



Whistler Cooks Catering Company

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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 also employs the best chefs & serving staff to further complement 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

Whistler Cooks Catering Company

4-1345 Alpha Lake Road Whistler, BC V0N 1B1

chef@whistlercooks.com www.whistlercooks.com

Telephone 604 938 8835 Fax 604 938 8814



A la carte breakfast menu

<u>Whistler Continental</u> Fresh baked pastries (croissants, fresh breads, danishes and muffins available), preserves, yoghurt, cereals, fresh fruit and a selection of juices, coffee and tea.	\$15.00
<u>Hot Breakfast</u> Scrambled eggs, English banger sausages, maple smoked bacon, hash browns and bread assortment with preserves. Coffee and assorted teas.	\$15.00
<u>Executive Continental</u> Fresh baked pastries (may include a selection of muffins, croissants, Danishes and bagels with preserves). Freshly brewed coffee and assorted teas	\$8.00
<u>Boxed Breakfast</u> For those on the go- either a breakfast burrito or a breakfast sandwich with fresh fruit, coffee, and juice.	\$11.00

A la carte add ons:

Beverage

Fresh juice selection, Orange, Apple & Grapefruit	\$3.50
Bottled juice selections	\$2.50
Additional thermos of coffee (10 cups)	\$12.00

Cold items

Fresh fruit salad	\$4.00
Cereal selection including granola with milk and yoghurt	\$4.00

Hot items

Hot cereal	\$4.00
Add scrambled eggs to cold breakfast	\$3.00
Add breakfast burrito to above meals (supplement for scrambled eggs 4.75)	\$6.75
Add frittata to above meals (supplement for scrambled eggs 4.75)	\$6.75
English banger sausages	\$3.00
Maple smoked bacon	\$3.00

All prices are per person and based on a portion per, please enquire for exact amounts. Above 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

\$7.00

Fresh brewed coffee and tea assortment with cream, milk and sugars, fresh baked muffins, cookies and banana breads. Also available; hot chocolate and or apple cider

Deluxe java

\$11.00

Fresh brewed coffee and tea assortment with cream, milk and sugars, chocolate shavings, cinnamon shaker, belgian chocolate brownies, biscotti and banana breads. Also available; hot chocolate and or apple cider

Cool comfort

\$8.00

Cool drinks of fresh squeezed lemonade or ice tea with frozen fruit pops or gelato

House Chips and dips

\$11.00

Yam frites with cumin crème fraiche, tortillas with red pepper chevre and homous with grilled pita served with assortment of soft drinks, juices, and bottled waters.

Simple chips

\$7.00

Olive oil baked potato chips, pretzels, popcorn and tortillas with selection of drinks.

Granola and fruit

\$15.00

Cranberry lemon bars, bumbleberry oat squares, trail mix, fresh fruit skewers, selection of premium juices and waters, coffee and tea.

All prices are per person and based on a portion per, please enquire for exact amounts.

Above 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.



Lunches Menus

Working lunch, hot and platters

A make your own sandwich and grazing lunch \$16.50 per

A platter of deli fixings, deluxe meats and imported cheeses with condiments of pickles, olives, crisp vegetables, tomatoes, fresh lettuce and mustard and mayonaise. Includes a dessert platter of fresh baked goods and fresh fruit

Add on smoked salmon or grilled chicken on above platter \$2.50 per

Pasta buffet lunch \$21.00 per

Your choice of Linguine, Spaghetti, Penne, Rigatoni or Ravioli in a hearty tomato sauce, alfredo sauce or pesto sauce, with caesar or green salad, garlic toast and a dessert platter of squares and cookies

Add grilled chicken, meatballs, or sauteed shrimp to pasta \$4.00 per

Grilled chicken, Salmon buffet lunch \$25.00 per

Lemon artichoke marnited chicken breast or ginger sesame salmon with baby nugget potatoes or buttered linguine a green salad with fresh vinaigrette and cheesecake brownies for dessert

Sandwiches and Boxed

Platter style menu \$19.00 per

One and half sandwiches per person of your choice, selection of local and imported fruits, fresh baked dessert platter and a selection drinks of your choice.

Boxed Lunch \$15.00 per

One sandwich per person, a piece of fruit , dessert square or cookie and a drink of your choice.

Sandwich on fresh baked breads and red pepper flour tortilla wrap

selections include, but are not limited to the following:

Tuna Salad with wasabi mayonnaise, candied ginger and fresh carrot.

Provençal Grilled Vegetables with roast garlic aioli and goat cheese.

Montreal smoked meat with grainy Dijon mustard and dill pickle.

Mixed deli cuts, Genoa Salami, and Proscuitto with Brie cheese and dijon.

Black forest ham and swiss cheese with dijon and tomato.

Smoked turkey breast and cheese with lettuce and tomato.

Slow roasted beef with horseradish spring lettuces and tomato.

Julienne of fresh spring vegetables with pesto vinaigrette.

Chicken Salad with fresh grilled breast, toasted pecans & a balsamic aioli.

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Fresh in season local and imported fruits. Your basket may include apples, apricots, melons, grapes, peaches, pineapple, pears, cherries, strawberries

Our pastry chef bakes fresh cookies, dessert squares and many other delectables
Add \$3.00 per or \$5.00 for both

We also offer: (your menu may already include)

Fresh made trail mix	Add \$3.00 per
Bags of chips, pretzels and snacks	Add \$2.00 per
Hot soup	Add \$4.00 per
Fresh salads	Add \$3-5.00 per for 1-2 types
Beverages, pops, juices, waters	Add \$2.50 per
Premium beverages, happy planet juices	Add \$3.50 per

Available soup and salads;

Salads

Tossed spring greens with fresh cherry vinaigrette
Caesar salad with fresh croutons
Nugget potato salad with pesto aioli dressing
Penne pasta with brunoise peppers and a creamy red wine dressing
Mediterranean tomato salad, with cucumbers and olives
Spinach salad with grated carrot spiced pecans & miso honey vinaigrette

Soups

Fresh Tomato Basil Soup with olive tapenade
Butternut Squash Puree with crème fraiche
Wild mushroom soup with pesto
Black bean and cilantro and tortillas
Roasted yam and pepper soup with crème fraiche
Salmon chowder with new potatoes and corn

All prices are per person and include buffet set up, china, flatware, and glassware (except box lunch), clean up and delivery.
Should you wish a menu not listed above, please ask us. Please enquire if you wish a specific item or recipe
Some limitations may apply.
Please add 17% gratuity to all service events and 6% gst to all prices.



Cocktail & Receptions menus

Canapes

Petite quiche of brie and prosciutto
Prawns on cucumber round with tarragon aioli
Wild portobello and mushrooms tarts
Grilled chicken puffs with pesto and parmesan
Spinach and artichoke squares with balsamic
\$20.95 per dozen pieces

Smoked salmon tulips on pumpernickel with caper and dill
Sun dried tomato, roast garlic and goat cheese on baguette
Juniper cured carpachio of beef on baguette crouton
Pancetta and gruyere gougieres
Grilled scallops with corn salsa
Chicken satay with peanut sauce
Dungeness crab cakes with caper aioli
Mole shrimp with baby polenta muffins
\$24.95 per dozen pieces

Poached pear and stilton on puff pastry
Mascarpone and fall mushroom profiteroles
Prawns on cucumber angel hair in potato nests
Tuna tartare with fresh dill on crispy soba noodle
Crisp vegetable rolls with peanut sauce in Nori
Seared crab with prosciutto & goat cheese on cucumber round
\$28.95 per dozen pieces

all canapes orders require a minimum of two dozen per type.



Platters and Cheese boards

Fine Cheese Boards

A selection of local and imported cheeses and fresh fruits served with fresh bread and biscuits. St. Pauline, Oka, Chevre, Gouda, Gruyere, Stilton, Havarti, Aged Cheddar and Roquefort
Strawberries, Melon, Kiwi, Apples, Peaches, Mango and Grapes
Small \$75, medium \$125, large \$175

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
Small \$50 for 10-15 guests
Medium \$85 for 20-25 guests
Large \$120 for 35-40 guests

Chili lime prawns dipping prawns

served with aioli and chili cocktail sauce over a bed of frisee endive
\$6.50 per person

Seared rare ahi tuna

with wasabi crème fraiche, prawn crackers, pickled ginger and sweet soy
\$7.50 per person

Oysters on the half shell

Fresh pacific oysters served with mignonette, fresh lemon, wasabi, tabasco, on a bed of ice
\$6.50 per person

Mediterranean platter

Grilled eggplant wrapped bocconcini, marinated artichokes, fine olive selection, Parmesan crisps, grilled asparagus with cherry vinaigrette, pancetta and melon baskets
\$7.50 per person



Antipasto & Marinated Veggies platter

Grilled chorizo, chilled marinated prawns, olives assortment, sauteed artichokes, grilled zucchini & peppers, baby tomatoes, marinated bocconcini cheese, gherkin pickles, fresh and toasted baguette

Small \$60 for 10-15 guests

Large \$100 for 20-25 guests

Apres platter

Crab cakes with Remoulade sauce

Sausage rolls with chili dipping sauce

Honey garlic chicken wings with bleu cheese sauce

\$100 for 20-25 guests

Dips and bowls

Root vegetable chips with spring onion and cumin crème fraiche

Homous with kalamata olives and grilled pita

Bell pepper, artichokes and chevre with tortillas

Asiago and roast onion dip with fresh baguette

Dungeoness crab, cream cheese and curry with biscuits

Small \$25.00 for 10-15 guests

Large \$40.00 for 20-25 guests

Crudite

Bite size fresh vegetables with yoghurt cumin dip

Tomatoes, cucumber, carrots, celery, bell peppers, broccoli, cauliflower, mushrooms, and olives.

Small \$30 for 10-15 guests

Large \$45 for 20-25 guests



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

Simple Burgers and Dogs Menu \$20-

Angus Beef Hamburger, All Beef Gourmet Smokie and Vegetable Burger Barbeque,
Two salad from the following; Tossed Spring greens with fresh vinaigrette
Caesar salad with fresh croutons
Nugget potato salad with pesto aioli dressing
Penne salad with brunoise
Selection of Chips
Watermelon and Cookies

Hand made Burger and Sausage Grill \$28

Hand Packed Angus Beef Burgers , Hand Made Smokie Sausages and Lentil Burgers for the veggy palate; all are served with caramelized onions, big dill pickles, fresh produce and lots of sauces, cheddar cheese

Best of the Grill Menu \$31-

Ribeye Steak with Horseradish Demi Glace, Fillet of Salmon with Candied Ginger Sesame Sauce, or Pesto Grilled Chicken Breast, or Pork Baby Back Ribs with Apple Smoked Sauce

Premium Grill \$38-

Grilled Organic Bison with dijon and juniper rub, Free Run Chicken with coconut curry sauce or Grilled Pacific Halibut with lemon butter cilantro sauce

Surf and Turf \$41-

Alberta New York strip with hotel butter,
Free Run Chicken with dijon rub
and skewers of jumbo prawns
add lobster tail for \$10 per or half dungeoness crab for \$9per

Vegetarian menu or add to \$31-

Vegetable Skewers or Portobello Mushroom Barbeque



Menus include three salads

Classic salads

Tossed spring greens with fresh vinaigrette
Caesar salad with fresh croutons
Nugget potato salad with pesto aioli dressing
Penne salad with brunoise vegetable and red wine vinaigrette
Crisp cut chop salad with creamy herb dressing, and lots of crunchy vegetables

Fresh Picks Salads

Mediterranean tomato salad, with cucumbers, peppers, feta cheese and olives
Spinach salad with bacon bits, spicy pecans and creamy asiago dressing
Arugula with grated carrot, almonds and miso honey dressing

also consider adding for \$3.50 per
Grilled marinated asparagus and fresh corn on the cob
(included in premium and surf and turf menus)

Dessert platter including: Brownies, carrot cake, nanaimo square, and cookies

Farm fresh fruit platter using the best that BC has to offer during the summer season

Fresh breads, produce and condiments to suit each of the above menus

All prices are based on minimum group of 30 guests are per person and include, picnic or china plates, utensils, serviettes.

Exception for the simple burger menu come with disposable plates and set up.

Please add 6% GST and 17% gratuity to above prices.
Some limitations may apply.



Full Service Breakfasts and Brunches

Glacier breakfast three eggs any style, two pieces of english banger sausage and maple smoked bacon, Pemberton hash brown potatoes, fresh fruit, fresh juice, pastries and brewed coffee and tea \$22.00

Eggs benedict 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. Served with country roasted hash browns, a selection of juices, coffee and tea \$28.00

Frittata a spanish style oven baked omelette with chorizo sausage, mushrooms, caramelized onions, spinach, olives and cheese served with a tuscan style toast. Served with country roasted hash browns, a selection of juices, coffee and tea \$26.00

Crepes have them sweet or savoury with a berry and fresh fruit compote or ham, asparagus and cheese. Sweet style is served with spring lettuces tossed in a light vinaigrette and savoury served with country roasted hash browns both come with a selection of juices, coffee and tea \$26.00

Rainforest Toast Two slices of hearty whole grain toast soaked in eggs, cream and cinnamon cooked till golden brown and topped with blueberry sauce and a side of maple smoked bacon and fresh fruit, juices, coffee and tea \$25.00

Breakfast Burrito fresh scrambled eggs, black beans, tomato salsa, spinach, sour cream and bacon wrapped in a flour tortilla and served with country roasted hash browns, a selection of juices, coffee and tea \$24.00

Whistler Continental Fresh baked pastries (croissants, fresh breads, danishes and muffins available), preserves, yoghurt, cereals, fresh fruit and a selection of juices, coffee and tea \$18.00



The Anyday Brunch

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, grilled vegetables, fresh breads, caesar salad, condiments selection, dessert cakes and truffles served with fresh juices, coffee and tea. (menu based on group size of 20 or more) \$55.00

All prices are person and include set up, casual service chef staffing (buffet or plated), clean up and delivery.
Please add 6% GST and 17% gratuity to above prices.
Should you wish a menu not listed above, please ask us, we specialize in customizing our menus to suit your needs. Some limitations may apply.



Gastronomic Buffet Menu

Salads and Cold plates

Mixed Organic Greens with oven dried cherry vinaigrette
Greek salad, with tomatoes, cucumbers and olives
Robust Caesar Salad with fresh Parmesan and thick anchovy dressing
Tortellini salad with creamy pesto vinaigrette
Tomato Bocconcini salad with marinated onions
Grilled vegetable platter with bell peppers, zucchini and eggplant

Main dishes

Roast Rib eye of Beef served with a horseradish au jus
Spring Salmon Canadiana served with a ginger glaze
Mahi Mahi with champagne cream
Roast leg of lamb with mint gravy
Pork strip loin with cherry & fig stuffing
Roast free range chicken breast with pesto
Vegetable curry with tofu and lentils

Side dishes

Fresh vegetables -varieties of seasonally available,
Steamed or roasted
Roasted Pemberton nugget potatoes with minted Dijon tapenade
Wild rice pilaf with lemon and thyme
Potatoes au gratin with rosemary
Tagliatelle pasta with fresh herb and butter
Fresh bread and butter

Dessert

Selection of dessert squares with fresh fruit or
Selection of fresh baked pies with fresh cream or
Cakes and tortes selection
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



Menu pricing

Gastronomic menu

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

Deluxe menu

Option to add canapés from our cocktail menus
and three sides and 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

Please add 6% 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
service staff \$25 hour, aprox one staff per 10 guests required for five hours.



A Grazing Buffet Stand Up Affair

Reception canapés

Petite quiche of brie and prosciutto
Grilled chicken puffs with pesto and parmesan
Spinach and artichoke squares with balsamic
Sun dried tomato, roast garlic and goat cheese on baguette
Juniper cured carpachio of beef on baguette crouton
Grilled scallops with corn salsa
Dungeness crab cakes with caper aioli
Mascarpone and fall mushroom profiteroles
Crisp vegetable rolls with peanut sauce in Nori

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
Morsels of Spring Salmon Canadiana finished with mango compote
Lamb popsicles with a mint tapenade
Seared rare ahi tuna with candied ginger and wasabi crème fraiche
Chili Lime Prawns with aioli over a bed of frisee endive

Dessert courses

A selection of small tasting desserts-
Petit crème brulee, chocolate soufflé cake, cardamom coffee cake with
cookies, tarts, truffles and chocolate dipped strawberries.

Fruit and cheese platter

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 tiger prawns on a bed of curly endive with a lime chili aioli, crisp spinach and root vegetable tempura

BC Smoke Salmon Platter

A selection of salmon delicacies, but mainly wild cold smoked salmon with dill crème cheese, biscuits, capers and lemon zest

Asparagus with duo of sauces

Poached fresh asparagus with a classic lemon hollandaise and sumptuous sweet vinaigrette served with a soft polenta

Carpachio of Beef Tenderloin

Thinly shaved pepper cured beef with cilantro dressed greens, grated parmesan reggiano, caper berries and blackberry balsamic sauce

Sea Scallops Noisette

Plump scallops pan seared, then served with a pine beurre noisette atop a bed of wintergreens, and edamame

Dungeoness Crab Cakes

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

Pan seared BC sheep's Brie

with sun dried tomatoes, wintergreens and warm mustard vinaigrette.



Fine Dining Menu
Soups and Salads

Crab Bisque Cognac
a rich moment of pacific bliss

Fresh Tomato Basil Soup
with a pine nuts and olive tapenade

Butternut Squash Puree
with cumin crème fraiche, and pumkin seed oil

Curried Potato & Onion Soup
A mildly spicy green curry with Pemberton potatoes and green onions

Mixed Organic Greens
lots of crisp vegetables with oven dried cherry vinaigrette

Robust Caesar Salad
with fresh Parmesan and thick anchovy dressing

Tomato, Bocconcini and Artichoke salad
Big slices of ripe tomato, with marinated fresh mozzarella

French Green Bean Salad
With orange sections, toasted almonds and a miso honey vinaigrette



Fine Dining Menu

Main Courses

Venison Chateau

tenderloin of ranch raised venison with bearnaise and port Demi-glaze

Filet of Beef Tenderloin

smoked and grilled to medium-rare, served with a morel mushroom reduction

Lamb Rack Tapenade

pan seared then crusted with a black olive tapenade, and roasted to medium with a chanterelle mushroom sauce

Buffalo Striploin

Lightly marinated with red wine and horseradish grilled and finished with a stilton hotel butter

Veal Chop

Milk fed veal with a roasted pear infused armagnac sauce

Spring Salmon Canadiana

pan seared then baked, finished with a maple, peach compote

Charred Ahi Tuna

with sesame and a wasabi, ginger salsa

Timbale of Roasted Vegetables

A delight of sweet caramelized garden flavours, stacked with a curry infused goat cheese and finished with our cherry vinaigrette

Satchel of Chicken

breast of chicken cleverly hides, goat cheese, pistachio, and sun dried tomato, served with a fresh herb buerre blanc

All main courses are served with a selection of fresh local vegetables and your choice of potato, pasta or rice dishes we can prepare.



WHISTLER
COOKS
CATERING

Fine Dining Menu
Desserts

Warm Chocolate Liquid Centred Cake
with vanilla Ice cream

White Chocolate Cheesecake
with sour cherry topping

Creme Brule Orange
caramelized orange custard with almond tuile.

Tiramisu
a creamy chocolate, mocha sensation.

Dacquoise
Almond meringue layered with a praline chocolate mousse and ganache

Sticky toffee date pudding
With brown butter caramel sauce and ice cream

Apple Crunch
Cinnamon filo filled with caramelized apples and almond crunch

Chocolate chestnut Mousse
On flourless cake with ganache

Pear Struddle with crème anglaise
Caramelized pears in a delicate pastry

Fresh cheeses and fruit platter
A selection of the best local farm gate cheeses and fruits



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 Cook will prepare a memorable meal at your chalet with suggested wine pairings.

Canapes reception- Sparkling

Prawns & cucumber angel hair in spicy sesame potato nests
Fig syrup roasted shallots & goat cheese on baguette crouton
Seared rare ahi tuna on prawn cracker with candied ginger, wasabi
crème fraiche & sweet soy
Juniper cured carpachio of beef on rosemary crouton with black olive
tapenade, verdelaite cheese & balsamic syrup
Grilled scallops on lavosh flatbreads with fresh dill crème fraiche

Amuse bouches- Sauvignon Blanc

Balsamic pancetta, grapefruit marinated butternut squash, wine
macerated fresh melon & pumpkin seed oil

Appetizer- Chardonnay

Gravlax of Pacific Salmon with fresh citrus & pepper dusted Vancouver
Island cream cheese quenelles, miso & cilantro vinaigrette over rocket
greens

Soup- Pinot Noir

Sweet corn and mushroom soup with chanterelle crème fraiche, biscuits

Palate cleanser –

Citrus Sorbet

Entrée-Zinfandel

Roasted Bison Tenderloin with juniper & blackberry reduction
Timbale vegetable & Pemberton potatoes

Dessert- Port

A goat cheese cake with poached pears & praline crumble

Coffee and tea

Cookies & truffles

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



Whistler Cooks Fresh Food Café

Whistler Cooks great food can also be experienced for take out, or a casual lunch

Monday-Friday 9am-3pm

Come on by and experience a casual comfort meal experience in Function Junction Whistler and see the heart of the whole operation.

The menu is always changing and offers salads, sandwiches, burgers fresh baking hot entrees that still utilize fresh local ingredients, and our top chefs talents.

Give us a call for our weekly fresh sheet