

Fircom Event Menu

Friday Night Welcome Celebration

Enjoy a delicious meal with your friends and family while eating in the beautiful outdoors for a picnic on the main field or around a table in the Dining Hall. **All these meal packages come with a cookie dessert, complimentary coffee and tea served buffet style.**

Family Taco Night \$28 person

Corn Tortillas
Latin Spiced Pulled Beef, Pulled Pork and Refried Beans
 Add Vegan BBQ Jackfruit \$3/person
Classic toppings: cheese, lettuce, salsa, guacamole, sour cream
Pickled onion and pickled veggie toppings
Fresh Cortido Slaw (cabbage, onion, carrot, jalapeno, cilantro)
Mexi-Rice, Bean, and Corn Salad
Green Salad
Watermelon

Family BBQ \$30 person

House Made Turkey OR Beef Burgers
Veggie Burgers
Hot Dogs
Corn on the Cob
Potato Salad
Classic Coleslaw
Watermelon

Deluxe BBQ \$35 person

Your Choice of:

Wild Salmon  & Beef Burgers
Veggie Burgers
with all the fixings
Corn on the Cob
Potato Salad
Classic Coleslaw
Green Salad
Watermelon

Wedding and Banquet Dinners

Served Buffet Style


includes ceramic dinnerware, wine glasses, champagne flutes, water goblets, table linens, dining hall set-up, water-top up and table clearing.

Family Style available for \$3 per person
Only available for certain menu choices.

Garden Banquet \$40 person

Three Cheese Vegetable Lasagna
Summer Vegetable Ratatouille
Roasted Yam, Peppers, Onion, Mushroom and Tofu Medley
Sautéed Greens
Roasted Potatoes
Salad Greens with House-made Dressings
Fresh Baked House-made Breads with spreads
Fair Trade Coffee and Tea

Pacific West Coast \$42 person

Maple Glazed OR Herb Crusted Wild Salmon 
Three Cheese Vegetarian Lasagna
Roasted Seasonal Vegetables
Roasted Herbed Potatoes
Salad Greens with House-made Dressings
Fresh Baked House Breads with Spreads
Fair Trade Coffee and Tea


Farmer's Harvest \$42 person

Apple, Herb and Ginger-stuffed Pork Roast
Roasted Potatoes OR Rice Pilaf
Roasted Butternut Squash
Roasted Seasonal Vegetables
Salad Greens with House-made Dressings
Fresh Baked House Breads with Spreads
Fair Trade Coffee and Tea



Recommended by the Vancouver Aquarium as ocean-friendly.

Deluxe West Coast \$45 person

Choice of Maple Glazed OR Herb Crusted Wild Salmon 
Beef Roast with Green Peppercorn Sauce
Mash Potatoes
Roasted Seasonal Vegetables
Salad Greens with House-made Dressings
Fresh Baked House Breads with Spreads
Fair Trade Coffee and Tea

Southern BBQ \$45 person

- Fraser Valley Pork Side Ribs* \$48/person OR
 - Fraser Valley Pulled Pork \$45/person
- Chicken Thighs
House-made BBQ Sauce
Roasted Seasonal Vegetables
Classic Coleslaw
Potato Salad
Salad Greens with House-made Dressings
Cornbread
Fair Trade Coffee and Tea

*subject to availability

Chef's Signature Best \$50 person


Carved Roast Beef with Green Peppercorn Sauce,
Horseradish and Grainy Mustard

Fresh Cod with Mango Salsa on Creamy Cauliflower, Curry Oil 
Three Cheese Vegetarian Lasagna
Roasted Seasonal Vegetables
Mashed Potatoes
Salad Greens with Farm Fresh Flower Petals
With House-Made Dressings
Fresh Baked House Breads with Spreads
Fair Trade Coffee and Teas


Deluxe Appetizers

Minimum order of 40 pieces per type - \$2.25 per piece

Cold

Pear, Herbed Goat Cheese, and Crispy Pancetta
Tomato, Basil and Bocconcini Cheese skewer
Mini Cheese Scones
Spiced Squash and Avocado Crostini
Smoked Salmon, Dill Cream Crostini 

Hot

Orange and Ginger Chicken Satay
Tequila Lime Prawn 
Bacon Wrapped Dates
Mini Quiche
...more to come!

****Recommend 3 pieces per person before dinner, 8-10 pieces for earlier in the day, 16-20 pieces in lieu of dinner.*

Platters

Assorted Cheeses Platter

An array of cheeses served with house baked bread, crackers, and fruit
Small Platter (50 persons) \$175 (\$3.50 per person)
Medium Platter (80 persons) \$275 (\$3.45 per person)
Large Platter (100 persons) \$330 (\$3.30 per person)

Fresh Veggie Platter

A mix of colourful fresh veggies served with hummus and a creamy dill dip
Medium Platter (50 persons) \$75
Large Platter (80 persons) \$120

Fresh Fruit Platter

An assorted mix of seasonal and tropical fruit
Small Platter (50 persons) \$125
Medium Platter (80 persons) \$190
Large Platter (120 persons) \$250



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Desserts

Fircom's Chef is also trained in pastry and helps lead the team in a selection of delicious baked goods!
Minimum Order of 50 people.

Warm Brownie and Ice Cream Buffet

A warm brownie with a scoop of vanilla ice cream accompanied by house made sauces \$6/person
Brownie with 2-3 Earnest Ice Cream Flavours and house sauces \$ 10/person*
*based on availability and 1 month minimum booking request

Assorted House Cookies and Bars

Your choice of 2 options \$6/person(2 pcs per person):

Cookies: Double chocolate cranberry, Oatmeal chocolate chip/raisin, Ginger molasses
Bars: Brownie, Carrot cake, Fruit crumble bar

House-made Pies Buffet

An assorted selection can be made from Peach Blueberry, Strawberry/Raspberry Rhubarb,
Pumpkin, Apple, Apple Crumble Blueberry \$20/pie (8-10 pieces)

Chocolate Fondue

House made Chocolate and Angel food cake squares with Fresh Fruit
and a Chocolate fountain \$10/person

Late Night Snacks

Black Bean Nachos with Dips

Organic Tortilla chips layered with cheese, black beans, corn, and various peppers and served with salsa, sour cream and guacamole
Served on large platters \$8/person

Vegetable Samosas

Hot Vegetable Samosas served with Honey Mustard \$5.5/person

House Made Pizza

Large trays of house made pizza (cheese, pepperoni, hawaiian) \$90 for 24 pieces

Poutine

Served buffet style with hot of crispy fries, cheese curds and turkey gravy \$9/person