

# STONE'S THROW *Café*

## Catering Menu

### Breakfast

#### *Baker's Basket*

*ASSORTED MUFFINS AND PASTRIES WITH BUTTER AND COFFEE*

*\$4.00/PERSON*

#### *The Continental*

*Assorted muffins, and pastries, fresh seasonal fruit and yogurt*

*With butter, preserves and coffee*

*\$6.00/PERSON*

#### *The Classic*

*Farm fresh scrambled eggs, house smoked bacon, plump country sausage and pan fries*

*\$7.00/person*

#### *Early Draw Breakfast Buffet*

*Farm fresh scrambled eggs, Pancakes with syrup, smoked bacon, plump country sausage, pan fries and coffee*

*\$10.00/person*

#### *Chef's Omelet Station*

*Omelets made to order with fresh ingredients that may include:*

*Smoked Canadian bacon, tri-coloured peppers, hothouse tomatoes, mushrooms, scallions, Mediterranean trio, chorizo, cheddar or feta cheese*

*As an addition to any of the above breakfast menus*

*\$5.00/person*

## **Lunch and Lighter Meals**

### ***Gourmet Premium Sandwich Platter***

*European style sandwiches or premium wraps with a daily soup or salad, potato chips, pickle platter and assorted dessert squares*

*\$12.00/person*

### ***Beef on a Bun***

*Slow roasted tender AAA beef au jus served with salad of your choice, potato chips, pickle platter and assorted dessert squares*

*\$12.00/person*

### ***Pulled Pork Sandwich***

*Slow cooked pork butt with our signature Bbq sauce with coleslaw, salad of your choice, potato chips, pickle platter and assorted dessert squares*

*\$12.00/person*

### ***Build your own sandwich platter***

*Choice selection of meats, cheese and complimented with leaf lettuce, cucumber, tomato, Bermuda onion, egg salad, salmon salad and condiments*

*Served with your choice of soup or salad and assorted dessert squares*

*\$12.00/person*

### ***Chile con Carne***

*with corn bread, tortilla chips and salsa, a salad of your choice and assorted dessert squares*

*\$10.00/person*

### ***Tijuana Taxi Taco Station***

*Seasoned beef or vegetarian taco mix with soft and hard tortillas, guacamole, salsa, sour cream, cheese and jalapeños*

*\$10.00/person*

### ***Farmer's Market Garden Salad Bar***

*A variety of lettuce, choice vegetables, chick peas, edamame, seeds and nuts, pickled beets and olives, eggs, cottage cheese, chilled grilled chicken and artisan breads*

*\$11.00/person*

### ***Bombay Butter Chicken***

*Served with basmati rice pilaf, seasonal vegetable or salad of your choice*

*\$13.00/person*

## *Italian Pasta Bar*

*tortellini and penne pastas, Bolognese sauce and roasted butternut squash and green peppercorn sauce, salad of your choice and garlic toast*

*\$14.00/person*

## *Grilled West Coast Wild salmon or Chicken Paillard*

*Served with your choice of two salads*

*\$15.00/person*

## *Barbecued Chicken*

*Grilled and smothered in our own Bbq sauce served with potato salad, coleslaw, and dinner rolls*

*\$16.00/person*

## *Greek Chicken Souvlaki*

*Grilled chicken skewers with rice pilaf, Greek salad, tzatziki, and Pita*

*\$14.00/person*

## **Elegant Dinner Buffets**

(prices do not include sides, salads or desserts)

*Roast beef au jus with Yorkshire pudding and horseradish \$14.00/person*

*Prime Rib of Beef with Yorkshire pudding and horseradish \$20.00/person*

*Maple Dijon crusted Festive ham with grilled pineapple salsa \$15.00/person*

*Roast Pork, porcetta style with garlic, herbs and apple sauce \$16.00/person*

*Baked West Coast Salmon with Lobster Pernod sauce \$16.00/person*

*Chicken Breast Supreme with exotic mushroom cream sauce \$15.00/person*

*Rotini with Chorizo sausage and chicken in a tomato basil sauce \$12.00/person*

*Beef Bourguignon with caramelized silver skinned onions \$12.00/person*

*Lasagna Bolognese or vegetarian served with garlic toast* \$12.00/person

*Roasted Turkey with pan gravy and sage stuffing* \$16.00/person

*Grilled NY Striploin steak with sautéed mushrooms* \$18.00/person

*Red Thai Butternut Squash Curry* \$6.00/person

*Eggplant Parmigiano* \$6.00/person

## **Side Dishes**

*Mashed or roast garlic mashed potato* \$1.50/person

*Steamed Red Bliss potatoes with dill butter* \$1.50/person

*Roasted potatoes with rosemary oil and sea salt* \$1.50/person

*Scalloped potatoes pavé* \$2.25/person

*Basmati rice pilaf* \$1.50/person

*California brown rice pilaf* \$1.75/person

*Porcini mushroom risotto with truffle oil* \$2.25/person

*Baked potato with the "works"* \$2.00/person

*Seasoned vegetable medley* \$2.00/person

*Oven roasted root vegetables* \$2.00/person

*Cauliflower Mornay* \$2.00/person

*Roasted fennel and carrot* \$2.00/person

*Steamed broccoli with Stilton cream* \$2.00/person

*Roasted cauliflower with lemon and parmesan* \$2.00/person

*Green beans with honey, lemon and Dijon* \$2.00/person

*Carrot and peas* \$1.75/person

*Steamed or roasted asparagus with lemon butter* \$3.00/person

*Artisan Bread display and assorted butters* \$1.25/person

*Pickle and olive tray \$ .75/person*

## **Salads**

*Mandarin Ranch with broccoli, cauliflower, red onion, raisins and mandarin orange \$1.75/person*

*Market garden salad compose with our house dressing \$1.50/person*

*Classic Caesar salad with house made croutons \$1.50/person*

*Red beet and Bermuda onion \$1.50/person*

*Pasta salad with sun dried tomato pesto, olives, artichokes and bell pepper \$1.50/person*

*Caprese salad with tomatoes, basil, bocconcini cheese and balsamic vinaigrette \$2.00/person*

*Greek Village salad \$1.75/person*

*House potato salad \$1.50/person*

*Spinach salad with red onion, berries, feta cheese, toasted seeds and raspberry vinaigrette \$1.75/person*

*Chick pea and Quinoa tabbouleh with kale, tomato, onion, parsley and preserved lemon herb dressing \$1.50/person*

*Mexican black bean and corn salad with bell pepper, cilantro, red onion with a chipotle dressing \$1.50/person*

*Thai noodle salad \$1.50/person*

*Tomato, basil and red onion with balsamic vinegar \$1.50/person*

*Watermelon and feta salad with red onion and mint \$1.50/person*

## **Desserts**

*Assorted cakes \$2.50/person*

*Assorted Dessert Bars \$1.50/person*

*Assorted pies \$3.50/person*

*Cookies \$1.50/person*

*Chef's dessert table including an assortment of cakes, pies, mousse and crème Brule Fresh fruit display \$5.00/person*

# Platters and Food Displays

## *International and Domestic Cheese Board*

*Served with fruit and gourmet crackers \$60.00*

## *Italian Antipasto Display*

*Grilled marinated vegetables, charcuterie, bruschetta, olive tapenade and a bread basket \$50.00*

## *Jumbo Iced Prawns with cocktail sauce \$70.00*

## *Market Fresh vegetable Crudités with roasted red pepper dip \$30.00*

## *Greek Mezze Display*

*Spanikopita, hummus, dolmades, olives, Lamb Kefte (meatballs), grilled seafood salad and pita bread \$70.00*

## *Spanish Tapas Display*

*Shrimp and chorizo, mussels, ham croquettes, marinated mushrooms, bacon wrapped chicken liver, octopus and potato and pintxo \$70.00*

## *Mexican Nine layer Dip with tortilla chips \$25.00*

## *Hummus Dip with pita \$20.00*

## *Pacific Coast Crab, Artichoke and spinach Dip with tortilla chips \$35.00*

## *Fresh fruit and berry platter \$50.00*

## *Fresh Oyster on the half shell market price*

## *Artisanal Charcuterie Platter*

*A variety of deli meats, pate, gherkins, breads and mustards \$65.00*

# Appetizers

## *Chicken Wings Buffalo, Honey garlic, sweet Thai, teriyaki, lemon pepper, Jerk \$12.00/doz.*

## *Brew Bones dry garlic ribs with lime salt \$12.00/lb*

## *Vegetable Spring Rolls with sweet Thai chili sauce \$12.00/doz.*

## *Spanikopita with tzatziki \$14.00/doz.*

## *Stone Throw's Sausage Rolls \$12.00/doz.*

## *Strait of Georgia Petit Crab Cakes with Old Bay aioli \$20.00/doz.*

## *Thai Coconut Curry Turkey Meatballs \$10.00/doz.*

*Swedish Meatballs* \$10.00/doz.

*Lamb Kofta Meatballs* with tzatziki \$12.00/doz.

*Corn Fritters* with cheddar and jalapeño and chipotle dip \$10.00/doz.

*Oyster Rockefeller* with spinach, parmesan and Pernod \$42.00/doz.

*Vegetable Pakoras* with mango chutney \$12.00/doz.

*Bacon wrapped Scallops* \$18.00/doz.

*Balinese Chicken Satay Skewers* with Cashew Sauce \$24.00/doz.

*Malaysian Lemongrass Beef Skewers* with peanut sauce \$24.00/doz.

*Jamaican Jerk Pork or Chicken Skewers* with Fresh Pineapple \$24.00/doz.

*Crab stuffed Mushrooms* \$18.00/doz.

*Spiced Beef Empanadas* with salsa verde \$18.00/doz.

*Okanagan Forest Mushroom Turnovers* \$18.00/doz.

*Double Baked Mini Potatoes* cheddar, sour cream, bacon \$24.00/doz.

*Tuna Poke* served in crispy wonton cups \$18.00/doz.

*Tomato Barquete* with whipped goat cheese and sun dried olive fondant \$12.00/doz.

*Thai Coconut Mussels Half Shell* with Thai basil pesto \$12.00/doz.

*Duck a l'orange crostini* with pea shoot \$18.00/doz.

*Rare beef crostini* with caramelized onion and goat cheese \$18.00/doz.

*Truffle scented Saffron Risotto Galette & pan seared Scallop* \$24.00/doz.

*Oven dried tomato bruschetta* basil, garlic, capers \$18.00/doz.

*Mini Éclairs* with smoked salmon, spicy tuna or Foie gras mousse \$30.00/doz.

*5 Spice Duck Confit Taco* Banh Mi Slaw and pickled jalapeño crema \$24.00/doz.

*High Tea Sandwiches* a selection of gourmet finger sandwiches \$18.00/doz.

*Caprese Skewers* cherry tomato, bocconcini cheese, pesto \$18.00/ doz.

*Blackened Bistro Shrimp* chipotle cream, cucumber vase \$24.00/doz.

*Smoked Salmon Lox* pumpnickel, salmon roe, dill cream micro greens \$24.00/doz.

**Croque Madame** truffle mascarpone, Parma ham, quail egg \$30.00/doz.

**Gazpacho Shots** grilled octopus, asparagus \$30/ doz.

**Curried Chicken Vol au Vent** Okanagan apple \$24.00/doz.

**Salmon Tartar** dill, endive pedal \$24.00/doz.

**Ahi Tuna** avocado, pico de gallo wonton crisp \$24.00/doz.