

Delivery Menu





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 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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Dietary symbols: **v** vegetarian **ve** vegan **gf** gluten free

Please note all prices are per person unless otherwise specified. Menu & prices may change without notice.
A 5% Applicable Tax will apply.

Breakfast

Continental Classic | 5.95

- v Chef selection of assorted freshly baked bagels, scones and muffins (1 piece per person)
- v Served with a selection of butter, jam, & cream cheese

Freshly brewed organic & fair traded coffee & selections of teas

Minimum 5 guests

Continental Set | \$11.95

Fresh chilled juices (orange, apple)

- ve gf Sliced seasonal fresh fruit platter
- v Individual yogurt & granola with dried fruits & nuts
- v Assortment of breakfast pastries

Freshly brewed organic & fair traded coffee & selection of teas

Minimum 10 guests

European Buffet | \$14.95

Fresh chilled juices (orange, apple)

- ve gf Sliced seasonal fresh fruit platter
- v Individual yogurt & granola with dried fruits & nuts
- v Selection of cereals with 2% milk
- v Assortment of breakfast pastries
- v Selection of house-made bagels
- v Served with a selection of butter, jam, & cream cheese

gf Assorted sliced meats, cheeses & ripe tomatoes

gf Hard boiled eggs

Freshly brewed organic & fair traded coffee & selection of teas

Minimum 20 guests

Baskets and Platters

Bagels | \$3.75

- v Assortment of freshly baked bagels (1 piece per person)
(plain, jalapeno, cheese, cinnamon raisin, sundried tomato, or poppy seed)
- v Selection of butter, jam & cream cheese

Scones | \$3.25

- v Selection of freshly baked scones (1 piece per person)
- v Selection of butter & jams

Muffins | \$2.25

- v Assortment of freshly baked muffins (1 piece per person)
(blueberry, lemon cranberry, apple oat, morning glory, banana chocolate chip)
- v Served with butter

gf Gluten free +\$1.00

Coffee per pot \$23.50

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

Pot of hot water for your tea (serves 8 - 10)
(Organic Earl Grey, Chamomile, Mountain High Chai, Tamayokucha & Peppermint)

Breakfast is served on platters or in baskets

Minimum order 10

Coffee Break

Morning & Afternoon Breaks

Pot of freshly brewed organic & fair trade coffee
\$23.50 per pot (serves 8 - 10)

Conference Urn | \$100 per urn (serves 50)

Pot of hot water for your tea | \$23.50 per pot
(serves 8 - 10)
(Organic Earl Grey, Chamomile, Mountain
High Chai, Tamayokucha & Peppermint)

Pitchers of water | \$4 per pitcher

Conference style water stations | \$25 per
Cambro (serves 30)

Enhance Your Break Selection

v	Blue Chip cookies	\$2.25
v	Muffins	\$2.25
v	Assorted mini pastries (1 per person) (apple trellises, croissants, custard crowns)	\$3.50
v	Assorted croissants (plain & chocolate)	\$3.75
v	House made bagels with cream cheese	\$3.75
ve	Loaves (assorted vegan, banana)	\$3.25
v	Scones (sweet & savory)	\$3.25
ve gf	Seasonal whole fruit	\$1.50
ve gf	Seasonal fresh fruit platter	\$4.75
v	Sweet Belgium waffles, fruit compote & maple syrup	\$5.25
v	Yogurt parfait	\$6.00
v gf	Free range hard boiled eggs	\$2.25
v gf	Individual yogurts	\$2.25

Minimum 6 orders per item

Snacks

- v gf Vegetable Crudité Platter | \$4.25
Chef's selection of fresh market vegetables
served with herb dip
- v Nuts & Cheese | \$7.50
Selection of deluxe nuts & Canadian cheeses
- v Fruit & Cheese | \$7.50
Chef's selection of sliced seasonal fruits
& Canadian cheeses
- v Mixed "Pub" Snack Items | \$1.50

Snacks are served on platters or in baskets

Minimum order 10



Lunch

Sandwiches & Wraps Platters | \$6.95

Chef selects an assortment of sandwiches made with a variety of deluxe fillings & meats served on a selection of fresh baked breads. Sandwich buffet will consist of 5 different types of sandwiches selected by the chef.

Gluten Free + \$1 per person

Minimum order of 10

Sandwiches & Wraps Individual Selected Choices | \$8.50

Choice of the following:

Chicken salad sandwich, dried cranberry, celery & fresh thyme on a Portuguese bun

Shaved roast beef, braised onions & cheddar cheese on a baguette

Classic ham & Swiss cheese, grainy Dijon mustard, lettuce & tomato on croissant

Oven roasted turkey breast, garlic aioli, Havarti cheese, cranberry chutney on cranberry sourdough

Smoked salmon bagel with cream cheese, red onion & capers

Slow poached albacore tuna, Togorashi mayo & celery

Cumin scented chicken wrap, guacamole, salsa, lettuce & tomato

- v Roasted Portobello wrap with goat cheese, red peppers, olive tapenade & pesto
- v Tomato, bocconcini & basil sandwich on ciabatta with sweet balsamic
- v Egg salad sandwich (or wrap)
- ve Quinoa curry & cauliflower wrap with hummus, lettuce & tomato

Minimum order of 10

Salad | \$8.50

v gf Beet & arugula salad with shallot vinaigrette

v gf Greek salad

ve gf Organic mixed greens salad

ve Israeli couscous

gf Gluten free +\$1.00

Add to Your Salad | \$3.50

Sliced turkey, roast beef, ham, chicken salad, tuna salad, cumin scented chicken

Substitute a salad for a sandwich or wrap + \$3.50



Lunch

Boxed Lunches

Menu 1 | \$11.25

Choice of sandwich or wrap
(select from Sandwich & Wraps,
individual selected choices)

- v Blue Chip cookie or dessert square

Bottle of water or soft drink

Menu 2 | \$14.50

Choice of sandwich or wrap
(select from Sandwich & Wraps
individual selected choices)

- ve Chef's Seasonal salad or organic vegetables

- v Uppercase cookie or dessert square

Bottle of water or soft drink

Gluten Free | \$15.50

Choose a sandwich from our Vegetarian/Vegan options

- ve gf Organic mixed greens

- ve gf Brownie

Bottle of water or soft drink

Minimum box order of 6

Enhance Your Lunch Selection

Kyoto Platter | Serves four | \$24

42 pieces

One roll of each of the following: California, tuna,
salmon, kappa, chicken teriyaki, avocado

Yam tempura

Osaka Platter | Serves 6 | \$37.95

36 pieces, plus 8 nigiri

One roll of each of the following: California, tuna,
salmon, kappa, chicken teriyaki, avocado

Yam tempura plus 8 Nigiri

Tokyo Platter | Serves 12 | \$69.50

84 pieces plus 8 nigiri

Two rolls each of the following: California, chicken
teriyaki, avocado, yam tempura, tuna, kappa, & salmon;
4 pieces of the following: Salmon & tuna rolls

A-La-Carte Rolls | \$4.95

Tuna Roll (8 pieces)

Spicy Tuna Roll (6 pieces)

Pie R Squared Pizza | \$22 per pizza

16" pizza with your choice of one topping
(pineapple, cheese or vegetarian). Cut into 8 slices

(Gluten free or Vegan pizzas available. Please inquire)

Lunch Buffet Menus

Healthy Lunch | \$21

- v gf Spinach "beatnik" salad (seeds, nuts, dried fruit, Okanagan goat cheese & balsamic vinaigrette)
- ve gf Local pickled beets & arugula salad with shallot vinaigrette
- v gf Tomato caprese & quinoa Greek salad
- ve Rice pilaf with chickpeas & vegetables
- gf Grilled free range chicken breast with sauce vierge

Greek Lunch | \$19

- v gf Greek salad with feta cheese & olives
- ve Hummus & tzatziki with naan bread
- gf Greek spiced roasted chicken thighs
- ve gf Grilled Mediterranean vegetable platter
 - v Oven roasted potatoes with lemon & rosemary
 - v Spanakopita

Deli Lunch | \$14

Chef selected assorted sandwiches:
(chicken salad, smoked salmon, ham & Swiss, roast beef, Montreal smoked meat & turkey pastrami)

- v Pasta salad with Italian dressing
- ve gf Organic greens with chef's choice of two dressings

Pasta Lunch | \$17

UBC Farm kale Caesar salad with focaccia croutons

- ve gf Grilled marinated vegetables
- Rigatoni Bolognese
- v Cheese tortellini, spinach & red pepper in Alfredo sauce

Minimum order of 20

Fajita Lunch | \$19

Organic green salad with cucumber & mango vinaigrette
Fajita bar includes:

- gf Seared carne asada
- gf Cumin scented chicken
- ve gf Roasted peppers & onions
- ve gf Sour cream, pico de gailo & guacamole
- ve gf Saffron rice
- gf Corn Tortilla

Italian Lunch | \$24

- ve gf Minestrone soup
- Beet & arugula salad with shallot vinaigrette
- Chilled seafood Panzanella salad with spicy tomato vinaigrette
- v Tomato bruschetta with parmesan & reduced balsamic
- gf Sliced prosciutto with colive oil & argula
- Chilled pasta with seard prawns, spinach, cherry tomatoes & roasted yellow peppers
- v Wild mushroom flatbreads, bocconcini cheese, white tru"e oil

Desserts

Choose one dessert with your lunch order:

- v Uppercase cookie platter
- v Gluten free brownies & lemon squares platter
- ve gf Seasonal whole fruit

Minimum order of 20

BBQ Buffet

Burger Buffet | \$16

All beef patties (5oz) on a Portuguese bun (1 per person)

Served with:

Selection of cheeses (cheddar, Swiss & Gouda)

ve gf Sliced tomato, red onion & pickles, Butter leaf lettuce

Condiments:

Ketchup, mustard, relish & mayo

Sides: Potato chips (substitute with potato salad +\$1.00)

(Vegetarian option available upon request)

BBQ Salmon Buffet | \$19

gf 5oz portion of grilled wild salmon (1 per person)

Served with:

ve gf Selection organic greens & chef's choice of two dressings

Condiments: Tzatziki

Sides:

v Potato salad or corn on the cob (seasonal)

ve gf Grilled marinated vegetables

BBQ Steak Buffet | \$23

gf 6oz marinated grilled flat iron steak with beef jus (1 per person)

Served with:

v gf Selection of cheese (cheddar, Swiss & Gouda)

ve gf Sliced tomato, red onion & pickles

v Condiments: Ketchup, assorted mustards & relish

Side:

v gf Potato salad

v gf Corn on the cob (seasonal or other local vegetables)

ve gf Grilled marinated vegetables

BBQ buffets can be a combination of all three buffets.

Upon request

Minimum order of 20 per selection



Beverages

Soft Drinks & Juices | \$2.50

Selection of Coke & Pepsi soft drinks (cans) & Polaris Nestle, canned orange and apple juice

Specialty Soft Drinks | \$3.25

Coconut water, San Pellegrino, Lipton bottled iced tea

Orange, apple juices (bottles)

Coffee | 23.50 per pot

Freshly brewed organic & fair traded coffee (serves min 8 - 10)

Conference coffee urn | \$100 per urn (serves

Tea | \$23.50 per pot

Hot water for tea (serves min 10)

Different Selections:

Organic Earl Grey, Chamomile, Mountain High Chai, Tamayokucha & Peppermint



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 30)

\$25 per container

Infused water station (serves 30)

Mint & Cucumber

\$35 per container

Rainbow Citrus

\$35 per container

Punch (serves 20)

Fruit punch

\$45 per serving

Champagne fruit punch

\$85 per serving

House-made iced tea and/or lemonade (serves 20)

\$25 per serving

Beverages

Spirits and Beers

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

Hosted Standard Bar

Gordon's

Smirno°

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

Red Rooster | 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.

Desserts

Assorted Dessert Tray | \$2.50

- v Chef's selection of cookies, squares, loaves & a seasonal baking surprise

Cookie Monster | \$2.25

- v Basket of assorted Blue Chip cookies

Deluxe Dessert Tray | \$4.95

- v Chef's selection of pastries, cakes, cheesecakes, trifles or tiramisu

Minimum order of 10

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. We recognize that certain special events may require external suppliers. Please speak to our events team for landmark and corkage fees.