

# private events 2020



## Ferris' Restaurant Group

536 Yates street  
Victoria BC v8w 1k8  
*In Victoria's historic old town*

phone 250-360-1824  
email: [privateparties@ferrisoysterbar.com](mailto:privateparties@ferrisoysterbar.com)  
[www.ferrisoysterbar.com](http://www.ferrisoysterbar.com)

*Located within a beautiful heritage building in Victoria's old town, Ferris Seafood & Oyster bar & Perro Negro Tapas offer two distinct areas for guests; both offering warm wood floors, old brick & bright windows.*

*The two rooms can be combined to accommodate groups of up to 100*

*All menus may be customized to suit your tastes & budget*



*the following menus are examples only.*

*all menus are  
adjusted seasonally  
& can be tailored to fit your needs, taste & budget.*

*please email  
dave craggs  
to discuss your groups needs*

*privateparties@ferrisoysterbar.com  
250-360-1824*

*certain minimum buyouts apply, please inquire*

# sample dinner menu

## mixed greens

*with honey crisp apple, pecans, goats cheese & lemon peel honey vinaigrette*

*or*

## seafood chowder

*with crispy fried seafood,  
smoked oysters & cream*

*choice of*

## prosciutto wrapped lingcod

*on du puy lentils, with px sherry brown butter  
(halibut when in season +\$5)*

## vegetable tagine

*moroccan spices, dried apricots, chickpeas, spicy harissa, fresh mint & yoghurt*

## braised beef shortribs

*on mushroom ravioli with wild mushroom & truffle cream*

## Dessert

## chocolate pot du crème

*with espelette chili & whipped cream*

*\$45/person  
plus tax & gratuity (18%)*

## pre dinner supplements to add to your party

### seafood charcuterie platters

*salmon rillettes, tuna pate, smoked fish, house pickle  
6/person*

### traditional charcuterie platters

*serrano ham, chorizon, lonza, bresola, olives, mostarda  
6/person*

### mezze platter

*lebanese homous, babaganouj, minted labne, olives, sangak bread  
5/person*

### cheese platters

*manchego, drunk goat, le roy brie, ermite blue, quince, nuts  
6/person*

### fresh shucked oysters

*27/dozen*

any items from the tapas/cocktail party menu

*33/dozen*

cocktail/tapa party reception  
*passed hors d'oeuvres*

chermoula marinated chicken skewers  
with harissa & minted yoghurt

bacon wrapped dates  
stuffed with ermite blue

chorizo in puff pastry  
with rosemary honey

yorkshire puddings  
with braised beef shortribs & horseradish crème fraiche

crostini with grilled beef  
parmesan, arugula & salsa verde

catalan meatballs  
with green olives & bravas sauce

seared scallops  
with creamed leeks & truffle oil

prawn skewers  
with garlic & espelette chili

golden beets  
with pistachio & goats cheese ajo blanco

arancini  
crispy rice balls with olives, kale & tomato sauce

grilled bread & whipped ricotta  
*with pepper, honey & candied walnut*

spanish croquettas  
*with manchego & guandilla peppers*

chocolate truffles  
*with whisky & grand marnier*

full menu as a meal replacement  
*37.50/person plus tax & gratuity (18%)*

light meal 8 items  
*24/person plus tax & gratuity (18%)*

## lunch option one

*choice of*

butternut squash agnolotti

*brown butter, walnuts, sage, whipped ricotta*

*or*

grilled wild salmon

*mixed greens, quinoa, winter vegetables, lemonpeel vinaigrette*

*or*

deluxe cheeseburger

*double smoked bacon, chanterelle cream, brioche bun, truffle fries*

*or*

caesar salad

*grilled natural chicken, shaved parmesan, anchovy dressing*

\$23/person

plus tax & gratuity (18%)

## lunch option two

roasted sweet potato bisque

*maple crème fraiche*

*choice of*

butternut squash agnolotti

*brown butter, walnuts, sage, whipped ricotta*

*or*

grilled wild salmon

*mixed greens, quinoa, winter vegetables, lemonpeel vinaigrette*

*or*

braised beef shortribs

*tagliatelle, wild mushrooms, roasted shallots, parmesan, cream*

*dessert*

chocolate pot du crème

*with salted caramel & whipped cream*

\$36/person

plus tax & gratuity (18%)

all lunch functions have a  
minimum spend of \$750/group  
and must be pre ordered

# brunch option one a la carte

PLATTERS OUT ON TABLE

*assorted pastries, bagels, cream cheese,  
lox, fresh fruit, yoghurt*

*Choice of*

## **the santa fe**

*poached free range eggs, polenta, tomato, avocado, goats cheese, chipotle hollandaise*

## **the weekend crossword**

*poached free range eggs, english muffin creamed leeks, crispy prosciutto, truffled hollandaise*

## **eggs diego**

*spicy chorizo sausage, mushrooms, peppers & scrambled free range eggs in a flour tortilla  
with melted cheese, pineapple salsa & crème fraiche*

## **rue st viateur**

*toasted bagel with scrambled eggs, wild smoked salmon, caramelized onion,  
fresh dill & cream cheese*

## **foux de fa fa**

*brie stuffed French toast with dried apricots,  
vanilla, honey & pecans*

*regular coffee/tea*

*\$30/person plus tax & gratuity (18%)*

# brunch option two buffet

*selection of fruit juices,  
coffee and tea*

*assorted pastries fresh baked scones,  
danishes and croissants*

*yogurt & house roasted granola  
scrambled eggs*

*bacon and sausage*

*herb oven roasted hash browns*

*a variety of eggs benedict*

*catalano corncakes with apples  
& amaretto maple syrup*

*regular coffee/tea*

*\$30/person plus tax & gratuity (18%)*

**all brunch functions have a  
minimum spend of \$750/group  
and must be pre ordered**