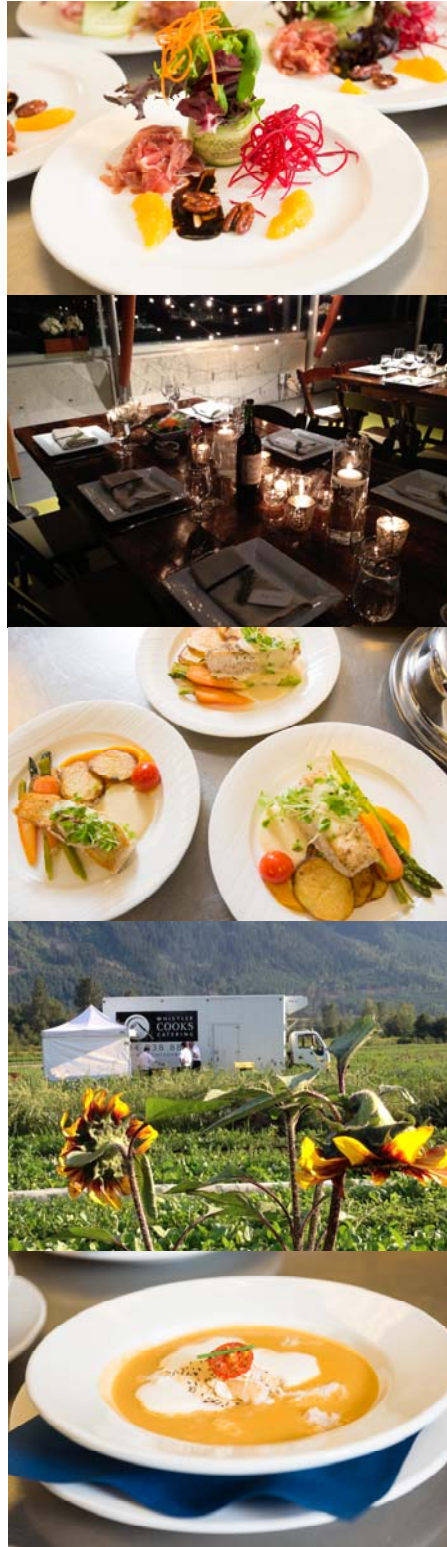


# Whistler Cooks Catering Menus



## Whistler Cooks Catering Menus

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## Breakfast

### Breakfasts - Served Buffet Style...

Based on minimum group size of 15 guests and is priced per person. If your group size is less than 15 a supplement charge will be added to meet the minimum. Buffet price includes delivery and set up. China, flatware, paper napkins and appropriate glassware included. Whistler Cook's team member will deliver and set up the buffet and then depart for guests to self serve. Team member will return to pick up service wares at agreed time. Onsite service staff available on request.

Please add 5% GST and 17% service charge to all prices

#### Whistler Continental \$20

Banana bread, croissants, apple strudel pastries, muffin selection, and whole grain breads. Served with preserves, individual yoghurts, two types of cereals including our house made granola, fresh fruit and a selection of juices (cranberry, grapefruit, and orange juice), organic free trade coffee and tea.

#### Healthy Start \$22

Savory vegetarian tart with roasted vegetables and goat cheese, house made granola, hot oatmeal, hard boiled eggs, multi grain breads with fruit preserves, natural organic yoghurt, dried fruit, grains, nuts and fresh fruit salad.

Fresh squeezed orange juice, organic free trade coffee and tea.

#### Alpine Breakfast \$23

Scrambled eggs, English banger sausage or turkey sausage, maple smoked bacon, country style hash browns, bread & muffin selection with preserves, fresh fruit and a selection of juices (cranberry, grapefruit, and orange juice), organic free trade coffee and tea.

#### Huevos Rancheros \$23

Fresh scrambled eggs, black beans, rice, sides of tortillas, shredded potato, cheese, sour cream and salsa and a selection of juices (cranberry, grapefruit, and orange juice), organic free trade coffee and tea.

Breakfasts – Additions...

Charged per guest

Individual yoghurt \$1.50

Natural organic yoghurt with fruit compote 3.50

Muffin \$3.50

Savoury and Sweet Scones \$4.50

Gluten Free Muffin or Scone \$5

Pastries: Croissants, Strudels (1.5 pc/person) \$5.50

Turkey Sausages \$4.50

English banger sausages \$4.50

Maple smoked bacon \$4.50

Fruit Salad \$4

House Granola \$4

Fresh Squeezed Orange Juice \$5

Smoothies \$5

Eggs Benedict \$8

Smoked Salmon \$8

Chef attended breakfast; charge of \$165 would apply



Break

#### Breaks....

Minimum 10 per item

Cookies \$3

Banana Bread \$3.50

Handmade Granola and Nut Energy Bar \$4

Dessert Squares \$5

Trail Mix \$5

#### Platters and Boards

All of our platters and cheese boards are made to serve 10-15 guests for a regular or 20-25 guests for a large

#### Crisp Vegetable Crudité Platter

Bite size fresh vegetables with Provencal dip tomatoes, cucumber, carrots, celery, bell peppers, broccoli, cauliflower, mushrooms, and olives.

Regular platter \$45, Large platter \$70

#### Dips Platter

Hummus with kalamata olives

Roasted bell pepper and chevre dip

Spinach and artichokes dip

Dungeness crab, cream cheese and chive

Please choose three dips from the above choices or our chef will prepare a combination.

Dip platters are all accompanied by assortment of olives, pickles, crudité vegetables and appropriate breads, chips and biscuits.

Regular platter \$50, Large platter \$90

#### Cut Cheese Platter

A selection of Gouda, Gruyere, Havarti and Aged Cheddar cheeses pre cut for your convenience with fresh berries, seedless grapes, fresh bread and biscuits

Regular board \$65, Large board \$100

#### Fresh Fruit Platter

A fresh selection of fruits cut and displayed on a platter seasonally available.

Regular platter \$50, Large platter \$90

## Beverages

Assorted Soft Drinks \$3.50

Bottled Juice \$3.50

Bottled Water \$3.50

Pelligrino \$4

Fresh Squeezed Juices and Smoothies \$5

### Hot Beverages

Small: 32 x 8oz portions

Large: 80 x 8oz portions

Coffee, small \$65 or large \$120

Tea, small \$65 or large \$120

assorted regular and herbal tea bags

Hot Cider, small \$65 or large \$120

Hot Chocolate, small \$65 or large \$120



## Lunch

### Lunch - Served Buffet Style...

Buffet menu price is based on minimum group size of 15 guests and is priced per person. If your group size is less than 15 a supplement charge will be added to meet the minimum. Buffet price includes delivery and set up. China, flatware, paper napkins and appropriate glassware included. Whistler Cook's team member will deliver and set up the buffet and then depart for guests to self serve. Team member will return to pick up service wares at agreed time.

Onsite service staff available on request

Please add 5% GST and 17% service charge to all prices

### Sea to Sky Valley Make your Own Sandwich Platter \$23

A selection of prepared ingredients to make your own custom sandwich  
Fine cheeses, deli meats, lettuce, vegetables, house made seasonal chutneys, aioli, dijon mustard, marinated olives, semi dried tomatoes, pickles, and fresh whole grain breads.

Menu includes a daily salad or soup, fresh baked desserts and fresh fruit

### Mountain Sandwich Platter \$21

A selection of one and a quarter sandwiches/ wraps per person. You may choose your selection from the choices below or allow Whistler Cooks to produce a platter for you.

Menu includes a daily salad or soup, fresh baked desserts and fresh fruit

### Sandwich Selections

15 – 20 guests please choose 3 – 4 from the following,

20+ guests 4-5 from the following

Tuna Salad, roasted garlic aioli, grated carrot and cucumber  
Provencal grilled vegetables, hummus, and roasted red pepper with goat's cheese

Montreal smoked beef, Dijon mustard, Gouda cheese and dill pickle

Shaved Italian prosciutto, asiago cheese, semi dried tomatoes

Baked ham and Swiss cheese and grainy dijon mustard

Turkey breast, cranberry aioli and havarti cheese

Slow roasted beef, caramelized onion and horseradish mayonnaise

Spiced pecan chicken salad

Smoked salmon, shaved red onion and caper cream cheese

Grilled chicken, roasted vegetables with mango chutney aioli

Harmony Lunch – Served Buffet Style \$22

Menu includes one from the following, fresh baguette and butter, daily soup or salad, cookies and fruit salad

Charcuterie board, a selection of cured meats, pate, olives and gherkins

Cobb Salad with chicken, bacon, avocado, tomatoes over greens

Rice Noodle Thai Salad, cilantro, red pepper, celery, cashews, garlic and ginger (chicken or prawns)

Tuna Nicoise, seared Albacore Tuna, organic potatoes, green beans, hardboiled egg over cannellini beans

Hot Lunches – Served Buffet Style \$29

Menus includes one from the following, bread and butter, daily soup or salad, fresh baked desserts and fresh fruit

Grilled Natural Chicken Breast

Served with grilled zucchini and tomatoes over a bed of chickpeas

Seared Fillet of BC Salmon

with braised fennel and orange sauce

Served with buttered nugget potatoes and roast vegetables

Chicken Souvlakis

Lemon thyme rice pilaf with tzatziki, humus and pita bread

Savory Vegetable Tart

Puff pastry, topped with herbed ricotta cheese and loaded with a fresh selection of vegetables, sundried tomatoes and goat cheese

Old Fashion Beef Stew with summer vegetables over steamed rice

Traditional Beef or Vegetable Lasagna



## Lunch Buffet – Options...

### Salads

Mixed Greens Salad with julienne carrot and cucumber, with our balsamic blackberry vinaigrette  
Spinach Salad, carrot, spiced pecans, with our miso honey vinaigrette  
Quinoa with parsley, mint, citrus juice, and seasonal vegetables  
Asian Cole Slaw, with fennel, chilis, carrots and lime  
Organic Pemberton Potato Salad with fresh herb mayo  
Fresh Corn Salad with feta cheese, cherry tomato in a lime vinaigrette  
Tomato Bocconcini with fresh basil and crispy pancetta  
Green Bean, feta and tomato  
Traditional Caesar Salad

### House Made Soups

Fresh Tomato Basil  
Roast Butternut Squash  
BC Smoked Sockeye Salmon Chowder  
Thai Chicken with lemon grass  
Pemberton Organic Potato and Leek

### Beverages

Assorted Soft Drinks \$3.50  
Bottled Juice \$3.50  
Bottled Water \$3.50  
Pelligrino \$4  
Fresh Squeezed Juices and Smoothies \$5

### Hot Beverages

Small: 32 x 8oz portions  
Large: 80 x 8oz portions

Coffee, small \$65 or large \$120

Tea, small \$65 or large \$120  
assorted regular and herbal tea bags

Hot Cider, small \$65 or large \$120

Hot Chocolate, small \$65 or large \$120



## Buffet Dinner

### Buffet Dinner Menu...\$38

Buffet menu price is based on minimum group size of 15 guests and is priced per person. If your group size is less than 15 a supplement charge will be added to meet the minimum. Buffet price includes delivery and set up. China, flatware, paper napkins and appropriate glassware included. Whistler Cook's team member will deliver and set up the buffet and then depart for guests to self serve. Team member will return to pick up service wares at agreed time. Onsite service staff available on request

Please add 5% GST and 17% service charge to all prices

Your choice of two salads, two main dishes, two side dishes and one dessert.  
(for group sizes 50+ choose an additional salad and entree)

### The Options....

#### Salads

Mixed Greens Salad with julienne carrot, cucumber and goat cheese, with our balsamic blackberry vinaigrette  
Spinach Salad, carrot, spiced pecans, with our miso honey vinaigrette  
Quinoa with parsley, mint, citrus juice, and seasonal vegetables  
Asian Cole Slaw, with fennel, chilis, carrots and lime  
Organic Pemberton Potato Salad with fresh herb mayo  
Fresh Corn Salad with feta cheese, cherry tomato in lime vinaigrette  
Tomato Bocconcini with fresh basil and crispy pancetta  
Asparagus Mimosa Salad, hardboiled egg, champagne vinaigrette  
Traditional Caesar Salad  
Rice Noodle Thai Salad, cilantro, red pepper, celery, cashews, garlic and ginger  
\$4 supplement for additional salad choice

#### Main Dishes

Pan seared "Ocean Wise" fresh Steelhead Salmon with lemon cream sauce or fresh seasonal salsa  
Roast free range breast of chicken with thyme infused demi  
Roast loin of pork stuffed with caramelized onions and apricots with mustard glaze

Roasted local squash cannelloni with tomato herb coulis, goat cheese and mozzarella  
Roast prime rib of beef served with a mushroom and red wine jus (additional \$6 per person)  
"Ocean Wise" Wild Pacific Halibut (additional \$8 per person)  
24 hour braised lamb shank in rosemary demi (additional \$6 per person)  
\$7 supplement for additional entrée choice

#### Side Dishes

Steamed Local Vegetables tossed in fresh herbs and butter  
Grilled Vegetable Platter with pesto (cold)  
Summer Fresh Vegetables with light apple cider vinaigrette (cold)  
Roasted Root Vegetables with slow cooked garlic and herb oils  
Roasted Pemberton Organic Potatoes with rosemary  
Lemon and Fresh Herb Rice Pilaf  
Mashed Pemberton Potatoes  
\$4 supplement for additional side dish choice

Bread and Butter (included)

#### Dessert

Selection of Fresh Baked Dessert Squares  
Seasonal Fruit Cobbler (served warm) with whip cream  
Cupcakes, chocolate, vanilla and red velvet  
Assorted Cheese Cake & Buffet Cakes  
Seasonal Fruit Pies with whipping cream  
Fresh Fruit Platter, seasonally sourced from the best that BC has to offer  
\$4 supplement for additional dessert choice

Other items to consider and not included in menu pricing:

Service Staff \$30 per hour (4 hour minimum), general guideline is one team member per 20 guests for a buffet set up

Beverages

Rentals that may include glassware, tables, chairs, linen, tenting and decor

#### Family Style Menu

Gather around the table with friends and family to enjoy courses presented on platters for guests to share amongst each other...  
Above Buffet menus are priced as a buffet set up but can easily be transformed to a "plattered family style" meal with a supplement charge for additional service wares and staffing. A kitchen or proper staging area is required for the onsite chef and catering team to prepare the platters



Plated Dinner

#### Plated Dinner Menu

Three Course \$58. Four Course \$72

Group sizes 30+ guests

#### The Options....

##### Appetizers

Mescaline Mixed Green Salad  
with spiced pecans and honey cilantro dressing

Spinach Salad  
with blue cheese, toasted hazel nuts and blackberry balsamic  
vinaigrette

Beet Salad  
caramelized local beets with crumbled goat cheese and rocket

Seared Albacore Tuna +\$3  
white beans, pickled red onion and fennel with lemon vinaigrette

Roast Butternut Squash Soup  
sweet Fall Pemberton squash and spiced crème fraiche

Wild Mushroom Soup  
locally harvested mushrooms with cognac and fresh herbs

Crab Bisque +\$3  
fresh BC Dungeness crab in a velvet cream broth

##### Entrees

Free Range Chicken Breast  
prosciutto wrapped, cooked in cabernet with root vegetables & potato  
puree

Grilled Marinated Lamb Sirloin  
grainy mustard demi and potato pave

18 Hour Braised Short Rib  
grilled asparagus & garlic gnocchi

Pan Seared Steelhead Salmon  
(ocean wise)  
fennel cream and potato croquette

Seared Halibut +\$7  
(ocean wise)  
tomato basil relish & crispy polenta cake

Grilled Fillet of Beef Tenderloin +\$7  
roasted garlic and peppercorn port reduction

New York Steak  
gorgonzola, crispy onions & roasted fingerling potato

Gnocchi  
roasted local squash, spinach, pine nuts, garlic & parmigiano-reggiano

#### Dessert

Warm Chocolate Liquid Centered Cake  
chocolate sauce and house made vanilla ice cream

Sticky Date Toffee Pudding  
brown butter caramel sauce and crème anglaise

Classic Crème Brulee  
orange custard with candied sugar

Salted Caramel Chocolate Bar +\$3

Warm Apple Tart  
house made ginger ice cream

#### The Details

Plated dinner service will include all necessary china and flatware.  
Onsite service staff is in addition  
Please add 5% GST and 17% service charge to all prices

Other items to consider and not included in menu pricing:  
Service Staff \$30 per hour (4 hour minimum), general guideline is one team member per 10 guests for a plated dinner  
Beverages  
Rentals that may include glassware, tables, chairs, linen, tenting and décor



## Stations- Grazing

Depending on the style and flow of your event you may choose to offer a combination of grazing food stations along with passed “small bites”. The stations can be a combination of chef attended and grazing from our platter menus. Our Whistler Cooks team can help customize the right menu for your event, please enquire.  
Chef attended stations are based on a minimum of 30 guests  
Below are a few samples...

### Oyster Shucking Station

Chef attended

Three different types of oysters from Vancouver Island served with a selection of sauces and garnishes. This station will include 3 different styles of mignonettes (classic, Asian and bloody Caesar).

or

Grazing: see oysters in our platter section

### Seafood Station

Chef attended

Sautéed prawns with citrus and chili or white wine and garlic  
Mussels hot pot with choice of lime & garlic or tomato & chorizo sauce.  
Tuna and Salmon sashimi served with wasabi, ginger and soya sauce.  
The seafood station includes a side dish of couscous salad.

or

Grazing: see the selection of seafood in our platter section

### Salmon Station

Chef attended

Pan seared medallions of marinated BC salmon served with peach compote and arugula on fresh focaccia bread.

### Carvery Station

Chef attended

Beef Rib Roast

Served with fresh baked rolls, au jus, horseradish, seasoned aiolis, Dijon mustard and roast Pemberton root vegetable garnish.

or

Grazing: see our Smoked Beef Brisket in our platter section



### Small Bites and Platters

#### Canapés

All canapés are priced by the dozen

Orders require a minimum of two dozen per type

Groups under 20 guests please choose maximum 3 types

Groups' 22 – 40 guests please choose maximum 4 types

Groups 40 + recommend 4 – 6 types

\$25.50 per dozen

Roast Zucchini and Goat Cheese Tart

Chicken Salad with brie and grapes served on Belgian endive

Spinach and Artichoke with Salt Spring Island Feta in pastry cup

Caramelized Onion & Mushroom Tart

Sundried Tomato, Roast Garlic and Goat Cheese on baguette

Pemberton Potatoes filled with Salt Spring Island Goat Cheese and fresh herbs

Grilled Mediterranean Vegetable Bruschetta topped with feta cheese

Poached Pear and Basil wrapped in prosciutto

\$31.50 per dozen

Smoked Salmon Tulips in a filo cup with caper and dill

Juniper Cured Carpaccio with tapenade and balsamic on a crouton

Ginger Lemon Seared Prawn on cucumber round

Seared Albacore Tuna with fresh cilantro, cucumber and tobiko salad

Grilled Scallops with roasted corn salsa on a melon timbale.

Bocconcini Skewer with tomato, basil and crispy pancetta

Dungeness Crab Salad with carrot sesame salad and edamame bean

\$76 per dozen

Lamb Popsicles from the rack

#### Sweet Canapés/ Petites Desserts

\$32 per dozen

Mini Crème Brulee with berries on a china spoon

Tiramisu in a shot glass- espresso and mascarpone with lady fingers

Mini Cupcake

Fresh Fruit Pastry Tartlet with pastry crème

Assorted Chocolate Truffles

Chocolate Dipped Strawberries

Chef's Selection of Petites Fours

## Cheeses, Platters and Dips

All of our platters and cheese boards are made to serve 10-15 guests for a regular or 20-25 guests for a large

### Cut Cheese Platter

A selection of Gouda, Gruyere, Havarti, and Aged Cheddar cheeses pre cut for your convenience with fresh berries, seedless grapes, fresh bread and biscuits

Regular board \$65, Large board \$100

### Cheese - Fine Cut

A seasonal variety of cheeses from the region served with chutneys and preserves to compliment your selection. Your board will include a combination of traditional cut cheese and local artisan cheeses.

Large Board \$125

### Apres Platter

Crab Cakes with remoulade sauce, spicy chicken wings, ranch dip, marinated beef satay, and vegetarian spring rolls with sweet chili dipping sauce. Served hot in chaffing dishes

Regular \$110, Large \$200

### Smoked Beef Brisket

With house BBQ Sauce, garlic aioli and fresh buns. Served hot in chaffing dish

Regular \$90, Large \$175

### Chili Lime Dipping Prawns

Extra large seared cocktail prawns served with aioli and chili cocktail sauce over a bed of frisee endive

Regular bowl \$65, Large bowl \$110

### Seared Rare Tuna

Pacific Albacore tuna crusted with spices, served with wasabi, Asian sesame salad, pickled ginger, sweet soy and crostinis

Regular platter \$65, Large platter \$120

### Oysters on the Half Shell

Fresh from the market Pacific oysters served on a bed of ice with mignonette, fresh lemon, wasabi, tabasco.

Regular platter \$70, Large platter \$120

### Seafood Tower

A selection of seasonally available seafood which may include oysters, smoked, cured and candied BC salmon, sweet chili prawns, Dungeness crab dip, clams and mussels with pickled fennel salad.

Regular tower \$135, Large tower \$215



#### Crisp Vegetable Crudité Platter

Bite size fresh vegetables with provincial dip, tomatoes, cucumber, carrots, celery, bell peppers, broccoli, cauliflower, mushrooms, and olives.

Regular platter \$45, Large platter \$70

#### Tapas Platter

Stuffed peppers, tomato bruschetta, corn bruschetta, cheese, olives, pickled beets, asparagus, stuffed zucchini, fresh and toasted baguette

Regular platter \$80, Large platter \$135

#### Antipasto & Marinated Vegetable Platter

Grilled chorizo, Mediterranean deli meats, olive assortment, sautéed artichokes, grilled zucchini & peppers, baby tomatoes, marinated bocconcini cheese, gherkins, fresh and toasted baguette

Regular platter \$80, Large platter \$135

#### Charcuterie Board, a selection of cured meats, pate, olives and gherkins

Regular platter \$75 large platter \$90

#### Dips Platter

Hummus with kalamata olives

Roasted bell pepper and chevre dip

Spinach and artichoke dip

Dungeness crab, cream cheese and chive

Please choose three dips from the above choices or our chef will prepare a combination.

Dip platters are all accompanied by assortment of olives, pickles, crudité vegetables and appropriate breads, chips and biscuits.

Regular platter \$50, Large platter \$90

#### Roll Platter

Based on 6-8 pieces per person

Regular platter \$95

2x Blackcomb Roll – Tuna, cucumber, radish sprouts, tobiko, tempura flakes & spicy mayo

3 x Northern Lights Roll – Scallops, carrot tempura & spicy mayo covered with salmon & avocado

3 x California Roll – Snow crab, avocado & spicy mayo

3 x Vegetable Roll – Avocado, cucumber, radish sprouts & carrots

2 x Campbell River Roll – Smoked salmon, cucumber, avocado & spicy mayo

Large platter \$160

4 x Blackcomb Roll – Tuna, cucumber, radish sprouts, tobiko, tempura flakes & spicy mayo

5 x Northern Lights Roll – Scallops, carrot tempura & spicy mayo covered with salmon & avocado

5 x California Roll – Snow crab, avocado & spicy mayo

4 x Vegetable Roll – Avocado, cucumber, radish sprouts & carrots

4 x Campbell River Roll – Smoked salmon, cucumber, avocado & spicy mayo

#### Fresh Fruit Platter

A fresh selection of fruits cut and displayed on a platter seasonally available.

Regular platter \$50, Large platter \$90

#### Late Night Snacks

In addition to our platters we can also prepare:

#### Mini Pizzas

Brie, roast vegetables and fresh arugula  
or Chirizo sausage, fresh tomato & caramelized onions  
\$7 per pizza (minimum order 20)

Pemberton Potato Wedges with smoked ketchup and garlic aioli  
\$6 per person (minimum order 20)

(both pizza and potato wedges require an onsite oven)

Other details and info...

Whistler Cooks can provide complete event management for your event please ask us how we can help make your event a great one.

Whistler Cooks Catering Full Service Menu prices include basic china and flatware.

Service and Bartending staff charges would vary depending on the individual event.

Server @ \$30 per hour

Bartender @ \$35 per hour

Event Manager @ \$40 per hour

Cook @ \$35 per hour

Chef @ \$65 per hour

Additional items to consider:

Glassware

Linen

Décor and specialty items

Tables and chairs

Ice

Please add 5% GST and 17% service charge to all prices



In Home Chef Diner Menu

Our team will arrive to your chalet and prepare a multi course plated dinner.

Whenever possible our chef will use locally sourced fresh produce and food. Depending on the menu selections prices for a four course dinner would start at \$85 per person. Minimum charge is \$600

Price will include on site chef, menu, service wares and equipment. Service staff is in addition and would be required for groups of 6+ guests.

Please add 5%GST and 17% service charge

Appetizers, Salads and Soups

Although you may choose multiple courses we would ask that you choose one menu item per course for the group

Wild Mushrooms Tart

Layers of crisp filo pastry, with ragout of portobello, shitake and oyster mushrooms with fresh herb and shallot vinaigrettes

Prawns on Endive

Chilled prawns with a refreshing salad of Belgian endive, cucumber and avocado

Pan Seared Qualicum Beach Scallops (when available) with crispy pancetta over chive risotto with white wine beurre blanc

Dungeness Crab Cakes

The sweet flavours of fresh local crab combined with a chipotle aioli, over Pemberton potato.

Pork belly Terrine

Served with micro greens, and Boursin cheese herb polenta

Boneless Short Rib

Served with wild mushrooms on a carrot terrain

Risotto Intermezzo

With parmesan, thyme and prosciutto

Dungeness Crab Bisque

Rich pacific bliss, crab stock reduced with brandy, finished with fresh Dungeness crab meat

Roast Butternut Squash Soup

Sweet fall squash with cardamom crème fraiche

Asparagus Soup

Served with light cream and tarragon

BC Smoked Sockeye Salmon Chowder

Wild salmon, fresh local vegetables, light cream

Smoked Duck and Organic Field Greens

Spiced pecans, orange segments blackberry balsamic vinaigrette

Classic Caesar Salad

Chopped hearts of romaine with our robust anchovy dressing, fresh baked croutons, and shaved Parmigiano-Reggiano

Pacific Dungeness Crab Salad

Baby lettuces dressed with marinated red onion dressing, and baby tomatoes

White bean Seared Albacore Tuna Salad

Lightly seared albacore tuna with pickled red onion, fennel and lemon vinaigrette

Main Courses

Please choose one from the following for your group.

It may be possible for our chef to prepare 2 entrée selections if you let us know the number of each ahead of time

Lamb Rack Tapenade

Crusted and pan seared and finished with wild mushroom sauce

Grilled Fillet of Beef Tenderloin

Roasted garlic and peppercorn port reduction

Fillet of Steelhead Salmon 'Ocean Wise'

With a seasonally sourced fresh salsa

Pan Seared B.C Halibut 'Ocean Wise'

Tarragon, vermouth seafood sauce

Free Range Chicken Supreme

Prosciutto wrapped and finished with a red wine glaze

### Vegetable Flan

Organic roasted root vegetables, glazed with extra virgin olive oil, fresh herbs with Salt Spring Island goat's cheese and Pemberton beetroot

All main courses are served with a selection of fresh local vegetables accompanied by rice or potatoes as appropriate

### Desserts

#### Warm Chocolate Liquid Centered Cake

With chocolate sauce and our house made vanilla ice cream

#### Sticky Date Toffee Pudding

With brown butter caramel sauce and house made ice cream

#### Classic Crème Brulee

Orange custard with candied sugar

#### Strawberry Hazelnut Meringue

Fresh strawberries folded into whip cream between two layers of meringue

#### Maple Pecan Cheesecake

Pecan crust and maple cheesecake filling



## Barbeque Menus...

Price includes buffet set up with all serving platters, serving utensils and chaffing dishes

Staffing charges and barbeque would be in addition

Please add 5% GST and 17% service charge

Available Year Round....

In- House Smoked BBQ \$28

(no BBQ required)

Includes biodegradable disposable plates, cutlery and paper napkins. Whistler Cook's team member will deliver and set up the buffet and then depart for guests to self serve. Team member will return to pick up service wares at agreed time.

Onsite service staff available on request

Minimum 15 people

Please choose one from the following:

Pulled pork with a smoked bbq sauce

Smoked beef brisket with freshly made Caribbean rum bbq sauce

Roasted and pulled Chicken

Served with house made coleslaw and your choice of two salads, mini buns, fresh baked cookies and watermelon

(for groups of 30+ please choose additional entrée and salad)

Seasonal....

Canadian Backyard BBQ \$28

(requires a barbeque)

Includes biodegradable disposable plates, cutlery and paper napkins

Minimum 30 people

Natural beef hamburgers, chicken burgers, gourmet smokie sausages and vegetable burgers. Comes with caramelized onions, dill pickles, cheddar cheese slices, tomatoes and lettuce. Served with your choice of two salads, fresh corn on the cob, buns, fresh baked dessert and fruit platter or fruit pies

### Best of the Grill Barbeque \$36

Menu includes fallen leaf plates, wooden cutlery and paper napkins.  
Minimum 30 people

Served with your choice of three salads, fresh corn on the cob, bread and one dessert.

Please choose three items from:

Sirloin Steak accompanied with horseradish and grainy dijon

Ocean Wise Fillet of BC Salmon with candied ginger sesame sauce

Pesto Grilled Free Range Chicken Breast

Variety of Grilled Seasonal Vegetables marinated in sea salt, lemon and olive oil

Pork Baby Back Ribs with smoked apple BBQ sauce (additional \$6 per person)

Ribeye Steak with au jus (additional \$6 per person)

Ocean Wise Grilled Pacific halibut fillet with lemon butter cilantro sauce (additional \$8 per person)

Skewers of Prawns with garlic butter sauce (additional \$8 per person)

Please choose one from the following:

Selection of Fresh Baked Dessert Squares and Cookies

Fresh Baked Seasonal Fruit Pies

Cupcakes, chocolate, vanilla and red velvet

Fresh Fruit Platter, seasonally sourced from the best that BC has to offer

### Barbeque – Options...

#### Salads

Mixed Greens Salad with julienne carrot and cucumber, with our balsamic blackberry vinaigrette

Spinach Salad, carrot, spiced pecans, with our miso honey vinaigrette

Quinoa with parsley, mint, citrus juice, and seasonal vegetables

Asian Cole Slaw, with fennel, chilis, carrots and lime

Organic Pemberton Potato Salad with fresh herb mayo

Fresh Corn Salad with feta cheese, cherry tomato in lime vinaigrette

Tomato Bocconcini with fresh basil and crispy pancetta

Asparagus Mimosa Salad, hardboiled egg, champagne vinaigrette

Traditional Caesar Salad

Rice Noodle Thai Salad, cilantro, red pepper, celery, cashews, garlic and ginger

\$4 supplement for additional salad choice

Please let us know if you would like us to have kid's hot dogs on hand

Other items to consider and not included in menu pricing:

Service Staff \$30 per hour (4 hour minimum), general guideline is one team member per 30 guests for a BBQ buffet set up

Cook \$35 per hour or Chef \$45 per hour

Commercial BBQ \$195

Beverages

Ice

Rentals that may include glassware, tables, chairs, linen, tenting and décor

Family Style

The Best of Grill BBQ menu is priced as a buffet set up but can easily be transformed to a “plattered family style” meal with a supplement charge for additional service wares and staffing. A kitchen or proper staging area is required for the onsite chef and catering team to prepare the platters

Beverages

Biodegradable cups provided complimentary

Assorted Soft Drinks \$3.50

Bottled Juice \$3.50

Bottled Water \$3.50

Pelligrino \$4

Fresh Squeezed Juices and Smoothies \$5

Lemonade

Small: 32 x 8oz portions \$65

Large: 80 x 8oz portions \$120

Hot Beverages

Small: 32 x 8oz portions

Large: 80 x 8oz portions

Coffee, small \$65 or large \$120

Tea, small \$65 or large \$120

assorted regular and herbal tea bags

Hot Cider, small \$65 or large \$120



## Wine and Liquor

As a licensed caterer, Whistler Cooks Catering can now manage the entire bar for your event.

Whistler Cooks will take on that responsibility of ensuring your guests are served in a professional and safe manner. Our team has their Serving it Right Certificates and are committed to allowing the hosts and guests to relax and enjoy their event.

No more stress on how much to buy, glassware, ice, mixes, etc....we have you covered!

### Host Bar

Whistler Cooks serves local BC wines for our house wine at \$34 per bottle



Okanagan Estate Series Select  
Inniskillin Pinot Blanc and Inniskillin Merlot



Okanagan Estate Reserve Select  
Jackson Triggs Chardonnay and Jackson Triggs Cabernet Sauvignon

We can also order in any specialty wines that are available through BC liquor distribution. Whistler Cooks will order wine and mark up accordingly.

## Beer

Whistler Cooks carries a selection of premium and local craft beers at \$6 per bottle



We can also order specialty beers available through BC liquor distribution. Whistler Cooks will purchase and mark up accordingly. \* Commitment on total amount ordered of any specialty beers

## Spirits

Whistler Cooks stocks premium house spirits for a regular bar well

1 ounce pours \$6

Prices include basic mix, ice and garnish

Whistler Cooks Catering Bar Well will include the following:

Gin, Vodka, Scotch Whiskey, Rum and Rye (\*all premium brands)

Basic mixes include: Coke, Soda, Tonic, Sprite, Gingerale, OJ and Cranberry Juice

Basic garnishes include: ice, cut lemons and limes & straws

We can also manage specialty liquor requests; cost will be on entire bottle at per ounce cost (depending on brand, 1 oz pricing starts at \$7 per ounce). Any unfinished bottles cannot be returned to client.

Please add 10% PST and 5% GST along with 17% service charge to all prices

Bartending charges are in addition

## Cash Bar

5oz glass of house wine: \$9

Bottle Beer: \$8

Spirits: \$8

Cash bar pricing includes 10% PST and 5% GST along with 17% service charge

Minimum charge at \$400 per bar

Bartending charges are in addition