



# EVENT MENU

[orders@gumtreecatering.com](mailto:orders@gumtreecatering.com)

[gumtreecatering.com](http://gumtreecatering.com)

250-558-7555

## GRAZING BOARDS

### ARTISAN CHEESE & CHARCUTERIE

*A Chef's selection of local cheeses and cured meats, showcasing the best BC has to offer! May include fresh fruits and veggie crudités, dips, jams, pickles, nuts, and more! Served with assorted crackers and breads.*

### ARTISAN CHEESE

*An assortment of the best local cheeses selected by our Chef. May include fresh fruits and veggie crudités, dips, jams, pickles, nuts, and more! Served with assorted crackers and breads.*

### VEGGIE CRUDITÉS

*Our classic veggie spread with house dips. Add vegan cheese for \$5/per person.*

### MEDITERRANEAN

*A selection of flavorful and colorful mediterranean spreads. May include hummus, baba ganoush, marinated feta, dolmades, spanakopita, olives, grilled pita, and more!*

### SALMON

*A variety of salmon selected by our Chef. May include smoked, candied, poached salmon, capers, red onion, pickled veggies, lemon wedges, flavorful spreads and more! Served with assorted crackers and breads.*

### OKANAGAN VALLEY FRUIT

*A selection of seasonal and local fresh fruits and berries with a sweet dip.*

*Gluten Free, Vegan/Vegetarian, and Dairy Free Options Available, Please Ask!*



# APPETIZERS

Minimum order of 2 dozen for each selection

## GARDEN

- Chickpea Falafel with Tzatziki
- Tomato, Basil, & Bocconcini Skewers with Balsamic Reduction
- Mini Gourmet Savory Tarts
- Roasted Tomato, Pesto, & Fresh Mozzarella Crostini
- Goat Cheese Bites with Chili Honey
- Chickpea Salad Spoons
- Brie & Pear Skewers
- White Bean Crostini with Lemon Salsa
- Mushroom Arancini with Garlic Aioli

## LAND

- Bacon Wrapped Dates & Apricots with Maple Glaze
- Greek Chicken Skewers with Tzatziki
- Bacon Jalapeno Devilled Eggs
- Buffalo Chicken Wontons
- Meatballs with Chimichurri Drizzle
- Bourbon Glazed Meatballs
- Curried Chicken Naan Bites
- Mini Beef Wellington with Horseradish Aioli

## SEA

- Sesame Tuna with Lime, Soy, & Cilantro Aioli
- House Crab Cakes with Lemon Dill Aioli
- Coconut Crusted Prawns with Spiced Chutney
- Smoked Salmon & Dill Crème Fraiche Crostini
- Bacon Wrapped Scallops
- Crispy Mushroom Cap with Cream Cheese & Lox
- Classic Prawn cocktail

Dietary restrictions? Please ask!



# CLASSIC BUFFET & FAMILY STYLE MENU

All buffet and family style meals are served with house focaccia & herbed butter

## SALADS

### GUMTREE'S FAMOUS CAESAR

with romaine, garlic dressing, parmesan, crispy prosciutto, and house made croutons

### ARTISAN GREENS WITH VELVET DRESSING

with seasonal mixed greens, fresh herbs, garden vegetables and our famous Velvet dressing

### OKANAGAN POTATO SALAD

with sautéed onion, bacon, pickles, dill, and apple cider dressing

### MEDITERRANEAN GRILLED VEGETABLE & ORZO SALAD

with grilled veggies, red onion, herbs, feta, and Mediterranean vinaigrette

### MIXED GREENS & BERRIES SALAD

with candied nuts, fresh berries, and poppyseed vinaigrette

### CAPRESE SALAD

with heirloom tomatoes, fresh mozzarella, basil, and balsamic reduction

### ROASTED BEETS, CITRUS, & GREENS SALAD

with citrus segments, roasted beets, roasted pistachios, and a bright citrus vinaigrette

### TURMERIC CHICKPEA & COUSCOUS SALAD

with carrot ribbons, arugula, dates, seasoned chickpeas and apple cider tahini dressing

## MAINS

### OKANAGAN WHITE WINE CHICKEN

chicken breast and thighs in a creamy white wine and herb sauce

### CEDAR PLANK SALMON

oven roasted on cedar planks with lemon and herbs

### BRAISED BEEF SHORT RIBS

tender red wine braised beef short ribs

### HONEY PORK TENDERLOIN

pork tenderloin in a honey garlic glaze

### TOP SIRLOIN STEAK

grilled and sliced Sirloin steaks topped with grilled onions

### WHITE WINE & CITRUS SALMON

white wine and citrus poached salmon filets with lemon, grainy mustard, and parsley

### PRIME RIB

garlic and mustard rubbed prime rib served with red wine au jus and horseradish

\*carved on site by our Chef for an additional fee\*

### TUSCAN CHICKEN

whole roasted herb rubbed chicken with Italian herbs and gravy

### MEDITERRANEAN VEGGIE PASTA

pasta, spinach, bell peppers, sun-dried tomatoes, artichokes, and creamy garlic parmesan sauce

## SIDES

### OKANAGAN HARVEST VEGETABLE MEDLEY

roasted with fresh herbs

### GRILLED VEGGIE PLATTER

with balsamic reduction (served room temperature)

### CARROT MEDLEY

with garlic and fresh parmesan

### BASMATI RICE PILAF

simmered in flavourful stock with citrus and fresh herbs

### MASHED POTATOES

with roasted garlic and buttermilk

### CRISPY NUGGET POTATOES

with olive oil, garlic, and rosemary

### ROOT VEGETABLE GRATIN

with cheese, garlic, and thyme - Chef Steph's specialty!

Minimum order of 20 people for two protein offering

Focaccia, 3 salads or sides, and 1 main starts at \$36/pp

Focaccia, 3 salads or sides, and 2 mains starts at \$46/pp

Menu additions can be added upon request - additional dishes start at \$5.75/pp

FAMILY STYLE - ADD \$4.75/PP PLUS ADDITIONAL STAFFING COSTS FOR PLATED SERVICES, PLEASE CONTACT US FOR MORE INFO!



## ASK US ABOUT CHILD FRIENDLY OPTIONS



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# THEMED BUFFET

MINIMUM ORDER OF 10 PEOPLE

## GREEK FEAST

Your choice of chicken souvlaki, lamb souvlaki, or both!

Served with grilled pita, hummus, tzatziki, traditional Greek salad, basmati rice pilaf, and Greek potatoes (**3 skewers per person**)

## MEXICAN FIESTA

Flour tortillas with your choice of protein:

- **Pulled Barbacoa Beef,**
- **Chicken Tinga**
- **Roasted Veggie & Black Bean tacos**

Served with: Mexican rice, refried beans, wedges of Mexican street corn, pico de gallo, avocado sour cream, pickled onion, shredded cabbage, lime wedges, and cheese (**3 tacos per person**)

## BURGERS, RIBS & BRATS

House made buns with your choice of 2 options:

**Gumtree Signature Grass Fed Beef Burgers**

**Grilled Chicken Breast Burgers**

**Local Helmut's Sausage Kitchen Bratwursts**

**BBQ Ribs**

Choose 3 of the following sides:

- Gumtree Artisan Greens with Velvet Dressing
- Famous Caesar Salad
- Okanagan Potato Salad
- Stuffed Potatoes
- Grilled Vegetable Platter
- Grilled Corn

Toppings: Lettuce, onions, tomatoes, pickles, bacon, cheese, mustard, ketchup, aioli, relish, and sauerkraut

*\*add a Chef on site grilling for an additional fee*

TELL US ABOUT ANY  
DIETARY RESTRICTIONS



# SNACKS & LATE NIGHT

## MINI TACO BAR

Our famous taco menu but mini!  
**(2 tacos per person)**

Choose one protein option:

- **Pulled Barbacoa Beef**
- **Chicken Tinga**
- **Roasted Veggies & Black Beans**

*Served with fresh pico de gallo, avocado sour cream, pickled onion, shredded cabbage, and cheese.*

## SLIDER BAR

Gumtree's signature sliders served with potato chips! **(2 sliders per person)**

Choose Proteins:

**Mini Beef Sliders:** served in fresh buns with cheese, mustard, aioli, lettuce and bacon.

**Mini Pulled Pork Sliders:** served in fresh buns with a coleslaw topping.

**Mini Falafel Sliders:** served in fresh buns with grilled onions, lettuce, and our house tzatziki.

## LOADED POTATO SKINS

Crispy potato skins topped with smoked bacon, cheese, and green onions. Served with sour cream.  
**(3 potato skins per person)**

## MAC & CHEESE

Everyone's favourite!  
Creamy macaroni and cheese with a crispy herb & garlic panko topping. Your choice of original or bacon mac & cheese.

## GOURMET SANDWICHES & WRAPS

A selection of our famous sandwiches & wraps served with potato chips!  
**(1 sandwich/wrap per person)**

We're happy to customize a menu for your occasion!





# DESSERTS

MINIMUM ORDER OF 10 PEOPLE

## BLONDIES & COOKIES

*Our famous Okanagan Blondies (white chocolate brownies) with an assortment of our freshly baked Gumtree cookies! (2 per person)*

## DESSERT GRAZING BOARD

*A decadent seasonal dessert selection created by our Pastry Chefs! Assortment will vary but may include items such as profiteroles, cheesecake, bundt cakes, sweet tarts, fruit crumble, seasonal fruit and more! (1.5 per person)*

## DESSERT SHOOTERS

*Enjoy a delicious assortment of individual shooters. Selection varies but may include seasonal cheesecake, panna cotta, tiramisu, and mousse. (1 per person)*

Something else in mind? We are happy to customize something for your special event!

## OKANAGAN FRUIT PIES

*Seasonal fruit pies, but mini!  
Served with chantilly cream. (1 per person)*

## GOURMET CUPCAKES

*Mini or regular size cupcakes.  
Signature red velvet with cream cheese icing, carrot cake with vanilla buttercream, lemon with lemon buttercream, and more! Contact us for more flavour options.*

**Mini size** (minimum 2 dozen)

**Regular size** (minimum 1 dozen)



# CELEBRATIONS

SAMPLE PACKAGES FOR ANY OCCASION

## OPTION 1

### ASSORTED GOURMET SANDWICHES & WRAPS

(1/2 sandwich/wrap per person)

### OKANAGAN VALLEY FRUIT BOARD

### VEGGIE CRUDITÉ BOARD

### BLONDIES & COOKIES

## OPTION 2

### ASSORTED TEA SANDWICHES

*Cucumber, smoked salmon, egg salad, ham, and turkey*

### VEGGIE CRUDITÉ BOARD

### MINI SAVOURY HORS-D'OEUVRE

### OKANAGAN FRUIT BOARD

### MINI CUPCAKES

## ADD-ONS:

Coffee & Tea

Bottled Water

Sparkling Water

Sparkling/Flavoured Juices

Soft Drinks

## INDIVIDUAL GRAZING BOXES OR CUPS

A chef's selection of local charcuterie, cheeses and house appetizers with grazing items that may include flavorful spreads, veggie crudités, crackers, and more.

**We are happy to customize a package for your occasion!**



Collectively we can make a difference and reduce our environmental impact! If you require compostable (disposable) plates, cutlery, bowls, or napkins - these can be added for an additional charge.



GUMTREE  
CATERING  
MADE IN THE OKANAGAN

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