **Duck Confit Wellington**

Pistachio, Apricots, Cranberry Fluid Gel

### **Sweet Fried Plantain**

Bacon & Jerk Mustard Jam, Preserved Pepper

### **African Arancini**

Spiced Tomato Sauce, Shaved Parmesan Cheese

### **Chickpea Cake**

Wild Mushrooms, Arugula Pesto

### **Jerk Chicken Taco**

Caribbean Slaw, Candied Jalapeno, HOB Hot Sauce

### **Mini Yorkshire Pudding**

Thinly sliced Roast Beef, Grainy Mustard Jus

### **Spiced Pumpkin Mousse**

Puffed Rice Cracker, Beet Chutney

\*\*continued on next page\*\*

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

## Food Station

### Charcuterie & Fromage

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

### HOB Café Exotic Chips

Lotus Root, Purple Yam, Plantain, Taro Root

### Dessert Station

Three selection of Chef Emily's Holiday Desserts

\$65 per person



## Canapes Before Dinner

### Chef Castro's Selection of Canapes

Three Chef's Choice for \$13.50

Four Chef's Choice for \$16.00



# Platters

## Additional Platter to Enhance Your Reception or Dinner

### **Chef Castro's Selection of Canapes**

Three Chef's Choice for \$13.50

Four Chef's Choice for \$16.00

### **Sumac Grilled Naan Bread**

Smoked Eggplant Dip, Pickled Vegetables

\$6 per person

### **Chef Castro's Exotic Chips**

Plantains, Purple Yam, Lotus Root

\$8 per person

### **Charcuterie & Fromage**

Selection of Local & International Cheese

Cured & Smoked Meats Chutney, Pickled Vegetables, Crispy Bread, Olives, Spiced Nuts

\$16 per person

### **HOB Crudités**

An Array of Pickled, Marinated, Spiced, Candied

Preserved Local & Exotic Vegetables

\$8 per person

### **Jerk Chicken Wings (5 pieces per person)**

Habanero & Mango Dip

\$9 per person

### **Mini Dessert Platter**

Four selections of Chef Emily's Holiday Desserts

\$12 per person

Individually packed meals add \$5 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 - \$45 per hour
- Chef - \$47 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.

