

SFU

SIMON FRASER UNIVERSITY
MEETING, EVENT AND CONFERENCE SERVICES



MORRIS J. WOSK CENTRE FOR DIALOGUE
CATERING MENU



the lazy Gourmet

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HOW TO ORDER

CATERING ARRANGEMENTS

All catering arrangements are subject to the policies of SFU Meeting, Event and Conference Services. Please contact your event manager to place your catering order.



ORDER DEADLINES & CATERING GUARANTEES

Your preliminary catering order is due ten (10) business days prior to your event. Modifications to your menu can be made up to three (3) business days prior to the event. The final number of guests attending your event is required three (3) business days prior to the event. If the number is not confirmed, SFU Meeting, Event and Conference Services will base the guarantee on the previously discussed attendance figure or actual attendance numbers, whichever is greater. Increases in guest count will be accepted until 24 hours prior to the event.

SERVICE CHARGE

All menu items are subject to taxes and a 17% service charge.

CANCELLATION POLICY

Unfortunately, we cannot accept decreases in guest count with less than three (3) business days notice. A 100% cancellation fee will be charged with less than 72 hours notice. All cancellations must be in writing to the attention of SFU Meeting, Event and Conference Services.

ALLERGY POLICY

The Lazy Gourmet can accommodate special dietary requests pertaining to allergies or cultural restrictions. Our kitchen is not a “nut-free” or “gluten-free” facility and we cannot guarantee the absence of cross contamination.



BEVERAGES



BEVERAGES

BEVERAGE SERVICE

priced per person

Full Coffee and Tea Service **\$3.80**

minimum 6 guests

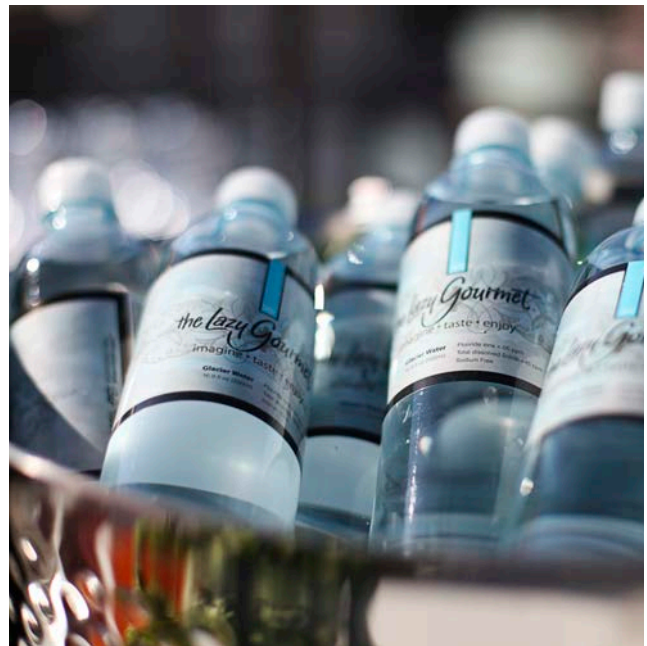
Fair Trade Starbucks Regular and Decaf Coffee and Selection of Tazo and Moteas Tea

Espresso Barista Bar **\$10.00**

minimum 50 guests

includes Barista for a 2 hour service

Regular and Decaf Americano, Cappuccino and Latte served with Selection of Seasonal Flavoured Syrups



À LA CARTE

priced per item

WATER

Bottled Mineral Water	\$2.50
Sparkling San Pellegrino	\$2.75
Cocos Pure Coconut Water	\$4.00

SODA

Assorted Regular and Diet Coca-Cola Products	\$2.50
Sparkling Fruit Juices	\$3.25

JUICE (served in pitchers)

minimum 6

Apple, Orange, Grapefruit & Cranberry Juice	\$2.50
Housemade Smoothies	\$6.50

Choice of Strawberry Banana, Coconut Pineapple or Blueberry Basil



BREAKFAST

BREAKFAST

BREAKFAST PACKAGES

priced per person.

Canadian Continental \$15.00
minimum 6

Muffins, Scones and Croissants **V**
served with Whipped Butter and Housemade Preserves

Fresh Fruit Platter **VG GF**
Small (serves 10)
Medium (serves 20)
Large (serves 30)

Fresh Squeezed Orange and Grapefruit Juices

Coffee and Tea

Add Granola and Yogurt **V** +\$6.00

Parisian Continental \$20.00
minimum 6

Ham and Cheddar Stuffed Croissant

Tomato and Pesto Stuffed Croissant **V**

Pain au Chocolate **V**

Berries and Cream

Sparkling Orange Juice in Champagne Flutes

Coffee and Tea

The European \$19.00
minimum 6

Meat and Cheese Platter **GF**

Hard Boiled Eggs **GF**

Assorted Housemade Breads

Coffee and Tea

Orange and Grapefruit Juices

The Health Nut \$23.00
minimum 10

Housemade Granola

Non-Fat Greek Yogurt **V GF**

Dried Fruit **V GF**

Crushed Roasted Nuts **VG GF**

Fresh Fruit Salad **VG GF**

Citrus-Infused Water

Coffee and Tea

Orange and Grapefruit Juices



BREAKFAST

BREAKFAST PACKAGES

priced per person.

Grab and Go Hot Breakfast \$22.00 minimum 6

Hot Breakfast Sandwich on English Muffin
with Free Range Egg
Crispy Kale, Squash and Parmesan Sauce (V)
Grandfather Ham, Havarti and Roasted Tomato Aioli

Potato Pancake (V)

Assorted Bottled Juices

Coffee and Tea

The Hotel \$25.00 minimum 6

Scrambled Eggs with Chives (GF)

Thick Cut Bacon and Sausages

Hash Browns (V) (GF)

Assorted Mini Muffins, Scones and Croissants (V)

Orange and Grapefruit Juices

Coffee and Tea

Dessert for Breakfast \$23.00 minimum 6

Housemade Belgian Waffles with Berry Compote (V)

Maple Syrup and Whipped Cream

Maple Breakfast Sausages

Orange and Grapefruit Juices

Coffee and Tea

Hash it Out \$25.00 minimum 6

Braised Beef with Potatoes, Onions and Peppers (GF)
*topped with Poached Eggs and
served with Chipotle Aioli*
**Vegetarian Option Available*

Toasted Focaccia Points

Fresh Fruit Platter (VG) (GF)

Coffee and Tea

Orange and Grapefruit Juices

Benny Bar \$28.00 minimum 6

With Free Range Eggs. Choose a maximum of 2 types:

Classic

Canadian Bacon and Hollandaise

BC

Smoked Salmon with Dill, Chives and Hollandaise

Vegetarian (V)

*Sautéed Spinach and Wild Mushrooms with
Hollandaise*

The Southern

*Pulled Pork with Lime Avocado Mousse and Chipotle
Hollandaise*

Home Fried Potatoes with Sriracha Ketchup (V)

Coffee and Tea



BREAKFAST

À LA CARTE ITEMS

priced per item.

Mini Muffins, Scones and Croissants V	\$ 2.75
<i>recommended 2 per person</i>	
Assorted Coffee Cake Slices V	\$2.75
Stuffed Mini Croissants	\$3.50
<i>Ham and Cheddar Focaccia or Caramelized Onion, Pesto and Tomato Focaccia</i> V	
Study Bars	\$4.00
<i>Happy Hemp</i> VG GF NF	
<i>Krispy Kale</i> VG NF	
<i>Fruit and Nut</i> DF	
<i>Greek Yogurt and Cranberry</i> GF	
Muffins, Scones and Croissants V	\$4.00
Cinnamon Buns V	\$4.00
Fruit Danish V	\$4.00
Pain Au Chocolate V	\$4.50
Assorted Toast Slices V	\$2.00
Hard Boiled Eggs (per egg) GF DF	\$2.50
Individual Mini Greek Yogurt Parfaits GF	\$4.00
Waffle V	\$7.00
<i>with Maple Syrup, Butter and Whipped Cream</i>	



FRUIT

Whole Fresh Fruit VG GF NF	\$2.50
Fruit Kabobs V GF	\$4.75
<i>Add Yogurt Dip</i>	+\$0.50
Fruit Platter VG GF NF DF	s: \$45.80 m: \$82.00 l: \$128.00

A photograph of a cheese and fruit platter. In the foreground, a white rectangular platter holds several types of cheese: a wedge of blue cheese, a block of white cheese, and a large pile of cubed orange cheese. Interspersed with the cheese are clusters of red grapes and some dried cranberries. In the background, a wooden bowl is filled with breadsticks or crostini. The platter sits on a light-colored, textured tablecloth. A small white plate with a piece of cheese and a breadstick is visible in the bottom right corner.

BREAKS

BREAKS

BREAKOUT PACKAGES

priced per person. minimum order of 6.

Cambridge Break \$7.00

Gourmet Cookies V

Coffee and Tea

Dartmouth Break \$12.00

Gourmet Cookies V

Fruit Platters VG GF NF DF

Coffee and Tea

Stanford Break \$12.00

Housemade Study Granola Bars V

Cranberry Yogurt, Crispy Kale and Hempseed and Chocolate

Mini Fruit Salad Bites V GF

Coffee and Tea

Princeton Break \$12.00

Assorted Local and Import Cheeses with Fresh Berries, Dried Fruits and Nuts V

Coffee and Tea

Columbia Break \$12.00

Individual Crudité and Hummus Cups V GF

Root Vegetables and Assorted Dips V

Coffee and Tea

Yale Break \$11.00

Assorted Mini Cookies, Cupcakes and Macarons V

Mini Milkshakes V

Coffee and Tea



BREAKS

BREAKOUT PACKAGES

priced per person. minimum order of 6.

Northwestern Break \$12.00

Assorted Mezze V
*Marinated Olives, Dolmades, Falafel Balls,
 Spicy Tahini Dip, Artichoke Dip,
 Flatbread with Oven-Dried Tomatoes and Spinach*

Strawberry Basil Lemonade

Coffee and Tea

NYU Break \$15.00

Popcorn Bar V
*Truffle and Rock Salt, Classic Butter and
 Sriracha Lemon*

Kettle Chips V GF

Housemade Fruit Gelées V

Housemade Chocolate Almond Bark V

Coffee and Tea

Cornell Break \$12.00

Housemade Ice Cream Sandwiches V
*Fresh Baked Chocolate Chunk Cookies and
 Vanilla Bourbon Ice Cream*

Housemade Vanilla Iced Coffees

Brown Break \$10.00

Edamame with Chili Rock Salt VG GF

Coconut Bliss Balls V

Coffee and Tea

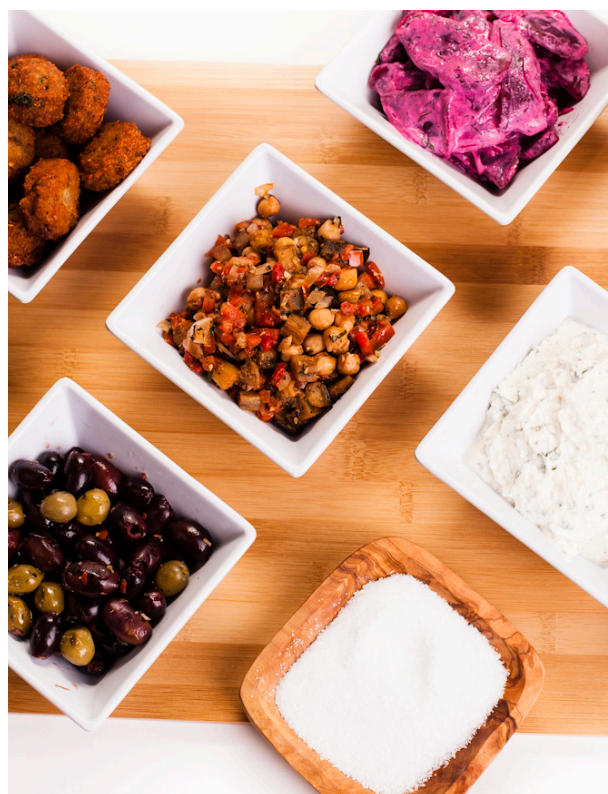
Kings College - Birthday Break \$12.00

minimum order of 25

Birthday Cake
*Choice of Double Chocolate, Carrot, Luscious Lemon
 or Vanilla and Berries.
 Complete with icing transfer of image of your choice.
 PDF or Jpeg required.*

Birthday Sparklers

Coffee and Tea



BREAKS

À LA CARTE SNACKS

priced per item.

Gourmet Cookies V	\$3.50
Granola Yogurt and Berry Compote Parfait V	\$7.00
Housemade Study Granola Bars V	\$4.00
Assorted Coffee Cake Slices V	\$2.75
Assorted Mini Cookies V	\$2.00
Pecan Sticky Buns V	\$4.50
Healthy Coconut Bliss Balls V	\$3.00
Assorted Chocolate Dipped Biscotti V	\$4.00
Assorted Squares and Bars V	\$4.00



Bowl of Pretzels VG	\$15.00
Bowl of Mixed Nuts VG GF	\$20.00
Bowl of Classic Butter Popcorn (10 cups) V	\$35.00
Bowl of Sriracha Lemon Popcorn V	\$40.00
Bowl of Truffle and Rock Salt Popcorn V	\$45.00
Bag of Miss Vickie's Chips V GF	\$3.00
Vegetable Crudité with Seasonal Dip V GF	
<i>Small (serves 10)</i>	\$39.00
<i>Medium (serves 20)</i>	\$72.00
<i>Large (serves 30)</i>	\$110.00
Local and Import Cheeses with Crackers and Fresh Baked Baguettes V	
<i>Small (serves 10)</i>	\$78.00
<i>Medium (serves 20)</i>	\$118.00
<i>Large (serves 30)</i>	\$169.00



LUNCH

LUNCH

COLD LUNCH PACKAGES

minimum order of 6.

Corporate Express Cold Lunch \$22.00

Mixed Baby Lettuces with Cucumber, Tomato, V GF
Shredded Carrots and Julienne Peppers
with Balsamic and Green Goddess Dressings

Assorted Deli and Gourmet Sandwiches
on House Baked Bread

Fresh Fruit Platter VG GF

Assorted Mini Cupcakes, Dessert Squares and Bars
Coffee and Tea

Boxed Lunch \$25.00

Kale Pesto Pasta Salad V

Chef's Fresh Sheet Sandwich or Wrap

Seasonal Berries VG GF

Mini Cookies V

Cold Drinks

CEO Lunch \$27.00

Soup of The Day

Chopped Kale Salad V
with Lemon, Crispy Capers and Parmesan

Mixed Greens VG GF
with Marinated Vegetables, Drizzled with Olive Oil
and Balsamic Reduction

Grilled Sandwiches
Pesto Turkey, House Roast Beef with Caramelized
Onions, Applewood Cheddar and Horseradish Mayo,
Grilled Vegetables and Pistachio Goat Cheese

Fresh Fruit Platter VG GF

Assorted French Macarons, Cake Bites and Tarts V

Coffee and Tea



LUNCH

HOT LUNCHES *(for dinner portions, please add \$10 per person)*

minimum order of 6.

Lighten Up! \$28.50

Mixed Greens with Fennel and Poached Pears V
served with Cranberry Dressing

Warm Dijon Potato Salad V
topped with Fresh Arugula

Individual Quiches
Wild Mushroom, Spinach and Feta V
or Ham and Camembert

Housemade Breads and Butter V

Lemon Parfaits V
with Whipped Meringue and Candied Lemon Peel

Coffee and Tea

French Appeal \$34.50

Niçoise Salad V
*Mixed Lettuces with French Beans, Niçoise Olives,
Hard Boiled Eggs, Marinated Potatoes, Cherry
Tomatoes and Lemon Vinaigrette*

Steak Frites GF
*Flat Iron Steak with Café de Paris Butter with Frites
served with Aioli and Ketchup*

Kale, Caramelized Onion and Gruyère Tart V

Selection of French Pastries V

Coffee and Tea

Eataly \$36.50

Kale Panzanella Salad V
with Fresh Tomatoes and Basil

Italian Braised Beef Short Ribs

Fettuccine with Lemon, Pepper and Parmesan V

Garlic and Red Chili Rapini V GF

Mini Tiramisu Cups V

Coffee and Tea

Mexican Vacation \$30.50

Romaine with Chopped Tomatoes and Avocado V
served with Crispy Tortillas with Lime Dressing

Charred Corn and Bean Salad V
with Creamy Chipotle Dressing

Build Your Own Taco Bar
*Battered White Fish, Ancho Pork and Crispy Tofu:
served with Red Cabbage, Cilantro, Sliced Jalapeños,
Tomatoes, Lettuce, Queso Fresco, Pico de Gallo,
Avocado Mousse and Chipotle Cream*

Churros with Chocolate Cinnamon Dip V

Coffee and Tea



LUNCH

LUNCH BUFFETS

priced per person. minimum order of 6.

COLD LUNCH BUFFET

\$29.50

Soup of the Day

Choice of 2 Salads

- Butter Lettuce Wedge BLT with Peppercorn Ranch Dressing V
- Asian Slaw Topped with Wasabi Peas and Crispy Wontons V
- Tuscan White Bean Salad with Grilled Peppers and Preserved Lemon Meyer V
- Italian Potato Salad with Fresh Basil, Tomatoes and Bocconcini V
- Spinach, Wild Mushroom and Swiss Salad with Creamy Garlic Dressing V
- Mixed Greens with Julienne Peppers, Tomatoes, Cucumbers and Raspberry Poppyseed Dressing V

Choice of 3 Sandwiches

- Turkey Sandwich with Lettuce, Havant and Cranberry Mayo on Sourdough
- Montreal Smoked Meat Sandwich with Pickles and Mustard on Baguette
- Bahn Mi Sandwich on Ciabatta
- Salmon Salad "Niçoise Sandwich with Olives and Capers and Lemon Mayo on Focaccia
- California Tofu Wrap V
- Chicken Cobb Wrap
- Ham, Brie and Apple Sandwich on Pretzel Bun
- Eggplant Parmesan Sandwich V

Assorted Dessert Bites V

Coffee and Tea










LUNCH

DIY BUFFET (for dinner portions, please add \$10 per person)
 priced per person. minimum order of 6.

\$40.00

CHOOSE 2 SOUPS OR SALADS:

Salads

- Caesar Salad 
*with Housemade Croutons and Creamy Dressing,
 Topped with Parmesan*
- BLT Salad 
Romaine, Tomatoes, Bacon and Blue Cheese Dressing
- Baby Spinach Salad 
Spinach, Beets, Feta and Citrus Dressing
- Mixed Greens and Radicchio 
*with Poached Pears and Pecans Tossed in a Light
 Vinaigrette*
- Creamy Broccoli Salad 
with Cranberries and Cashews
- Caprese Pasta Salad 
*with Bocconcini, Tomatoes and Fresh Basil Pesto
 Curried Chickpea and Rice Salad*
- Grilled Eggplant and Goat Cheese Salad 
with Roasted Lemon

Soups

- Thai Coconut Chicken Soup
- Tomato Basil 
- Butternut Squash 
- Spicy Lentil 



LUNCH

CHOOSE 2 FROM EACH CATEGORY:

Main Course

- Butter Chicken
on Basmati Rice
- Thyme Roasted Chicken (GF)
with Wild Mushroom Sauce on Smashed Yukon Gold Potatoes
- Black and White Sesame Crusted Chicken
with Peanut Sauce on Jasmine Rice
- General Tsao Chicken
with Onions and Peppers on White Rice
- Spicy Grilled Pork Loin (GF)
with Pineapple Salsa on Rice
- Smokey Pulled Pork on Polenta
- Pork Cutlets on Fresh Pasta
with Spinach in a White Wine Cream Sauce
- Five Spice Flat Iron Steak (GF)
with Green Onions and Sesame on Grilled Sweet Potato Slices
- Grilled Flank Steak with Salsa Verde (GF)
over Roasted Potatoes
- Puttanesca Cod
over Linguine
- Miso Salmon in Banana Leaf
with Coconut Rice



Desserts

- Fresh Fruit Platter (VG) (GF)
- Housemade Pies (V)
May Include: Peach and Bourbon, Apple and Pear with Cardamom, Lemon Meringue
- Gourmet Cupcakes (V)
Red Velvet, Reese's Pieces, Toasted Marshmallow S'more, Maple Bacon Bourbon, Salted Chocolate and Pretzel
- Strawberry Shortcake Parfaits (V)
- Brownies (V)
with Caramel Sauce and Toasted Nuts
- Assorted Dessert Squares and Bars (V)

Coffee and Tea

LUNCH

PLATED LUNCHES

priced per person.

Plated Lunch A

\$50.00

1st Course

Greek Salad wrapped in Cucumber Bowl with Black Olives, Tomatoes, Mixed Greens, Feta and Greek Dressing V

2nd Course

Flat Iron Steak with Café de Paris Butter, Potato Croquette, Spinach Timbale and Heirloom Carrots

3rd Course

Salted Caramel Whiskey Cake V

Coffee and Tea

Plated Lunch B

\$45.00

1st Course

Grilled Romaine with Cornbread Croutons and Parmesan Crisp and Caesar Dressing V

2nd Course

Soy Shallot Chicken with Wild Mushrooms on Wild Rice Cake, Roasted Red and Yellow Beets, Brussels Sprouts and Cauliflower

3rd Course

Apple and Pear Tart Tatin V

Coffee and Tea

Plated Lunch C

\$43.00

1st Course

Kale with Frisée, Heirloom Roasted Carrots and Sunflower Seeds, Tarragon Vinaigrette V

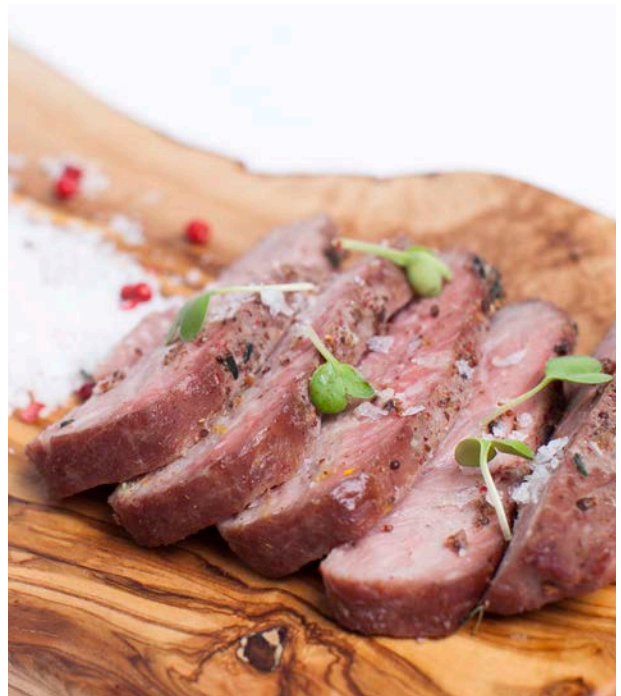
2nd Course

Grilled Chicken Parmesan Sandwich on Focaccia smothered in Tomato Sauce and Mozzarella

3rd Course

Vanilla Pana Cotta with Seasonal Berries and Sablé V

Coffee and Tea



A photograph of a gourmet dinner plate. The plate is white and square-shaped, set against a dark wooden background. It features several slices of medium-rare steak, a whole asparagus spear, a slice of zucchini, a slice of red bell pepper, and a portion of potatoes. A light-colored sauce is drizzled around the bottom of the food. In the top right corner, there is a small white bowl containing dark, thin sticks, possibly herbs or spices.

DINNER

DINNER

PLATED DINNERS

priced per person.

Plated Dinner A \$60.00

1st Course

Red and Yellow Beet Carpaccio with Baby Spinach, Salt Spring Island Chèvre and Grapefruit Segments with Citrus Dressing V

2nd Course

Pumpkin Seed Crusted BC Cod with Caramelized Orange Sauce, served with Leek & Lemon Risotto Cake & Grilled Asparagus

3rd Course

Banana Bread Pudding with Salted Caramel V

Coffee and Tea



Plated Dinner B \$55.00

1st Course

Green and Purple Kale and Romaine Salad with Lemon, Parmesan Petals and Watermelon Radishes V

2nd Course

Lavender Lemon Chicken with Leek and Lemon Risotto Cake and Seasonal Vegetables

3rd Course

Lemon Tart with Meringue and Seasonal Berries V

Coffee and Tea

DINNER

PLATED DINNERS

priced per person.



Plated Dinner C

\$60.00

1st Course

Green and Purple Kale Salad with Lemon, Parmesan Petals and Marcona Almonds, Watermelon Radishes V

2nd Course

Sous Vide Local Salmon with Lemon Tarragon Butter, Confit Potatoes, Sautéed Spinach and Heirloom Carrots

3rd Course

Warm Chocolate Babka with Whipped Cream and Shaved Gold Flakes V

Coffee and Tea

Plated Dinner D

\$80.00

1st Course- Amuse Bouche

Red and Yellow Beet Caprese with Salt Spring Island Goat Cheese on Parmesan Crisp V

2nd Course

Roasted Heirloom Carrots with Baby Kale, Frisée and Sunflower Seeds, Tarragon Vinaigrette V

3rd Course

Roasted Squash Soup with Cinnamon Crème Fraîche and Flatbread V

4th Course

Braised Beef Shortrib with Jus and Horseradish Aioli on Potato Latke with Heirloom Carrots

5th Course

Salted Chocolate and Rosemary Pot De Crème V

Coffee and Tea

DINNER

RECEPTION CANAPÉS

priced per dozen. minimum 2 dozen per item.

COLD

Caprese Bites (V) (GF)	\$36.00
<i>Cherry Tomatoes and Bocconcini with Basil Pesto Sauce</i>	
Sweet Pea and Lemon on Toasted Focaccia	\$36.00
<i>with Chile Oil</i> (V)	
Seared BC Albacore Tuna	\$42.00
<i>on Wonton with Cilantro Sauce and Micro Greens</i>	
Chilled Prawn on Compressed Cucumber	\$40.00
<i>with Horseradish Snow and Tomato Jam</i> (GF)	
Goat Cheese Soufflé (V)	\$42.00
<i>with Oven Dried Tomato On Shortbread</i>	
Shaved Asparagus and Ricotta Cones (V)	\$42.00
Smoked Paprika Chicken	\$36.00
<i>with Green Olives and Apricot Jam on Tortilla</i>	
Beef Tartare	\$42.00
<i>with Chilies, Capers and Gherkins</i>	



HOT

Brie and Roasted Apple Grilled Cheese Bites (V)	\$42.00
<i>with Salted Caramel Butter</i>	
Coconut Prawns	\$36.00
<i>with Sundried Cherry Aioli</i>	
Steak Wrapped Frites (GF)	\$40.00
<i>with Café de Paris Butter</i>	
Cornmeal Crusted Chicken Sliders	\$42.00
<i>on Biscuits with Bacon Jam and Pickled Jalapeño</i>	
Mac and Cheese Fritters (V)	\$32.00
<i>with Truffle Ketchup</i>	
Roasted Lamb (GF)	\$42.00
<i>with Yams and Macerated Figs</i>	
Peruvian Chicken (GF)	\$30.00
<i>served on a spoon with Aji Verde</i>	
Braised Pork on Cornbread Muffin	\$40.00
<i>with Avocado</i>	



RECEPTION

RECEPTION GUIDELINES

RECEPTION GUIDELINES

The following pages showcase a sample of our most popular reception menu items. We would be pleased to customize menus to suit any taste or occasion. Please see below for guidelines to assist you in planning your event.



RECOMMENDED FOOD QUANTITIES

When planning your cocktail reception, we recommend the following guidelines:

RECEPTION TYPE	DURATION	QUANTITIES
Afternoon cocktail reception	1 - 2 hours	2 to 4 pieces per guest
Pre-dinner cocktail reception	1 - 2 hours	4 to 8 pieces per guest
Reception in lieu of dinner	2 - 4 hours	16 to 20 pieces per guest

SERVING ALCOHOL AT YOUR EVENT

The Morris J. Wosk Centre for Dialogue is licensed. All food and beverage including alcohol service must be provided and served by our contracted caterers, the Lazy Gourmet, in accordance with our liquor license.



ADDITIONAL SERVICE STAFF

Should your event require additional dedicated service staff, the rate is \$25 per hour, per server. All service staff are billed for a minimum of 4 hours. Staffing charges apply from the time service staff arrive.

RECEPTION

PLATTERS

Small platters feed approximately 10 guests.

Medium platters feed approximately 20 guests.

Large platters feed approximately 30 guests.

VEGETARIAN

Vegetable Crudit  Platter V GF s: \$39.00
with Seasonal Dips m: \$72.00
l: \$110.00

Local & Import Cheeses V s: \$78.00
with Crackers and Fresh m: \$118.00
Baked Baguettes l: \$169.00

Dip Platter V \$7.00 per person
Roasted Garlic Hummus, Feta Dip,
and Baba Ganoush. Served with
Lavash Bread and Pita Crisps.
minimum 10

Marinated Vegetable Platter VG \$7.50 per person
Zucchini, Eggplant, Peppers,
Red Onion, Fennel, Asparagus
with Reduced Balsamic.
minimum 10



MEAT

Charcuterie Board s: \$130.00
with Grandfather Ham, Turkey l: \$195.00
Chicken Sausage with Fennel and
Chardonnay, House-Made Roast Beef,
Calabrese, Prosciuttini, Duck and
Pistachio Orange Terrine, Local Cured
Nastrano Salami and Prosciutto Cotto
with Herbs

Burritos \$14.00 each
Chicken Beef or Vegetarian Burritos V
with Rice, Black Beans and
Julienne Vegetables and served with
Salsa and Sour Cream.
minimum 10

Flatbread Squares \$6.00 each
Ham and Pineapple, Pepperoni,
Green Pepper and Mushroom,
Philly Cheesesteak, Pesto Potato,
Caramelized Onions and Peppers.
minimum 6 per type.
recommended 2 per person

SEAFOOD

Sushi Maki Platter GF without soy sauce \$1.50 per piece
Seafood and Vegetarian with Ginger,
Wasabi and Soy Sauce.
minimum 50 pieces. not available before Noon

Smoked Salmon Platter s: \$165.00
with Herbed Cream Cheese, l: \$295.00
Red Onion, Capers, Lemons and Dill
and Served with Baguettes

RECEPTION

RECEPTION PACKAGES

priced per person. based on 6 pieces per guest.

It's 5 O'Clock Somewhere \$20.00

minimum 30 guests

Cheese Board with Fresh and Dried Fruits V

Charcuterie Board

Vegetarian Mediterranean Platter V

*with Grilled Haloumi, Fig Jam, Eggplant Soufflés,
Pumpkin Brittle, Squash and Feta Dip, Eggplant Dip,
Spanakopita*

The Catalina Wine Mixer \$28.00

based on 6 pieces per person

Cheese Board with Fresh and Dried Fruits V

with Crackers and Baguettes

Charcuterie Board

Salmon Torched Aburi Rice Cake

with Sweet Miso Mayo and Pickled Jalapeño

Braised Beef Shortrib Slider

with Chimichurri Aioli and Melted Cheese

Camembert and Strawberry Tart V

with Shallot Pearls and Balsamic

The International Terminal \$30.00

based on 6 small plates per person

Lobster Mac and Cheese Ramekins

Falafel Kebab V

with Tahini Dip, Tomato Cucumber Salad

Tuna Poke Parfait

with Diced Avocado and Wonton Crisps

Ancho Chile Pork Taco Cup

with Pineapple Salsa

French Onion Soup Bite on Baguette V

Mini French Canadian Tourtière

with Sriracha Ketchup



A close-up photograph of a woman with long, wavy brown hair, smiling slightly as she pours a clear liquid from a bottle into a small glass. She is wearing a grey top with a dark, patterned scarf. The background is blurred, showing a bar or event setting. A red rectangular box is overlaid on the right side of the image, containing the text 'BAR MENU' in white, bold, sans-serif capital letters.

BAR MENU

BAR MENU

HOST BAR

does not include taxes and service charges.

BEER

Domestic Craft Beer \$5.00

Stanley Park Amber Ale

Stanley Park Pilsner

Stanley Park Rotating Seasonal Tap

Import Beer \$5.00

Corona

WINE

House Wine \$35.00 per bottle

Haywire Narrative White Blend

Haywire Narrative Red Blend

Premium Wine \$45.00 per bottle

Mission Hill Five Vineyards Pinot Blanc (white)

Mission Hill Five Vineyards Cabernet Merlot (red)

Premium Plus Wine \$55.00 per bottle

Le Vieux Pin Ava (white)

La Stella Fortissimo (red)

HIGHBALLS \$5.50

SCOTCH \$10 per ounce

Dalmore 12 year

NON ALCOHOLIC

Pop, Juice, San Pellegrino \$2.00

San Pellegrino Flavoured \$3.00



BAR MENU

CASH BAR

minimum of \$200 in sales required. includes taxes and service charges.

BEER

Domestic Craft Beer \$6.00

Stanley Park Amber Ale

Stanley Park Pilsner

Stanley Park Rotating Seasonal Tap

Import Beer \$6.00

Corona

WINE

House Wine \$8.00 per glass

Haywire Narrative White Blend

Haywire Narrative Red Blend

Premium Wine \$10.00 per glass

Mission Hill Five Vineyards Pinot Blanc (white)

Mission Hill Five Vineyards Cabernet Merlot (red)

Premium Plus Wine \$13.00 per glass

Le Vieux Pin Ava (white)

La Stella Fortissimo (red)

HIGHBALLS \$6.50

SCOTCH \$10 per ounce

Dalmore 12 year

NON ALCOHOLIC

Pop, Juice, San Pellegrino \$2.50

San Pellegrino Flavoured \$3.50

A ticket seller is required for an additional \$25 per hour, minimum 4 hours per ticket seller.



ABOUT THE LAZY GOURMET



Specializing in truly extraordinary hospitality while showcasing the finest in local ingredients and outstanding quality, The Lazy Gourmet strives to be Vancouver's premiere caterer and event company. Quality ingredients, sustainability and the highest level of service have been ingrained in the DNA of the company since 1979 when owner, Susan Mendelson opened its doors as Vancouver's first catering company.

Sustainability is one of the main pillars in our philosophy and includes making sure that everything we do has the environment in mind. This means that everything in the front and back of house has a plan of action to reduce our carbon footprint and make sure that the items we serve our guests are local and the best quality. Being a part of the Ocean Wise program helps us regulate the seafood items we use and The Green Table Network assists in reducing the energy we consume and products we use that have a negative impact on the world around us.

The story our food tells is one rooted in true West Coast flavors spanning the past 30 years of food culture in Vancouver. Using only the finest ingredients we find local suppliers that can guarantee its freshness and eco-friendliness.



SIMON FRASER UNIVERSITY
MEETING, EVENT AND CONFERENCE SERVICES



the lazy gourmet