



CATERING AND EVENTS PACKAGE

WWW.FERNIECATERINGCO.COM



About Fernie Catering Co

At Fernie Catering Co our food philosophy is deeply rooted in seasonality and sustainability. We do our very best to utilize local, fresh, in-season ingredients where possible. From our nearby farmers to the forest floor and coastal oceans, we aim to make your event both memorable and delicious. We look forward to your experience with us being everything you expected and more. With vision and budget in mind, we will work closely with each client to create events that exude seasonal beauty and fresh flavours.

Whatever you have in mind Fernie Catering Co. will ensure your event is seamless and deliciously memorable. We can accommodate and specialize in full-service multi-course & family-style dinners along with passed canapes, charcuterie & harvest boards topped with delicious snacks.





Event Packages

Whether you are hosting a cocktail party, wedding, corporate event, or small gathering, treat your guests to bold and beautiful flavours, bright colours, and farm fresh ingredients with Fernie Catering Co.

Our specialties include family style dinners, casual fine dining, three-course dinners, passed canapés, charcuterie boards, . In addition to full service on-site catering, we offer drop-off and pick-up catering.





Grazing Tables, Charcuterie Cones

Our bespoke Charcuterie Boards and Grazing tables are created and assembled on-site moments before being served, to ensure that our chefs vision of taste, texture, and colour can be realized by you with every bite. These are the perfect choice for your post-wedding ceremony cocktail hour or any event where you want to provide a beautiful grazing-table. While our serving portions are generous, they are designed as a light meal or a graze. We can increase the amount of food to make the grazing table a meal and customize to your event and dietary requirements.

Pricing

*Charcuterie Cone \$22.00 per person
Charcuterie Graze \$30.00 per person
Charcuterie Light meal \$45 per person
+20% gratuity on food and applicable taxes
(Minimum guest 12)*



Catering price lists

\$90 per person menu

One appetizer, two entrees and one dessert

\$65 per person menu

BBQ Buffet dinner or family style. A selection of all three Burgers (one per person) three salads, three starch + vegetable options.

\$70 per person menu

Middle Eastern Grazing Table

*On-site **chef services** will be provided at an additional \$30 per hour*

*An on-site **server** will be provided at \$25 per hour*

+20% gratuity and applicable taxes

Dietary restrictions

We can accommodate most dietary restrictions. If your guest requires a fully different meal from your other guests, a small additional charge will be applied. Please inquire for more details

Custom menu options

Please note Fernie Catering Co. is open to personally customizing menu items for an additional charge. Please inquire for more details .

\$90 MENU OPTIONS

APPETIZERS

Heirloom Tomato Aged Chèvre Tart

Wild Arugula, Frisée Salad with Red Wine Reduction

Cucumber Ribbon Summer Melon Salad

Local Greens, Prosciutto, Grapes, Champagne Vinaigrette, Flower Petals

Red Wine and Spice Poached Pear Salad

Belgian Endive, Blueberries, Gorgonzola Cheese, Shallots, Maple and Basil Dressing

Classic Wedge Salad

Iceberg Lettuce, Crispy Chickpeas, Feta, Grape Tomato, Cucumber, Radish, Creamy Chive Dressing



ENTREES

Slow roasted Beef Strip-loin (5oz)

Garlic Mashed Potato and French Beans, Veal Demi Glaze, Corn & Tarragon Relish

Pan-Seared Salmon

Green Pea, Mint Risotto Arancini, Grape Tomato and Shallot Emulsion, Green Beans

Free-Run Chicken Breast

Bacon and Corn Polenta , Braised Maple Kale, Green Beans, Caramelized Onion Jus

Grilled Albacore Tuna (4 oz)

French Lentil, Wild Mushrooms, Broccolini, Caper and Orange Relish, Pea-Shoot Garnish

Char-Seared Pork Tenderloin

Parsnip, Potato Puree, fermented kraut, French Beans, Fried Shallots, jus

Eggplant Parma (Veggie Option)

Roasted Garlic Mashed Potatoes with Caper, Tomato and Herb Relish, Grilled Zucchini Ribbons

DESSERTS

Strawberry Short Cake

Mascarpone whipped cream, Strawberry compote, Fresh berries

Vanilla Cupcakes Orange

Lemon Frosting, Dehydrated Citrus and Pansies

Trio of Sorbet

Lemon, Raspberry, Peach, Seasonal Berries and Fresh Fruit Garnish

Tiramisu

Classic Italian goodness, Mascarpone, Chocolate, Lady fingers, Espresso, Coco

Chocolate cheesecake

with Raspberry Coulis, Fresh Berries

\$70 MENU OPTIONS

SALADS

Beluga Lentil Salad

Served with Currents and Capers and Pickled Onions

Roasted Eggplant Salad

Served with a Balsamic dressing, sausage, feta

Pearl Cous Cous Salad

Served with Grape Tomatoes, Herbs Lemon Vinaigrette

Local Green Salad (Seasonal)

Served with local seasonal vegetables

DIPS

Beet and Feta Dip with Dill

Hummus with Garlic and Lemon

Kalamata Olive Tapanade

Charred Eggplant Baba Ghanoush

ACCOMPANIMENTS

Fresh local Crudit  (Raw Vegetables)

Roasted Citrus Olives

Marinated Feta

Manchgo cheese

Pepperoni, Salami

Pickled zucchini, Pickled red onion

Pita bread, baguettes, Crackers



PROTEIN

Sous Vide Beef strip loin

Served with Paprika, Caper and Preserved Lemon Butter

Pan-Seared Salmon

Served with Orange, Hazelnut and Castelvetroano Olive Compote

Chicken Skewers

Served with Tzatziki and Toasted Almonds

Crispy Pea Falafel

Chick peas, tahini, lemon



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On-site **server** will be provided at \$25 per hour +20% gratuity and applicable taxes



\$65 MENU OPTIONS

SALADS

Kale Caesar Salad

Creamy Garlic, Lemon Dressing, Parmesan and Toasted Crumbs, Aged Bacon

Mix Green Salad

Cucumbers, Radish, Grape Tomato With Fresh Herb Vinaigrette

Mixed Canellini Bean Salad

Fava Bean, Green Beans with Herb Vinaigrette

VEGETABLES + STARCHES (SERVED WARM)

New potatoes

Tossed in Garlic and Herb Pesto

BBQ Corn on the Cob

Served with Chili and Citrus Butter (seasonal)

Grilled Vegetable

Served with Penne Pasta and herb pesto



PROTEIN (BURGERS)

Spanish Lamb Burger

Turkey Burger with Red Pepper and Feta

Smoked Beet Burger (vegan)



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On-site **server** will be provided at \$25 per hour +20% gratuity and applicable taxes

FAQ

What type of catering services do you offer?

We offer bespoke custom catering for weddings, corporate events and private dinner parties

What size groups do you cater?

We cater events anywhere from 12 up to 100 guests

How much notice do you require for an event?

We can make a small event happen in 2 weeks or less if the event date is available. This allows us ample time to order food, and ensure we have enough staff on site.

How do I secure a date?

Email us with the date of event, and if it is available, we will work out the details and send over a contract to secure everything!

How are the meals served?

We serve three course dinners, grazing tables, canapés and a variety of custom menus. Contact us to discuss anything specific you had in mind!

How long does it take to serve everyone?

This can be very dependent on your menu selections, but on average it takes 1.5 hours to serve 50 people a three-course dinner

Are gratuities and GST included in your menu prices?

The 20% Gratuities and GST are not included in the menu prices. This will be added to your final invoice.

What areas do you cater to?

At this time, we only cater in Fernie and the immediate surroundings areas (within 40km)

Do you create children's meals for events?

Of course! Typically the children's meal is a smaller portion of the menu you ordered.

Is a deposit required to make a booking?

We require a 50% deposit on the food cost before finalizing booking

What is your cancellation policy?

Should anything change for your event, we require a minimum of 3 weeks notice in order to receive your deposit back. minus a \$300 admin fee.