




HOLIDAY MENU



nesticatering.com 6133 University Boulevard, UBC Campus, Vancouver, BC



When you choose Nest Catering as your food catering service, you are doing more than providing guests with an amazing experience. You are supporting the AMS of UBC Vancouver, a non-profit society dedicated to the enrichment of student life. All of our proceeds go directly into the AMS to fund student services including Food Bank, Student Health and Dental Plan, and the Sexual Assault Support Center.

 Owned & operated by the **ams**

We are committed to partnering with you in creating exceptional and sustainably responsible experiences for you and your guests.

As part of our catering, we offer a 100% Ocean Wise™ certified menu. To support our environmental initiatives, all of our packaging is 100% recyclable or compostable.



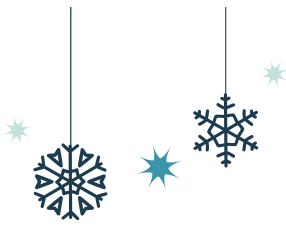


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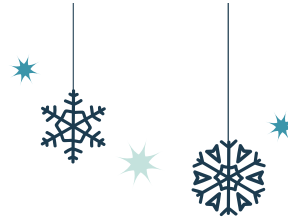
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Lunch

Plated Menu

Salad | Choose one

Organic baby green salad with pumpkin seeds, dried cranberries, and Christmas spice vinaigrette **ve gf**

Roast butternut squash with spinach, pickled red onion, and spiced orange vinaigrette **ve gf**

Entrées | Choose one

Stuffed pepper with quinoa, cranberry, squash, arugula, and arrange **ve gf**

Stuffed turkey roll with mashed potato, roast carrot, and gravy

Sliced roast beef with potato pave, broccoli, and onion jus **gf**

Desserts | Choose one

Festive cookies (gingerbread, shortbread **v**

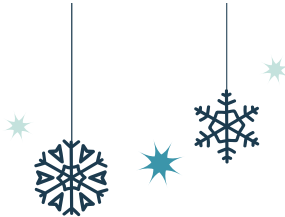
Festive bars (Nanaimo, butter tart) **v**

Rolls & Butter

Coffee / Tea / Decaf

Only available in three courses

Minimum 30 guests or \$5.00 surcharge applies | \$30 per person



Lunch

Buffet Luncheon

Salad | Choose one | Add \$6 for second

Baby green salad with orange segments, candied walnuts, and herb vinaigrette **ve gf**
Spinach salad with julienned apple, almonds, red onion, and apple cider vinaigrette **ve gf**

Sides | Choose two | Add \$6 for third

Candied yams and butternut squash **v gf**
Steamed broccoli with herb butter **v gf**
Herb roasted root vegetables (carrot, parsnip, beet, etc. **v gf**
Creamy mashed potatoes **v gf**
Wild rice pilaf **ve**
Roast nugget potatoes **ve gf**
Potato pave **v gf**
Glazed peas and carrots **v gf**

Entrée | Choose one | Add \$8 for second

Roast glazed ham with balsamic apple compote **gf**
Sliced turkey with stuffing and gravy
+ \$2pp Roast salmon with onion, lemon, and herbs **gf**
Sliced roast beef with creamy horseradish and gravy
Marinated organic smoked tofu **ve gf**
Stuffed pepper with quinoa, cranberry, squash, arugula, and arrange **ve gf**

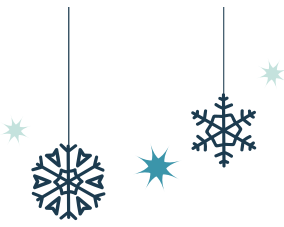
Dessert | Choose one | Add \$4 for second

Pumpkin pie with whipped cream (sliced) **v**
Festive cookies (gingerbread, shortbread) **v**
Festive bars (nanaimo, butterscotch) **v**
Sticky toffee pudding **v**
Pecan pie **v**

Rolls & Butter

Coffee / Tea / Decaf

Minimum 25 guests or \$5 surcharge applies | \$26 per person



Reception

Snowman Reception

Chef Cheese Board v

Local artisanal cheese, compote, dried fruit, seeds, nuts

Crostini and crackers

(Gluten free crackers available upon request)

Charcuterie

Assorted sliced meats, housemade pickles, mustards

Crostini and crackers

(Gluten free crackers available upon request)

Canapés

Searched Albacore tuna tataki with scallion ginger soy

Beef carpaccio, arugula, Grana Padano with truffle oil

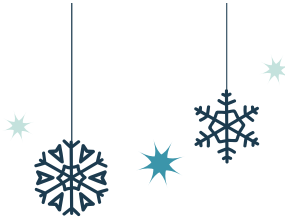
Apple balsamic glazed french lentil bites **gf ve**

Dessert

Assortment of Festive cookies and bars v

Coffee / Tea / Decaf

Minimum 20 guests | 9 pieces/portions in total per person | \$22 per person



Reception

Reindeer Reception

Cold hors d'oeuvres | Choose two

Seared Albacore tuna tataki with scallion ginger soy

Deviled eggs v gf

Beef carpaccio, arugula, grana padano with truffle oil

Greek Skewers, diced cucumber, cherry tomato, feta, onions gf ve

Apple balsamic glazed french lentil bites gf ve

Hot hors d'oeuvres | Choose one

Hanger steak bites with homemade chimichurri sauce gf

Char grilled sweet chilli chicken skewers gf

Duck confit spring rolls with plum sauce

Mushroom caps, stuffed with seasonal vegetables and garlic oil gf ve

Chef Cheese Board

Local artisanal cheese, compote, dried fruit, seeds, nuts v

Crostini and crackers v

Charcuterie

Assorted sliced meats, housemade pickles, mustards v

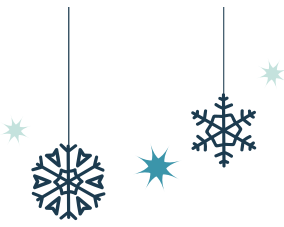
Crostini and crackers v

Dessert

Assorted macarons v gf

Coffee / Tea / Decaf

Minimum 20 guests | 9 pieces/portions in total per person | \$28 per person



Reception

Chef Action Station

“Tender prime rib (rib eyes steak) served with beef jus, grainy mustard, and horseradish”

Chef’s carving a la minute

“Slow roasted New York Striploin served with beef jus, grainy mustard, and horseradish”

Chef’s carving a la minute

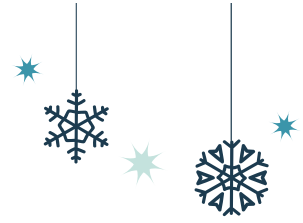
“Slow roasted baron of beef served with beef jus, grainy mustard, and horseradish”

Chef’s carving a la minute

“Turkey breast with homemade cranberry sauce and stuffing”

Chef’s carving a la minute

Minimum 50 guests | Minimum 2 weeks’ notice needed | Market Price per person



Dinner

Plated Menu

Salad | Choose one

Warm spinach salad with bacon, balsamic, and garlic crouton

Baby green salad with sousvide apple, dried cranberry, and pumpkin seed with creamy spiced orange vinaigrette **v gf**

Entrées | Choose one

Stuffed turkey roll with cheesy potato pave, steamed broccoli, and gravy

Braised beef short rib with potato gnocchi in tomato sauce, roast cauliflower, and demi glaze

Herb crusted cod on roast potato with roast squash and chimichuri **gf**

Bacon wrapped roast pork, rustic mashed potato, glazed carrots, and balsamic apple butter **gf**

Stuffed pepper with quinoa, cranberry, squash, arugula, and orange **ve gf**

Desserts | Choose one

Pumpkin pie with whipped cream (sliced) **v**

Apple cheddar "pie" baked in an apple with chantilly and caramel **v**

Ginger cake with orange glaze and orange mint salad **v**

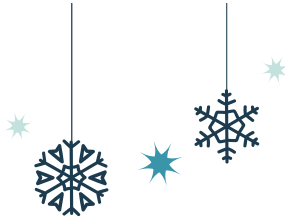
Triple chocolate mousse with cookie **v**

Roll & Butter

Coffee / Tea / Decaf

Only available in three courses

Minimum 30 guests or \$5 surcharge applies | \$42 per person



Dinner

Buffet Dinner

Salad | Choose one | Add \$6 for second

- Baby green salad with orange segments, candied walnuts, and herb vinaigrette **ve gf**
- Spinach salad with julienned apple, almonds, red onion, and apple cider vinaigrette **ve gf**

Sides | Choose two | Add \$6 for third

- Candied yams and butternut squash **v gf**
- Steamed broccoli with herb butter **v gf**
- Herb roasted root vegetables (carrot, parsnip, beet, etc.) **v gf**
- Creamy mashed potato **v gf**
- Wild rice pilaf **ve gf**
- Roast nugget potato **ve gf**
- Potato Pavé **v gf**
- Glazed peas and carrots **v gf**

Entrée | Choose Two | Add \$8.50 for third

- Roast glazed ham with balsamic apple compote **gf**
- Sliced turkey with stuffing and gravy
- Porcheta with grainy honey mustard **gf**
- Roast salmon with onion, lemon, and herbs **gf**
- Sliced roast beef with creamy horseradish and gravy **gf**
- Stuffed pepper with quinoa, cranberry, squash, arugula, and arrange **ve gf**
- + \$4 pp Marinated organic smoked tofu **ve gf**

Dessert | Choose one | Add \$4 for second

- Pumpkin pie with whipped cream **v**
- Festive cookies (gingerbread, shortbread) **v**
- Festive bars (Nanaimo, butterscotch) **v**
- Sticky toffee pudding **v**
- White and dark chocolate fudge **v gf**
- Pecan pie **v**

Rolls & Butter

Coffee / Tea / Decaf

Minimum 30 guests or \$5 surcharge applies | \$35 per person



Beverages

Drinks & Refreshments

Selection of soft drinks (assorted cans of Coke and Pepsi, 7up, etc.), chilled fruit juices (orange & apple), and/or bottled water

\$2.50 per person

Specialty soft drinks

Coconut water, San Pellegrino, plain & flavoured

\$3.25 per person

Pot of freshly brewed organic fair trade coffee (serves 8 - 10)

\$23.50 per pot

Conference urn of coffee (serves 50)

\$100 per urn

Pot of tea (serves 8 - 10)

(earl grey, breakfast blend, rooibos, moroccan mint, jasmine green)

\$23.50 per pot

Conference urn of tea (serves 50)

\$100 per urn

Water service

\$4 per pitcher (serves 6)

Conference-style water stations (serves 40)

\$25 per container

Infused water station (serves 40)

Mint & Cucumber

\$35 per container

Rainbow Citrus

\$35 per container

Fruit punch (serves 40)

\$90 per serving

House-made iced tea (serves 40)

\$50 per serving

Lemonade (serves 40)

\$50 per serving

Half portions available upon request



Beverages

Spirits and Beers

Ask about our signature cocktails to help make your event memorable.

Hosted Standard Bar

Gordon's
Smirnoff

Seagrams V.O.

Bacardi White/Dark

1 oz \$6.50 | 2 oz \$9

Hosted Premium Bar

Crown Royal

Johnny Walker Red

Glenfiddich

Grey Goose

Bombay Sapphire

Havana Club 3 años

El Jimador Reposado

1 oz \$8 | 2 oz \$11.50

Local Beer

Granville Island (English Bay Pale Ale & Island Lager)

\$6.50 per bottle

Imported Beer

Stella Artois Belgian Pilsner

\$7.50 per bottle

Ciders

Okanagan Springs Premium Assorted Flavours

\$6.50 per bottle

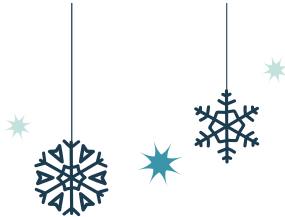
Coolers

Palm Bay Assorted Flavours

\$6.50 per drink

Cash Bar +\$0.75 per drink

Minimum sales of \$500 net sales,
alternatively \$26 per bartender per hour, minimum 4 hours



Beverages

Wines

Please work with our events team to select the wine that best suits your personal tastes, menu selection, the mood of the event, as well as your budget. Our team is available to provide food pairing recommendations to elevate your dining experience.

Sparkling Wine

Gray Monk | Odyssey White Brut | British Columbia VQA

\$69 per bottle

House Wine

Calona | Artist Series Cabernet Merlot or Pinot Gris | British Columbia VQA

\$32 per bottle | \$6.50 per glass

White Wine

Sandhill | Pinot Gris | British Columbia VQA

\$49 per bottle

RedRooster | Chardonnay | British Columbia VQA

\$45 per bottle

Raven | Smooth Bright White | British Columbia VQA

\$53 per bottle

Gray Monk | Riesling | British Columbia VQA

\$53 per bottle

Babich | Sauvignon Blanc | New Zealand

\$58 per bottle

Red Wine

Sandhill | Cabernet Merlot | British Columbia VQA

\$51 per bottle

Red Rooster | Merlot | British Columbia VQA

\$47 per bottle

Raven | Deep Dark Red | British Columbia VQA

\$53 per bottle

Gray Monk | Pinot Noir | British Columbia VQA

\$56 per bottle

Angus the Bull | Sauvignon Blanc | Australia

\$52 per bottle

Frescobaldi | Bordeaux | France

\$55 per bottle

Rose Wine

Gray Monk | Latitude 50 Rose | British Columbia VQA

\$55 per bottle

Food and beverage is exclusive with our in house caterers.

Food items not listed on this menu may be custom created with our culinary team and alcohol items not on this menu may be custom ordered.



Off - Site Holiday Functions

Rentals & Labour

We are happy to take care of your rental and staffing needs.
Please contact us for more information.

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Offsite Catering Assistant Manager
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604 822 5130