



## **Five Course Menu**

Artisan Bread  
*Flavoured Butter*

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Island Foraged Greens (seasonal)  
*Edible Flowers, Poached Rhubarb, Toasted Granola, Douglas Fir Tip & Local Honey  
Vinaigrette*

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Plantain Crusted Seared Scallop  
*Crispy Prosciutto, Caramelized Apple & Horseradish Panna Cotta, Spring Pea Puree*

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Potato Crusted Halibut  
*Savory Chickpea Cake, Sea Vegetables, Shimeji Mushroom, Fiddleheads, Salsa Verde*

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Confit Game Hen  
*Truffle Roasted Potatoes, Grilled Asparagus, Morels, Spinach Puree*

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Lemon Pastry Cream  
*Pistachio Tuile, Fresh Raspberries, Early Strawberry Compote*

[www.houseofboateng.ca](http://www.houseofboateng.ca)  
[info@houseofboateng.ca](mailto:info@houseofboateng.ca)  
1-778-432-2233



### **Menu Selections:**

To ensure your menu selections are available, please confirm 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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