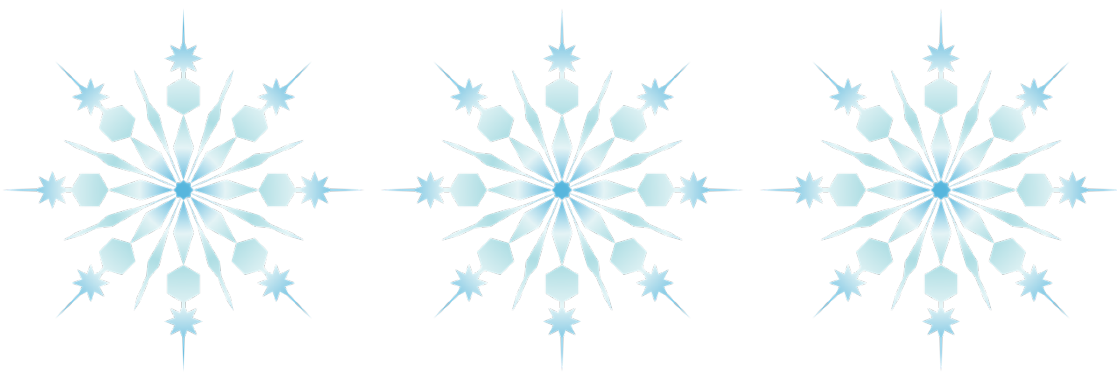




*Thanks for contacting us regarding your upcoming
Winter 2023/24 event!*



Here you will find all our menu and catering options to help make your event FABULOUS!

If you would like to book our services, please fill out the catering request form at the end of this document with your menu selection and email it to

lara@fromscratchfood.com

Detailed quotes can be provided for a \$50.00 charge that is refunded against final invoice.



\$3.25 each (plus tax and service charge) MINIMUM 2 dozen per type order / platters priced below
Recommended for Reception: 4 – 6 pcs per person / Recommended for Dinner: 12 – 16 pcs per person

From Scratch Crostini's (gf are available upon request)

- From Scratch Pulled Pork (DF)
- Wood Oven Roasted Cedar Plank Salmon with cream cheese & dill
- Smoked Chicken & Tomato Jam (DF)
- Baked Apple & Bacon with OINK! – our bacon jam (DF)
- Tapenade & Goats Cheese with roasted tomato (VG)
- Poached Pear & Goats Cheese (VG)
- Chicken Pate with Plum Champagne Compote
- Roasted Apple & Brie (VG)
- Thyme Roasted Grapes with Ricotta (VG)
- Roasted Red Pepper & Tapenade (V)
- Prosciutto, Pesto & Parmesan Cheese
- Roasted Herb Beets with Goats Cheese (VG)
- Wild Mushroom Pate with sweet potato crisp (VG)

Finger Food - served hot

- Herb Garlic Chicken Skewer (GF/DF)
- From Scratch Meatball with organic tomato sauce
- Thai Basil Tofu Skewer (V/GF)
- Cherry Tomato, Basil & Applewood Cheddar Tartelette (VG)
- Vegetable Mini Samosas with Mango Chutney (VG)
- Sausage Rolls with From Scratch Wholegrain Dijon Mustard
- Bacon wrapped Scallop (GF/DF)
- Feta, Ricotta & Spinach Roll (VG)
- Prosciutto wrapped Date stuffed with Goat Cheese
- Mini Roast Potato with sour cream, bacon & chives (VG)
- Baked Brie Bite with Cranberry (VG)
- Satay - Beef (GF/DF), Chicken (GF/DF) or Tofu (V)
- Sweet Chili & Lime Prawn (GF/DF)
- Wild Salmon Fishcake (VG)

Finger Food - served cold

- Tomato Bocconcini with basil (VG)
- Asparagus wrapped with Prosciutto (GF/DF)
- Antipasti Skewer – olives, sundried tomato, roast pepper, mozzarella, fresh basil (VG)
- Goats' Cheese Truffles (VG)

Platters

- Antipasti Platter (available in vegan / vegetarian versions) – Italian cheese, meats, roasted peppers, olives & artichokes - \$7.95pp
- Fresh Seasonal Fruit - \$5.75 pp (V/DF/GF)
- Charcuterie Platter - \$7.95 pp
- Garlic Hummus & Babagounoush with vegetable sticks & crostini - \$4.75 pp (V/GF/DF)
- Seasonal Vegetables with fresh herb dip - \$4.50 pp(V/GF/DF)
- Brushettas - mushroom, tomato OR wood oven roasted vegetables (VG) - \$4.50 pp
- Epic Vegan 'Charcuterie' Platter (V) - \$8.95 pp
- Cheese Bar - chef's selection of cheese, dark chocolate, honey, grapes & dried figs (VG) - \$8.75 pp
- Harvest Platter - roasted seasonal vegetables, garlic mushrooms, artichokes, olives, hummus & a squash feta dip (VG) - \$7.50 pp
- Vegetarian Mezze Platter - dolmades, marinated eggplant, artichokes, chickpeas, polenta & a white bean dip (V) - \$8.95 pp

VG denotes vegetarian / V denotes vegan / GF denotes gluten free / DF denotes dairy free



2023- 2024 Winter Menu Selection

The following can be served plated, family style or on a buffet. Total staffing costs will differ for each style of service if you require on-site service.

Wood Oven Baked Focaccia with herbed butter (*gluten free bread available*)

Salads & Platters:

Beet & Feta Salad (VG/GF)

Potato & Artichoke Salad (VG/GF)

Panzanella Salad with tomatoes, bread & mozzarella (VG)

Seasonal Organic Greens with tomato crisps, panko & our lemon herb vinaigrette (VG)

Wood Oven Roasted Seasonal Vegetable Salad (GF/DF/VG/V)

Kale & Quinoa Salad with roasted beets & apple cider vinaigrette (GF/DF/VG/V)

Arugula & Organic Mixed Greens Salad with apples & spiced pecans (GF/VG)

From Scratch Caesar Salad

Roasted Brussel Sprout Salad with butternut squash & cranberry vinaigrette (GF/VG/V)

Mediterranean Chickpea Salad with cucumber, tomato, cumin, garlic, sumac, lemon mint olive oil dressing (GF/DF/VG/V)

Additional \$7.95 per person:

Antipasti Platter – olives, artichokes, hummus, meats & cheeses, crostini, From Scratch Dijon Wholegrain Mustard, Oink! A Bacon Spread

Charcuterie Platter – chef's selection of meats & cheese with lovely accompaniments & crostini

Starches & Vegetables:

7 Grain Rice (V/VG/GF/DF)

Basmati Rice (V/VG/GF/DF)

Wood Oven Roasted Potatoes (V/GF/DF)

Dauphinois Potatoes

Mashed Potatoes (GF)

Cous Cous (VG/V)

Quinoa OR Parmesan Polenta with wood oven roasted Vegetables (V/VG/GF)

Wood oven roasted seasonal Vegetables (V/VG/GF/DF)

Ratatouille (V/VG/GF/DF)

Main Selection:

Chicken & Duck:

- Herb Stuffed Chicken Supreme with Rosemary Garlic Sauce (GF/DF)
- Moroccan Chicken with lemon, mint & chili
- Duck Confit with a seasonal berry Red Wine Sauce (supplement \$5.00 pp) (GF/DF)
- Chicken Provençal with olives, tomatoes & capers (GF/DF)

Seafood:

- Cedar Plank Salmon (GF/DF)
- Salmon En Croute - wild salmon filet topped with leek mousse wrapped in puff pastry, Lemon Beurre Blanc Sauce

Vegan:

- Pistachio Crusted Tofu with Lemon Tarragon Asparagus (V/GF)
- Wild Mushroom & Spinach Filo Parcels served with a tarragon, tomato & shallot sauce (VG)
- Saffron Risotto with Roasted Vegetables (V/GF)
- Mushroom Stroganoff (VG or V)

Pork:

- Roast Pork Loin with a savory Apple Sauce & Mustard Gravy (GF/DF)
- Prosciutto & Pesto wrapped Pork Loin (GF/DF)

Beef:

- Roast Beef Striploin with Horseradish & Gravy (DF)
- Beef Wellington (supplement - market price)
- Prime Rib with creamed Horseradish & Gravy (supplement- market price)

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we may substitute ingredients due to availability

Desserts: (gf versions available on most desserts)

Carrot Cake

Lemon Tart

Chocolate Flourless Cake (GF)

From Scratch Assorted Tartlets, Truffles & Cookies with fresh berries

Pear & Almond Cake

Cream Puffs

Harvest Fruit Cobbler

Pumpkin Cheesecake

Chocolate Salted Caramel Tart

Blueberry Coconut Cake (V)

1 salads/1 starch/ 1 - 2 desserts (no dessert – deduct \$4.95 per person)

1 main \$49.95 / 2 mains \$58.25 / 3 mains \$62.95

2 salads/1 starch/1 - 2 desserts (no dessert – deduct \$4.95 per person)

1 main \$59.95 / 2 mains \$68.50 / 3 mains \$74.25

3 salads/2 starch/1 – 2 desserts (no dessert – deduct \$4.95 per person)

1 main \$78.95/ 2 mains \$85.75 / 3 mains \$91.50

*Add an extra starch on any menu for +\$4.50 per guest.

*Add an extra dessert +\$4.50 per guest.

Final bill is plus applicable tax & 18% service charge (menu price DOES NOT include on-site service staff or delivery)

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Light Snack Suggestions

(please note these are not meals, rather snack size)

Seasonal Fruit Platter 9.95 pp

Fresh sliced fruit & berries with a chocolate dipping sauce

Cheese Platter 12.95 pp

Selection of Canadian & European cheese

Selection of Open-Faced Sandwiches on fresh baked bread 15.95pp

Includes roast beef with horseradish, free range egg with smoked paprika, marinated chicken with tarragon mayo, smoked salmon with fennel slaw & capers, wood oven roasted vegetables with Parmesan

SLIDERS - 6.00 each - MINIMUM 2 dozen per type order

Seasonal Roasted Vegetable with Basil Aioli (VG)

Wine Poached Shrimp with Capers & Dill

Pesto Chicken with Tomato Confit

Fancy BLT

Italiano with Cured Meat & Cheese, Arugula, Sundried Tomato Pesto

Mini Burgers & Homemade Chips 22.95pp

Beef Slider with all the fixings.... mustard, ketchup, relish, cheese, pickles, BBQ Sauce, tomatoes, lettuce, mayo, bacon jam

Farmers' Market Gathering Table 19.95pp

We shop the local markets and fill the table with a beautiful display of local meats, cheese, vegetables, fruit, dips & more!

Final bill is plus applicable tax & 18% service charge (menu price DOES NOT include on-site service staff or delivery)

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Here's how we go about doing off-site catering!

Cocktail (hors d'oeuvres)

Drop off ~ All items prepared at our commercial kitchen then delivered with a basic set up.

Staffed ~ All items prepared at our commercial kitchen then prepped and set up by our professional staff within the space where event is taking place.

Passed/Butler service ~ Our professional service staff pass menu items on small trays around the room to your guests.

Buffet (One or more stations will be set up for your guests to peruse and help themselves)

Action Station ~ Add one or more signature items to your menu that are fully prepared at your event & served by our chefs ie: Prime Rib Carvery.

Types of Meal Service

Buffet ~ Each guest goes through the buffet line to choose their own meal.

Family Service ~ Each guest is served each course on a large platter that is shared with others at their seat.

Plated ~ Each guest is served each pre-determined course at their seat.

Staffing Rates

Chefs are charged out at \$55.00 per hour, all service staff are charged out at \$37.00 per hour per staff person. Please note as a company policy a minimum of 2 staff are required per event. Staff persons are billed from the time they leave our location until the time they get back. Our professional staff are dressed in all black & white attire. Regarding staffing ratios, we generally provide the following; Served Meal events ~ two staff member for each 20 guests. Cocktail events without cooking or prep on site ~ two staff member for every 25 guests. Cocktail events with cooking ~ add one staff for every 25 guests. Chefs on-site will depend on the menu selection.

Overtime

If the function has gone over the contracted time, overtime on banquet servers and catering staff will be charged at the regular rate invoiced unless the actual event time is over 8 hours long in which time and a half will apply.

Bar Service & Service of Liquor

From Scratch does not offer bartending services. We can provide names of people who consult in this service who have the Serving It Right certification.

Children's Discount/Menu

Depending on the event, children 5 - 11 years of age will receive a 50% discount on the menu portion applied on the invoice. Children numbers must be given with your final number prior to 7 days before your event. Alternatively, a children's menu can be provided for you event.

Event Logistics & Final Count

Any last-minute menu and logistic changes are required at least 7 days prior to the event date. Any changes or modifications that come in after this cut-off date may not be able to be accommodated.

For every event the client will agree to notify us at least 7 days before the function with the final number of persons that will attend. If the caterer is not notified, the number of persons noted on the original event budget will be considered the final number. If the actual number of guests exceeds this number, every effort will be made to serve these guests; however, a menu substitution may be necessary and meal service may be delayed. If more food is required this will be invoiced after the event.

Service Charge, Gratuities & Taxes

A standard industry service charge is applied to all events. This fee encompasses all event & menu consultations, event preparation & orchestration, all liabilities and vehicle maintenance. An 18% service charge is applied to the full invoice on all events.

If you feel that you would like to reward your server(s) for exceptional service we encourage you to do so. However, while it is greatly appreciated, a gratuity is certainly not mandatory. This may be paid directly to the server(s) or may be added to your invoice.

All applicable Federal and Provincial taxes are in addition to the prices agreed upon and will be charged accordingly.

Booking and payment requirements

Deposit - A non-refundable deposit amount of 50% of the total food amount is required upon booking to confirm the date of the event. The full balance is due 3 days after the function date. Any variances that result in either a credit or a balance owing following the event must be resolved the next day after the final event date. E-transfer payments are preferred; of course, we accept cash & cheques. **Please note there is a 2% charge for credit card payments.**

Event Cancellation Policy

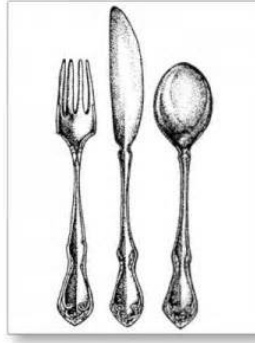
If a client chooses to cancel an event after the deposit has been received; the 50% deposit will not be refunded under any circumstances. No further billings will occur.

Client Responsibilities

The client assumes full responsibility for all replacement costs on breakage (that are damaged directly by their guests) or of any items that go missing that are brought on site for use during event.



from scratch
A Mountain Kitchen



Please find below recommendations to make your planning a bit easier here in the Columbia Valley!
Feel free to contact us with any questions!

Party Rentals

Far Out Rentals (based in Radium)

www.rentfarout.com

778 527-5047

Kicking Horse Party Rentals (based in Golden)

www.kickinghorsepartyrentals.com

250 272 8572

Sandor Rentals (based in Cranbrook)

www.sandorrentals.com

250 426 5254

Mountain Event Rentals (based in Banff)

www.mountaineventrentals.ca

250 762 2272

Flowers

Inspire Floral Boutique

www.inspirefloralboutique.com

250 342-0383

Designs for the Ridge

Facebook page

250 688 1043

The Whitebark

www.thewhitebark.com

On-site DJ & Music

Wild Bills DJ Service

www.wildbillsdjservices.com

250 409 4448

Virtual DJ & Music

euroPRODUCTIONS Entertainment Services

<http://www.europroductions.ca/>

FB page: europroductions DJ services

Wedding Cakes

Invermere Bakery

www.invermerebakery.com

250 342 9913

Fun Cakes by Diane

www.funcakesbydiane.com

250 688 5106

Photographers & Video

Kimberley Rae

www.kimberleyrae.ca

250 342 5102

Kyla Brown

www.kylabrownphotography.com

250.688.8888

Justin James Productions

www.justinjamesproductions.com

250 409 4665

Event & Wedding Planner

The Whitebark

www.thewhitebark.com



Catering Request Form

Client Name:

Phone Number:

Email Address:

Date of Event:

Address of Event:

Estimated # of Guests:

Time of Event:

Type of Event:

Theme:

Budget per person excluding tax and service charge:

On-site Service Requirements:

Service Style:

Any food allergies:

Food you Love:

Food you don't Love:

Rentals Required:

Special Touches:

Anything else I should know?