



CATERING MENU

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FREEHOUSE
COLLECTIVE



HEALTHY & HUNGRY

To say simply that the pandemic has changed things would be an understatement, but as we look forward to bigger gatherings, Freehouse Collective is offering more ways to keep everyone feeling confident and comfortable so we can return to clinking glasses and sharing bites with colleagues and friends. Over the past year, our priority has been adapting to meet the needs of our clients and going above and beyond the protocols from government health authorities.

Our menus are now available in individualized packaging to make serving your team meeting in the field or in the office both efficient and safe. In room events are customized based on guests attending. We are working with each venue chef to create seasonal plated dinners that accommodate the individual tastes of the guests and reflect the continued evolution of our food. We're happy to offer corporate and personal catering options that allow for safe and socially distanced service in any setting, while still delivering the classic things you crave.

Contact our sales team, we are truly excited to invite you back to drink, dine and connect while being confident that you can relax and create memories while we keep everyone safe and satisfied.

CANAPÉS

small bites meant to be passed in groups, available stationed and chef attended

priced per piece, 24 order minimum

MEAT • 4

railway dog

ballpark mustard, crispy shallots

marinated beef satay

lemongrass, cumin, kaffir lime

cheeseburger slider

bacon, american cheese, lettuce, tomato, pickle

smoked ham hock croquette

dijon, aged cheddar, scallion, nori

POULTRY • 4

grilled moroccan chicken ①

curry mayo, mint, toasted almonds

tinga de pollo tostada

salsa veracruz, chipotle braised chicken, pickled onion

pot stickers

lemongrass chicken & pork, ginger soy

hoisin duck bao bun

rice vinegar pickle, black sesame, cilantro

spicy honey fried chicken ①

chicken thighs, buttermilk marinade, paprika

mini crispy chicken sando

black pepper mayo, iceberg, hot sauce

VEGETARIAN • 3.25

red chili tofu ①

togarashi, kewpie mayo, sriracha

crispy mozzarella

spicy tomato marinara, super spice

spicy edamame hummus ① ②

cucumber cup, pomegranate

sweet pea falafel ①

whipped ricotta, charred lemon, mint

crispy cauliflower

pecorino, chili, sourdough crumb

mini grilled cheese

toasted brioche & roasted garlic butter, provolone, smoked gouda, american

SEAFOOD • 4

tuna melt

confit tuna, caper, rye, aged cheddar, fried pickle

crispy breaded prawns

sticky sambal, sesame seeds

chermoula marinated

prawn skewer ①

preserved lemon aioli, smoked paprika

chilled mussels ①

tomato chutney, purple cabbage, cilantro

PREMIUM

charred lamb popsicles ⑩
8/per piece
mint yogurt

steak & mushrooms
8/per piece
beef tenderloin, crostini, sautéed
mushrooms, tomato chutney

roasted AAA ribeye steak bite
7/per piece
gorgonzola, onion jam, truffle jus

yellowfin tuna tartar ⑩
4.50/per piece
sriracha, kewpie, radish, avocado

PARTY STARTERS

prices per person. minimum 24-person order

charcuterie 10 ⑩
prosciutto, salami, sopressata,
ham, pickles, olives, mustard,
marinated vegetables

cheese 10 ⑩
aged cheddar, brie, swiss,
smoked provolone, fresh fruit,
house preserves, pickles

bread 4
grilled focaccia, crostini,
baguette, artisan loaves,
crackers & crisps

fresh harvest platter 8
hummus, ranch

HOT STATIONS

self-serve, prices per person, minimum 24 person order

truffle mac & cheese 12
cavatappi pasta, porcini cream sauce,
crispy toppings

roasted chicken poutine 10
local chicken thigh, black peppercorn
gravy, cheese curds

perogies & sausages 15
three cheese perogies, choice of two
seasonal sausages

pizza 10 ⑩ ⑩
add GF crust for \$4pp
hand tossed, assorted meat and
vegetarian options

SALAD BOWLS

prices per person. minimum 24-person order

classic caesar 6
garlic croutons, grated parmesan

arugula & roasted beet 8 ⑩
honey glazed pecans, sunflower seeds,
goat cheese, red wine vinegar

quinoa & brussel sprouts 8 ⑩ ⑩
sunflower seeds, spinach, roasted
squash, citrus vinaigrette

chickpea & cucumber 6 ⑩ ⑩
quinoa, cucumber, parsley,
mint, tomato, chickpeas, shallots,
red wine vinaigrette

garden greens 6 ⑩ ⑩
spring mix, cherry tomatoes,
fennel bulb, english cucumber,
red wine vinaigrette

BUFFETS & STATIONS

prices per person. minimum 20-person order.

option to add chef attendant to self serve stations \$75 for 3 hours

SANDWICH BUFFET • 20

INCLUDES:

three sandwich options

pickles & condiments

potato chips

add garden greens salad for \$4 pp


SANDWICH OPTIONS:

honey smoked turkey
swiss cheese, lettuce, tomato
on ciabatta

white albacore tuna
salad sandwich
greens, cucumber, vine-ripened
tomatoes on baguette

lime-grilled chicken breast
cheddar, spinach-artichoke spread,
tomato, greens in tortilla wrap

black forest ham
american cheese, lettuce and tomato,
and russian dressing on marble rye

roasted vegetables 
spinach and hummus on multigrain

applewood smoked turkey
spinach-artichoke spread, pickled
onion, tomato, pea shoots, focaccia

roast beef and cheddar
baby greens and chipotle mayonnaise
on tortilla wrap

grilled chicken breast
romaine lettuce, shaved parmesan,
classic caesar dressing in tortilla wrap

sliced grilled flank steak
cheddar jack cheese, greens,
tomato, chimichurri relish, sriracha
aioli on focaccia

ITALIAN BUFFET • 30

self-serve

prosciutto di parma, soppressata, italian salami and capicola ①

mozzarella and pepperoncini

grilled seasonal vegetables ①

tortellini and pesto salad

assortment of olives and focaccia

bruschetta bread bowls

artichoke dip, caponata and garbanzo bean and spinach purée

assorted focaccia squares and garlic crostini

HEALTHY BUFFET · 45

chef-manned

baby burrata, cherry tomatoes & basil

honey BBQ grilled salmon with
cucumber and herb salad

chili-cilantro lime chicken

wild rice salad

roasted brussel sprouts
with red peppers

grilled pita bread

traditional hummus

baby arugula & goat cheese,
balsamic vinaigrette

chipotle marinated
grilled flank steak

SUSTAINABLE BREAKFAST BUFFET · 25

self-serve

roasted tomato & spinach quiche

avocado toast on sourdough baguette

seasonal mini muffins

add:

+ belgium waffles · 5

+ turkey maple sausages · 5

+ double smoked bacon · 5

+ scrambled eggs · 5

yogurt parfait bar

seasonal fruit with assorted berries

PASTA BUFFET • 18

self-serve. accompanied with salad bowl & rolls

CHOOSE TWO SHAPES & TWO SAUCES

SHAPES

cavatappi

farfalle

spaghetti

rigatoni

linguini

penne (gluten free)

SAUCES

meat based options

- cache creek organic beef bolognese
- grilled chicken, spinach, cremini mushrooms, garlic white wine cream
- spicy chorizo sausage, mixed peppers, roasted tomato sauce

vegetarian options

- roasted red pepper and arugula cream sauce
- basil pesto, asparagus cream sauce

vegan options

- fire roasted tomato, kalamata olives, artichoke hearts, kale
- slow roasted tomato, confit garlic, grilled eggplant, spinach

STUFFED PASTA

add \$2 per person

asiago tortellini

goat cheese
& arugula ravioli

FRESH SHUCKED OYSTER STATION • 15

chef-manned, traditional accompaniments

STEAMED BUNS STATION • 15

chef-manned, served with condiments & pickles

choose one:

- + fried chicken
- + hoisin glazed duck
- + 5 spice mushrooms

add asian slaw +2



BOMBERITO TACO STATION • 15

self-serve. served on corn tortillas, shredded cabbage, fresh salsa & pickled vegetables

choose three fillings:

+ **tinga de pollo** (chicken)

+ **carne asada** (beef)

+ **rajas con crema** (vegetables  )

+ **al pastor** (pork)

+ **frijoles** (refried beans)

CARVING STATION • 45

chef-manned.

accompanied by whipped yukon gold potatoes, roasted seasonal vegetables, greens & rolls

add vegetarian pasta \$5 pp

choose two proteins:

PRIME RIB

slow roasted AAA beef ribeye served with au jus

FREE-RUN CHICKEN

roasted whole, fresh herbs, served with roasting jus

TURKEY

apple brined then roasted, served with traditional gravy

DESSERTS

self-serve. prices per person. minimum 20-person order

ICE CREAM BAR · 10

choice of vanilla bean or chocolate ice cream

- hot fudge sauce
- butterscotch caramel sauce
- oreo cookies
- chocolate chips
- banana
- fresh berries
- toasted almonds
- candy sprinkles
- marshmallows

LOCAL DONUT BAR · 10

artisan freshly made, daily selection

CUPCAKE BAR · 8

artisan freshly made, daily selection

CHOCOLATE COVERED STRAWBERRIES · 5

dark chocolate dip, white chocolate drizzle



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