

KRAFTY

CATERING CO.

CHEF'S TABLE

3 COURSE DINNER

\$60 Per Person

4 COURSE DINNER

\$69 or \$73 Per Person depending on supplemental selection

MARCH 2019 - OCTOBER 2019

★★★★★ HOW IT WORKS ★★★★★

JUST PICK

For a 3 course dinner choose 1 selection of our 4 seasonal offerings in the course 1 selection, 3 options from the course 2 selections and 1 selection for course 3. If you would like to offer your guests an additional selection, there is a surcharge of \$5 per selection per guest.

For 4 course dinner select 1 selection for your guests from the supplemental options. This course will be served between course 1 and 2.

ALLERGIES, SENSITIVITIES OR RESTRICTIONS

We provide modified options or in some cases completely different dishes based upon dietary needs. This is only possible with 2 weeks lead time. We will require their name, contact info, and a list of allergies or restrictions per guest.

Private Chef Plated

★★★★★ **COURSE ONE** ★★★★★

Select 2 from below

MOROCCAN SPICED BEETS

Smoked labneh, lemon confiture, sesame crisp
(V,GF)

OKANAGAN GREEN SALAD

Seasonal fruit vinaigrette, goat feta, candied
pumpkin seeds (V,GF)

VEGAN CAESAR

Hearts of romaine, smoked tofu dressing, crispy
capers, fried nori, (VV,GF)

MARINATED TOMATO

Whipped goat feta, pickled celery, basil, red wine
vinaigrette (V,GF)

★★★★★ **SUPPLEMENTAL** ★★★★★

IF HAVING 4 COURSES SELECT A SUPPLEMENTAL

Select 1

TOM YUM TOMATO SOUP

Thai flavours, coconut milk,
lemongrass, toasted cashew (VV,GF)
\$9

HANDMADE RICOTTA GNOCCHI

Truffle cream, gruyere sauce, fried
sage (V) \$13

GF = GLUTEN FREE V = VEGETARIAN VV = VEGAN

★★★★★ **COURSE TWO** ★★★★★

Select 3 from below

BACON WRAPPED AAA BEEF TENDERLOIN

K1 sauce, roast potato, caramelized onion jam, creme fraiche, pickled mushrooms (GF)

RED WINE BRAISED BEEF

Potato puree, mushroom fricassee, red wine gel (GF)

CHICKEN BREAST SUPREME

Roasted carrot, carrot harissa, quinoa tabouli, smoked yogurt (GF)

BACON WRAPPED CHICKEN ROULADE

Pea puree, glazed fig, braised leek, supreme sauce (GF)

COFFEE CRUSTED BISON FLAT IRON

Roasted carrot, potato puree, cherry mostarda, cherry jus (GF)

MAPLE SMOKED WEST COAST SALMON

Potato puree, charred and marinated scallion, pickled red onion vinaigrette, smoked labneh, dill (GF)

SESAME CRUSTED ALBACORE TUNA LOIN

Local tomato, marinated zucchini, fried nori, salsa verde, tomato (GF)

VEGAN CRAB CAKE

Jackfruit, avocado, creamy cashew emulsion, cashew crumble, cucumber salad (GF,VV)

**SLOW ROASTED PORK BELLY
"PORCHETTA"**

House kimchi, charred cabbage, apple soubise, smokey ham hock jus, crushed chicharon (GF)

**KRAFTY'S FAMOUS BUTTERMILK BRINED
FRIED CHICKEN***

Local apple waldorf salad, hot sauce, buttermilk powder

MISO ROASTED LING COD

Umami marinated japanese eggplant, rich shiitake broth, shimeji mushroom, fried seaweed (GF)

HAIDA GWAII HALIBUT

Herb crust, wasabi spinach puree, warm potato salad, rice crisp, smoked oyster vinaigrette +\$5 (GF)

PEKING GLAZED DUCK BREAST

Charred cucumber, bok choy, ginger leek puree, red wine hoisin jus (GF)

PAN SEARED DUCK LEG CONFIT

Smoked lentil "cassoulet", cherry mostarda, burnt maple jus (GF)

SPICE ROAST CAULIFLOWER

Smoked eggplant puree, meyer lemon vinaigrette, maple flax crisp (GF,VV)

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★★★★★ **COURSE TWO** ★★★★★

THESE SPECIALTY DISHES REQUIRE A 2 WEEK MINIMUM LEAD TIME

VENISON MEDALLIONS

Celeriac puree, braised celery, celery leaf gremolata, preserved raspberry jus +10 pp (GF)

CANADIAN LOBSTER TAIL

Chilled, braised leeks, tom yum sauce, confit cherry tomato, ginger mousse +10 pp (GF)

FOIE GRAS STUFFED OKANAGAN QUAIL

Wild mushroom duxelles, glazed yellow beet, peach vinegar jus +10 pp (GF)

LAMB RACK

Pomme Anna, ratatouille vinaigrette, peeled tomato, thyme jus +5 pp (GF)

CONFIT LAMB SHOULDER

Butternut squash puree, butter roasted king oyster mushroom, brown butter powder, toasted hay jus (GF)

★★★★★ **COURSE THREE** ★★★★★

Select 1 from below

DARK CHOCOLATE "TART"

Spiced oat topping, whipped creme fraiche (VV,GF)

LIME DAIQUIRI CHEESECAKE

Fresh lime, cream cheese, butter rum crumble (GF)

PRESERVED STONE FRUIT SHORTCAKE

Cider curd, poached apple, broken pastry, torched meringue (VV)

CARAMEL APPLE TART TATIN

Maple glazed pink lady apple, walnut brittle, salted caramel ice cream (VV)

★★★★★

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