



nest

CATERING & CONFERENCES

Festive Menu

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



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Breakfast

BREAKFAST CONTINENTAL

\$19 | Minimum order 20 people or \$5 additional charge

Chilled assorted juices

Chef's selection of freshly baked breakfast breads and pastries

Croissant, Danish, muffin, scones, bagels - served with butter, preserves and cream cheese

Festive "make your own" granola station

Honey almond granola, cranberry, pumpkin seed, sliced almond, blueberry, strawberry, plain Greek yogurt

Freshly sliced fruits, fresh berries and currants

Freshly brewed organic fair trade coffee & selection of specialty teas

BREAKFAST BUFFET

\$27.5 | Minimum order 20 people or \$5 additional charge

Chilled assorted juices

Chef's selection of freshly baked breakfast breads and pastries

Croissant, Danish, muffin, scones, bagels - served with butter, preserves and cream cheese

Freshly sliced fruits, fresh berries and currant

Turkey benedict

Roasted turkey on English muffin, poached egg, cranberry hollandaise, tarragon

Breakfast hash

Crisp potato, herbs, spices, goat cheese, scallions

Turkey and sundried tomato sausage

Pesto crusted, roasted roma tomatoes

Freshly brewed organic fair trade coffee & selection of specialty teas

Lunch

PLATED LUNCH

\$38 | Minimum order 20 people or \$5 additional charge

Appetizer | choice of one

- Roasted butternut squash veloute, chive crème fraîche *v gf*
- Spinach salad, roasted butternut squash, almond, cranberry, lemon honey vinaigrette *v gf*

Main Course | choice of one

- Roasted turkey breast, creamy yukon gold mash, sage and onion stuffing, roasted vegetables, pan gravy
- Stuffed vegan turkey, yukon gold mash, seasonal roasted vegetables, cranberry coulis, vegan gravy *ve*

Dessert | choice of one

- Pumpkin pie with crème anglaise and whipped cream (gluten free available +\$2)
- New York style cheese cake, raspberry coulis, fresh berries

BUFFET LUNCH

\$34 | Minimum order 20 people or \$5 additional charge

Add creamy butternut squash soup for \$5 per person

Salads

Spinach salad, roasted butternut squash, almond, cranberry, lemon honey vinaigrette

Organic baby greens, shaved vegetables, mandarin segments, pumpkin seed

Chef's selection of three dressings

Entreés

Roasted turkey breast and leg, sage and onion stuffing, pan gravy (tofu turkey available for vegetarian/vegan guests) (gluten free stuffing available at additional \$2.00 per person)

Dill roasted salmon, parsley lemon cream sauce, red peppers

Rosemary roasted baby potatoes

Candied yam

Medley of seasonal vegetables

Desserts

Pumpkin pie with whipped cream

Festive brownies and bars

Cocktail Parties

RECEPTION

Minimum order 24 people

CANAPÉS

Please choose maximum 4 types of canapés

6 pieces of canapés per person \$29.5

8 pieces of canapés per person \$35.75

10 pieces of canapés per person \$42

Artisan cheese board

Selection of semi hard, soft, goat and blue cheese dried fruits, nuts, crackers, grapes

Charcuterie

Assorted cured and sliced meats and sausage house made pickles, mustard, crostini

Cold

Ginger compressed cantaloupe, strawberry gel, basil *ve gf*

Baby heirloom tomato and bocconcini skewer, pesto, balsamic glaze *v gf*

UBC Farms rainbow crudité, homemade basil ranch *v gf*

Smoked and sliced salmon, whipped cream cheese, dill on potato blini

Tellicherry pepper crusted albacore tuna, rye crouton, citrus soy gel, scallion *df*

Sliced prosciutto, marinated pear, blue cheese spread on baguette crostini (+\$1)

Hot

Roasted pepper and spinach quiche with goat cheese *v*

Edamame and pea falafel, red pepper coulis *ve df*

Curry flavoured chickpea fries, mint and coriander chutney, rainbow slaw *v gf*

Adobo chipotle marinated tofu & pepper skewer, lemon grass peanut sauce *ve gf*

Citrus poached prawn, warm tomato bisque, basil oil *gf*

Thai spiced crab cake, yogurt tartar sauce (+\$1)

Chipotle braised short ribs, pico de gallo, queso fresco, natural jus

Cocktail Parties

DESSERTS

- Raspberry cheese cake pop, dipped in white chocolate, dark chocolate vermicelli**
\$50.5 per dozen
- Mini dark chocolate and Grand Marnier ganache tart, candied orange peel, gold dust**
\$52.5 per dozen
- Assorted French macarons**
\$48.5 per dozen
- “Cocoa Barry” assorted chocolate bonbons**
\$50.5 per dozen

Food Stations

CHEF'S ACTION STATIONS

One chef per station included for a maximum of 2 hours

Sous-vide AAA beef sirloin *gf*

Served with mini rolls, beef jus, horseradish, dijon and grainy mustard

serves approx. 25 people (must be ordered in batches of 20-25) | \$16 per person

Salmon coulibiac

Whole salmon fillet wrapped in puff pastry with spinach, peppers, wild rice and mushroom served with dill hollandaise and white wine cream sauce

serves approx. 18-20 people (must be ordered in batches of 18-20) | \$15 per person

Citrus butter and sage roasted whole turkey *gf*

Served with homemade port and cranberry chutney, turkey jus, sage and fruits stuffing (add \$2 per person for gluten free stuffing)

each turkey is 8kg and serves approx. 25-30 people (must be ordered in batches of 25 -30) | \$12.25 per person

Rosemary and garlic roasted porchetta *gf*

Stuffed and rolled pork belly with crispy skin, served with spicy pineapple salsa and grainy mustard pan gravy

serves approx. 18-20 people (must be ordered in batches of 18- 20) | \$15 per person

Mustard and herbs crusted whole rib eye *gf*

Served with mini rolls, beef jus, horseradish, dijon and grainy mustard

serves approx. 35-40 people (must be ordered in batches of 35-40) | \$24 per person

Dinner

PLATED DINNER

\$50 | Minimum order 20 people or \$5 additional charge

Served with freshly baked rolls & butter

V/VE/GF/DF OPTION

Please provide number of vegetarian / vegan guests at least 2 weeks prior to the event

Appetizer | choice of one

- Butternut squash veloute, allspice roasted butternut and chestnut, truffle foam
- Beet root salad, different texture of heirloom beet roots, golden fried goat cheese
- Caesar salad, baby gems, confit garlic and anchovy dressing, garlic and herb crouton, anchovy fillet, crisp pancetta

Entrée | choice of one

- Orange miso glazed salmon, butternut squash and goat cheese risotto, glazed heirloom carrots, kimchi pears, purple yam crisp, fried sage *gf*
- Citrus and herb butter layered turkey breast, winter squash puree, sage and fruit stuffing, winter vegetable, truffled jus
- Schzwan pepper and red wine braised AAA beef short ribs, carrot puree, potato pave with herbs, crisp sweet potato, schzwan pepper and honey glazed heirloom carrots *gf*
- Ratatouille stuffed roma tomatoes, forbidden rice, coconut english pea veloute, herb oil, walnut gremolata

Dessert | choice of one

- Chocolate and raspberry mousse cake, raspberry fluid gel
- Pear and blue cheese, red wine and warm spiced poached pear, vanilla and ice wine marinated blue cheese, ice wine jelly *v gf*

Dinner

BUFFET DINNER

\$45 | Minimum order 20 people or \$5 additional charge

Served with freshly baked rolls & butter

Appetizers

Roasted butternut squash veloute, chive crème fraiche *v gf*

Baby green salad, shaved heirloom vegetables, cranberry, assorted 3 types vinaigrette *ve gf*

Organic wild rice salad, roasted butternut squash, toasted almonds, cranberry, herb vinaigrette *ve gf*

Sides | choice of two

Smoked paprika roasted & candied yam *ve gf*

Thyme butter whipped sweet potato mash *v gf*

Bacon, lemon, chili brussels sprouts & broccoli *gf df*

Herb roasted root vegetables, balsamic drizzle *ve gf*

Garlic and rosemary roasted baby yukon gold *ve gf*

Sour cream and scallion whipped red bliss potatoes *v gf*

Entrées | choice of two

Citrus butter and sage roasted turkey, fruits and nuts stuffing, pan jus

All spice roasted and glazed honey ham, cinnamon apple compote, grainy mustard jus *gf*

Crispy skin porchetta, spicy pineapple chutney, mustard jus *gf df*

Lemon dill roasted wild salmon, parsley citrus cream sauce *gf*

Sous-vide top sirloin, herb crust, horseradish thyme jus *gf*

Organic quinoa, balsamic roasted vegetables and cranberry stuffed bell pepper *ve gf*

Roasted butternut squash risotto with crisp sage *v gf*

Desserts

Chef's selection of festive desserts

Assortment of cake squares, tarts, and pies

Dinner

BUFFET DINNER

\$39 | Minimum order 20 people or \$5 additional charge

Served with freshly baked rolls & butter

Salads

Baby green salad, shaved heirloom vegetables, cranberry, assorted 3 types vinaigrette *ve gf df*

Sides | choice of two

Smoked paprika roasted & candied yam *ve gf df*

Thyme butter whipped sweet potato mash *ve gf*

Herb roasted root vegetables, balsamic drizzle *ve gf df*

Garlic and rosemary roasted baby yukon gold *ve gf df*

Sour cream and scallion whipped red bliss potatoes *v gf*

Entrées | choice of two

Citrus butter and sage roasted turkey, fruits and nuts stuffing, pan jus

All spice roasted and glazed honey ham, cinnamon apple compote, grainy mustard jus *gf*

Crispy skin porchetta, spicy pineapple chutney *gf df*

Lemon dill roasted wild salmon, parsley citrus cream sauce *gf*

Sous-vide top sirloin, herb crust, horseradish thyme jus *gf*

Organic quinoa, balsamic roasted vegetables and cranberry stuffed bell pepper *ve gf*

Roasted butternut squash risotto with fresh goat cheese and crisp sage *v gf*

Desserts

Chef's selection of festive desserts

Assortment of cake squares, tarts, and pies

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 | 1 oz \$6.77

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

Hosted Premium Bar | 1 oz \$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

33 Acres Brewing Co.

Sunshine - French Blanche
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
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
\$72 per bottle

House Wine

Peller Estates, Sauvignon Blanc or Cabernet Merlot, British Columbia VQA
\$34 per bottle | \$6.77 per glass

White Wine

Sandhill, Pinot Gris, British Columbia VQA
\$52 per bottle

Red Rooster, Chardonnay, British Columbia VQA
\$47 per bottle

Raven, Smooth Bright White, British Columbia VQA
\$56 per bottle

Gray Monk, Riesling, British Columbia VQA
\$56 per bottle

Babich, Sauvignon Blanc, New Zealand
\$62 per bottle

Red Wine

Sandhill, Cabernet Merlot, British Columbia VQA
\$53 per bottle

Red Rooster, Merlot, British Columbia VQA
\$49 per bottle

Raven, Deep Dark Red, British Columbia VQA
\$55 per bottle

Gray Monk, Pinot Noir, British Columbia VQA
\$58 per bottle

Angus the Bull, Cabernet Sauvignon, Australia
\$55 per bottle

Frescobaldi, Bordeaux, France
\$57 per bottle

Rose Wine

Copper Moon, British Columbia
\$36 per bottle

Gray Monk, Latitude 50 Rose, British Columbia VQA
\$51 per bottle



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