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

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 [Minimum 6]
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, Lemon Herb Chicken, Prosciutto Bocconcini and Tomato

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, Lemon Herb Chicken, Prosciutto Bocconcini and Tomato

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

Minimum 6 per type
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, tomato basil and carrot ginger can be made gluten free, dairy free and vegan, and mushroom soup can be made gluten free upon request.*

ADD ON

HEARTH-BAKED BREADS & SUN-DRIED TOMATO PÂTÉ / $1.00 PER ORDER
SIDES

MINIMUM 6. PER ITEM

CARMELIZED 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

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
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]

RARE BEEF NY STRIP LOIN PLATTER / $160.00 [Serves 20-25 - Dairy free]

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 RILLETES / $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 HORSE 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’ŒUVRES 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’ŒUVRES 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 Lavash; 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 Fraîche 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 / $15.00 PER SERVING

BOWL OF PRETZELS / $10.00 PER SERVING
## DESSERT

### CELEBRATION CAKES

<table>
<thead>
<tr>
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<th>7&quot;</th>
<th>9&quot;</th>
<th>9 x 13&quot;</th>
<th>12 x 16&quot;</th>
<th>16 x 24&quot;</th>
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<tbody>
<tr>
<td>Carrot Cake</td>
<td>$30.00</td>
<td>$45.00</td>
<td>$75.00</td>
<td>$125.00</td>
<td>$225.00</td>
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<tr>
<td>Nigella’s Double Fudge Chocolate</td>
<td>$40.00</td>
<td>$55.00</td>
<td>$90.00</td>
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<td>Luscious Lemon</td>
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<td>$45.00</td>
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<tr>
<td>Hazelnut Fudge Torte</td>
<td>$33.00</td>
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<tr>
<td>Flourless Hazelnut Fudge Torte</td>
<td>$33.00</td>
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<td>Lemon Dacquoise</td>
<td>$33.00</td>
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<td>Chocolate Bombe (White)</td>
<td>$39.00</td>
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<tr>
<td>Chocolate Bombe (Dark)</td>
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<td>$85.00</td>
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<tr>
<td>Chocolate Mousse Meringue</td>
<td>$39.00</td>
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<tr>
<td>Traditional Black Forest Cake</td>
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<td>$100.00</td>
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<tr>
<td>Shmoo Torte with Caramel Sauce</td>
<td>$65.00</td>
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<tr>
<td>Seasonal Berry Mousse Cake</td>
<td>$33.00</td>
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<tr>
<td>Summer Sponge Cake</td>
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</tbody>
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### 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
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.