

in collaboration with



MENUS

With Catering experience since 1988
"We believe that offering menus that are tailored to your event's unique needs makes
for a truly memorable experience. Customized on and off-site catering.

Serving the Fraser Valley and beyond."



CHOICE OF 2 MAIN \$50 CHOICE OF 3 MAIN \$60

Custom Menus Available

MAINS

PORK

Pulled pork, mushroom medallions, pork tenderloin, BBQ ribs

BEEF

Roast beef, braised peppercorn beef, sirloin steak, steak skewers Add carving station w/Chef - \$150

PASTA

Penne bolognaise, lasagna, chicken alfredo, pesto shrimp, steak & blue cheese

CHICKEN

Soy ginger skewers, southern fried, Marsala Style, lemon herb, pesto

FISH

Honey dill/blackened Steelhead, miso butter cod, coconut curry prawns, panko lime crusted Tilapia

VEGETARIAN - AVAILABLE AS ADD ON

Penne Primavera, eggplant parmesan, veggie stir-fry

*COMES WITH SEASONAL VEGETABLES, SALAD (GREEN)
*upgraded salads available

SIDES

Choose 2

MASHED POTATO

Roasted garlic, butter, cream

ROASTED POTATO

Local nuggets, garlic, oil, herbs

WILD RICE

Caramelized onions, vegetable broth, herbs

Valenat bacton

Velvet pastry

YORKSHIRE PUDDING +\$2/PP

MAC N CHEESE

Macaroni, cream, cheddar, panko

ROLLS +\$2/PP

Assorted

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*All prices are subject to change



Custom Menus Available

BC	OARDS
CHARCUTERIE BOARD \$55/4P	VEGGIE PLATTER \$40/4P
Vernon specialty meats, cheeses, grainy mustard,	pickles Assorted and seasonal
CHEESE PLATTER \$50/4P	FRUIT PLATTER \$8/P
Assorted domestic cheeses	Assorted and seasonal
SA	ALADS ———
STRAWBERRY PECAN \$6-10/PF	P CLASSIC CAESAR SALAD \$6-\$10/PF
Mixed greens, goat cheese, candied pecans, strawberries, white balsamic vinaigrette	Romaine hearts, croutons, Grana Padano, fried capers, bacon
GREEK ORZO \$6-\$10/PP	CAPRESE (AC) \$6-\$10/PP
Orzo, tomato, onion, cucumber, feta, olives	Tomato, bocconcini, basil, balsamic reduction
	POTATO SALAD \$6-\$10/PP
DI	ESSERT
ASSORTED DESSERT SQUARES \$6.5/PP	CHEESECAKE \$6.5/PP
WARM CHOCOLATE	

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BROWNIE \$6.5/PP

*All prices are subject to change

*Prices change seasonally



Custom Menus Available

MARKET PRICE

BEEF TENDERLOIN

PRIME RIB

LOBSTER

SABLEFISH

LAMB RACK

WILD BOAR

SHORT RIBS

HALIBUT

SCALLOPS

LAMB SHANK

VENISON



Custom Menus Available

TAPAS

SMOKED SALMON CROSTINI \$44/DZ

(Cucumber, smoked paprika cheese, lemon, crostini)

BRUSCHETTA \$32/DZ

(Beefsteak tomato, onion, garlic, lime, goat cheese, balsamic, baguette)

STEAK SKEWERS \$42/DZ

(NY strip bites, chipotle aioli)

CHICKEN SKEWERS \$38/DZ

(Orange sesame soy glaze)

BACON WRAPPED SCALLOPS \$55/DZ

(Chipotle aioli, scallions)

TUNA POKE \$40/DZ

(Rice crips, sushi grade tuna, wasabi aioli, cilantro)

DESSERT BITES \$38/DZ

(Brownies, cheesecake, cookies, cake pops)

STEAK TARTAR \$50/DZ

(Brunoise cut tenderloin, mustard, capers, shallots, parsley)

SHRIMP COCKTAIL \$42/DZ

(Poached prawns, gin cocktail)

BEEF SLIDERS \$60/DZ

(Beef patties, charred onion relish, butter cheese)

MEATBALLS \$38/DZ

(Grana Padano, tomato sauce)

TOMATO BOCCONCINI SKEWERS \$38/DZ

(Cherry tomato, mini bocconcini, basil, olive oil)

VEGGIE SPRING ROLLS \$36/DZ

(Plum sauce)

RISOTTO BALLS \$38/DZ

(Grana Padano, cream, herbs, panko crust)



CORPORATE MENU

Custom Menus Available

PLATTERS

ASSORTED PASTRIES \$38/12

(Cookies, brownies, pastries, muffins)

SANDWICH PLATTER \$58/ 6-8 PERSON

(Turkey, Ham, Beef, Veggie, Egg, Tuna)

FRUIT PLATTER \$65/6-8 PERSON

(Assorted and seasonal)

CHEESE PLATTER \$90/6-8 PERSON

(Assorted domestic cheeses)

CRUDITE PLATTER \$50/6-8 PERSON

(Assorted raw vegetables)

CHARCUTERIE PLATTER \$100/ 6-8 PERSON

(Vernon specialty meats, grainy mustard, pickles)

EXTRAS

DRINKS

CHIPS \$3/PP

(Salt and vinegar, regular, doritos, ketchup)

CANDY \$2.5/PP

(Assorted favorites)

COFFEE/TEA \$2.5/PP

POP \$3/PP

(Assorted teas)

(Pepsi, Diet Pepsi, 7up, Root Beer, Orange Crush)

JUICE BOXES \$2.5/PP

BOTTLED WATER \$3/PP

(Apple or Orange)



BREAKFAST MENU

Custom Menus Available

	CONTINENTAL	\$28 PER PERSON	
	BREAKFAST -		
CHEF'S SELECTION		YOGURT	
Muffins, pastries, danishes, & Croiss	eants Wit	h granola and dried fruit	
ASSORTED JUICES Assorted flavors	(COFFEE & TEA	
FRESH FRUIT PLATTER	?		
Assoerted and seasonal			
	FULL BUFFET_	\$40 PER PERSON	
	BREAKFAST	Includes all items from Continental	
SCRAMBLED EGGS	ВАС	ON & SAUSAGE	
HASHBROWNS	PANC	CAKES OR WAFFLES	
	BREAKFAST		
EN	NHANECMENT	TS .	
EGGS BENEDICT \$10/F	PP OME	LETE BAR \$12/PP	
Ham, California, Smoked Salmon		Assorted seasonal inclusions	



LUNCH BUFFET MENU

Custom Menus Available Gluten Free options available for additional cost

	Giuten Pree options available for additional cost		
CHEF'S DAILY SOUP IS IN	CLUDED	\$32 PER PER	SON
S.	ANDWICHE	S	-
Quantities	are based on 1.5 sandw	viches per person	
ASSORTED Turkey, Ham, Beef, Veggie, Egg, Tund	ı		
	SALADS -		Choose 1
POTATO SALAD	CLA	SSIC CAESAR SALAD	
	Romaine h	earts, croutons, Grana Padano, fr capers, bacon	ied
MIXED GREENS		CAPRESE (AC)	
reens, Tomato, cucumber, carrot, balsa vinegarette	ımi Tomato, l	occoncini, basil, balsamic reductio	on
GREEK ORZO			
Orzo, tomato, onion, cucumber, feta, o	lives		
	DESSERT		Choose 1
ASSORTED DESSERT SQUARES		FRUIT PLATTER Assorted and seasonal	

BROWNIE BAKERS BITES

Assorted floavours



CONTACT US

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