

CANAPE PARTY

PASSED CANAPES

SMOKED CHEDDAR BACON BURGER

Chuck roast slider, bib lettuce, heirloom cherry tomato, apple wood cheddar, crisp bacon

MINI FISH TACO WITH FRESH MANGO SALSA

Fresh pacific cod tossed with lime, cilantro, served in mini taco shell, topped with mango avocado salsa

TOGARASHI TUNA

Seared nori & chili crusted local albacore tuna on lotus root chip topped with wasabi crème fraiche

KOREAN FRIED CAULIFLOWER

Cauliflower breaded with potato flour, fried crisp + tossed with miso Gochujang sauce

MAC + CHEESE CUPS

Mac + cheese served in baked cheese cups. More cheese is always better

TON KATSU BURGER

Breaded fried pork, shredded cabbage + Katsu sauce

CALIFORNIA CHICKEN BURGER

Bacon, heirloom tomato, avocado cream

BABY BLUE POTATOES BITES

Baby blue potato salad, blue cheese served in one-bite wonton cup

HUMMUS + FRIED CHICKPEA

Pita crisp, with harissa oil

BBQ CHICKEN RICE WRAPS

BBQ chicken thighs, crispy chicken crackling, rice noodles, and pickled carrots wrapped in rice paper

LAMB + MINT PESTO LOLLIPOP

Pesto crusted lamb loin served on lollipop stick

SQUASH + SAGE TAQUITO

Kombucha squash with sage and onion wrapped up in corn tortilla with roast garlic crème fraiche

PLATTERS

TAILGATE PLATTER

Crispy fried chickpeas, corn nuts, house made potato chips, pigs-in-a-blanket, fried jalapeños, fried mozzarella + plantain chips with jalapeño ranch

HUMMUS DIPPERS

Roast garlic & preserved lemon, roast red pepper, Za'atar, sumac and garlic with pita bread and Lebanese flat bread.

DESSERT PLATTER

Assorted petit fours

 gluten friendly  dairy free  vegetarian  vegan

Call 604.278.0769 or email catering@boywithaknife.ca with info about your event and we'll provide a free custom menu and quote.

BUFFET STYLE

PASSED

PACIFIC COD BURGER

IPA battered Pacific cod, pickle tartar sauce, butter lettuce on brioche bun

RAINBOW SALMON

Beet and vodka cured local salmon, house made Boursin cheese on toasts

BUFFALO CAULIFLOWER WINGS

Tempura cauliflower tossed with creamy buffalo sauce, celery greens and blue cheese

BUFFET

FENNEL + CELERY

Radicchio, celery greens, parsley, capers, fennel fronds, lemon + olive oil

SPRUCE GRILLED CHICKEN

Juniper + spruce brined chicken, grilled with honey glaze

MISO CHINOOK

Chinook salmon marinated in garlic miso, roasted + caramelized

ROAST ACORN SQUASH

Brown sugar roasted + with pomegranate + pumpkin seeds

CHEESY VEGAN KALE

Tuscan, black + purple kale massaged with cashew, red pepper + nutritional yeast "cheese" sauce

MUSTARD AIOLI POTATOES

Steamed Baby new potatoes, lightly charred and tossed with mustard aioli + herbs

DESSERT BAR

MASON JAR CHEESECAKES

Lemon Meringue, Apple Cinnamon, Vanilla Bourbon

LATE NIGHT PIZZA BAR

House made thin crust pizza dough served on large rustic sheet pans

Pepperoni + Mushroom

Roma Tomato, Sundried Tomato, Fresh Garlic + Basil 

Honey Ham, Pineapple + Green Pepper

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FAMILY STYLE

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BLACK PEPPER TOFU SPOONS  

Fried tofu with black pepper sauce

KOREAN FRIED CAULIFLOWER  

Tempura fried cauliflower tossed with a gochujang miso sauce

MINI FISH TACOS WITH MANGO AVOCADO SALSA 

Pacific cod tossed with lime and cilantro and topped with mango avocado salsa

FAMILY STYLE

SALAD

FIG + WALNUT SALAD 

Local figs, candies spicy walnuts, amaranth spinach, radicchio, basil, apple balsamic vinaigrette

MAINS

SMOKEY GRILLED EGGPLANT 

Japanese eggplant, apple wood smoked with far away spices, topped with yogurt, pomegranate + za'tar

SEARED OCEAN PERCH  

Pan seared, skin on fillets + hand chopped salsa verde

GRILLED CORN + CARROTS  

Fire grilled corn, heritage carrots, burnt onion ash, cilantro + cumin lime dressing

WILD MUSHROOM + POLENTA 

Seasonal mushroom sautéed with garlic, shallots and thyme, resting on creamy polenta

TOMATO BAKED ORZO 

Stringy mozzarella, Roma tomato and lemon, all baked together and topped with crispy fried oregano

DESSERT

HOUSE MADE LARGE PIES 

Rhubarb Berry Pie

Lemon Meringue Pie

Key Lime Pie

Apple Ginger Pie

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SPANISH TAPAS THEME

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POTATO CHORIZO TORTA

Layers of potato, chorizo oil+ egg baked together + topped with crispy fried chorizo

SERRANO HAM + PLUMS

Spanish Serrano ham wrapped around grilled plums

FLANK STEAK + GOAT CHEESE TOASTS

Thinly sliced flank steak with whipped goat cheese, roast red peppers
with port wine sauce

FRIED GOAT CHEESE

+ golden saffron onions

GRILLED APPLE + MANCHEGO

orange + thyme marinated apples, lightly charred and topped with manchego on crusty bread

AJO BLANCO SHOTS

Chilled white gazpacho made from Almonds, apples, grapes + almond milk with olive oil, toasted slivered almonds and micro watercress greens

FAMILY STYLE

ORANGE FENNEL SALAD

Fennel, orange segments, olive, red onion and arugula

RAZOR CLAM CRUDO

BC Razor clams with pickled onion, mint, thyme, orange + a touch of saffron

GRILLED SARDINE CAPONATA

Grilled local sardine fillets, eggplants, olives, capers, raisins, pine nuts in a sweet and tangy caponata sauce

MOORISH PORK SKEWERS

Pork tenderloin marinated with Moorish spices grilled with mojo picón sauce

ESPINACAS CON GARBANZOS

Tomato almond sauce with spinach and chickpeas

GRILLED SUMMER SQUASH + TOMATOES

With olive vinaigrette

BARCELONA RICE

Toasted Spanish rice with, smoky paprika, saffron, clove + thyme plum tomatoes

TABLESIDE

MARINATED OLIVE MEZE + CRUSTY BREADS + SMOKY TOASTED ALMONDS

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VEGETARIAN THEME

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ARUGULA PANEER SPOON  

Soy paneer, wilted arugula + cashew curry sauce

JALAPENO RICE CAKE  

With organic small batch kimchi and micro mustard greens

IRANIAN SPICY CHICKPEAS 

With charred onion dusted coconut yoghurt + Lavash

GRILLED CHEESE POPS 

Sourdough, Field roast tomato cayenne Chao Cheese + smoked ketchup

GARDEN MUSHROOM BURGER 

Balsamic Portobello, crispy fried shallots, butter lettuce, balsamic mayo

FAMILY STYLE SALADS

TOMATO MOZZARELLA BASIL  

Thinly sliced heirloom tomatoes, buffalo mozzarella + fresh pickled basil, topped with white apple balsamic reduction + olive oil

FRIED PORCINI SALAD   

Crispy fried oregano + thyme with sautéed leeks + pan fried porcini mushrooms

DINNER

SPAGHETTI WITH RAW TOMATO SAUCE 

Fresh basil, capers, garlic, Dijon mustard

TAGLIATELLE + ASPARAGUS 

Chervil, lemon, asparagus + brown butter

RIGATONI + GORGONZOLA SAUCE 

Blend of mozzarella, parmesan and silky gorgonzola with cracked pepper

RAPINI + EGG 

Rapini tossed with lemon, crispy garlic, pine nuts + topped with fried quail eggs

STUFFED GRILLED EGGPLANT  

Thinly sliced eggplant marinated in olive oil + garlic, grilled + stuffed with spinach + ricotta

WARM BAGUETTE + CHARRED ONION BUTTER 

Caramelized onion butter topped with charred onion dust

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