



Hors D' oeuvres

Minimum order is two dozen per item.

Cold

Prawns with Wild Garlic Oil
Pemmican Buffalo Jerky Strips
Buffalo Sausage on Skewer
Lamb and Goat Cheese in Tart Shell
\$22.00 per dozen

Shrimp and Seaweed on Toasted Bannock
Alder Smoked Salmon on Fried Bannock
Stuffed Eggs Topped with Sea Asparagus
Wind Dried Salmon in Phyllo Shell
Smoke Oysters on Corn Cake
Smoke Salmon Eggs on Grilled Bannock
Roasted Venison "Mowitch" on Cracker
Mini Vegetable Canapé with Dill Herbs
Pine Nut Vegetarian Balls
Hazelnut Savory Squares
Tomatoes Stuffed with Couscous
\$14.00 per dozen

Hot

Alder Barbecued Clams on Sticks
\$30.00 per dozen

Deep Fried Seafood in Phyllo Shells
Deep Fried Oyster in Bannock
Smoked Scallop in Salmon Wrap
Fiddlehead Fern Canapé
\$22.00 per dozen

Buffalo Meatballs in Wild Rose Glaze
Venison Rolls with Wild Garlic Sauce
Variety of Corn, Nut and Clam Cakes
Wild Mushroom in Squares
Wild Herb Fritters
\$14.00 per dozen

Hors d'oeuvres are presented on a decorated disposable tray.
Also available are West Coast serving platters to reflect potlatch hospitality.

All prices are subject to applicable taxes and delivery charges. Service staff and gratuity are extra.



Potlatch Platters

For 15 to 200 people

Mini Bannock Platter #1

Topped with Seaweed or Chinook Salmon
Smoked or Dried Salmon
Cream Cheese Chives and Capers
\$6.95 per person

Fresh Fruit Platter #2

Variety of Seasonal Fruits
With Ollalie Whip
\$4.95 per person

Bannock and Vegetables Platter #3

Mini Bannock Barbecued, Fried or Baked
Topped with Cinnamon and Brown Sugar
Assorted Vegetables with Smoked Chinook Dip
\$4.95 per person

Prawn Platter #4

Jumbo Prawns served with Seaweed Butter or Lemon Butter
(2 per person)
\$2.50 per person

West Coast Platter #5

BBQ Oyster, Prawn and Clam Skewers
\$5.95 per person

Cheese Variety Platter #6

With Fruit
\$5.95 per person

Dessert Variety Platter #7

\$5.95 per person

The platters these items are served on represent the West Coast First Nation clans, which are the eagle, raven, frog and whale. Irvin Sparrow, a Coast Salish artist from the Musqueam First Nations, carved the platters these items will be served on.



Tillicum Buffet #1

"The People and Friends"

Sapolil Bread topped with Smoked Salmon
Mowitch "Deer" Meat Balls
Clam and Corn Cakes
Windried Salmon Eggs
Wild Mushroom and Garlic Squares
Duck Salad with Cranberry Vinaigrette
Garden Salad with Pine Nut Vinaigrette
"Wapato" Potato Salad
Alder Barbecued Salmon

Hot Table

"Mowitch" Venison* Stuffed with Wild Rice
Roasted Seaweed Potato
Squash with BBQ Peppers

Dessert

Ollalie Mouse with Blackberry

Beverage

Coffee and Wild Blackberry or Licorice Fern Tea

\$40.95 per person

*The Venison can be substituted with Prime Rib.

All prices are subject to applicable taxes and gratuities. Service staff and rentals are extra.

All prices are subject to applicable taxes and delivery charges. Service staff and gratuity are extra.



Tyee Saghali Buffet #2

"The Chief Above"

Cold Table

Sapolil Bannock Bread with Seaweed Topping
"Mowitch" Venison Pate
Wild Chinook Spread
Buffalo Sausage
Salish Green Salad with Blackberry Vinaigrette
Wapato Potato with Fiddlehead Ferns

Hot Table

Venison* Sauté with Bannock Dumplings
Bannock Pastry Stuffed Squash
Prawns, Clams, Scallop, and Shrimp in a Pastry Shell
Wild and White Rice Pilaf
Parsley Buttered Wapato Potatoes

Desserts

Tsee Cheesecake Current and Blackberry Sauce

Beverage

Coffee and Wild Blackberry or Licorice Fern Tea

\$40.95 per person

*Venison and Seafood entrées can be substituted with Roasted Turkey with Tsee Sauce.

All prices are subject to applicable taxes and delivery charges. Service staff and gratuity are extra.



Dinners

Siwash "Indian" Dinner #1

Baked, Barbecued, Fried Bannock
Pine Nut Salad with Wild Rose Vinaigrette
Wild Rice Pilaf
Alder Barbecued Salmon
West Coast Berries with Ollali Sauce
Coffee and Wild Blackberry or Licorice Fern Tea
\$29.95 per person

Chief Maquina Dinner #3

Bannock Topped with Kelp
Duck Salad with Black Current Vinaigrette
Medallions of Caribou with Demi Glaze
New Potatoes with Leeks
Fresh Fruit Shortcake
Coffee and Wild Blackberry or Licorice Fern Tea
\$29.95 per person

Mucamuck "Food" Dinner #2

Bannock Topped with Alder Smoke Salmon
Pine Nut Salad with Cranberry Vinaigrette
Marinated Chicken Salish Style with Wild Plums
Scalloped Wapato Potato
Winter Vegetable Medley
Maple berry Cheesecake
Coffee and Wild Blackberry or Licorice Fern Tea
\$25.95 per person

Hyas Cloosh "Festival" Dinner #4

Fried Bannock
West Coast Salad with Fiddlehead Ferns
Tsee Sweet Potato
Clam and Corn Cakes
Smoke Oysters and BBQ Prawns
Sautéed Cod Sea Asparagus
Indian Pie with Crab Apple Custard
Coffee and Wild Blackberry or Licorice Fern Tea
\$30.95 per person

Cole illalie "Winter" Dinner #5

Fried Bannock
West Coast Greens with Choke Cherry Dressing
Squash Salad with Maple Sauce
Roasted Wapato Potato with Seaweed
Buffalo Sausage
Salal with Custard
Coffee and Wild Blackberry or Licorice Fern Tea
\$25.95 per person

All prices are subject to applicable taxes and delivery charges. Service staff and gratuity are extra.



Buffet Lunch Menu

Mowitch "Deer" Buffet #1

Bannock Bread
Venison Pie
Garden Salad
Blackberry and Ollalie Whip
Coffee and Wild Blackberry or Licorice Fern Tea
\$17.95 per person

Lemolo "Wild" #3

Bannock Dumpling
Cod Soup
Variety of Sandwiches
Fruit Squares
Coffee and Wild Blackberry or Licorice Fern Tea
\$14.95 per person

Chinook "King Salmon" #2

Bannock Bread
Seasonal Salad
Salmon Cakes with Wild Rice
Crab Apple Cake
Coffee and Wild Blackberry or Licorice Fern Tea
\$16.95 per person

Naha "Mothers" #4

Tatoosh Gleese and Bannock
Braised Venison Stew
Plum Pudding Cake
Coffee and Wild Blackberry or Licorice Fern Tea
\$15.95 per person

Hyak "Fast Lunch" #5

Variety of Sandwiches on Bannock Bread
Fruit and Vegetable Platter with Dip
Soft Drinks, Water and Coffee
\$14.95 per person



Boxed Lunches

Boxed lunches are ideal for groups when time is of the essence.

Boxed Lunch #1

Sandwich, Light dessert
Juice
Piece of Fruit
\$10.95 per person

Boxed Lunch #2

Bannock with Smoked Salmon
Light Seaweed Salad
Blackberry Square
Black Currant Juice
\$15.95 per person



Breakfast

Continental Breakfast #1

Variety of Muffins and Bannock
Wild Berry Compote
Variety of Juices
Coffee and Tea
\$8.95 per person

Canadian Breakfast #2

Bacon and Eggs
Sautéed Potatoes
Toast
Coffee, Tea and Juice
\$10.95 per person

Coast Salish Breakfast #3

Buffalo Sausage
Seaweed Scrambled Eggs
Variety of Bannock Bread
Blackberry Tea
\$12.95 per person



Refreshment Breaks & Beverages

Chope' "Grandmas" Time #1

Variety of Bannock
With Blackberry Jam
Cranberry Tea
\$4.95 per person

Spindle Wheel Story Time #2

Bowl of Wild Fruits
Sugared Bannock
Variety of Teas
Soapberry Juice
\$7.95 per person

Baked Goods

Variety of Cookies
Assorted Muffins
Danishes
Sweet Bread Slices
Pecan and Butter Tarts
Variety of Bannock
Assorted Baked Goods
\$19.95 per dozen
Minimum order one dozen.

Afternoon Break #3

Variety of Squares
Fruit Platter
Coffee and Tea
\$7.95 per person

Beverages

Variety of Bottled Juices \$1.95 each
Bottled Soft Drinks \$1.95 each
Coffee (1½ servings) \$1.95 each
Hot Chocolate \$1.95 each
Variety of Teas \$1.95 each
Vegetable Juice \$2.95 each

Enhance your afternoon break with a First Nation storyteller sharing legends from their native Village or other cultural entertainer.

All prices are subject to applicable taxes and delivery charges. Service staff and gratuity are extra.



General Catering Information

Culinary Selections

- Our menu selections have been created to satisfy the desires of any occasion or culinary need. We welcome the opportunity to create a special menu for you.
- Side dishes can be prepared to meet the needs of your guests. Popular side dishes are:

Chicken Kiev
Roasted Turkey Breast Stuffed with Cranberry
Cod Steamed on a Cedar Plank
Vegetarian Quiche
Pasta Salad with Roasted Pine Nuts

Pasta Dish: Linguine, Spaghetti, Lasagna
Vegetable Stir Fry
Bean Salad
Skewer of Meat Kebobs
Greek Salad

- Let us know in advance if any of your guests have special dietary needs - food allergies, Vegetarian or Vegan meals.
- Substitutions and customized menus can be prepared upon request. Any suggestions to help make your event more satisfying are welcomed.
- Taste testing sessions served using the dinner settings planned for your occasion can be arranged for an additional fee.

Event Theming

Add a First Nation West Coast theme to your event through décor and serving staff regalia. Décor enhancements include cedar bows, carved boxes, bowls, platters and wild flower arrangements. To set the mood of a Potlatch style ceremony, our staff dress in First Nation West Coast regalia. Coast Salish and other First Nation cultural entertainment can also be recommended.

Types of Events

- Off Premise Catering
- Weddings
- Corporate Lunches
- Conference
- Banquets
- Boat Cruises
- Grand Openings
- Cocktail Parties
- Special Events
- Private Home Functions

All prices are subject to applicable taxes and delivery charges. Service staff and gratuity are extra.



Suggested Venues

We cater to the following venues:

- Chan Center for Performing Arts
- Museum of Anthropology
- Vancouver Library
- Vancouver Maritime Museum
- Vancouver Art Gallery
- UBC First Nations House of Learning
- Royal Bank Tower
- Stanley Park
- Vancouver Round House
- Squamish Nation Recreation Centre
- Hyatt Regency Ballroom

Guaranteed Attendance

- The guaranteed number of guests attending your food and beverage function is required not less than three business days prior to the event.
- If the number is not received, the Salishan Catering will base the numbers guaranteed on the previously discussed attendance number.
- Additional labour charges will be applied to any food and beverage functions with attendance of 20 people or less.

Rentals

- Full Breakfast, Lunch and Dinner Rentals (dish upgrade extra) \$5.00 per person
- Continental Breakfast, Reception or Appetizers disposables \$2.00 per person
- Paper and Plastic Dishes \$1.00 per person
- Table Cloth - standard size \$7.00 each
- Round Table Clothes (costs vary based on table size and shape) \$12.00 each starting at
- Napkins \$0.50 each
- Skirting for 6 Foot Table \$20.00 each

Service Staff

Staff rates are charged at a minimum of four hours per staff member. Bartending Services can be arranged for cost plus 20%.

- Service Staff \$15.00 per hour
- Chef's Services \$20.00 per hour
- Chef's Helper \$15.00 per hour

All prices are subject to applicable taxes and delivery charges. Service staff and gratuity are extra.



Quotes

- All prices quoted are guaranteed for thirty (30) days.

Service Charges and Taxes

- For all bookings, a 50% deposit is required at the time of booking. The balance is due in full the day of the event.
- All menus are subject to 7% Goods and Services Tax, Provincial Sales Tax on liquor and 10% Gratuity on all food and beverage services.
- Final menu selections must be arranged three (3) business days prior to the catered event.
- Within Vancouver there is a delivery charge for Drop Delivery Service events. There is no delivery charge for Full Service events.

Cancellation Policies

- Notice of cancellation must be sent in writing to the catering office prior to the event.
- Cancellation within 48 hours notice or less will be charged (4) four hours labour per staff scheduled for the event.
- Cancellation fees are:

Full Service Events

- 25% estimated food cost at 10-30 days prior
- 40% estimated food cost at 3-9 days prior

Drop Delivery Service

- No fee for 48 hours (two business days) notice or more
- 50% estimated food cost less than 48 hours notice (two business days)

Payment Methods

- Payment methods accepted are Cash or Cheque made payable to:

Salishan Catering, 6625 Salish Drive, Vancouver, BC V6N 4C4
Tel: (604) 264-0021 Fax (604) 264-0085 www.salishancatering.com