



Blank
Canvas
Catering

Clover Sixty Seven

2023 PRIVATE DINING PACKAGE



@ blankcanvascaters

✉ info@blankcanvascatering.com

☎ +1 (604) 307 4012

🌐 blankcanvascatering.com

📍 5708 176 Street, Surrey, BC V3S 4C8



PRIVATE DINING FOR EVENTS OF ALL KINDS.

Bridal Showers | Baby Showers | Corporate Dining | Birthdays | Anniversaries | Engagements





CLOVER SIXTY SEVEN *maximum capacity*

30 guests seated
50 guests reception

FOOD & BEVERAGE

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COLD CANAPÉS

Price per dozen with a minimum order of 3 dozen

Caprese Skewers 🍴🌱🥚 \$47
marinated heirloom tomatoes, basil marinated
bocconcini, fresh basil

Beet Tartare 🍴 \$35
grass fed angus beef, brioche crisp, goat cheese snow,
fresh herbs

Compressed Watermelon 🍴🥚 \$31
coriander syrup, feta crumble, nori dust

Bruschetta 🍴🥚 \$37
tomato, shallot, basil, balsamic reduction

Salmon Cornetts \$53
BC Atlantic smoked salmon mousse, cream fraiche, chives

Tuna Poke 🥚 \$53
ahi tuna, cilantro, sweet soy, sesame mayo

Crispy Sushi Cubes 🥚 \$45
sesame soy marinated ahi tuna, wasabi,
cucumber, cilantro

Lobster Rolls \$76
BC Atlantic lobster and prawn salad, lemon aioli,
butter roll

Beef Carpaccio 🥚 \$51
grass fed angus beef, roasted garlic, crispy caper,
pickled shallot

HOT CANAPÉS

Price per dozen with a minimum order of 3 dozen

Mushroom Toast 🥚 \$37
foraged mushroom, thyme, chives

San Marzano Tomato Soup 🍴 \$33
pesto oil, chili crumb

Arancini 🍴 \$39
green pea and mascarpone risotto, lemon aioli

Moroccan Chicken Skewers 🍴 \$49
cilantro lime yogurt

Pork Belly Skewers 🍴🥚 \$51
maple mustard glaze, dehydrated pineapple

Korean Beef Skewer 🥚 \$49
sesame snap pea salad

Crispy Spring Roll 🥚 \$36
vegetable spring roll, sweet chili sauce

Coconut Prawn 🥚 \$43
sweet chili mayo

Mac & Cheese Sticks 🍴 \$39
Imperial, American aged cheddar

JRG Signature Meatballs \$43
San Marzano tomato sauce, Grana Padano,
whipped ricotta

FOOD & BEVERAGE

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BOARDS & PLATTERS

minimum order for 15 people

Charcuterie 🌿 \$12 per person

sopresatta, prosciutto, coppa, salami, capicola, chorizo, olives, preserves, baguette, crackers

Antipasti 🌿 \$9 per person

marinated artichokes, roasted peppers, grilled zucchini, eggplant caponata, olives, pickled vegetables, baguette, crackers

Cheese Board 🌿 \$13 per person

local & imported cheese selection including chèvre blanc, brie, aged white cheddar, gorgonzola, baguette, crackers

BC Atlantic Smoked Salmon 🌿 \$14 per person

thinly sliced maple candied, chilled smoked salmon, crisp capers, lemon dill cream cheese, cucumbers, baguette, crackers

Crudités 🌿 \$7 per person

selection of seasonal raw vegetables and dips

Fruit 🌿 \$8.50 per person

sliced seasonal fresh fruit & berries

GRAZING TABLE

minimum order for 50 people

Grazing Table \$18 per person

artisan cured meats, local cheese, chef selection of antipasti, vegetables, house-made dips and spread, breads and crackers

Blank Canvas Catering Signature

Grazing Table \$29 per person

elevated grazing table featuring local products from Oyama Sausage Co, Fraser Valley Specialty Poultry, Milner Valley Cheese, Golden Ears Cheese crafters, Island City Bakery, farm fresh fruits and vegetables, house made dips and spreads, bread and crackers

Sushi Grazing Table \$25 per person

combination of sashimi grade (ahi, albacore, organic salmon, Hamachi, scallop) as well as chef creation rolls, seaweed salad (gomae), ponzu, soy, wasabi, unagi sauces, ginger

Raw Bar Grazing Table — Market Price

Pacific Oysters, poached prawns, chilled clams and mussels, seared chilled scallops, salmon ceviche, ahi tuna poke, snow crab legs, lobster; served with a selection of cocktail sauce, mignonette, lemon wedges, tabasco, horseradish

— for a minimum of 50 people

Candy Bar Grazing Table \$9 per person

saltwater taffy, sour keys, licorice, gummy worms, skittles, malt balls, smarties, pretzels, flavored popcorn, mint patties, jellybeans

— the assorted items are presented in individual jars and containers

PLATED MENU

price per person per menu item; second course price includes first course and third course

FIRST COURSE — STARTER

Compressed Tomato Salad 🌱

basil, grilled focaccia, feta, olive oil, crystalized balsamic

Textures of Beets 🌱 🌱

beet chutney, salt roasted, poached, pistachio crumb

Mediterranean Salad 🌱 🌱 🌱

grilled local squash, fennel, olives, arugula, sherry vinaigrette

Modern Waldorf Salad 🌱 🌱

pickled celery, walnut puree, apple, roasted grapes, lemon infused endive

Coconut Corn Chowder 🌱 🌱

cilantro coconut cream, crispy jalapeño

Roasted Squash Soup 🌱 🌱 🌱

lemongrass, coconut, ginger

SECOND COURSE — ENTRÉE

Seared Free-Range Chicken Breast 🌱 \$58

whipped Yukon potato, caramelized roots, confit sweet onion, caramel jus

Herb Crusted Chicken \$64

potato pave, grilled asparagus, braised radish, chicken jus

Pacific Lingcod 🌱 🌱 \$69

warm fingerling potato salad, sauce vierge, blistered tomato, micros

BC Atlantic Herb Crusted Wild Salmon \$69

wilted garlic spinach, crispy rice cake, lemon cream

Pacific Roasted Sable Fish 🌱 \$85

sweet miso, eggplant puree, king oyster mushroom, sweet soy reduction

Angus Grass Fed Beef Tenderloin \$89

celeriac puree, roasted baby root vegetables, Bordeaux wine jus

Braised Short Rib \$77

barley risotto, roasted carrots, carrot puree, burnt onion jus

Beef Tenderloin Steak Oscar \$92

pomme puree, roasted asparagus, crab salad, béarnaise

Braised Lamb Shank \$88

farro, caramelized shallots, poached beet, raisins, pistachio crumb

Portobello "Wellington" 🌱 \$69

filo pastry, roasted beets, creamed spinach, potato puree

Parmesan Risotto 🌱 \$66

roasted foraged mushrooms, ricotta, olive oil

Thai Tofu Bowl 🌱 \$60

green Thai curry, eggplant, zucchini, bok choy, crispy tofu, jasmine rice

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PLATED MENU

price per person per menu item ; second course price includes first course and third course

ADDITIONAL COURSE — ENTRÉE ADD-ON

Ocean Wise Scallops \$27

apple puree, roasted fennel, hazelnuts, raisins

Dungeness Crab Cake \$22

tarragon aioli, rocket, crispy shallot

Tuna \$22

*blue rare, confit potato, olive tapenade, green salad,
salted egg yolk, grilled citrus vinaigrette*

Squash Ravioli \$18

brown butter emulsion, foraged mushroom, crispy sage

Pork Belly \$21

warm bacon slaw, roasted apple, bourdon demi

Buttermilk Chicken \$21

*bacon wrapped chicken croquette, roasted corn
succotash, maple rye reduction*

THIRD COURSE — DESSERT

Apple Galette

French style open-face apple pie, vanilla ice cream

Grilled Stone Fruit

grilled fruit, burnt honey glaze, sponge cake

Chocolate Pot Au Crème

orange marmalade, almond cookie

Deconstructed Lemon Tart

*graham crunch, lemon curd, toasted
"marshmallow" meringue*

Fruit Tart Chocolate Crunch Bar

chocolate fondant, raspberry sorbet, mint

CHEF ATTENDED STATION

minimum order for 40 people plus \$100 for chef attendance.

Street Taco Bar \$16 per — 3 tacos per person

select 2 of the following varieties

**Pulled Chicken, Pulled pork, Taco Beef,
Poached Prawn, Crispy Tofu, Cajun Cod**

*served with Pico de Gallo, chipotle aioli, shredded cheese
blend, shredded cabbage, fresh cilantro, house - made
guacamole, pickled onions, hot sauces, lime wedges,
flour tortillas*

Slider Station \$15 per — 3 sliders per person

select 2 of the following varieties

Pulled Pork Slider

honey barbecue sauce, coleslaw, pickles

Master Chicken Slider

seasoned chicken, Japanese mayo, cheddar cheese

JRG Cheeseburger Slider

*100% Angus ground beef hand pressed patty,
burger sauce, tomato, pickle, American cheddar*

Falafel

*fried ground chickpeas & parsley, tomatoes cucumber
salad, roasted garlic aioli*

Poutine Station \$14 per person

Classic Poutine

house - made beef gravy, cheese curds, scallions

Pulled Pork Poutine

*slow braised pork, house - made barbecue sauce, house -
made beef gravy, cheese curds*

Baked Potato Poutine

*applewood smoked bacon, sour cream, cheese curds,
house - made beef gravy*

Vegetarian

*curried ketchup, roasted garlic aioli,
cheese curds, scallions*

Mac & Cheese Station \$14 per person

American, Imperial & Aged Cheddar, Elbow Macaroni

*served with selection of bacon bits, pulled pork, chopped
chives, panko parmesan crumble, crispy onions, pickled
red onion, pickled jalapeño, truffle oil, hot sauce, ketchup*

Poke Station 🍷 \$17 per person

Ahi tuna, Salmon, Poached Shrimp, Tofu

*served with selection of steamed rice, edamame beans,
shredded carrots, cucumber, pickled ginger, scallions,
sesame seeds, shoyu, house - made ponzu, spicy aioli,
wasabi mayonnaise*

Ice Cream Sundae Station \$17 per person

**mini cookies, oreo crumble, sprinkles, toasted coconut,
house – made caramel, chocolate sauce**

BARBECUE MENU

minimum order of 50 people; all barbecues include buttermilk biscuits, cornbread, and barbecue rental

\$59 PER PERSON

Selection of 2 meats + 3 sides

Meats

Barbecue Ribs 🌿

pork back ribs, house-made barbecue sauce

Barbecue Chicken 🌿

honey barbecue free run chicken breast

Grilled Salmon 🌿

lemon, cracked black pepper, cucumber mango salsa

Steak 🌿

*Canadian AAA sirloin steak, medium rare,
chimichurri Sauce*

Whole Roasted Pig 🌿

prepared in coal box for a minimum of 80 people

Beef Brisket

Texas rub, 12 hour smoked, house-made barbecue sauce

Maui Ribs

*pineapple and soy marinated beef spareribs,
sesame, scallions*

Ground Beef Chuck Burgers

*hand pressed chuck beef patty, lettuce, tomato, onion,
pickle, burger sauce, cheddar cheese, Martins potato rolls*

Sides

Sweet Potato Salad 🌿

*grainy mustard vinaigrette, capers, pickled shallots,
smoked salt*

Apple Cider Coleslaw 🌿🌿🌿

cabbage, carrot, apples, onion, pickled mustard seeds

Pasta Salad 🌿

feta, grape tomato, cucumber, oregano, lemon dressing

Caesar Salad 🌿

*Romaine, panko parmesan crumble, crispy capers,
citrus yogurt dressing*

Artisanal Greens 🌿

*heritage mixed greens, candied pumpkin & sunflower
seeds, apples, grapes, feta cheese*

Summer Corn Succotash 🌿

*edamame, sweet bell peppers, zucchini, chili,
heirloom tomatoes, cilantro lime oil*

Grilled Street Corn

corn on the cob, chili crema, cilantro butter, lime

Mac & Cheese

*American and Imperial cheddar cheese,
panko parmesan crust*

Rosemary Roasted Potatoes 🌿🌿🌿

olive oil, rosemary, roasted garlic, sea salt

BUFFET & FAMILY STYLE

all buffets include warm dinner rolls

THE EXCLUSIVE \$96 PER PERSON

Salads

Caesar Salad

*Romaine, panko parmesan crumble, crispy capers,
citrus yogurt dressing*

Artisanal Greens

*heritage mixed greens, candied pumpkin & sunflower
seeds, apples, grapes, feta cheese*

Pasta Salad

feta, grape tomato, cucumber, oregano, lemon dressing

Entrées

Hunter Chicken

*braised chicken thighs, tarragon, sun dried tomatoes,
mushroom demi*

Atlantic Cedar Planked Salmon

(chef carved) béarnaise sauce, endive salad

Roasted Caraway Rubbed Angus Strip Loin

(chef carved) horseradish, red wine jus, hot mustards

Sides

White Bean & Mediterranean Vegetable Braisaage

roasted tomato compote, quinoa crumble

Roasted Fingerling Potatoes

olive oil, rosemary, roasted garlic, sea salt

Candied Brussel Sprouts

candied bacon, grilled citrus vinaigrette

Wild Rice Pilaf

wild & Jasmine rice, foraged mushrooms

Roast Vegetables

*colored carrots, parsnips, squash, maple syrup
& Dijon mustard*

Dessert

Chocolate & Kahlua Pot de Crème

orange marmalade, cookie

Panna Cotta

house-made strawberry basil jam, lady finger

Fruit Tart

Mousse

Cheesecake

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THE ELITE \$77 PER PERSON

Salads

German Sweet Potato Salad 🌱

sweet potato, scallions, celery, pancetta,
grainy mustard dressing

Roasted Beet & Kale Salad 🌱🌱

goat cheese, poached pears, sherry vinaigrette

Artisanal Greens 🌱🌱

heritage mixed greens, candied pumpkin & sunflower
seeds, apples, grapes, feta cheese

Entrées

Moroccan Chicken 🌱

cilantro lime yogurt, raisins, lemon

Atlantic Lemon & Dill Salmon 🌱

Chardonnay cream, cracked black pepper

Roasted Caraway Rubbed Angus Strip Loin 🌱🌱

(chef carved) horseradish, red wine jus, hot mustards

Sides

White Bean & Mediterranean Vegetable Braisaige 🌱

roasted tomato compote, quinoa crumble

Roasted Fingerling Potatoes 🌱🌱🌱

olive oil, rosemary, roasted garlic, sea salt

Coconut Jasmine Rice 🌱🌱

coconut, parsley

Cauliflower Gratin 🌱🌱

cream, nutmeg, three cheese

Roast Vegetables 🌱🌱🌱

colored carrots, parsnips, squash, maple syrup
& Dijon mustard

Dessert

Chocolate & Kahlua Pot de Crème

orange marmalade, cookie

Fruit Tart

Mousse

Cheesecake

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THE ESSENTIAL \$58 PER PERSON

Salads

Artisanal Greens

heritage mixed greens, candied pumpkin & sunflower seeds, apples, grapes, feta cheese

Pasta Salad

feta, grape tomato, cucumber, oregano, lemon dressing

Entrées

Chicken Fricassee

crispy fingerling potatoes, chorizo, crispy sage

Beef Bourguignon

slow cooked beef, Bordeaux demi-glace, roasted pearl onions

Atlantic Lemon & Dill Salmon

Chardonnay cream, cracked black pepper

Sides

White Bean & Mediterranean Vegetable Braisaage

roasted tomato compote, quinoa crumble

Wild Rice Pilaf

wild & Jasmine rice, foraged mushrooms

Roasted Fingerling Potatoes

olive oil, rosemary, roasted garlic, sea salt

Dessert

Chocolate & Kahlua Pot de Crème

orange marmalade, cookie

Panna Cotta

house-made strawberry basil jam, lady finger

Cheesecake

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