



2025

EVENT MENU

gumtreecatering.com

GRAZING BOARDS

ARTISAN CHEESE & CHARCUTERIE

a Chef's selection of locally sourced cheeses and cured meats. May include fresh fruits and veggie crudité's, dips, jams, pickles, nuts, and more! Served with assorted crackers.

BURRATA (Seasonal Option)

grilled Okanagan peaches, burrata cheese, prosciutto, and arugula. Finished with a drizzle of balsamic reduction and smoked flaky salt.

VEGGIE CRUDITÉ'S

our classic veggie grazing spread with house made dips.

**Vegan cheese add-on available.*

MEDITERRANEAN

a selection of flavorful and colorful Mediterranean spreads. May include hummus, tzatziki, marinated feta, dolmades, spanakopita, olives, grilled pita, and more!

SEA-CUTERIE

may include smoked salmon, prawns, candied salmon, marinated octopus, poached salmon, scallops, capers, red onion, pickled veggies, lemon wedges, flavorful spreads and more! Served with assorted crackers.

Based on market availability

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 per selection

GARDEN

- Feta Parcels with Infused Honey
- Tomato, Basil, & Bocconcini Skewers with Balsamic Reduction
- Savory Mini Puff Pastry Tarts
- Roasted Tomato, Pesto, & Fresh Mozzarella Crostini
- Goat Cheese Bites with Spiced Honey
- Parmesan Tuille, with Poached Pears, & Citrus Goat Cheese Mousse
- Cantaloupe, Basil, & Prosciutto 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 Jalapeño Devilled Eggs
- Buffalo Chicken Wontons
- Korean Style Honey Wings
- 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 Blinis
- Whipped Crab Pani Puri
- Herbed Gougères with Smoked Salmon
- Gumtree Prawn Cocktail

Dietary restrictions? Please ask!





SIGNATURE DINING SELECTION

Crafted for buffet, family style, & plated services
MAINS SERVED WITH HOUSE FOCACCIA & HERBED BUTTER

MAINS

OKANAGAN WHITE WINE CHICKEN

roasted chicken simmered in a creamy white wine and herb sauce

CEDAR PLANK SALMON

grilled on cedar planks with lemon and fresh herbs

BRAISED BEEF SHORT RIBS

red wine braised beef short ribs

HONEY PORK TENDERLOIN

pork tenderloin in a honey garlic glaze

MEDITERRANEAN VEGGIE PASTA

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

CREAMY FETA SALMON

oven roasted salmon filets with a creamy feta dill sauce

PRIME RIB

*herb rubbed prime rib served with red wine au jus and horseradish
*carved on site for an additional fee**

TUSCAN CHICKEN

whole roasted herb rubbed chicken with Italian herbs and gravy

FLANK STEAK

*grilled and sliced steaks topped with salsa verde
(served room temperature)*

SIDES

OKANAGAN HARVEST VEGETABLE MEDLEY

seasonal selection 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

ROASTED NUGGET POTATOES

with olive oil, garlic, and rosemary

POTATOES AU GRATIN

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

SIGNATURE DINING SELECTION

CONTINUED

SALADS

GUMTREE'S FAMOUS CAESAR

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

ARTISAN GREENS WITH VELVET DRESSING

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

OKANAGAN POTATO SALAD

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

MEDITERRANEAN GRILLED VEGETABLE & ORZO SALAD

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

MIXED GREENS & BERRIES SALAD

seasonal greens with candied nuts, fresh berries, and poppy seed vinaigrette

CAPRESE SALAD

heirloom tomatoes, fresh mozzarella, basil, and balsamic reduction

ROASTED BEETS, CITRUS, & GREENS SALAD

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

GUMTREE WALDORF SALAD

crisp romaine, apples, celery, grapes, walnuts, and creamy classic dressing



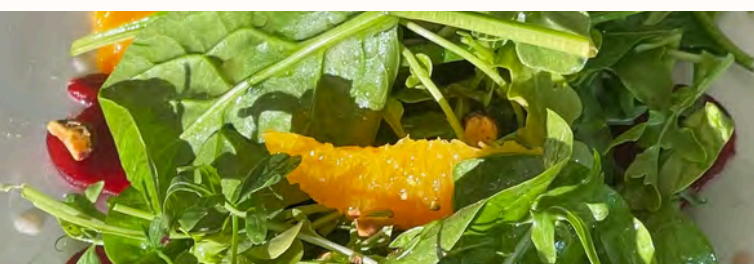
3 salads or sides, and 1 main starts at \$38/pp

3 salads or sides, and 2 mains starts at \$48/pp

Minimum order of 20 people for two or more protein offering

Menu additions available upon request - starting at \$5/pp

FAMILY STYLE - ADD \$5/PP PLUS ADDITIONAL STAFFING COSTS FOR PLATED SERVICES, PLEASE CONTACT US FOR MORE INFO!



ASK US ABOUT
CHILD FRIENDLY
OPTIONS



THEMED DINING

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:

- Mexican Flank Steak
- Chicken Tinga
- Roasted Veggie & Black Bean

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

**add on option: Mango & Pineapple Salsa with Tortilla Chips*

ITALIAN PASTA BAR

served with our house focaccia, herbed butter, & shaved parmesan

Choose 1 baked pasta:

- House Lasagna (beef or veggie)
- Tuscan Chicken Penne

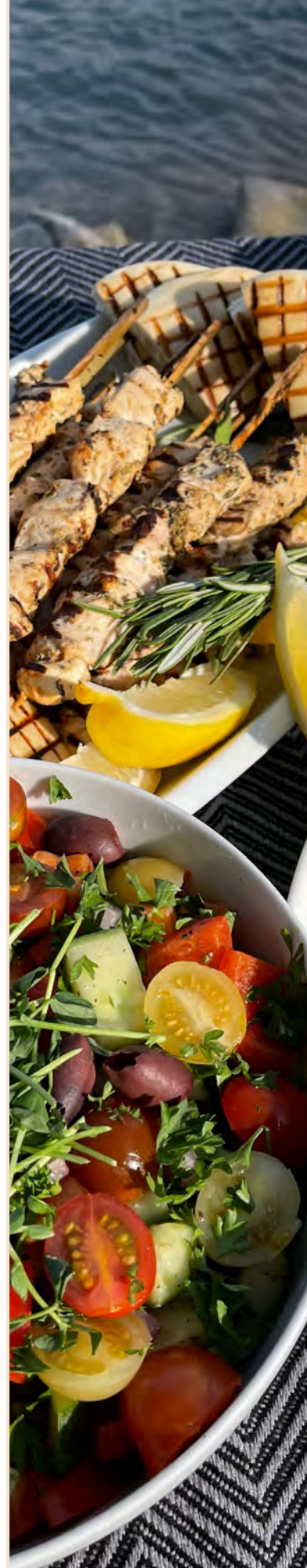
Choose 2 sauces to be served with fresh pasta:

- House Ragu
- Alfredo
- Pesto

Choose 2 of the following sides:

- Gumtree Famous Caesar Salad
- Grilled Vegetable Platter
- Mixed Greens with Citrus Vinaigrette
- Caprese Salad (*Seasonal Option*)

**TELL US ABOUT ANY
DIETARY RESTRICTIONS**



THEMED DINING

Minimum order of 10 people

SOUTHERN BBQ

served with cornbread or savoury waffles with your choice of 2 proteins:

Grilled Chicken Breast

BBQ Ribs

Brisket

Choose 3 of the following sides:

- Stuffed Potatoes
- Grilled Vegetable Platter
- Grilled Corn
- Tangy Coleslaw

**add on option: Glazed Grilled Pineapple*

BURGERS & BRATS

served with fresh buns, condiments, & toppings

Gumtree Signature Grass Fed Beef Burgers

Local Bratwursts

Choose 3 of the following sides:

- Famous Caesar Salad
- Okanagan Potato Salad
- Pasta Salad
- Watermelon & Feta Salad (*Seasonal Option*)
- Street Corn Salad

**add on option: Teriyaki Chicken Breasts*

**ADD A CHEF ON SITE GRILLING
FOR AN ADDITIONAL FEE**



SNACKS & LATE NIGHT

MINI TACO BAR

our famous taco menu but mini!

(2 tacos per person)

Choose one protein option:

- Mexican Flank Steak
- Chicken Tinga
- Roasted Veggies & Black Beans

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

**add on option: Mango & Pineapple Salsa with Tortilla Chips*

SLIDER BAR

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

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

Mini Pulled Pork Sliders: served on fresh buns with a tangy coleslaw.

Mini Salmon Sliders: served on fresh buns with caper aioli and arugula

Vegetarian options available

LOADED POTATO SKINS

crispy baked 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 with bacon.

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 pieces per person)

DESSERT GRAZING BOARD

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

CAKE BAR

a selection of cake squares, fresh berries, jams, and other toppings for a self serve and customizable dessert grazing spread!

OKANAGAN FRUIT PIES

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

GOURMET CUPCAKES

your choice of signature red velvet with cream cheese icing, carrot cake with vanilla buttercream, lemon with lemon buttercream, and much more!
Contact us for more flavour options.

Mini size (minimum 2 dozen)

Regular size (minimum 1 dozen)



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 SELECTION

OKANAGAN FRUIT BOARD

MINI CUPCAKES

BRUNCH OPTIONS

INDIVIDUAL GRAZING BOXES OR CUPS

a chef's selection of local charcuterie meats, cheeses and other grazing items.

BREAKFAST WRAPS & FRUIT PARFAITS

WAFFLE BAR

stack, drizzle, and devour your own creation! Freshly baked waffles paired with seasonal fruit compotes, whipped cream, syrups, & fresh fruit.



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



GUMTREE
CATERING
MADE IN THE OKANAGAN

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