



FRIENDSHIP CATERING SERVICES

Catering Menus

BREAKFAST & BREAKTIME

Fresh Baked Muffins

Assortment of our house made muffins: banana, carrot, buttermilk blueberry, raisin bran and chocolate ricotta.

Morning Pastries

Berry Tarts with Mascarpone, Apple Fritters, Mini Danish & Bannock.

Breakfast Basket

Assortment of house made muffins, danish, tarts, and bannock. Served with jam, marmalade, and whipped butter.

Yoghurt Parfait

Vanilla yoghurt with hazelnut granola, berry compote, and maple syrup.

Seasonal Fruit Platter

Assorted sliced seasonal fruit based upon freshness and availability.

Continental Breakfast Meal

Platter of freshly baked muffins, pastries and bannock. Seasonal fruit platter, and chilled fruit juices.

Hot breakfast Meal

White cheddar and chive scrambled eggs with wild boar sausage, Hash browns , baked bannock and chilled fruit juices.

Breakfast Buffet

Hash browns, bacon, sausage, ham, pancakes or waffles, omelet station. (Venison sausage, ham, peppers, green onion, and cheese) Fruit

platter, breakfast pastries, chilled fruit juices.

Pacific Benny's

Poached egg, warm alder smoked salmon, and a juniper infused hollandaise on a toasted bannock bun. Fruit platter, breakfast pastries, chilled juices .

BREAKFAST SANDWICHES & WRAPS

Choose an assortment of the following, with a seasonal fruit platter, hash browns, and chilled fruit juices

Bannock Ham n' Egger

Honey roasted ham, farm fresh egg, and cheddar on a bannock bun.

Breakfast Pizza Slice

Farm fresh eggs, bacon, green onions, roasted peppers and mozzarella on a bannock crust.

Ham & Egg Wrap

Farm fresh scrambled eggs, smoked ham, hash browns and pico di gallo

Veggie Burrito

Farm fresh scrambled eggs, roasted tomato, peppers, onion, aged cheddar and pico di gallo

Baked Bannock

Traditional with sea salt, sundried tomato & oregano, roasted garlic and rosemary, cheddar & jalapeno. Served with whipped butter.

Traditional Fry Bread

Maple Glazed, cinnamon sugar, or plain. Served with butter and preserves.

BEVERAGES

Coffee We serve *Spirit Bear Coffee Company* organic fair trade locally roasted

Tea We serve *Two Leaves and a Bud* organic, fair trade teas

Hot Chocolate We serve *Bakers*

Prices subject to market cost. Call 604-568-9619 or email friendshipcatering@shaw.ca for Price Quote.

SOUPS

**each portion of soup is 8 fl. oz. and are sent in warming tureens*

Pacific Salmon Chowder

Fresh sockeye, root vegetables and a touch of cream

Classic Chicken Noodle

Chicken breast, fresh vegetables, herb broth

Tomato Fennel (vegan)

Roasted tomato and fennel with fresh herbs

Roasted Corn Chowder

Fresh corn and nugget potato with green chillies

Beef Barley

Hearty slow cooked beef & barley with root vegetable

Thai Curried Butternut Squash

Coconut, butternut squash, and a touch of red curry

LUNCH MEALS

Soup, Sandwich, Fruit, & Cookie

Selection of sandwiches on sandwich bread, choice of soup, seasonal fruit platter, homemade cookies.

Deluxe Sandwiches, Salad or Soup, Fruit, & Cookie

Selection of sandwiches on bannock, baguettes, and wraps, Choice of soup or salad, seasonal fruit platter, homemade cookies.

Beef or Chicken Taco (build your own)

Braised beef or pulled chicken, homemade bannock shell, lettuce, cheese, tomato, salsa, sour cream, seasonal fruit platter, and homemade cookies.

BBQ Pulled Pork (build your own sandwich)

Slow roasted spice rubbed pork shoulder with

a tangy BBQ sauce, creamy coleslaw homemade bannock, potato salad, seasonal fruit platter, homemade cookies.

Salmon Wild Rice Bowl

Smoked salmon fillet, wild rice, sauteed kale, roasted beets, pickled mushrooms, with a citrus thyme vinaigrette. Choice of salad, seasonal fruit platter, homemade cookies.

SALADS

Field Greens & Seasonal Vegetable

Fresh greens, shaved seasonal vegetables with a grainy mustard & maple dressing.

Indigi-Caesar Salad

Baby kale Caesar salad with Indian candy bits and grated parmesan

Toasted Quinoa

Quinoa with roasted seasonal vegetables, chickpeas, feta and lemon herb olive oil

Feta Watermelon

Cubed seedless watermelon, feta, toasted almonds, basil & white balsamic citrus dressing

Summer Beet

Roasted beet with toasted hazelnut, arugula, fresh goats cheese and mint dressing

PLATTERS AND SIDES

Vegetable Crudité

Seasonal Vegetable selection, served with roasted garlic hummus, and tzatziki dip

Grilled Vegetable Antipasto

Grilled zucchini, peppers, red onion, eggplant, served with marinated artichokes and olives

Cheese Selection

Assortment of local and award winning Canadian cheese served with spiced nuts, roasted garlic and baked



bannock

Coastal Salmon Platter

Alder "soft smoked" sockeye, double smoked Indian sticks, maple mustard nuggets, and cold smoked style, with lemon caper herbed cream cheese & baked bannock

DINNER MEALS

BBQ PICNIC

We come to you! Our event staff come to your chosen location and set up the BBQ's and the buffet. We take care of the cooking and tidy up when the event is over.

(choose two proteins)

- Handmade 6oz Beef Burger
- Pacific Sockeye Salmon Burger
- Black Bean Chilli Burger

***all beef hot dogs can be supplied for the kids*

(choose two sides)

- Choice of Salad
- Seasonal fruit platter
- Homemade cookies

**** BBQ Menu comes with the following:*

house made bannock buns, Maple smoked bacon, aged cheddar, jalapeño jack, iceberg lettuce, Vine ripe tomatoes, sliced and pickled red onions, bread & butter pickles, Basil mayo, mustard, ketchup, BBQ sauce.

Roast Beef Buffet

Chef carved slow roasted AAA Canadian Beef, gravy, baked bannock, roasted root vegetables, garlic mashed potatoes, wild rice pilaf, choice of salad and dessert squares.

Grilled Wild Salmon Buffet

Juniper Berry rubbed grilled salmon fillet, wild rice pilaf, roasted root vegetables, baked bannock, choice of salad, and dessert squares.

Flame Grilled Chicken Breast

Grilled free range chicken breast, with lemon garlic herb butter, tzatziki, classic Greek salad, rice pilaf, baked bannock, seasonal fruit platter, and dessert squares.

BBQ Glazed Pork Back Ribs

Fall off the bone tender baby back ribs glazed in our tangy BBQ sauce with roasted potatoes, roasted root vegetables, baked bannock, choice of salad, and dessert squares.

BBQ DINNER

We come to you! Our event staff come to your chosen location and set up the BBQ's and the buffet. We take care of the cooking and tidy up when the event is over.

(choose two proteins)

- New York Steak
- Pacific Sockeye Salmon Fillet
- Venison Sausage

***Vegetarian options can be ordered*

**** BBQ dinner comes with the following:*

- Choice of salad
- Baked bannock
- Wild rice pilaf, or roasted potatoes
- Roasted root vegetables
- Fruit platter
- Dessert squares

CHILLED BEVERAGES

Juices - We serve Oasis fresh juices

Soda & Water - We serve *San Pellegrino* Italian flavoured sodas, and *Neurogenesis Happy Water*, Pepsi, Sprite, Rootbeer, Fresca, or Orange Pop

Bottled water



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Catering Menus

Why We Do What We Do

Friendship Foods & Events is above all a social enterprise company. That means we are working hard to make a small profit and invest it in changing lives. We exist to support initiatives of the Vancouver Aboriginal Friendship Centre Society. From "Pow Wow" nights, helping people find their footing in our community, shelters for those between homes, to community outreach, we do it all!

Crafting Outstanding Events

At the heart of the aboriginal community in Vancouver, we represent the best of Native American food and hospitality and so much more! We're experts in corporate and catered events, whether you need sandwiches delivered for lunch, or comprehensive event coordination for an elite plated dinner for 150. We are not simply the "go-to" aboriginal caterer but a premier culinary event group promoting traditional and new world cuisine to the world.

West Coast Cuisine with an Aboriginal Twist

As award-winning caterers, we create delicious, customized menus featuring local, sustainable ingredients. We've catered everything from cocktails and canapes for 12, sit-down dinners for 200, as well as company barbecues and cultural celebrations. Dietary restrictions are never a problem. We're also experts in lunch delivery: besides sandwiches or salads, we have a diversity of options to create a truly special mid-day meal break.

Payment Policies (for non-contract customers) EVENTS

For outside events, and new customers, 50% estimated deposit is due at time of booking. Any changes or final payments due for your event is due the day of your event unless otherwise specified and arranged with your event planner.

Payment plans and/or special terms are available upon request. Any adjustments or refunds will be discussed and billed accordingly after the event has completed.

We accept payment by certified cheque, cash, or credit card (Visa / Master Card).

Final Guest Count

Final Guest Count, is due 7 days prior to your event date(s). If you need to increase your guest count, within 7 days of your event date, we will make every effort to accommodate your request.

Cancellation Policy

Our cancellation policy varies with the scope of the event, please ask regarding your event.

Corporate delivery orders require a 48-hour cancellation policy. Corporate clients note:

All prepayments and deposits are forfeited if you, the client, cancel the event with less than 48 hours' notice.

Friendship Catering will apply the balance of your deposits less 10% towards another delivery occurring within 90 days of the originally agreed-upon delivery date. All costs are subject to change.

Friendship Catering Services is the social enterprise wing of the Vancouver Aboriginal Friendship Center Friendship Center

We are located at 1611 East Hastings Street .
Vancouver . BC . V5L 1S7
Telephone 604.568.5756
Email: friendshipcatering@shaw.ca

We proudly serve on the
unceded territory of the Tsleil
Waututh, Musqueam &
Squamish Nations .

