

Good For You Gourmet Buffet Menus for 2016



The Good For You Gourmet offers whole foods personal chef and catering services to Greater Victoria, Southern Vancouver Island and the Gulf Islands. Our Chef Laura Moore offers unique, gourmet whole foods buffet menus with a West Coast flair, and is available to assist with your special event menu planning. Below is a sample of our menus to choose from: prices are quoted individually.

To view previous special event menus and customer testimonials online, visit www.gfyg.ca, and contact Chef Laura directly to discuss further, at 250.514.1544

The not-so-SMALL print

The following menu plans and pricing will be honored for the 2016 Season.

Menu prices are based on the following conditions:

- 1) minimum 50 guests, maximum 175;
- 2) GST will apply to total for food, as well as a gratuity of 15%, both added to final invoice, and shared amongst all catering staff based on performance;
- 3) fees will include some service ware supplies, including cold salad bowls and platters, chafers and serving utensil rentals required to serve the meal only. The following items require rental order unless supplied by venue: BBQ (if needed), guest tables and chairs, table linens and napkins for guests tables, table settings, plate-ware, cutlery or glasses, etc.. These items are often supplied by the hall or venue, and when rentals are required, are subject to clients selection, and vary greatly in value.
- 4) Travel fees will apply for events hosted outside of Greater Victoria, and will be based on extra distance and time required to travel to and forth event. Overnight stays may be required with long distance events, and will be negotiated before contract is finalized.

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Menu A, Pescatarian \$35/per person, plus GST & grat, rentals as needed

Main Proteins	Veggie & Starch Sides	Salads
<p>Wild Salmon OR Cowichan Valley Trout Fillets, in light marinade, BBQ or baked, with 3 sauces on the side.</p> <p>Choose 2: 1) Pesto with Parmesan & Romano (also available with goat chevre only, or dairy free); 2) Fresh Cut Chipotle Salsa; 3) Tarragon & Leek Mayonnaise (organic); or 4) Asian Sweet & Sour; or 5) Thai Coconut Curry</p>	<p><u>Choice ONE</u>: 1) Rosemary Lemon Pepper, or Cumin Lime roasted Baby Potatoes; OR, 2) Wild rice or Brown Basmati Pilaf, chock full of veggies and herbs</p> <p><u>Comes with any ONE</u>: 1) mix Whole Grain and White buns with herb infused organic butters, OR: 2) Bruschetta with local organic tomatoes, basil and garlic, on organic spelt focaccia.</p>	<p>Green Queen Salad, organic/local greens, seasonal veggies, edible flowers (rose petals, lavender) and herbs, (mint, lemon balm, green onions), and local blueberries, with Little Creek organic dressing</p>
<p>Vegetarian alternative: choice of 1) Roasted Veggie Moroccan Chickpea Lasagna, or 2) Veggie & Protein Kebobs with tofu & tempeh, choose an Italian or Eastern marinade</p>	<p><u>Seasonal Veg, choose ONE</u>: 1) Green Beans & Red Bell Pepper Julienne; OR, 2) Roasted Sweet Bell Pepper, Snap Pea & Onion Medley; or 3) Vegetable Kebobs with Italian or Eastern marinade</p>	<p><u>One Salad, choice of</u>: 1) Greek Salad w/Goat Feta; or 2) Quinoa Tabbouleh with Lemon Mint & Olive oil dressing; 3) Many Jewel Salad (cukes, sweet bell peppers, avocado, sprouts) with Five Spice & Lime Dressing; OR, 4) Soba Noodle Salad with Garlic Chili Lime dressing; OR, 5) Green Bean & Summer Apple Salad with Honey Tarragon dressing</p>

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Menu B, Pescatarian, Meat & Veggie, \$38/per person, plus GST & grat, rentals as needed

Main Proteins	Veggie & Starch Sides	Salads
<p>Wild Salmon and/or Cowichan Valley Trout Fillets, in light marinade, BBQ or baked, with 3 sauces on the side.</p> <p>Choose 3 1) Pesto with Parmesan & Romano (also available with goat chevre only, or dairy free with cashew butter); 2) Fresh Cut Chipotle Salsa; 3) Tarragon & Leek Mayonnaise (organic); or 4) Dukka nut & yogurt Dip;</p>	<p><u>Choice ONE</u>: 1) Rosemary Lemon Pepper, or Sesame Lime roasted Baby Potatoes; OR, 2) Wild rice or Brown Basmati Pilaf, loaded with veggies and herbs</p>	<p>Green Queen Salad, organic/local greens, seasonal veggies, edible flowers (rose petals, lavender) and herbs, (mint, lemon balm, green onions), and local blueberries, with Little Creek organic dressing</p>
<p>1) Meat Mains: choose ONE; 2) 1) Free-range Chicken Thighs, BBQ or baked, <u>with choice of sauce</u>: 1) Greek BBQ; 2) Italian White Wine Sauce; 3) Moroccan Lime; OR: 3) Moroccan Lamb & Lentil Stew - tomato base with apricots, exotic!</p>	<p>Choice ONE: 1) Whole Wheat or White Pita & organic Tzatziki; OR, 2) Sesame Nane Lavash, (Persian flat bread) and organic Raita</p>	
<p>Vegetarian alternative: choice of 1) Roasted Veggie Moroccan Chickpea Lasagna, or 2) Veggie & Protein Kebobs with tofu & tempeh, Italian or Moroccan marinade</p>	<p><u>Seasonal Veg. choose one</u>: 1) Green Beans & Red Bell Pepper Julienne; OR, 2) Vegetable Kebobs with Italian or Moroccan marinade</p>	<p><u>One Salad. choice of</u>: 1) Greek Salad w/Goat Feta; or 2) Quinoa Tabbouleh with Lemon Mint & Olive Oil dressing; 3) Many Jewel Salad (cukes, sweet bell peppers, avocado, sprouts) with Five Spice & Lime Dressing; OR, 4) Green Bean & Summer Apple Salad with Honey Tarragon dressing</p>

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Menu C Meat & Vegetarian, \$35/per person, plus GST & grat, rentals as needed

Main Proteins	Veggie & Starch Sides	Salads
Rosemary-rubbed Leg of Lamb with gravy, any two sauces: 1) honey mustard; 2) mint chutney, or 3) roasted garlic aioli	<u>Seasonal Veggies, ANY TWO</u> : 1) Green Beans & Sweet Bell Peppers oven roasted with lemon, garlic & herbs; 2) Baked Tomatoes stuffed with choice of Buckwheat OR Wild rice Pilaf, topped with Feta OR Parmesan; 3) Sugar Peas & Pearl Onions with Mint	Green Queen Salad , organic/local greens, seasonal veggies, edible flowers (rose petals, lavender) and herbs, (mint, lemon balm, green onions), feta OR walnuts, and local blueberries, with Little Creek organic dressing
Vegetarian Moroccan Chickpea & Roasted Zucchini Lasagna with goat or cow mozzarella	<u>Clients choice of one</u> : 1) Spelt flour Yorkshire Pudding ; OR, 2) Spelt Focaccia bread with Roasted Onions & Feta	

Menu D, Seafood and Vegetarian Menu, \$36/per person, plus GST & grat, rentals as needed

Main Proteins	Veggie & Starch Sides	Salads
Prawn & Tarragon-stuffed Wild Salmon , oven baked, with roasted nut sauce	<u>Seasonal Veggies: any two</u> : 1) Green Beans & Red Bell Peppers , oven roasted with lemon, garlic & herbs; 2) Baked Tomatoes stuffed with choice of Buckwheat or Wild rice Pilaf; 3) Sugar Peas & Pearl Onions with Mint	Green Queen Salad , organic/local greens, seasonal veggies, edible flowers (rose petals, lavender) and herbs, (mint, lemon balm, green onions), and local blueberries, with Little Creek organic dressing
<u>Second Main: choice ONE</u> 1) Vegetarian Moussaka with Lentils or Sol Ground ; OR; 2) Vegetarian Moroccan Chickpea & Roasted Zucchini Lasagna with goat or cow mozzarella	Scalloped Potatoes with organic Emmenthal Cheese sauce Comes with mixed whole grain and white buns, organic butter.	<u>One Salad, choice of</u> : 1) Greek Salad w/Goat Feta; or 2) Quinoa Tabbouleh with Lemon Mint & Olive oil dressing; 3) Many Jewel Salad (cukes, sweet bell peppers, avocado, sprouts) with Five Spice & Lime Dressing; OR, 4) Green Bean & Summer Apple Salad with Honey Tarragon dressing

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Appetizers: priced per guest when ordered in addition to one of our menus

Options	Per guest
Nitrate-free Bacon Wrapped Scallops	3.5
Nitrate-free Bacon Wrapped Asparagus	3.25
Thai Beef Cucumber Cups	3.15
Coconut Curry Chickpea Cucumber Cups	2.65
Neptune Caps , organic mushrooms stuffed with cream cheese, caramelized leeks, cod and shrimp, lemon pepper	3.15
Wild Salmon & Asparagus Sushi with organic short grain brown rice, organic mayonnaise and authentic wasabi & pickled ginger, tamari for dipping	3.15
Smoked Organic Tofu, Avocado & Carrot Sushi with organic short grain brown rice, organic mayonnaise and authentic wasabi, traditional pickled ginger, tamari for dipping	2.50
Bruschetta w/ripe org. tomatoes, fresh basil, raw organic garlic, org. olive oil, wh. pepper & sea salt	2.75
Thai Organic Peanut & Turkey Skewers w/Sweet Chili Sauce	3.25
Roasted Baby Beets with Cumin Lime Aioli, served on skewers, BBQ or Broiled	2.5
Spelt Naan Bread with Organic Tzatziki	2.75

Additional Sides; priced per guest when ordered in addition to menu A, B, C, or D

Options	Per guest
Spelt Focaccia Bread with roasted red onions	\$2.15
Spelt Yorkshire Pudding with Mushroom Gravy (chicken broth base)	2.35
Scalloped Potatoes with organic Emmenthal Cheese sauce	2.75
Green Beans oven roasted with lemon, garlic & herbs	2.25
Baked Tomatoes stuffed w/choice of Buckwheat OR Wild rice Pilaf, topped with Feta OR Parmesan	2.75
Sugar Peas & Pearl Onions with Mint	2.5
Corn on the Cob , with plain organic butter and sea salt, cobs boiled or BBQ'd	2.5
Green Beans & Red Bell Pepper Julienne	2.5
Vegetable Kebobs with Italian or Eastern marinade	2.25
Chop Suey with broccoli, sweet bell peppers, onions, celery and water chestnuts	2.75
Rosemary Lemon Pepper, OR, Cumin Lime roasted Baby Potatoes	2.25
Wild rice or Brown Basmati Pilaf , loaded with veggies and herbs	2.25

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Kids Menu Options	Fee
Macaroni, Broccoli & Cheese: organic wheat OR gluten free noodles with organic cheddar cream sauce and blanched broccoli florets, with organic ketchup	Min 12 servings for \$48, *add \$3 for gluten free
Org/Free-range Chicken Thighs 'plain' w/lemon & sea salt, BBQ or baked, GF	Min 6 servings for \$32
Almond-breaded Free-range/Organic Chicken Breast Fingers with organic Honey BBQ sauce, GF	Min 6 servings for \$42
Organic Home-fries with Organic Ketchup	Min 6 servings for \$26
Plain Cheese Pizza available with spelt OR gluten free crust, choice of organic mozzarella, OR goat mozzarella, OR dairy free Daiya	Min 8 servings for \$45 *add \$4 for gluten free

Call today to book your FREE 20 minute consultation with Chef Laura: 250.514.1544. For more information about The Good For You Gourmet and its services, visit www.gfyg.ca Be sure to view the numerous previous event menus, and customer testimonials, and download our Event Planning Worksheet, to help you organize your special day.

We are located centrally in Vic West, and will be happy to service your event at its location on Southern Vancouver Island, the Gulf Islands, and the Mainland. Travel fees will apply to locations outside of the Greater Victoria area.



Good For You Gourmet

We take the work out of eating well.

Enjoy your 'Special Day' Tips

- 1) PLAN well in advance;
 - 2) Delegate as many tasks as possible, and
 - 3) on the day of the event, TRUST those to whom you have delegated.
- And 4) Enjoy your special day!

Chef Laura, The Good For You Gourmet
250.514.5144, www.gfyg.ca