



nest

CATERING & CONFERENCES

Catering Menu

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

03 **Breakfast**

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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

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

Apple / orange juice or bottled water

Menu 2 | \$13

Choice of sandwich or wrap

Blue Chip cookie or dessert square or whole fruit

Apple / orange juice 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

Apple / orange juice 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 | \$26 per container

Infused water station

(mint & cucumber, rainbow citrus)

\$36.75 per container

Water service

serves 6 | \$4 per pitcher

Pot of freshly brewed organic fair trade coffee

serves 8-10 | \$25 per pot

Conference urn of coffee

serves 50 | \$105 per urn

Pot of organic tea

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

serves 8-10 | \$25 per urn

Conference urn of tea

serves 50 | \$105 per urn

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

\$2.75 per person

Specialty soft drinks

(Bubly, San Pellegrino, plain & flavoured)

\$3.5 per person

Fruit punch

serves 40 | \$95 per serving

House-made iced tea and/or lemonade

serves 40 | \$52.5 per serving

Beverages

SPIRITS & BEERS

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

Hosted Standard Bar | 1oz \$6.77

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

Hosted Premium Bar | 1oz \$8.65

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

Local Beer | \$6.77 per bottle (330ml)

33 Acres Brewing Co.

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

Premium Beer | \$7.52 (330ml)

Heineken - Pale Lager

Vodka Soda | \$6.77 per can (355ml)

Nude

Ciders | \$6.77 per can (355ml)

Lonetree Dry Apple

COCKTAILS

\$8.68

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 | \$6.77 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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