



the bownesian

Reservations

Please reserve your function no less than three weeks in advance prior to the date. A guaranteed number of guests attending must be confirmed no less than three working days prior to the event. The customer will be charged for a guaranteed number or actual number of guests served, whichever is greater.

Coordinating

We can take care of all your consultation & coordinating needs IE (live entertainment, florists, ice sculptures etc) at a nominal fee.

Rentals

We can provide all your rental requirements from glassware & china, to tables & linen. Pricing available upon request.

Cancellations

Cancellations must be received no later than five working days prior to the event. For office luncheon functions, we require 2 day notice.

Gratuity & Applicable Taxes

A 18% gratuity & GST will be added to the final bill.

Service

We can provide all your beverage needs as required. Full liquor menus available upon request. A corkage charge of \$2.00 per guest on customer supplied bar stock will be applied if bar service provided by Catered Affairs.

Service Personnel

We offer full staff services from plate to cocktail receptions.

Bartender(s) \$60.00 for the first 3 hours, \$18.00 each additional hour.

Waiter(s) \$60.00 for the first 3 hours, \$18.00 each additional hour.

Chef(s) \$60.00 for the first 3 hours, \$18.00 each additional hour.



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Buffet & Plate Menu



*Groups of 20 or more may choose 2 entrees;
please specify counts for each.*

*Price per guest as listed with full course selections
included in the price of the entrees.*

Entrée Selections

Almond Crusted Breast of Chicken with Cranberry Compote 26

Slow Roasted Pork Loin with Pear Walnut Stuffing 26

Prosciutto Gruyere Chicken Supreme with Bernaise 27

Braised Sirloin of Beef with Porcini Sauce 28

Seared Atlantic Salmon with Limoncello Beurre blanc 29

Roast Turkey with Chestnut & Sage 31

Panko Crusted Halibut & Tarragon Cream 34

Dijon Crusted Prime Rib with Port Wine Demi Glace 31

Roast Leg of Lamb with Rosemary Jus 34

Please choose 1 starter

Mescaline Salad

Caesar Salad

Mediterranean Salad

Cream of Mushroom

Minestrone

(continued)



Please Choose 2 Vegetables

Braised Zucchini & Roasted Tomato

Steamed Vegetable Medley

Roast Carrots

Steamed Brussel Sprouts & Roasted Pepper

Vegetable Primavera with Basil

Cauliflower in Butter & Panko Crumb

Harvard Beets

Please Choose 2 Accompaniments

Rosemary & Garlic Roast Potatoes

Chateau Potatoes

Roast New Potatoes in Tomato & Olive Oil

Potatoes Lyonnaise

Rice Pilaf

Tomato Pesto & Parmesan Cous Cous

Aglie e Olio

Please Choose 1 Dessert

Chocolate Truffle Torte

Spiced Bread Pudding with Maple Cream

Baked Rum Apples with Almond, Cinnamon & Raisins

We will personalize any menu as per your request.

Any dietary concerns will be addressed in full.



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Cold

(Minimum two dozen per each selection)

Domestic & Imported Cheese, Water Crackers & Chilled Grapes

European Charcuterie with Gherkins & Assorted Olives

English Stilton, Cheddar & Asparagus Rolled Crepes

Bruschetta with Heirloom Tomato & Parmigiana

Greek Spanakopita, Tzatziki & Pickled Cucumber

California Sushi Rolls with Pickled Ginger & Wasabi

Spring Vegetable Terrine with Roasted Tomato Coulis

Salmon Mousse Blinis with Crème Fraiche

Lemon Poached Prawns with Cocktail Sauce

Smoked Salmon with Capers, Onion, Dill Cream Cheese & Crostini

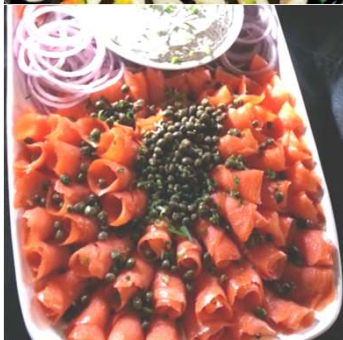
Fresh Crescent Melons, Prosciutto, Calabrese & Genoa Salami

Malpeque Oysters Piri Piri on the Half Shell

Chicken Galantine with Mission Fig & Port Reduction

Smoked Salmon Phyllo Parcels with Lumpfish Caviar & Chive

Cognac & Pepper Pate with Dark Rye Toast Points





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Hot

(Minimum two dozen per each selection)

Thai Chicken Satay with Spicy Peanut Sauce

Peppered Beef Satay with Black Bean Glaze

Miniature Swedish Meatballs with Dill Sauce

European Flatbreads with Asiago, Tomato & Kalamata Olive

Polynesian Ribs with Sweet & Sour Glaze

Grilled Chicken & Vegetable Spring Rolls with Ginger

Barbeque Beef & Oyster Mushroom Egg Rolls

Baby Baked Potato with Panchetta, & Roasted Onion Aioli

Broiled Mushroom Tartlets with Asiago Cheese & Herb Butter

Bratwurst & Chorizo Sausage with Grilled Pearl Onion

Oysters Thermador with Bernaise

Dungeness Crab Cakes with Caper Remoulade & Lime

Tomato Risotto Stuffed Calamari with Roasted Pepper Coulis

Phyllo Parcels stuffed with Beef Sirloin & English Stilton

Grilled Prawns with Crushed Chili & Cilantro Butter



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Brunch & Luncheon Menu

(Minimum order of 10 per selection)



*Continental Breakfast to include Fresh Baked Croissants, Muffins, Vanilla Yogurt, & Fruit.
7.00 per person*

*Stampede Style Breakfast to include Chive & Cheddar Scrambled Eggs, Grilled Sausage, Honey Glazed Ham, Fresh buttermilk Pancakes, & Roast Potato.
9.75 per person*

*Deli Meat Sandwich Platter with Roast Beef, Smoked Turkey, Black Forest Ham, Pastrami, & Roast Chicken. Served on Fresh Baked White & Whole Wheat Peasant Rolls with Full Dressings.
8.00 per person*

*Salad Sandwich Platter with Cajun Chicken, Sockeye Salmon, Deviled Egg, Albacore Tuna, & Rosemary Ham. Served on Fresh Baked White & Whole Wheat Peasant Rolls with Full Dressings.
9.00 per person*

*South West Platter of Grilled Chicken, Garden Vegetable, Roast Beef, Smoked Turkey, & BBQ Pork Carnitas. Served on Grilled Flour Tortillas with Assorted Fresh Salsas, Greens & Sauces
9.00 per person*



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Luncheon Menu

(Minimum order of 10 people per selection)

French Deli Platter of Montreal Smoked Meat, Summer Sausage, Rosemary Ham, & Roast Chicken. Served on Fresh Baked Baguettes with Herb Dijon & Assorted Dressings.

11.00 per person

New York Deli Platter of Pastrami, Corned Beef, & Roast Beef. Served on Artisan Marble Rye with Wine Sauerkraut, Hot Mustard, & Assorted Pickles.

11.00 per person

Italian Deli Platter of Genoa Salami, Parma Ham, Calabrese, Capicola, & Mortadella. Served open face on Ciabatta with Roasted Peppers, Fresh Basil, Pesto & Roma Tomatoes.

13.00 per person

Traditional Buffet Style Pastries with a variety of Nanaimo Squares, Spiced Carrot Cake, Dutch Chocolate Brownies, Rum Butter Pecan Tarts, Miniature Danish Tarts & Cinnamon Glazed Apple Puffed Pastry

9.00 per person

Empress Tea Pastry Assortment with Miniature JellyRolls, Strawberry & Cream Napoleons, Mini Macarons, Chocolate Eclairs, Scottish Shortbread, & Assorted Tea Biscuits

15.00 per person



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Salad Menu

(Minimum order of 10 people per selection)

Fresh Garden Greens of Romaine, Radicchio, Green Leaf, California Mescaline, & Butter Leaf. Served with Fresh Tomatoes, English Cucumber & your choice of Vinaigrettes
7.00 per person

Santorini Salad of fresh tomatoes, Red & Green Bell Peppers, Red Onion, Cucumber, Kalamata Olives, & Feta. Served on a Bed Of Romaine Leaves with our Roasted Garlic & Oregano Dressing.
9.00 per person

Sicilian Vegetable Salad of Roasted Red Peppers, Broccoli, Cauliflower, Zucchini, Eggplant, Tomatoes, Pearl Onions, Mushrooms, & Sundried Tomatoes. Served on a Bed Of Romaine Leaves with our Balsamic & Olive Oil Dressing.
10.00 per person

Mediterranean Salad of Artichoke, Roma Tomatoes, Black Olives, Scallions, Red Onion, & Roasted Red Peppers. Tossed with Fresh Pasta with our Parmesan & Olive Oil Dressing.
12.00 per person

*Additional Items Available Upon Request.
Thank You For Considering The Bownesian Grocer.*





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References Available
Upon Request