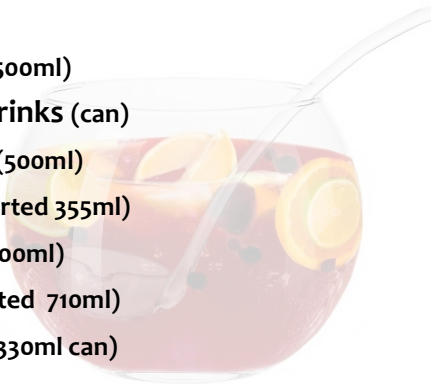




BEVERAGES

Bottled Water (500ml)	\$1.50
Assorted Soft Drinks (can)	\$1.75
Coconut Water (500ml)	\$3.75
Jones Soda (assorted 355ml)	\$3.00
Perrier Water (500ml)	\$3.00
Powerade (assorted 710ml)	\$2.75
San Pellegrino (330ml can)	\$3.00



BAKERY / FRESH ITEMS

Selection of Breakfast Pastries	\$35.00 / dozen
Assorted Gourmet Cookies	\$32.00 / dozen
Assorted Sweet & Savory Scones	\$28.50 / dozen
Assorted Muffins	\$24.00 / dozen
Seasonal Fresh Fruit Platter (min 10 people)	\$75.00

SNACKS

Assorted Individual Yogurts	\$18.00 / dozen
Assorted Nature Valley Granola Bars	\$15.00 / dozen
Assorted Individual Potato Chips	\$18.00 / dozen

There is a 15% gratuity added to each order from this menu!

We require 72 hours notice on all Catering orders!

Phone: 250.595.3151 | Fax: 250.595.3151
 info@chefontherun.ca | www.chefontherun.ca



HORS D'OEUVRES MENU

COLD SELECTIONS

ASIAGO CRISPS

Crisp Asiago cheese topped with a house made roasted red pepper & goat cheese mousse
\$32.00 per dozen

BRUSCHETTA

Roma tomato, garlic, fresh basil and asiago cheese in olive oil & balsamic, served with herb crostini
\$26.00 per dozen

CAPRESE SKEWERS

Roma tomato, bocconcini cheese and fresh basil with olive oil & balsamic reduction
\$32.00 per dozen

CRAB & SHRIMP BRIOCHE

Dungeness crab with bay shrimp served in house made brioche
\$36.00 per dozen

DEVILED EGGS

Choose from :
Classic Style, Smoked Salmon & Dill
Shrimp & Avocado,
Jalapeno Bacon Cheddar
\$28.00 per dozen

PINWHEELS

An assortment of chicken, salmon & vegetables wrapped in tortilla
\$32.00 per dozen

SHRIMP COCKTAIL SKEWERS

Tender tiger prawns on bamboo skewers served with calypso sauce
\$34.00 per dozen

SMOKED SALMON ROUNDS

Cucumber rounds topped with herb cream cheese, fresh dill, smoked salmon & capers
\$30.00 per dozen



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HORS D'OEUVRES MENU



HOT SELECTIONS

CHICKEN SOUVLAKI

Tender chicken breast marinated in yogurt and Mediterranean spices. Served with Tzatziki sauce
\$32.00 per dozen

COCONUT CRUSTED PRAWNS

Tiger prawns dipped in tempura and dredged in shaved coconut. Served with house made chili lime aioli
\$32.00 per dozen

PORK TENDERLOIN

Pork Tenderloin Medallions on a herbed croustini, topped with our house made Rhubarb Chutney
\$30.00 per dozen

LAMB LOLLIPOP

Frenched rack of lamb crusted with Dijon & panko, cooked medium rare & sliced into lollipops.
\$38.00 per dozen

MEATBALLS

Choose from :
Honey Garlic, Teriyaki, Sweet Chili, Marinara
\$25.00 per dozen

VEGETABLE SPRING ROLLS

Made in house with sautéed Asian vegetables wrapped in doll pastry & served with plum sauce
\$25.00 per dozen

VEGETABLE SAMOSAS

Potato, vegetables, and garlic wrapped in pastry and served with curry mango chutney
\$25.00 per dozen



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HORS D'OEUVRES MENU

PLATTERS

ASSORTED DELI MEATS

Capocollo ham, Dijon crusted roast beef, smoked turkey breast, black forest ham & Cajun chicken breast with assorted pickles
\$8.00 per guest (min 10)

ASSORTED DESSERT SQUARES

Lemon Shortcake, Strawberry Shortcake, Nanaimo Bar, Pecan Brownie, Date Square, Butter Tart, Carrot Cake, Chocolate Cake
\$4.00 per guest (min 10)

ASSORTED PICKLES & OLIVES

Kalamata Olives, Manzanilla Olives, Red Beets, Sweet Mixed Pickles, Dill Pickle & Pickled Pearl Onions
\$4.50 per guest (min 10)

ASSORTED SANDWICHES

Fresh made roast beef, shaved turkey, black forest ham & vegetable sandwiches on a variety of bakery fresh breads
\$7.50 per guest (min 10)

BC CHEESE & CRACKERS

Cheddar, Swiss, almond crusted goat cheese, bleu Claire and brie. Served with an assortment of crackers. (Gluten Free avail)
\$12.00 per guest (min 10)

HUMMUS & PITA

Chick peas, tahini paste, fresh garlic, lime and lemon. Served with an assortment of fresh pita breads
\$6.00 per guest (min 10)

SEVEN LAYER DIP

Refried beans, salsa, sour cream, guacamole, nacho cheese, tomato and onions. Served with corn tortilla chips
\$6.00 per guest (min 10)

SEASONAL VEGETABLE TRAY

Broccoli, Cauliflower, Carrot, Celery, Cherry Tomato, Bell Pepper with house made dip
\$7.00 per guest (min 10)

SEASONAL FRESH FRUIT TRAY

Cantaloupe, honeydew, pineapple, grapes, strawberries and kiwi. Served with poppy seed yogurt
\$8.00 per guest (min 10)



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MID MORNING & AFTERNOON SNACKS

Minimum 10 guests

BREAK MENU #1

Canadian Cheese Board
(Cheddar, Swiss, Almond Crusted Goat Cheese,
Smoked Gouda, Brie; Assortment of Crackers)

Seasonal Fresh Fruit Platter

Assorted Soft Drinks & Fruit Juices

\$22.00 per person

BREAK MENU #2

Nature Valley Granola Bars

Assorted Individual Yogurts

Seasonal Fresh Fruit Platter

Assorted Fruit Juices & Bottled Water

\$15.00 per person

BREAK MENU #3

Assorted Gourmet Cookies

Assortment of Dessert Squares

Assorted Soft Drinks & Fruit Juices

\$12.00 per person



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