



nest

CATERING & CONFERENCES

Catering Menu

WEDDINGS

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

03 Reception
Canapés

10 Pizza

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12 Beverages

08 Reception
Stations / Late
Night Options

We would also be happy to help customize your menu to create a memorable dining experience completely unique to you and your partner.

v vegetarian

ve vegan

gf gluten-free

df dairy-free

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 de Gallo *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 bonbon *v*

\$50 per dozen

Mini petite fours *v*

\$42 per dozen

A La Carte

minimum 20 guests

SALAD

Additional \$5 per person
for second choice

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

Additional \$5 per person
for second choice

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

Additional \$5 per person
for second choice
(no additional charge for vegetarian option)

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

Additional \$5 per person
for second choice
(no additional charge for vegetarian
option)

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

Additional \$5 per person
for second choice

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 S'mores *v* | \$12
Graham tart, minted chocolate cremeaux, torched
meringue, salted caramel sauce, raspberry
coulis

Buffet

minimum order for any hot buffet is 20

WEDDING MENU 1

\$36

Organic mixed greens, shaved heirloom vegetables, fennel, mandarin orange, cranberry, chef choice 3 vinaigrette *ve gf*

Pickled beet salad, tri colored beets, arugula, goat cheese, mirin vinaigrette *v gf*

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

Herb roasted chicken breast, broccolini, heirloom tomatoes, natural jus *df*

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

Thyme roasted seasonal vegetables *ve gf*

Assorted dessert bars

WEDDING MENU 2

\$50

Make your own Salad Bar

Mixed organic baby greens, kale, baby arugula leaves, raspberry vinaigrette, balsamic vinaigrette, caesar dressing, parmesan, cheddar, mozzarella, croutons, lemon wedges, tomatoes, cucumber, carrot, red onion, peppers, pickled beet, cranberries, almond, walnuts

Yukon gold mash with chives and sour cream *v gf*

Herb roasted local baby vegetables *ve gf*

Greek spiced wild atlantic salmon, salsa verde, citrus *gf df*

Basil roasted chicken supreme, sautéed mushrooms, fire roasted red pepper emulsion *gf*

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

Chef choice cheesecakes

Raspberry pannacotta with raspberry gel filling in champagne glass

Sliced fruits

Reception Stations / Late Night Options

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

Reception Stations / Late Night Options

RECEPTION STATIONS

Minimum 20 guests

Mediterranean Mezze | \$10

Kalamata olive hummus *ve gf*

chickpea, 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, pita, crudité, pita chips *v*

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

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

Add On

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*

A LA CARTE

Minimum 10 guests | snack size

Seasoned popcorn *v gf* | \$5 per person

Sliced seasonal fruits & berries | \$8 per person

Pizza / Late Night Options

PIZZA - REGULAR

\$22

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

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 / Late Night Options

SUSHI PLATTERS

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 tuna 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)

serves 40 | \$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 | 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

*All food and beverage are subject to 18% service charge, 5% GST and if applicable,
10% Liquor Tax.*



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