



holiday planning 2018

Located within a beautiful heritage building in Victoria's old town,
Ferris Seafood & Oyster bar & Perro Negro Tapas
offer two distinct area 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
Please email Dave Craggs to discuss your groups needs

dave@ferrisoysterbar.com

phone 250-360-1824

536 Yates street, victoria bc v8w 1k8

In Victoria's historic old town

www.ferrisoysterbar.com

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

yorkshire puddings

with braised beef shortribs & horseradish crème fraîche

crostini with grilled beef

parmesan & salsa verde

seared scallops

with creamed leeks & truffle oil

prawn skewers

with garlic & espelette chili

belgian endive

with smoked trout, apples & pecans

arancini

crispy rice balls with olives, kale & tomato sauce

grilled bread & whipped ricotta

with pepper, honey & candied walnut

spanish croquettes

with manchego & guandilla peppers

parmesan gougères

with wild mushrooms, goats cheese & cream

chocolate truffles

with whisky & grand marnier

full menu as a meal replacement

35/person plus tax & gratuity (18%)

light meal 8 items

22/person plus tax & gratuity (18%)



dinner option one

roasted sweet potato bisque
maple crème fraîche

choice of

butternut squash agnolotti

brown butter, walnuts, sage, whipped ricotta

or

prosciutto wrapped ling cod

beluga lentils, px sherry brown butter, pistachios

or

catalan braised pork

*dried cherries, hazelnuts,
smoked paprika mashed potato*

dessert

chocolate pot du crème

with salted caramel & whipped cream

35/person

plus tax & gratuity (18%)



dinner option two

roasted sweet potato bisque

maple crème fraiche

or

mixed greens

*goats cheese, apple, roasted pecans,
lemon peel & honey vinaigrette*

choice of

mushroom ravioli

wild mushrooms, roasted shallots, chard, parmesan, cream

or

prosciutto wrapped ling cod

beluga lentils, px sherry brown butter, pistachios

or

braised beef shortribs

potato pave, red wine & porcini demiglace

dessert

chocolate pâté

with sour cherry compote & whipped cream

\$42/person

plus tax & gratuity (18%)



dinner option three

choice of

seafood chowder

with smoked oysters, bacon & crispy fanny bay oyster

or

tuna crudo

sashimi grade albacore tuna, aji amarillo, cilantro, lime, crispy leek

or

winter panzanella

roasted winter vegetables, parmesan croutons, spiced walnuts, ermite blue

choice of

mushroom ravioli

wild mushrooms, roasted shallots, chard, parmesan, cream

or

grilled wild bc salmon

crab risotto, crab butter, crab bisque

or

duck confit

*chorizo, white beans, smoked paprika,
arugula salad, quince gastrique*

or

duo of beef

*grilled tenderloin, braised shortrib, truffle mashed potato
red wine & porcini demiglace*

dessert

chocolate trio

pot du crème

pâté with sour cherry compote

brownie with salted caramel

\$52/person

plus tax & gratuity (18%)



pre dinner supplements to add to your party

seafood platters

salmon rillettes, chilled prawns, 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

a selection of imported & domestic cheeses, quince, nuts
6/person

fresh shucked oysters

with sherry mignonette
27/dozen

any items from the **tapas/cocktail party menu**

33/dozen



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

\$20/person

plus tax & gratuity (18%)

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



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

\$35/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*

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,
caramelized 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 & tea
assorted pastries fresh baked scones,
danishes and croissants
yogurt & house roasted granola
scrambled eggs
bacon & sausage
herb oven roasted hash browns
a variety of eggs benedict
french toast with dried apricots,
vanilla, honey & pecans*

28/person
plus tax & gratuity (18%)

