

private events 2018



Ferris' Restaurant Group

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

phone 250-360-1824
email: dave@ferrisoysterbar.com
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*

*dave@ferrisoysterbar.com
250-382-2344*

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, 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

charmoula marinated chicken skewers with harissa & minted yoghurt

bacon wrapped dates stuffed with ermite blue

chorizo in puff pastry with rosemary honey

scallops with creamed leeks & truffle oil

prawn skewers with garlic & espelette chili

salmon skewers with moorish spices

arancini with handpeeled shrimp, crab & dill

Yorkshire puddings with braised shortribs & horseradish crème fraiche

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

croquettas with manchego & guandilla peppers

parmesan gougeres with mushrooms & cream

crostini with grilled beef & salsa verde

whisky & grand marnier chocolate truffles

full menu as a meal replacement

\$35/person plus tax & gratuity (18%)

light meal 8 items

\$22/person plus tax & gratuity (18%)

brunch
option one
a la carte

PLATTERS OUT ON TABLE

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

brunch

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, caramel-
ized onion, fresh dill & cream cheese*

foux de fa fa

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

regular coffee/tea

\$25/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*

\$25/person plus tax & gratuity (18%)