

# Menu

## SHAREABLES

PRICE IS BASED ON AN AVERAGE PORTION SIZE PER GUEST.  
SMALLER PORTION SIZES AVAILABLE.

### Trio of Dips - \$9.50 per guest

Sweet potato hummus, roasted beet dip, and smokey olive tapenade.  
Accompanied by fried sourdough flat bread with herbs.

### Cheese and Charcuterie - \$18.50 per guest

Canadian & import cheeses, locally cured meats from BA Sausage, marinated olives, preserves, pickles and Dips. Served with freshly baked baguette, artisanal crackers, and fresh fruit. (can be made GF)

## FIRST COURSE

PRICE IS BASED ON AN AVERAGE PORTION SIZE PER GUEST.  
SMALLER PORTION SIZES AVAILABLE.

### Kale Salad - \$8.50 per guest

Massaged kale, roasted butternut squash, toasted pumpkin seed, smoked gorgonzola.

### Beet Salad - \$8.50 per guest

Roasted tri-color beets, arugula, frisee, candied walnuts, horseradish mascarpone dressing & paillot de chevre cheese.



# SECOND COURSE

PRICE INCLUDES CHOICE OF 2 SIDES

## Prime Rib Dinner - \$70.00 per guest

10 oz 63 Acres ribeye roast served medium rare with herbed cranberry demiglace, Yorkshire pudding and spicy horseradish.

## Top Sirloin Roast - \$34.00 per guest

Sous vide Stirling Silver top sirloin, served with herbed cranberry demiglace.

\* Add Jumbo Garlic Prawns - \$6.99 per guest.

## Chicken Roulade - \$29.00 per guest

Maple and chili brined chicken breast, stuffed with apple and sourdough stuffing. Served with cranberry bacon chutney. (can be made GF)

## Turkey Roulade - \$30.00 per guest

Citrus and herb brined turkey tenders, stuffed with chorizo apple and sourdough stuffing. (can be made GF)

## Eggplant Surf and Turf (Vegan) - \$27.00 per guest

Eggplant steak, seared and roasted with red wine, herbs and spices. Accompanied by seared king oyster mushroom "scallops" with garlic and white wine.

# SIDES

PLEASE CHOOSE ONE STARCH & ONE VEG

- \* Pomme Puree – confit garlic and herbs
- \* Potato Pave
- \* Confit potato with smoked sea salt
- \* Honey roasted beets and heirloom carrots
- \* Roasted Brussels Sprouts
- \* Smokey maple roasted squash

# THIRD COURSE

## Chocolate Mousse

Salted caramel and creme Chantilly. (GF)

## Tiramisu

Chevre creme Chantilly, coffee and Bailey's-soaked lady fingers, cocoa powder.

## Chai & Chocolate Chia Seed Pudding

Coconut salted caramel, fresh berries. (GF)

# NOTES

- This menu can be dressed up or down, based on your preferences. Please contact us for alternative menu options.
- Restaurant menu items from both The Village Idiot Bar & Grill and Chubby Funsters Kitchen & Cocktails are available. Please see restaurant websites for options.

## TERMS & CONDITIONS

- Please notify us of any allergies when enquiring about our catering services.
- Offsite catering will be drop off only, served buffet style. Guests will have the option of having a chafing OR a hot holding line set up for the event.
- Offsite catering incurs a delivery and set up fee of \$20.00.
- Final guest count is due no later than 5 days prior to your catering date.
- All food prices are subject to an 18% gratuity charge and 5% GST charge.
- Prices are subject to change but will be guaranteed for 6 months once a booking has been confirmed.

### CONTACT

For any questions, please email:  
[catering.bigchubbyidiot@gmail.com](mailto:catering.bigchubbyidiot@gmail.com)

