

Fircom Event Menu

Friday Night Welcome Celebration

Enjoy a delicious specialty meal to welcome your friends and family. All meal packages come with a cookie for dessert, coffee and tea, and are served camp-style in the Dining Hall.

Taco Fiesta \$25 person

Corn Tortillas
Latin Spiced Pulled Beef, Pulled Pork, and Black Beans
Toppings: cheese, lettuce, salsa, sour cream
Pickled onions
Fresh Cortido Slaw (cabbage, onion, carrot, jalapeno, cilantro)
Mexi-Rice, Bean and Corn Salad
 Add guacamole \$1.50/person

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
 Turkey

and Veggie Burgers

OR

Wild Salmon, Beef, and Veggies Burgers (\$40)

with all the fixings

Corn on the Cob

Potato Salad

Apple-Cabbage OR Classic Coleslaw

Green Salad

Wedding and Banquet Dinners

All Wedding and Banquet choices include salad greens with house-made dressings, freshly baked breads with butters, coffee and tea, and are served buffet style.


Garden Banquet \$40 person

Three Cheese Vegetable Lasagna
Summer Vegetable Ratatouille
Sautéed Greens
Roasted Potatoes
Rice Pilaf

Pacific West Coast \$40 person

Maple Glazed Wild Salmon 
Three Cheese Vegetarian Lasagna
Roasted Seasonal Vegetables
Roasted Herbed Potatoes

Deluxe West Coast \$43 person

Choice of Maple Glazed OR Herb Crusted Wild Salmon 
Beef Roast with Green Peppercorn Sauce
Mash Potatoes
Roasted Seasonal Vegetables
Sautéed Greens

Farmer's Harvest \$42 person

Stuffed Pork Roast
 Roasted Potatoes OR
 Rice Pilaf
Roasted Butternut Squash
Roasted Seasonal Vegetables



Recommended by the Vancouver Aquarium as ocean-friendly.

Southern BBQ \$45 person

- Fraser Valley Pork Side Ribs* OR
 - Fraser Valley Pulled Pork
 - Chicken Thighs
- House-made BBQ Sauce
- Roasted Seasonal Vegetables
- Classic Coleslaw
- Potato Salad
- Cornbread (no house breads)

*subject to availability

Chef's Signature Best \$48 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

*Any persons with dietary needs or allergies will be accommodated as best possible. If there is not a vegetarian main on the banquet meal selected, vegetarians will have a main option created for them.




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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
Greek Salad Veggie and Feta Skewer
Mini Cheese Scones
Spiced Squash and Avocado Crostini
Smoked Salmon, Dill Cream Crostini 

Hot

Bacon Wrapped Dates (1.5 per piece serving)
Orange and Ginger Chicken Satay
Tequila Lime Prawn 
Baked Mini Potato stuffed with seasonal filling
Mini Quiche

**Recommend 3 pieces per person before dinner, 8-10 pieces for cocktail hour, 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 a trained pastry Chef 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 \$ 9/person*
*based on availability and 1 month minimum booking request

Assorted House Cookies and Bars

Your choice of 2 options \$5/person(2 pcs per person):
Cookies: Double chocolate cranberry, Oatmeal chocolate chip/raisin, Ginger molasses
Bars: Brownie, Carrot cake, Fruit crumble bar

Mini Cheesecake Buffet

A personal-sized Cheesecake with house made fruit toppings \$7/person

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)

Cakes

A selection of cakes can be added in combo to a desserts buffet or be a selection for dessert. Simple flavours
and décor are available. Pricing varies on flavour types. (\$3.75+ per person)

Chocolate Fondue

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

Croquembouche

Profiteroles filled with chantilly cream and chocolate mousse and dipped in chocolate
For 20 people: \$40
2 croquembouche for 50 people: \$95
1 large croquembouche for 80: \$150

Wedding Cake*

Simple and delicious wedding cakes are available, please inquire further for more details.
*This must be booked well in advance and may not be available depending on the season.



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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
Made on shared platters \$8/person

Vegetable Samosas

Hot Vegetable Samosas served with Mango Chutney \$5.5/person

House Made Pizza

Large trays of house made pizza (cheese, pepperoni) \$75 for 24 pieces

Poutine

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



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