

6625 SALISH DRIVE, VANCOUVER, BC V6N 4C4

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## WEST COAST SALISH FEAST

### *Your Coast Salish Feast, your experience...*

Prices are subject to a minimum of 20 guests, please inquire about pricing for a smaller group. Guests must select 1 main course and disclose any allergy restrictions 5 days in advance of the event.

### Buffet Options

Select the buffet of your liking, picking your favourite selections as per the listed amounts.

- **Option A | \$45** | West Coast Gathering | 2 salads| 1 starchy side| 1 vegetable| 2 mains
- **Option B | \$50** | Welcoming Gathering | 3 salads| 1 starchy side| 1 pasta | 1 vegetable| 2 mains
- **Option C | \$60** | Potlach Gathering | 4 salads| 2 starchy side| 1 pasta | 1 vegetable| 3 mains

### Plated Options or Potlach Experience (family style)

Select how many courses you are having and pick your menu for all guests to enjoy.

- **2 Course Plated | \$40** | 1 salads| 3 mains |1 starchy side| 1 veggie
- **3 Course Plated | \$50** | 1 salads| 1 pasta | 3 mains |1 starchy side| 1 veggie
- **4 Course Plated |\$60|** | 1 salads| | 1 pasta | 3 mains |1 starchy side| 1 veggie | 1 dessert

### Salads

- Assorted local greens with tomatoes, cucumber, shredded carrots and blackberry vinaigrette
- Heirloom tomato salad with rocket sprigs, marinated fennel and fiddleheads
- Golden and red beets tossed with peppery arugula, crisp green apples, goat cheese and toasted sunflower seeds
- Mediterranean quinoa salad with peppers, grape tomatoes, cucumber, feta and kalamata olives
- Dandelion, local baby greens, pea shoots, grape tomatoes with blackberry vinaigrette
- Roasted golden and red beet salad, caramelized apples, goat cheese
- Couscous: dried cranberries, hazelnuts, dandelion, mint, roasted tomatoes, cucumbers, feta
- Caesar: romaine, herbed croutons, shaved parmesan

## Starch side dish

- Roasted baby potatoes and yams tossed in olive oil, roasted with garlic and thyme
- Wild rice pilaf with fresh herbs and seaweed butter
- Scalloped wapato potato
- Butter and chive steamed red potatoes
- Roasted sweet potato and yams with a smoked paprika spice rub
- Penne with roasted tomatoes, garlic, onions, fresh shredded basil, asiago and olive oil
- Whipped potatoes with crispy wild sage
- Potato risotto with bacon, thyme & leek cream

## Pasta

- Penne with basil pesto and roasted vegetables and tomatoes\*
- Wild smoke alder mushroom alfredo \*
- Roasted tomato mac & cheese
- Stinging nettle pesto risotto
- Bolognese

## Vegetables

- Seasonal roasted vegetable's tossed in fiddlehead butter
- Honey and garlic tossed green beans
- Maple glazed roasted root vegetables
- Thyme roasted cauliflower, caramelized fennel and onion

## Main Dish

- Seared salmon cake with frizzled leeks, spiced wild plum compote, pickled sea asparagus, smoked salmon oil
- Seared Haida Gwaii halibut topped with a warm roasted tomato and fresh thyme confit orange and honey braised fennel grilled red onions
- Stinging nettle pesto marinated grilled chicken breast with fire-roasted tomato jam
- Herb and fresh lemon marinated grilled alder salmon
- Slow roasted spice-crust new york strip loin with red wine sauce, caramelized shallots and fresh chopped rosemary
- Cranberry and fresh herb-marinated roasted pork with locally foraged wild mushroom ragout honey and soy marinated roasted salmon on braised tomato and leek with a ginger and green onion compote

## **Additional Entrées**

\$12.00 per serving

- Tenderloin seared in mustard rosemary marinade w/ Red wine demi-glaze
- Spiced duck breast w/ wild chokecherry compote
- Braised venison roast w/ jus reduction