



Family Style Dinner

Artisan Bread
Strawberry & White Balsamic Butter

Pearl Barley Salad
Fresh Peas, Kale, Green Apple & Mustard Vinaigrette

Wild Green Salad
Poached Rhubarb, Edible flowers Honey & Salmon Berry Dressing

Poached BC Prawns
Sea Asparagus, Morels & Fiddle Heads

Code's Farm New Potatoes
Stinging Nettle Pesto

Farm Sourced Vegetables
Herbs & Sea Salt

Lemon, Saffron & Fine Herb Marinated Halibut
Citrus & Cucumber Salsa

Pistachio Crusted Lamb Rack
Spiced Tomato Stew

Passion Fruit Tart
Coconut Meringue, Burnt Mango Gel, Roasted Pineapple

www.houseofboateng.ca
info@houseofboateng.ca
1-778-432-2233



Menu Selections

To ensure your menu selections are available, please confirm with your Event Manager 7 days prior to your event.

Custom Menus

Our culinary team is pleased to work with you to customize a menu that meets your needs. Allergies Dietary Restrictions Your health is of the greatest concern to us. Please inform us prior to your event date of group members with any allergies or special dietary requirements. Chef Will provide alternative course(s) at no additional charge with advanced notice.

Staffing cost for on site

\$40 per hour for Chef minimum 4 hours
\$30 per hour for Servers minimum 4 hours
\$35 per hour for Bartenders minimum 4 hours

Food & Beverage Attendees

Your final guaranteed number of attendees must be provided no later than five business days prior to the function (by noon). Should you not provide final numbers, you will be billed for the contracted number of attendees or the actual attendees (whichever is greater).

Applicable Taxes

Food & Non -Alcoholic Beverages 15% Service fee(taxable) & 5% GST

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