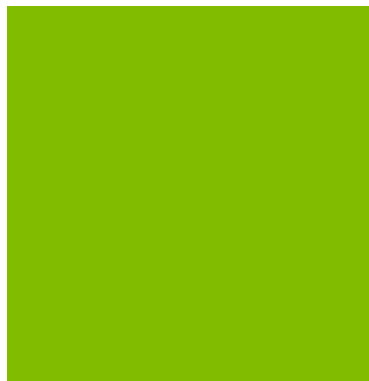
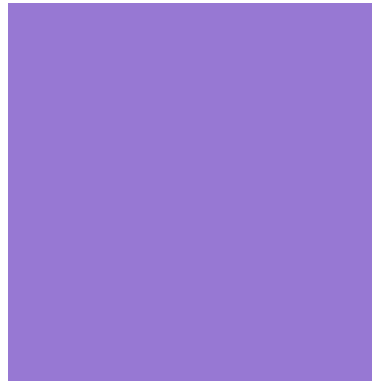
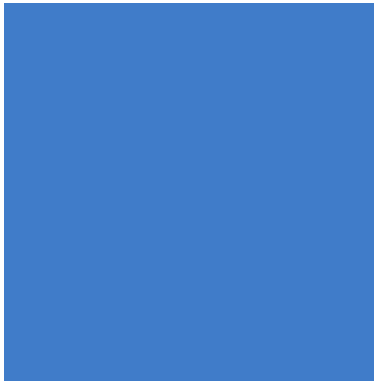
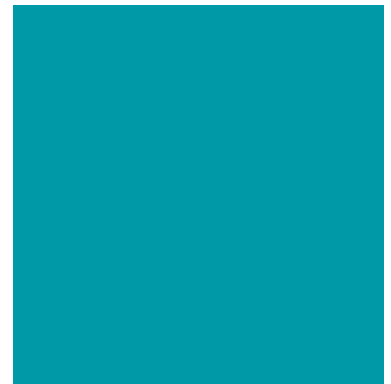


# SEGAL BUILDING HARBOUR CENTRE GOLDCORP CENTRE FOR THE ARTS CATERING MENU

BEVERAGES | BREAKFAST | LUNCH & DINNER | RECEPTION | DESSERT | BAR



**SFU**

**SIMON FRASER UNIVERSITY**  
MEETING, EVENT AND CONFERENCE SERVICES

CONTACT US / T 778-782-5800 / F 778-782-5818  
E [dialogue@sfu.ca](mailto:dialogue@sfu.ca) / [www.sfu.ca/mecs](http://www.sfu.ca/mecs)

# OUR LEGENDARY CATERING TEAM

Catering for SFU's Segal Building, Harbour Centre and Goldcorp Centre for the Arts is provided by The Lazy Gourmet, Vancouver's premier catering company.

With owner Susan Mendelson at the helm, The Lazy Gourmet understands the passion of West Coast living. Their 35 years of experience preparing West Coast based cuisine with an emphasis on local, organic and seasonal ingredients has made them legendary on the Vancouver food scene.

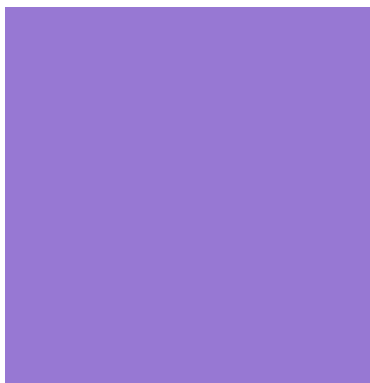
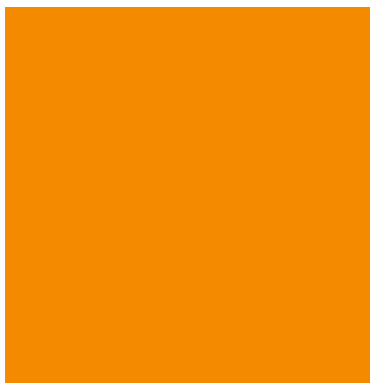
Sustainability plays a big role, from reducing waste and carbon footprints, to being part of the Ocean Wise program. As a long-time Vancouver catering company, The Lazy Gourmet is committed to making healthy contributions to the community, including shelters and local food banks.

Offering decades of catering experience and Vancouver's best service, food and staff, The Lazy Gourmet team will create seamless events that will nourish and delight your guests.

**CATERING GUARANTEES ARE REQUIRED THREE BUSINESS DAYS IN ADVANCE OF EVENT.**

*All items are subject to taxes and a 15% service charge. China service is an additional charge.*

*The food photography used in this document is designed to inspire; actual serving and display may vary.*



# BEVERAGES



# BEVERAGES

FAIR TRADE CERTIFIED COFFEE / \$20.00 PER 10 CUPS

Regular and Decaffeinated

*\*NOTE: Coffee is ordered per 10 cups, not per carafe. Caterers may serve the coffee in carafes of 10, 25, or 50 depending on the order*

ASSORTED TEA / \$2.00 PER TEA BAG [Minimum of 3 tea]

A Variety of Herbal and Regular Tea which will include a Fair Trade Certified option

ASSORTED BEVERAGES / \$2.00 EACH

Assorted Soft Drinks / Assorted Bottled Juices / Bottled Water / San Pellegrino Water

SPECIALTY BEVERAGES

V-8, San Pellegrino Fruit Drinks, Koalas / \$3.00 each

Hot Chocolate (minimum of 10) / \$3.50 each

Soy Milk / \$4.00 per serving

FRESH FRUIT SMOOTHIES / \$3.50 PER 8OZ GLASS [Minimum of 10]

A blend of Bananas, Orange Juice, Yogurt, and Seasonal Fruit

FRESH SQUEEZED JUICE / \$3.50 PER 8OZ GLASS [Minimum of 10 per kind]

## WATER SERVICE

Pitchers of water are included on the buffet table when a catering service has been ordered.

Additional water service can be provided at the following rates:

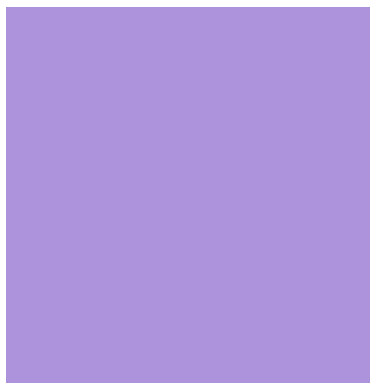
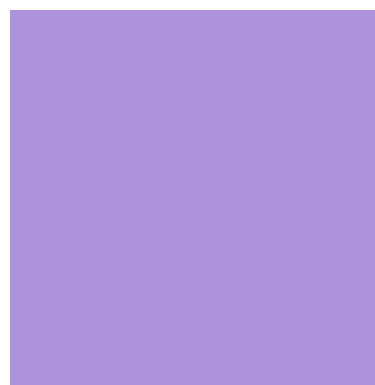
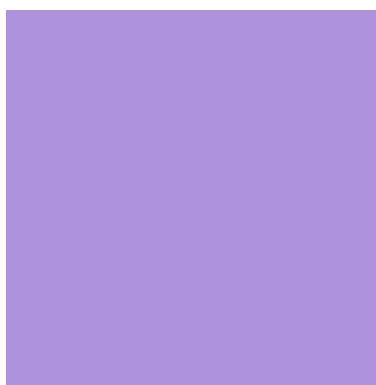
Additional Water Pitcher (serves 5) / \$5.00 per pitcher

Speaker Water (serves 5) / \$5.00 per pitcher

CUSTOM WATER SERVICE: ON TABLE, OR CUSTOM WATER STATION [Minimum 25 people]

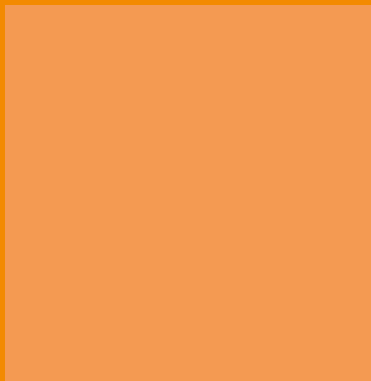
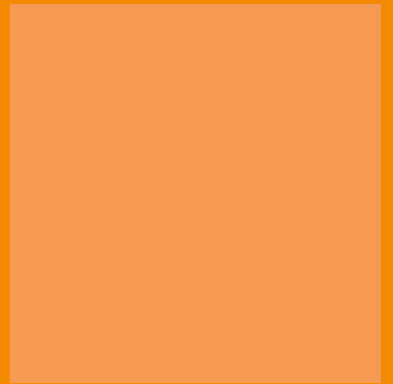
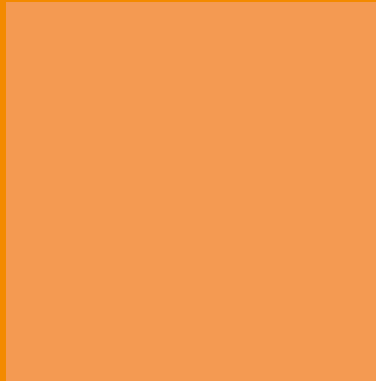
One time service / \$1.00 per person

Full day service, refreshed at breaks / \$3.00 per person





# BREAKFAST



# A-LA-CARTE

## ASSORTED MUFFINS, SCONES, AND CROISSANTS / \$3.25 EACH

A Selection of Fresh Baked Muffins, Scones, and Croissants. Served with Whipped Butter and House-Made Preserves.

## ASSORTED MUFFINS / \$3.25 EACH

Served with Whipped Butter and House-Made Preserves.

## ASSORTED SCONES / \$3.25 EACH

Served with Whipped Butter and House-Made Preserves.

## ASSORTED BAGELS / \$3.25 EACH

Served with Cream Cheese.

## ASSORTED COFFEE CAKE SLICES / \$1.75 EACH [Minimum 6]

## ASSORTMENT OF MINI MUFFINS, SCONES, AND CROISSANTS / \$2.00 EACH

Snack Size. For breakfast, two per person is recommended.

## MINI STICKY PECAN CINNAMON BUNS / \$2.00 EACH [Minimum 6]

## CROISSANTS AND BUNS

Butter Croissants / \$3.25 each

Pain-au-Chocolate / \$3.00 each

Cinnamon Buns / \$3.50 each

Cinnamon Twists / \$3.00 each

Fruit Danish / \$2.25 each

Stuffed Mini Croissants / Ham & Cheddar or Tomato, Onion & Pesto / \$3.00 each

## COFFEE CAKES & LOAVES / \$25.00 EACH

One loaf serves 8-10 people. Loaves are served sliced, then cut in half.

Cinnamon Sour Cream, Lemon, Banana Walnut, Blueberry Bundt, Chocolate Chip and Nut-Free Healthy Banana Bread.

## BREAKFAST BARS / \$2.75 EACH

Made with Seeds, Nuts, Oats, and Honey. Gluten free.

## STUDY BARS / \$3.00 EACH [Minimum of 6 per type]

Choice of: Crispy Kale, Fruit and Nut, Greek Yogurt Cranberry, Hemp Chocolate, or an Assortment.

## GRANOLA / \$3.00 EACH

Gluten free, Dairy free and Vegan.

Granola with Milk / \$3.50 each

Granola with Yogurt / \$5.00 each

Granola with Fruit and Berry Compote / \$6.00 each

Granola with Fruit and Yogurt / \$7.00



# FRUIT & YOGURT

FRESH FRUIT KEBABS / \$4.00 EACH

Gluten free, Dairy free, and Vegan.

FRESH FRUIT SALAD / \$4.00 PER PERSON [Minimum of 6]

Gluten free, Dairy free, and Vegan.

WHOLE FRESH FRUIT / \$2.00 PER PIECE

GREEK YOGURT (125 ML) / \$3.00 EACH

BOWL OF YOGURT / \$3.00 PER PORTION

WEST COAST PARFAIT [Minimum of 6]

Gluten free, Dairy free, and Vegan.

Layered Yogurt, House-Made Granola and Seasonal Berry Compote.

Mini (3oz) / \$4.00 each

Regular(6oz) / \$6.50 each

SUN-RIPENED FRESH FRUIT PRESENTATION

Garnished with Seedless Grapes and Seasonal Berries.

Gluten free, Dairy free, and Vegan

Small (serves 10) / \$35.00

Medium (serves 20) / \$65.00

Large (serves 30) / \$95.00



# BREAKFAST PLATTERS

## BAKERY PLATTER

Muffins, Scones, Croissants, Cinnamon Twists and Bagels.

Small (serves 10) / \$75.00

Medium (serves 20) / \$85.00

Large (serves 30) / \$110.00

## SWEET AND SAVORY PLATTER

Stuffed Mini Croissants, Coffee Cake Slices and Cinnamon Pecan Sticky Buns.

Small (serves 10) / \$75.00

Medium (serves 20) / \$100.00

Large (serves 30) / \$130.00

## BREAKFAST DELI PLATTER / \$145.00 [Serves 30]

Assortment of Ham, Prosciutto, Emmental, Applewood Cheddar, Provolone, Sliced Hard Boiled Eggs and Tomatoes.

Served with assorted breads and toaster.

## WEST COAST SMOKED SALMON PLATTER / \$175.00 [Serves 20]

Served with Cream Cheese, Onion Confit, Lemon and Capers.

Accompanied with Bagels.

# HOT BREAKFAST A-LA-CARTE

## MINIMUM 6 [PER ITEM]

Per Item Scrambled Eggs with Chives / \$3.75 per person

Mediterranean Eggs / \$5.00 per person

Fried Eggs / \$2.00 per person

Sunny Side Up Eggs / \$2.00 per person

Bacon or Sausage / \$1.50 per piece / Ham / \$2.75 per piece

Turkey Bacon or Turkey Sausage / \$2.00 per piece

Baked Breakfast Potatoes / \$4.00 per person

Potato Wedges / \$4.50 per person

Home Fried Potatoes / \$4.50 per person

Small Diced Hashbrowns / \$4.50 per person

Waffles with Maple Syrup, Whipped Cream, Berry Compote / \$7.00 per person

Pancakes with Maple Syrup and Whipped Cream / \$7.00 per person

Toast includes bread and toaster / \$1.00 per person





# HOT A-LA-CARTE

MINIMUM 6 [PER ITEM]

BREAKFAST WRAPS / \$9.00 EACH [Minimum 6 per type]

Served Hot with Salsa.

Scrambled Eggs, Ham, and Cheese.

Scrambled Eggs, Cheese and Spinach (vegetarian).

BREAKFAST BURRITO / \$9.00 EACH [Minimum 6, vegetarian]

Eggs, Cheddar Cheese and Vegetables. Served with Sour Cream and Salsa.

BREAKFAST SANDWICH – ENGLISH MUFFIN / \$6.00 EACH [Minimum 6 per type]

Egg, Cheddar Cheese and Tomato (vegetarian).

Egg, Bacon and Cheddar Cheese.

Egg, Crispy Kale, Squash and Parmesan Sauce (vegetarian).

Egg, Grandfather Ham, Cheddar and Tomato Aioli.

BREAKFAST BAGEL / \$6.00 EACH [Minimum 6 per type]

Egg, Cheddar Cheese and Tomato (vegetarian).

Egg, Bacon and Cheddar Cheese.

BREAKFAST QUESADILLA / \$6.00 EACH [Minimum 6, vegetarian]

Scrambled Eggs with Onions, Bell Peppers and Cheddar Cheese.

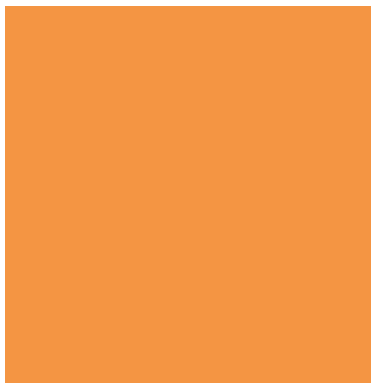
5" QUICHE / \$8.00 EACH [Minimum 6 per type]

Smoked Salmon.

Ham and Swiss.

Spinach, Mushroom and Feta (vegetarian).

Mushroom and Cheese (vegetarian).



# COLD BREAKFAST BUFFETS

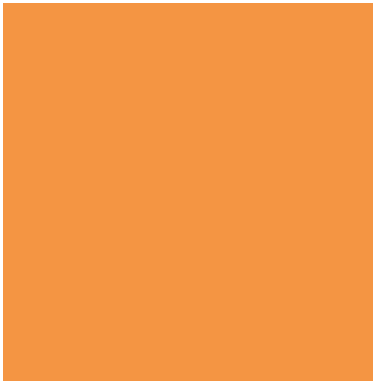
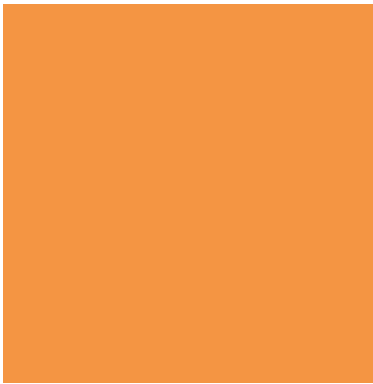
- THE CONTINENTAL / \$8.25 PER PERSON

  - House-Baked Muffins, Scones and Croissants
  - House-Made Fruit Preserves, Marmalade and Whipped Butter
  - Fresh Fruit Platter
  - Fair Trade Certified Coffee and Tea
  - \*Decaf coffee available upon request*
- ON THE RUN / \$10.25 PER PERSON

  - Freshly Baked Bagels, Cinnamon Buns and Pain au Chocolat (1.5 per person)
  - Fruit Preserves and Cream Cheese
  - Fruit Juices
  - Fair Trade Certified Coffee and Tea
  - \*Decaf coffee available upon request*
- THE FITNESS INSTRUCTOR / \$10.00 PER PERSON

  - Granola Bars
  - Fruit Skewers
  - Greek Yogurt
  - Bottled Juice or Mineral Water
- THE HEALTH CLUB / \$10.00 PER PERSON [Minimum 10]

  - Fresh Fruit Smoothies
  - Berry Muffins
  - Granola with Whole Fresh Fruit, Honey, Yogurt and a Hint of Brown Sugar



# HOT BREAKFAST BUFFETS

## THE TRAVELLER / \$16.00 PER PERSON [Minimum 10]

Belgian Waffles served with Maple Syrup, Berry Compote and Whipped Cream

Choice of Bacon, Sausage, or Ham

Fruit Juices

Fair Trade Certified Coffee and Tea

*\*Decaf coffee available upon request*

## THE MIDTOWN / \$20.00 PER PERSON [Minimum 10]

Eggs "Mediterranean" with Poached Eggs on Peppers, Onions, Tomatoes and Olives

Home Fried Potatoes

Freshly Baked Bagels and Cinnamon Twists

House-Made Fruit Preserves and Cream Cheese

Fresh Fruit Platter

Fruit Juices

Fair Trade Certified Coffee and Tea

*\*Decaf coffee available upon request*

## THE BUSINESS CLASS / \$21.00 PER PERSON [Minimum 10]

Scrambled Eggs with Chives

Choice of Bacon, Sausage or Ham

House-Fried Potatoes

Boiled Tomatoes

Freshly Baked Muffins, Scones and Croissants

House-Made Fruit Preserves and Cream Cheese

Fruit Juices

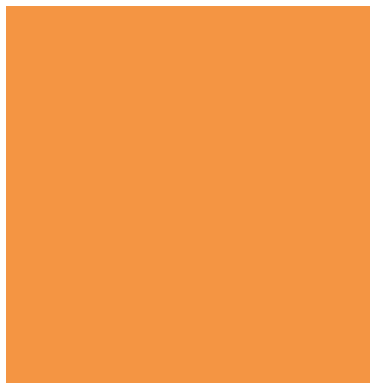
Fair Trade Certified Coffee and Tea

*\*Decaf coffee available upon request*

## BUFFET ADD ONS

### FRESH FRUIT KEBABS / \$4.00 PER PERSON

Gluten free, Dairy free and Vegan



# LUNCH & DINNER





# SANDWICHES & WRAPS A-LA-CARTE

## ASSORTED SANDWICHES / \$8.00 EACH

A variety of sandwich or wrap fillings which may include: Ham and Swiss, Smoked Turkey, Roast Beef, Asian Vegetable, Free Range Egg Salad, Tuna Dill & Cucumber, Chicken Waldorf, Canadian Italian, Portobello Sandwich, Rosemary Chicken, Prosciutto Bocconcini and Tomato, Crispy Chicken Caesar Wraps, Spicy Beef and Pineapple and Smoked Eggplant Wraps.

*All sandwiches can be made gluten free by using our gluten free bread. All sandwiches can be made dairy free upon request. 20% Vegetarian will be provided unless otherwise requested.*

## ASSORTED WRAPS / \$8.00 EACH

Order an assortment, or choose from the selections below:

### CRISPY CHICKEN CAESAR WRAP

With Bacon, Romaine, and Grated Parmesan Cheese, Wrapped in a Tortilla

### SMOKED EGGPLANT WRAP

With Chickpeas, Roasted Vegetables, and Spinach

### SPICY BEEF WITH PINEAPPLE WRAP

Grilled Medium Rare AAA Beef with Fresh Pineapple, Peppers, Lettuce, and Spicy Chipotle Sauce in a Flour Wrap

*20% Vegetarian will be provided with "Assorted Wraps" unless otherwise requested*

## ASSORTED GRILLED SANDWICHES / \$9.00 EACH

Served at Room Temperature.

Order an assortment, or choose from the selections below:

Grilled Turkey and Pesto on Ciabatta

Roasted Beef with Caramelized Onions, Applewood Cheddar, and Horseradish Mayo on Ciabatta

Grilled Vegetables with Goat Cheese and Reduced Balsamic on Ciabatta

*20% Vegetarian will be provided with "Assorted Grilled Sandwiches" unless otherwise requested.*



# SANDWICH BUFFETS

## THE EXECUTIVE LUNCH

1 sandwich or wrap per person / \$13.50 per person  
1.5 sandwiches or wraps per person / \$17.50 per person

*Can be ordered with sandwiches, wraps, or a selection of both.*

A variety of sandwich or wrap fillings which may include: Ham and Swiss, Smoked Turkey, Roast Beef, Asian Vegetable, Free Range Egg Salad, Tuna Dill & Cucumber, Chicken Waldorf, Canadian Italian, Portobello Sandwich, Rosemary Chicken, Prosciutto Bocconcini and Tomato, Crispy Chicken Caesar Wraps, Spicy Beef and Pineapple and Smoked Eggplant Wraps.

*All sandwiches can be made gluten free by using our gluten free bread. All sandwiches can be made dairy free upon request.  
20% Vegetarian will be provided unless otherwise requested.*

Includes:  
Fresh Fruit Platter  
Assortment of Squares and Bars

Add a soft drink or bottle of juice for \$2.00 each

# INDIVIDUAL LUNCH

## BENTO BOXES

18.00 PER PERSON [Minimum 6 per type]

Choice of:

- 1) CHICKEN GADO GADO  
On Indonesian Rice Noodles with Coconut Peanut Sauce – Dairy free
- 2) MAPLE GLAZED SALMON  
Encrusted with Sesame and Topped with Blackberry Port Sauce on Rice Noodles – Dairy free
- 3) TOFU GADO GADO  
On Indonesian Rice Noodles with Coconut Peanut Sauce – Dairy free

Includes:  
Green Salad  
3 Pieces of California Roll Sushi  
Orange Slices



# ENTRÉE SALADS

## MIXED GREENS SALAD WITH BC CHICKEN / \$13.00 PER PERSON

With Lemon Herb Vinaigrette

## VEGETARIAN SALAD / \$13.00 PER PERSON

Portobello Mushrooms, Spinach, and Swiss Cheese with Roasted Garlic Vinaigrette and Focaccia Bread

## CHICKEN CAESAR SALAD / \$14.00 PER PERSON

Caesar Salad with House-Made Croutons with Grilled Chicken and Focaccia Bread

## CHEF'S SALAD / \$14.00 PER PERSON

With Ham, Turkey, Swiss and Cheddar Cheeses, and Focaccia Bread

## NIÇOISE SALAD / \$16.00 PER PERSON

With Seared Tuna, Green Beans, Hard Boiled Eggs and Focaccia Bread

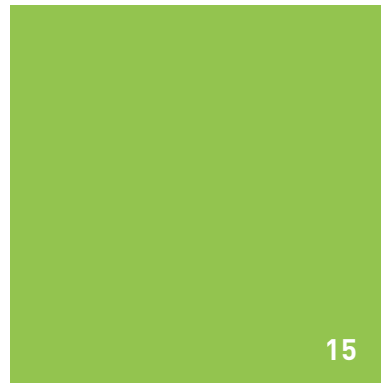
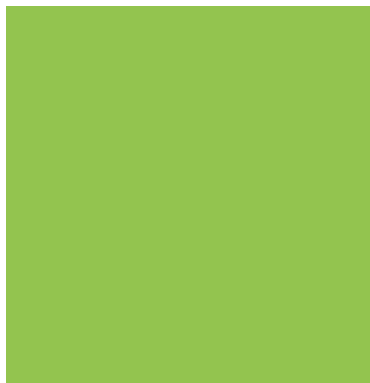
## LEMONGRASS GRILLED CHICKEN BREAST SALAD / 15.00 PER PERSON

With Spicy Peanut Sauce, on a Bed of Mixed Greens – Dairy free

## PESTO GRILLED JUMBO PRAWNS SALAD / 15.00 PER PERSON

On Penne Salad with Tomato Basil Dressing & Grilled Vegetables – Dairy free

*All entrée salads can be made gluten free or dairy free upon request.*



# HOT LUNCH PACKAGES

MINIMUM 6

## MEXICAN LUNCH PACKAGE / \$16.00 PER PERSON

Green Salad with Chopped Apple, Pepitas, and Chipotle Lime Dressing  
Beef or Chicken Burrito (must choose in advance; minimum of 6 per kind)  
Chips and Salsa

## PAD THAI LUNCH PACKAGE / \$16.00 PER PERSON

Mixed Greens with Asian Vegetables, Crisp Wontons, and Cilantro Ginger Dressing  
Pad Thai – Tofu or Chicken (must choose in advance; minimum of 6 per kind)  
Spring Rolls

## SOUTHEAST ASIAN LUNCH PACKAGE / \$17.00 PER PERSON

Mixed Greens with Marinated Eggplant, Crispy Chickpeas, and Coconut Lime Dressing  
Thai Green Curry with Chicken  
Coconut Rice

## PASTA LUNCH PACKAGE / \$18.00 PER PERSON

Caesar Salad  
Braised Short Rib Cannelloni with Roasted Tomato Rosé Sauce and a Parmesan Herb Crust  
Garlic Bread

# HOT DISHES TO SHARE

BAKED THREE CHEESE MACARONI / \$50.00 EACH [Serves 8-10 guests]

SOUTHWESTERN SHEPHERD'S PIE / \$90.00 EACH [Serves 10-12 guests – Dairy free]

LASAGNA [Serves 10-12 people]

Vegetarian Ratatouille / \$85.00 each

Beef Bolognese Lasagna / \$90.00 each

Chicken & Fontina Lasagna / \$90.00 each

Tomato-Basil Seafood / \$90.00 each

CASSEROLES [Serves 10-12 guests]

Pad Thai Noodle with Tofu and Vegetables [Dairy free] / \$55.00 each

Pad Thai Noodle with Chicken and Vegetables / \$70.00 each

Jenny's Eggplant Parmesan / \$85.00 each





# HOT A-LA-CARTE

## PIZZA SLICES

Minimum 6 per type. A minimum of two slices per person is recommended.

Cheese / \$2.50 per slice

Pepperoni / \$2.50 per slice

Feta and Spinach / \$2.75 per slice

Pepperoni and Mushroom / \$2.75 per slice

## GRILLED BEEF TENDERLOIN BURGER / \$8.00 PER PERSON

Grilled Beef Tenderloin Burger with Aged Cheddar, Spanish Onion and Sundried Tomato Caper Aioli. Served in Foil Bags.

## BASIC BEEF BURGER / \$6.00 PER PERSON

Basic Beef Burger with Spanish Onion, Ketchup, Mustard and Relish on the side. Served in Foil Bags.

## GRILLED CHICKEN BURGER / \$8.00 PER PERSON

Grilled Chicken Burger with Grilled Pineapple and Sweet Thai Chili Mayo. Served in Foil Bags.

## CHICKPEA FRITTER BURGER / \$8.00 PER PERSON

Chickpea Fritter Burger with Raita, Baba Ganoush and Tomatoes on a Brioche Bun. Served in Foil Bags.

## BASIC VEGETARIAN BURGER / \$6.00 PER PERSON

Basic Soy Based Vegetarian Burger with Spanish Onion, Ketchup, Mustard and Relish on the Side. Served in Foil Bags.

## ADD ON

### SWEET POTATO FRIES / \$4.00 PER PERSON

Served with Roasted Garlic Mayo



# HOT A-LA-CARTE

## MEXICALI BURRITOS [Minimum 6 of each kind]

Served with Salsa and Sour Cream

EL MATADOR BEEF / \$11.00 EACH

LA BONITA VEGETARIAN / \$10.00 EACH

MOLE' CHICKEN BURRITO / \$11.00 EACH

## PASTA, PASTA, PASTA [Minimum order of 6 portions per kind]

PENNE DIJONNAISE WITH CHICKEN / \$12.00 EACH

SEAFOOD PENNE WITH LEMON HERB ALFREDO / \$12.00 EACH

ROTINI WITH FENNEL, BASIL, PINE NUTS, AND TOMATOES / \$12.00 EACH

PENNE CARBONARA / \$12.00 EACH

Bacon, Italian Parsley, Parmigiano-Reggiano Cheese and Cracked Black Pepper combined with Eggs; served on Penne Pasta

CHICKEN RIGATONI NAPOLI / \$12.00 EACH

Fresh Chicken Seared in Olive Oil with Capers and a Hint of Chili Flakes. Finished in Tomato Sauce, served on Rigatoni with Parmesan Cheese

CLASSIC SPAGHETTI AND MEATBALLS / \$12.00 EACH

ROTINI WITH VEGETABLES IN A CURRY TOMATO SAUCE / \$12.00 EACH

## ADD ON

GARLIC BREAD / \$5.00 PER LOAF [Serves 8-10 guests]



# HOT LUNCH OR DINNER BUFFETS

MINIMUM 6

## DIY HOT BUFFET / \$35.00 PER PERSON

Build your own hot buffet package from the items below. [Minimum 6]

### CHOOSE 2 SALADS:

Spinach with Spiced Poached Pears and French Blue Cheese (vegetarian)  
Mixed Greens with Chopped Apples, Dried Cranberries, and Apple Mustard (gluten free, vegan)  
Citrus, Parmesan, and Kale Salad (vegetarian, gluten free)  
Baby Spinach with Beet Carpaccio, Citrus, Goat Cheese, and Caramelized Orange Dressing (vegetarian)  
Tabouleh: Bulgur, Mint, Parsley, Shallot, Garlic, Walnuts, Currants, Lemon, Salt and Pepper, Olive Oil (vegetarian)  
Penne Salad with Fresh Tomatoes, Niçoise Olives, Spanish Onions, and Herb Vinaigrette (vegetarian)  
Quinoa, Orange, and Fennel Salad (vegetarian)

### CHOOSE 2 MAIN COURSES WITH ACCOMPANYING SIDE DISHES:

Sweet Chili Chicken with Gremolata on Bamboo Rice (gluten free)  
Sake Lime Chicken on Jasmine Rice  
Chicken Marbella: Lemons, Capers, Olives, Prunes, Confit Garlic, Baby Potatoes  
Lemon and Rosemary Roasted Chicken on Farro  
Seared Flank Steak with Chimichurri Sauce on Roasted Baby Potatoes (gluten free)  
Asian Marinated Flat Iron Steak with Green Onion on Chow Mein Noodles  
Miso Glazed Cod with Pineapple Jalapeno Salsa and Coconut Rice on Banana Leaf (gluten free)  
Kale, Caramelized Onion, and Gruyere Tart (vegetarian)  
Tomato Basil Tart (vegetarian)  
Panko Crusted Aubergine on Red Cabbage with Cocoa Ragout (vegetarian)  
Roasted Cauliflower Steak on Kale, with Quinoa and Fig Ragout, Candied Olive, and Lemon Vinaigrette (vegetarian, gluten free)

### CHOOSE 1 SIDE DISH:

Sambal Green Beans (vegetarian)  
Cauliflower Gratin (vegetarian)  
Truffle Scented Roasted Potatoes (gluten free, vegan)  
Mini Leek and Lemon Risotto Cakes (vegetarian)  
Seasonal Market Vegetables with Compound Butter (vegetarian, gluten free)

### CHOOSE 1 DESSERT:

French Macarons, Seasonal Flavours (vegetarian, gluten free)  
Assorted Mini Cupcakes, Cookies, and Tarts (vegetarian)  
Dessert Sliders, Seasonal Flavours (vegetarian)  
Chocolate Covered Cheesecake Bites (vegetarian)  
Fresh Fruit (vegetarian, gluten free)



# HOT LUNCH OR DINNER BUFFETS

MINIMUM 6

## GRANVILLE STREET / \$35.00 PER PERSON [Minimum 6]

Mixed Green Salad with Cherry Tomatoes, Julienne Carrots and Peppers, with Balsamic Dressing

Caesar Salad with House made Dressing and Croutons, Shaved Parmesan

Chili Coriander Chicken

Grilled Snapper

Wild Rice and Grains

Warm Grilled Market Vegetables

House-Made Bread and Whipped Butter

Assorted Mini Dessert Bites- Cake Bites, Squares, French Macarons, Tarts

## ROBSON STREET / \$42.00 PER PERSON [Minimum 6]

Baby Spinach Salad with Roasted Beets, Citrus and Salt Spring Island Chèvre, Caramelized Orange Dressing

Mixed Green Salad with Sun dried Cranberries and Pumpkin Seeds, Balsamic Dressing

Wild BC Salmon with Smoked Tomato Basil Butter

Honey Roasted Chicken

Jasmine Rice

Mashed Potatoes

Warm Grilled Market Vegetables

House-Made Bread and Whipped Butter

Assorted Mini Dessert Bites- Mini Cupcakes, French Macarons, Tarts, Truffles

## POINT GREY ROAD / \$47.00 PER PERSON [Minimum 6]

Butter Lettuce Salad with Bosc Pears, Candied Pecan, Gorgonzola and Balsamic Dressing

Baby Spinach Salad with Warm Wild Mushrooms, Swiss Cheese and Creamy Garlic Dressing

Grilled Beef Tenderloin with Red Wine Demi Sauce

Miso Glazed BC Ling Cod

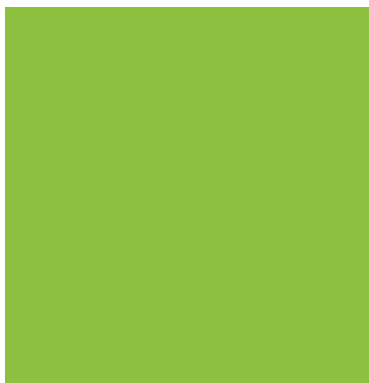
Coconut Scented Rice

Roasted Baby Potatoes

Grilled Vegetable Bundles

House-made Bread and Whipped Butter

Assorted Mini Desserts: Cheesecake Bites, Chocolate Mousse Cups, Tarts, French Macarons





# LUNCH & DINNER A-LA-CARTE

## SIDE SALADS

MINIMUM 6. PER ITEM

ROAST CHICKEN SALAD / \$6.00 PER PERSON

With Mango and Citrus Dressing – Dairy free, gluten free

ASIAN GLASS NOODLE SALAD / \$4.00 PER PERSON

With Julienne Tofu – Dairy free, vegan

HOUSE MIXED GREENS

Lunch / \$2.50 per person

Dinner / \$4.00 per person

With Balsamic Vinaigrette – Dairy free, vegan, or Raspberry Poppy Seed Dressing

SPINACH AND DATE SALAD / \$3.50 PER PERSON

Spinach and Date Salad with Toasted Almonds and Blueberry Dressing

SUN-RIPENED FRUIT SALAD / \$4.00 PER PERSON

Dairy free, gluten free, vegan.

ITALIAN POTATO SALAD / \$3.50 PER PERSON

Gluten free

BAKED POTATO SALAD / \$4.00 PER PERSON

Baked Potato Salad with Green Onion, Bacon, and Sour Cream Chive Dressing

*\*Can be made vegetarian by requesting to omit the bacon*



# LUNCH & DINNER A-LA-CARTE

## SIDE SALADS CONTINUED

MINIMUM 6. PER ITEM

MARINATED GRILLED VEGETABLE SALAD / \$6.00 PER PERSON

Dairy free, gluten free, vegan. Served Cold.

CAESAR SALAD WITH HOUSE-MADE CROUTONS

Lunch / \$3.00 per person

Dinner / \$4.50 per person

ORZO SALAD / \$5.00 PER PERSON

With Asparagus, Peppers, and Green Basil Vinaigrette – Dairy free

THAI VEGETABLE SALAD / \$4.00 PER PERSON

Dairy free, vegan.

CHERRY TOMATO, BOCCONCINI, AND BASIL SALAD / \$6.00 PER PERSON

Gluten free

ROTINI PASTA SALAD / \$4.50 PER PERSON

With Artichoke Hearts, Spanish Olives, and Sundried Tomato Pesto

PENNE PASTA SALAD / \$4.00 PER PERSON

Pasta Salad with Fresh Oregano, Chopped Tomatoes, Niçoise Olives, Bell Peppers, and a Red Wine Herb Vinaigrette

HORIATIKI SALATA TRADITIONAL GREEK SALAD / \$4.50 PER PERSON

BUTTER LETTUCE SALAD

Lunch / \$3.75 per person

Dinner / \$6.00 per person

With Candied Pecans, Sliced Pears, Soft Blue Cheese, and Balsamic Dressing



# ENTRÉE ITEMS

MINIMUM 6. PER ITEM

ARTISAN RAVIOLI FILLED WITH WILD MUSHROOMS / \$15.00 EACH  
Per Item Served with a White Truffle Cream Sauce

BEEF BOURGUIGNON / \$18.00 EACH  
Dairy free

BC COD ON COCONUT RICE  
Banana Leaf Wrapped BC Cod on Coconut Rice, with Pineapple Fruit Salsa.  
4 oz. Cod / \$12.00 per person  
6 oz. Cod / \$16.00 per person

GRILLED BEEF TENDERLOIN FILET / \$18.00 EACH  
Marinated in Black Bean Sauce – Dairy free

GRILLED TERIYAKI WILD SALMON / \$16.00 EACH  
Dairy free

MOROCCAN LAMB TAGINE / \$18.00 EACH  
Traditional Lamb Tagine and Tomato Sauce spiced with Cinnamon. Served with Roasted Almonds, Apricot, and Mint Flavoured Couscous – Dairy free

THAI GREEN CURRY HALIBUT / \$16.00 EACH  
Light, Sweet, and Just Slightly Spicy. A traditional Thai Curry Sauce with Coconut Milk, Eggplant, and a Wonderful Blend of Spices.  
Best Served with Plain Rice or Khao Mok Rice – Dairy free

## SOUP

SOUP / \$6.00 PER PERSON  
8 ounce serving. Minimum of 6 per choice

Hearty Minestrone  
Tomato Basil with Garlic Croutons  
Wild Mushroom with Herbed Croutons  
Butternut Squash  
Mama's Chicken Vegetable with Wild Rice

*Butternut squash and mushroom soup can be made gluten free, dairy free and vegan upon request.*

ADD ON  
HEARTH-BAKED BREADS & SUN-DRIED TOMATO PÂTÉ / \$1.00 PER ORDER



# SIDES

MINIMUM 6. PER ITEM

CARAMELIZED ROASTED WINTER VEGETABLES / \$5.00 EACH  
Gluten free, Dairy free, and Vegan

CHILI CILANTRO ROAST POTATOES / \$4.00 EACH  
Gluten free, Dairy free, and Vegan

COCONUT SCENTED RICE / \$3.00 EACH  
Gluten free, Dairy free, and Vegan

FRESH CITRUS ASPARAGUS / \$4.00 EACH  
Gluten free, Dairy free, and Vegan

GREEN BEANS / \$4.00 EACH  
With Japanese Sesame Dressing, served at Room Temperature - Dairy free, and Vegan

GRILLED VEGETABLES / \$6.00 EACH  
Gluten free, Dairy free, and Vegan. Served Warm.

SCALLOP POTATOES / \$5.00 EACH

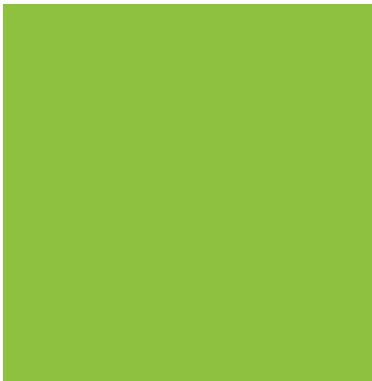
OVEN ROASTED GARLIC NEW POTATOES / \$4.00 EACH  
Gluten free, Dairy free, and Vegan

RISOTTO WITH LEEKS AND LEMON / \$5.00 EACH

WILD RICE AND ANCIENT GRAINS / \$4.00 EACH  
With Wild Mushrooms and Toasted Pecans - Gluten free, Dairy free, and Vegan

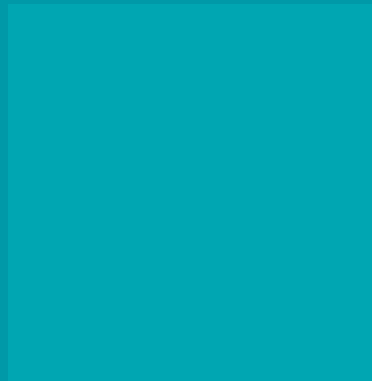
SPINACH AND PORTOBELLO MUSHROOM GRATIN TIMBALES / \$6.00 EACH

SUNDRIED TOMATO, CHÈVRE & ROASTED GARLIC MASHED POTATOES / \$4.00 EACH





# RECEPTION



# PLATTERS

## MINI CROISSANT SANDWICHES [Minimum of 3 dozen per item]

Lox & Cream Cheese / \$36.00 per dozen  
Roast Turkey & Apricot Chutney / \$36.00 per dozen  
Roast Beef & Grainy Mustard / \$36.00 per dozen  
Farmers Egg Salad & Cucumber / \$36.00 per dozen  
Tuna / \$36.00 per dozen

## SUN-RIPENED FRESH FRUIT PRESENTATION

Garnished with Seedless Grapes and Seasonal Berries - Gluten free, Dairy free, and Vegan  
Small (serves 10) / \$35.00  
Medium (serves 20) / \$65.00  
Large (serves 30) / \$95.00

## RAW GARDEN VEGETABLE PLATTER WITH SEASONAL DIPS

Gluten free, Dairy free, and Vegan  
Small (serves 10) / \$30.00  
Medium (serves 20) / \$55.00  
Large (serves 30) / \$85.00

## VEGETARIAN TAPAS PLATTER

Falafel, Tzatziki, Grilled Polenta, Marinated Eggplant, Deep Fried Chickpeas, and White Bean Dip  
Medium (serves 20) / \$125.00  
Large (serves 30) / \$150.00

## ASIAN TAPAS PLATTER / \$100.00 [Serves 20]

Soya potatoes, House-Made Kimchi, Sake Pickles (Cucumbers & Carrots), Pickled Shimeji  
Mushrooms, Gomae, Shrimp Chips/Wonton Crisps, Chili Salted Edamame

## MEZZE PLATTER / \$100.00 [Serves 20, Vegetarian]

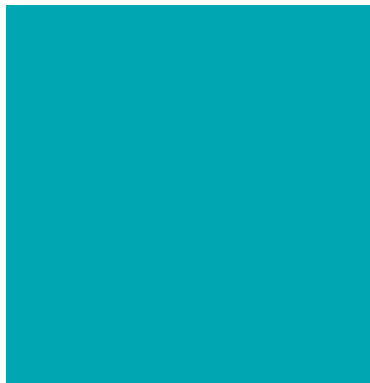
Pita Crisps, Eggplant and Tomato Dip, Marinated Feta, Falafel, Lemon and Garlic Olives, Marinated Vegetables, and Dolmades

## EASTERN PLATTER / \$100.00 [Serves 20, Vegetarian]

Lentil Dip, Roasted Cauliflower, Pakoras, Indian Flatbread, Cucumber Yogurt Salad, Spinach Paneer Dip, Indian Spiced Potato Wedges

## ROOT VEGETABLE CHIP PLATTER / \$120.00 [Serves 30-40]

Beet, Yam, Taro Root, and Potato Chips served with a Yogurt and Cucumber Raita



# CHEESE

## SEASONAL FRUIT AND CHEESE PLATTER

Accompanied by Your Choice of Crackers and/or Sourdough Baguettes. Gluten free with Rice Crackers upon request.

Small (serves 10) / \$55.00

Medium (serves 20) / \$90.00

Large (serves 30) / \$130.00

## EUROPEAN & DOMESTIC CHEESE PLATTER

Garnished with seedless grapes and Dried Berries.

Served with Crackers and/or Sourdough Baguettes - Gluten free with Rice Crackers upon request.

Small (serves 10) / \$60.00

Medium (serves 20) / \$90.00

Large (serves 30) / \$130.00

## PREMIUM EUROPEAN & DOMESTIC CHEESE PLATTER / \$125.00 [Serves 20]

Garnished with Dried Figs and Apricots. Accompanied by Walnut Baguettes

## BRIE-EN-CROUTE

With Toasted Walnuts and Maple Syrup. Accompanied by Sourdough Baguettes

Medium (serves 20) / \$100.00

Large (serves 30) / \$185.00

## TORTA PACIFICA

With Cream Cheese, Smoke Salmon, Dill, & Capers. Accompanied by your choice of Crackers and/or Sourdough Baguettes

Medium (serves 20) / \$50.00

Large (serves 30) / \$75.00

## TORTA BASILICA

A Layered Creation with Cream Cheese, Pesto, Sun-Dried Tomatoes, and Pignoli Nuts.

Accompanied by your choice of Crackers and/or Sourdough Baguettes

Medium (serves 20) / \$50.00

Large (serves 30) / \$75.00

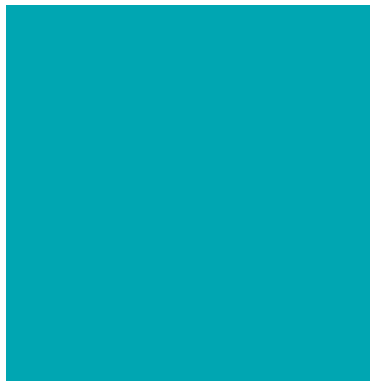
## TORTA RUSTICA

With Cream Cheese, Caper, Red Onion, Peppers, Chèvre, Arugula and Roquefort Mousse.

Accompanied by your choice of Crackers and/or Sourdough Baguettes.

Medium (serves 20) / \$50.00

Large (serves 30) / \$75.00



# DELI & SEAFOOD PLATTERS

## **CHARCUTERIE MEAT PLATTER / \$145.00 [Serves 30 - Dairy free]**

Grandfather Ham, Turkey Chicken Sausage with Fennel and Chardonnay, House-Made Roast Beef, Calabrese, Prosciuttini, Duck and Pistachio Orange Terrine, Local Cured Nostrano Salami and Prosciutto Cotto with Herbs. Accompanied by House-Made Olive Tapenade, Caper Berries, Horseradish, Dijon, House-Made Caper Aioli, Mixed Olives, House-Made Caramelized Onions, Peach Habanero Jelly and Organic Pickles. Served with House-Baked Baguettes.

## **RARE BEEF TENDERLOIN PLATTER / \$160.00 [Serves 20-25 - Dairy free]**

Decorated with Pickled Peppers, Olives, and Cornichons. Served with Two Mustards and Horseradish Sauce. Accompanied by Sourdough Baguettes.

## **WEST COAST SMOKED SALMON PLATTER / \$175.00 [SERVES 20]**

Served with Cream Cheese, Onion Confit, Lemon and Capers. Accompanied with Bagels.

## **WEST COAST SEAFOOD PLATTER / \$225.00 [Serves 20 - Dairy free]**

Indian Candy, Garlic Prawns, Seared Tuna, and Seared Scallops.

## **MAPLE CURED CEDAR SALMON / \$90.00 [Serves 20 people - Dairy free]**

Spring Salmon Baked on a Cedar Plank served with Fruited Honey Mustard. Accompanied by Sourdough Baguettes.

## **JUMBO PRAWN PLATTER [Approx. 3 prawns per person]**

Marinated with Cilantro and Lime. Served with a Curried Mango Mayonnaise.

Small (serves 10) / \$130.00

Medium (serves 20) / \$160.00

Large (serves 30) / \$225.00

## **WEST COAST LOX MOUSSE**

Accompanied by House-made Baguettes.

Small (serves 10) / \$30.00

Medium (serves 20) / \$50.00

Large (serves 30) / \$60.00

## **CRAB AND CHEDDAR MOUSSE**

Accompanied by your choice of Crackers or Sourdough Baguettes.

Small (serves 10) / \$30.00

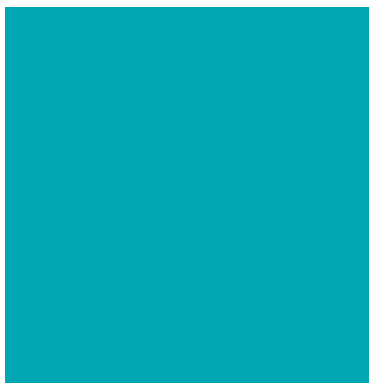
Medium (serves 20) / \$40.00

Large (serves 30) / \$60.00

## **SUSHI MAKI PRESENTATION / \$1.50 PER PIECE [Minimum order of 50 pieces - Dairy free, can be gluten free upon request.]**

BC, Salmon, Tuna, Cucumber, Vegetable, Spicy Tuna, California and Oshinko Rolls, Artfully Arranged.

Served with Shoyu, Wasabi and Gari (pickled ginger).





# COLD HORS D'OEUVRES

MINIMUM 3 DOZEN PER ITEM

## VEGETARIAN

MINI CHEDDAR SCONES / \$24.00 PER DOZEN

With Sun-Dried Tomato Pâté and Peppers

TRUFFLE AND ASPARAGUS MOUSSE IN EDIBLE CONE / \$34.00 PER DOZEN

Dairy free and Vegan

KALE CAESAR SALAD ON ENDIVE / \$24.00 PER DOZEN

ROASTED APPLE TART / \$28.00 PER DOZEN

With Brulée Brie and Macerated Fig

PARMESAN CRISPS / \$28.00 PER DOZEN

With Salt Spring Island Goat Cheese and Port Poached Pears

BALSAMIC MARINATED BEET SALAD TART / \$26.00 PER DOZEN

With Velvety Goat Cheese Spread and Pistachio

## POULTRY

CASSIS GELÉE / \$32.00 PER DOZEN

With Duck Pâté on a Crisp

MINI TURKEY DINNER / \$32.00 PER DOZEN

## MEAT

PROSCIUTTO CRÊPE / \$19.00 PER DOZEN

With Herbed Cream Cheese and Arugula

THAI BEEF CUCUMBER CUPS / \$28.00 PER DOZEN

Filled with Thai Beef Salad, Dairy Free

MINI HERB SCONES / \$24.00 PER DOZEN

With Smoked Pork Tenderloin and Apple Relish

SMOKED MINI BOCCONCINI / \$28.00 PER DOZEN

Wrapped in Westphalia Ham with Basil and a Tomato Red Pepper Sauce

PEPPERED CANDY BACON, APPLE AND BRIE CANAPÉ / \$24.00 PER DOZEN

HONEY JACK DANIEL GLAZED PORK TENDERLOIN / \$32.00 PER DOZEN

On Brussel Sprout Slaw with a Parmesan Crisp



# COLD HORS D'OEUVRES CONTINUED

MINIMUM 3 DOZEN PER ITEM

## SEAFOOD

PAN SEARED SCALLOPS / \$35.00 PER DOZEN

With Reduced Balsamic served in a Porcelain Spoon

LEMONGRASS PRAWN SKEWERS / \$30.00 PER DOZEN

With Soy Wasabi Glaze

BUCKWHEAT BLINIS / \$26.00 PER DOZEN

With Smoked Wild Salmon and Crème Fraiche Sauce

CHILLED JUMBO PRAWNS / \$28.00 PER DOZEN

With Cocktail Sauce

PRAWN CUCUMBER CUPS / \$28.00 PER DOZEN

Filled with Sweet Chili Prawns

MINI PRAWN COCKTAIL / \$36.00 PER DOZEN

With Lemon Baton served in a Shot Glass

WHITE WINE POACHED PRAWN / \$32.00 PER DOZEN

With Caviar and Pernod on Roasted Tomato Sauce

WILD MAPLE SALMON BITE / \$26.00 PER DOZEN

Tossed in Black and White Sesame Seeds with Blackberry Port Sauce

TATAKI OF B.C. ALBACORE TUNA / \$32.00 PER DOZEN

On a Crisp Wonton with Cilantro Pesto

MISO LING COD, SPAGHETTI SQUASH, PUMPKIN SEED / \$30.00 PER DOZEN

CINNAMON RUBBED ALBACORE TUNA / \$32.00 PER DOZEN

On a Lotus Chip topped with Sesame Brittle

SQUASH PANCAKES / \$32.00 PER DOZEN

With Crab and Fennel Salad

CRAB WITH JICAMA KIMCHI AND RADISH SPROUTS / \$36.00 PER DOZEN

ESPRESSO RUBBED TUNA / \$32.00 PER DOZEN

With Apple Cider Cayenne Jelly

SMOKED SALMON RILLETTES / \$25.00 PER DOZEN

With Sour Cream, Whipped Butter and Shallots on Rye Toast or Crackers

GOUGÈRES / \$24.00 PER DOZEN

With Cream Cheese and Crab



# HOT HORS D'OEUVRES

MINIMUM 3 DOZEN PER ITEM

## VEGETARIAN

VEGETABLE GYOZA / \$24.00 PER DOZEN

with Soy Ginger Dipping Sauce

MOZZA AND POTATO FLATBREAD / \$18.00 PER DOZEN

With Pesto, Mozza Cheese Blend, Baby Potatoes and Toasted Pinenuts

ROASTED RED PEPPER FLATBREAD / \$18.00 PER DOZEN

With Roasted Red Pepper, Caramelized Onions & Fontina/Mozza Cheese Blend

THREE CHEESE FLATBREAD / \$18.00 PER DOZEN

MINI QUICHE – MUSHROOM AND ASIAGO / \$30.00 PER DOZEN

MINI VEGETARIAN SAMOSAS / \$18.00 PER DOZEN

Vegetarian with Fruit Chutney

MINI VEGETARIAN SPRING ROLLS \$28.00 PER DOZEN

Vegetarian with Spicy Plum Dipping Sauce

PORTOBELLO FRIES / \$28.00 PER DOZEN

With Garlic Aioli

BLUE CHEESE POP OVER / \$28.00 PER DOZEN

With Pear and Walnuts

PORTOBELLO SLIDERS / \$36.00 PER DOZEN

With Creamy Blue Cheese

GRILLED POLENTA CUBE – ROASTED TOMATO / \$26.00 PER DOZEN

With Roasted Tomato, Padano and Fresh Basil Sauce

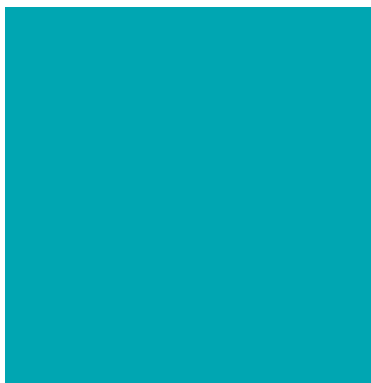
GRILLED POLENTA CUBE – PORTOBELLO MUSHROOM / \$28.00 PER DOZEN

With Balsamic Glazed Portobello Mushroom and a hint of Gorgonzola Cheese

ARTICHOKE TARTLETS / \$28.00 PER DOZEN

ROSTI POTATO NEST / \$30.00 PER DOZEN

With Caramelized Leeks



# HOT HORS D'OEUVRES CONTINUED

MINIMUM 3 DOZEN PER ITEM

## VEGETARIAN / CONTINUED

BLACK BEAN AND SWEET POTATO EMPANADA / \$28.00 PER DOZEN  
With Chimichurri Sauce

WILD MUSHROOM RISOTTO BALLS / \$32.00 PER DOZEN  
On White Wine Truffle Cream Sauce

GRILLED TOFU SATAYS / \$18.00 PER DOZEN  
With Peanut Sauce

LEMON AND HERB SCENTED ROASTED CAULIFLOWER FRITTER / \$24.00 PER DOZEN

## POULTRY

CHICKEN SATAYS / \$23.00 PER DOZEN  
Blackened or Curried

COCONUT CHICKEN SKEWERS / \$24.00 PER DOZEN  
With Roasted Red Pepper Sauce

COCONUT AND MACADAMIA CRUSTED CHICKEN BITES / \$28.00 PER DOZEN  
With a Seasonal Red Pepper Sauce

CHICKEN GYOZA / \$26.00 PER DOZEN  
with Sweet Ginger Soy Dipping Sauce

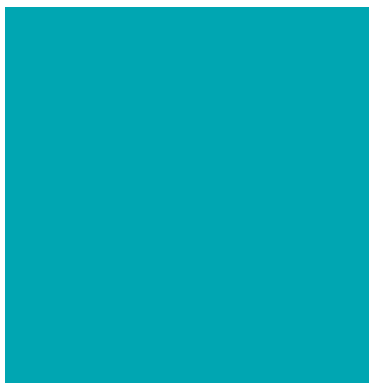
MINI CHICKEN SAMOSAS / \$18.00 PER DOZEN  
Chicken with Mint Chutney

THAI CHICKEN POP / \$26.00 PER DOZEN  
Decorated with Toasted Peanuts and a hint of Lime

PECAN CRUSTED CHICKEN BITES / \$28.00 PER DOZEN  
With a Bourbon and Spiced Honey Reduction

PERUVIAN CITRUS CHICKEN BITE / \$28.00 PER DOZEN  
With Creamy Aji Verde

TURKEY CONFIT SLIDER / \$36.00 PER DOZEN  
With Orange Marmalade Aioli





# HOT HORS D'OEUVRES CONTINUED

MINIMUM 3 DOZEN PER ITEM

## MEAT

BEEF SATAYS / \$26.00 PER DOZEN

With Teriyaki Sauce

NEW YORK STEAK AU POIVRE ON ROSEMARY SKEWER / \$26.00 PER DOZEN

Gluten Free, Dairy Free

BEEF SHIU MAI DUMPLINGS / \$24.00 PER DOZEN

LAMB POPSICLES / \$56.00 PER DOZEN

With Pomegranate Glaze

MINI QUICHE – HAM AND CAMEMBERT / \$30.00 PER DOZEN

BRAISED PORK BELLY / \$30.00 PER DOZEN

On a Bourbon Cracker with a Date Chutney

MINI YORKSHIRE PUDDINGS / \$32.00 PER DOZEN

With sliced AAA Beef Tenderloin topped with Onion Confit

MAPLE PORK BELLY / \$30.00 PER DOZEN

On Spicy Cornbread topped with Bacon Dust

MINI BEEF SLIDERS / \$36.00 PER DOZEN

Covered with Aged Cheddar and Caramelized Onions

STACKS OF ROASTED LAMB, YAM AND BALSAMIC / \$36.00 PER DOZEN

With Red Wine Glazed Fig

BANH MI PORK SLIDERS / \$30.00 PER DOZEN

With Cilantro, Sriracha Mayo and Pickled Cucumbers & Carrots



# HOT HORS D'OEUVRES CONTINUED

MINIMUM 3 DOZEN PER ITEM

## SEAFOOD

GRILLED PRAWN SATAYS / \$28.00 PER DOZEN

With Coconut Curry Sauce

MINI ASIAN SHRIMP CAKES / \$28.00 PER DOZEN

With Green Thai Curry

ALBACORE TUNA SLIDERS / \$36.00 PER DOZEN

With a light Wasabi Mayo and Mango Salsa

CRAB AND CORN FRITTERS / \$26.00 PER DOZEN

With Roasted Garlic Aioli

CRAB CAKES / \$30.00 PER DOZEN

With Roasted Red Pepper Aioli

PRAWN GYOZA WITH PONZU DIPPING SAUCE / \$28.00 PER DOZEN

SHRIMP HAR GOW DUMPLINGS / \$24.00 PER DOZEN

GRILLED POLENTA CUBE / \$30.00 PER DOZEN

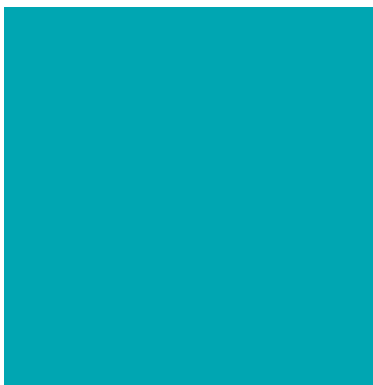
Prawn topped with a Pancetta Crisp and Roasted Garlic Aioli

SMOKEY PRAWN / \$28.00 PER DOZEN

With Cumin-Garlic Yogurt

MUSHROOM OKONOMIYAKI / \$24.00 PER DOZEN

With Bonito Flakes on Porcelain Spoons



# RECEPTION PACKAGES

MINIMUM 25 [ADD \$3.00 PER PERSON FOR TRAY PASSING]

## ALL PLATTER RECEPTION / \$16.00 PER PERSON

Charcuterie Board

Fresh Fruit and Cheese Platter (vegetarian)

Sushi Platter

Garden Vegetable Platter with House-Made Dip [vegetarian]

Singapore Skewer Platter with Beef, Chicken, and Tofu Skewers. Served at Room Temperature, with Chef's Selection of Two Sauces to Accompany [gluten free].

*Tray passing is not available for this package*

## HORS D'OEUVRES RECEPTION / \$19.00 PER PERSON

Kaffir Lime Tuna with Red Coconut Curry, and Crushed Peanuts (gluten free)

Beef Sliders with Caramelized Onions, Aged Cheddar, and Sundried Tomato Caper Aioli

Trio of Arancini, Seasonal Flavours

Brie and Roasted Apple Grilled Cheese with Salted Caramel Butte (vegetarian)

Beet and Blue Skewer (vegetarian, gluten free)

Wild Mushroom Crostini with Balsamic Cream (vegetarian)

## PLATTER AND HORS D'OEUVRES RECEPTION / \$20.00 PER PERSON

Charcuterie Board

Fresh Fruit and Cheese Platter (vegetarian)

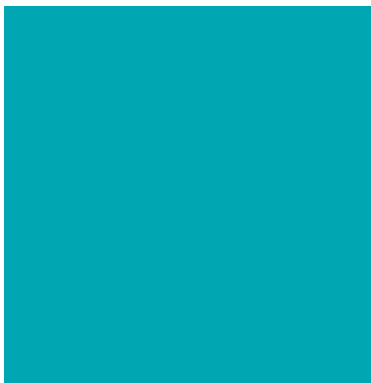
Vegetarian Tapas Platter (vegetarian)

Sushi Maki Presentation

Moroccan Steak Bites on Orange Roasted Carrot Puree on Yam Chip (gluten free)

"Mushroom Scallop" over Sautéed Spinach with Japanese May on Porcelain Spoon (vegetarian)

Salmon Cakes with Preserved Lemon and Shallot Pearls



# RECEPTION PACKAGES CONTINUED

MINIMUM 25 [ADD \$3.00 PER PERSON FOR TRAY SHARING]

## INTERNATIONAL RECEPTION (PLATTERS AND CANAPÉS) / \$20.00 PER PERSON

Mezze Platter [Dolmades; Chickpea, pepper, and Eggplant Salsa; Olives; Grilled Za'atar Lavish; Falafels; Feta Dip; Pickled Beet Salad].

Eastern Platter [Lentil Dip; Roasted Cauliflower; Pakoras; Indian Flatbread; Cucumber Yogurt Salad; Spinach Paneer Dip; Indian Spiced Potato Wedges].

Asian Tapas Platter [Soya Potatoes; House-Made Kimchi; Sake Pickles, Cucumbers and Carrots; Pickled Shimeji Mushrooms; Gomae; Shrimp Chips/Wonton Chips; Chili Salted Edamame].

Banh mi Sliders – Pork Burgers with Cilantro, Pickled Cucumbers and Carrots, Sriracha Mayo [HOT].

Duck and Hoisin Crêpes.

Vegetable Gyoza [vegetarian].

## APPETIZERS IN LIEU OF DINNER COCKTAIL RECEPTION / \$36.00 PER PERSON

Charcuterie Board.

Fresh Fruit and Cheese Platter [vegetarian].

West Coast Seafood Platter.

Singapore Skewer Platter with Beef, Chicken, and Tofu Skewers. Served at Room Temperature, with Chef's Selection of Two Sauces to Accompany [gluten free].

Vegetarian Tapas Platter [vegetarian].

Raw Garden Vegetable Platter [vegetarian, gluten free].

Crab Cakes with Roasted Red Pepper Aioli.

Wild Mushroom Crêpe Bundles [vegetarian].

Chilled Prawn Cocktail in a Shot Glass [gluten free].

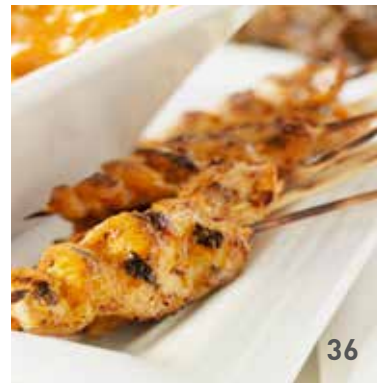
Goat Cheese Soufflé on Basil Shortbread with Roasted Tomato.

Sriracha Chicken and Waffle Bites [HOT].

Lamb Sliders with Tzatziki.

Steak Wrapped Frites with Garlic Aioli.

Smoked Salmon Blinis with Crème Fraiche and Dill.





# DESSERT



# DESSERT

GOURMET COOKIES / \$2.50 EACH

MINI GOURMET COOKIES / \$1.25 EACH

MINI BISCOTTI / \$1.25 EACH

ASSORTED SQUARES AND BARS / \$3.00 PER PERSON

SEASONAL FRENCH MACARONS / \$24.00 PER DOZEN  
No Minimum. Gluten free

ASSORTED BISCUITS / \$30.00 PER DOZEN [Minimum of 2 dozen]

MINI CUPCAKES / \$24.00 PER DOZEN [Minimum of 2 dozen]

MINI TARTS / \$30.00 PER DOZEN [Minimum 2 dozen per type]  
Lemon, Chocolate Satin, Key Lime Meringue, Creamsicle, or Jack Daniels

ASSORTED HOUSE MADE TRUFFLES / \$27.00 PER DOZEN [Minimum of 2 dozen]  
Truffles Made from Belgian Chocolate

CHEESECAKE BITES / \$33.00 PER DOZEN [Minimum of 2 dozen per type]  
Dipped in Dark, Milk, or White Chocolate

MIXED NUTS / \$10.00 PER 1 CUP SERVING

BOWL OF CHIPS / \$10.00 PER SERVING

BOWL OF PRETZELS / \$10.00 PER SERVING



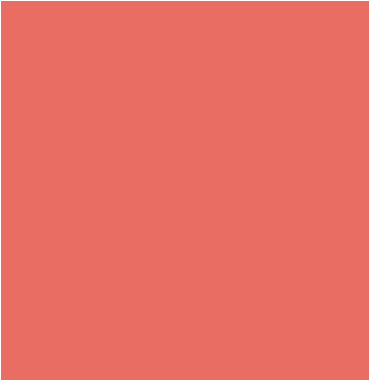
# DESSERT

## CELEBRATION CAKES

	7"	9"	9 x 13"	12 x 16"	16 x 24"
Carrot Cake	\$30.00	\$45.00	\$75.00	\$125.00	\$225.00
Nigella's Double Fudge Chocolate	\$40.00	\$55.00	\$90.00	\$175.00	\$275.00
Luscious Lemon	\$30.00	\$45.00	\$75.00	\$125.00	\$225.00
Hazelnut Fudge Torte	\$33.00	\$55.00			
Flourless Hazelnut Fudge Torte	\$33.00	\$55.00			
Lemon Dacquoise	\$33.00	\$60.00			
Chocolate Bombe (White)	\$39.00	\$60.00			
Chocolate Bombe (Dark)	—	\$85.00			
Chocolate Mousse Meringue	\$39.00	\$65.00			
Traditional Black Forest Cake	—	\$100.00			
Shmoo Torte with Caramel Sauce	\$65.00	—			
Seasonal Berry Mousse Cake	\$33.00	\$55.00			
Summer Sponge Cake	—	\$55.00			
People Served:	6-8	9-14	18+	40+	80+

ADD:  
EDIBLE ICING PAPER MESSAGE OR PICTURE / \$36.00  
8 x 10 Image; JPEG required.

- PIES**  
FRESH BAKED PIES [9" Pies; serves 8-10]  
Apple Pie / \$40.00  
Lemon Meringue Pie / \$45.00  
Pumpkin Pie / \$45.00



# BAR





# HOST BAR

*(does not include taxes and service charges)*

## DOMESTIC CRAFT BEER

Stanley Park Amber Ale / \$5.00

Stanley Park Pilsner / \$5.00

Stanley Park Rotating Seasonal Tap / \$5.00

## IMPORT BEER

Corona / \$5.00

## WINE

House Wine / \$35.00 per bottle

Kindle Sauvignon Blanc [white]

Kindle Merlot [red]

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

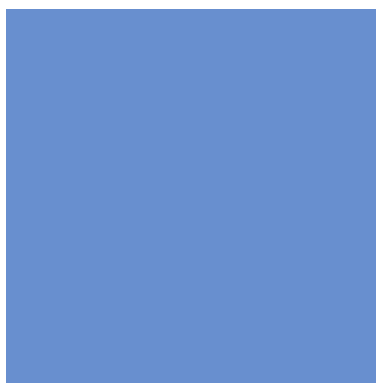
## SCOTCH

Dalmore 12 year / \$10 per ounce

## NON ALCOHOLIC

Pop, Juice, San Pellegrino / \$2.00

San Pellegrino Flavoured / \$3.00



# CASH BAR

*(minimum of \$200 in sales required; includes taxes and service charges)*

## DOMESTIC CRAFT BEER

Stanley Park Amber Ale / \$6.00

Stanley Park Pilsner / \$6.00

Stanley Park Rotating Seasonal Tap / \$6.00

## IMPORT BEER

Corona / \$6.00

## WINE

\$8.00 per glass:

Kindle Sauvignon Blanc [white]

Kindle Merlot [red]

\$10.00 per glass:

Mission Hill Five Vineyards Pinot Blanc [white]

Mission Hill Five Vineyards Cabernet Merlot [red]

\$13.00 per glass:

Le Vieux Pin Ava [white]

La Stella Fortissimo [red]

## HIGHBALLS / \$6.50

## SCOTCH

Dalmore 12 year / \$10 per ounce

## NON ALCOHOLIC

Pop, Juice, San Pellegrino / \$2.50

San Pellegrino Flavoured / \$3.50

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

