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

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 brule
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 brule
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:
1 server per 20 guests @ $20 per hour
all prices subject to 15% gratuity and applicable taxes

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 cont'

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 canadian 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
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 minumum 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.