



Corporate Breakfast & Lunch Menu



House of Boateng Fresh Baked Mini Pastries

2 pieces per person

May include Coffee Cake, Madeleines, Banana Bread, Bacon Cheddar Scones, Parmesan Scone, Rum Cake, Olive Oil Cake

\$3.25 per person

Artisan Display of Seasonal & Exotic Fruit

\$4.50 per person



Continental

Selection of House of Boateng Fresh Baked Pastries with Preserved & Sweet Butter
Artisan Display of Seasonal & Exotic Fruit, Fernwood Coffee, Selection of Tea & Juices

Minimum 10 people per order

\$12.00 per person

European Breakfast

An array of smoked & Cured Meats

Smoked Salmon with Capers, Red Onions & Herbs

French Crepe with Seasonal Berries & Vanilla Cream

International Cheese, Artisan Display of Seasonal & Exotic Fruit

Selection of House of Boateng Fresh Baked Pastries with Preserved & Sweet Butter

Fernwood Coffee & Selection of Tea & Juices

Minimum 10 people per order

\$20 per person

Selection of Mini frittata Platter

Spinach, Caramelized Onions & Goat Cheese

Bacon, Apple & Blue Cheese

Kitchen Sink inspired Frittata

Minimum 10 people per order

\$6 per person

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info@houseofboateng.ca

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Artisan Sandwiches & Wraps *Maximum three selection per order*

Cuban Sandwich

Braised Pork Belly, Prosciutto, Swiss Cheese, Sliced Pickles & Mustard
\$9 per person

Grilled Vegetable Sandwich

Seasonal Vegetables grilled to perfection, Smoked Eggplant & Balsamic Reduction
\$8 per person



Jerk Chicken Wrap

Mango Salsa, Raw Vegetables, Bulger Wheat
\$8 per person



Dairy free

Chef Moto's "Sushi Burger"

Koran BBQ Beef, House made Kimchi, Miso Mayo & Sesame
\$9 per person



Vegan "Sushi Burger"

Sushi Rice, Smoked Tempeh, House made Kimchi
\$8 per person



Vegetarian Wrap

Jollof Rice, Beans, Pickled Vegetables Scrambled Eggs & Harissa Puree
\$7.00 per person



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Artisan Sandwiches & Wraps continues

HOB Café Club Sandwich

Marinated Chicken Breast, Farm Eggs, Lettuce, Tomatoes & Mayo
\$9 per person



Dairy free

Confit Albacore Tuna Sandwich

Stonebridge Farm Egg, Tomato Chutney, Olive Tapenade
9 per person

Westcoast Sandwich

House Smoked Salmon, Marinated Kale, Hemp Seed & Stinging Nettle Pesto, Preserved Red Onions
\$9 per person

Vegan Delight Wrap

Roasted Beet, Marinated Kale, Alfalfa Sprouts, Smoked Eggplant
\$7.00 per person

“Assortment of Three” Sandwich Platter

assortment may include any of the sandwiches above
\$14 per person Minimum 10 ppl

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HOB Café Salads

Cauliflower & Chickpea Salad

Raisins, Cashew, Cilantro Curry & Vanilla Vinaigrette

\$4



Orzo Pasta Salad

Poached Prawns, Roasted Peppers, Confit Garlic, African Smoked Chili & Shrimp Vinaigrette

\$5



Dairy free

Tabbouleh

Couscous, Red Onions, Cherry Tomatoes, Mint, Cucumber & Garden Parsley Dressing

\$4



Purple Yam Salad

Seaweed, Pickled Radish, Sesame & Sweet Soy Dressing

\$4



Roasted Squash & Barley Salad

Arugula, Sunflower Seeds, Goat Cheese & Preserved Lemon Dressing

\$4



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HOB Café Salads

Herb Baby Potato Salad

Gherkins, Picked Red onions, Bacon Vinaigrette

\$4



Dairy free

Organic Green Salad

Carrots, Beets & HOB Café Vinaigrette

\$4



Vegetarian

Vegan

Smoked Salmon Caesar Salad

Crispy Romaine, Shaved Parmesan, Herb Croutons, Confit Garlic Dressing

\$6 per person

Panzanella Salad

Artisan Bread, Cherry Tomatoes, Olives, Cucumber, Red Onions, Anchovies & Herb Dressing

\$4 per person



Dairy free

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Boards & Platters

House of Boateng Canape Platter

Chef Selection of daily Canapes (3 types)
\$7.5 per person

Cured Meat Platter

An Array of Cured & Smoked Meats, Chutney, Pickled Vegetables, Crispy Bread
\$8 per person

Cheese Board

Selection of Local & International Cheese
Olives, Spiced Nuts, Compote & Crostini
\$8 per person

Charcuterie Board

Selection of cured, smoked meats, Cheese with chutney, spiced nuts, Pickled Vegetables
\$12 per person

House of Boateng's Vegetable Platter

Roasted, Marinated, Pickled, Raw served with House Dip
\$4.5 per person



Chef Castro's Exotic Chips

Plantains, Purple Yam, Taro Root, Cassava & Lotus Root
\$5.5 per person



Chef Moto's Sushi Platter

Our Head Chef inspired Modern Sushi Platter
Minimum 20 ppl
\$14 per person

Petite Sweet Platter

Selection of House made mini pastries
\$6 per person

Artisan Fruit Platter

Display of Local Seasonal & Exotic Fruit
\$4 per person

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Non- Alcoholic Beverages

Selection of Tea & Fernwood Coffee

Includes Cream, milk & Sugar, Compostable Cups
Minimum 10 people
\$3.50 per person

Creative House Made Beverages

Caribbean Juice

Fresh Carrot Juice with Ginger, Condense Milk, Cinnamon & Nutmeg
\$4.75 per person

Foraged Elderflower Lemonade

\$4.75 per person

Vancouver Island Spruce Tip Lemonade

\$4.75 per person

Wild Berry & Hemp Seed Smoothie

\$5.00 per person

Coffee, Banana & Salted Caramel Smoothie

\$5.00 per person

Avocado, Spinach, Coconut, Honey & Hemp Seed Smoothie

\$5.50 per person

Cold Beverages

Soda works

Cola, Orange, Sugar free Blackberry, Root Beer
\$3 each

Price includes utensils, plates, napkins and does not include applicable tax and gratuity.

Corporate Ordering is available Monday through Friday. All orders must be placed by 2:00pm the business day prior to your event. (for Monday deliveries, the order must be placed by Friday at 2:00pm.)

Any orders under \$250 (before tax) is subject to a \$30 delivery fee

Delivery is available within the Greater Victoria Area, any orders outside of this border are subject to the \$30 delivery fee plus mileage.

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