Blank Canvas Catering

Holiday Menus

2023

+1 (604) 307 4012 5708 176 Street, Surrey, BC V3S 4C8 blankcanvascatering.com

FOOD & BEVERAGE
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COLD CANAPÉS
**price per dozen with minimum order 4 dozen*

Caprese Skewers $57
marinated heirloom tomatoes, basil marinated bocconcini, fresh basil

Beet Tartare $43
brioche crisp, goat cheese snow, herbs

Compressed Watermelon $38
coriander syrup, feta crumble, nori dust

Bruschetta $45
tomato, shallot, basil, balsamic reduction

Salmon Cornetts $64
smoked salmon mousse, cream fraiche, chives

Tuna Poke $64
ahi tuna, cilantro, sweet soy, sesame mayo

Crispy Sushi Cubes $55
sesame soy marinated ahi tuna, wasabi, cucumber, cilantro

Lobster Rolls $93
lobster and prawn salad, lemon aioli, butter roll

Beef Carpaccio $62
roasted garlic, crispy caper, pickled shallot

HOT CANAPÉS
**price per dozen with minimum order 4 dozen*

Mushroom Toast $46
foraged mushroom, thyme, chives

San Marzano Tomato Soup $45
pesto oil, chili crumb

Arancini $47
green pea and mascarpone risotto, lemon aioli

Moroccan Chicken Skewers $59
cilantro lime yogurt

Pork Belly Skewers $59
maple mustard glaze, dehydrated pineapple

Korean Beef Skewer $54
sesame snap pea salad

Crispy Spring Roll $43
vegetable spring roll, sweet chili sauce

Coconut Prawn $52
sweet chili mayo

Mac & Cheese Sticks $48
Imperial, American aged cheddar

JRG Signature Meatballs $51
San Marzano tomato sauce, Grana Padano, whipped ricotta

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HOLIDAY BUFFET

All buffets include freshly baked rolls and butter

$97 PER PERSON
Selection of
2 salads + 2 entrées + 4 sides + 4 desserts

$82 PER PERSON
Selection of
2 salads + 2 entrées + 3 sides + 2 desserts

$63 PER PERSON
Selection of
1 salad + 1 entrée + 3 sides + 1 dessert

Buffet Salads

Wild & Cultivated Greens
shaved roots, tomato, selection of dressings

Quinoa Salad
sundried apple, toasted pumpkin seeds, sunflower seeds, cranberries, citrus vinaigrette

Fusilli Pasta Salad
baby tomato, green garbanzo beans, pesto vinaigrette

Spinach & Kale Caesar Salad
croutons, roasted garlic anchovy dressing, crispy capers, Grana Padano cheese

Salt Roasted Beet salad
baby arugula, dried apples, toasted walnuts, gorgonzola, red wine vinaigrette

Grape tomato & Baby Bocconcini Salad
basil pesto, arugula, balsamic

Maple Toasted Squash & Yams
kale, toasted hazelnuts, sherry vinaigrette

Buffet Mains

Roasted Fraser Valley Turkey
poultry gravy, cranberry sauce

Carved Maple Dijon Ham
apple raisin sauce

Red Wine Stained Breast of Chicken
bacon, pearl onions, mushroom jus

Herb Marinated Strip Loin of Beef
herb & dijon crusted, butter, maldon salt, cooked to medium and carved

Wild Mushroom Ravioli
baby arugula, truffle cream sauce

Panko Baked EggPlant
San Marzano tomato sauce, vegan cheese

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Buffet Sides

Yukon Gold Mashed Potato
roasted garlic

Rosemary Garlic Baby Potato
garden herbs

Roasted Winter Vegetables
squash, yams, carrot, beans, maple butter

Charred Brussel Sprouts
Bacon bits, sherry gastrique

Aged Cheddar Cauliflower Gratin
herb & parmesan crust

Wild & White Rice Pilaf
mirepoix vegetables

Garlic Soy Green Beans & Broccolini
toasted sesame seeds, green onions

Buffet Desserts

Lemon Tart with Charred Meringue

Triple Chocolate Mousse Cake

Apple Crumble with Caramel Sauce & Toasted Almonds

Assorted Macaroons & Almond Florentine

Salted Caramel Chocolate Brownies

Duo Berry Stack

Eggnog Panna Cotta

Chocolate Raspberry Tart

CHEF ATTENDED STATION
**$150 for Chef's labour per station*

Slow Roasted Alberta Striploin $25 per person
au jus, horseradish, mustard

Maple Mustard Artisan Ham $17.50 per person
raisin sauce

Citrus Brined Whole Roasted Turkey $15 per person
cranberry chutney, brown butter gravy

Sicilian Porchetta Roast $21 per person
salsa verde, charred lemon

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PLATED MENU

**plateware rental charges may apply*

SANTA'S SELECTION TO SANTA'S SELECTION $115 PER PERSON

Bisque of Canadian Lobster
crème fraiche, tarragon oil

Warm Spinach Salad
beet-stained egg, candied walnuts, bacon dressing

Grilled Filet of Angus Beef
truffle potato gratin, asparagus tips, carrot puree, peppercorn sauce

Single Plantation Chocolate Banana Bread Pudding
rum anglaise, caramelized banana

CANDY CANE LANE TO CANDY CANE LANE $84 PER PERSON

Salad of Fraser Valley Beets
honey whipped ricotta cheese, kale, pistachio crumb

Slow Braised Short Rib of Beef
pomme puree, roasted carrots, green beans

Chocolate Mousse Cake
crushed raspberries, anglaise

DECK THE HALLS TO DECK THE HALLS $73 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

Yuzu & Meyer Lemon Tart
charred meringue, toasted coconut ribbons, freezer dried berries

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BAR MENU

HOUSE SPIRITS

Single Highball *(1 oz)* $7.50
Double Highball *(2 oz)* $12
Polar Ice Vodka
Beefeater Gin
Wisers Whiskey
Captain Morgan White Rum

PREMIUM SPIRITS

Premium Highball *(1 oz)* $9
Premium Double Highball *(2 oz)* $14
Grey Goose Vodka
Tanqueray / Bombay Sapphire Gin
Crown Royal Whiskey
Bacardi / Captain Morgan Spiced Rum

BEER & CIDER

Domestic $7.50
Import $8.50
Lonetree Cider $7.50

SCOTCH BAR

Premium available on request

(1 oz) $12 - $20

Johnnie Walker Black Label
Glenfiddich 12 year
Macallan 12 Year Double Wood

SIGNATURE COCKTAILS

(2 oz) $15.50

Spicy Margarita
Olmeca Tequila, Ancho Reyes, Lime, Simple Syrup, Tajin Rim

Blank Canvas Sour
Woodford Reserve Bourbon, lemon, lime, simple syrup, egg white, bitters, red wine float

Blank Canvas Mule
Absolut Mandarin Vodka, ginger beer, lime

REDS

Chapter Estates Intro Red Blend
$12 *(6 oz)* / $36 *(bottle)*
J Lohr Cabernet Sauvignon
$22 *(6 oz)* / $60 *(bottle)*
Burrowing Owl Merlot
$22 *(6 oz)* / $60 *(bottle)*

WHITES

Chapter Estates Intro White Blend
$12 *(6 oz)* / $36 *(bottle)*
Oyster Bay Sauvignon Blanc
$18 *(6 oz)* / $56 *(bottle)*
Quails Gate Chardonnay
$18 *(6 oz)* / $56 *(bottle)*

SPARKLING

Ruffino Prosecco
$12.50 *(5 oz)* / $56 *(750ml bottle)*

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