



HANDCRAFTED WESTCOAST COMFORT TO YOUR TABLE

CATERING

TOUR DE FEAST CATERING

Tour de Feast Catering provides you the opportunity to entertain lavishly in the comforts of your own work-space or venue. The suggested menus are signature to **TDF** whether planning a product launch, fundraiser, cocktail reception, board meeting, staff BBQ or other special occasion. As well, **TDF** would be pleased to customize menus to suit any taste or occasion.

CONDITIONS

- All menus require a minimum of 15 people. If minimums are not attained service charges will be applied.
- Prices are subject to change based on influences of the economy without notice.
- Suggested services will be an additional charge of a minimum of 5 hours at \$20 per hour.
- Deposit of 25% of total quotation will be required on the day of booking or 7 days prior to the event.
- Taxes and service charges (15%) are not included in the quoted prices.



BREAKFAST

CONTINENTAL twelve

petite breakfast pastries, fruit bread
seasonal fruit salad
coffee and tea
fruit juice

CLASSIC fifteen

petite breakfast pastries
artisanal fruit bread
seasonal fruit platter
free range scrambled eggs
thick bacon and sausage patty
herb potato hash
coffee and tea
fruit juice

MORNING FEAST nineteen

petite breakfast pastries
seasonal fruit salad
classic eggs benedict
buttermilk pancakes
sausage and smoked bacon
herb potato hash
coffee and tea
fruit juice

ADD ON

thick bacon four
sausage patty four
grilled honey ham four
buttermilk pancakes six
french toast seven
herb potato hash four
bagels eighteen per dozen
fruit yoghurt three
seasonal fruit salad four
seasonal sliced fruit six
hot oatmeal four

BEVERAGES

fruit juice two
house blend coffee two fifty
organic roast coffee three
tea – mighty leaf three
bottled water 500ml two

MEALS AVAILABLE THROUGHOUT THE DAY ...

DEEP COVE PICNIC twenty four

green salad crisp vegetables, sweet onion dressing

vegetable slaw sun dried cranberries, sunflower seeds, brown sugar dressing

potato salad fresh chive, hickory sticks, grainy mustard mayo

burgers vegetarian, chicken and beef, toppings and condiments

hot dogs vegetarian and all beef, condiments

brownie bites and fruit loop squares

SEYMOUR BBQ thirty

grilled flatbreads herb olive oil

caesar salad

apple and cabbage slaw, sun dried cranberries, sunflower seeds

slow ribs sticky maple glaze

smoked chicken corn relish

baked beans

mini cupcakes

fresh fruit

THE DRIVE thirty two

focaccia basil pesto

spinach and frisee salad mushroom crisps, truffle dressing

tomato salad olives, artichokes, basil crunch, balsamic dressing

braised shortribs red wine sauce

potato dumplings lemon oil, fresh herbs

roast vegetable ragout

coffee mousse and biscotti

MEALS AVAILABLE THROUGHOUT THE DAY ...

INDIAN MARKET thirty

grilled naan bread assorted chutneys

tomato salad pickled red onions, mint dressing

chick pea salad apple and raisins, cumin vinaigrette

butter chicken or **lamb tikka**

curried lentils and vegetables

spiced basmati rice pilaf

sticky fritters and cardamom rice pudding

CHINATOWN thirty

steam buns

mushroom salad crisp noodles, lettuce leaves, hoisin dip

vegetable slaw citrus honey dressing

ginger beef or **five spiced rubbed chicken**

vegetable potstickers ginger vinegar

crisp noodles vegetables, black bean sauce

steamed jasmine rice

egg tarts and fortune cookies

MIDDLE EASTERN thirty two

grilled pita chickpea spread

cous cous salad tomato cucumber, red onion, lemon mint dressing

tomato cucumber salad feta, olive dressing

skewers chicken, beef or lamb

roast potatoes lemon squeeze, fresh oregano

vegetable stew

baklava fresh vanilla cream



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MEALS AVAILABLE THROUGHOUT THE DAY ...

NORTH SHORE thirty two

soda bread butter and honey

spinach salad forest mushroom, peppercorn dressing

whipped potato salad fresh chive, dijonnaise

house smoked salmon lemon butter sauce

warm root vegetable salad

seasonal vegetables olive oil, fresh herbs

strawberry rhubarb shortcakes vanilla cream

VICTORIA DRIVE thirty two

tortillas fresh and fried

tomato jalapeno salad chili lime dressing

blackbean and corn salad lemon, cilantro

pulled pork green sauce

vegetable chili

rice

three milks cake, caramel sauce

FRENCH MENU thirty

baguette sweet butter

roast beet salad curly greens, candied hazelnuts, goat cheese dressing

green bean salad tomato olive dressing

pan seared chicken wild mushrooms, white wine cream

roast potato fresh herbs

baby carrots honey butter

apple tart caramel cream



RECEPTION

COLD minimum six dozen per item

endive salad grapes, candied walnuts, celery and blue cheese	twenty four per dozen
tomato + bocconcini balsamic syrup, basil toast	twenty four per dozen
watermelon and feta skewers	twenty four per dozen
goat cheese and roasted beet salad watercress, honey dressing	twenty six per dozen
albacore tuna pickled vegetables , baguette toast	thirty six per dozen
prawn cocktail tomato horseradish sauce, lettuce cup	thirty eight per dozen
smoked salmon lollipops lemon dust, dill	thirty eight per dozen
scallop blt tomato relish, sourdough crisp	thirty eight per dozen

HOT minimum six dozen per item

grilled smoked cheddar cheese sandwiches tomato relish	twenty eight per dozen
chicken skewer smoked pepper rub, corn relish	thirty six per dozen
rice cakes vegetable relish	thirty per dozen
smoked pork belly potato cake, sour cream, chives	thirty eight per dozen
beef slider mustard aioli, tomato relish	thirty six per dozen
pizza roast tomato, baby mozza, fried basil	thirty per dozen
steak bites caramelized onion, steak sauce	thirty eight per dozen
crab cakes lemon tarragon aioli	thirty eight per dozen
lamb chops mint pesto	forty six per dozen

COCKTAIL PARTY

AFTERNOON TOUR thirty five

vegetables in the raw roast garlic and herb dip, ground chickpea and lemon

open and closed mini sandwiches

ham and brie honey mustard, rye

tomato salad fresh cheese, balsamic drizzle, basil, baguette

smoked turkey apple slaw, cranberry toast

egg salad truffle and chive, whole wheat

smoked salmon salad radish salad, multigrain

cupcake bites double chocolate, lemon, red velvet

coffee and tea

NIBBLE AND FEAST forty five

vegetables in the raw roast garlic and herb dip, ground chickpea and lemon

local cheese crackers and baguette, bit of fruit

slow roast veg crumbled goat cheese, crisp sourdough

wild mushroom tarts pea shoot salad, truffle dressing

spot prawns tomato fennel relish

cured salmon pickled beets, whipped cheese, dill

fried chicken poppers mustard seed and honey glaze

lamb sausage blueberry relish

truffle pops milk chocolate, chocolate shavings

strawberries white chocolate fondue



THE FEAST AT NIGHT fifty

bread and butter

spinach salad orange, toasted almonds, honey mustard vinaigrette

beet salad dried cranberries, crumbled goat cheese, curly greens, sweet onion dressing

roast squash and bean salad truffle dressing

MAIN

wild salmon bacon wrapped, maple butter sauce

braised chicken pearl onion, wild mushroom, white wine sauce

potato dumplings pumpkin seed pesto, squash puree

roast potato fresh herbs

baby carrots orange honey butter

broccolini sea salt, olive oil

SWEETS

cakes, pastries and tarts

sliced fruit and berries

chocolate fondue fruit and cakes

six



THE FEAST ... continued

PLATTERS

grilled vegetables eggplant, squash, peppers, mushrooms, asparagus	three
local cheese dried fruits and nuts, bread and crackers	three
charcuterie cured and dried meats, fruit preserve, bread and crackers	six
fish platter smoked and poached fish, lemon, roast garlic aioli	ten
shellfish platter poached and marinated shellfish, tomato horseradish sauce	twelve

CARVING STATION

smoked ham sun dried cherry, cola rub	eight
roast porkloin maple glaze, apple compote	nine
roast lamb lemon mint pesto, pan juices	ten
roast rib of beef grainy mustard, horseradish, pan juices	fifteen

BEVERAGES

fruit juices orange, apple, cranberry	three
saltspring coffee	three
mighty leaf tea	three
bottled water	two
pop shoppe assorted	three
mineral water san pellegrino	three