



the district social

event & holiday sheets

there are several different ways we can make your afternoon or evening delicious

- a) A selection of canapés (2 bite appetizers)
- b) A 3 course meal (starter, main & dessert)
- c) A 4 course (a & b combined)
- d) A 5 course (add a cheese plate)

Canapes-A canapé is a small, prepared and usually decorative food, held in the fingers and often eaten in one bite.

Wood smoked Salmon mousse on mango cilantro Bruschetta

Fresh herb dressed Pan fried bread and Chorizo

Braised endive & pear tartlets with candied walnuts & blue cheese

Hand Rolled Crab Croquettes with a Minuet sauce

Sundried Tomato, olive & house made bacon cornbread

Signature patat frites with garlic herb mayonnaise

Canapes are priced at \$5 each

3 COURSES priced at \$38 per person

Starter

Warm beet salad

Salmon & crab cake

Classic onion soup

Mains

Slow roasted chicken in a wild mushroom sauce

Spice dry rubbed AAA tenderloin

Stella Artois battered BC Ling cod

Dessert

Red wine & cassis poached pears with crème Anglaise

Sticky date pudding with house made butterscotch

Maple syrup pudding chomeur

Cheese \$5 per person

We get our amazing selection of cheeses from
Doug the Cheese Man from North Van.