

6625 Salish Drive,
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www.salishancatering.com



DINNERS

IMPORTANT: Please read our Terms and Conditions before ordering. By using our services you agree to be legally bound by these terms. These are our most popular dinner requests but we would gladly create a dinner to your specific requirements.

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SIWASH : Three courses

- 1st course: Dandelion, local baby greens ,pea shoots,grape tomatoes with blackberry vinaigrette
Baskets of kelp glazed bannock
- 2nd course: Herb and Fresh Lemon Marinated Grilled Alder Salmon served with
Chilliwack Roasted Corn and Red Pepper Relish Seaweed and Wild Rice Pilaf
Maple glazed Roasted root Vegetables
- 3rd course: West Coast Berries with Ollali Sauce and Soapberry Whip

Buffet: \$35.00, Family Style \$40.00, Plated Dinner \$45.00

MUSQUEAM: Three Courses

- 1st course: Wild Celery, sunflower tips, red onion and tomato salad drizzled with rose hip syrup
and olive oil
Kelp glazed Bannock
- 2nd course: Stinging Nettle Pesto marinated grilled chicken breast with Fire Roasted Tomato Jam,
Whipped Potatoes with Crispy Wild Sage,
Husk-on Alder Smoked Chiliwack Corn with Parsley butter
- 3rd course: Wild Rhubarb Galettes with Vanilla Honey Ice cream and swirls of chocolate

Buffet: \$35.00, Family Style \$40.00, Plated Dinner \$ 45.00

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DINNERS cont.

THE NOOTKA SOUND: three or four courses

- 1st course: AND/OR 1) Creamy Smoked Oyster and bacon Chowder with smoked paprika oil
2) Baskets of kelp glazed bannock

AND/OR

- 2nd course: Roasted Golden and Red Beet Salad, caramelized apples, goat cheese
- 3rd course: Seared Haida Gwaii Halibut topped with a warm roasted tomato and fresh thyme confit
Orange and Honey Braised Fennel,
Grilled Red Onions,
Sapphire Roasted Fingerling Potatoes
- 4th Course: Lemon Curd Tart topped with Elderberry infused Meringue and sprinkled with Lavender Dust

Three Courses: Buffet: \$40.00, Family Style: \$45.00 Plated: \$55.00

Four courses: Buffet: \$ 45.00, Family Style: \$ 50.00, Plated: \$ 60.00

THE MUCAMUCK: three or four courses

- 1st. course: Choke Cherry Glazed sliced Duck served on a bed of peppered arugula, hazelnuts, crisp pear and duck crackling
Baskets of Kelp glazed Bannock

AND/OR

- 2nd. course: Seared Salmon Cake with frizzled leeks, Spiced Wild Plum compote, pickled Sea Asparagus, Smoked Salmon Oil
- 3rd. course: Birch Glazed Medallions of Venison with locally foraged Wild Mushroom Ragout,
Sweet Potato Cakes, Nettle Pesto glazed Peppers
- 4th course: Wild Rhubarb Creme Brûlée with white chocolate biscotti and sweet balsamic, strawberry glaze

Three courses: Buffet: \$ 45.00, Family Style: \$50.00, Plated: \$ 55.00

Four courses: Buffet: \$ 50.00, Family Style: \$ 55.00, Plated: \$ 60.00

THE CHEMAINUS: 3 courses — Vegetarian

- 1st course: Wild local greens such as dandelion, watercress and fern shoot salad, pickled fiddleheads, birch glazed pecans dried cranberries with a lemony, elderberry vinaigrette, Baskets of kelp glazed Bannock
- 2nd course: Thyme Roasted Cauliflower, caramelized fennel and onion tart with asiago and sage buttered bread crumbs, Grilled Asparagus, Roasted Tomato Salsa
- 3rd. course: Chocolate Brownie drizzled with salty caramel sauce and a crunchy rose hip meringue cookies

Buffet: \$35.00, Family Style: \$ 40.00, Plated: \$ 45.00