



nest

CATERING & CONFERENCES

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## Catering Menu

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

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**03**    **Breakfast**

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**15**    **A La Carte**

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**06**    **Brunch**

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**17**    **Reception  
Canapés**

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**08**    **Themed  
Break**

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**19**    **Reception  
Stations**

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**09**    **Lunch**

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**22**    **Pizza & Sushi**

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**12**    **Buffet**

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**24**    **Beverages**

To help reduce waste, single use plates, cutlery and cups will not be automatically included in each order, please request as needed.

- Single use plate - \$0.50 each
- Single use cutlery (spoon, knife or fork) - \$0.10 each piece
- Single use cups - \$0.25 each

*v* vegetarian

*ve* vegan

*gf* gluten-free

*df* dairy-free

# Breakfast

## CLASSIC

Minimum 20 guests | \$6.5

Chef's selection of assorted freshly baked breakfast bread and pastries  
*Croissant / Danish / muffin / scone*  
*Gluten-free muffin, vegan banana bread (20% of the order)*  
*Served with butter / preserves*

Freshly brewed organic fair trade coffee & selection of specialty teas

## CONTINENTAL

Minimum 20 guests | \$15.5

Chilled juices  
*Orange / apple (other options available upon request)*

Chef's selection of assorted freshly baked breakfast bread and pastries  
*Croissant / Danish / muffin / scone*  
*Gluten-free muffin, vegan banana bread (20% of the order)*  
*Served with butter / preserves*

House roasted granola with raisins and almond  
*Individual fruit flavored and plain yogurt*

Freshly sliced fruit with berries

Freshly brewed organic fair trade coffee & selection of specialty teas

## MORNING SUNRISE

Minimum 20 guests | \$22

Chilled juices  
*Orange / apple (other options available upon request)*

Chef's selection of assorted freshly baked breakfast bread and pastries  
*Croissant / Danish / muffin / scone*  
*Gluten-free muffin, vegan banana bread (20% of the order)*  
*Served with butter / preserves*

Scrambled farm fresh Grade "A" free run egg with chive *ve gf*

Crispy thick cut bacon **OR** country style sausage (Substitute gourmet turkey sausage \$2 p.p.)

Crispy breakfast hash with herbs and spices *ve gf*

Asiago and pesto roasted Roma tomatoes *ve gf*

Freshly sliced fruit with berries

Freshly brewed organic fair trade coffee & selection of specialty teas

# Breakfast

## THE BENNY BUFFET

Minimum 20 guests | \$26

Chilled juices

*Orange / apple (other options available upon request)*

Chef's selection of assorted freshly baked breakfast bread and pastries

*Croissant / Danish / muffin / scone*

*Gluten-free muffin, vegan banana bread (20% of the order)*

*Served with butter / preserves*

Crispy breakfast hash with herbs and spices *ve*

Asiago and pesto roasted Roma tomatoes *ve gf*

Freshly sliced fruit with berries

Farm fresh Grade "A" free run egg poached and topped with classic hollandaise sauce on English muffin *v*

Classic benny with Canadian back bacon *OR* roasted pepper and spinach *v*

Freshly brewed organic fair trade coffee & selection of specialty teas

## THE HEALTHY START

Minimum 20 guests | \$24.5

Chilled juices

*Orange / apple (other options available upon request)*

Make your own granola station

*House roasted granola, cranberry, raisin, almond, walnut, local honey, plain Greek yogurt*

Egg white frittata *v gf*

*Peppers, spinach, spicy tomato chutney*

Steamed baby red bliss potatoes with fresh herbs and extra virgin olive oil *ve gf*

Asiago and pesto roasted Roma tomatoes *v gf*

Gourmet turkey sausage

Freshly sliced fruit with berries

Freshly brewed organic fair trade coffee & selection of specialty teas

*Upgrade to fresh cold pressed juices \$4.99*

# Breakfast

## CHEF ATTENDED EGG STATION

Minimum 50 guests | \$15

*Recommended 1 chef per 50 people, one chef included, \$100 per additional chef*

Eggs cooked to order “your choice”  
Chopped bacon, chorizo sausage, baby shrimp  
Cheddar, asiago, goat cheese, chive, parsley  
Onion, tomatoes, peppers, spinach, mushrooms

## LOOP COLD PRESSED JUICES

Minimum 20 guests and minimum order of 6 per item | \$6

**Undercover**  
Pear, cucumber, spinach, kale, celery, pineapple, romaine, lemon, jalapenos  
**High Achiever**  
Beet, grape, cucumber, apple, carrot, celery, lime, cayenne  
**Morning Glory**  
Orange, clementine, strawberry  
**Big Bang**  
Honeydew, pomegranate, grape, raspberry, lemon

## A LA CARTE

Minimum 12 guests

**Assorted Mini Breakfast Pastries**  
\$2 per piece  
**Assorted Muffins**  
\$4 per piece  
**Assorted Bagels with Cream Cheese**  
\$2.5 per piece  
**Assorted Breakfast Loaves**  
\$4 per piece  
**Gluten-Free Muffin**  
\$2.5 per piece  
**Vegan Banana Bread**  
\$3.25 per piece

# Brunch

## BRUNCH BUFFET

Minimum 20 guests | \$55

*Only available in house*

Chilled juices

*Orange / apple (other options available upon request)*

Chef's selection of assorted freshly baked breakfast bread and pastries

*Croissant / Danish / muffin / scone*

*Gluten-free muffin, vegan banana bread (20% of the order)*

*Served with butter / preserves*

Make your own granola station

*House roasted granola, cranberry, raisin, almond, walnut, local honey, plain Greek yogurt*

Freshly sliced fruit with berries

Scrambled farm fresh Grade "A" free run egg with chive *v gf*

Crispy thick cut bacon

Country style sausage

(Substitute gourmet turkey sausage \$2 p.p.)

Crispy breakfast hash with herbs and spices *ve*

Asiago and pesto roasted Roma tomatoes *v gf*

Belgian waffle

*Cinnamon sugar, warm maple syrup, mixed berry compote*

Fire roasted tomato and pepper soup *v gf*

*Garlic and herb croutons*

Seasonal greens *ve gf*

*Cucumber, tomatoes, shaved heirloom carrots, shaved baby radish*

*Chef's choice of 3 dressings*

Caprice salad *v gf*

*Baby bocconcini, baby heirloom tomatoes, pesto, arugula, aged balsamic glaze*

# Brunch

Herb roasted chicken breast

*Au-jus, broccolini, heirloom tomatoes*

Miso glazed salmon

*Orange ginger sauce, Shanghai bok choy,  
sesame seed*

Pomme puree with confit garlic *v gf*

Herb roasted seasonal vegetables

Chef's selection of squares, bars and tart

*Gluten-free available at additional cost of \$1*

Freshly brewed organic fair trade coffee &  
selection of specialty teas

# Themed Break

## COOKIES

Minimum 20 guests | \$3

Selection of freshly baked cookies  
(1 per person)

## SWEET & SALTY

Minimum 20 guests | \$10

Salted popcorn, mini pretzels, mixed pub nuts,  
salted almond *ve*  
Gluten-free dark chocolate granola bar, assorted  
brownies *ve gf*

## MEDITERRANEAN MEZZE

Minimum 20 guests | \$10

**Kalamata olive hummus** *ve gf*  
chickpea, sesame, lemon, olive oil, garlic  
**Fire roasted red pepper hummus** *ve gf*  
chickpea, sesame, lemon, olive oil, garlic, red pepper  
**Tzatziki** *gf*  
Greek yogurt with mint, cucumber, garlic, olive oil  
Marinated olives, pita, crudité, pita chips *v*

## REFUEL & RECHARGE

Minimum 20 guests | \$24

Infused water station  
Lemon / lime / orange *OR* watermelon / blueberry /  
mint *OR* cucumber / honeydew / mint  
Assorted loop cold pressed juices  
Crudité with basil buttermilk dressing *v gf*  
Freshly sliced fruits *ve gf*  
Organic vegetable chips with dip *v*

## A LA CARTE

Minimum 10 guests | snack size

**Mixed pub snacks**  
\$5 per person  
**Seasoned popcorn** *v gf*  
\$5 per person  
**Sliced seasonal fruits & berry**  
\$8 per person  
**Vegetable crudité with basil buttermilk dip** *v gf*  
\$8 per person

# Lunch

## SANDWICHES & WRAPS

Minimum order of 10 | \$11.5

*All sandwiches can be served on a lettuce bun or gf bread for additional \$1 per person.*

*Add potato wedges or individually packed potato chips for \$3.*

### Select from the following (up to 3 choices):

- **Roasted mediterranean vegetables** wrap, arugula, balsamic glaze on whole wheat tortilla *ve*
- **Cajun seasoned tofu** wrap, avocado spread, garden greens, tomatoes *ve*
- **Chickpea falafel** wrap, tahini sauce, kale, onion, tomatoes, cucumber *ve*
- **Organic red and white quinoa** wrap, avocado spread, roasted vegetables, spinach, herb vinaigrette *ve*
- **Butternut squash** wrap, roasted butternut, cranberry, citrus zest, orange, butter lettuce *ve*
- **Vine ripe tomato**, sliced bocconcini, basil pesto, aged balsamic glaze on focaccia *v*
- **Smoked salmon** bagel, cream cheese, butter lettuce, red onion, caper
- **Chilean baby shrimp**, dill aioli, cucumber, tomato, bib lettuce on croissant (+\$3)
- **Herb pesto roasted chicken** sandwich, provolone, thyme aioli, lettuce, cucumber
- **Smoked turkey**, cranberry aioli, havarti, lettuce, cucumber, tomato on cranberry loaf
- **Chipotle pulled pork** wrap, black bean, sautéed onion and pepper, salsa, guacamole
- **Smoked black forest ham**, aged cheddar, lettuce, tomato on croissant
- **Spiced and sous vide beef short rib** wrap, pineapple salsa, red onion, lettuce, grated cheddar
- **Italian salami**, prosciutto, calabrese, capicollo, arugula, applewood smoked cheddar, spicy dijon aioli, on portuguese bun

# Lunch

## SALADS

Minimum order of 10 | \$9

*Add potato wedges or individually packed potato chips for \$3.*

### Choose 1 salad (additional salad \$6 p.p.):

- Organic mixed greens, shaved heirloom vegetables, fennel, mandarin orange, cranberry vinaigrette *ve gf*
- Kale caesar salad, roasted garlic & anchovy dressing, parmesan, garlic crouton
- Greek salad, cucumber, tomatoes, onion, feta, olives, peppers, oregano dressing *v gf*
- Pickled beet salad, arugula, goat cheese, champagne vinaigrette *v gf*
- Bocconcini and cherry tomato salad, arugula, pesto, balsamic glaze *v gf*
- Spinach salad, red onion, strawberries, pumpkin seed, almond, cranberry *ve gf*

## LUNCH SETS

Minimum order of 10

*Add individually packed potato chips for \$3.*

*Upgrade to bottled juice or flavored Saint Pellegrino water for \$2.*

*Lunch sets can be boxed for a \$0.50 fee.*

### Menu 1 | \$16

Choice of sandwich or wrap

Choice of salad

Blue Chip cookie or dessert square or whole fruit

Soft drink or bottled water

### Menu 2 | \$13

Choice of sandwich or wrap

Blue Chip cookie or dessert square or whole fruit

Soft drink or bottled water

### Menu 3 | \$14

Mixed organic greens, cucumber, peppers, broccoli, carrots, avocado, quinoa with shallot vinaigrette *ve gf*

Blue Chip cookie or dessert square or whole fruit

Soft drink or bottled water

# Lunch

## HOT LUNCHESES / TO GO

Minimum order of 10 | \$14

*All items are vegan and gluten-free.*

### **Indian Curry Bowl**

Mixed vegetable korma with basmati rice pulao

### **Thai Curry Bowl**

Seasonal vegetables in green thai curry sauce with steamed jasmine rice

### **Vegan Chili Bowl**

Mixed bean and vegetable chili, vegan cheese, corn bread

### **Mediterranean Chickpea Stew**

Chickpea, eggplant, peppers in spiced tomato sauce with hummus and pita

### **Stir-Fry Tofu Bowl**

Spicy black bean sauce, vegetables, steamed jasmine rice

# Buffet

minimum order for any hot buffet is 20

## HEALTHY LUNCH

\$29

Spinach salad, red onion, strawberries, pumpkin seeds, slivered almond, cranberries *ve gf*

Chef's choice 2 dressings *ve gf*

Beet salad, arugula, goat cheese, champagne vinaigrette *v gf*

Organic red and white quinoa salad, roasted vegetables, garden greens, green herb vinaigrette *ve gf*

Extra virgin olive oil and herbs roasted chicken breast, sauce vierge, broccolini, heirloom baby tomatoes *gf df*

Lemon dill salmon, fennel orange slaw, orange reduction glaze *gf df*

Wild rice pilaf, with chickpea and vegetables *ve gf*

Sliced fresh fruits

## TASTE OF GREECE

\$26

Greek salad with crumble feta and lemon oregano dressing *v gf*

Kalamata olive hummus *ve gf*, tzatziki *v gf* with thick Greek pita

Spinach and cheese spanakopita *v*

Greek spiced roasted chicken thigh, tomato onion salsa with garlic and mint *gf*

Chickpea stew with eggplant and pepper in tomato sauce *ve gf*

Dill rice *ve gf*

Greek rice pudding with rose water and pistachio *v*

# Buffet

## TASTE OF ITALY

\$30

Kale Caesar salad, classic Caesar dressing, focaccia crouton, grana padano and bacon bits

Bocconcini salad with heirloom baby tomatoes, arugula, pesto, aged balsamic glaze *v gf*

Wild atlantic cod, puttanesca sauce, fried capers *gf df*

Pesto roasted chicken, fire roasted pepper sauce, fried basil *gf*

Home made roasted vegetable lasagna, tomato sauce, cream sauce *v*

Balsamic roasted seasonal vegetables *ve gf*

Tiramisu *v*

*Add: minestrone soup \$5p.p.*

## TASTE OF INDONESIA

\$29

Gado gado salad, boiled egg, fried tofu, kale, cabbage, cucumber, heirloom tomatoes, carrots with spicy sauce *v*

Glass noodle salad, julienned vegetables, sweet & spicy sauce *ve*

Steamed jasmine rice with pandan leaves *ve gf*

Udang saus padang, indonesian style prawn with peppers and oyster sauce *gf*

Indonesian beef rendang *gf*

Mango pudding with coconut milk *ve gf*

## TASTE OF WEST COAST

\$30

Baby mesclun greens, shaved fennel and local vegetables, chef's choice of two dressings *ve gf*

West coast baby potato salad, thick cut bacon, pickle, vegetables, grainy mustard dressing *gf*

Wild caught salmon, maple glaze, lemon parsley cream sauce *gf*

Hearty beef stew, root vegetables and mushroom

Seasonal local roasted vegetable *ve gf*

Smoked paprika and thyme roasted baby red bliss potatoes *v gf*

Assorted dessert bars *v*

*Add: seafood chowder \$8p.p.*

# Buffet

## TASTE OF INDIA

\$29

Kachumbar salad, cucumber, onion, tomatoes, romaine, lemon dressing *ve gf*

Aloo chaat, boiled potato, vegetables, tamarind chutney, spicy cilantro dressing, yogurt, sev *v gf*

Poppadum/ naan *ve*

Basmati pulao with cumin *ve gf*

Dal, green lentil, chickpea, cauliflower, spices *ve gf*

Mutter paneer, indian style pressed cheese curd, korma gravy *v gf*

Butter chicken, tandoori marinated chicken, creamy tomato sauce *gf*

Rasmalai, traditional Indian dessert made with Indian cheese, cream, cardamon and dry fruit *v gf*

## BURGER BAR

\$21

All beef patty, seasoned with steak spice

Sliced cheddar, sliced swiss, sliced tomato, sliced red onion, butter lettuce

Kosher pickle, tomato ketchup, dijon mustard, mayonnaise, relish

Served with portuguese bun

Potato salad, kale caesar salad

Assorted brownies

*Vegan, vegetarian and gluten-free options available*

*Add: spiced fries, potato wedges or individual hard bite potato chips for \$3*

# A La Carte

minimum 20 guests

## SALAD

### **Herb Salad** *ve gf* | \$11

Artisan greens, micro herbs, edible flowers, orange segments, candied walnuts, orange reduction vinaigrette

### **Textures of Beet** *v gf* | \$11

Sous-vide yellow beet with orange juice and dill, poached and pickled red beet with coriander seed, fennel and mustard, quick pickled candy cane beet shavings, beet puree, powdered beetroot, goat cheese saganaki

### **Bocconcini Salad** *v gf* | \$11

Pulled bocconcini, San-marzano and baby heirloom tomatoes, pesto, frisee, shaved vegetables

## SOUP

### **Butternut Squash Veloute** *v gf* | \$11

Roasted butternut squash, chives, crème fraiche, herb oil

### **Cream of Mushroom** *v gf* | \$11

Sautéed wild mixed mushroom, thyme, hung sour cream, truffle oil

## APPETIZER

### **Baked Quinoa Cake** *ve* | \$15

Curried butternut puree, shaved candy cane beet, purple yam crisps

### **Crisp Pork Belly** *gf* | \$18

Pan seared scallops, parsnip puree, confit heirloom tomatoes, pickled slaw, plum sake glaze

# A La Carte

## ENTRÉE

**Ratatouille Stuffed Tomatoes** *ve gf* | \$25  
Herbed forbidden rice, english pea & truffle emulsion, basil oil

**Cauliflower Steak** *v gf* | \$28  
Purple cabbage puree, creamy mash, broccolini, heirloom carrots, salsa verde

**Herb and Garlic Roasted Chicken Breast** | \$30  
Pan seared gnocchi, baby beet puree, seasonal vegetable melange, natural jus

**Vadouvan Spiced Red Snapper** *gf* | \$30  
Curried kabucha squash puree, chickpea masala, golden fried vegetable bhaji, pickled cucumber, basil oil

**Pan Roasted Wild Salmon** *gf* | \$35  
Green pea puree, confit heirloom tomatoes, green pea risotto, sautéed peas with bacon and citrus, kale

**Pan Seared Ling Cod** *gf* | \$38  
Wild mushroom ragout with chorizo, white wine braised mussels, Yukon gold potatoes, asparagus

**Korean BBQ Braised Lamb Shank** | \$30  
Miso carrot puree, baby vegetables, shaved radish, mango cilantro salsa, kimchi pear, sesame, coriander oil

**Red Wine Braised Beef Short Rib** *gf* | \$38  
Herb potato pave, butternut squash puree, charred asparagus, confit heirloom tomatoes, red wine jus

## DESSERT

**Lava Molten Cake** *v gf* | \$12  
Almond hazelnut soil, butterscotch ice cream, coffee caramel sauce

**White Chocolate and Crème Fraiche Panna cotta** | \$12  
Raspberry consommé, kaddafi birds nest, basil

**Reinvented Smores** *v* | \$12  
Graham tart, minted chocolate cremeaux, torched meringue, salted caramel sauce raspberry coulis

# Reception Canapés

## HOT CANAPÉS

Minimum order of 3 dozen per item

**Mini quiche with spinach, pepper and goat cheese** *v*

\$45 per dozen

**Vegan meat balls, san marzano sauce, vegan cheese** *ve*

\$48 per dozen

**Wild mushroom arancini, truffle thyme aioli** *v*

\$36 per dozen

**Curried golden paniesse, mint chutney, rainbow slaw** *ve gf*

\$36 per dozen

**Veggie pakora, tamarind chutney** *ve gf*

\$30 per dozen

**Thai crab cake, yogurt tartare sauce**

\$48 per dozen

**Thai chicken skewer, spicy peanut sauce, sesame** *gf*

\$42 per dozen

**Chicken souvlaki on greek pita, tzatziki, dill**

\$42 per dozen

**Crisp pork belly, quick pickle radish and carrot, apple glaze** *gf df*

\$48 per dozen

**Ancho braised short rib, corn puree, queso fresco, pico** *gf*

\$48 per dozen

**Beef slider, black pepper bun, smoked cheddar, lettuce, tomato**

\$60 per dozen

# Reception Canapés

## COLD CANAPÉS

Minimum order of 3 dozen per item

**Baby bocconcini and heirloom cherry tomato skewer with basil** *v gf*

\$33 per dozen

**Baby beet, goat cheese mousse, orange segment in barquettes noir** *v*

\$36 per dozen

**Smoked sockeye salmon, whipped cream cheese, caviar, dill, mini blini**

\$42 per dozen

**Seaweed salad, charcoal tapioca cracker, edamame** *ve gf*

\$36 per dozen

**Ahi tuna tartare, avocado mousse, citrus zest, sesame mini cone**

\$48 per dozen

## DESSERT CANAPÉS

Minimum order of 3 dozen per item

**Ice wine & cranberry macaroon** *v*

\$48 per dozen

**Assorted mini choux pastry** *v*

\$48 per dozen

**Cocoa barry assorted bon bon** *v*

\$50 per dozen

**Mini petite fours** *v*

\$42 per dozen

# Reception Stations

## RECEPTION STATIONS

Minimum 20 guests

### **Chips & Dip** | \$10

Organic vegetable chips, tortilla chips, chive sour cream, tomato salsa, guacamole

### **Domestic and International Cheese** | \$12

Selection of international and local artisanal cheeses, armenian flat bread, crisp, gluten-free crisp, grapes, dried fruits, fruit preserve

### **Smoked and Cured Meats** | \$14

Salami, calabrese, capicollo, prosciutto, wine chorizo, selection of mustard, pickles, olives, baguette crisps

### **Seafood Platter** *gf* | \$18

Smoked salmon, BBQ salmon, candied salmon, pepper crusted mackerel, seaweed salad, lemon, dill, capers

### **Taco Station** | \$16

Apple chipotle braised pork *gf*, tofu sofrito *ve gf*, mango habanero roasted chicken breast *gf*, flour soft tortilla, corn soft tortilla, corn hard tortilla, pico de gallo, guacamole, sour cream, shredded cabbage, pickled red onion

### **Slider Station** | \$16

Portobello: grilled portobello, arugula, brie, citrus aioli

Albacore tuna: pepper crusted tuna, wasabi aioli and spinach goma-ae

Pulled pork: chipotle apple braised pork, citrus chipotle aioli, pickled slaw

### **Poached Prawn** *gf* | \$48 per dozen

Court-bullion poached tiger prawn marinated in chive and lemon vinaigrette, lemon, cocktail sauce, marie rose

### **Dimsum Station** | \$14

Shrimp har gao, pork sumai, chicken wonton, vegetable pot sticker, bbq duck springrolls, soy sauce, Chinese black vinegar, chili paste, sriracha

### **Sweet Tooth** | \$15 (3 piece p.p.)

Chef's selection of petit fours, macaroons and mini desserts

# Chef Attended Reception Stations

minimum 20 guests

## PASTA STATION

\$17

Rigatoni, orecchiette, cavatappi  
Tomato sauce, pesto cream sauce, garlic chili oil  
Mixed seafood, mixed vegetables, braised short rib  
Grana padano, fresh basil

## RISOTTO STATION *v gf*

\$17

Cooked to order risotto with mixed wild and cultivated mushrooms, white wine, herbs, truffle oil and goat cheese  
Cream, grana padano and chopped chive  
Served in a parmesan wheel

## FLAMBÉED PRAWN *gf*

\$16

*Approx. 5 pieces per person*

Black tiger prawn, sautéed in garlic butter, flambéed with cognac and finished with creole seasoning and herbs

## CARVED AAA STRIPLOIN *gf*

\$21

*Serves approx. 25 guests*

Slow roasted striploin, served with assorted mustard, horseradish, tobacco onion, mini bun, thyme jus

## SALMON COLOUBIAC

\$16

*Serves approx. 20 guests*

Whole fillet of salmon seared and crusted with roasted peppers, sautéed spinach and wild rice; wrapped with puff pastry and slow baked  
Served with béarnaise sauce, creamed horseradish

# Chef Attended Reception Stations

## **PORCHETTA** *gf*

\$16

*Serves approx. 25 guests*

Homemade porchetta rolled with herbs, garlic and citrus

Served with mini bun, roasted garlic jus and apricote mostarda

## **ROASTED LEG OF LAMB** *gf*

\$17

*Serves approx. 25 guests*

Coriander crusted leg of lamb, balsamic onion, mint jus

## **ADD ON**

**Herb and smoked paprika roasted baby red bliss potato** | \$5

**Creamy mashed potato** | \$6

**Yorkshire pudding** | \$4

**Roasted root vegetables with aged balsamic glaze** | \$8

**Herb roasted asparagus, aged balsamic glaze** | \$10

# Pizza

## PIZZA - REGULAR

\$22

*Only available from 12-6pm*

### Pepperoni

Pepperoni, mozzarella, tomato sauce

### Hawaiian

Ham and pineapple, tomato sauce, mozzarella

### Mushroom ✓

Tomato sauce, mozzarella, mushroom, rosemary garlic oil

### Cheese ✓

Tomato sauce, mozzarella, cheddar

### Okonomi Tofu ✓

Okonomi sauce, baked tofu, red onions, mozzarella cheese

### Vegan ✓

Tomato sauce, potato, green and red peppers, red onion, tomato, garlic and rosemary oil

## PIZZA - SPECIALTY

\$25

*Only available from 12-6pm*

### Veggie Deluxe ✓

Tomato sauce, mozzarella, shredded cheddar, green and red peppers, spinach, tomato, oregano leaves, rosemary garlic oil

### Deluxe

Mozzarella, spinach, green and red peppers, pineapple, bacon, ham, tomato sauce

### Meat Lovers

Ham, bacon and pepperoni, tomato sauce, mozzarella, arugula, hot banana peppers and red peppers

### Pulled Pork

Pulled pork, BBQ sauce, mozzarella, red peppers, spinach, tomato

### BBQ Chicken

Roasted chicken, BBQ sauce, mozzarella, red peppers, red onions

### Roasted Garlic Beef

Roast beef, tomato sauce, mushroom, red onion, mozzarella cheese, topped off with garlic sauce

### Chorizo Sausage

Tomato sauce, spicy sausage, tomato, mushrooms, red peppers, green peppers

# Sushi

## SUSHI PLATTERS

*Only available from 12-6pm*

### **Tokyo Platter** | \$80

Serves 12 (Total of 92 pieces) | Max 6 orders

California, tuna, salmon, kappa, chicken teriyaki, avocado, and yam tempura rolls

4 pieces of salmon nigiri

4 pieces of salmon nigiri

### **Osaka Platter** | \$44

Serves 6 (Total of 44 pieces) | Max 12 orders

California, chicken teriyaki, avocado, yam tempura, tuna, and salmon rolls

4 pieces of salmon nigiri

4 pieces of tuna nigiri

### **Kyoto Platter** | \$32

Serves 4 (Total of 42 pieces) | Max 18 orders

California, tuna, salmon, kappa, chicken teriyaki, avocado, and yam tempura rolls

# 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

## SPECIALTY JUICES

Minimum order of 6 per item | \$6

### **Undercover**

pear, cucumber, spinach, kale, parsley, celery, pineapple, romaine, lemon, jalapenos

### **High Achiever**

beet, grape, cucumber, apple, carrot, celery, lime, cayenne

### **Morning Glory**

orange, clementine, strawberry

### **Big Bang**

honeydew, pomegranate, grape, raspberry, lemon

# Beverages

## SPIRITS & BEERS

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

### **Hosted Standard Bar** | 1oz \$6.58

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

### **Hosted Premium Bar** | 1oz \$8.27

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

### **Local Beer** | \$6.58 per bottle (330ml)

#### **33 Acres Brewing Co.**

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

### **Vodka Soda** | \$6.58 per can (355ml)

Nude

### **Ciders** | \$6.58 per can (355ml)

Lonetree Dry Apple

## COCKTAILS

\$8.27

Mojito

Lime margarita on the rocks (1oz liquor)

White sangria (3oz wine)

Red sangria (3oz wine)

West coast sunset (vodka-based) (1oz liquor)

# Beverages

## WINES

*All wine bottles are 750ml*

### 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 | \$6.58 per glass (5oz)

### 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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