

# KRAFTY

CATERING CO.

## FAMILY STYLE

**EXPRESS FAMILY STYLE** Served in two courses. Choose 1 salad, 1 protein, 1 starch, 1 veg, 1 dessert \$40 (+tax) per person

**FAMILY STYLE DINNER** Served in 3 courses: Choose 2 salads for 1st course. Choose 2 proteins, 1 starch and 1 vegetable side dish for 2nd and 1 dessert for 3rd course \$49 (+tax) per person

INCLUDES TABLE BREAD, ON-SITE COOKS AND SERVICE STAFF

\*\*\*\*\* **FIRST COURSE** \*\*\*\*\*

WE ALSO OFFER A SUPPLEMENTAL CHARCUTERIE OR CHEESE COURSE  
See last page for description

### THE FAMOUS VEGAN CAESAR SALAD

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

### MARINATED SUMMER SQUASH SALAD

Smashed olives, capers, lemon vinaigrette, oregano, toasted pine nuts (VV,GF)

### MOROCCAN SPICED BEETS

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

### OKANAGAN GREEN SALAD

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

### MARINATED TOMATO

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

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20 person minimum

**BISON BAVETTE**

Marinated red pepper, rustic chimichurri, served sliced (GF)

**BACON WRAPPED BEEF TENDERLOIN**

Sautéed spinach, truffled red wine jus. +\$5 pp

**CRISPY FREE RANGE CHICKEN THIGHS**

Charred marinated heirloom carrot, carrot harissa, smoked yogurt (GF)

**MAPLE SMOKED WEST COAST SALMON**

Potato puree, pickled red onion, fresh dill (GF)

**RED WINE BRAISED BEEF**

Short rib, mushroom fricassée, red wine gel (GF)

**BRAISED SMOKED BEEF SHORT RIB**

Cheesy polenta, blue cheese, marinated tomato (GF)

**BACON WRAPPED CHICKEN ROULADE**

Pea puree, supreme sauce, truffle oil (GF)

**SESAME CRUSTED ALBACORE TUNA LOIN**

Marinated zucchini, salsa verde, aioli (GF)

**SLOW ROASTED PORK BELLY "PORCHETTA"**

House kimchi, smokey ham hock jus, crushed chicharon (GF)

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

Hot sauce, buttermilk powder

**MISO ROASTED LING COD**

Marinated shiitake mushroom, ponzu vinaigrette, fried seaweed (GF)

**HAIDA GWAIL HALIBUT**

Herb crusted, preserved lemon sabayon (GF) +\$5 pp

**CHAR SHUI GLAZED DUCK BREAST**

Baby bok choy, red wine hoisin jus

**VEGAN CRAB CAKE**

Pulled jack fruit, new potato, caper remoulade (VV, GF)

**CANADIAN LOBSTER TAIL**

Braised leeks, tom yum sauce +\$10 pp (GF)

**LAMB RACK**

Ratatouille "Vinaigrette", thyme jus +\$5 pp (GF)

**CONFIT LAMB SHOULDER**

Butternut squash puree, brown butter powder, toasted hay jus (GF)

**FARM HARVEST**

Marinated scallions, pistachio-baby carrots, zucchini ribbons, candy cane beets, fire grilled eggplant, smoked yogurt cheese, potato puree (V,GF)

## STARCH

★★★★★

## VEG

### FULLY LOADED ROAST NEW POTATO

New potato, crispy cheddar, creme fraiche, caramelized onion jam, bacon lardon (GF)

### AGED CHEDDAR AND DIJON MASHED POTATO

Fluffy whipped russet potato, aged white cheddar (GF,V)

### CRISPY ROOT VEGETABLE ANNA

Buttered layered potato, celeriac, and squash, served crispy (GF,V)

### TRUFFLED MAC AND CHEESE

Mornay sauce, crispy cheddar, chive (V)

### CREAMY POLENTA

Parmigiano reggiano, sweet and sour pepperonata (GF,V)

### RICOTTA GNOCCHI

Wild mushroom, touch of cream, sage (V)

### QUINOA TABOULI AND FETA

Parsley, onion, mint, goat feta (GF,V)

### ROASTED CARROTS

Carrot harissa, toasted almonds (GF,VV)

### BROCCOLI GOMAE

Sesame miso dressing, toasted hazelnut (GF,VV)

### CHAR SHUI CAULIFLOWER

Char shui glaze, toasted pistachio, smoked tofu emulsion (GF,V)

### FARMERS MARKET VEGETABLE FRICASEE

What's in season, fresh herbs, butter (GF,V)

### CARAMELIZED CABBAGE

Bacon lardons, grainy dijon, fresh parsley (GF)

### MARINATED EGGPLANT

Creamy lemon vinaigrette, oregano, goat feta, toasted pine nuts (GF,V)

### BLANCHED ASPARAGUS

Lemony hollandaise, brown butter crumble (GF,V)

### MAPLE SOY GLAZED BRUSSELS SPROUTS

Toasted hemp seeds, blue cheese, fresh apple (GF,V)

★★★★★★★★★★★★★★★★★★★★

20 person minimum

★★★★★ **DESSERT** ★★★★★

WE ALSO OFFER A SUPPLEMENTAL CHEESE COUSE  
See below for description

**SEASONAL FRUIT CRUMBLE**

Spiced oat topping, whipped creme fraiche (V)

**RUM DAQUIRI CHEESE CAKE**

Fresh lime, Cream cheese, Butter Rum crumble (V)

**SMASHED APPLE MERINGUE TART**

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

★★★★★ **ADD ON** ★★★★★

**CHEESE COURSE**

Please choose 3 cheeses (1.5 oz total per person) Cheese boards come with seasonal preserves, csweet compotes pickles, candied nuts, bread and crackers. \$9.5 pp

*Tiger Blue, Poplar Grove*

*Okanagan sun, Upper Bench*

*Chabichu, Carmelis*

*The Jurassic, Terroir*

*Monashee Gold, Bella Stella*

*Brie, Bella Stella*

**CHARCUTERIE**

You'll recieve 3 charcuterie items (total 1.5 oz charcuterie per person) with preserves, pickles, olives, mustard, crackers and bread. \$8.5 pp

*Salami*

*Prosciutto*

*Coppa*

*Duck ham*

*Terrine du jour*

*Pate de campagne*

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20 person minimum