



Whistler Cooks Catering Company
Product and Menu Guide

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Whistler's premier caterer has been in business since 1999. Whistler Cooks Chef and Owners Grant and Hilarie Cousar operate the company that offers full service catering throughout Whistler and the Sea the Sky Valley. Whistler Cooks offers off site, personal chef, special event, social and corporate catering.

Professionally, Grant has cooked in many restaurants from award winning fine dining to casual high volume. From two thousand to two, Grant has always been excited about sharing his talents with limited groups. Grant studied at renowned Dubrulle Culinary School in Vancouver, BC. Hilarie has worked around the world serving and managing the best restaurants. Whistler Cooks employs a great team of the best chefs & serving staff to further complete our service to you. Their experience in the restaurant industry of over twenty years aids them in flawless execution of great menus and service. In their time Grant and Hilarie have served and cooked for guests, including celebrities, public figures and friends alike. The event of having company for dinner has always been the most enjoyable and rewarding experience.

Life is the reason Whistler Cooks was created. Grant and Hilarie and their two children and the love of the life in the mountains are the spirit behind our food that has grown to encompass the local ingredients in the fertile valleys around us. The result is a culmination of the timeless refinements of a French classical background mixed with the Pacific rim's Asian and Northwest flavours.

Dine the way you want! Our desire is to provide you with the opportunity to dine in a way that suits your lifestyle, whether it be full service catering or to merely produce a line of take home items that assist you with making a meal yourself. We look forward to having guests!

Grant, Hilarie and the Whistler Cooks team



Breakfasts

Buffet service

Cold breakfasts

Whistler Continental \$16.00
Fresh baked pain de chocolate, croissant and apple strudle pastries with muffin selection, and whole grain breads, preserves, yoghurts, cereals, fresh fruit ,a selection of juices, coffee and tea.

European Continental \$20.00
Fresh baked pain de chocolate, croissant and apple strudel pastries, brioche bread, fruit preserves, artisan breads, cured meats, hard boiled eggs and cheeses, house made granola, fruit salad and yoghurts, a selection of juices, coffee and tea.

Hot Breakfasts

Alpine Breakfast \$19.00
Scrambled eggs, English banger sausages, maple smoked bacon, country style hash browns, bread & muffin selection with preserves, fresh fruit, a selection of juices, coffee and tea.

Rainforest Toast \$25.00
Two slices of hearty whole grain french style toast cooked till golden brown and topped with cinnamon & blueberry sauce, served with maple smoked bacon, fresh fruit, a selection of juices, coffee and tea.

Breakfast Burrito \$21.00
Fresh scrambled eggs, black beans, tomato salsa, spinach, sour cream and bacon wrapped in a flour tortilla, country style hash browns, fresh fruit, a selection of juices, coffee and tea.

Eggs benedict \$28.00
Soft poached eggs served over your choice of BC smoked salmon or honey smoked ham and a toasted crumpet smothered with an orange hollandaise sauce, country style hash browns, fresh fruit,a selection of juices, coffee and tea.

Frittata \$26.00
A spanish style oven baked omelette with chorizo sausage, mushrooms, caramelized onions, spinach, olives and cheese, country style hash browns,fresh fruit, a selection of juices, coffee and tea.



Breakfasts

Boxed or Basket Breakfasts

Boxed and basket breakfasts are served with coffee or tea, bottled juice and a piece of fruit paired with the menus below presented in either individual boxes or group basket style for easy service.

Hot breakfast burrito \$13.00

Fresh scrambled eggs, black beans, cheese, spinach, salsa, and bacon wrapped in a flour tortilla.

Hot breakfast sandwich \$13.00

Fresh scrambled eggs, cheddar cheese, lettuce, tomato, bacon and smoked turkey in a whole wheat Kaiser Bun.

Continental to go breakfast \$13.00

A muffin and cheese croissant, with preserves, fresh fruit cup, yoghurt, granola

The Anyday Brunch \$55.00

A midday affair with fresh fruit, fresh baked pastries, eggs benedict, rainforest toast, english banger sausage and maple smoked bacon, Pemberton hash brown potatoes, baked salmon, chilled prawns, roast prime rib or baked honey ham, grilled vegetables, fresh breads, caesar salad, condiments selection, dessert cakes and truffles served with fresh juices, coffee and tea.



Breakfasts

Hot Breakfast Additions/Substitutions

A la carte add ons :

Beverage

Fresh juice selection, orange, apple, cranberry & grapefruit	\$4
Bottled juice selections	\$3
Additional thermos of coffee (10 cups)	\$12

Cold items- add on per 10 guests

Fresh fruit salad	\$40
Cereal selection including granola with milk and yoghurt	\$40
Artisan bread selection with preserves	\$25
Fresh baked pastry selection	\$50
Assorted fresh baked muffins	\$35
Fresh Fruit platter	\$50

Hot items- add on per 10 guests

Hot cereal with dried fruits, brown sugar and fresh cream	\$40
Scrambled eggs- farm fresh free range	\$40
Breakfast burrito	\$70
Spanish style frittata	\$70
Grilled honey ham	\$40
English banger sausages	\$40
Maple smoked bacon	\$40

All prices are per person and based on a portion per, please enquire for exact amounts. All menus are based on a buffet set up for 20 guests or more and include required equipment, china, flatware and glassware.

Delivery, set up, pick up and clean up \$25 per event. We will waive delivery for a minimum charge of \$200. Service staff available for on site service \$25 hour.



Coffee Breaks and Snacks

Java and pastries \$10
 Fresh baked muffins, cookies and banana breads. Cold beverages assortment.
 Fresh brewed coffee and selected teas with cream, milk and sugars, Also
 available upon request; hot chocolate and apple cider.

Deluxe java \$14
 Belgian chocolate brownies, white chocolate cheesecake squares, biscotti and
 banana breads. Selection of premium juices and waters, Fresh brewed coffee
 and tea assortment with cream, milk and sugars, chocolate shavings, cinnamon
 shaker, Also available on request; hot chocolate and apple cider.

Granola and fruit \$16
 Fresh baked assorted dessert squares, trail mix, fresh fruit skewers, selection of
 premium juices and waters, fresh brewed coffee and tea assortment with cream,
 milk and sugars.

Cheese Boards starting at \$50
 A selection of cheeses, fresh and dried fruits, nuts and chutneys. Served with
 biscuits and artisan breads.

Dips platter starting at \$50
 Homous with kalamata olives, Bell pepper, spinach, artichokes and chevre,
 Parmesan and roast onion dip, Dungeoness crab, cream cheese and chive or
 Handcut Salsa and Guacamole with olives, pickles, crudite vegetables, breads,
 chips and biscuits. Please choose three dips for your platter

All cold beverages on coffee breaks are provided as one per person per menu.
 Charges will be based on total consumption.

Coffee Break Add-ons

Add ons are charged per dozen pieces

Croissants, and pastries	\$ 24	Coffee Cake	\$ 30
Muffins	\$ 18	Dessert Squares	\$ 36
Cookies	\$ 18	Biscotti	\$ 18
Banana Bread	\$ 24		



Lunch Menu

Sandwiches and deli

Sea to Sky Valley make your own sandwich platter \$21

A selection of prepared ingredients to make your own custom sandwich. Fine cheeses, deli meats, lettuce, vegetables, house made seasonal chutneys, aioli, dijon mustard, marinated olives, semi dried tomatoes, pickles, and fresh artisan and whole grain breads.

Mountain sandwich platter \$19

A selection of one and a quarter sandwiches per person made on artisan breads and filled with a variety of GREAT fillings. You may choose your selection from the choices below or allow Whistler Cooks to produce a platter for you. All platters will have a selection of breads including artisan, whole grain, wraps and ciabatta bread.

Sandwich selections include, but are not limited to the following:

Tuna Salad, wasabi mayonaise, grated carrot, cucumber
Provençal Grilled Vegetables, pesto aioli, roast red pepper goat's cheese
Montreal smoked beef, grainy Dijon mustard, gouda cheese, dill pickle
Shaved italian prosciutto, asiago cheese, semi dried tomatoes
Baked Ham and Swiss cheese, grainy dijon mustard, choucroute
Smoked turkey breast and havarti, sun dried tomato aioli
Slow roasted beef with red onion marmalade, horseradish mayonnaise
Spiced pecan chicken salad, oven dried grape aioli
Smoked salmon, shaved red onion, caper cream cheese on bagel
Grilled chicken, roasted vegetables, chutney mayonnaise

Sandwich and make your own platters are provided with a daily salad, fresh baked desserts and fresh fruit.

Great box or basket lunch \$15

One "great" deluxe sandwich or wrap per person, a piece of fruit , yoghurt, dessert square, drink in a basket or individual boxes.

Simple bag or basket lunch \$11

A simple sandwich or wrap per person, cookie, piece of fruit and a drink in a basket or individually wrapped in bags



Lunch Menu

Hot Lunch Entrees

\$26

All hot lunches menus consist of your entrée, salad, fresh bread with butter and a fresh baked desserts and fresh fruit platter.

Please pick entrée(s) and salad to create your custom menu.

Minimum order of 15 guests per entree.

Grilled natural chicken breast (choice of two styles)

Fresh lemons, thyme, artichoke hearts, on penne pasta or

Grilled zucchini, and tomatoes with chick peas

Seared fillet of BC salmon (choice of two styles)

Braised fennel and orange, with buttered nugget potatoes or

White wine, chive and cream sauce over linguine

Chicken and lamb souvlakis

Lemon thyme rice pilaf with tzatziki and homous pita bread

Wild rice and mushroom tart

Puff pastry, fresh herbs, ratatouille of vegetables

Grilled pork loin steaks (choice of two styles)

Wild mushroom sauce, fresh vegetables over rotini pasta or

Grainy dijon, maple, caramelized onion, and root veg with roast potatoes

Pasta Lunches

\$22

Spaghetti Bolognese Fresh herb and tomato meat sauce

Linguine Carbonara Creamy sauce with pancetta and Parmesan

Penne Margherita Fresh herb and tomato sauce

Chicken Fettucine Alfredo Grilled free range chicken and parmesan in a garlic white wine sauce

Tagliatelle Primavera Grilled vegetables, olives and fresh pesto

Lasagna Layered with three cheeses, spinach, bechamel sauce, tomato sauce. Either vegetable or beef- \$25 per person



Lunch Menu

Add ons and options for your lunches

Simple beverages \$2.50 per
Coke, diet coke, sprite, ginger ale, orange, apple & cranberry juice, bottle water

Premium beverages \$3.50 per
Ice tea, grapefruit & cranberry, pellegrino mineral water, aranciata, limonata

Fresh Juices and Smoothies

Happy planet juices and smoothies, Abundant "C", Sunset beach strawberry, Extreme purple, Lulu Island Blackberry \$4.50 per

Salads add one salad to an entree \$3.50 per
add two salads to an entree \$5.00 per
Tossed spring greens, crisp vegetables, pine nuts, fresh cherry vinaigrette
Caesar salad, fresh croutons, creamy anchovy dressing, shaved parmesan
Penne pasta, roasted cherry tomato dressing, olives, bell peppers, feta cheese
Spinach salad, grated carrot, spiced pecans, miso honey vinaigrette
Grilled mediterranean vegetables, fresh pesto, balsamic syrup
Crisp cut chop salad with creamy herb dressing, and lots of crunchy vegetables

Soups add to an entrée \$4.00 per
Fresh tomato, basil & olive tapenade soup
Roast butternut squash, light cardamom crème soup
Wild shitake, portobello, oyster mushrooms & fresh herbs soup
Black bean, roast corn & cilantro soup
BC Smoked Sockeye Salmon chowder, fresh local vegetables, light cream
Carrot, orange, roast fennel and coriander soup
Pemberton organic potato, pancetta and leek soup
Roasted Celery root and toasted pumpkin seed soup

Dessert & Fresh fruit platter

A fresh baked dessert selection that may include; brownies, carrot cake, berry oat square, chocolate nut square, lemon square, peanut butter square, white chocolate cheesecake square and cookies with fresh fruit platter sourced from the best in season fruit



Cocktail & Receptions Canapes

\$21 per dozen

Ginger & chili seared prawn on cucumber round with lemon aioli
Chicken salad with Brie and Grapes served on belgian endive
Spinach and artichoke with Salt Spring feta filo cups
Sun dried tomato, roast garlic and goat cheese on baguette
Seared Albacore tuna with fresh cilantro, cucumber and tobico salad
Grilled mediterranean vegetables, bruschetta topped with feta chesse

\$25 per dozen

Smoked salmon tulips in a filo cup with caper and dill
Juniper cured carpachio with tapenade and balsamic on a focaccia crouton
Carmalized onion & mushroom baked tart
Grilled scallops with roasted corn salsa on a melon timbale
Proscuitto, Fig or melon and parmessan on savoury biscotti
Pemberton potatoes Filled with island goat's cheese and fresh herbs.
Cherry tomato stuffed with pearl bocconcini, basil and crispy pancetta

\$29 per dozen

Dungeness crab salad with carrot sesame salad and edamame bean
Port syrup poached pear and stilton on vol a vent
Pemberton potato vichyssoise with toasted pumpkin seed
Lemon poached BC spot prawns on roasted zucchini caper aioli
'Mille feuille' of North Arm beets Sieglinde potato and goat's cheese puree

Sweet canapés/petite desserts

\$29 per dozen

Mini crème brulees with berries on a china spoon
Petite chocolate cakes with crème anglaise
Tiramisu in a shot glass- espresso and mascarpone with lady fingers
Fresh Fruit pastry tartlets with pastry crème
Chocolate truffles, hazelnut and praline filling
Chocolate dipped strawberries
Chef's selection Petite fours
all canapes are priced by the dozen and orders require a minimum of two dozen per type.



Cocktail & Receptions **Cheese, platters and dips**

All of our platter and cheese boards are made to serve 10-15 guests for a regular or 20-25 guests for a large.

Fine Cheese Boards

A seasonal variety of cheeses from the region served with chutneys and preserves to compliment your selection. Your board may include cheeses from David Woods and Moonstruck Organic Cheeses of Saltspring island and Hilary's Cheeses of Cowichan Bay.

Regular marble \$75, medium marble \$135

Cut Cheese Platter

A selection of Gouda, Gruyere, Havarti, Aged Cheddar cheeses pre cut for your convenience with fresh melon, seedless grapes, fresh bread and biscuits

Regular board \$50, Medium board \$90

Chili lime dipping prawns

Extra large seared cocktail prawns served with aioli and a chili cocktail sauce over a bed of frisee endive

Regular bowl \$50, large bowl \$90

Seared rare tuna

Pacific Albacore tuna crusted with spices and served with with wasabi, asian sasame salad, pickled ginger and sweet soy serverd with crostinis

Regular platter \$60, large platter \$110

Oysters on the half shell

Fresh from the market Pacific oysters served with mignonette, fresh lemon, wasabi, tabasco, on a bed of ice

Regular platter \$60, large platter \$110

Seafood Tower

A selection of seasonally available seafood which may include oysters, smoked, cured and candied BC salmon, Sweet Chili Prawns, Dungeness Crab dip and mussels with pickled fennel salad.

Regular tower \$120, large tower \$195

Crisp vegetable crudite platter

Bite size fresh vegetables with yoghurt cumin dip tomatoes, cucumber, carrots, celery, bell peppers, broccoli, cauliflower, mushrooms, and olives.

Regular platter \$40, Large platter \$60



Antipasto & Marinated Veggies platter

Grilled chorizo, mediterranean deli meats, olives assortment, sauteed artichokes, grilled zucchini & peppers, baby tomatoes, marinated bocconcini cheese, gherkin pickles, fresh and toasted baguette
Regular platter \$75, Large platter \$135

Apres platter

Crab cakes with Remoulade sauce, Spicy chicken wings ranch dip, Beef Keftas with raita dip, Vegetarian and meat spring rolls, with sweet chili dipping sauce, Petite savoury quiches
Full chafing dish for 10 guests \$110

Dips platter

Homous with kalamata olives
Roasted Bell pepper, and chevre dip
Spinach, artichokes dip
Dungeones crab, cream cheese and chive
Handcut Salsa and Guacamole
Raita dip (indian dip)
Please choose three dips from the above choices
Dip platters are all accompanied by assortment of olives, pickles, crudite vegetables and appropriate breads, chips and biscuits.
Regular platter \$50, Large platter \$90

Fresh Fruit platter

A fresh selection of fruits cut and displayed on a platter seasonally available may include apples, apricots, melons, kiwis, mangoes, oranges, grapes, peaches, pineapple, pears, cherries, strawberries,
Regular platter \$50, Large platter \$90



Barbeque Menus

Our BBQ Menus are available for virtually any group size in any location, Please ask us for a full quote to include set up and rental charges that may apply.

Burger BBQ's

Simple Burgers and Dogs Menu \$20-

Natural Beef Hamburger, All Beef Gourmet Smokie and Vegetable Burger Barbeque, all the sauces, and produce you can ask for with your burger, , choice of two "classic" salads, selection of chips, fresh bread and watermelon and cookies for dessert.

Hand made Burger and Sausage Grill \$28

Hand made Natural Beef Hamburgers , BBQ Chicken burger, Gourmet smokie sausages and handmade Lentil Burgers for the veggy palate; all are served with caramelized onions, big dill pickles, cheddar cheese slices all the sauces, and produce you can ask for with your burger, your choice of any three salads and our fresh baked dessert platter with fresh fruit.

Entrée BBQ's

All entrée BBQ's come with choice of any three salads, and fresh corn on the cob,

Best of the Grill Menu \$36

Please choose three items from:

Ribeye Steak with Horseradish red wine rub and dijon bbq sauce

Fillet of Salmon with Candied Ginger Sesame Sauce

Pesto Grilled Free Range Chicken Breast

Pork Baby Back Ribs with Smoked Apple BBQ Sauce

Vegetable Skewers, variety of seasonal veggies marinated and grilled

Premium Grill \$42

Please choose three items from:

Grilled natural beef tenderloin, dijon & juniper rub, peppercorn demi

Free Run Chicken breast with coconut curry sauce

Grilled Pacific Halibut Fillet with lemon butter cilantro sauce

Skewers of Jumbo prawns

Portobello Mushroom Barbeque marinated in sea salt, lemon and olive oil



Classic salads

Tossed spring greens, crisp vegetables, pine nuts, fresh cherry vinaigrette
Caesar salad, fresh croutons, creamy anchovy dressing, shaved parmesan
Nugget potato salad, fresh mint, dion mustard, aioli
Penne pasta, tomato vinaigrette, olives, bell peppers, feta cheese
Crisp cut chop salad with creamy herb dressing, and lots of crunchy vegetables

Fresh Picks Salads

Mediterranean tomato salad, red wine herb vinaigrette, cucumbers, olives
Spinach salad, grated carrot, spiced pecans, miso honey vinaigrette
Grilled mediterranean vegetables, fresh pesto, balsamic syrup
Fresh tabbouleh with parsley, mint, citrus juice, and seasonal vegetables
Orzo salads with loads of fresh local vegetables

Dessert platter

A fresh baked selection that may include; brownies, carrot cake, berry oat square, chocolate nut square, lemon square, peanut butter square, white chocolate cheesecake square and cookies.

Farm fresh fruit platter

Fruit platter sourced from the best that BC has to offer during the summer season, lots of fresh berries, grapes, melons, peaches, plums, apples, pears.

The details

- All BBQ menu prices are based on minimum group of 30 guests & are per person
- The simple burger menu comes with disposable plates and set up.
- All other menus come with picnic or china plates, utensils, serviettes.
- Whistler Cooks can supply BBQ's for your event
- Service staff charges not included, please ask us to quote on your event to determine exact staffing needs.
- Please add 5% GST and 17% gratuity to above prices.
- Some limitations may apply.



Gastronomic Buffet Menu

Salads and cold plates

Classics

Tossed spring greens, crisp vegetables, pine nuts, fresh cherry vinaigrette
Caesar salad, fresh croutons, creamy anchovy dressing, shaved parmesan
Nugget potato salad, fresh mint, djon mustard, aioli
Penne pasta, tomato vinaigrette, olives, bell peppers, feta cheese
Crisp cut chop salad with creamy herb dressing, and lots of crunchy vegetables

Fresh Picks Salads

Mediterranean tomato salad, red wine herb vinaigrette, cucumbers, olives
Spinach salad, grated carrot, spiced pecans, miso honey vinaigrette
Grilled mediterranean vegetables, fresh pesto, balsamic syrup
Fresh tabbouleh with parsley, mint, citrus juice, and seasonal vegetables
Orzo salads with loads of fresh local vegetables

Main Dishes

Roast rib of beef served with a wild mushroom and port jus
Pan seared maple glazed BC Salmon with an anise peach chutney
Mahi mahi fennel seed crusted & grilled coriander, kafer lime coconut sauce
Roast leg of lamb in minted demi and roasted aubergine
Roast loin of pork stuffed with caramelized onion & apricot, roasted celery root and a red wine jus
Roasted squash cannelloni with tomato herb coulis and farmhouse feta cheese
Roast free range sage dusted chicken breast with apple walnut compote

Side Dishes

Seasonally available- local, natural and organic
Steamed local vegetables tossed in fresh herbs and butter
Roasted root vegetables with slow cooked garlic and herb oils
Roasted Pemberton Organic Potatoes Glazed with Mint, Dijon and Rosemary
Lemon and fresh herb Wild Rice Pilaf
Pepper and Thyme Scalloped Potatoes
Bread and Butter

Desserts

Fresh fruit & dessert squares platter; brownies, fruit square, & cookies.
Fresh baked pies, apple, mixed berry & seasonal

Cakes

White Chocolate Cheesecake with sour cherry topping
Chocolate torte with raspberry coulis
Caramel Hazelnut Tart roasted hazelnuts and sticky caramel
Tiramisu a creamy chocolate, mocha sensation
Ask us to make a special cake for your special event



Menu pricing

Gastronomic menu

Your choice of three cold plates,
Three mains, two sides
And any two desserts
\$48 per person

Deluxe menu

Canapés reception from our cocktail menus
Your choice of three cold plates,
Three mains, three sides
And any three desserts
\$60 per person

Express menu

Everything you need
Two cold plates
Two mains and two side dishes
One dessert – squares or pies.
\$38 per person

Details

Please add 5% GST and 17% gratuity to above prices

Some minimums and menu selections may apply
Menu items as quoted will include meal only, no beverages have been included,
please request prior to booking if needed.

Whistler Cooks will supply plate ware, flatware and linen supplies for the purpose
of serving guests, we will provide all cooking and or set up utensils

Services will include cooking and set up of meal for serving guests, general
cleanup of area used and any equipment used on premises

Please consider additionally charges for
extra tables and chairs from \$3 person
please add service staff \$25 hour, aprox one staff per 10 guests required for five
hours.



A Grazing Buffet Stand Up Affair

A Canapés Reception

Salads and intermediate courses

Poached asparagus tips in cherry vinaigrette with toasted almonds
Roasted baby fingerling potatoes in a pesto dressing
Roma tomato and Bocconcini cheese in balsamic reduction
Grilled vegetables in herb vinaigrette

“Entrée” courses offering the following

Medallions of Beef Tenderloin served with a port reduction & roast vegetable
Pan seared maple glazed BC Salmon with an anise peach chutney
Lamb popsicles with a mint tapenade
Seared rare Albacore tuna with candied ginger and wasabi crème fraiche
Sweet chili Lime Prawns with cilantro aioli over a bed of organic greens
Fresh breads and preserves

Dessert courses

A selection of small tasting desserts-
Mini crème brulees with berries on a china spoon, Petite chocolate cakes with crème anglaise, Tiramisu in a shot glass- espresso and mascarpone with lady fingers, Chocolate truffles, hazelnut and praline filling, Chocolate dipped strawberries

Fine Cheese Board

A seasonal variety of cheeses from the region served with chutneys and preserves to compliment your selection.

From \$60 per person.

Please ask us about a complete quote with rentals, service, gratuity and taxes complete.



Fine Dining Menu

Appetizers

Wild Mushrooms Tart

Layers of crisp filo pastry, with ragout of Portobello, shitake and oyster mushrooms with fresh herb and shallot vinaigrettes

Prawns on Endive

Chilled BC spot prawns with a refreshing salad of belgian endive, cucumber and avocado, spiced tomato coulis

BC Salmon Sampler

A selection of salmon delicacies which may include smoked salmon, salmon candy or cured salmon, biscuits, capers and lemon zest

Carpachio of Beef Tenderloin

Thinly shaved pepper cured beef with extra virgin olive oil, parmessan reggiano, caper berries and fresh cracked pepper

Pan Seared King Scallops

Served over saffron and chive risotto with buerre noisette

Dungeoness Crab Cakes

The sweet flavours of fresh local crab combine with a zesty red pepper jelly, over Pemberton potato galette

Risotto Intermezzo

With parmesan, thyme and prosciutto



Fine Dining Menu

Soups

Prawn Bisque

Rich pacific bliss, prawn and crab stock reduced with brandy, finished with seared spot prawns & crème fraiche

Tomato Basil Soup

Plum tomatoes, pine nuts, olive tapenade

Roast Butternut Squash Soup

Sweet fall squash with cardamom crème fraiche

Carrot, Orange & Coriander Soup

Toasted sesame seed crème fraiche

Roasted Celeriac Puree

Silky smooth soup simmered with light cream, topped with crumbled Stilton

BC Smoked Sockeye Salmon Chowder

Wild salmon, fresh local vegetables, light cream

Salads

Smoked Duck and Organic Field Greens

Spiced pecans, orange segments blackberry balsamic vinaigrette

Salt Spring Island Cheese Salad

Corn meal crusted brie, pine nuts, cherry tomato, and cherry vinaigrette on bed of baby lettuces

Classic Caesar Salad

Chopped hearts of romaine with our robust anchovy dressing, fresh baked croutons, and shaved Parmigiano-Reggiano

Pacific Dungeness Crab Salad

Baby lettuces dressed with tomato aioli, boiled egg, marinated red onion dressing, baby tomatoes



Fine Dining Menu
Main Courses

Hazelnut crusted Venison

Over celariac puree with redcurrant reduction

Lamb Rack Tapenade

pan seared, crusted with black olive tapenade, chanterelle mushroom sauce

Grilled Fillet of Beef tenderloin

Roasted garlic and peppercorn port reduction

Pan Seared Fillet of Salmon

Olive and herb crushed new potatoes crisp arugula and lemon emulsion

Sesame crusted Albacore Tuna

Green Beans, organic potatoes and grainy mustard vinaigrette

Pan Seared B.C Halibut

Okanagan peach compote

Free Range Chicken Supreme

Stuffed with mushroom duxelle, served with baby shallot jus

Baked Winter Squash Flan

Filled with roasted root vegetables glazed with goat's cheese, beetroot

All main courses are served with a selection of fresh local vegetables accompanied by rice or potatoes as appropriate



Fine Dining Menu Desserts

Warm Chocolate Liquid Centred Cake

with chocolate sauce and vanilla Ice cream

Sticky toffee date pudding

With brown butter caramel sauce and ice cream.

Classic Crème Brulee

Orange custard with candied sugar

Chocolate Dacquoise

Layers of almond meringue with chocolate mousse and ganache

Strawberry Hazelnut Meringue

Fresh strawberries folded into whip cream between two layers of meringue

Goats cheese cheesecake

With a pistachio brittle crust and port poached pears.

Maple pecan cheesecake

Pecan crust and maple cheesecake filling.

Price Fixe Fine Dining Menus

Prices and details

As each event is as unique as those who host it, we look forward to meeting your needs in creating a custom meal to remember.

Our four and five course meals range from \$80.00-120.00cdn.per person.

Please add 6% GST and 17% gratuity to above prices

Minimum booking of \$600 per event.

Please inquire about your requested menus pricing.

Menu items as quoted will include meal only, no beverages have been included, please request prior to booking if needed.

Whistler Cooks will use plate ware, linen and paper supplies on premises for the purpose of serving guests, we will provide all our own cooking utensils and soft wares.

Services will include cooking and serving guests, cleanup of cooking and plate wares and general clean of any equipment used on premises and loading of dishwasher at end of service.



A dinner at the chalet, a gastronomique event

Chef Grant Cousar's Whistler Cooks team will prepare a memorable meal at your chalet with suggested wine pairings.

Canapes reception- Sparkling

Prosciutto, Fig and pecorino on savoury biscotti

Mascarpone and fall mushroom profiteroles

Dungeness crab salad with marinated cabbage and edamame bean

Lemon poached BC spot prawns on roasted zucchini caper aioli

'Mille feuille' of North Arm beets Sieglinde potato and goat's cheese puree

Amuse bouches- Sauvignon Blanc

Smoked Frazer Valley Duck breast

Sour cherry compote, soda bread crisp and organic greens

Appetizer- Chardonnay

Gravlax of Pacific Salmon

Fresh citrus & pepper crusted moonstruck organic goats cheese.

Soup- Pinot Noir

North Arm Farm roast squash puree

thyme oils and toasted pumpkin seeds

Palate cleanser

Citrus Sorbet

Entrée-Zinfandel

Hazelnut crusted Loin of Venson

juniper & blackberry reduction farmhouse vegetables & Pemberton potatoes

Dessert- Port

Moonstruck Dairy's Goat cheesecake

poached pears & praline crumble

Coffee and tea

Petit Fours

Price \$135 per person



Other details and info

Whistler Cooks can provide complete event management for your event please ask us how we can help make your event a great one.

Things to consider when planning an event

Timing of meals

Breakfast 30-60 minutes

Lunch 30-60 minutes

Dinner only 60-90 minutes

Dinner reception 90-120 minutes

Cocktail reception 1-3 hours

Quantities of food

Whistler Cooks knows our guests need energy when in the mountains, our food is also very rich, so please expect comfortable portions. Dinner meals are based on 5-8 oz serving of protein with allowances made style of dish, culture and diet.

Cocktail Party Planning

Afternoon 6-12 pieces

Pre dinner 4-8 pieces

Stand up dinner 12 pieces or more

Other charges to consider:

Service staff \$25 per hour

Chef staff \$50 per hour

Minimum four hour charge per staff

chef service is included in fine dining service

Rentals

We can supply from our inventory or arrange with our partner supplier for rental of everything from dishes to linen to tenting (for outdoor events). Please enquire for exact pricing, however here is a summary for your purposes.

Plates	\$5.25 dozen
Cutlery	\$3.50 dozen
Wine glasses	\$5.00 dozen
Linen napkins	\$1.00 per
Linen table clothes	\$12.00 per
Six foot banquet tables	\$9.00 per
Chairs	\$2.00 per



Whistler Cooks Fine foods Fresh sauces

Whistler Cooks produces a fresh line of sauces using the best local and imported ingredients. All our sauces are produced in Whistler and are fresh for 180 days from bottling in refrigerated storage. Our sauces are great for salads to meats, cooking to dressing, and basting to dipping.

Candied Ginger Sesame Vinaigrette

Great for spinach salad, sautéing seafood, marinate for Salmon

Basil Pesto Vinaigrette

On light lettuces like butter or iceberg, breads, potatoes, pasta, white fish, or chicken

Balsamic Blackberry Vinaigrette

Salad or satay & beef tenderloin

Oven Dried Cherry Vinaigrette

Fresh salads, grilled vegetables, and game meats

Mint Dijon sauce

Absolutely great on lamb rack or roast, and potatoes, nice dip for fresh bread too.

Miso Honey cilantro sauce

Sweet and salty dressing for arugula, spinach, spring rolls and anything a little fusion Asian.

All sauces are made fresh and must be kept cool or refrigerated at all times. Due to the seasonal nature or quality produce some recipes may not be available at all times, please call to determine current recipe availability, or for orders or a store in your area.

These sauces are fresh! Please keep refrigerated or cool at all times