



**Cocktails
& Canapés**
catering + events

**COCKTAILS & CANAPÉS X THE REFINERY
CATERING MENU**

CANAPÉ MENU

30 PEOPLE OR MORE:

4-6 pieces per person \$23.00

8-10 pieces per person \$30.00

12-14 pieces per person \$37.00

14-16 pieces per person \$45.00

30 PEOPLE OR LESS:

4-6 pieces per person \$28.00

8-10 pieces per person \$38.00

12-14 pieces per person \$44.00

14-16 pieces per person \$52.00

HOT CANAPÉS:

MEAT CANAPÉS

Canadian Cheeseburger Slider

Two Rivers Beef Patty, Aged Cheddar, Maple Bacon, Pickle, Parmesan Aioli, Brioche Bun

Chinatown Noodle Box

Crisp Pork Belly, Double Happiness Noodles, Pickled Purple Cabbage, Carrot, Coconut and Spiced Peanut Sauce

Mini Steak Frites GF

Seared Medium-Rare Two Rivers Flank Steak, Twice Cooked Kennebec Frites, Hickory Smoked Salt, Bearnaise Sauce

Short Rib Slider

24 Hour Beef Short Rib, Black Cherry Jam, Truffle Frisee, Okanagan Goat Cheese, Fresh Brioche Bun

Korean Meatballs

Cache Creek Beef, Korean BBQ Sauce, Toasted Sesame Seeds, Quick Pickled Cucumber

Mini Yorkies

Beef Tenderloin, Mini Yorkshire Pudding, Red Wine Demi Glace, Fresh Grated Horseradish Aioli, Chives

Buttermilk Chicken Slider

Classic Buttermilk Fried Chicken, Handmade Mini Biscuits, Maple Mayonnaise, Arugula, Pickled Red Onion

Flank Steak Mini Tacos GF

Chipotle Grilled Flank Steak, Chimmichurri, Marinated Slaw, Queso Fresco, Fresh Radish

Pork Belly Slider

5 Spice Rub, Braised then Grilled, Miso Glaze, Pickled Red Onion, Paprika Aioli, Pea Shoots, Black Sesame Brioche

California Chicken Skewers GF

Juicy Grilled Chicken, Pesto Marinade, Chopped Pistachio, Sun Dried Cranberries

Orange Chili Chicken Cone

Fresh Asian Slaw, Sweet Chilli Chicken, Chives, Candied Orange Peel

SEAFOOD CANAPÉS

Prawn Profiterole

Butter Poached Oceanwise Prawn, Truffle Aioli, Blood Orange Gastrique, Fresh Chive

Prawn Mini Tacos GF

Ancho Chili Crusted Prawn, Lime Zest, Miso-Pickled Cabbage, Mango Salsa, Queso Fresco, Fresh Cilantro, Red Radish

Haida Gwaii Sablefish Spoons GF

Temari Marinated Sablefish, Puffed Rice, Roasted Corn Butter Sauce, Edible Flower

GF Gluten Free

V Vegetarian

CANAPÉ MENU

COLD CANAPÉS:

VEGETARIAN CANAPÉS

Mini Mac n Cheese Box V

Elbow Pasta, Creamy 5 Cheese Sauce, Sundried Tomato, Grilled Corn, Edible Spoon

Porcini Arancini V

White Wine Risotto, Vancouver Island Porcini Mushrooms, Smoked Mozzarella, Reggiano Cheese, Champagne Onions

Grilled Halloumi Skewer GF V

Grilled Halloum Cheese, House Made Apricot Chutney, Fresh Mint

Jackfruit 'BBQ Pork' Slider V

Slow Cooked Jackfruit, Smokey BBQ Sauce, Crispy Shallots, Tarragon Vinaigrette Slaw

Lemon Basil Arancini V

Lemon Zest Risotto, Fresh Basil, Okanagan Goat Cheese Centers

Poutine Bites GF

Kennebec Potato, Village Cheese Co Curds, Black Pepper Veggie Demi Glace, Green Onion

MEAT & SEAFOOD CANAPÉS

BBQ Duck Blini

Scallion Blini, BBQ Duck, Hong Kong Style Hoi Sin, Gooseberry Slaw

Westcoast Caprese Skewer GF

Prosciutto di Parma, Melon Ball, Pearl Bocconcini, Fresh Basil Leaf

Mini Tuna Taco GF

Seared Albacore Tuna, Nori, Truffle Napa Cabbage Slaw, Shichimi

Ahi Tuna Cone

Wonton Wrapper Cone, Jicama Carrot Slaw, Fresh Mango, Black Sesame Seeds, Micro Pea Shoots

TEMARI SUSHI

Smoked Salmon GF

Oceanwise Sockeye Salmon, Cream Cheese Center, Togarashi Mayo, Micro Mustard Greens

Smoked Albacore Tuna

Oceanwise Albacore, Avocado, Sweet Soy, Sesame Seeds, Togarashi Mayo, Lime Zest

Avocado V

Avocado, Oshinko, Sweet Soy, Togarashi, Radish, Lime Zest

VEGETARIAN CANAPÉS

Okanagan Goat Cheese Blini

Organic Sundried Blueberry Crust, Peach Compote, Lavender Almond Crunch

Watermelon & Feta Pipette GF V

Watermelon Compressed With Rose Champagne, Macedonian Feta, Basil Balsamic Pipette

Savoury Cheesecake V

Grilled Halloum Cheese, House Made Apricot Chutney, Fresh Mint

Morel & Fig V

Morel Mushroom Spread, Toasted Brioche Cube, Mission Fig, Borage Blossom

Hanoi Salad Rolls GF V

Mini Rice Paper Wraps, Pea Shoots, Red pepper, Pickled Carrot, Spicy Cashews, Lemongrass Tamarind Dip

Kale & Soba Noodle Box V

Red Kale, Soba Noodles, Lemongrass Cabbage, Carrot, Toasted Sesame Seeds, Spicy Peanut Vinaigrette

GF Gluten Free

V Vegetarian

FOOD STATIONS MENU

WOK NOODLE STATION

\$10 Per Person

Allow our chefs to freshly wok fire you and your guests some of the finest local made noodles in a peanut lime sauce with green onion, carrots and sprouts.

Available in:

- Lemongrass Chicken
- Sous Vide Flank Steak
- 5 Spice Pork Belly
- Seared Rare Albacore Tuna
- Temari Mushroom V

POUTINE BAR

\$10 Per Person

Our Poutine Bar is the best mix of the classics. Great as a late night snack or to add some fun to your event. Choose 2 of the following:

Canadian Classic

Crisp Kennebec Fries, Quebec Cheese Curds, Black Pepper Demi Glace

Southern

Crisp Kennebec Fries, Quebec Cheese Curds, Smoked Pulled Pork, Black Pepper Demi Glace, Smoked Cheddar

Vegetarian

Crisp Kennebec Fries, Quebec Cheese Curds, Tamari Shiitake Mushrooms, Miso Gravy

GOURMET SLIDER BAR

\$15 Per Person

Choose 2 of the following slider options to be served at chef manned food station accompanied by our signature pickled fries with dips:

Short Rib Slider

24 Hour Beef Short Rib, Black Cherry Jam, Truffle Frisee, Okanagan Goat Cheese, Fresh Brioche Bun

Buttermilk Chicken Slider

Classic Buttermilk Fried Chicken, Handmade Mini Biscuits, Maple Mayonnaise, Arugula, Pickled Red Onion

Canadian Cheeseburger Slider

Two Rivers Beef Patty, Aged Cheddar, Maple Bacon, Pickle, Parmesan Aioli, Brioche Bun

Pork Belly Slider

5 Spice Rub, Braised then Grilled, Miso Glaze, Pickled Red Onion, Paprika Aioli, Pea Shoots, Black Sesame Brioche

Jackfruit 'BBQ Pork' Slider V

Slow Cooked Jackfruit, Smokey BBQ Sauce, Crispy Shallots, Tarragon Vinaigrette Slaw

Served with Signature Pickled Potato Chips

Pickled Russett Potatoes, Sea Salt

TORCHED HANDMADE TEMARI SUSHI

\$12 Per Person

Our Aburi Temari Sushi Station is interactive and unique. It'll be sure to grab your guest's attention. Served on a Banana Leaf lined Bamboo Boat.

Salmon GF

Cream Cheese Centre, Fresh Salmon, Serrano Pepper, Miso Sauce, Torched with Charcoal

Prawn GF

Avocado Center, Tiger Prawn, Umeboshi Plum Sauce, Micro Green, Lime Zest, Torched with Charcoal

Avocado V

OshinkoCenter, Sweet Soy Brushed, Toasted Sesame Seeds, Torched With Charcoal

KOREAN SHORTRIB STATION

\$12 Per Person

This Korean Short Rib Station puts a modern twist on a traditional Korean dish. Served on a bamboo plate.

Six Hour Braised Beef Short Rib, Korean BBQ Sauce, Kimchi Fried Rice, Charred Green Onion, Fried Quail Egg

GF Gluten Free

V Vegetarian

FAMILY STYLE DINNER MENU

\$36.00 Per Person for Over 30 People
\$42.00 Per Person for Less Than 30 People

TABLE BREAD

Fresh Baked Marguerite Dinner Rolls with Tarragon Butter

FIRST COURSE

Select One Option

Spring Harvest Salad GF V

Sweep Snap Peas, Yellow Carrots, Radish, Grilled Asparagus, Oven-Dried Tomato, Lemon Potato, Pearl Bocconcini, Chimmichurri Vinaigrette

Rocket Salad GF V

Fresh Organic Arugula, Shaved Reggiano Cheese, Grilled Okanagan Peaches, Pink Blossoms, Preserved Lemon Vinaigrette

Kale Caesar Salad GF

Red and Green Kale, Black Garlic Caesar Dressing, Reggiano Cheese, Pork Belly Croutons, Fresh Herbs

Smoked Tomato Pasta Salad V

Strozzapreti Pasta, Smoked Tomatoes, Wilted Arugula, White Truffle Dressing

SECOND COURSE

Select Two Options

Hanger Steak GF

Sous Vide Spice Rubbed Hanger Steak, Served Sliced, Baby Tri Color Potatoes, Charmoula

Bone-In Beef Short Rib

8 Hour Braised Shortrib, Cinnamon and Garlic Demi, Smoked Cheddar Mashed Potato

Chicken Gremolata GF

Sliced Marinated Chicken Breast. Pine Nut and Parsley Gremolata, Farm Vegetable Fricasse

Lois Lake Trout GF

Thyme and Black Sesame Crusted Trout, Roasted Brussel Sprout Dukkah

Pan Seared Red Snapper GF

Pan Seared Red Snapper, Tamari Butter Sauce, Smoked Tomato Salsa

King Oyster Mushroom GF V

Butter Seared King Oyster Mushroom Steaks, Cauliflower and Truffle Bagna Cauda, Fresh Tarragon

SIDES

Select Three Options

Tri Color Roasted Potatoes, Charmoula GF V

Smoked Cheddar Mashed Potatoes GF V

Farm Vegetable Fricasse GF V

Roasted Brussel Sprout Dukkah

Sauteed Farm Greens, Pink Blossoms GF V

Cauliflower and Truffle Bagna Cauda, Fresh Tarragon

Confit Fingerling Potatoes, Feta Cheese, Saffron Aioli GF V

DESSERTS

Chocolate Peanut Butter Bites

Flourless Chocolate Torte, Peanut Butter Mousse and Toasted Peanuts

Gin and Tonic Mini Cupcakes

Tonic Infused Chiffon Cake, Gin Buttercream and Fresh Grapefruit

**Gluten free upon request*

Chili Mexican S'more

Graham Cracker, Cayenne Dark Chocolate Ganache and Cinnamon Vanilla Marshmallow

GF Gluten Free

V Vegetarian

BUFFET DINNER MENU

TABLE BREAD

Fresh Baked Marguerite Dinner Rolls with Tarragon Butter

FIRST COURSE

Select One Option

Spring Harvest Salad GF V

Sweep Snap Peas, Yellow Carrots, Radish, Grilled Asparagus, Oven-Dried Tomato, Lemon Potato, Pearl Bocconcini, Chimmichurri Vinaigrette

Rocket Salad GF V

Fresh Organic Arugula, Shaved Reggiano Cheese, Grilled Okanagan Peaches, Pink Blossoms, Preserved Lemon Vinaigrette

Kale Caesar Salad GF

Red and Green Kale, Black Garlic Caesar Dressing, Reggiano Cheese, Pork Belly Croutons, Fresh Herbs

Smoked Tomato Pasta Salad V

Strozzapreti Pasta, Smoked Tomatoes, Wilted Arugula, White Truffle Dressing

Farm Salad GF V

Organic Greens, White Balsamic Vinaigrette, Champagne Onions, Golden Beets, Yam Chips, Fresh Herbs

Arugula Salad GF V

Organic Baby Arugula, Sundried Blueberry Vinaigrette, Okanagan Goat Cheese, Toasted Almonds

SECOND COURSE

Select Two Options

Hanger Steak GF

Sous Vide Spice Rubbed Hanger Steak, Served Sliced, Baby Tri Color Potatoes, Charmoula

Bone-In Beef Short Rib

8 Hour Braised Shortrib, Cinnamon and Garlic Demi, Smoked Cheddar Mashed Potato

Chicken Gremolata GF

Sliced Marinated Chicken Breast, Pine Nut and Parsley Gremolata, Farm Vegetable Fricasse

Lois Lake Trout GF

Thyme and Black Sesame Crusted Trout, Roasted Brussel Sprout Dukkah

Pan Seared Red Snapper GF

Pan Seared Red Snapper, Tamari Butter Sauce, Smoked Tomato Salsa

King Oyster Mushroom GF V

Butter Seared King Oyster Mushroom Steaks, Cauliflower and Truffle Bagna Cauda, Fresh Tarragon

SIDES

Select Three Options

Tri Color Roasted Potatoes, Charmoula GF V

Smoked Cheddar Mashed Potatoes GF V

Farm Vegetable Fricasse GF V

Roasted Brussel Sprout Dukkah

Sauteed Farm Greens, Pink Blossoms GF V

Cauliflower and Truffle Bagna Cauda, Fresh Tarragon

Confit Fingerling Potatoes, Feta Cheese, Saffron Aioli GF V

\$40.00 Per Person for Over 30 People
\$46.00 Per Person for Less Than 30 People

DESSERTS

Select One Option

Dark Chocolate Cafe Au Lait V

Chocolate Pate, Coffee Cream, Espresso Biscuit, Raspberry Cream & Coffee Caviar

Lemon Curd Meringue V

Lemon Custard, Chamomile Sour Cream Mousse & Blueberry Lavender Gel

GF Gluten Free V Vegetarian

FINE PLATED DINNER MENU

\$42.00 Per Person for Over 30 People
\$48.00 Per Person for Less Than 30 People

TABLE BREAD

Fresh Baked Marguerite Dinner Rolls with Tarragon Butter

FIRST COURSE

Select One Option

Beet and Tomato Salad GF V

Organic Heirloom Tomatoes, Micro Arugula, Rainbow Beet Chips, Gold and Purple Beets, Lavender Almond Brittle, Blackberry Balsamic

Sakura Pork Belly GF

Maple Sesame Braised Pork Belly, Mango Puree, Torched Serrano Peppers, Mustard Greens, Red Garnet Salad

Heirloom Carrot Soup GF V

Velvet Carrot Puree, Turmeric Yogurt, Purple Carrot Chips, Caramelized Reggiano Crumble

Elk Tartare GF

Alberta Rangeland Elk, Handmade Mayonnaise, Mamie's Zucchini Pickle, Beet Powder, Micro Shoots, Truffle Popcorn

SECOND COURSE

Select Two Options

Seared Albacore Tuna

Seared-Rare Oceanwise Albacore Tuna, Shiitake Mushroom Arancini, Finger Radish and Asparagus Salad, Sesame-Yuzu Emulsion, Five Spice Dusted Taro Chips

Beef Striploin GF

Local BC Beef Striploin, Gruyere, Pomme Anna, Heirloom Carrot Puree, Beet Cured Caramelized Shallots, Bone Marrow Jus

Sockeye Salmon GF

Oceanwise Sockeye Salmon Sous Vide With Fresh Thyme and Black Garlic, Curry Sunchoke Puree, Tri Color Baby Carrots, Lemon Brussel Sprout Leaves, Fresh Herb Emulsion, Micro Red Garnet

Lamb Rack (+\$5) GF

Herb Crusted Peace Country Lamb Rack, Black Eyed Pea and Smoked Tomato Cassoulet, Sweet Snap Peas, Cinnamon Lamb Jus

Haida Gwaii Sablefish (+\$5) GF

Oceanwise BC Tamari Brushed Sablefish, Roasted Corn Butter Sauce, Edible Flower, Crisp Scallion Rice, Tri Color Baby Carrots

Crispy Cauliflower GF V

3 Herb Emulsion, Macadamia Nut Polenta Cake, Crispy Lemon Cauliflower, Pickled Shallots, Chickpea and Watercress Puree

Game Hen Porchetta GF

Cornish Game Hen, Prosciutto di Parma, Honey Glazed Golden Beets, Yam Chips, Arugula Walnut Pesto, Black Cherry and Shallot Preserve

Haida Gwaii Halibut GF

Oceanwise BC Tamari Brushed Halibut, Roasted Corn Butter Sauce, Edible Flower, Crisp Scallion Rice, Tri Color Baby Carrots

THIRD COURSE

Select One Option

Dark Chocolate Cafe Au Lait V

Chocolate Pate, Coffee Cream, Espresso Biscuit, Raspberry Cream & Coffee Caviar

Lemon Curd Meringue V

Lemon Custard, Chamomile Sour Cream Mousse & Blueberry Lavender Gel

GF Gluten Free

V Vegetarian