
FASPA AND COMPANY

A celebration of food, a gathering of friends

Spring/ Summer Appetizer Menu



Spring / summer artisan platters

*Priced per 20-30 guests

Seasonal Crudités

FROM THE GARDEN: ASPARAGUS, CARROTS,
RADISHES, CHERRY TOMATOES, BROCCOLI & SNAP
PEAS
BLACK PEPPER AND TARRAGON CREME FRAICHE

\$75

Artisan Cheeseplate

LOCAL CHEESES:
AGASSIZ FARMHOUSE, SMITS&CO, MT. LEHMAN
CHEESE CO.
HOUSEMADE CHUTNEYS & CANDIED NUTS
SEASONAL FRUITS AND CROSTINI

\$130

Charcuterie Board

HOUSE MADE RILLETTES, YARROW SMOKED DUCK
BREAST & LOCAL CURED MEATS
WITH GRAINY DIJON, BACON JAM AND
"THELMAS" PICKLES WITH CROSTINI

\$135

Smoked Wild Salmon

CHIVE CHEVRE, CAPER SALSA, PICKLED RED
ONION, & RYE CRACKERS WITH PRESERVED
LEMON, CAPER BERRIES AND FRESH CUCUMBER

\$100

Mediterranean Sampler

MIXED OLIVES, SPICED ALMONDS, MARINATED
FETA & FIGS
GRILLED & MARINATED VEGETABLES, LEPP FARMS
"COPPA" SALUMI, AND LEMON HUMMUS SERVED
WITH PITA

\$110

Oceannwise Seafood platter

SERVED ON ICE, A SELECTION OF:
SMOKED WILD SALMON WITH CAPER SALSA
WINE POACHED MUSSELS & SHALLOT VINAIGRETTE
FRESH SHUCKED OYSTERS, DUNGENESS CRAB,
AVOCADO MOUSSE,
SPICE CRUSTED AND SEARED RARE ALBACORE
TUNA AND WASABI AOILI

\$Market Price

Vegan Platter

BEEF TARTAR WITH PUMPKIN SEED DATE
CRISPS
CREAMY CASHEW DIP WITH FRESH & GRILLED
VEGETABLES
MINTED MISO PEA DAIKON ROLLS WITH SESAME

\$115

The Chilliwack Platter

SMITS&CO AGED GOUDA WITH RIVER VALLEY HONEY & LOCAL BERRIES,
WILD SMOKED SALMON AND FARM FRESH EGGS HERBED AOILI
YARROW MEADOWS SMOKED DUCK BREAST
FRESH, PICKLED AND ROASTED SEASONAL VEGETABLES FROM LOCAL FARMERS
MAGPIES SOURDOUGH BREAD AND CRACKERS \$135

Spring / summer Canapé Menu

*Priced per dozen

Minimum 3 dozen per order



Ocean

Hot:

CRISP SEARED DUNGENESS CRAB CAKES
WITH APPLE AND PICKLED RADISH SLAW (DF) \$40

PAN SEARED SCALLOPS WITH BACON BALSAMIC JAM (GF, DF) \$35

WEST COAST MUSSELS & CLAMS
SERVED IN A GARLIC, WHITE WINE AND HERB BROTH (GF) \$32

CLASSIC HALIBUT BRANDADE WITH ASPARAGUS PARSLEY SALAD
ON GRILLED CROSTINI WITH OLIVE OIL \$30

Cold:

ALBACORE TUNA WITH CUCUMBER SLAW
AND WASABI MAYO, SERVED IN A BLACK SESAME CORNET (DF) \$35

SMOKED WILD PACIFIC SALMON
CREME FRIACHE, BEET TARTAR ON A RYE CRISP \$32

WILD SALMON TARTAR WITH AVOCADO DILL MOUSSE
& CHIVE IN A BLACK SESAME CORNET \$35

Garden

Hot:

HERBACEOUS ABBOTSFORD RICE RISOTTO
SERVED IN A CHINESE SPOON (GF) \$28
OR FRIED RISOTTO ARANCINI, \$32

AGASSIZ FARMHOUSE BRIE WITH RHUBARB CHUTNEY AND HAZELNUT JAM
ON PUFF PASTRY \$32

CAULIFLOWER & PEPITA CILANTRO TACOS
SERVED IN A BABY CORN TORTILLA (GF, DF, VEGAN) \$30

CAMEMBERT, MUSHROOM AND ASPARAGUS
ON A POLENTA CRISP (GF) \$30

Cold:

STRAWBERRY, CANDIED WALNUT & MT. LEHMAN CHEESE CO CHEVRE
SERVED IN AN ABBOTSFORD ENDIVE (GF) \$30

SPICE ROASTED BEET WITH RYE CRUMBLE, AOILI
AND PICKLED MUSTARD SEEDS (DF) \$30

DAIKON ROLL WITH MISO, MINT AND PEA FILLING
BLACK SESAME SEED (GF, DF, VEGAN) \$32

Land

Hot:

LEMON BALM AND RHUBARB MARINATED HOLMWOOD FARMS LAMB RACK "POPSICLE"
WITH NETTLE PESTO (GF, DF) \$38

8 HR OLD YALE STOUT BRAISED PORK BELLY
WITH SALSA VERDE AND PICKLED MUSTARD SEED \$35

PROSCUITTO WRAPPED FIGS
WITH FARMHOUSE GOAT CHEESE AND HONEY (GF) \$30

BRAISED BEEF SHORTRIBS ON CROSTINI
BLUE CHEESE, CRISPY SHALLOTS, GARLIC AIOLI \$34

YARROW MEADOWS DUCK CONFIT TACOS
CABBAGE SLAW WITH RADISH AND LIME (GF, DF) \$35



CANDIED BACON, BLACKBERRY REDUCTION AND BRIE ON A PUFF PASTRY TARTLETTE \$30

Cold:

SEARED RARE CACHE CREEK BEEF CARPACCIO
ARUGULA, GARLIC AIOLI & BALSAMIC SERVED IN A PARMESAN CUP (GF) \$36

GELDERMAN FARMS PORK RILLETTES
SERVED ON A POTATO CRISP WITH BABY PICKLES (GF, DF) \$33



Canapé Suggestions

Afternoon canapés

2-4 HOURS
7-14 PC. PER PERSON

Pre Dinner

1-2 HOURS
3-6 PC. PER PERSON

*Cocktail canapés
(no dinner)*

4-6 HOURS
15-20 PER PERSON

FAQ

Service staff rates

Service labour charges are based on a minimum of 4 hours per employee. Labour charges begin at set up, and end with break down completion. For canapé events, we charge for at least 1 server for every 30 guests. For buffet functions, we charge for 1 server for every 25 guests.

Labour charges are as follows:

\$25/hour : Servers

\$25/hour : Bartender

Deposit and payment schedule

An initial deposit of 25% of the total cost is required when your quote and menu is approved to confirm your event. The remaining balance must be paid in full 3 days prior to the date of your event. Your menu is subject to 5% GST. Faspa and Co. accepts cheque, cash, and email transfer through online banking. The 25% deposit is non-refundable if any cancellation occurs within 30 days prior to your event.

Guaranteed numbers/deadlines

Final menu selection is due one week prior to your event. Any changes to the menu must be submitted 5 business days prior to up your event, and are subject to additional charges. Guaranteed numbers of guests must be confirmed one week prior to the event date. If number of guests decrease more than 50% from the original guest count, the price per guest may be increased. One week prior to your event date, your confirmed guest count will become your guaranteed number. You will be billed according to your guaranteed number, or the actual number of guests served, whichever is greater. Every effort will be made to accommodate any last minute increases to your guest count.

Food policy

Faspa and Co. will accommodate dietary substitutions and restrictions whenever possible. Faspa and Co. reserves the right to discard perishable food items 2 hours after the event according to foods safe practices. You may bring food containers to bring home leftovers after your event.
