

The Caterer Inc. 2017 Christmas Menus

E. Info@thecaterer.ca
P. 778.723.0121
W. thecaterer.ca

Vv = Vegetarian/Vegan
V = Vegetarian



CANAPÉS / (priced per dozen, minimum 3 Dozen Per Item)

SEAFOOD

Smoked Salmon, Wholegrain Pumpernickel, Lemon & Dill Cream Cheese / 36
House Cured Ocean Trout, Asparagus, Truffle Aioli, Micro Beets / 38
Crispy Salmon Filo Rolls, Boiled Egg Tartare Sauce, Fresh Lemon / 38
Indonesian Shrimp Chopstick Skewer, Ginger Plum Sauce & Dried Shrimp / 38
Pan Seared Blackened Tuna, Chili Avocado Tartare, Cajun Tomato Dressing / 42
'Shrimp Sandwich', Fresh Herb Salad Cream, Tomato, Butter Lettuce, Toasted Brioche / 42

MEAT

Anjou Pear, Cambozola & Prosciutto Rolls, Wild Arugula, Balsamic Aioli / 38
Spiced Rubbed Lamb, Roasted Squash, harissa, Sour Dough Crostini / 38
Jamaican Beef Patties, Spiced Yogurt & Mint Dipping Sauce / 42
Sunny Side Quails Egg, Shaved Hot Capicola, Balsamic Tomato Relish, Toasted Ciabatta / 40
Cubano Croque Monsieur, Shaved Ham, Shredded Pork, Havarti, Tomato Relish & Arugula / 40
Gaucha Style Beef Striploin Skewer, Argentinian Chimichurri Sauce / 42

POULTRY

Peri Peri Chicken Breast, Sweetcorn Chili Griddle Cake, Smoked Paprika & Roasted Lemon Mayo / 36
Breaded Chicken Parmigiana Skewer, BBQ Roasted Tomato Ketchup / 36
Thai Marinated Chicken Breast, Fresh Lime Sweet Chili Dipping Sauce / 38
Confit Duck Leg Rillettes, Mustard, Pickled White Grapes, Toasted Brioche / 38
Shredded Chicken, Spinach, Feta & Roasted Yam Spanakopita, Lemon Pepper Dressing / 38
Shaved Smoked Chicken, Double Cream Brie, Watercress, Cranberry & Orange Marmalade / 40

VEGETARIAN

Vine Ripened Tomato Bruschetta, Marinated Baby Mozzarella, Toasted Ciabatta **V** / 32
Gorgonzola Shortbread, Goats Cheese, Slow Roasted Pear, Toasted Walnuts **V** / 36
Crispy Spinach & Ricotta Ravioli, Lemon Butter Sauce, Shaved Grana Padano Parmesan **V** / 36
Wild Mushroom, Baby Leeks & Aged Cheddar Tartlet, Sour Cream & Chives **V** / 38
Lemon & Fresh Herb Gremolata Goats Cheese & Yukon Gold Spring Rolls / 36
Vegetarian Kibbeh – Roasted Squash, Cracked Wheat & Chickpea Falafel, Garlic Hummus **V** / 38

VEGAN

Avocado & Roasted Pepper, Ancient Grain Toast, Alfalfa Sprouts & Pickled Red Onions **Vv** / 32
Soba Noodle, Pea Shoot & Enoki Mushroom Nori Rolls, Toasted Sesame & Miso Dressing **Vv** / 36
Eggplant Caponata, Green Olive & Basil Salsa Verdi, Garlic Bread **Vv** / 34
Spicy Tahini Quinoa Cakes, Cumin & Cucumber Yogurt Tzatziki, Sumac **Vv** / 34

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PLATTER MENU (priced per person, minimum orders of 10)

The French Canadian / 7.25

Sliced Pork Terrine, Chicken Liver Parfait, Creamy Brie, Mustards & Pickles, Crackers & Toasted Sourdough Bread

The Nordic / 8.25

House Cured Wild Salmon, Lemon, Dill & Mustard Sauce, Baby Potatoes & Quails Egg Salad, Soda Bread

The English Picnic / 7

Sliced Honey Roasted Ham, Roasted Chicken breast, Mixed Pickles, Aged Cheddar, House Mustards, Selection Baby Rolls

Curry F-Bernard's / 6

Bombay Urad Dal & Creamed Saag Paneer Dip, Toasted Curry F-Bernard Tortilla Chips

Seasonal Vegetables & Dips V / 5

Baby Carrots, Cucumber, French Green Beans, Cauliflower, Red Peppers, Radish with Burnt Onion Dip & Hummus

Trio of Dips / 5

Baba Ghanoush, Ranch Sour Cream Dip, Confit Garlic Hummus, toasted Pita Crisps & Crostini

SUBSTANTIAL APPETIZER SELECTION (priced per person, minimum orders of 10)

Cold Selection

New Orleans Dressed Salmon, Baby Potato Salad, Cajun Tomato Dressing / 10

Indonesian Beef Lettuce Cups, Toasted Sesame & Ginger Plum Sauce / 9

'Classic Prawn Roll', Poached Shrimp Salad, Watercress, Crusty French Baguette / 8

Vietnamese Rice Paper Rolls, Asian Dipping Sauce / 7

Hot Selection

Maple Roasted Yam, Pinenut, Spinach & Feta Spanakopita's / 7

Sweet & Sour Pork Tenderloin, Chili Pineapple Glaze / 9

Italian Beef Meatballs, Roasted Tomato Sauce / 7

Moroccan Lamb & Acorn Squash Tagine Puff Pastry Pies / 8

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BUFFET SELECTION

Entrée Selection

Beef brisket Filo pastry wellington, creamed spinach, garlic & fresh herb butter
Wild mushroom & mascarpone stuffed chicken breast, green peppercorn cream sauce
Roasted root vegetable, spinach & ricotta lasagne with aged cheddar & roasted tomato sauce
Buttery roasted turkey breast, cranberry sour dough stuffing, bacon, bandy & shallot gravy
Prosciutto wrapped Pork loin, sun-dried tomato balsamic chutney, crumbled blue cheese
Dill & parsley breadcrumb crusted salmon, roasted lemon & fennel salad with toasted sunflower seeds
Crispy pulled pork & bean shoot spring roll, Asian cabbage salad, chili orange sesame dressing
Risotto al Pomodoro arancini cake, marinated baby mozzarella, fresh pesto & arugula

Hot Side Selection

Buttery roasted garlic mash potatoes with green onions & chives
Creamed corn & soft polenta topped with aged cheddar & green onions
Butternut squash & russet potato baked with pecans, garlic & cream
Warm orzo pasta with baby tomatoes, fresh arugula, balsamic garlic aioli dressing
Pilaf rice slowly baked with spices, red onions & fresh cilantro
Brown sugar & spice roasted Yam & chickpeas with chili oil
Green beans with garlic, toasted sunflower seed & chopped fresh spinach
Carrot, parsnip & rutabaga mashed with sour cream & nutmeg

Salad Selection

Romaine heart & Kale Caesar, Burnaby mountain trail mix, basil salad cream **V**
Roasted cauliflower, cucumber, watercress & red onions **V**
Balsamic beets with wild arugula & toasted pecans **V**
Baby Spinach, strawberry & goat cheese, lemon pepper dressing **V**
Baby grape tomato, roasted pepper & pesto orzo pasta **V**
Artisanal mixed greens, house made vinaigrette **V**
Roasted eggplant, pomegranate, fresh mint & Spicy tahini dressing **V**
BLT iceberg wedges, grainy mustard Cobb dressing **V**

Buffet Selection

\$20 Per Person

Choose 1 entree, 1 hot side & 2 salads

\$32 Per Person

Choose 2 entrees, 2 hot sides & 2 salads

T.C.I - Christmas Turkey Dinner Buffet / 19 (priced per person, minimum orders of 10)

Buttery Slow Roasted Stuffed Turkey Breast Wrapped In Bacon, Red Wine & Honey Glazed Red Cabbage, Toasted Brussel Sprouts, House Stuffing, Baby Potatoes, Cranberry Sauce & Gravy

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vibrant, playful and brave

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DESSERT MENU

Dessert selection / 10 (minimum order 10)

Steamed Orange Marmalade & Golden Syrup Pudding, Fresh Custard & Dried Orange Chips

Flourless Chocolate Slice, Roasted Rhubarb & Peach, Vanilla Crème Chantilly

Crème Brule – Sugar Crusted Rich French Cream Classic

Sticky Toffee Pudding, Caramel Toffee Sauce, Lightly Whipped Cream

Raspberry & Vanilla Shortcake, Lemon Curd Creamed Icing, Fresh Raspberries

Milk & White Chocolate Mousse, Gluten Free Brownie Crumble, Tart Berry Sauce

Banoffee Mud Pie, Fresh Banana, Dulce De Leche Caramel, Graham Cracker

Torte De Santiago – Classic Spanish Almond Tart

Miniature dessert selection / 7 (minimum order 10)

Portuguese Tarts, Chocolate brownie, Miniature shortbread sandwiches, Lemon loafs, Tiramisu cups

Freshly sliced fruit / 4 (minimum order 10)

Selection of seasonal fruits & berries prepared fresh daily

Labour

\$30 per hour - **chef**

\$25 per hour - **server**

\$30 per hour - **bartender**

All Pricing is excluding taxes & 17% service fee