

# 2021 Holiday Menu

This holiday season, Blank Canvas Catering will create your bespoke menu of inspiring and flavourful ingredients.

# Holiday Venues Package Glass House Estate Winery

23449 0 AVENUE LANGLEY, BC V2Z 2X3



## THE EXCLUSIVE FULL VENUE PACKAGE

**The Space:** Full Venue including Conservatory, Patio, Picnic, Tasting Room

**Rental Period:** Friday to Sunday at 11am to 5pm or 6pm to midnight

**Room Rental:** \$3500

**Minimum Food & Beverage:** \$3000

**Rental Period:** Monday to Thursday at 11am to 5pm or 6pm to midnight

**Room Rental:** \$2500

**Minimum Food & Beverage:** \$2000

*\* Available from November 1st, 2021 to January 28, 2022*

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## THE SELECT RECEPTION PACKAGE

**The Space:** Conservatory

**Rental Period:** Friday to Sunday at 11am to 5pm or 6pm to midnight

**Room Rental:** \$2000

**Minimum Food & Beverage:** \$2000

**Rental Period:** Monday to Thursday at 11am to 5pm or 6pm to midnight

**Room Rental:** \$1500

**Minimum Food & Beverage:** \$1500

*\* Available from November 1st, 2021 to January 28, 2022*

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## THE INTIMATE PACKAGE

**The Space:** Tasting Room

**Rental Period:** Friday to Sunday at 6pm to 11pm

**Room Rental:** \$1250

**Minimum Food & Beverage:** \$1250

**Rental Period:** Monday to Thursday at 12pm to 5pm or 6pm to 11pm

**Room Rental:** \$750

**Minimum Food & Beverage:** \$750

*\* Available from November 1st, 2021 to January 28, 2022*

# Holiday Venues Package Clover Sixty Seven

5708 176 STREET SURREY, BC V3S 4C8



## The Space:

This private dining room located in Cloverdale is a departure from any public space complete with a well - appointed open chef's kitchen and private entry.

**Capacity:** 30 guests seated or 50 guests reception

**Rental Period:** Sunday to Thursday for a 4-hour time period

**Room Rental:** \$1000

**Minimum Food & Beverage:** \$1250

**Rental Period:** Friday and Saturday for a 4-hour time period

**Room Rental:** \$1500

**Minimum Food & Beverage:** \$2000

# Food & Beverage

HOLIDAY MENU / UPDATED: SEPTEMBER 16, 2021

# Food & Beverage

## Cold Canapés

PRICE PER DOZEN WITH A MINIMUM ORDER OF 3 DOZEN

### Caprese Skewers \$46

marinated heirloom tomatoes, basil marinated bocconcini, fresh basil

### Beet Tartare \$34

brioche crisp, goat cheese snow, herbs

### Compressed Watermelon \$30

coriander syrup, feta crumble, nori dust

### Bruschetta \$36

tomato, shallot, basil, balsamic reduction

### Salmon Cornetts \$52

smoked salmon mousse, cream fraiche, chives

### Tuna Poke \$52

ahi tuna, cilantro, sweet soy, sesame mayo

### Crispy Sushi Cubes \$44

sesame soy marinated ahi tuna, wasabi, cucumber, cilantro

### Lobster Rolls \$75

lobster and prawn salad, lemon aioli, butter roll

### Beef Carpaccio \$50

roasted garlic, crispy caper, pickled shallot



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# Food & Beverage

## Hot Canapés

PRICE PER DOZEN WITH A MINIMUM ORDER OF 3 DOZEN

### Mushroom Toast **\$36**

foraged mushroom, thyme, chives

### San Marzano Tomato Soup **\$32**

pesto oil, chili crumb

### Arancini **\$38**

green pea and mascarpone risotto, lemon aioli

### Moroccan Chicken Skewers **\$48**

cilantro lime yogurt

### Pork Belly Skewers **\$50**

maple mustard glaze, dehydrated pineapple

### Korean Beef Skewer **\$48**

sesame snap pea salad

### Crispy Spring Roll **\$35**

vegetable spring roll, sweet chili sauce

### Coconut Prawn **\$42**

sweet chili mayo

### Mac & Cheese Sticks **\$38**

Imperial, American aged cheddar

### JRG Signature Meatballs **\$42**

San Marzano tomato sauce, Grana Padano, whipped ricotta



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# Food & Beverage

## Holiday Buffet

ALL BUFFETS INCLUDE FRESHLY BAKED ROLLS AND BUTTER

### **\$82 per person**

selection of 3 salads + 3 entrées + 3 sides + 4 desserts

### **\$63 per person**

selection of 2 salads + 2 entrées + 2 sides + 3 desserts

### **\$55 per person**

selection of 2 salads + 1 entrée + 2 sides + 2 desserts

## Buffet — Salads

### **Wild & Cultivated Greens**

shaved roots, tomato, selection of dressings

### **German Potato**

caramelized onion, pickles, apple cider vinaigrette

### **Gemelli Pasta Fredo**

baby tomato, green garbanzo beans, pesto vinaigrette

### **Ancient Grains**

arugula, fennel, olives, orange dressing

### **Heart of Romaine Caesar**

croutons, garlic anchovy dressing, padano cheese

### **Roasted Beets**

black pepper whipped ricotta, kale, seeds, sherry gastrique

### **Winter Squash**

sun dried cranberries, pepitas, endive, maple vinaigrette



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# Food & Beverage Holiday Buffet

## \$82 per person

selection of 3 salads + 3 entrées + 3 sides + 4 desserts

## \$63 per person

selection of 2 salads + 2 entrées + 2 sides + 3 desserts

## \$55 per person

selection of 2 salads + 1 entrée + 2 sides + 2 desserts

## Buffet — Salads

### Wild & Cultivated Greens

shaved roots, tomato, selection of dressings

### German Potato

caramelized onion, pickles, apple cider vinaigrette

### Gemelli Pasta Fredo

baby tomato, green garbanzo beans, pesto vinaigrette

### Ancient Grains

arugula, fennel, olives, orange dressing

### Heart of Romaine Caesar

croutons, garlic anchovy dressing, padano cheese

### Roasted Beets

black pepper whipped ricotta, kale, seeds, sherry gastrique

### Winter Squash

sun dried cranberries, pepitas, endive, maple vinaigrette

## Buffet — Entrées

### Roasted Fraser Valley Turkey

poultry gravy, cranberry cocktail

### Maple Dijon Ham

raisin sauce

### Red Wine-Stained Breast of Chicken

bacon, pearl onions, mushroom jus

### Corned Spiced Short Rib of Beef

nappa cabbage, braising jus

### Ricotta Ravioli

mushrooms, arugula, truffle cream

### Quinoa Eggplant Bake

san marzano tomato sauce, vegan cheese, gremolata

### Prosciutto Wrapped Salmon

sauce vierge

## Buffet — Sides

### Yukon Gold Mashed Potato

roasted garlic

### Rosemary Garlic Baby Potato

garden herbs

### Roasted Winter Vegetables

squash | yams | carrots | beans | maple butter

### Charred Brussel Sprouts

bason | sherry gastrique

## — Sides continued

### Aged Cheddar Potato Gratin

tobacco onions

### Butternut Squash Baked Wild Rice

herb butter, mirepoix vegetables

### Lemon Buttered Green Beans

toasted almonds

### White Bean Vegetable Cassoulet

tomato stew

### Caramelized Onion Arancini

onion soubise

## Buffet — Desserts

### Lemon Tartlet

charred merengue

### Mocha Tort

espresso beans

### Pumpkin Cranberry Pie

cinnamon chantilly

### White Chocolate Peppermint Cheesecake

shortbread crust

### Whisky Caramel Apple Tart

crumble



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## — Desserts continued

### Dark Chocolate Mousse

berry compote

### Christmas Cookies, Blondies and Brownies

herb butter, mirepoix vegetables

### Eggnog Panna Cotta

nutmeg cremeaux

## Buffet — Chef Attended Stations

### Slow Roasted Alberta Striploin **\$12 per person**

au jus, horseradish, mustard

### Maple Mustard Artisan Ham **\$7 per person**

raisin sauce

### Citrus Brined Whole Roasted Turkey **\$9 per person**

cranberry chutney, brown butter gravy

### Sicilian Porchetta Roast **\$9 per person**

salsa verde, charred lemon

### Salmon Wrapped in Puff Pastry **\$13 per person**

spinach, bearnaise sauce



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# Food & Beverage Plated Menu

## Santa's Selection **\$88 per person**

### Bisque of Canadian Lobster

chive cream, crab cake, lobster oil

### Warm Spinach Salad

beet stained egg, candied walnuts, bacon dressing

### Grilled Filet of Angus Beef

truffle celery root gratin, asparagus tips, asparagus puree, peppercorn sauce

### Single Plantation Chocolate Banana Bread Pudding

rum anglaise, caramelized banana

## Candy Cane Lane **\$64 per person**

### Salad of Fraser Valley Beets

honey whipped ricotta cheese, kale, pistachio crumb

### Corned Short Rib of Beef

savoy cabbage, potato terrine, braising jus

### Milk Chocolate Mousse Cake

crushed raspberries, anglaise

## Deck the Halls **\$52 per person**

### Roasted Butter Pumpkin Soup

maple cream, spiced pumpkin seeds

### Sage Butter Roasted Turkey

garlic whipped yukon potato, root vegetables, stuffing, brown butter gravy

### Pumpkin Tart

cranberry bark, cinnamon cremeaux



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# Food & Beverage

## Bar Menu

### House Spirits

Single Highball (1 oz) **\$5.50**  
Double Highball (2 oz) **\$9.50**  
Polar Ice Vodka  
Beef Eater gin  
Wisers Whiskey  
Captain Morgan White Rum

### House Spirits

Premium Highball (1 oz) **\$8.75**  
Premium Double Highball (2 oz) **\$12.75**  
Grey Goose Vodka  
Tanqueray/Bombay Sapphire Gin  
Crown Royal whiskey  
Bacardi/Captain Morgan Spiced Rum

### Cocktails

Specialty Holiday Cocktails (2 oz) **\$12**  
Yule Mule  
Rum & Eggnog  
Old Fashion

### Scotch Bar

*Available upon request*

Johnny Walker Black Label (1 oz) **\$11.50**  
Glenfiddich 12 year (1 oz) **\$12**  
Glenfiddich 15 year (1 oz) **\$17**  
Glenlivet 18 year (1 oz) **\$18**  
Macallan Gold (1 oz) **\$17**  
Highland Park 21 (1 oz) **\$44**

## Beer & Cider

Stanley Park Brewing Lager/Pale Ale/Winter Ale **\$5.50**

Stella Artois **\$6.50**

Lone Tree Cider **\$6.50**

## Wine

Glass House Estate Winery

*Based on current availability & pricing*

## Reds

Dona Paula Lor Cardos Malbec **\$12.50** (6 oz)/**\$36** (bottle)

Ravenswood Zinfandel **\$18** (6 oz)/**\$45** (bottle)

J Lohr Cab Cabernet Sauvignon **\$22** (6 oz)/**\$59** (bottle)

Burrowing Owl Merlot **\$21** (6 oz)/**\$58** (bottle)

## Whites

See Ya Later Ranch Gewürztraminer **\$12.50** (6 oz)/**\$36** (bottle)

Quails Gate Chardonnay **\$17** (6 oz)/**\$48** (bottle)

Oyster Bay Sauvignon Blanc **\$18** (6 oz)/**\$53** (bottle)

Burrowing Owl Pinot Gris **\$19** (6 oz)/**\$56** (bottle)



# THIS IS YOUR M MENT