



receptions

minimum 50 guests

service staff:

1 server per 50 guests @ \$20 per hour

all prices subject to 15% gratuity and applicable taxes

okanagan reception

\$18 per guest

station #1 – bar snacks

cascade of fresh vegetables chips (potato, yam & beetroot)

warm roast garlic and goats cheese dip

duck fat & rosemary popcorn

bacon & tamari almond brittle

smoked paprika artichoke dip

house crackers

station #2 – cheese & charcuterie

assorted canadian and imported cheeses

spiced candied almonds

house fruit chutney

fresh bread & whipped butter

house red wine pate

chicken liver terrine with rosemary red wine jelly

marinated olives & pickles

station #3 – dessert

assorted small cookies

local honey and toasted nut tarts

fresh fruit and chocolate fondue

add build your own cocktail sandwich - \$8 per guest

brown sugar braised 'pulled' pork

fresh cocktail rolls, whipped butter, assorted mustards

corn & mustard relish, onion cumin marmelade, truffled mayo

assorted hot sauces



street food reception

adapted from guest favorites at our restaurant
\$16 per guest

build your own cocktail sandwich

brown sugar braised "pulled" pork
fresh cocktail rolls
whipped butter
assorted mustards
onion cumin marmalade
corn and mustard relish
truffled mayo
assorted hot sauces

baked mac n cheese

housemade penne pasta with fresh cheese sauce
baked with more cheese

passed:

cones of fresh cut fries
house blackberry ketchup
truffled mayo

candied salmon risotto fritters
lemongrass and avocado mayo



build your own reception

pick up at restaurant or create a personalized event with full service

catering platters

all platters serve 15-20 guests

west coast seafood \$130

house hot smoked 'candied' salmon, cold smoked salmon, lemon grass poached prawns, rosemary seared scallops, crab & cheese pate, lemon wedges, horseradish cocktail sauce, onion cumin marmalade

grilled vegetable harvest \$ 80

seasonal vegetables (10+) marinated with herbs, extra virgin olive oil, and kosher salt. may include asparagus, carrots, parsnips, zucchini, eggplant, peppers, fennel, tomatoes, mushrooms, sweet onions, squash, roasted beets etc. add a last minute drizzle of olive oil and reduced balsamic vinegar (provided)

dips & crisps \$ 80

warm roast garlic and local goat's cheese dip, white bean and lemon hummus, roast mushroom and olive tapenade. partnered with homemade crackers, crostini and fresh vegetable chips

cured, smoked and salted \$120

veal, boar and smoked pork house pate, chicken liver terrine with rosemary and red wine jelly, applewood smoked duck ham, sliced salami, proscuitto, jerked chicken skewers. served with dijon, local fruit chutney, sour gherkins and pickled onions

lemongrass poached prawns \$80

2.5 lbs of peeled and deveined, tail on prawns (approx 120pcs) poached with lemongrass, julienne vegetables, lime leaves, garlic, ginger, cilantro, chili and spices. served with horseradish cocktail sauce and lemon wedges



'mix and match' hot hors d'oeuvres

fresh and fully cooked – just reheat
recommend 4 – 6 pieces per person
minimum 2 dozen of each

4 dozen \$ 70
8 dozen \$130

jerked chicken skewers (spicy)

coconut & curry chicken satay

nori & pink peppercorn crusted prawns

candied salmon risotto fritters

leek & mushroom tarts (vegetarian)

pine nut, black olive and lemon tarts (vegetarian)

curried vegetable pankora (vegetarian)

moroccan spiced ground beef kabobs

crab & julienne vegetable pankora fritters

thai sweet corn fritters (vegetarian)

all orders include appropriate sauces such as cocktail sauce, onion cumin marmalade, truffled mayo and lemongrass avocado mayo

chaffing dish rental with china inserts, ramekins and serving utensils

\$25 includes fuel



buffet service

buffet service

minimum 50 guests

service staff:

1 server per 30 guests @ \$20 per hour

all prices subject to 15% gratuity and applicable taxes

buffet table includes: chaffing dishes, serving utensils, personalized menu

breakfast buffet

breakfast wrap buffet \$15

warm flour tortillas

fresh pico de gallo salsa

sour cream

aged cheddar cheese

fresh scrambled eggs

spiced black beans

sautéed onions and sweet peppers

shredded hash brown potato

brown sugar glazed 'pulled' pork

assorted hot sauces

cherry hill organic fair trade coffee and decaf

assorted teas



dinner buffets

all buffets include mixed seasonal vegetables, organic greens with dressings, pickle tray, fresh bread, homemade crackers, whipped butter and your choice of starch, salads and desserts

entrees

stuffed breast of chicken (supreme of chicken) with mushroom and brie
\$27 (as a second entrée \$8)

pan seared salmon with leek and ginger cream
\$27 (as a second entrée \$8)

steeped salmon (fresh salmon fillet marinated with soy, sesame, ginger, garlic, maple syrup and cilantro)
\$27 (as a second entrée \$8)

carved pork loin with ragout of mushrooms
\$27 (as a second entrée \$8)

carved top round of canadian beef with red wine jus
\$27 (as a second entrée \$8)

baked lasagna
with fresh housemade pasta, tomato parmesan sauce, fresh herbs and lots of cheese, meat (beef and pork) or roasted vegetable
\$5 per person as a second entrée, \$3 per person as a third entrée

baked mac and cheese
fresh penne with basil cheese sauce and baked with more cheese
\$5 per person as a second entrée, \$3 per person as a third entrée



dinner buffets con't

choose one starch

baked russet potatoes with garnishes
herb and garlic roasted red potatoes
cuban style rice and beans
texas braised beans with house smoked bacon
vegetable rice pilaf with wild rice and herbs
fresh cut french fries with homemade blackberry ketchup

choose two salads

spinach salad, mushrooms, house cured bacon, sesame ginger dressing
housemade fresh pasta salad with roast tomato vinaigrette
marinated vegetable salad
tomato and roast onion salad with balsamic drizzle
apricot and pumpkin seed coleslaw
potato salad with roast peppers and grainy mustard dressing

choose three desserts

chocolate hazelnut truffle torte
orange and icewine crème brûlée
dark chocolate fondue with fresh fruit
apple crumble with cinnamon cream
angel food cake with marinated seasonal berries
assorted cheesecakes
seasonal fresh fruit pies
local honey and roasted nut tarts

add ons...

assorted local, regional and canadian cheeses
with fruit and nut garnishes, bread and homemade crackers
\$5 per person

chilled seafood mirror
candied salmon, cold smoked salmon, lemongrass poached prawns,
crab and cheese pate, lemon wedges and horseradish cocktail sauce
\$8 per person



barbecues

service staff:

1 server per 30 guests @ \$20 per hour

all prices subject to 15% gratuity and applicable taxes

buffet table includes:

chaffing dishes, serving utensils, personalized menu

all barbecues are over hardwood charcoal, served buffet style and include corn on the cob, mixed organic greens with dressings, fresh bread, homemade crackers, whipped butter and your choice of starch, salads and desserts

grill menus minimum 50 guests

boneless chicken breast, grilled and brushed with house chipotle and apple bbq sauce or herb butter.

\$27 (as a second entrée \$8)

aaa canadian 7oz sirloin grilled to order brushed with house bbq sauce or herb butter

\$28 (as a second entrée \$9)

freshly made 7oz canadian beef burgers with fresh kaiser rolls, sautéed mushrooms, aged cheddar, lettuce, tomatoes, onions, pickles, homemade mayo, blackberry ketchup and onion marmalade

\$25 (as a second entrée \$8)

fresh salmon fillet (seared and pan roasted)

brushed with lemon and fennel butter

\$27 (as a second entrée \$8)

aaa candian 5oz beef tenderloin

red wine glaze

\$32 (as a second entrée \$14)



barbecues con't

choose one starch

baked russet potatoes with garnishes
herb and garlic roasted red potatoes
cuban style rice and beans
texas braised beans with house smoked bacon
vegetable rice pilaf with wild rice and herbs
fresh cut french fries with homemade blackberry ketchup

choose two salads

spinach salad, mushrooms, house cured bacon, sesame ginger dressing
housemade fresh pasta salad with roast tomato vinaigrette
marinated vegetable salad
tomato and roast onion salad with balsamic drizzle
apricot and pumpkin seed coleslaw
potato salad with roast peppers and grainy mustard dressing

choose three desserts

chocolate hazelnut truffle torte
orange and icewine crème brûlée
dark chocolate fondue with fresh fruit
apple crumble with cinnamon cream
angel food cake with marinated seasonal berries
assorted cheesecakes
fresh fruit pies
local honey and roasted nut tarts



plated service

minimum 50 guests

service staff:

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three course menu \$35

choose your first course

fresh seasonal soup

such as curried roast butternut squash, chilled gazpacho, wild mushroom bisque, asparagus with sweet fennel sausage, leek and potato etc.

classic caesar salad with grilled lemon and house parmesan crackers

tomato and grilled onion salad with balsamic reduction and fresh basil

seared beef tenderloin carpachio, salsa verde and parmesan endive salad
(add \$2 per person)

lemon grass prawn cocktail, grilled lemon and horseradish cocktail sauce

organic greens with apple cider and lemon dressing, vegetable chips

rosemary seared sea scallops, house cured pancetta, braised chard
truffled potato coulis (add \$4 person)

salt roasted beet salad, warm goat's cheese, bitter endive, walnuts

dungeness crab rotolo, fresh pasta stuffed with ricotta and crab set over tomato
butter (add \$2 per person)



plated service con't

choose your main course

all entrees with your choice of starch and seasonal vegetables

supreme of chicken stuffed with seared mushrooms and brie
thyme jus and leek cream drizzle

pan seared salmon with gazpacho butter sauce

lemongrass steeped salmon, marinated salmon skewered on lemongrass
citrus buerre blanc

pan roast candian aaa beef tenderloin, ragout of mushrooms, natural jus
(add \$5 per guest)

roast aaa canadian 8 ounce prime rib, herbed yorkshire, red wine jus

seared pacific halibut, oven dried tomatoes, herb cream (add \$5 per guest)

roast duck breast, red wine, mushroom and caramelized onion jus

slow braised lamb shank, gremolata and braising jus

dessert course

caramelized lemon tart, fresh vanilla bean cream

dark chocolate pate, espresso mousse, sugar cookie white chocolate sauce

chocolate hazelnut torte, raspberry coulis, chantilly cream

warm apple crumble with cinnamon cream

assorted cheesecakes – roast peach, blackberry, chocolate, lemon

assorted crème brule – chocolate, classic vanilla bean, summer fruits

additional courses, cheese courses, granites, amuse gels, truffles etc. are all available, please request a quote



the fine print

event deposits

once a date has been committed to and a menu has been finalized we require a deposit of 50% of the food total. We accept cash or cheque, along with a signed copy of the food service agreement. Please make cheques payable to "okanagan street food" and mail to:

okanagan street food
812 crowley ave
kelowna bc
v1y7g7

event cancellation policy

45 days or more from event date – 100% deposit refunded
44 to 21 days from event date 50% deposit refunded
20 to 7 days from event date 25% deposit refunded
within 7 days no refund of deposit

guest attendance guarantee

we require confirmed numbers 7 days prior to function, at that point you will be charged the guaranteed number or attendance, whichever is higher. If no guarantee is received you will be charged the number on the food service agreement or attendance, whichever is higher.

children under 10 years and infants

children under 10 will be charged at 50%, infants at no charge

summer weekend events

due to the high demand for weekend functions, we have a minimum of \$2000.00 food only total for weekend events from may 1 to october 15.

liquor service

you are required to obtain the special occasion permit needed. we will serve your alcoholic beverages up to the end time stated on the permit. We observe all "serving it right" guidelines.