



# FOUR FIRES

CATERING

A taste of the land





# MENU

## SNACKS & ENERGY BREAKS

### ASSORTED SEASONAL FRUIT

Enjoy the freshest fruit that is in season.  
Served with vanilla yogurt

**\$65 (serves 20)**

### GARDEN FRESH VEGETABLES

Local produce from Lester's Farms  
Served with ranch dressing

**\$50 (serves 20)**

### COOKIE PLATTER

Your choice of: Chocolate Chip, Orange Blossom Shortbread,  
Oatmeal Raisin, Peanut Butter, or Chef's Choice

**\$36 (serves 20)**

### FIVE BROTHER'S CHEESE TRAY

Assortment of local Five Brother's Artisan Cheeses with  
crackers and grapes

**\$85 (serves 20)**

### HOMEMADE PRETZEL

Warm Pretzels served with a Honey Mustard Dipping Sauce

**\$22 (per dozen)**

### FRESH MUFFINS

Your choice of Lemon Blueberry, Orange Partridgeberry, Banana,  
Carrot, or Chocolate Chip

**\$30 (per dozen)**

### SCONES

Your choice of Lemon Blueberry, Orange Partridgeberry or  
Cranberry, and Five Brother's Cheese and Spinach

**\$30 (per dozen)**

### LABRADOR TEA BAGELS

Bagels made with infused Labrador Tea

**\$25 (per dozen)**

### FRUIT PARFAIT

Vanilla yogurt, topped with fresh fruit and granola

**\$23 (per dozen)**



## HOR D'OEUVRE

### ELK MEATBALLS

Served with a Partridgeberry BBQ sauce

\$25 (per dozen)

### ELK POT STICKER

Garnished with lime and served with a sweet & spicy soya sauce

\$25 (per dozen)

### PULLED ELK SLIDER

Topped with tangy purple cabbage and drizzled with a spicy aioli

\$25 (per dozen)

### ELK PASTRY

Fried and drizzled with a spicy aioli

\$25 (per dozen)

### DUCK ROULADE

Roasted duck au jus and seasonal berries, topped with tangy purple cabbage

\$23.5 (per dozen)

### COD FRITTER

drizzled with a mustard tartar sauce

\$22.5 (per dozen)

### SMOKED SALMON CANAPE

Smoked Salmon atop dill and parsley cream cheese on a cracker

\$22.5 (per dozen)

### MINI SALMON TACO

Smoked Salmon topped with tangy purple cabbage and salsa

\$23.5 (per dozen)

### DUXELLE STUFFED MUSHROOM OR PEPPERS

Optional: Served with Five Brother's Artisan Cheese

\$18.5 (per dozen)

### PANITSIK/BANNOCK

Served with whipped butter or molasses butter.

\$18 (per dozen)





## BREAKFAST

### FRESH MUFFINS

Your choice of Lemon Blueberry, Orange Partridgeberry or Cranberry, and Five Brother's Cheese and Spinach

\$30 (per dozen)

### SCONES

Your choice of Lemon Blueberry, Orange Partridgeberry or Cranberry, and Five Brother's Cheese and Spinach

\$30 (per dozen)

### LABRADOR TEA BAGELS

Bagels made with infused with Labrador Tea

\$25.00 (per dozen)

### FRUIT PARFAIT

Vanilla yogurt, served with fresh fruit, and granola

\$23 (per dozen)

### ASSORTED SEASONAL FRUIT

Fresh seasonal fruit

\$65 (serves 20)

### BANANA BREAD/ PUMPKIN LOAF

Your choice of homemade banana bread or pumpkin loaf

\$22.5 (per dozen)

### FISHER'S BREAKFAST

A fresh taste on Fishcakes, served with 2 eggs (your choice) and seasonal fruit

\$15.5 (per serving)

### TRAPPER'S BREAKFAST

Open faced bagel sandwich | Haliday's Bacon or Moose Sausage and a fried egg, served with hash browns

\$20 (per serving)

### HUNTER'S BREAKFAST

Haliday's Bacon or Moose Sausage, served with 2 eggs cooked your way and hashbrowns

\$18 (per serving)



# FALL/WINTER

## BOXED LUNCHES

Boxed lunches come with a side salad, piece of fresh fruit, and a baked good

\$19.5 (per boxed lunch)

### AVOCADO AND CHEESE SANDWICH

Avocado, fresh tomato, and Five Brother's Cheese on fresh bread.

### FALAFEL WRAP

Falafel on tortilla wrap with greens and tzatziki.

### SALMON TACO WRAP

Smoked Salmon or Smoked Arctic Char, homemade salsa, sour cream, and greens on a tortilla wrap

### PULLED DUCK SANDWICH

Shredded slow roasted duck on fresh bread, topped with greens, and blueberry mayo

### PULLED ELK SANDWICH

Shredded slow roasted elk on fresh bread, topped with greens, and a tangy partridgeberry BBQ sauce



## LUNCH

### DUCK CORN CHOWDER

Slow roasted duck added to a rich creamy broth filled with corn, carrot

\$102 (per dozen)

### GRILLED CHEESE AND TOMATO SOUP

Five Brothers Artisan Cheese on fresh bread, served with tomato basil

\$90 (per dozen)

### FISH CAKES

A fresh take on the traditional fish cake, served with a side salad

\$14.5

### INDIAN TACO (2)

Thinly fried bannock, topped with seasoned elk/moose. Piled high with fresh lettuce, tomato, onion, salsa, and sour cream

\$15.5

### ELK/SALMON/BLACK BEAN BURGER

Homemade patties, cooled to perfection. Served with lettuce, tomato, a side salad

\$15.5/14.5/13.5

### VEGETABLE AND LABRADOR TEA NOODLE SALAD

Carrots, cucumber, rice noodles cooked in Labrador Tea broth, sprouts, and other seasonal vegetables, tossed with a spicy Thai inspired dressing

\$13.5

### DUCK PIZZA

An Asian inspired sweet sauce, with slow roasted duck, fresh arugula, Artisan Cheese

\$15.5

### PICKED BEET SALAD

Beets, greens, shredded carrot, and Five Brother's Artisan Cheese, with a poppy seed dressing

\$11.5

## DINNER

### ELK STEW

A hearty traditional soup with potatoes, carrots, onions, turnip, and rice. Served with *Panitsiak*

\$114 (per dozen)

### ELK CHILI

Spicy chili, loaded with beans, corn and delicious vegetables. Served with *Panitsiak*

\$114 (per dozen)

### MINISTRONE

A tomato based soup with carrots, celery, black beans, barley, fresh basil and parsley. Served with *Panitsiak*

\$90 (per dozen)

### ELK SHEPPARD'S PIE

Delicious elk, baked with fresh vegetables in a hearty gravy, topped with pea and potato mash then baked to perfection

\$198 (per dozen)

### DUCK PASTA

The sauce is a creamy white sauce with an abundance of flavours, tossed in pasta

\$18.5

### SLOW ROASTED DUCK

Roasted all day, as is the tradition. Served with roasted rosemary root vegetables

\$93 (per 1/2 dozen)

### SALMON - PAN FRIED OR BAKED

Salmon served with mushroom rissoto or a side of fried vegetables.

16.5

### MACARONI & CHEESE

Creamy macaroni & cheese, made with Five Brother's Artisan Cheese. Served with a side of purple cabbage coleslaw

\$150 (per dozen)





## DESSERTS

### CREAM PUFFS

A light pastry, filled with berry jam and whipped cream

\$25 (per dozen)

### CHEESECAKE

Topped with partridgeberry, blueberry, or cranberry jam

32 (per dozen)

### PIE

Blueberry, Partridgeberry, Cranberry-Apple, or Pumpkin

\$16.5 (serves 8)

### MACARON

A sweet meringue-based confection, sandwiching blueberry, partridgeberry, or cranberry buttercream icing

\$20 (per dozen)

### LABRADOR TEA TART

Gluten free tart topped with a Labrador Tea infused cream with berries to top it all off

\$30 (per dozen)

### CHOCOLATE FOUNTAIN

Fruit and other snacks

\$75 (serves 40)





## REFRESHMENTS

JUMPING BEAN COFFEE - EAST COAST ROAST

\$15 (per dozen)

TEA

\$15 (per dozen)

LABRADOR TEA

\$20 (per dozen)

SEASONALLY INFUSED WATER

\$10 (per dozen)



Owned and operated by:



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