

CHRISTMAS Glow



**Blank
Canvas
Catering**

Glow Abbotsford
Christmas Glow VIP Room

Glow Holiday Menus 2019

HOLIDAY BUFFET MENU

BUFFET STYLE 1

selection of 2 salads

1 entrée

2 sides

1 dessert

\$36.00

per person

BUFFET STYLE 2

selection of 2 salads

2 entrées

2 sides

1 dessert

\$52.00

per person

BUFFET STYLE 3

selection of 3 salads

3 entrées

3 sides

2 desserts

\$67.00

per person

BUFFET - SALADS

ARTISANAL GREENS

Candied seeds, apples, grapes, feta cheese

ROASTED BEET & KALE SALAD

Goat cheese, poached pears, sherry vinaigrette

CAESAR SALAD

Romain, parmesan crumble, crispy capers, citrus yogurt

BRUSSEL SPROUT SALAD

Shaved brussels, kale, dried cranberries, pumpkin seeds, poppyseed vinaigrette

WINTERSALAD

Radicchio, pickled red onion, walnuts, pomegranate vinaigrette

BUFFET - ENTRÉES

TRADITIONAL OVEN ROASTED TURKEY

Poultry gravy, cranberry cocktail

CIDER ROASTED HAM

Dry cider glazed

SLOW ROASTED SIRLOIN

Rosemary and caraway

HUNTER CHICKEN

Braised Flourle chicken breasts, tarragon, sun dried tomatoes, mushroom demi

BEEF BOURGUIGNON

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

BUTTERNUT SQUASH RAVIOLI

Toasted hazelnuts, sage brown butter (V)

ISRAELI CAULIFLOWER STEAK

Romanesco, sweet potato puree, smoked eggplant, humus, tahini, crispy chickpeas (Vegan)



BUFFET SIDES

BAKERY BUNS AND BUTTER

YUKON GOLD MASHED POTATO

Confit garlic, chives

HOLIDAY STUFFING

Sausage, sage, apples, cranberry

WINTER ROASTED VEGETABLES

*Coloured carrots, parsnips, squash, brussel sprouts, maple syrup,
Dijon mustard*

BRUSSEL SPROUTS

Candied bacon, caramel glaze

CAULIFLOWER GRATIN

Cream, nutmeg, three cheese

ROASTED CINNAMON SWEET POTATO

Honey, sage

POTATO GRATIN

Cream, nutmeg, gruyere cheese

WILD RICE PILAF

Wild and jasmine rice, foraged mushrooms

BUFFET DESSERTS

FLOURLESS CHOCOLATE CAKE

Brandy cherries, chantilly

VANILLA CRÈME BRULÉE

Frozen grapes, sable cookie

CHOCOLATE POTAU CRÈME

Orange marmalade, cookie

APPLE GALLETTE

French style open face apple pie, vanilla ice cream

CHRISTMAS PUDDING

Dried fruits, brandy, crème anglais

CHOCOLATE MOUSSE

Cookie crumble, served in individual jars

FRESH BAKED PUMPKIN PIE

ASSORTED HOLIDAY TARTS, COOKIES AND SQUARES

CHEF ACTION STATIONS

ROASTED CARAWAY RUBBED ANGUS STRIP LOIN

*Horseradish, red wine jus,
hot mustards*

\$420.00

min. 40 people

CIDER ROASTED CRACKLING HAM

*Honey mustard, hot mustards,
pickles*

\$280.00

min. 40 people

MUSHROOM AND WILD SALMON WELLINGTON

Bernaise Sauce

\$420.00

min. 25 people

SAGE RUBBED ROASTED WHOLE TURKEY ON THE BONE

*Classic stuffing, cranberry,
turkey jus*

\$230.00

min. 20 people



HOLIDAY PLATED MENUS

3 COURSE

ROASTED BEET AND KALE SALAD

Goat cheese, poached pear, sherry vinaigrette

TRADITIONAL TURKEY DINNER

*Oven roasted turkey, mashed potatoes, holiday stuffing,
brussel sprouts, poultry gravy, cranberry*

EGG NOG CRÈME BRULE

Infused custard, candied crust, seasonal berries

\$50.00

per person

3 COURSE

WINTER SQUASH VELOUTE

Truffle cream, toasted pumpkin seeds

BRAISED BEEF SHORTRIB

Glazed pearl onions, roasted roots, potato puree, thyme jus

OR

SEARED SALMON

Glazed pearl onions, roasted roots, potato puree, rosemary infused cream

STICKY TOFFEE PUDDING

Madagascar vanilla ice cream

\$60.00

per person

4 COURSE

LOBSTER BISQUE

Brioche croutons, divine caviar

COMPRESSED WINTER MELON

Procuitto, dry feta, dehydrated Kalamata, lemon olive oil

SLOW ROASTED BEEF TENDERLOIN

Pomme anna, red wine braised baby turnips, bordelaise sauce

BANANA "FOSTER"

Nutella, crushed hazelnuts, caramel ice cream

\$78.00

per person



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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