



STONE'S THROW CAFE



Catering for all Special Events

PLATTERS BOARDS AND DISPLAYS

INTERNATIONAL AND DOMESTIC CHEESE BOARD

served with fresh fruit and assorted crackers

ITALIAN ANTIPASTO BOARD

grilled marinated vegetables, olives, charcuterie, caprese skewers and served with crostini

GREEK MEZZA DISPLAY

Spanikopita, dolmades, hummus, tzatziki, baba ganoush, olives, feta, marinated calamari and pita

JUMBO ICED PRAWNS

served with cocktail sauce, lemon and tabasco

SPANISH TAPA DISPLAY

Chorizo sausage, garlic shrimp, patatas bravas, Spanish tortilla, pinchos and bacon wrapped figs

ARTISAN CHEESE AND CHARCUTERIE BOARD

A display of BC cheese, local charcuterie, pickles, spreads and served with crackers and crostini

SALMONCUTERIE PLATTER

poached and decorated whole salmon, smoked salmon, candied salmon, garlic saffron aioli and lemon aioli, red onion and capers with crostini

FARMER'S MARKET VEGETABLE CRUDITE AND DIP

crisp, seasonal and local as possible with
Romesco sauce and hummus

FRESH FRUIT AND BERRY PLATTER

DIPS AND SUCH

MEXICAN NINE LAYER DIP

refried pinto beans, house-made guacamole, sour cream, salsa, cheese, tomato, green onion, olives and jalapeno
served with tortilla chips

PACIFIC CRAB ARTICHOKE AND SPINACH DIP

Served in a sourdough bowl with Artisan bread and tortilla chips

MIDDLE EAST TRIO

roast garlic hummus, Muhammara and Foul madammas dips served with falafels and pita

INDIAN TRIO

Mango chutney, coriander chutney and cucumber raita served with bite sized samosas and poppadams

JALISCO PRAWN COCKTAIL

with avocado, cucumber, cilantro, lime, tomato cocktail sauce, served with tortilla chips

HORS D'OEUVRES

MINIMUM ORDER OF 2 DOZEN PER
SELECTION

DUCK CONFIT BOUCHESS
herb and onion salad with cranberry compote

TOMATO BARQUETE
whipped goat cheese and tapenade

OKANAGAN FOREST MUSHROOMS
cream filled vol au vent

RARE BEEF CROSTINI
caramelized onion and horseradish cream

BLACKENED BISTRO SHRIMP
chipotle cream in a cucumber vase

OVEN-DRIED TOMATO BRUSCHETTA
basil leaf, red onion, caper on a garlic rubbed crouton

MINI ECLAIRS
smoked salmon cream, dill

TRUFFLE SCENTED SAFFRON RISOTTO
pan seared scallop served in a spoon

HIGH TEA SANDWICHES
assorted gourmet finger sandwiches

CAPRESE SKEWERS
cherry tomato, bocconcini, basil and a balsamic drizzle

SMOKED SALMON
served on bannock with cream cheese, shaved onion and dill

CURRIED CHICKEN VOL AU VENT
honey crisp apple brunoise

THAI LEMONGRASS MUSSELS
on the half shell with Thai basil oil

JAMAICAN JERKED PORK SKEWERS

MALAYSIAN LEMONGRASS BEEF SATAY
spicy peanut sauce

TUNA POKE
served in a wonton cup

BUTTER POACHED LOBSTER TAIL
Kewpie mayo, Nokishi rice, and tobiko

SALMON AND LEEK TART
with dill

FRESH OYSTERS ON THE HALF SHELL
tabasco, lemons, cocktail sauce and a radish mignonete
min. order 5 dozen

BACON WRAPPED SCALLOPS
teriyaki marinade

BACON WRAPPED DATES
stuffed with Gorgonzola

CANDIED FIG
lemon ricotta and toasted almonds on toast stools

ITALIAN SAUSAGE STUFFED
MUSHROOMS
fresh herbs, spinach and Asiago

SHRIMP AND GRITS
Cajun seasoned shrimp on polenta with goat cheese

PISSALADIÈRE
caramelized onion, sun dried olive, anchovy on focaccia

TERIYAKI CHICKEN SKEWERS
grilled pineapple



APPETIZERS

Minimum of 2 dozen per selection

CHICKEN WINGS
Hot, jamaican jerk, bbq, honey garlic, teriyaki,
hotiyaki, lemon pepper, salt and pepper

DRY GARLIC RIBS
lemon pepper and oregano

VEGETABLE SPRING ROLLS
Sweet Thai or plum sauce

STONE THROW'S HAND MADE
SAUSAGE ROLLS

PETIT CRAB CAKES
with Old Bay aioli

SLIP ON SLIDERS
beef, mushroom or crisp chicken with rosemary aioli,
provolone cheese



ENTREES AND CARVINGS

CHICKEN BREAST SUPREME

sun dried tomato and basil cream sauce

CHEF CARVED SIRLOIN OF BEEF AU JUS

served with yorkshire pudding and horseradish

ROAST PORKLOIN

dijon, rosemary and garlic crusted

BAKED SOLE PAUPIETTES

spinach stuffing with shrimp and sambuca cream sauce

CHEF CARVED MAPLE DIJON HAM

FILLET OF SALMON

with a fresh salsa verde

THAI PANANG VEGETABLE CURRY

cauliflower, carrot, red pepper and chick peas in a Red Thai coconut curry

RIGATONI WITH CHORIZO AND CHICKEN

in a rich tomato basil sauce and parmesan

FESTIVE TURKEY

Served with stuffing, cranberry relish and pan gravy

LASAGNE BOLOGNESE

layers of fresh pasta, beef bolognese, ricotta cheese, bechamel and top with our three cheese blend

VEGETARIAN LASAGNE

seasoned Mediterranean vegetables in a tomato cream sauce, ricotta cheese with our three cheese blend

EGGPLANT PARMESAN

top with our 3 cheese blend

BRAISED LAMB SHANK

braised with rosemary and white wine and served on a bed of Du Puy lentils

CHEF CARVED PRIME RIB OF BEEF

with yorkshire pudding, au jus and horseradish

MEDITERRANEAN CHICKEN LEGS

braised in garlic, rosemary and white wine

MACARONI AND CHEESE

topped with seasoned bread crumbs



THEMED BUFFETS

ATHENS

chicken souvlaki, Greek roasted potato, spanikopita, dolmades, gigantes plaki, village salad, hummus, tzatziki and pita bread

MARRAKESH

za'atar and sumac roasted chicken, mujadara (rice and lentils) Moroccan roasted carrots, Fatoush salad, cous cous salad and vegetable and pickle small plates

TIJUANA

tacos de Birria, nopales and carnitas (shredded beef, cactus with corn and blackbean and pulled pork) a variety of toppings, salsa and crema

THE GRANDE ILLUSION

Roasted NY Striploin with green peppercorn cafe au lait sauce, Hunter Chicken supremes in a mushroom cream, Eggplant parmesan, herb roasted potatoes, broccolini and red pepper, Caesar salad and Tuscan pasta salad

SALADS

TRADITIONAL CAESAR SALAD

anchovy dressing, croutons and lemon

SPINACH BEET SALAD

roasted beets, yams, feta and walnuts in creamy garlic dressing

GREEK VILLAGE SALAD

tomato, cucumber, bell pepper, red onion, calamata olives, feta cheese, parsley, oregano and lemon vinaigrette

TUSCAN PASTA SALAD

penne, pesto mayo, sun-dried tomato, artichokes, red pepper, sun-dried olives

MARKET GARDEN SALAD

fresh greens, cherry tomato, bell pepper, radish, red onion, cucumber with our house dressing

MANDARIN RANCH

cauliflower, broccoli and red onion garnished with dried cranberries and mandarin oranges

OKANAGAN SPINACH SALAD

variety of fresh berries, feta cheese, hazelnuts with raspberry vinaigrette

FIESTA COLESLAW

chipotle dressing, toasted pumpkin seeds

LIL' NUGGET POTATO SALAD

Dijon, dill and caper dressing

MOROCCAN COUS COUS SALAD

carrot, scallion, chick peas, apricot, raisin, feta cheese

SIDES

MASHED POTATOES

or roast garlic mash

GREEK LEMON ROASTED POTATO

POTATO AU GRATIN PAVE

layers of potato, rosemary, parmesan and cream

LEMONGRASS INFUSED BASMATI RICE

CALIFORNIA BROWN RICE PILAF

GREEK STYLE RICE

A PANACHE OF SEASONAL VEGETABLES

seasonal roasted vegetables with garlic butter

ROASTED CARROTS AND FENNEL

BROCCOLINI IN GARLIC BUTTER

ROASTED BRUSSEL SPROUTS

uncomplicated or Asian flavoured

STEAMED BROCCOLI WITH BLUE CHEESE

CAULIFLOWER MORNAY

ROASTED ROOT VEGETABLES

carrot, yam, fennel, beats, potato red onion, rosemary, garlic and thyme

GRILLED MEDITERRANEAN VEGETABLES

zucchini, red pepper, cherry tomato and radicchio with a balsamic glaze



ADD-ONS

ARTISAN BREAD DISPLAY

dinner rolls & assorted breads with flavoured butters

PRESERVE PLATTER

assortment of pickled vegetables

LUNCH AND LIGHTER MEALS

PREMIUM SANDWICH PLATTER

assortment of sandwiches and wraps served with a daily soup or salad of choice

BUILD YOUR OWN SANDWICH TABLE

choice selection of meats and cheese with lettuce, tomato, Bermuda onion, cucumber, egg salad, salmon salad and condiments. served with a daily soup or salad of choice

SAVOURY BEEF ON A BUN

slow roasted tender AAA beef served with salad of choice and a pickle platter

PULLED PORK SANDWICH

Slow cooked pork shoulder with our signature barbeque sauce with coleslaw, salad of your choice, and a pickle platter

FARMER'S MARKET GARDEN SALAD BAR

A variety of lettuce, choice vegetables, chickpeas, edamame, pickled beets, olives, eggs, cottage cheese, chilled grilled chicken and artisan breads

BUDDHA BOWL BAR

brown rice, quinoa, chick peas, lentils. edamame. carrot, radish, sweet potato, kale, chicken, tofu, pumpkin and sunflower seed and our house dressing. served with artisan breads

ITALIAN PASTA BAR

Rigatoni shrimp and chorizo Amatriciana and penne with blackened chicken in a roast garlic Alfredo sauce served with Caesar salad and garlic toast

BUTTER CHICKEN MASALA

served with Gobi Matar (cauliflower and peas) and naan bread

GRILLED PACIFIC SALMON

served with salsa verde, garden salad and dinner roll

GRILLED CHICKEN PAILLARD

served with a garden or Caesar salad and dinner roll

BREAKFAST

EARLY DRAW BREAKFAST BUFFET

Farm fresh scrambled eggs, smoked bacon, plump country sausages, and pancakes

GRAND SLAM BREAKFAST BUFFET

Farm fresh scrambled eggs, smoked bacon, plump country sausages, hash brown potatoes, buttered Scones and fresh fruit display

BAKER'S BASKET

Assorted muffins, scones and pastries served with coffee

CONTINENTAL

muffins, scones croissants, yoghurt, fresh fruit platter, granola, jams and jellies, butter, juice. coffee or tea

BONSPIEL BRUNCH BUFFET

Chef carved Roast Beef au Jus, herb roasted potatoes, panache of vegetables, Penne with shrimp and chorizo Amatriciana, spinach stuffed sole with shrimp Newburg sauce, scrambled eggs, bacon, sausages, hash browns, pancakes, Caesar salad, Mandarin Ranch salad, vegetable crudité and dip, assorted cheese and pickles and bread display

DESSERTS

ASSORTED DESSERT BARS

COOKIES

chocolate chip, oatmeal raisin and white chocolate macadamia nut

CAKES OR CHEESE CAKES

a variety of cakes

CHEF'S DESSERT TABLE

Assorted cakes and bars, individual desserts and a fresh fruit platter