

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*

Holiday Venues Package

Glass House Estate Winery

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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



VEGAN



VEGETARIAN



GLUTEN FREE



DAIRY FREE

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

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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
Beefeater 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 Fashioned

Scotch Bar

Available upon request

Johnnie 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**

Lonetree Cider **\$6.50**

Wine

Glass House Estate Winery

Based on current availability & pricing

Reds

Dona Paula Lor Cardos Malbec **\$9** (6 oz)/**\$12.50** (9 oz)/**\$36** (bottle)

Ravenswood Zinfandel **\$12** (6 oz)/**\$18** (9 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 **\$9** (6 oz)/**\$12.50** (9 oz)/**\$36** (bottle)

Quails Gate Chardonnay **\$12** (6 oz)/**\$17** (9 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