

# Selkirk Classic Catering Menu

2012~2013



Selkirk Classic Catering can assist you in hosting a memorable experience. From a simple elegant dinner to gala events, Selkirk Classic Catering is pleased to offer our services

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## General Information

To enable us to provide the best possible service please refer to these simple requirements

- Date of the event
- Number of guests attending (including hosts and photographers)
  - Event timelines
  - Food and beverage timelines
  - Authorized signature on all documents
- One week final confirmed notice of guest numbers
- One week final confirmation of menu selection
- 50% deposit on all events~ non refundable if cancelled one week prior
  - Payment in full on day of event
  - Bartending charge 25.00/ hr for host bar
  - Minimum custodial charge of \$125.00
  - Liquor license suspension fee for host bar

## Package Price Includes

- Table linen, napkins, and buffet table skirting
  - All china, stemware and silverware
  - Serving and support staff
  - Podium and risers

All food and beverage items prepared by Selkirk Classic Catering and not consumed remain the property of Selkirk Classic Catering

# Banquet Event Order Agreement

We will prepare a written estimate of the cost of the function on a best effort basis. If both parties agree, a contract will then be provided and must be signed by both parties with a 50% deposit to guarantee date and services. The deposit is non-refundable if the function is cancelled with less than one week notice. This is a legal binding contract between the Selkirk Classic Catering and the authorized person in charge of the event.

## Alcoholic Beverage Services

In a licensed premise, the sale and consumption of alcoholic beverages are governed by the Liquor Act of each province.

Your bar may be set up in a number of ways:

- Cash Bar, Drink Tickets, Time Limits, or Toonie Bar (Guest Pays \$2.00, Host pays remainder plus taxes and service fee
  - No home brewed beverages of any kind will be allowed.
- We maintain the right to withhold service to any guests who may appear intoxicated or who appear not of legal age for alcoholic beverage consumption.
  - All consumed bar items are subject to provincial liquor tax
- If you wish to host your own bar, application for suspension of liquor license and all applicable fees and permits must be submitted to the BCLB 60 days prior to the event. There is a suspension fee charge of \$110.00. You will also be required to hire our certified bartender for your event as per licensing. Bartender fees are \$25/hr

## Wine List

### White Wine

Yellowtail Chardonnay (O) Aust \$20.00  
Wolf Blass Chablis Blanc (O) Aust 23.00  
Sonora Ranch Pinot Grigio (OO) BC \$17.50

### Red Wine

Yellowtail Shiraz (O) Aust \$20.00  
Cabernet Malbec~Trivento Reserve (O) Arg \$21.00  
Jackson Triggs Proprietor's Selection Cab Sauvignon (O) BC \$18.00

All bottles of wine are 750ml in size. Prices are subject to applicable taxes.

Prices are subject to change

## Bar List

Premium Brand Spirits (1 oz) \$5.25  
Beer - Domestic \$4.25  
Imported House Red & White Wine 6 oz \$5.25  
Liqueurs (1 oz) \$4.75  
Cognac & Grand Marnier (1 oz) \$5.75  
Juice \$2.75  
Soft Drinks \$2.50

Prices are subject to applicable taxes

# Coffee Service and Breaks

## Beverages

Regular and Decaffeinated Coffee Pot  
Approximately 48 cups \$60.00

Demi pot of coffee \$30.00  
Approximately 24 cups

Herbal & Regular Tea (8 cup pot) \$10.00  
Pump Pot Coffee ( 8 cups pot) \$10.00

Milk \$1.50

Bottled Fruit Juice \$2.75

Pitcher of Lemonade, Orange Juice, Sparkling Cranberry or Iced tea \$8.50

Bottled Soft Drinks \$2.50

Bottled Water \$1.00

## Sweet Treats

Fresh baked Muffins ~ jam and butter \$2.00

Sweet and Savory Scones ~ jam and butter \$2.00

Warm Cream Cheese Frosted Cinnamon Bun \$ 2.50

Fresh Baked Croissants ~ jam & butter \$2.50

Homemade Cookies \$1.25

Apple, Orange and Banana Basket \$.75/person

Fresh Fruit Tray ~melons, pineapple, grapes, berries \$3.00/person

Meeting Tray of fresh baked goodies ~muffins, scones, tarts and cookies~ coffee or tea  
\$4.00/person

48 hours notice is required for coffee service ~ minimum charge \$120.00

Menus subject to applicable taxes      Service charge ~ Client's discretion

# Breakfast Buffets

## Sunrise Buffet

A basket of Freshly Baked Muffins, Croissants & Scones,  
Homemade Jam and Butter, Honey Almond Granola,  
Greek Yogurt, Fruit Salad  
Coffee, Herbal ~ Black Tea

\$10.95

Minimum 10 people

## Kokanee Buffet

Fresh Fruit Salad  
Fluffy Buttermilk Pancakes or Golden French Toast  
Canadian maple syrup  
Bacon or Sausages and Home Fried Red Potatoes  
Coffee, Herbal ~ Black Tea

\$12.95

Minimum 20 people

## Kootenay Buffet

Scrambled Eggs, Bacon, or Country Sausages, Waffles & Strawberry Sauce  
Texas Toast, Whipped butter and Jam,  
Home Fried Red Potatoes,  
Coffee, Herbal ~ Black Tea

\$13.95

Minimum 20 people

## Bonnington Buffet

Fresh Fruit Salad, Honey Almond Granola, Greek yogurt  
Baked Breakfast Omelet, Bacon or Country Sausage, Buttermilk Pancakes  
Basket of Fresh Muffins, Scones and Croissants, Toast, Whipped Butter and Homemade Jam  
Coffee, Herbal ~ Black Tea

\$15.25

Minimum 30 people

Menus subject to applicable taxes

Service charge~ Client's discretion

## Casual Luncheon Menu

### Fresh Sandwich Selection Platter

Seasonal Green Salad ~ Raspberry Vinaigrette  
Fresh Selection of Stacked Sandwiches on artisan breads or freshly prepared wraps  
Assortment of Sweet Squares ~ Homemade Tarts ~ Coffee or Tea  
\$11.25

### Chicken or Black Bean Enchilada

Seasonal Greens ~ Cool Cucumber Dressing  
Chicken or Black Bean Enchiladas wrapped in flour tortilla ~ Fresh cilantro salsa, Jack cheese, guacamole and sour cream  
Assortment of Sweet Squares & Tarts ~ Coffee or Tea  
\$11.25

### Focaccia Flatbread Pizza

Caesar Salad ~ Parmesan Herb Croutons  
Fresh Homemade Flatbread ~ zesty tomato sauce  
Meat and Vegetarian toppings ~ soy cheese available upon request  
Assortment of sweets & fresh fruit ~ Coffee or Tea  
\$12.25

### Mediterranean Frittata

Tossed Garden Greens ~ Herb Dressing  
Roasted Red Pepper, Goat Cheese, Sundried Tomato and Olive Frittata  
Pan Fried Baby Red Potatoes  
Assorted Dessert Tray ~ Coffee or Tea  
\$12.95

### Roasted Vegetable & Feta Crepe

Mixed Greens Salad ~ Mandarins ~ Honey Roasted Almonds  
Roasted Vegetables & Feta Crepe in Herbed Béchamel Cream Sauce  
Wild Rice Pilaf ~ Mushrooms and Peppers  
Assortment of Sweet Squares and Tarts ~ Coffee or Tea  
\$13.95

## Build Your Own Creation

Sundried Tomato Pesto Salad  
Choice of Fresh Baked Artisan Breads, Rolls & Baguette  
In house Roasted Beef, Turkey & Ham  
Tuna & Chicken Salad  
Crisp leaf lettuce, Red Onion, Tomato, Avocado  
Jalapeno Monterey Jack, Cheddar Cheese  
Pickles, Olives ~ Hot Peppers  
Homemade Berry Shortcake ~ crême fresh ~ Coffee or Tea  
\$13.95

## Three Cheese Lasagna

Baby Romaine ~ Creamy Chive Dressing  
Hearty Lasagna with Mozzarella, Ricotta & Romano Cheese, Fresh basil Tomato Sauce  
Sautéed Zucchini & Peppers ~ Caramelized Onions  
Fresh baked Rosemary Focaccia Bread  
Spumoni Ice Cream ~ Coffee or Tea  
\$14.95

## Red Curry Coconut Chicken

Traditional Tabouleh Salad ~ Cilantro Lime Dressing  
Tender Chicken in a mild Red Curry Coconut Sauce  
Fragrant Basmati Rice ~ Apples and Sultanas  
Assortment of Fresh Fruit Tarts ~ Coffee or Tea  
\$15.95

Fresh homemade soup is available on the Casual Luncheon Menu as an addition for \$2.00 per guest

All luncheons are served buffet style  
Minimum charge \$120.00

Out of respect for the environment we keep the use of paper and plastic products to a minimum  
Good food deserves china and silverware

Menus subject to applicable taxes Service charge ~ Client's discretion



# Elegant Dinner Menus

## New York Pepper Steak

Prosciutto Wrapped Melon  
Marinated Vegetable Salad in Lettuce Cups  
Trio of Peppers, tender Beef sautéed ~ onions, mushrooms, garlic,  
and a rich peppercorn sauce  
Steamed Baby White Potatoes  
Sautéed Asparagus with Almond Butter  
Peach Cobbler with crème fresh  
\$17.95

## Chicken Dijonaise

Roasted Garlic Camembert Crostini  
Seasonal baby Lettuce ~ Candied Pecans and Cranberries  
Herb roasted Chicken Breast ~ grainy Dijon sauce  
Steamed Baby Potatoe ~ Chive Butter  
Roasted Butternut Squash ~ Sautéed Asparagus  
Decadent Chocolate Cake ~ Raspberry Cream  
\$19.95

## Honey Ginger Glazed Salmon

Wild Mushroom Strudel  
Baby Endive Salad with Goat cheese ~ Roasted Honey Almonds  
Grilled Wild Coho Salmon Fillet glazed ~ Honey Ginger Sauce  
Basmati Rice Pilaf ~ trio of sautéed Peppers  
Pan Fried Pesto Zucchini ~ Baby Carrots  
Lemon Cream Crepe ~ Candied Zest  
\$22.95

## Pecan & Honey Bourbon Pork Tenderloin

Savory Cheese Tart  
Spinach Salad with Strawberries ~ Balsamic Dressing  
Roasted Honey Pecan Crusted Pork Tenderloin, Bourbon Sauce  
New Potato Gratin  
Roasted Yams ~ Sugar Snap Peas  
Profiteroles with warm Chocolate Ganache ~ fresh berries  
\$22.95

All dinners served with fresh baked baguette and creamery butter, coffee & tea  
Table service provided for 20-75 guests Minimum charge \$120.00 ~Service charge ~Client's discretion

# Banquet Menu

## The Monashee

### Openings

Fresh baked Baguettes ~ Assorted Rolls  
Pepper & Parmesan Cheese Straws

### From the Garden

Seasonal Baby Greens ~ Herb Vinaigrette  
Traditional Caesar Salad ~ Homemade Croutons ~ Parmesan Crisps

### Main Event

Oven Roasted baby Potatoes ~ Herb Garlic Butter  
Glazed baby Carrots ~ Green Beans ~ Roasted Onions  
Baked Three Cheese Lasagna ~ Fresh Basil Tomato Sauce  
Rosemary Lemon Roasted Chicken

### Sweet Endings

Fresh Seasonal Fruit Platter  
Homemade English Trifle  
Coffee & Tea

\$24.95

*Minimum number 30 guests*

*Menus subject to applicable taxes Service charge ~ Client's discretion*

# The Meadow

## Openings

Fresh baked Baguettes ~ Assorted Rolls  
Crisp vegetable Crudités ~ Creamy Chive Dip  
Roasted Garlic Camembert Crostini  
Relish Tray ~ Pickles, Olives and Peppers

## From the Garden

Seasonal Baby Greens ~ Herb Vinaigrette  
Traditional Caesar Salad ~ Homemade croutons and Parmesan Crisps  
Baby Spinach Salad ~ Mandarins and Honey Roasted Almonds  
Red Potato, Celery and Radish Salad ~ Mustard Mayonnaise  
Greek Feta Salad

## Main Event

Steamed White Baby Potatoes ~ Dill Butter  
Roasted Butternut Squash ~ Grilled Asparagus  
Poached Fillet of Coho Salmon ~ Fresh Fruit Salsa  
Slow Roasted Certified Angus Beef ~ Red Wine au Jus  
Saffron Basmati Rice Pilaf

## Sweet Endings

Fresh Seasonal Fruit Platter  
Decadent Dark Chocolate Torte ~ Raspberry Sauce  
French Vanilla Cheesecake ~ Caramel Sauce  
Coffee & Tea

\$34.95

Minimum number 50 guests

All menus are subject to applicable taxes      Service charge ~ Client's discretion

# The Mir

## Openings

Fresh baked Baguettes ~ Assorted Rolls  
Crisp vegetable Crudités ~ Creamy Chive Dip  
Relish Tray ~ Pickles, Olives and Peppers  
Selection of gourmet Canadian Cheese ~ Homemade Crostini  
Dill & Lemon Garlic Jumbo Prawns

## From the Garden

Seasonal Baby Greens ~ Herb Vinaigrette  
Traditional Caesar Salad ~ Homemade croutons ~ Parmesan Crisps  
Baby Spinach Salad ~ Mandarins ~ Honey Roasted Almonds  
Red Potato, Celery and Radish Salad ~ Mustard Mayonnaise  
Greek Feta Salad  
Traditional Tabouleh Salad ~ Cilantro Lime Dressing

## The Main Event

Baby Red Potatoes ~ Chive Sour Cream  
Stuffed Roma Tomatoes Herbs & Parmesan  
Orzo Pasta Pesto & Pine Nuts  
Roasted AAA Beef Tenderloin ~ Brandy Peppercorn Sauce  
Grilled Shrimp & Scallop Skewers ~ Lime Hollandaise  
Roasted Vegetable Lasagna ~ Fresh Mozzarella  
Italia Vegetable Medley

## Sweet Endings

Fresh Fruit ~ Chocolate Fondue  
Profiterole Pyramid ~ Homemade Caramel Sauce  
French Vanilla Cheesecake ~ Fresh Berries  
Hazelnut Mousse Torte  
Coffee & Tea

**\$39.95**

Minimum number 50 guests

All menus are subject to applicable taxes Service charge ~ Client's discretion

## Cocktail Receptions

### Garden Fresh Vegetable Crudités

creamy chive or roasted pepper humus dip

\$50.00

### Elegant Platter of Seasonal Fruits & Berries

creamy berry dip

\$60.00

### Canadian Gourmet Cheese Selection

basket of homemade crostini

\$70.00

### Seafood Selection

smoked salmon, tiger prawn skewers, bacon wrapped scallops

roasted lemons and fresh dill

\$90.00

### Antipasti Platter

peppered Salami, Marinated asparagus, hot peppers, stuffed green olives,

Marinated Artichoke Hearts & Pickled Green Beans

\$50.00

### Dessert Square, Profiteroles & Tart Selection

lemon squares, brownies, Nanaimo bars, baby cream puffs

fresh fruit & butter tarts

\$40.00

### Late Night Nosh Platter

assortment of in house roasted turkey & beef, gypsy salami, emperor ham

Garden fresh crudité with creamy chive dip

Canadian gourmet cheese selection

Sweet & dilled pickles and peppers

Fresh Baked French Baguette

\$70.00

Each platter serves approximately 20 guests.

Menu subject to applicable taxes Minimum charge \$120.00 ~ Service charge ~Client's discretion

# Cocktail Receptions Hor d'Oeuvres

price per dozen

## Cold

Parmesan & Cracked Pepper Cheese Straws

\$15.95

Prosciutto wrapped Asparagus Spears

\$18.95

Smoked Salmon & Dill Cream Cheese on Crostini Rounds

\$19.95

Peppered Beef Tenderloin ~ Crisp Potato Rounds

\$19.95

## Hot

Wild Mushroom Bruschetta ~ Shaved Asiago Cheese

\$15.95

Savory Pumpkin Cardamom Curry Tarts

\$17.95

Savory Basil & Tomato Goat Cheesecake

\$17.95

Thai Chicken Skewers ~ Spicy Peanut Sauce

\$18.95

Butterflied Jumbo Prawn Skewer ~ Garlic Aioli

\$23.95

All menus subject to applicable taxes ~Minimum charge \$120.00 ~Service charge ~ Client's discretion