



BLANK CANVAS  
*Catering*



SIXTY SEVEN

FULL SERVICE CATERING & EVENTS  
INFORMATION PACKAGE

# FOOD & BEVERAGE

*Blank Canvas Catering*

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Canvas  
Catering**

the art of catering

## 5 COURSE PLATED TASTING MENU

\$89 PER GUEST

### BEEF TARTARE

*potato pavee | caper sour cream | horseradish hollandaise |  
tempura onion | micro sorrel*

### HEIRLOOM CARROTS

*miso butter | roasted peanut crumble*

### PAN SEARED SCALLOPS

*smoked egg yolk | textures of celeriac | salmon chicharron | yuzu tobiko*

### FRASER VALLEY DUCK BREAST

*cherrywood smoked | duck confit croquette | pickled cherries | plum gel*

### TONKA BEAN PANNA COTTA

*caramel popcorn crumble | hazelnut dust | compressed apple*



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 VEGETARIAN  VEGAN  GLUTEN FREE  DAIRY FREE

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## 5 COURSE PLATED VEGETARIAN MENU

\$59 PER GUEST

### ROASTED SQUASH VELOUTE

*coconut crème fraiche | candied pumpkin seeds | chili oil*

### BURRATA SALAD

*salt roasted beets | caramelized walnuts | green apple | beet mousse | watercress*

### 7 EGG WILD MUSHROOM RAVIOLI

*sweet pea puree | brown butter | parmesan cream | mushroom powder*

### CAULIFLOWER STEAK

*oven roasted | bronze fennel | white asparagus | sultana raisin puree*

### PAVLOVA KISSES

*key lime curd | graham cracker crumb | spiced rum Chantilly | toasted coconut*



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## CORPORATE LUNCH MENU

\$50 PER GUEST

### STARTER

#### HEIRLOOM TOMATO BISQUE

*basil chip | gruyere grill cheese crouton | chili oil*

#### C67 SPRING SALAD

*baby gem lettuce | bruleed hasselback apples | maple mustard dressing |  
shaved roots | hazelnuts | brioche crumble*

### MAINS

#### BISON BEEF DIP

*crunchy sweet onion straw | roasted shallot jus | black pepper mayo |  
smoked salt potato chips*

#### C67 BURGER NOIR

*wagyu beef | marie rose mayo | sesame charcoal bun | spicy pickles |  
smoked aged cheddar | tempura onion | smoked salt potato chips*

#### POWER BOWL

*furiyaki spiced ahi tuna | puffed quinoa | forbidden black rice |  
67-degree egg | avocado cucumber emulsion | compressed watermelon |  
radish | yuzu tobiko | edamame | shoots*

#### FORAGED MUSHROOM CAVETELLI

*truffle mushroom mousse | fried maitake | roasted king oyster |  
confit garlic cream | focaccia crisps | parmesan*

#### KATSU CHICKEN SANDO

*keypie mayo | japanese style milk bun | 24hr brined breast |  
tonkatsu sauce | white slaw*

### SWEETS

#### CRUNCHY DARK CHOCOLATE BAR

*vanilla cremeux | candied hazelnut*

#### LIMONCELLO JUMBO CREAM PUFF

*blood orange sauce*



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## BRIDAL SHOWER LUNCH MENU

\$110 PER GUEST

### TEA SANDWICHES

*smoked salmon & cucumber | truffled egg salad | prosciutto & preserved fig*

### CHARCUTERIE BOARD

*domestic & imported meats and cheeses | preserves | cornichons |  
olives | potato crisps*

### PRAWN COCKTAIL

*smoked avocado | pink grapefruit*

### HEIRLOOM TOMATO TOAST

*whipped boursin | balsamic pearls | grana padana | romesco*

### RASPBERRY LYCHEE FIZZ

*elderflower*

### BROWN BUTTER SEARED SCALLOPS

*pickled pacific apples | bacon jam | bronze fennel | brioche toast | caviar*

### DRUNKEN GOAT CHEESE

*pop rockin' fruit gelee*

### PEA VELOUTE SHOOTER

*walnut dust | nasturtium*

### DESSERT BOARD

*Assortment of Seasonal Macarons*

*Chocolate Crackle Cookies*

*Tiramisu Cheesecake Jars*



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