

A KRAFTY Wedding Reception

THE VENUE



Our restaurant is an industrial and modern restaurant with dark wooden accents. The large windows in our dining room give off lots of natural lighting, which sets a perfect stage for your wedding reception. Dark wood accents and a open space make Kraftys dining room a truly outstanding venue for for intimate seated wedding receptions, cocktail-style events, or brunch wedding we look forward to making your experience with us memorable.

Seating capacity for the dining room at Krafty can comfortably sit 50 or accommodate up to 80 seated guests with the patio. The dining room and patio area are available for meetings, receptions, lunches, dinners, and wedding receptions. Patio area booking is weather dependant.

For more intimate weddings our patio area is a semi-private space offside of the dining room that can also be suited for small cocktail-style receptions, of 30 seated guests. Again this is weather permitting.



KRAFTY
CATERING CO.

COST



Evening wedding reception 3:30 pm until 1 am
\$5000+ food and beverage spend + 16% service charge + tax

Day time wedding reception 10 am until 3pm
\$3500 + food and beverage spend + 16% service charge + tax

WHAT'S INCLUDED



AUDIO. Microphone and speaker rental for your MC - a recommended DJ list will be offered for addition entertainment services.

SIGNAGE. Welcome sign to guests with bride & grooms name/ wedding date on easel by our main entrance floral greenery.

CAKE. A beautiful undressed style cake with greenery and berries made from our favourite local cake designer comes with cake cutting knife, cocktail table and linen for table. Want to supply your own cake or shape ian dessert, we will credit you \$5per person.

FLORAL. Wedding centerpieces will be set on tables with a garland for the head table. Passionate Blooms Floral Co. is our main supplier for beautiful wedding floral designs.

STATIONARY. An elegant ivory menu with black handwriting typeface will be provided from our restaurant to outline your 3-5 course menu for guests. Menu will state - Bride and grooms name with wedding date, dinner courses and description. (icon of a carrot or cow will be at the bottom of the menu to identify the choice of meat or vegetarian dinner option)

TABLE SETTING. Charger plates, glassware - your table will be set with a water (mason jar), wine and champagne glass. Note: cutlery we provide is silver, the plateware is white and mismatched "grandma" plates. Rentals for different cutlery/ plateware can be organized for \$100 + cost of rentals. Check out Avalon Party Rentals for choices.

LINENS. Napkins and cocktail tablecloth for the cake table will be provided. For linen colours please check with Avalon Party Rentals for options.

PRIVATE WINE TOUR FOR 2 INCLUDED

★★★★★

What's a wedding in the Okanagan without touring our wine country! Our wine touring company, Free Range Tours' iconic private wine tour "Bubbles and Bites" is included with our wedding package for the happy couple. This wine tour retails at \$650 and makes a great pre-wedding experience or a honeymoon excursion.

An indulgent exploration of Okanagan Sparkling wines. Immerse yourself in Champagne style sparkling wines and discover crisp, full flavoured, refreshing examples of the Okanagan's best kept secret. This can be scheduled for 1 week prior to the wedding and up to 1 year afterwards. Additional guests can be added for \$180 + tax per person.

PARKING

★★★★★

Krafty's dining room is accessible from Lawrence Avenue, with paid street parking and a small private lot with limited space. There is a large parcarde down the road on Lawrence Avenue to accommodate more guests. Our wedding package comes complete with its own bar, coat check, washrooms, 3-5 course dinner and intimate decor settings.

WHAT ISN'T INCLUDED

★★★★★

DINING EXPERIENCE. We believe in high quality ingredients paired with a high degree of hospitality. Whether a day time or evening, you choose the perfect menu with the help of our special event manager from our catering packages.

DECOR. Aside from what we have listed above.

OUR SET MENUS & CATERING PACKAGES

★★★★★

Formal, fancy, free and easy, or fun and festive, we have a range of dining experiences that will suit your wedding just as you envisioned.

CHEF'S TABLE

Three or four course chef-plated dinner with your own private chef experience.

FAMILY STYLE

Festive two or three course meals served up family-style.

CANAPÉS

Canapé parties are all about the options (and optics)! We can customize a canapé event for all preferences and styles.

BRUNCH

Continental, classic and creative brunches, Benny bars and even brunch canapés we are all about the day time decadence.

★★★★★

GF = gluten free V = vegetarian VV = vegan

SET MENU

Chef's Table

3 COURSE DINNER

\$60 Per Person

4 COURSE DINNER

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



SELECT YOUR OPTION

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.

ALERGIES, 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.

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)



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

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, vshiitake 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)

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)

LAMB RACK

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

FOIE GRAS STUFFED OKANAGAN QUAIL

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

CONFIT LAMB SHOULDER

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

COURSE THREE

Select 1

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)



SET MENU

Family Style

EXPRESS FAMILY STYLE

Two courses. Choose 1 salad, 1 protein, 1 starch, 1 veg, 1 dessert \$40 (+tax) per person

FAMILY STYLE DINNER

Three 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



COURSE ONE

WE ALSO OFFER A SUPPLEMENTAL CHARCUTERIE OR CHEESE COURSE

See end of Family Style menu 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)

COURSE TWO

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 fricassee, 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 GWAI 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 (GF)

Butternut squash puree, brown butter powder, toasted hay jus

FARM HARVEST

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

STARCH

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 peperonata (GF,V)

RICOTTA GNOCCHI

Wild mushroom, touch of cream, sage (V)

QUINOA TABOULI AND FETA

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

VEGETABLE

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)



COURSE THREE

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

SET MENU

Canapés

CUSTOMIZE YOUR OPTIONS

Our extensive experience creating canape parties has resulted in a wide selection of creative fresh takes and classics from which to base your event menu.

HOW MANY?

With this freedom comes many questions. We have handy tips and answers to all your question in our Canapé catering section of our site and pdf. But a general rule of thumb is 3-4 canapés pr person per hour.

HOW MUCH?

Canapés are all priced seperately based on 10 pieces. with a minimum of 30 pieces per selection required. There is a \$350 set up fee which is waived on orders of 1000+ pieces.

WHICH SELECTION?

We suggest a mixture of flavours and preferences, account for dietary restrictions as well as a mix of sizes. Our menu is broken down between one-bit and two-bite selections. For more info see our Canapé section on our website.



ONE BITE

Price per 10 (min 30 per)

BEET AND CHÈVRE MOUSSE Candied hazelnut, red wine vinaigrette (V,GF) \$27

DEVIL EGG Classic yolk mousse, smoked paprika (V,GF) \$21

BEEF TARTARE Crispy potato chip, truffle egg yolk (GF) \$32

TUNA TARTARE TACO Wonton crisp, pickled wakame, spicy mayo \$35

PRAWN CEVICHE Cucumber, mint, chili, citrus (GF) \$27

FRIED HALLOUMI Wild mushroom, halloumi cheese, truffle cream (V) \$29

CHEESE STUFFED GOUGÈRES Black pepper, cheddar mousse, ranch powder (V) \$26

THAI VEGAN CRAB CAKE Jackfruit, mint, pickled chili, cashew emulsion (V)

SOY MARINATED EGGPLANT "TARTARE" Taro chip, smoky eggplant, citrus (VV, GF)

SMOKED HUMMUS Parsley, onion, mint, goat feta (VV, GF)

TWO BITE

PULLED PEKING STYLE DUCK Sesame pancake, leek, compressed cucumber \$39

THAI CHICKEN DRUM Caramel sauce, coconut cashew crumble (GF) \$35

BUTTERMILK FRIED CHICKEN SLIDER Handmade mini buns, mayonnaise, arugula, pickled red onion \$40

KOREAN MEATBALL SLIDER Cache Creek beef & pork, korean bbq sauce, toasted sesame seeds, kim chi \$40

PORK BELLY LETTUCE WRAP 5-Spice char shui glaze, pickled red onion, aioli, pea shoots, butter lettuce sub smoked tofu for vegan (VV) \$40

LAMB "LOLLIPOPS" Lamb rack, madras curry cauliflower puree, vandovan wild rice granola \$50

FRIED TOFU BROCHETTE Crispy broccoli, General Tso's dressing (GF,VV) \$35

BRAISED SHORT RIB SLIDER Stout jus, handmade buns, horseradish aioli, pickled onions \$42

CHICKPEA FALAFEL Soft pita, pickled turnip, parsley, tahini (VV) \$36

SMOKED HUMMUS Papadum, onion chutney, pickled grape (VV,GF) \$32

SWEET

CRÈME BRULÉE

Salted caramel creme brûlée
spoonful \$30

TORCHED APPLE TART

Sweet dough, cider curd, burnt
meringue \$30

CARROT CAKE MADELEINES

Cream cheese icing, sweet confit
raisin \$30

COOKIES & MILK

Soft chocolate chip cookie, vanilla
infused milk \$25



You can always let us choose for you. We have the experience in what works well and we are happy to prepare you a quote based upon your per person budget.

SET MENU

Brunch

WEST COAST CONTINENTAL BREAKFAST BUFFET This inspired meal is spread out on butchers paper and is self served. \$19 per person

CANADIAN CLASSIC HOT BUFFET A classic buffet option set up in your venue in the desired area. \$25 per person

Our brunch buffets have a 50 person minimum. This includes set up, a buffet manager, service area clean up and return of catering equipment and disposal of food at conclusion of a 1.5 hour service. We can extend up to 3 hrs for an additional \$5 per guest. For groups of 49 or less, please enquire about our drop off catering options.

BENNY BAR Live action station where guests order and customize their own eggs benedict. This can be added on to any brunch catering package for \$18 per person (or as a substitute for the buffet egg option at \$8)

BRUNCH CANAPÉS We reinvent some of the classics with culinary flare and crafting new ones inspired by our favourite foods and travels. They are a great complement to the Benny Bar!



WEST COAST CONTINENTAL BUFFET

Light and healthy, the best products from the west coast make up this spread. A simple and easy way to please everyone's palates at any type of social or professional event.

Comprising local yogurt, your choice of fresh baked pastries, rustic multigrain bread, a selection of inspired toast garnishes and fresh Okanagan fruits this fresh and hearty spread is a quality classic.

Descriptions to follow.

WEST COAST CONTINENTAL BUFFET

HOUSE MADE MAPLE ALMOND GRANOLA

Creamy yogurt (goat available), seasonal fruit and lavender compote, local wildflower honey

CHOICE OF 2 PASTRIES

Select from our pastry menus. Served with butter and house preserves. Additional pastry \$3 per person

MULTIGRAIN BAGEL

Hand rolled chewy bagel. Toaster provided (requires power)

Toppings include:

Whipped butter

Fruit jam

West coast smoked salmon Lox

Fried capers

Garlic whipped cream cheese

Pickled red onion

Fresh sliced tomatoes

Mashed avocado

Crumpled feta

Toasted seed mix

SEASONAL FRUIT PLATTER

It's local and in season, or the best that we can ship in.



CANADIAN CLASSIC HOT BUFFET

This brunch includes iconic Canadian dishes, and some of our personal favourites, to suit all tastes.

Descriptions to follow.

BRUNCH MENU

PASTRY

All of our pastries are made the morning of for your event.

SCRUMPTIOUS SCONES

Regular buttermilk scone (V)
White cheddar and pickled jalapeno
Porcini, parmesan and truffle (V) +\$1
Raspberry, chile chocolate and
cardamom (V)
Strawberry, black pepper and
balsamic (V)

MUFFINS

Chai spiced carrot (V)
Vegan chia lemon and poppy seed (V)
Pumpkin spiced (V)
Aztec, chili and dark chocolate (V)
The most glorious morning (V)

CROISSANTS

Cheddar croissant (V)
Cheddar and ham croissant
Chocolate (V)
Regular (V)
Almond (V)
Many seeds paysannes (V)

FRUIT PLATTER

Always local, but where not local,
whatever's great and in season makes
the cut (GF,VV,V)

EGGS

ALMOST CLASSIC CRUSTLESS QUICHE (GF)

Inspired by the classic French
brunch dish, these quiches feature
a tender cooked egg custard and
classic garnishes. Made without the
traditional pastry crust, this is a
crowd pleaser. Choose from:

Florentine - spinach and gruyere
(V)
Chèvre and olive (V)
Lorraine - bacon and onion

SEXY SCRAMBLES (GF)

Whipped fluffy and scrambled tender
garnished with your choice of
inspired toppings.

White truffle and Canadian cheddar
(GF,V)

Smoked salmon, crème fraiche and
dill (GF)

Double smoked bacon, aged white
cheddar, green onions (GF)

Roasted mushrooms, thyme and
gruyere (GF)

EXCITING EGG STUFFED CREPES

Stuffed till full, baked till
crispy and served hot. Think French
breakfast burrito. +\$5 pp. Options:

Scrambled egg, pulled pork, queso
fresca, adobo sauce

Scrambled egg, bacon, cheddar

BRUNCH MENU

Scrambled egg, smoked salmon, cream cheese, dill

Scrambled egg, sauté spinach, onion, feta

Scrambled egg, pulled chicken, refried beans, cheddar, tomato, cilantro

Scrambled egg, smoked ham, gruyere, dijon

Scrambled egg, pulled duck confit, wild mushroom

PERFECT POTATOES

CLASSIC ROESTI Crispy grated potato pancake (V)

FULLY LOADED ROESTI Crispy potato, Smokey bacon, scallion, crumbled feta

LEMON ROAST POTATO HASH Smoked paprika, fresh herbs, lemon (VV,V)

POTATO O'BRIEN Diced potato, sautéed onions and bell peppers (VV,V)

HOME STYLE BREAKFAST HASH Grated and Sautéed potato, garlic, pepper, butter (V)

GERMAN BREAKFAST POTATO SALAD Smoked sausage, creamy dill dressing, grated egg

SIGNATURE MEATS AND FISH

HOUSE MADE BACK BACON HAM
Soy maple glaze (GF)

HOUSE SMOKED SALMON
Smashed caper mascarpone (GF)

CANADIAN BREAKFAST SAUSAGES
Caramelized onions

BACON WRAPPED BEEF TENDERLOIN
Cooked medium and carved, hollandaise (+\$7 per person)

ROAST PORK BELLY PORCHETTA
Traditional spices, salsa verde (GF)

PORK PATTIES
With fried sage and brown butter (GF)

SMOKEY CHIPOTLE BBQ PULLED PORK (GF)

SMOKED LING COD CAKE
With charred jalapeño relish(GF)



BENNY BAR

THIS CAN BE ADDED ON TO ANY BRUNCH CATERING PACKAGE FOR \$12 PP
OR SUBSTITUTED FOR THE EGG CHOICE IN THE CANADIAN CLASSIC FOR \$8.

Each benny is 1 egg per serving

BOTTOM CHOICES (CHOOSE TWO)

Every great benny starts at the bottom.

Flaky butter croissant dough

Cheddar biscuit

Grilled multigrain

Rich brioche

BENNY BASE OPTIONS (CHOOSE TWO)

The next layer in a benny is the base.

Maple glazed back bacon and cheddar

Smoked salmon, capers and whipped mascarpone

Avocado puree and spicy feta (V)

Pan roasted mushrooms, cheese curds and thyme (V)

Smoky BBQ pulled pork shoulder

Overnight tomatoes and pesto (VV,V)

Slow cooked Montreal smoked meat and naturally pickled kraut

HOLLANDAISE ENHANCEMENTS

Craft your benny to your taste with these creative finishers

Chives

Pesto

Brown butter powder

Smoked paprika

Parmesan

Pickled pepper puree



BRUNCH CANAPÉS

BACON MINI EGGS BENEDICT

Round tart shell, smoked bacon lardons, poached quail egg, citrus hollandaise.

SPINACH MINI EGGS BENEDICT

Round tart shell, sauteed spinach and shallot, poached quail egg, fresh tarragon and citrus hollandaise (V)

SOCKEYE SALMON MINI EGGS BENEDICT

Round tart shell, smoked salmon lox, poached quail egg, dill and citrus hollandaise

CAPRESE MINI BENEDICT

Marinated tomato, basil, fior de latte, poached egg, savoury tart shell, hollandaise (V)

MINI WILD MUSHROOM

Roasted mushrooms, cheese curds, quails egg, savoury tart shell, truffle hollandaise (V)

SMOKED SALMON QUICHE

Egg custard, crème fraiche, pickled onion

QUICHE LORRAINE

Egg custard, phyllo crisp, smoked bacon, caramelized onion

BACON AND DEVIL EGG

Hard cooked egg, devil egg mousse, crisp bacon (GF)

PIG IN A BLANKET

House bratwurst, puff pastry, tomato compote

ASPARAGUS AND PROSCIUTTO ROULADE

Truffled yolk, pickled asparagus

SPINACH "GOMAE" PHYLLO CUP

Sesame miso dressing, shaved cucumber (V)

TOMATO GASPACHO SHOT

Brioche crouton (V,GF)

AVO ON TOAST

Toasted sourdough, mashed avocado, cashew "hollandaise" (VV)

STEAK AND EGGS

Toasted sourdough, grilled flank, sunny up quails egg, chimichurri

CHICKEN & PANCAKE

Mini pancake, buttermilk fried chicken, cheddar and apple slaw, hot sauce

FRESH FRUIT SKEWER

Seasonal fresh fruit skewer, poppy seed yogurt dressing (GF,V)

SWEET PANCAKES

Maple syrup, stone fruit compote, mint (V)

COCONUT BANANA PANCAKE

Caramelized banana, toasted coconut, maple syrup (V)

BRUNCH CANAPÉ ORDERING TIPS

When ordering think per person per hour. A rule of thumb is 3-4 per person per hour.

Try to find out if any of your guests have food intolerances or allergies. We have plenty of gluten free, vegan and vegetarian ideas!

It's always a good idea to have both cold and hot options.

Maybe also mix in a little sweet to contrast the savoury?

Make sure you cater for all tastes and preferences - have seafood, meat and vegetarian canapés.

Or...tell us your vibe and then leave the choices to us - we love curating almost as much as cuisine!



We have all the information you'll need on organizing a brunch canapé party over on our Brunch catering section of our website.

KRAFTY

C A T E R I N G C O .

250-868-7228 | 281 Lawrence Avenue, Kelowna B.C.
www.kraftykitchen.ca/krafty-catering/wedding-package/
catering@kraftykitchen.ca

