



nest

CATERING & CONFERENCES

Catering Menu

Committed to creating
exceptional and sustainably
responsible experiences for
you and your guests

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Breakfast

CLASSIC

Minimum 10 guests | \$6.25

Gluten free option available upon request for additional charge of \$1

Chef selection of assorted freshly baked bagels, scones and muffins (1 piece per person) served with butter, jam & cream cheese *v gf*
Freshly brewed organic fair trade coffee & selection of teas

CONTINENTAL SET

Minimum 10 guests | \$12.5

Gluten free option available upon request for additional charge of \$1

Chef's choice of 2 juices (orange, apple, cranberry, grapefruit)
Sliced seasonal fresh fruit *ve gf*
Individual yogurts & granola with dried fruits and nuts *v*
Assortment of breakfast pastries *v* served with butter, jam & cream cheese *v gf*
Freshly brewed organic fair trade coffee & selection of teas

EUROPEAN BUFFET

Minimum 20 guests | \$15.95

Gluten free option available upon request for additional charge of \$1

Chef's choice of 2 juices (orange, apple, cranberry, grapefruit)
Sliced seasonal fresh fruit *ve gf*
Individual yogurts & granola with dried fruits and nuts *v*
Selection of cereals with 2% milk *v*
Assortment of breakfast pastries *v* served with butter, jam & cream cheese *v gf*
Assorted sliced meats, cheeses and ripe tomatoes *gf*
Free-range hard boiled eggs (served cold) *v gf*
Freshly brewed organic fair trade coffee & selection of teas

Breakfast

SUNRISE BUFFET

Minimum 20 guests | \$16.5

Gluten free option available upon request for additional charge of \$1

Chef's choice of 2 juices (orange, apple, cranberry, grapefruit)

Sliced seasonal fresh fruit *ve gf*

Scrambled eggs with UBC farm herbs *v gf*

Crispy hash browns *v*

Thick cut bacon *gf*

Pork sausages (substitute turkey sausages +\$2 per person) *gf*

Assortment of breakfast pastries *v*
served with butter, jam & cream cheese *v gf*

Freshly brewed organic fair trade coffee & selection of teas

BRUNCH BUFFET

Minimum 20 guests | \$18.95

Gluten free option available upon request for additional charge of \$1

Chef's choice of 2 juices (orange, apple, cranberry, grapefruit)

Sliced seasonal fresh fruit *ve gf*

Individual yogurts & granola with dried fruits and nuts *v*

Assortment of breakfast pastries *v*
served with butter, jam & cream cheese *v gf*

Pancakes served with berry compote and maple syrup *v*

Crispy hash browns *v*

Eggs benedict (English muffin, poached eggs and hollandaise sauce)

either "Traditional" Canadian bacon

or "West Coast" house-made salmon gravlax (vegetarian option available upon request)

Thick cut bacon, pork sausages (substitute turkey sausages +\$2 per person) & maple glazed ham *gf*

Freshly brewed organic fair trade coffee & selection of teas

Breakfast

NETWORKING BUFFET

Minimum 20 guests | \$14.5

Gluten free option available upon request for additional charge of \$1

Chef's choice of 2 juices (orange, apple, cranberry, grapefruit)

Freshly brewed organic fair trade coffee & selection of teas

Starters - *select 2 items*

- Seasonal whole fruit (1 piece per person) *ve gf*
- Individual yogurts & granola with dried fruits and nuts *v*
- House-made "granola energy bars" *v*
- Fruit cups *ve gf*

Pastry Items - *select 2 items*

- Assorted muffins *v*
- Assorted mini pastries (croissants, custard crowns, apple trellises) *v*
- Croissants (plain and chocolate) *v*
- Savory croissants *v*
- House-made bagels *v*
- Sweet and savory scones *v*

above items are served with butter, jam & cream cheese

Hot Items - *select 2 items*

- Mini quiches
- Mini tarts *v*
- Mini pancakes served with maple syrup *v*
- Sweet Belgian waffles, fruit compote & maple syrup *v*

Coffee Breaks

COFFEE & REFRESHMENTS

Pot of freshly brewed organic fair trade coffee
serves 8-10 | \$23.5 per pot

Conference urn of coffee
serves 50 | \$100 per urn

Pot of tea (assam breakfast, organic earl grey, chamomile, mountain high chai, tamayokucha, peppermint)
serves 8-10 | \$23.5 per pot

Conference urn of tea
serves 50 | \$100 per urn

Water service
serves 6 | \$4 per pitcher

Chilled fruit juices (orange, apple, cranberry, grapefruit)
\$2.64 per person

Conference-style water stations
serves 40 | \$25 per container

Infused water stations (mint & cucumber, citrus medley)
serves 40 | \$35 per container

Fruit punch
serves 40 | \$90 per serving

House-made iced tea and/or lemonade
serves 40 | \$50 per serving

Coffee Breaks

PLATTERS

Minimum 10 orders per platter

Sliced seasonal fresh fruit platter *ve gf*

\$4.75 per person

Vegetable crudité platter *v gf*

chef's selection of fresh market vegetables served with a buttermilk ranch dip

\$6.5 per person

BC cheese platter

assortment of Farm House and Salt Spring Island cheeses served with crostini, compotes and mustards

\$8.5 per person

Charcuterie platter

selection of assorted salami, sausages, and house-made terrines, served with mustards, pickles and assorted crackers

\$12.5 per person

Italian antipasti

selection of assorted salami, grilled marinated vegetables and olives, served with crostini, pickles and mustard

\$12 per person

Deluxe dessert tray

chef's selection of assorted pastries, cakes, cheesecakes, trifles and tiramisu

\$5.25 per person

Coffee Breaks

SNACKS

Minimum 6 orders per item

Mixed “pub” snacks *v*

\$2.25 per person

Seasoned popcorn assorted *v*

minimum order of 50 | \$4.5 per person

Individual bag of hard bite chips *v*

\$2.25 per person

Blue Chip cookies *v*

\$2.5 per person

Assorted muffins *v*

\$2.5 per person

Assorted mini pastries *v*

apple trellises, croissants, custard crowns,
cinnamon rolls

3 pastries per serving | \$3.75 per person

Croissants *v*

plain and chocolate

\$3.75 per person

House-made bagels with cream cheese *v*

\$3.75 per person

Loaves *v*

(vegan option available)

\$3.25 per person

Scones *v*

sweet and savory

\$3.25 per person

Seasonal whole fruit (apple or banana) *ve gf*

\$1.5 per person

Yogurt parfaits *v*

\$6 per person

Free-range hard boiled eggs *v gf*

\$2.25 per person

Individual yogurts *v gf*

\$2.25 per person

Lunch

SANDWICHES & WRAPS - ASSORTED PLATTERS

Minimum order of 10 | \$8 per person

30% of order will be vegetarian unless otherwise ordered

Gluten free option available upon request for additional charge of \$1

Chef selects an assortment of sandwiches, which are made with a variety of deluxe fillings and meats, served on a variety of freshly baked breads

SANDWICHES & WRAPS - INDIVIDUAL SELECTED CHOICES

Minimum order of 10 | \$9 per person

Gluten free option available upon request for additional charge of \$1

- Select from the following (up to 5 choices):**
- Chicken salad sandwich with dried cranberries, celery and fresh thyme on a Portuguese bun
 - Shaved roast beef, braised onions and cheddar cheese on a baguette
 - Classic ham and Swiss cheese, grainy Dijon mustard, lettuce and tomato on croissant
 - Oven roasted turkey breast, garlic aioli, Havarti cheese, cranberry chutney on cranberry sourdough
 - Smoked salmon bagel with cream cheese, red onions and capers
 - Slow poached albacore tuna wrap, Togarashi mayo and celery
 - Cumin-scented chicken wrap, guacamole, salsa, lettuce and tomato
 - Roasted Portobello wrap with goat cheese, red peppers, olive tapenade and pesto ✓
 - Tomato, bocconcini and basil sandwich on ciabatta with sweet balsamic and pesto ✓
 - Egg salad sandwich (or wrap) ✓
 - Butternut squash salad wrap with cranberries ✓
 - Quinoa curry and cauliflower wrap with lettuce and tomato (wrap only) ✓

Lunch

SALADS

\$8.5 per person

Beet & arugula salad with goat cheese and honey shallot vinaigrette *v gf*
Greek salad *v gf*
Organic mixed greens *ve gf*
Israeli couscous *ve*

BOXED LUNCHES

Minimum order of 6 boxes

Menu 1 | \$12.25 per person
Choice of sandwich or wrap
Blue Chip cookie or dessert square
Bottle of water or soft drink
Gluten free option available upon request for additional charge of \$1

Menu 2 | \$14.5 per person
Choice of sandwich or wrap
Seasonal salad or organic vegetables
Blue Chip cookie or dessert square
Bottle of water or soft drink
Gluten free option available upon request for additional charge of \$1

Buddha Bowl | \$12.5 per person
Cucumber, green peppers, red peppers, arugula, broccoli, pea shoots, avocado, quinoa with honey shallot dressing *v*

DELI LUNCH

Minimum 20 guests | \$18

Chef's selection of assorted sandwiches
Pasta salad with Italian dressing *v*
Organic greens with chef's choice of two dressings *ve gf*
Blue Chip cookie or dessert square

Lunch

NETWORKING BUFFET

Minimum 30 guests | \$13.5

Served with potato wedges, garden salad and condiments

30% of order will be vegetarian unless otherwise ordered

Gluten free option available upon request for additional charge of \$1 (sandwiches only)

Chef selects an assortment of sandwiches, which are made with a variety of deluxe fillings and meats, served on a variety of freshly baked breads.

Chef selects from the following:

- Chicken salad sandwich with dried cranberries, celery and fresh thyme on a Portuguese bun
- Shaved roast beef, braised onions and cheddar cheese on a baguette
- Classic ham and Swiss cheese, grainy Dijon mustard, lettuce and tomato on croissant
- Oven roasted turkey breast, garlic aioli, Havarti cheese, cranberry chutney on cranberry sourdough
- Smoked salmon bagel with cream cheese, red onions and capers
- Slow poached albacore tuna wrap, Togarashi mayo and celery
- Cumin-scented chicken wrap, guacamole, salsa, lettuce and tomato
- Roasted Portobello wrap with goat cheese, red peppers, olive tapenade and pesto ✓
- Tomato, bocconcini and basil sandwich on ciabatta with sweet balsamic and pesto ✓
- Egg salad sandwich (or wrap) ✓
- Butternut squash salad wrap with cranberries ✓ve
- Quinoa curry and cauliflower wrap with lettuce and tomato (wrap only) ✓ve

Plated Lunches

NETWORK MENU ONE

Minimum 30 guests | \$30

Two course seated lunch, including bread and butter, waters set on tables and dessert. Includes freshly brewed organic fair trade coffee and selection of teas. Service time is 45 minutes.

Pre-Set Salad | choice of one

- Butter lettuce with goat cheese, pears, walnuts and garlic chive dressing *v*
- Kale Caesar salad with anchovy dressing, foccacia croutons and parmesan cheese
- Tomato and bocconcini salad with basil and balsamic dressing *v gf*

Main Course | choice of one

- Roasted free-range chicken breast, rosemary au jus, potato gratin and baby carrots *gf*
- Gourmet burger (beef or veggie) with cheese and all the fixings plus potato wedges
- Wild Pacific Albacore tuna with seven-grain rice pilaf, spinach gomaе with 5 spice glaze

Desserts | choice of one

- Salted caramel and apple tarts *v*
- Chocolate brownie and raspberries *v*
- Assorted mini cupcakes *v*

Plated Lunches

NETWORK MENU TWO

Minimum 30 guests | \$34

Two course seated lunch, including bread and butter, waters set on tables and dessert. Includes freshly brewed organic fair trade coffee and selection of teas. Service time is 45 minutes.

Pre-Set Salad | choice of one

- AMS signature seafood chowder with clams, salmon and cod, in a rich cream base *gf*
- Watermelon and feta salad with cucumber in a honey shallot vinaigrette *v gf*
- Panzanella salad, roasted zucchini, artichokes, olives with a tomato vinaigrette and fresh parsley *v*

Main Course | choice of one

- Flank steak with braised carrots, mashed potatoes and glace de viande *gf*
- Wild Pacific salmon filet with seven grain rice pilaf, seasonal vegetables and harissa mayonnaise *gf*
- Mushroom risotto, fried cauliflower and English peas *v gf*
- Eggplant parmesan, braised greens and quinoa *v gf*
- Braised lentils with smoked tofu, market vegetables and olive oil *ve gf*

Desserts | choice of one

- Salted caramel and apple tarts *v*
- Chocolate brownie and raspberries *v*
- Assorted mini cupcakes *v*

Lunch Buffet

lunch buffet menus include one dessert choice (see page 16 for options)
minimum order for all buffet lunches is 20

HEALTHY LUNCH

\$25 per person

Spinach “beatnik” salad (seeds, nuts, dried fruit, Okanagan goat cheese and balsamic vinaigrette) *v gf*
Beet & arugula salad and a honey shallot vinaigrette *v gf*
Tomato caprese salad *v gf*
Greek salad *v gf*
Seven-grain rice pilaf with chickpeas and vegetables *ve gf*
Grilled free-range chicken breast with sauce vierge *gf*

GREEK LUNCH

\$23 per person

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

PASTA LUNCH

\$22 per person

UBC Farm kale Caesar salad with focaccia croutons
Grilled marinated vegetables *ve gf*
Garlic bread *v*
Rigatoni bolognese
Cheese tortellini, spinach and red pepper in Alfredo sauce *v*

INDIAN LUNCH

\$22 per person

Warm naan bread with cucumber yogurt dip *v*
Zucchini pakoras *v*
Couscous salad with tomato, mint and cardamom *ve*
Daal Gosht (lamb with lentils) or Murgh Shahi Korma (spicy cashew chicken) *gf*
Cumin-scented mixed vegetables *ve gf*
Coconut basmati rice *ve gf*

Lunch Buffet

ITALIAN LUNCH

\$27 per person

Minestrone soup *v*
Beet & arugula salad with goat cheese and a honey shallot vinaigrette *v gf*
Chilled seafood Panzanella salad with spicy tomato vinaigrette
Tomato bruschetta with parmesan *v*
Sliced prosciutto with olive oil and arugula *gf*
Chilled pasta with seared prawns, spinach, cherry tomatoes and roasted yellow peppers
Wild mushroom flatbreads, bocconcini cheese, white truffle oil *v*

FAJITA LUNCH

\$24 per person

Organic green salad with cucumber, served with a mango vinaigrette *ve gf*
Fajita bar includes:
Corn tortilla *gf*
Choice of 2 (seared carne asada *gf*, cumin-scented chicken *gf*, tofu sofritas)
Black beans *ve gf*
Roasted peppers and onions *ve gf*
Sour cream, pico de gallo and guacamole *ve gf*
Saffron rice *ve gf*

INDONESIAN LUNCH

\$27 per person

Gado Gado salad with kale, cucumbers, eggs, fried tofu and spicy peanut sauce
Cold noodle salad with cabbage, shredded carrots and sauce
Fluffy steamed rice
Balinese prawns with tomato and coconut milk
Ren dang braised hanger steak
Mango pudding

THAI INFUSION

\$20 per person

Thai chicken curry *gf*
Glass noodle salad *ve gf*
Pickled cucumbers *ve gf*
Steamed rice *ve gf*

Lunch Buffet

BEEF STEW

\$21 per person

Beef stew *gf*
Dinner rolls *v*
Garden salad with ranch dressing
Roasted mixed vegetables

TACO LUNCH

\$20 per person

2 each:
Spiced ground beef
Tofu sofrito
Black beans
Corn shells
Lettuce, tomato, sour cream, shredded cheese
Spiced tots

DESSERTS

Choose one dessert with your lunch order:

- Blue Chip cookie platter *v*
- Gluten free brownies *v gf*
- Dessert squares *v*
- Seasonal whole fruit *ve gf*

ENHANCE LUNCHES WITH SOUP ADD-ON

\$4 per person

Tangy tomato soup
Fresh crushed tomato with hint of chili and paprika

Creamy butternut squash soup
House prepared butternut squash with touch of nutmeg and cumin

Chef's daily selection
Chef's choice of soup with local, seasonal ingredients

BBQ Buffet

bbq buffets can be a combination of two buffets with one choice of side
minimum order of 20 per selection

BURGER BUFFET

\$17

Vegetarian option available upon request

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

Served with:

Selection of cheeses (Cheddar, Swiss & Gouda) *v gf*
Sliced tomato, red onion, butter lettuce & pickles
ve gf

Condiments: ketchup, mustard, mayo & relish

Sides: potato chips (substitute with potato salad
+\$1) *gf*

BBQ SALMON BUFFET

\$21

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

Served with:

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

Condiments: Tzatziki *v gf*

Sides: potato salad or corn on the cob (seasonal)
v gf, grilled marinated vegetables *ve gf*

BBQ STEAK SANDWICH BUFFET

\$25

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

Served with:

Selection of cheeses (Cheddar, Swiss & Gouda) *v gf*
Sliced tomato, red onion, butter lettuce & pickles
ve gf

Condiments: ketchup, assorted mustards & relish

Sides: potato salad *v gf*, corn on the cob (seasonal
or other local vegetables) *v gf*, grilled marinated
vegetables *ve gf*

BBQ Buffet

ENHANCE BBQS WITH RECOMMENDED ADD-ON

Chicken skewers with Thai sauce
\$34 per dozen

**Butter chicken satay skewers with mango
chutney** *gf*
\$34 per dozen

Lamb meatballs with cumin-scented yogurt *gf*
\$37 per dozen

Heirloom tomato caprese skewers *v gf*
\$31 per dozen

Chilled pineapple skewers with chili salt *v ve gf*
\$33 per dozen

Cocktail Parties

pre-dinner 3 canapes per person (2 cold & 1 hot)

after hours 10 canapes per person (4 cold & 6 hot)

dinner party 14 canapes per person (6 cold & 8 hot)

HOT CANAPÉS

Minimum order of 3 dozen per item | priced per dozen

Pricing does not include labour to pass canapés

Grilled cheese sandwiches *v*

\$28 per dozen

Smoked salmon quiche tartlets *v gf*

\$28 per dozen

Quinoa croquettes with Sriracha aioli

\$30 per dozen

Parmesan mac & cheese balls *v*

\$33 per dozen

Vegetarian spring rolls with plum sauce *v*

\$33 per dozen

Duck confit spring rolls

\$31 per dozen

Hanger steak bites with chimichurri sauce

\$34 per dozen

Butter chicken satay skewers with mango chutney *gf*

\$34 per dozen

Pulled pork gougères

\$32 per dozen

Risotto and parmesan arancini *v*

\$33 per dozen

Chicken skewers with Thai sauce

\$34 per dozen

Sous-vide short rib with mustard aioli and pickles

gf

\$35 per dozen

Beer braised pork belly with apple butter *gf*

\$36 per dozen

Seared scallops on creamed leeks *gf*

\$36 per dozen

Cocktail Parties

HOT CANAPÉS

Minimum order of 3 dozen per item | priced per dozen

Pricing does not include labour to pass canapés

COLD CANAPÉS

Minimum order of 3 dozen per item | priced per dozen

Pricing does not include labour to pass canapés

Lamb meatballs with cumin-scented yogurt *gf*
\$37 per dozen

Beef sliders with cheddar, tomato relish and red onion
\$35 per dozen

Crab cakes with chipotle aioli
\$37 per dozen

Beef carpaccio with truffle oil, arugula and Grana Padano cheese *gf*
\$30 per dozen

Watermelon bites with feta cheese and basil emulsion *v gf (ve available)*
\$33 per dozen

Chilled pineapple skewers with chili salt *v ve gf*
\$33 per dozen

French lentil bites served on a spoon with apple balsamic glaze *v ve gf*
\$34 per dozen

Roasted yellow pepper moustarda with Okanagan goat cheese *v*
\$34 per dozen

Prosciutto-wrapped organic greens *gf*
\$33 per dozen

Tomato bruschetta with fresh basil *v*
\$29 per dozen

Heirloom tomato caprese skewers *v gf*
\$31 per dozen

House-cured smoked salmon on rye bread with pickled red onions and fried capers
\$36 per dozen

Albacore tuna crudo with yuzu vin and Thai chili *gf*
\$32 per dozen

Cocktail Parties

FOOD PLATTERS

Minimum order of 10

Sliced seasonal fresh fruit platter *ve gf*
\$4.75 per person

Vegetable crudité platter *v gf*
chef's selection of fresh market vegetables served with a buttermilk ranch dip
\$6.5 per person

BC cheese platter
assortment of Farm House and Salt Spring Island cheeses served with crostini, compotes and mustards
\$8.5 per person

Charcuterie platter
selection of assorted salami, sausages, and house-made terrines, served with mustards, pickles and assorted crackers
\$12.5 per person

Italian antipasti
selection of assorted salami, grilled marinated vegetables and olives, served with crostini, pickles and mustard
\$12 per person

Spanakopita with tzatziki dip
\$4.5 per person

Wild mushroom flatbread with bocconcini cheese & white truffle oil
served with hummus and ranch dip
\$6.5 per person

DESSERT STATIONS

Minimum order of 10

Petit fours *v*
\$2.75 per person

Mini cheesecakes *v*
\$3 per person

Assorted squares & mini tarts *v*
\$2.25 per person

Plated Dinner

PLATED DINNER

Minimum 25 guests

Dinner is inclusive of assorted bread rolls, one appetizer, one entrée (a second, vegetarian entrée choice is complimentary) and one dessert, served with freshly brewed organic fair trade coffee and a selection of teas and table water.

The appetizer and dessert selection must be the same for all guests.

An additional entrée choice +\$15 per person.

Appetizer | choice of one

- Roasted butternut squash salad with arugula and apple *ve gf*
- Cucumber and dill salad with smoked albacore tuna *gf*
- Spinach and strawberry salad with warm goat cheese dressing *gf*
- Heirloom tomato and bocconcini salad with balsamic drizzle +\$3 *v gf*
- BC Dungeness crab cake with fennel and arugula salad +\$6

Entrée | choice of one

- Grilled sockeye salmon with roasted nugget potatoes and mustard jus | \$38 *gf*
- Pan-roasted chicken supreme with mashed potatoes, glazed carrots and sauce chasseur | \$42 *gf*
- Pork chop with German spatzle, mustard and apple jus & braised cabbage | \$44
- Teriyaki-glazed ling cod with soba noodles, savoy cabbage salad & bok choy | \$40
- Quinoa stuffed roasted pepper with mustard jus, served with market vegetables | \$32 *v ve gf*
- Eggplant parmesan with mustard greens and quinoa | \$32 *v*
- Mushroom risotto, fried cauliflower & English peas | \$32 *v gf*
- Braised lentils with smoked tofu, market vegetables and olive oil | \$32 *ve gf*

Dessert | choice of one

- Salted caramel and apple tarts *v*
- Chocolate brownies & raspberries *v*
- Selection of BC cheeses with pears and preserves *v*

Dinner Buffet

Our buffets are served with a selection of assorted bread rolls

complement your dinner buffet with a carving or action station (see page 26 for options)

SALADS

Minimum order of 25

2 choices \$10 | 3 choices \$12.5

- Organic greens with chef's choice of two dressings *ve gf*
- Beet & arugula salad with goat cheese and a honey shallot vinaigrette *v gf*
- Antipasti salad (grilled marinated zucchinis, eggplants, olives and artichokes) *ve gf*
- Greek salad *v gf*
- Arugula, pear, walnut and blue cheese salad *v gf*
- Tomato caprese salad *v gf*
- Israeli couscous salad with mint, dried cranberries and roasted peppers *ve gf*
- Calabria pasta salad with olives, artichokes and sundried tomatoes *ve*

SIDES

Minimum order of 25

2 choices \$8.5 | 3 choices \$12

- Steamed UBC farm produce *v ve gf*
- Roasted local nugget potatoes with rosemary *ve gf*
- Steamed and marinated mushrooms *ve gf*
- Fried green beans almondine *ve gf*
- Seven-grain rice pilaf with chickpeas and vegetables *ve gf*
- Roasted Brussels sprouts (when in season, or other local vegetables) *v gf* add bacon +\$3
- Fried cauliflower with lemon and almonds *v gf*

ENTREÉS - CLASSIC

1 choice \$10.5 | 2 choices \$18

- House-made beef lasagna
- Roasted West Coast cod on miso braised cabbage
- Roasted chicken thighs with primavera sauce *gf*
- Beef stroganoff
- Roasted pork shoulder and onion soubise *gf*
- Spice-glazed wild BC salmon on bok (+/- market price)
- Paella with saffron rice, chicken, chorizo, mussels, clams and prawns *gf*
- Coq au vin with pearl onions, carrots and celery roots *gf*

Dinner Buffet

ENTREÉS - PREMIUM

1 choice \$13.5 | 2 choices \$21

- Roasted porchetta with scalloped potatoes and demi glaze *gf*
- Roasted rack of pork on barley risotto
- Pan-roasted chicken supreme on mashed potatoes *gf*
- Turkey roulade with sage and dried cranberry stuffing
- Slow-braised beef short ribs with braised vegetables *gf*
- Ocean Wise™ herb-crusted BC halibut (mid-April to mid-October) on zucchini, fennel and tomato *gf*
- Confit duck legs on potato rösti *gf*
- Mustard & rosemary crusted lamb sirloin on goat cheese polenta (upgrade to rack of lamb +12) *gf*
- Roasted sirloin beef with creamed spinach and demi glaze (upgrade to tenderloin +12) *gf*

ENTREÉS - VEGETARIAN

1 choice \$9.5 | 2 choices \$15.5

- Eggplant parmesan *v*
- Vegetarian lasagna *v*
- Quinoa stuffed roasted pepper with mustard jus, served with market vegetables *v ve gf*
- Apple balsamic French lentil loaf served with market vegetables *v ve gf*
- Mediterranean terrine with whipped goat cheese *v* (vegan option available without added cheese)
- Braised lentils with smoked tofu, market vegetables and olive oil *ve gf*

DESSERTS

1 choice \$7 | 2 choices \$10 |
3 choices \$13

- Assorted squares and sliced seasonal fresh fruit *v*
- Assorted tarts and pies *v*
- Assorted petit fours and sliced seasonal fresh fruit *v*
- Assorted cheesecakes *v*
- Individual tiramisu *v*

Food Stations

complement your reception or dinner with a food station in the room

CARVING STATIONS

Minimum 50 guests

Served with a selection of freshly baked rolls with condiments and mustards

Roasted porchetta with apple butter *gf*
\$14 per person

Prime rib with beef au jus *gf*
\$19.5 per person

Boneless leg of lamb with demi glaze and mint jelly *gf*
\$14 per person

Stuffed turkey breast carving with apple and sage stuffing & pan gravy
\$17 per person

ACTION STATIONS

Minimum 50 guests

On-demand assembly by a chef

Mashed potatoes, served with gravy, bacon bits, sour cream and chives *v gf*
\$7 per person

Sautéed prawns *gf*
5 pieces per person | \$10 per person

Beef sliders
1.5 sliders per person | \$9 per person

OYSTER STATION OR ROAMING SERVICE

Minimum order of 120 oysters
Setup including 2 hour labour | \$350

Please ask your event coordinator for further details

Standard oyster
\$3.5 per person

Premium oyster
\$3.75-4.50 (market price +/-)

(oyster selection may vary depending on season and availability)

Late Night Snacks

TACO STATION

Minimum 50 guests | \$12

4" tacos (3)
Cumin chicken
Adobe pork
Roast peppers and onions
Black beans
Shredded cabbage
Chipotle sauce
Guacamole
Sour cream
Salsa
Avocado cream
Cilantro

POUTINE STATION

Minimum 50 guests | \$14

Fries
Cheese curds
Chicken gravy (vegetarian option available)
Green onions
Bacon bites
Ketchups, mayo, mustard, aioli

Beverages

DRINKS & REFRESHMENTS

Soft drinks available upon request

Conference-style water stations

serves 40 | \$25 per container

Infused water station

(mint & cucumber, rainbow citrus)

\$35 per container

Water service

serves 6 | \$4 per pitcher

Pot of freshly brewed organic fair trade coffee

serves 8-10 | \$23.5 per pot

Conference urn of coffee

serves 50 | \$100 per urn

Pot of organic tea

**(assam breakfast, earl grey, breakfast blend,
peppermint, tamayokucha green)**

serves 8-10 | \$23.5 per urn

Conference urn of tea

serves 50 | \$100 per urn

Chilled fruit juices (orange, apple, cranberry, grapefruit) and/or bottled water

\$2.64 per person

Specialty soft drinks

(Bubly, San Pellegrino, plain & flavoured)

\$3.26 per person

Fruit punch

serves 40 | \$90 per serving

House-made iced tea and/or lemonade

serves 40 | \$50 per serving

Beverages

SPIRITS & BEERS

Bar prices are subject to 18% service charge, 10% liquor PST and 5% GST

Hosted Standard Bar | 1 oz \$6.5 | 2 oz \$9

Gordon's
Smirnoff
Seagrams V.O.
Bacardi White/Dark

Hosted Premium Bar | 1 oz \$8 | 2 oz \$11.5

Crown Royal
Johnny Walker Red
Glenfiddich
Grey Goose
Bombay Sapphire
Havana Club 3 años
El Jimador Reposado

Local Beer | \$6.5 per bottle

33 Acres Brewing Co.

Sunshine - French Blanche
Ocean - West Coast Pale Ale
Darkness - Schwarzbier

Imported Beer | \$7.5 per bottle

Stella Artois Belgian Pilsner

Ciders | \$6.5 per bottle

Lonetree Dry Apple

COCKTAILS

\$8.27

Mojito
Lime margarita on the rocks
White sangria
Red sangria
West coast sunset (vodka-based)

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

Peller Estates, Sauvignon Blanc or Cabernet Merlot, British Columbia VQA
\$32 per bottle | \$6.5 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, Cabernet Sauvignon, Australia
\$52 per bottle

Frescobaldi, Bordeaux, France
\$55 per bottle

Rose Wine

Copper Moon, British Columbia
\$34 per bottle

Gray Monk, Latitude 50 Rose, British Columbia VQA
\$49 per bottle



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