

A stylized graphic of flames in shades of purple and blue, located on the left side of the page.

Lunch

LUNCH *menu*

TASTE OF JAPAN

per guest

Miso Soup with tofu, wakame, and dashi broth
Steamed Rice with toasted sesame seeds
Gomae Green Beans with stir-fried green beans and toasted sesame sauce
Chicken Tonkatsu with crispy fried chicken thighs with katsu sauce and scallions
Green Tea Cake with a whipped white chocolate cream

46

add on: Sushi Station
dynamite roll, California roll, spicy salmon roll, spicy tuna roll, yam roll
and veggie maki roll | + 20 per guest

COOK OUT BBQ

per guest

Grilled Baby Back Ribs slow braised and finished on the grill
Pulled Pork marinated & braised overnight with apple cider BBQ sauce
Grilled Sausages a variety of sausages, including bratwurst, smokies, chicken sausage
Dressed Slaw with cabbage, apples, onions, carrots, white wine and herb dressing
House Condiments an assortment of BBQ sauces & mustard
Mini Churro Bar with chocolate sauce, strawberry compote, whipped cream, caramel sauce and spiced chocolate ganache
served with dill pickles and sesame buns

45

O' CANADA BUFFET

per guest

Maple Roasted Pork Tenderloin with caramelized onions and BFK grainy mustard
Tater Tot Poutine with cheese curds and gravy
Prairie Greens Salad with arugula, chickpeas, black beans, grape tomatoes, cucumbers, white cheddar and honey balsamic vinaigrette
Nanaimo Bar Parfait with chocolate graham coconut cake, whipped custard and dark chocolate whipped ganache
served with assorted cocktail buns and butter

39

BURGER BBQ BUFFET

per guest

Build Your Own Burger & Hot Dog with beef burgers, beef hot dogs, and veggie burger
Classic Toppings with iceberg lettuce, sliced tomatoes, sliced cheddar cheese, pickles, and sliced onions
House Condiments with ketchup, relish, mustard, and mayonnaise
Assorted Buns with sesame buns, brioche hot dog buns and gluten-free hamburger buns
Freshly Baked Cookies an assortment of house-made cookies

30

GF | gluten friendly DF | dairy free V | vegetarian N | contains nuts S | contains soy E | contains eggs CS | contains sesame



LUNCH *menu*

BAKED GOODS

Half Dozen Freshly Baked Cookies soft & chewy house made cookies in assorted flavours V · E	10
Half Dozen Freshly Baked Gluten Free Cookies soft & chewy house made gluten free cookies in assorted flavours GF · V · E	12
Dozen Date Squares chewy bite size oat bar filled with rich sweet dates V · E	36
Dozen Berry Crumble Bars a buttery shortcrust layered with tangy berry filling, cream cheese and topped with oat streusel V · E	36
Dozen Frosted Brownies a fudgy bite-sized brownie topped with a sweet fudge frosting V · E	36

ADD-ONS

per guest

Hot French Fries V	6
Tator Tots V	6
House Made Potato Chips with chipotle aioli V · E	5
Vegetable Cups V	8
Fruit Cups V	6
Yogurt Parfait with Greek yogurt, berry compote, honey and granola V	6
Nanaimio Bar Parfait chocolate graham coconut cake, whipped custard and dark chocolate whipped ganache V · E	8
Chocolate Mousse Parfait vegan chocolate mousse with a light chocolate sponge and vegan cream GF · DF · V · S	4

ADD-ONS

per dozen

Salad Cups with gem lettuce, grape tomatoes, radish, white wine herb vinaigrette	36
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LUNCH *menu*

SANDWICH PLATTER

16/guest

Caprese

with arugula, basil pistou, balsamic reduction, bocconcini | V · E

Montreal Smoked Meat

with dill pickles, Swiss cheese and mustard aioli | E

Chicken Salad

with celery, red onions, green onions, mixed greens, white cheddar and herb aioli | E

Grilled Vegetable

with olive oil, mixed greens, tomato, bocconcini | V · E

Tuna Salad

with celery, green onions, capers, mixed greens and herb aioli | DF · E

House-Made Smoked Ham

with mixed greens, tomatoes, cheddar cheese and mustard aioli | E

SHARABLE SALADS

per guest

Prairie Greens

with arugula, chickpeas, black beans, grape tomatoes, cucumber, white cheddar and honey balsamic vinaigrette | GF · V

10

Garden Greens

with heritage blend salad greens, cucumber, radishes, shredded carrots, toasted pumpkin seeds and white wine herb vinaigrette | GF · DF · V

11

Chili Peanut Noodle Salad

with vermicelli rice noodles, sweet chili sauce, red peppers, carrots, cucumber, green onion, cilantro, peanuts and tamari soy | GF · DF · V · CS · S · N

11

Street Corn Pasta Salad

with roasted corn, macaroni, jalapeño, red onion, feta cheese, smoked paprika and lime aioli | GF · V

11

Smashed Potato Salad

with mini potatoes, grainy mustard, sliced fennel, cornichon, green onion and tarragon vinaigrette | GF · DF · V

12

Caesar Salad

with garlic croutons, bacon bits, romaine hearts and parmesan vinaigrette | E

10

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BUILD YOUR OWN *buffet*

CHOICE OF

1 salad | 1 side | 1 main | 1 dessert
2 salads | 2 sides | 2 mains | 1 dessert

45/guest
70/guest

SALADS

Prairie Greens

with arugula, chickpeas, black beans, grape tomatoes, cucumbers, white cheddar and honey balsamic vinaigrette | GF · DF · V

Garden Greens

with heritage blend salad greens, cucumbers, radishes, shredded carrots, toasted pumpkin seeds and white wine herb vinaigrette | GF · DF · V

Chili Peanut Noodle Salad

with vermicelli rice noodles, red peppers, carrots, cucumbers, green onions, cilantro, peanuts, gluten free soy sauce and sweet chili sauce | GF · DF · V · N

Street Corn Pasta Salad

with macaroni, roasted corn, jalapenos, red onions, feta cheese, smoked paprika and lime aioli | V

Smashed Potato Salad

with mini potatoes, sliced fennel, cornichons, green onions and grainy mustard & tarragon vinaigrette | GF · DF · V

Caesar Salad

with romaine hearts, bacon bits, garlic croutons and parmesan vinaigrette | E

Roasted Beet Salad

with arugula, goat cheese, fresh oranges and toasted sunflower seeds | GF · V

Roasted Pear & Fennel Salad

with brown sugar & cinnamon roasted pears, shaved fennel and maple-mustard vinaigrette | GF · DF · V

SIDES

Maple Ginger Roasted Carrots

with pearl onions and thyme | GF · DF · V

Grilled Broccolini

with sesame seeds and orange segments | GF · DF · V · CS

Roasted Button Mushrooms

with sweet balsamic reduction, herbs and garlic | GF · DF · V

Moroccan Spiced Butternut Squash

with olive oil and roasted pumpkin seeds | GF · DF · V · CS

Stir-Fry Vegetables

with ginger, carrots, celery, water chestnuts, sesame oil and gluten free soy sauce | GF · DF · V · S · CS

Roasted Nugget Potatoes

with lemon, garlic and fresh herbs | GF · DF · V

Whipped Yukon Gold Potatoes

with sour cream and garden chives | GF · V

Penne Bolognese

baked with tomato beef sauce and grated Gran Moravia

Apricot Couscous

with toasted almonds, lemon and Peruvian peppers | DF · V · N

Coconut Jasmine Rice

with lemon, garlic and fresh herbs | GF · DF · V

Fried Rice

with tofu, eggs, peas, green onions and gluten free soy sauce | GF · DF · V · S · E · CS

Gomae Green Beans

with toasted sesame sauce | GF · DF · CS

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45/guest
70/guest

MAINS

Grilled Flank Steak

with chimichurri sauce, fresh herbs and citrus | GF · DF

Roasted Chicken Thighs

with garlic confit, herb marinade and rosemary lemon sauce | GF · DF

Maple Roasted Pork Tenderloin

with mustard, fresh herbs and pearl onions | GF · DF

Roast Salmon Fillet

with miso glaze, fresh ginger and scallions | GF · DF

Lamb Masala Curry

with warm spices, coconut milk and fresh cilantro | GF · DF

Grilled Eggplant Pave

with caramelized onions, garlic and herb confit and roasted red pepper sauce | GF · DF

Sesame Roasted Tofu

with garlic, ginger, gluten free soy sauce and Nira chives | GF · DF · V · CS

DESSERTS

Toasted Coconut Cake

with coconut cream | GF · DF · V · S · E

Berry Swirl Cheesecake Bites

with lemon cream | V · E

Fudge Brownies

with tuxedo frosting | V · E

Chocolate Mousse Parfait

vegan chocolate mousse with a light chocolate sponge and
vegan cream | GF · DF · V · S

Caramelized Banana Tartelettes

with salted caramel sauce and vanilla cream | V · E

Lemon Meringue Tartelettes

sweet shortcrust filled with lemon curd and topped with toasted
meringue | V · E

Mini Pavlova Bar

Meringue Kisses & Meringue Nests

served with seasonal compotes, vanilla euro whip, chocolate euro whip,
lemon curd, granola, chocolate shavings and fresh fruit | GF · V · S · E

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Beverage

HOST *bar*

HOUSE WINE

Sauvignon Blanc
White Wine | 9/5 oz | 49/bottle

Cabernet Sauvignon
Red Wine | 9/5 oz | 49/bottle

STANDARD WINE

Villa Marchesi Prosecco
Sparkling | Italy | 8/4 oz | 50/bottle

Happy Dogs Blanco
White Wine | Spain | 10/5 oz | 50/bottle

Paladin Pinot Grigio
White Wine | Italy | 10.50/5 oz | 52.50/bottle

Happy Dogs Tempranillo
Red Wine | Spain | 10/5 oz | 50 bottle

Domaine Bousquet Organic Cabernet Sauvignon
Red Wine | Argentina | 10/5 oz | 50/bottle

Las Cumbres Pinot Noir
Red Wine | Chile | 10/5 oz | 50/bottle

PREMIUM WINE

House Party Prosecco
Sparkling | Italy | 53 | Bottle

Dirty Laundry Hush Rosé
Rosé Wine | Canada | 62 | Bottle

Dirty Laundry Unoaked Chardonnay
White Wine | Canada | 66 | Bottle

Sunshine Bay Sauvignon Blanc
White Wine | Canada | 52 | Bottle

Monte Creek Hands Up Red
Red Wine | Canada | 59 | Bottle

Vina El Rosal Reserva Cabernet Sauvignon
Red Wine | Chile | 56 | Bottle

WELL HIGHBALL

Captain Morgan Dark
11.25 | 1 oz

Captain Morgan White
11.25 | 1 oz

Canadian Club
11.25 | 1 oz

Smirnoff Vodka
11.25 | 1 oz

Tanqueray Gin
11.25 | 1 oz

PREMIUM HIGHBALL & SCOTCH

Flor De Cana Black Label 5 Yr
12.75 | 1 oz

Flor De Cana Extra Dry 4 Yr
12.75 | 1 oz

Crown Royal
12.75 | 1 oz

Skyy Vodka
12.75 | 1 oz

Bombay Sapphire Gin
12.75 | 1 oz

Chivas Regal 12 Yr
13.25 | 1 oz

BEER

Village Blacksmith
11 | 473 ml

Vezpa Italian Pilsner
13 | 473 ml

Stella Artois
11 | 330 ml

Corona
11 | 330 ml

Partake Non-Alcoholic Beer
7 | 355 ml

CIDER

Village Cider
12 | 473 ml

COCKTAIL

Romero Old Fashioned
13 | 3 oz

NON-ALCOHOLIC

Clink Raspberry Limoncello
11 | 355 ml

Clink Mimosa
11 | 355 ml

Assorted Non-Alcoholic Beverages
2.75 each

Coffee & Assorted Teas
6 per person

Bartender sales must reach \$500 per bartender (excluding table wine, service charges, and GST) for the duration of the event.
If this is not met, an additional \$50 per hour, per bartender fee will apply.

