



BROKEN ANCHOR CAFÉ AND CATERING

Chef-Made Food – Done Right

Broken Anchor Kitchen and Catering is one of the Okanagan's top full-service food-service companies. Originally, we started in 2011 as Down 2 Earth Chef Services.

Our company has evolved to have a legendary fish and chip shop, a food truck, and mobile pizza kitchen. We offer food services at Big White Ski Resort, and operate private dining, large event catering, and even a soup kitchen operation. We provide 240 meals daily to those who need it the most, as well as train marginalized people to be able to get back into the work force.

With 1000's of events successfully executed: our events range from 6-600people. Known for being consistently delicious offering farm fresh menus, we flawlessly execute events of every size and style.

Whether you're looking for an energizing team building lunch, or a celebration gala, we are dedicated to creating an experience that is unmatched.

We are unique with our offerings as well - to make your outdoor event truly unique we also have a food truck, a mobile horse trailer bar, a mobile pizza kitchen, and even a cotton candy trailer!

Whether you're looking for an oyster bar, a pool-side taco feast or a 6-course gala meal, we are here to make your event spectacular.



BROKEN ANCHOR CAFÉ AND CATERING

CANAPE SELECTION

(Some items require additional rentals to fulfill, for example tasting spoons, mini forks, equipment, shot glasses etc.)

4 pieces per person (Choose 4 options)	\$16.50
6 pieces per person (Choose 5-7 options)	\$23.75
7 pieces per person (Choose 5-7 options)	\$27.75
8 pieces per person (Choose 6-8 options)	\$32.50
10 pieces per person (Choose 8-10 options)	\$39.50

* Additional \$1.75 per person

How much should we order?

45 Minute Light Reception

4 Pieces per person

1 – 2 Hour Reception

6-10 pieces per person **

2 – 4 Hour Evening Reception

10 pieces per person minimum **

** add stationary food station if it's over a meal period

EARTH

- Shaved Garden Vegetable Wraps with a Spicy Thai Peanut Sauce (GF)
- Foraged Sautéed Morel and Camembert Crostini with Tarragon Aioli
- Garden Tomato Panzanella Salad, Fresh heritage tomatoes, cucumber, peppers, shallots, parsley, and basil.
- Falafels with Cucumber Riata
- Roasted Dates stuffed with Tiger Blue Cheese
- Compressed Watermelon with herbed Tofu Mousse (or Feta Mousse)
- Tomato and Burrata with Basil and Olive Oil
- Crispy Arancini with Blister Tomatoes and Herbs
- Greek Salad Skewers with feta and basil

SEA

- Pacific Scallop Crudo with preserved lemon and cucumber with trout roe
- Chilled Seared Scallop with smoked tomato aioli, arugula, and crispy speck
- Tuna Tartare Tacos with Asian Slaw, Avocado Crema*
- Prawns Ceviche Tacos, Pico de Gallo, Chili-Lime Crema
- Pacific Oysters, Lemon, cucumber gin
- Smoked Salmon on Crispy Potatoes with Crème Fraiche and Chive
- Poached Prawns with Romanesco Sauce
- Grilled Prawns with Chermoula Aioli



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LAND

- Braised Short rib with Crispy Onion, and Carrot Puree
- Fried Chicken Bites in Spicy Maple Butter
- Mini Smoked Pork Tacos, with Pico de Gallo and Chili-Lime Crema
- Roasted Duck with Pickled Vegetables and Aioli
- Beef Tartar with Horseradish Aioli and Crispy Onion*
- 18 hr Smoked Pork Slider, hand cut claw, on a brioche bun.
- Fried Chicken Slider, hand cut slaw, on a brioche bun.
- Roasted Beef Tenderloin with Tiger blue cheese and arugula on a focaccia crisp*

Charcuterie Cones

\$8 Per Person

A delightful bite handheld bite of snacks, filled with cured meats, 2 cheeses, and Olives.

Crudité Cups

\$5 Per Person

Chickpea hummus, fresh cut cucumbers, cherry tomato, carrot, and peppers

GRAZING STATIONS

Cheese and Charcuterie

Sm. \$16/person

Med. \$22/person

Large. \$27/person

Minimum 24 people

- Beetroot hummus
- Freshly baked breads and crackers
- Fresh vegetable crudité
- Olives
- Manchego cheese, brie, chutney
- Maple Brown Sugar Nuts
- 4 types of cured meats



BROKEN ANCHOR CAFÉ AND CATERING

ACTION STATION

Oyster Bar

\$44/dozen
Minimum 10 dozen

- Pacific Oysters
- Lemon
- Ponzo
- Hot sauce
- Mignonette

Perogies - \$8 pp, minimum 100 people

- Hand Made Perogies filled with spinach and potato served with a chive crème fraiche and a fennel, apple, and beet salad.

Steamed Bao Buns - \$8 pp, minimum 100 people.

- Stuffed with smoked BBQ pork, cucumber, and pickled daikon and carrot.

Cajun Prawn Boil - \$12.50pp, minimum 100 people

- Wild prawns, Louisiana sausages, Cajun spice, lemon, hot sauce



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NO PROBLEMO TACO BAR

2 proteins	\$30/Person
3 proteins	\$35/Person
4 proteins	\$39/Person
5 proteins	\$43/Person

Minimum 50 people

Proteins

- Slow Roasted Chicken - Smoked tomato | chili | cilantro
- Smoked Ancho Pork Shoulder -Fresh cilantro
- Shredded Beef - Slow cooked brisket | chipotle | cumin
- Poached Prawns with Chili and lime + \$2
- Chickpea and Cauliflower with Ranchero

The Bar

- Crispy Nachos
- Warm Tortillas
- Smashed Avocado with lime and chili
- Salsa Fresca - Tomato | jalapeño | lime | cilantro
- Watermelon Pico de Gallo - lime | chili | shallots | lime |
- Cilantro and Lime Crema Fresca
- Chopped Lettuce
- Cumin Spiced Slaw
- Sliced Limes
- Chopped Cilantro
- Selection of Hot Sauces



BROKEN ANCHOR CAFÉ AND CATERING

ANGUS BURGER BAR

\$25/Person

Minimum 50 people

1 pc of Protein Per Person

Proteins

- 6 oz Beef Burger – 80% of Total
- 5 Oz Chicken Breast 20% of Total

Substitute Available

- Salmon Burger (\$3 additional per person)
- Veg Burgers (\$3 additional per person)

The Bar

- Sesame Seed Buns
- Relish
- Mustard
- Ketchup
- Smoked Tomato Aioli
- Mayo
- Bacon Onion Jam
- Roasted Onions
- Fresh Slice Red Onions
- Sliced Tomatoes
- Pickles
- Fresh Cut Lettuce
- Aged Cheddar -60% of Total
- Processed Cheese – 10% of Total
- Sliced Provolone Cheese – 30 % of Total
- Roasted Mushrooms
- Bacon
- Anchors Burger Sauce

Sides (Choose 2)

Extra Sides \$3 each per person

- Ceasar Salad
- Potato Salad
- Crispy Potatoes
- Pasta Salad
- Mixed Green Salad



BROKEN ANCHOR CAFÉ AND CATERING

The Poutine Bar

\$10/Person

Minimum 50 people

**Only Available as an add on Item to an event*

Great as a Midnight Snack!

The Bar

- Kennebec Potato Fries
- Quebec Cheese Curds
- Shredded Cheddar Cheese
- Beef Gravy (Gluten Free)
- Chopped Bacon
- Roasted Mushrooms
- Caramelized Onions
- Green Onions
- Diced Tomatoes
- Pickled Onions
- Pickled Jalapenos



BROKEN ANCHOR CAFÉ AND CATERING

Southern Style BBQ

\$65/Person

Minimum 50 people

The Meat Sweats (Choose 3 Proteins, 3 oz Each per guest)

- 18 Smoked Pork Butt
- Grilled BBQ Chicken Thighs
- Southern Fried Chicken
- Planked Salmon with Brown Sugar
- Grilled Sausages
- Slow-cooked Pork Ribs

All About the Sides (choose 3)

Extra Sides \$3 each per person

- Caesar Salad
- Cajun Potato Salad
- Crispy Potatoes
- Pasta Salad
- Baked Beans
- Coleslaw
- Mixed Green Salad
- Southern Corn and Kale Salad

Hot Stuff (choose 2)

Extra Sides \$3 each per person

- Baked Potatoes with Sour cream, Onions, and Chive
- Mashed Potatoes
- Boiled Corn on the Cob
- Mac n' Cheese
- Roasted Vegetables

Desserts

Additional (\$4 each per guest)

- Peach Cobbler
- Double Fudge Salted Caramel Brownie
- Banana Whiskey Cream Pie Cups
- Okanagan Fruit Pie Bar with Ice Cream - \$8 per guests



BROKEN ANCHOR CAFÉ AND CATERING

The Great Canadian Lobster Boil

\$MP/ Per Person

The price is determined by the East Coast Lobster Market Price. In the last 3 seasons the prices have ranged from \$60-\$80 per guest.

Minimum 40 people

Served Family Style

To Start

Choose 1 Salad

- Caesar Salad, bacon, parmesan, dilly roasted garlic dressing
- Mixed Green Salad
- Wedge Salad with bacon, blue cheese, pickled onions, cucumbers, tomatoes

- Steamed Mussels with Onions, Garlic, White Wine, Herbs, and Fresh Bread

The BOIL

- 1 -1.25 lb lobster per person
- Green Beans
- Corn
- Baby Potatoes
- Herb Butter
- Fresh Lemons

Mason Jar Desserts (1 per guest, Can be pre-ordered to have a selection)

- Peach Cobbler
- Dark Chocolate Salted Caramel Brownie
- Lemon Meringue Pie Jar
- Cherry Cheesecake
- Dark Chocolate Mousse
- Strawberry Shortcake



BROKEN ANCHOR CAFÉ AND CATERING

BUDDAH BOWL BAR

Minimum 50 people
\$24/guest
*Day Time Events Only

- Brown Rice
- Organic Tri Colour Quinoa tossed in a citrus vinaigrette.
- Olive Oil Massaged Kale
- Fresh Spinach

- Edamame
- Snap Peas
- Julienne Carrots
- Chopped Cucumber
- Thinly Sliced Red Onion
- Tamari and Chili Marinated Broccoli
- Roasted Sweet Potato and Sesame
- Crushed Avocado
- Roasted Apples
- Sliced Scallions
- Lime Wedges

- Toasted Sesame Seeds
- Praline Nuts
- Roasted Pecans
- Sunflower Seeds

- Ocean wise Chili-Lime Marinated Prawns
- Roasted Chicken Breast
- Roasted Ranchero Chickpeas

- Carrot-Ginger Dressing
- Roasted Tahini Dressing
- Olive Oil and Preserved Lemon Dressing



BROKEN ANCHOR CAFÉ AND CATERING

THE FOOD CUBE PIZZA KITCHEN

Flatbread Menu \$22/pizza
Minimum Event \$2500

<i>THE JANE</i>	Tomato basil puree, local fresh mozzarella, chermoula pesto
<i>THE CURE</i>	Mozzarella, parmesan, asiago, Corte Nodare prosciutto & garlic-herb butter.
<i>THE RAD-ICULOUS</i>	Radicchio pesto, arugula, cherry tomato, bocconcini, balsamic reduction.

BROKEN ANCHOR FOOD TRUCK MENU

\$14-\$22 per items
Minimum Event \$3000
Custom Items can be created.

<i>DIRTY FRIES</i>	Hand cut Kennebec fries, parmesan, bacon, and a dill-roasted garlic aioli.
<i>TEMPURA AVOCADO</i>	Fresh batter avocados with tomato Pico de gallo and a chili lime crema
<i>COD'WICH</i>	Tempura cod, sambal tartar, homemade coleslaw, fries
<i>RED'S CHICKEN</i>	Southern Fried chicken Sandwich dipped in a hot maple butter bath, homemade coleslaw, fries.
<i>FISH AND CHIPS</i>	1 or 2 pcs of Pacific Cod, in a light tempura batter, served with homemade coleslaw.
<i>TACO PLATTERS</i>	3 per order, all served with hand-cut Pico de gallo, limes, cilantro crema. Choice of tempura avocado, cod fish, smoked pork, cauliflower and chickpea



BROKEN ANCHOR CAFÉ AND CATERING

FAMILY STYLE MENU

\$65/guest

Long Table, Family Style Dinner

Fresh Baked Focaccia with olive oil and balsamic compound butter

Summer Salad of fresh apricots, walnuts, goats' cheese, dried apple, fresh greens and herbs with a white balsamic dressing

Farro and Chickpea Salad with olives, tomato, basil, and a preserved lemon dressing

Beef Short Ribs in the style of Ossobuco in Bianco with Gremolata

Roasted Salmon with Citrus and Parsley

Potatoes alla Puttanesca

Farmers Market Vegetables served with olive oil, herbs, and salt.

Dessert - Panna Cotta with fresh fruits and biscotti



BROKEN ANCHOR CAFÉ AND CATERING

CLASSIC BUFFET

\$55/guest

Proteins (Choose 2 Proteins, 4 oz Each per guest)

- Grilled Chicken Thighs
- Planked Salmon with Brown Sugar
- Rocky Mustard and Brown Sugar Roasted Pork Loin
- Braised Beef with Red Wine Gravy
- Grilled Chicken Breast with fresh herbs and lemon
- Medium Rare Striploin (133 degree) (\$4 additional per guest)

Salads (choose 3)

Extra Sides \$3 each per person

- Caesar Salad
- Pasta Salad
- Mixed Green Salad
- Southern Corn and Kale Salad
- Cranberry and Almond Salad with Orange Dressing
- Red Skinned Potato Salad

Vegetable Side (choose 2)

Extra Sides \$3 each per person

- Mashed Potatoes
- Buttered Baby Potatoes with fresh herbs
- Boiled Corn on the Cob
- Honey Roasted Carrots
- Broccolini with Garlic Butter
- Toasted Almond-buttered Green Beans
- Roasted Vegetables

Desserts

- Peach Cobbler
- Double Fudge Salted Caramel Brownie



BROKEN ANCHOR CAFÉ AND CATERING

BOOKING POLICIES

- On-site Executive Chef: \$65/hr
- On-site Cook: \$40/hr
- On-Site Service Staff: \$50/hr
- All service labor charges are calculated hourly, with a minimum 4 hours per employee.
- Client is responsible for rental costs for event.
- Overtime is charged at 1.5 times the hourly rate after an 8-hour shift.
- Charges for labor are double on Statutory Holidays.
- The Culinary staff is paid from the time they arrive at the shop to load the van, until the time they arrive back at the shop and unload the van.
- The client is not responsible to pay for prep or cleaning time.
- A guaranteed number is due 4 weeks prior to the date. This number may not decrease.
- Bookings require 25% deposit 4 weeks prior to event.
- Client will pay all fees incurred within 48 hours prior to the completion of event.
- A gratuity of 18% is added to all invoices.
- Cancellation: Broken Anchor Café and Catering shall be entitled to charge a cancellation fee or forfeit of deposit in the event the client cancels the booking.
- The client accepts no liability for any injury that may occur while on property.
- All food must be supplied by Broken Anchor Café and Catering. No outside food not prepared by Broken Anchor Café and Catering will be served at the event.
- All alcoholic beverages must be supplied by the client.
- The Client agrees to pay travel fee of \$250 if event is out of Kelowna, West Kelowna, or Lake County