

CHRISTMAS Glow



Blank
Canvas
Catering

Glow Abbotsford
Christmas Glow VIP Room

Glow Menu 2019

CANAPÉS

MENU PRICING

Choose 3

(Options Listed Below)

Incl: 2-3 Pieces Per Person

\$14.00

Only Available With
Dinner Service Selection

Choose 4

(Options Listed Below)

Incl: 4-6 Pieces Per Person

\$28.00

Choose 6

(Options Listed Below)

Incl: 7-9 Pieces Per Person

\$36.00

Choose 7

(Options Listed Below)

Incl: 10-12 Pieces Per Person

\$42.00

COLD CANAPÉS

CAPRESE SKEWER

Heirloom tomatoes, bocconcini, fresh basil

MELON PROSCIUTTO SKEWER

Fior di Latte, cantaloupe, basil

ROASTED BEET SPOON

Whipped goat cheese, micro herbs

COMPRESSED WATERMELON

Basil, feta cheese, dried black olives

BRUSCHETTA

Tomato, basil, balsamic, crostini

HUMMUS & PITA BREAD

Crispy chickpeas, olive oil

CUCUMBER & CREAM CHEESE

Dill, lemon, shallots

DEVEILED EGG

Dijon, truffle, chives

LETTUCE CUP NICOISE

Green beans, tomato, hardboiled egg, bacon, vinaigrette

CHILLED PEA SOUP

Parmesan, brioche croutons

PRAWN COCKTAIL

Truffle aioli, cocktail sauce

PROSCIUTTO WRAPPED PRAWN

Truffle aioli

TUNA CUP

Beet chip cup, ponzu marinated Ahi tuna, tobiko, crème fraîche

LOX & CRISPS

Beet cured salmon, mascarpone cheese, bagel crisp
(add \$3 per person)

CRISPY SUSHI CUBE

Sesame soy marinated albacore tuna, wasabi, cucumber, cilantro
(add \$3 per person)

TUNA POKE CONE

Local albacore, wasabi mayo, cilantro, soy lemongrass sauce
(add \$3 per person)

WAGYU CARPACCIO

Horseradish aioli, crispy capers, Grana Padano
(add \$3 per person)



HOT CANAPÉS

MUSHROOM TOAST

Mascarpone, thyme, buttery roll

SAN MARZANO TOMATO SOUP

Goat cheese, olive oil croutons

HOUSE MADE RAVIOLI

Ricotta, butter sauce

ARANCINI

Fried butternut squash risotto, parmesan, crispy sage

SMASHED AVOCADO TOAST

Shallots, tomato, infused garlic, olive oil, sea salt

FRIED CAULIFLOWER

Cauliflower florets, brined in hot sauce, blue cheese dressing

MAC & CHEESE STICK

Imperial, American aged cheddar

STUFFED JALAPEÑO

Mini jalapeño peppers, cream cheese, guacamole

GRUYERE GOUGERE

French cheese pastries baked with Gruyere cheese

SPANAKOPITA

Spinach, feta cheese, flaky filo pastry

MOROCCAN CHICKEN SKEWER

Cilantro lime yogurt

JRG SIGNATURE MEATBALL

San Marzano tomato sauce, Grana Padano, whipped ricotta

PULLED PORK SLIDER

Honey barbeque sauce, coleslaw, pickles

FRIED CHICKEN SLIDER

Maple Dijon, coleslaw, pickles, dream seasoning

HERO WINGS

Baked sesame soy glazed wings

MINIATURE MASTER CHICKEN

Fried chicken wings, chicken drums, dream seasoning

MINIATURE CHILI ROLL

Nathan's Franks, chili, cheddar, buttery roll

CALAMARI PO' BOY

Lettuce, sweet chili, buttery roll

BAO BUN

Korean pulled pork, pickled radish, chipotle

PORK GYOZA

Minced pork, soy lemongrass sauce, Korean aioli, sesame, scallions

STEAMED SHRIMP SHUMA

Soy lemongrass sauce, Korean aioli, cilantro

SUDO CHICKEN LETTUCE WRAP

Finely shredded chicken, soy lemongrass sauce, peanuts, crispy noodles, cilantro, scallions

SEARED SCALLOP

Carrot, brown butter puree, chives

SALMON MOUSSE CONE

*Crème fraiche, chives
(add \$3 per person)*

WAGYU BEEF SLIDER

*Shaved Wagyu, dream rings, horseradish aioli
(add \$3 per person)*

LAMB POPSICLE

*Mediterranean seasoning, hummus, garlic aioli, crispy chickpeas
(add \$5 per person)*

EAST COAST LOBSTER ROLL

*Nova Scotia lobster and prawn salad, lemon aioli, in a buttery roll
(add \$5 per person)*

BUFFET MENU PRICING

All Buffet Dinners Include Table Bread And On-Site Cooks

BUFFET STYLE DINNER 1

Choose Any 2 Appetizers

Choose Any 1 Entrée

Choose Any 2 Sides

\$32.00

per person

BUFFET STYLE DINNER 2

Choose Any 2 Appetizers

Choose Any 2 Entrée

Choose Any 2 Sides

\$48.00

per person

BUFFET STYLE DINNER 3

Choose Any 2 Appetizers

Choose Any 3 Entrée

Choose Any 3 Sides

\$62.00

per person



APPETIZERS

ARTISANAL GREENS

Candied seeds, apples, grapes, feta cheese

ROASTED BEET & KALE SALAD

Goat cheese, poached pears, sherry vinaigrette

ENDIVE SALAD

Blue cheese, almonds, pickled onions

GREEK SALAD

*Heirloom tomatoes, cucumbers, olives, feta cheese, bell peppers,
Greek vinaigrette*

CAESAR SALAD

*Romaine, panko parmesan crumble, crispy capers, citrus yogurt
dressing*

MEDITERRANEAN SALAD

Grilled local squash, fennel, olives, arugula, sherry vinaigrette

PASTA SALAD

Feta, grape tomato, cucumber, oregano, lemon dressing

TABBOULEH

*Quinoa, chopped tomatoes, red onions, parsley, mint, olive oil, and
lemon juice*

MODERN WALDORF SALAD

Leafy greens, apples, celery, lemon-avocado oil vinaigrette

SALT ROASTED BEET SALAD

*Heirloom carrots, orange segments, white balsamic, olive oil, aged
balsamic, toasted hazelnuts*

CREAM OF MUSHROOM SOUP

*Roasted forest mushrooms, vegetable broth, filone croutons, olive
oil, scallion, fresh thyme*

LOBSTER BISQUE

Truffle cream

ROASTED SQUASH SOUP

Lemongrass, coconut, ginger

CHEDDAR & BROCCOLI SOUP

Garlic croutons

MINISTRONE SOUP

Legumes, orzo, courgette, tomato, basil

SAN MARZANO TOMATO SOUP

Goat cheese, olive oil croutons

ENTRÉE

HUNTER CHICKEN

Braised chicken thighs, tarragon, sun dried tomatoes, mushroom demi

BEEF BOURGUIGNON

*Slow cooked beef, Bordeaux demi-glace, roasted pearl onions,
carrots*

BRAISED BEEF SHORT RIB

Cabernet jus, pearl onions, roasted mushrooms

BARBEQUE SHORT RIB

Horseradish, house-made au jus

LAMB CURRY

Mint yogurt

LEMON & DILL SALMON

Chardonnay cream, cracked black pepper

THAI CURRY PRAWNS & COD

Mild red curry, poached prawns, cherry tomatoes, snap peas

BOUILLABAISSE

Pacific fish, saffron tomato broth, rouille

MEDITERRANEAN POACHED SALMON

Olive oil, capers, tomato, basil

SALMON WELLINGTON

Brown butter hollandaise, mushroom duxelle, boursin cheese

CREOLE SALMON

Blackened with Cajun cream sauce

MOROCCAN CHICKEN

Cilantro lime yogurt, raisins, lemon

MASTER CHICKEN

Secret dream spiced fried chicken thighs and drums

TRADITIONAL LASAGNA

*Bolognese, herbed ricotta, basil, mozzarella, San Marzano tomato
sauce, Grana Padano*

VEGETABLE LASAGNA

Vegetable Lasagna – Spinach, ricotta, San Marzano tomato sauce

RATATOUILLE ORZO PASTA

*Eggplant, Roasted peppers, Sweet red onions, garlic, balsamic,
Calabrian chili with Orzo pasta*

WILD MUSHROOM RAVIOLI

Wild mushroom chestnut ravioli, cashew cream, brown "butter", sage

ISRAELI CAULIFLOWER STEAK

*Romanesco, sweet potato puree, smoked eggplant, humus, tahini,
crispy chickpeas*



SIDES

ROAST VEGETABLES

Coloured carrots, parsnips, squash, maple syrup & Dijon mustard

STEAMED BROCCOLI

Toasted almonds, salt flake

BRUSSEL SPROUTS

Candied bacon, caramel glaze

CAULIFLOWER GRATIN

Cream, nutmeg, three cheese

SZECHUAN BEANS

Black bean sauce, toasted almonds

ROASTED CINNAMON SWEET POTATO

Honey, sage

YUKON GOLD MASHED POTATO

Confit garlic, chives

POTATO GRATIN

Cream, nutmeg, gruyere cheese

ROSEMARY ROAST POTATO

Olive oil, rosemary, roasted garlic, sea salt

NUGGET POTATO SALAD

Grainy mustard vinaigrette, capers, pickled shallots, smoked salt

APPLE CIDER COLESLAW

Cabbage, carrot, apples, onion, pickled mustard seeds

KIMCHI & CRAB FRIED RICE

Napa cabbage, daikon radish, scallions

WILD RICE PILAF

Wild & jasmine rice, foraged mushrooms

COCONUT JASMINE RICE

Coconut, parsley

3 COURSE PLATED MEAL

(Select 1 Menu Item From Each Course Listed Below)

\$50.00

1st COURSE

COMPRESSED TOMATO SALAD

Basil, grilled focaccia, feta, olive oil, crystalized balsamic

BEETROOT "TARTARE"

Whipped ricotta, garlic crostini, crispy capers

BABY ROMAINE CAESAR SALAD

Parmesan garlic dressing, capers, bacon bits

RED KURI SQUASH SOUP

Parmesan crisp, candied seeds, sage

2nd COURSE

BUTTER MOISTENED FREE RANGE

CHICKEN BREAST

Whipped Yukon potato, caramelized roots, confit sweet onion, crispy sage, chicken stock reduction

APPLE CIDER GLAZED

BONE-IN PORK CHOP

Cauliflower fried "rice", port and purple cabbage "jam", crispy pancetta

BAKED LINGCOD

Warm fingerling potato salad, smoked tomato butter, crispy kale

PORTOBELLO "WELLINGTON"

Roasted beets, creamed spinach, potato puree

3rd COURSE

APPLE GALETTE

French style open-face apple pie

MINI DOUGHNUTS

Chocolate sauce and fruit compote

DESSERT PLATTER

Served family style, assortment of tarts, squares, and macarons



3 COURSE PLATED MEAL

(Select 1 Menu Item From Each Course Listed Below)

\$65.00

1st COURSE

WEDGE SALAD

Blue cheese dressing, smoked bacon, cherry tomatoes

ROASTED BEET & KALE SALAD

Goat cheese, poached pears, sherry vinaigrette

ROASTED ORGANIC SQUASH SOUP

Rosemary honey, goat cheese croquette

LOBSTER BISQUE

Truffle cream, chives

SCALLOP

Fresh hand rolled burrata, apple, fennel, filberts, raisins, sunflower oil

2nd COURSE

MEDITERRANEAN CHICKEN BREAST

Potato Gnocchi, roasted bell peppers, squash, sundried tomato, olive jus

BEEF TENDERLOIN

Celeriac puree, roasted baby root vegetables, Bordeaux wine jus

HERB CRUSTED WILD SALMON

Wilted garlic spinach, crispy rice cake, lemon cream

ROASTED SABLEFISH

Crab-bread pudding, asparagus, tomato chutney, olive oil

CARROT RAVIOLI

Roasted mushrooms, baby carrots, brown butter sauce, chervil

3rd COURSE

CHOCOLATE POT AU CRÈME

Orange marmalade, cookie

LEMON PAVLOVA

*House made custard, scorched meringue,
fresh fruit*

DESSERT PLATTER

Served family style, assortment of tarts, squares, and macarons



4 COURSE PLATED MEAL

(Select 1 Menu Item From Each Course Listed Below)

\$78.00

1st COURSE

LOBSTER BISQUE

Truffle cream, chives

MODERN WALDORF SALAD

Celery gel, walnut puree, apple, lemon infused endive

BERKSHIRE PORK & MUSHROOM TERRINE

Stout mustard, house crackers

TUNA

Blue rare, confit, octopus, sun choke, nero vinaigrette

TEXTURES OF PEMBERTON BEETS

Rooftop rocket, chevre, chili

2nd COURSE

SHREDDED DUCK CONFIT

Radicchio, orange, olive oil, pickled red onion, thyme

PAN ROASTED DIVER SCALLOP

Grilled asparagus, pistachio pesto, burnt lemon emulsion

DUNGENESS CRAB CAKE

Tarragon aioli, rocket, crispy shallot

SEARED BLUE ALBACORE TUNA

Celeriac slaw, ponzu, dressing, pea tendrils, pickled shimiji mushroom, yuzu tobiko

KALE RICOTTA RAVIOLI

Pine nut cream, crisp kale, pecorino, herb salad

3rd COURSE

ROASTED FREE RANGE CHICKEN BREAST

Potato gratin, brown butter carrot puree, sautéed mushrooms, truffle jus

BRAISED LAMB SHANK

Farrow, honey roasted organic carrot, caramelized shallot, parsley, prunes

BEEF TENDERLOIN

Celeriac puree, roasted baby root vegetables, Bordeaux wine jus

PEACE REGION FREE RANGE BISON TENDERLOIN

Foraged mushrooms, fennel pollen, gnocchi, baby fennel, watercress puree, jus

GRILLED SEASONAL SALMON

Slow roasted young beets, beet top chips, sorrel sauce

ROASTED SABLEFISH

Crab bread pudding, asparagus, tomato chutney, olive oil

SAFFRON LOBSTER RISOTTO

English Peas, pea puree, sun choke, citrus blanc

PARMESAN RISOTTO

Roasted foraged mushrooms, ricotta, olive oil

4th COURSE

DECONSTRUCTED LEMON TART

Graham crunch, lemon curd, toasted "marshmallow" meringue

CRÈME BRÛLE

Lavender infused, sable cookie

STAR ANISE POACHED PEAR

Whipped crème fraîche

CHOCOLATE PEANUT CRUNCH

Chocolate ganache, salted caramel, whipped cream



CONFIRMATION & PAYMENT

QUOTE

Upon placement of an order, Blank Canvas Catering will send a quote which will be valid for 30 days from date of issue.

DEPOSIT

Once quote has been approved and signed, a non-refundable deposit in the amount of 50% of total cost is required to confirm the booking. Services are not confirmed until your deposit has been received and any menu changes could be subject to a surcharge.

PAYMENT

50% of total estimated cost is due ten (10) days prior to the event.

BALANCE

Remaining balance is due 24 hours prior to the event. Any additional labour or rental charges will be billed on the next business day following the event and will be due no later than seven (7) business days after final invoice received. Any remaining balance thereafter is subject to 4% interest. All payments are to be made to Blank Canvas Catering Ltd.

GUARANTEED NUMBERS & DEADLINES

Guaranteed number of guests must be confirmed no later than ten (10) days prior to the event. Final billing will account for total number of guaranteed guests or actual number of guests if greater. Every effort will be made to accommodate last-minute guest increases. Final menu selection is due no later than fifteen (15) days prior to the event. All cancellations must be made in writing to your event coordinator no later than fifteen (15) days prior to your event. All initial deposits received as confirmation are non-refundable if a cancellation occurs

CONTACTS

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