



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** Plated

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**06** Coffee Break

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**18** Reception  
Canapés

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**07** Lunch

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**20** Reception  
Stations / Late  
Night Menu

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**10** Buffet

---

**22** Chef Attended  
Reception  
Stations

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**14** Modest  
Lunch

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**23** Beverages

# Breakfast

Minimum 20 guests

## THE BASIC

\$11

Chef's selection of assorted freshly baked breakfast bread and pastries *v*  
*Assorted breakfast pastries*  
*Gluten-free muffin, vegan banana bread (20% of the order)*  
*Served with butter / preserves*  
Freshly brewed organic fair trade coffee & selection of specialty tea

## GRAB AND GO

\$12

Sausage, egg and cheese English muffin  
*OR*  
Bacon, egg and cheese English muffin  
Freshly brewed organic fair trade coffee & selection of specialty tea

## VEGAN GRAB AND GO

\$12

Vegan egg, sautéed peppers and onion, black bean, salsa, wrap *ve*  
Freshly brewed organic fair trade coffee & selection of specialty tea

## CONTINENTAL

\$21

Chilled juices  
Chef's selection of assorted freshly baked breakfast bread and pastries *v*  
*Assorted breakfast pastries*  
*Gluten-free muffin, vegan banana bread (20% of the order)*  
*Served with butter / preserves*  
House roasted granola with raisins and almonds *v*  
*Individual fruit flavoured and plain yogurt v gf*  
Fresh fruit and berries *ve gf*  
Freshly brewed organic fair trade coffee & selection of specialty tea

# Breakfast

Minimum 20 guests

## VEGAN CONTINENTAL

\$21

Chilled juices  
Banana bread *ve*  
Individual vegan yogurt parfait *ve*  
Fresh fruit and berries *ve gf*  
Freshly brewed organic fair trade coffee & selection of specialty tea  
Oat milk

## VEGAN BREAKFAST

\$30

Chilled juices  
Vegan banana loaf *ve*  
Individual vegan yogurt parfait *ve*  
Mushroom and cheddar stuffed omelette *v*  
Vegan bacon *ve gf*  
Thyme and olive oil roasted tomatoes *ve gf*  
Crispy breakfast hash with herbs and spices *ve*  
Fresh fruit and berries *ve gf*  
Freshly brewed organic fair trade coffee & selection of specialty tea  
Oat milk

## MORNING SUNRISE

\$26

Chilled juices  
Chef's selection of assorted freshly baked breakfast bread and pastries *v*  
*Assorted breakfast pastries*  
*Gluten-free muffin, vegan banana bread (20% of the order)*  
*Served with butter / preserves*  
Scrambled farm fresh, free run egg with chives *v gf*  
Crispy bacon (3 pcs) *OR* country style sausage (2 pcs) (Substitute gourmet turkey sausage \$2 p.p.)  
Crispy breakfast hash with herbs and spices *ve*  
Asiago and pesto roasted Roma tomatoes *v gf*  
Fresh fruit and berries *ve gf*  
Freshly brewed organic fair trade coffee & selection of specialty tea

# Breakfast

Minimum 20 guests

## THE HEALTHY START

\$30

Chilled juices  
Individual granola parfait *v*  
Egg frittata with peppers, onions and spinach *v gf*  
Roasted baby red bliss potatoes with fresh herbs and extra virgin olive oil *ve gf*  
Asiago and pesto roasted Roma tomatoes *v gf*  
Gourmet chicken and apple sausage  
Fresh fruit and berries *ve gf*  
Freshly brewed organic fair trade coffee & selection of specialty tea

## BREAKFAST ENHANCEMENTS

Add on to the buffet

*Minimum order of 2 dozen*

**Eggs Benedict** | \$6  
Soft poached egg on a toasted English muffin  
**Choose one:**  
Classic Canadian back bacon, hollandaise sauce  
Royal BC smoked salmon, hollandaise sauce  
Florentine sautéed shallots, spinach, hollandaise sauce  
**Sugar Waffle** *ve* | \$6  
Mixed fruit and berry compote, maple syrup  
**Pancake** *ve* | \$4  
Mixed fruit and berry compote, maple syrup  
**Steel Cut Oatmeal** *ve* | \$10  
maple syrup, brown sugar, mixed dried fruit and nuts  
**Hard Boiled Eggs** | \$2  
**Assorted Bagels with Cream Cheese** | \$5  
**Vegan Banana Bread** | \$4.5  
**Gluten-Free Muffin** | \$4.5  
**Mini Croissant** | \$2.5  
**Individual Granola Parfait** | \$7.5  
**Individual Diced Fruit and Berries Cup** *ve gf* | \$8  
**Assorted Fruit Flavoured Yogurt** | \$3.5

## SMOOTHIES

\$5

*Choice of 1*

**Honeydew with Spinach**  
**Mango and Mint**  
**Strawberry and Banana**

# Coffee Break

Minimum 20 guests

## CHIPS & DIPS

\$10

Chive sour cream, salsa, guacamole, corn chips, potato chips *v*

## SWEET & SALTY

\$10

Salted buttered popcorn (*v gf*), mixed pub nuts (*ve gf*), salted almond (*ve gf*)  
Granola bar (*ve gf*), assorted dessert bars (*v*)

## MEDITERRANEAN MEZZE

\$19

Hummus *ve gf*  
Baba Ghanoush *ve gf*  
Tzatziki *v gf*  
Marinated olives (*ve gf*), soft thick pita (*ve*), crudité (*ve gf*), pita pocket chips (*ve*)

## DOMESTIC AND INTERNATIONAL CHEESE

\$14

Selection of artisanal “Alexis De Portneuf” cheeses, crackers, gluten free crisps, rain coast crisps, grapes, strawberries, dried fruit & nuts, fruit preserve

*Order in increments of 20 guests*

## À LA CARTE

**Blue Chip Cookie** | \$3.5  
**Blue Chip Gluten-Free Cookie** *ve gf* | \$3.5  
**Blue Chip Vegan Cookie** *ve gf* | \$3.5  
**Mixed Pub Snacks** *ve* | \$5 / 100g  
**Seasoned Popcorn** *ve gf* | \$5 / 100g  
**Assorted Whole Fruit** | \$3  
**Seasonal Fruit & Berries Cup** | \$8  
**Crudité Platter with Basil Buttermilk Dressing & Hummus** *v gf* | \$9

# Lunch

Minimum 20 guests

## SANDWICHES

\$14.5

*Minimum 10 sandwich of each type*

*Maximum of 3 choice*

*Gluten-free option available for \$2*

- **Vine ripe tomato**, sliced bocconcini, basil pesto, balsamic glaze, arugula, on focaccia *v*
- **Roasted mediterranean vegetables**, provolone cheese, black olive hummus, on Kaiser Bun *v*
- **Smoked salmon bagel**, cream cheese, lettuce, red onion, capers, whole sesame bagel
- **Pesto roasted chicken**, provolone, thyme aioli, lettuce, cucumber, tomato on a whole wheat Kaiser
- **Smoked turkey**, cranberry aioli, havarti, lettuce, cucumber, tomato on cranberry loaf
- **Smoked ham**, aged cheddar, lettuce, tomato, dijon aioli on freshly baked croissant
- **Italian salami**, calabrese, capicollo, arugula, cheddar, spicy dijon aioli, on Portuguese bun

## WRAPS

\$14.5

*Minimum 10 wrap of each type*

*Maximum of 3 choice*

*Lettuce wrap available for \$2*

- **Cornmeal crusted tempeh**, lettuce, tomato, cucumber, pickled vegetable, chili oil on a tortilla wrap *ve*
- **Shredded jackfruit**, homemade Kansas BBQ sauce, vegan cheese, lettuce, tomato, cucumber, red onion *ve*
- **Roasted butternut squash**, cranberry, citrus, lettuce, tomato, cucumber *ve*
- **Cajun spiced tofu**, avocado spread, creole dressing, garden greens, tomatoes, cucumber *ve*
- **Chickpea falafel**, black olive hummus, tahini sauce, kale, lettuce, onion, tomatoes, cucumber *ve*
- **Organic red and white quinoa**, avocado spread, roasted vegetables, spinach, cumin dressing *ve*
- **Gyro**: shawarma spiced chicken, tzatziki, lettuce, kachumber
- **Chipotle pulled pork**, black bean, sautéed onions and pepper, salsa, guacamole, chipotle dressing

# Lunch

Minimum 20 guests

## SIDE SALAD

\$7.5

*Minimum 10 salad of each type*

*Maximum of 2 choice*

- **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, mirin vinaigrette *v gf*
- **Spinach salad**, onion, blue cheese, diced peach, cucumber, pumpkin seeds, lemon vinaigrette *v gf*
- **Orzo salad**, organic rainbow carrots, dill, basil, walnut, celery, lemon vinaigrette *v*
- **Potato salad**, onion, celery, peppers, mustard, bacon, mayonnaise *gf*

## SET LUNCH

*Minimum 10 sandwich/wrap of each type*

*Maximum 3 choice of sandwich/wrap*

*Maximum 2 choice of side salad*

### Menu 1 | \$25

Choice of sandwich or wrap

Choice of side salad

Blue Chip cookie *OR* chips *OR* dessert square *OR* whole apple *OR* banana

Bottled water or juice

### Menu 2 | \$20

Choice of sandwich or wrap

Blue Chip cookie *OR* chips *OR* dessert square *OR* whole apple *OR* banana

Bottled water or juice



# Lunch

Minimum 20 guests

## LARGE MAIN SALADS

*Minimum 10 salad of each type*

*Maximum of 3 choice*

### **Asian Glass Noodle Salad** *ve gf* | \$16

Tamarind marinated tempeh, edamame, cucumber, carrots, cherry tomatoes, purple cabbage, wasabi peas, toasted black and white sesame seeds, ginger soy vinaigrette

### **Superfood Salad** *ve gf* | \$18

Kale, purple cabbage, roasted broccoli, roasted cauliflower, cherry tomatoes, shaved radish, quinoa, edamame mint hummus, pumpkin seeds, cranberry, lemon olive oil

### **Maple Chipotle Glazed Salmon** *gf* | \$25

Organic Tuscan greens, shaved heirloom vegetables, shaved fennel, baby heirloom tomatoes, mandarin segments, crumbled goat cheese, puffed wild rice, raspberry vinaigrette

### **Greek Chicken Salad** *gf* | \$22

Greek spiced chicken thigh, red onion, cucumber, tomatoes, peppers, romaine, kalamata olives, feta crumble, lemon oregano dressing

### **Southwest Chicken Salad** | \$20

Cajun spiced chicken breast, spinach, peppers, red onion, cherry tomato, roasted corn, seasoned black beans, guacamole, lime crema, tortilla crisp, creole dressing

# Buffet

Minimum 20 guests | Add bread roll and butter for \$2

## HEALTHY LUNCH

\$42

**Spinach salad**, onion, blue cheese, diced peach, cucumber, cherry tomatoes, pumpkin seeds, sweet & sour sumac vinaigrette *v gf*

**Organic quinoa salad**, baby greens, roasted vegetables, edamame, green herb vinaigrette *ve gf*

**EVOO and herb roasted chicken breast**, sauce vierge, broccolini *gf df*

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

**Wild rice pilaf**, with chickpea and vegetables *ve gf*  
Herb roasted **root vegetables** *ve gf*

## EVERYTHING VEGAN

\$42

**Tuscan greens**, shaved vegetables, pears, almonds, pumpkin seeds, puffed wild rice, raspberry vinaigrette *ve gf*

**White bean and edamame salad**, cherry tomatoes, roasted rainbow carrots, mint, dill, cranberries, vegan feta *ve gf*

**Roasted pepper & tomato soup** (*ve gf*), baguette croutons (*ve*)

**Italian vegan loaf** with house made marinara, fried basil, broccolini *ve gf*

**Ratatouille stuffed tomatoes**, red pepper coulis, forbidden black rice *ve gf*

**Broccoli gratin** with cashew mozzarella and panko with herbs *ve*

## TASTE OF GREECE

\$40

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

**Hummus** (*ve gf*), **tzatziki** (*v gf*) with Greek thick **pita**  
Spinach and cheese **spanakopita** (2 pcs) *v*

Greek spiced **roasted chicken thighs**, Greek tomato salsa with mint and dill *gf*

**Moussaka**, layers of eggplant, beef mince, tomato sauce and béchamel sauce

**Dill rice** *ve gf*

# Buffet

Minimum 20 guests | Add bread roll and butter for \$2

## TASTE OF ITALY

\$42

**Kale Caesar salad**, roasted garlic & anchovy dressing, parmesan, garlic crouton

**Roasted pepper & tomato soup** (ve gf), baguette croutons (ve)

**Italian seasoned chicken thighs**, wild mushroom cream sauce, pesto drizzle, heirloom baby tomatoes, fried basil gf

**Shrimp skewer**, pepperonata, gremolata, roasted broccolini gf

**Roasted vegetable lasagna**, tomato sauce, cream sauce v

**Balsamic roasted seasonal vegetables** ve gf

## TASTE OF INDONESIA

\$42

**Glass noodle**, julienned vegetables, sweet and spicy sauce ve gf

**Gado-gado salad**, fried tofu, kale, cabbage, cucumber, tomatoes, carrots with sesame sauce ve gf

**Udang saus padang**, Indonesian style prawns with peppers and oyster sauce gf

**Caramelized coconut beef rendang** gf df

**Sambal goreng kentang**, spicy fried potatoes with garlic, lemon basil and sambal ve gf

Steamed **jasmine rice** with pandan leaves ve gf

## TASTE OF INDIA

\$40

**Kachumbar salad**, cucumber, onions, tomatoes, Romaine, lemon dressing ve gf

**Onion & kale pakora**, tamarind chutney ve gf

**Papadum** (ve) / **naan** (v) / **boondi raita** (v)

**Basmati pulao** with cumin ve gf

**Mutter paneer**, Indian style pressed cheese curd, green peas, almond cashew gravy, saffron v gf

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

# Buffet

Minimum 20 guests | Add bread roll and butter for \$2

## TASTE OF BRITISH COLUMBIA

\$45

Pickled “BC” **beet salad**, Surrey Farms arugula, “Goat’s Pride Dairy” goat cheese, mirin vinaigrette *v gf*

Organic local **mixed greens**, “UBC Farm’s” shaved heirloom vegetables, Local blueberries, toasted almonds, “Langley Honey Bee Centre” honey vinaigrette *v gf*

**Hallmark roasted chicken breast**, fresh herbs, roasted pepper and jus *gf df*

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

Heppell’s **roasted baby potatoes**, rosemary, garlic & smoked paprika *ve gf*

Medley local **roasted vegetables** with fresh herbs *ve gf*

## TASTE OF JAPAN

\$42

**Spinach salad**, shaved vegetables, ginger soy vinaigrette *ve*

**Miso soup**, tofu, seaweed

**Pork katsu**, katsu sauce *df*

**Salmon teriyaki**, sesame, green onion *df*

Steamed **seasonal vegetables** with gomaе dressing *v*

Steamed **Japanese rice** *ve gf*

# Buffet

Minimum 20 guests | Add bread roll and butter for \$2

## MAKE YOUR OWN BURGER BAR

\$25

**Tuscan greens**, shaved vegetables, pears, almonds, pumpkin seeds, puffed wild rice, chef's choice dressing *ve gf*

**Potato salad**, red onion, gherkin, celery, grainy mustard, green onion *v gf*

**All beef patty**, steak spice *gf*

OR

**Impossible burger** *ve gf*

Brioche bun, sliced cheddar, sliced Swiss, sliced tomatoes, sliced red onion, butter lettuce

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

Individually packed potato chips (upgrade to fries or potato wedges for \$2)

## DESSERTS

Add on to the buffet

**Sliced Seasonal Fruit Platter** *ve gf* | \$8

**Homemade Gluten Free Brownies** *v gf* | \$4

**Blue Chip Cookies** *v* | \$3.5

**Chef's Selection of Dessert Squares** *v* | \$3.5

**Assorted Cheese Cakes** *v* | \$5

**Assorted Tarts and Pies** *v* | \$5

# Modest Lunch for a Petite Budget

Minimum 20 guests

## TASTE OF ROME

\$22

**Kale Caesar salad**, roasted garlic & anchovy dressing, parmesan, garlic crouton

**Baked penne**, sour cream alfredo sauce, onion, peppers, spinach, parmesan *v*

**Garlic bread** (1 pc) *v*

## TASTE OF ATHENS

\$27

**Greek salad**, cucumber, tomatoes, onion, feta, olives, peppers, oregano dressing *v gf*

Greek spiced **roasted chicken thighs** (1 ea), Greek tomato salsa with mint and dill *gf*

**Dill rice** *ve gf*

## TASTE OF DELHI

\$27

**Kachumbar salad**, cucumber, onions, tomatoes, Romaine, lemon dressing *ve gf*

**Butter chicken**, tandoori marinated chicken (5oz), creamy tomato sauce *gf*

**Basmati pulao** with cumin *ve gf*

**Naan bread** *v*

## TASTE OF VANCOUVER

\$30

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

Maple grainy mustard-marinated **roasted salmon** (5oz) *gf df*

**Roasted baby potatoes** with garlic, thyme and rosemary *ve gf*

**Seasonal vegetables** with herbs *ve gf*

## TASTE OF LOUISIANA

\$21

Crispy fried boneless **chicken leg**

Louisiana-spiced, buttermilk-marinated **chicken leg**

Spiced **potato wedges**, ketchup, hot sauce, coleslaw

# Plated

Minimum 20 guests | Cloth napkins and water service included

## MENU 1

\$55

### Appetizer | Organic Tuscan Greens *ve gf*

Shaved heirloom vegetables, shaved candy cane beets, orange segments, candied walnut, orange reduction vinaigrette

### Entree | Herb Roasted Chicken Supreme *gf*

Yukon gold mash with garlic confit, baby vegetables, jus

### Dessert | NY Style Cheese Cake

Bananas foster, raspberry coulis, fresh berries

## MENU 2

\$60

### Appetizer | Textures of Beet *v*

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 purée, powdered beetroot, fried goat cheese

### Entree | Miso Orange Glazed Salmon *gf*

Yukon gold potato hash with goat cheese and peppers, broccolini, orange-infused butternut squash purée, fresh orange segments, lemon beurre blanc

### Dessert | Chocolate Molten Lava Cake *gf*

Almond hazelnut soil, ice cream, coffee caramel sauce

# Plated

Minimum 20 guests | Cloth napkins and water service included

## MENU 3

\$65

### **Appetizer | Caesar Salad** *gf*

Heart of romaine, homemade Caesar dressing, anchovy fillet, freshly shaved grana padano, parmesan crisp, crispy bacon

### **Entree | Red Wine Braised Beef Short Rib** *gf*

Yukon gold mashed potatoes with confit garlic, baby vegetables, confit tomatoes, tobacco onion, red wine jus

### **Dessert | Reinvented S'mores** *v*

Graham tart, minted chocolate cremeux, torched meringue, salted caramel sauce

## MENU 4

\$79

### **Soup | Butternut Squash Velouté** *v gf*

Roasted butternut squash, chives, crème fraîche, herb oil

### **Appetizer | Crisp Pork Belly, Pan Seared Scallop** *gf*

Parsnip purée, confit heirloom tomatoes, pickled slaw, plum sake glaze

### **Entree | Pan Seared Sablefish** *gf*

Wild mushroom ragout with chorizo, white wine braised mussels, fingerling potatoes, rainbow carrots

### **Dessert | White Chocolate and Crème Fraîche Panna Cotta**

Raspberry consommé, kataifi birds nest, micro basil



# Plated

Minimum 20 guests | Cloth napkins and water service included

## VEGAN MENU 1

\$55

### **Appetizer | Arugula Salad** *gf*

Shaved heirloom vegetables, shaved candy cane beets, baby gem tomatoes, candied walnut, toasted pumpkin seed, roasted pear, balsamic dressing

### **Entree | Vegan Loaf** *gf*

Olive oil and herb whipped yukon gold potatoes, fire roasted red pepper and tomato coulis, charred broccolini with citrus, micro cress

### **Dessert | Mango Panna Cotta** *gf*

Cointreau macerated strawberries with mint, raspberry coulis

## VEGAN MENU 2

\$60

### **Starter | Arugula Salad** *gf*

Shaved heirloom vegetables, shaved candy cane beets, baby gem tomatoes, candied walnut, toasted pumpkin seed, roasted pear, balsamic dressing

### **Appetizer | Mushroom Scallops** *gf*

King oyster mushroom, vegan butter glazed asparagus, balsamic caviar, red pepper jus

### **Entree | Ratatouille Stuffed Tomatoes** *gf*

Forbidden black rice, truffle infused green pea velouté, charred broccolini, herb oil

### **Dessert | Mango Panna Cotta** *gf*

Cointreau macerated strawberries with mint, raspberry coulis

# Reception Canapés

Minimum 3 dozen per item | Maximum 5 choice including cold, hot & sweet

## COLD CANAPÉS

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

\$45 per dozen

**Baby Beet, goat cheese mousse, orange segment, micro cress on charcoal barquettes** *v*

\$60 per dozen

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

\$60 per dozen

**Togarashi crusted albacore tuna, Japanese aioli, tobiko, micro cilantro** *gf*

\$62 per dozen

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

\$64 per dozen

## HOT CANAPÉS

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

\$65 per dozen

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

\$60 per dozen

**Savoury vegan bites, san marzano sauce, vegan mozza, micro basil** *ve gf*

\$60 per dozen

**Mini onion and kale pakora, tamarind chutney** *ve gf*

\$48 per dozen

**Mini spinach and cheese spanakopita, tzatziki dip** *v*

\$48 per dozen

**Filipino chicken satay, chili vinegar dip**

\$60 per dozen

**Thai crab cake, yogurt tartare sauce**

\$65 per dozen

# Reception Canapés

Minimum 3 dozen per item | Maximum 5 choice including cold, hot & sweet

## HOT CANAPÉS

**Crispy pork belly, quick pickled radish and carrot, apple glaze in colourful baskets** *gf*

\$70 per dozen

**Ancho braised short rib, corn purée, queso fresco, pico de gallo** *gf*

\$68 per dozen

## SWEET CANAPÉS

**Red berry filled mini beignet** ✓

\$60 per dozen

**Chocolate mousse in mini chocolate tart, raspberry** ✓

\$60 per dozen

**Mini petites fours** ✓

\$60 per dozen

**Assorted macarons de Paris** ✓

\$60 per dozen

**Chocolate dipped cheesecake lollipop** ✓

\$65 per dozen

# Reception Stations / Late Night Menu

Minimum 20 guests

## DOMESTIC AND INTERNATIONAL CHEESE

\$14

*Order in increments of 20 guests*

Selection of artisanal “Alexis De Portneuf” cheeses, crackers, gluten free crisps, rain coast crisps, garnished with grapes, strawberries, dried fruits & nuts, apricot preserve

## SMOKED AND CURED MEATS

\$15

Salami, calabrese, capicollo, prosciutto, honey ham, wine chorizo (30g of each meat)  
Selection of mustard, pickles, olives, baguette crisps

## SEAFOOD PLATTER

\$19

Smoked salmon, BBQ salmon, candied salmon, pepper crusted mackerel, poached prawn, lemon, dill, capers, cocktail sauce, Marie Rose sauce (30g of each fish) *gf*

## MEDITERRANEAN MEZZE

\$19

Hummus (*ve gf*), baba ghanoush (*ve gf*), tzatziki (*v gf*)  
Marinated olives (*ve gf*), soft thick pita (*ve*), crudité (*ve gf*), pita pocket chips (*ve*)

## SLIDER STATION

\$16.5

*Order in increments of 12 guests*

*Gluten-free option available for \$2 per person*

**1 of each type per person, total 3 pcs**  
Portobello: grilled portobello, arugula, brie, citrus aioli *v*  
Albacore tuna: pepper crusted tuna, wasabi aioli and spinach gomaes  
Pulled pork: chipotle apple braised pork, citrus chipotle aioli, pickled slaw

## TACO STATION

\$21

**1 of each type per person, total 3 pcs**  
Apple chipotle braised pork, smoked tofu sofrito (*ve*), mango habanero roasted chicken breast  
Flour soft tortilla (2), corn hard tortilla (1) (*gf*), pico de gallo, guacamole, sour cream  
Shredded cabbage, pickled red onion, sliced tomatoes, shredded lettuce

# Reception Stations / Late Night Menu

Minimum 20 guests

## FLATBREAD STATION

*Minimum 6 order of each type*

*Maximum 2 choice*

*Cut into 4 pcs, 3 inches wide*

Roasted mediterranean vegetables, tomato sauce, vegan mozzarella, balsamic drizzle *ve* | \$12

Pesto spread, baby gem tomatoes, bocconcini, basil *v* | \$14

Wild mushroom, creamy sauce, goat cheese crumble, pesto drizzle, arugula *v* | \$15

Italian salami, red tomato sauce, smoked cheddar, prosciutto, shaved parmesan | \$15

## MAKE YOUR OWN POUTINE

\$12

French fries, beef gravy, vegetarian gravy, cheese curd, green onion, grated cheddar

## HONOUR ROLL SUSHI PLATTER

\$125

Total of 106 pcs of sushi & rolls per order  
(Good for 15 people)

*Only available Monday - Friday*

Caterpillar Roll, Philadelphia Roll, Mango Crunch Roll, California Roll, House Roll, Chicken Teriyaki Roll, Salmon Maki, Tuna Maki, Kappa Maki, Salmon Nigiri, Tuna Nigiri, Ebi Nigiri

Gari ginger, wasabi, soy sauce, chopsticks

## KYOTO SUSHI PLATTER

\$50

Total of 56 pcs of sushi & rolls per order  
(Good for 5 people)

*Only available Monday - Friday*

California Roll, Chicken Teriyaki Roll, Yam Tempura Roll, Avocado Roll, Salmon Maki, Tuna Maki, Kappa Maki

Gari ginger, wasabi, soy sauce, chopsticks

## HARU SUSHI PLATTER *ve*

\$50

Total of 50 pcs of sushi & rolls per order  
(Good for 5 people)

*Only available Monday - Friday*

Yam Tempura Roll, Cucumber & Avocado Roll, Vegetable Roll, Avocado Roll, Kappa Maki, Inari

Gari ginger, wasabi, soy sauce, chopsticks

# Chef Attended Reception Stations

Minimum 20 guests | Add on to the buffet

## PASTA STATION

\$20

Penne, rigatoni, orecchiette  
Tomato marinara, alfredo, pesto cream  
Onion, garlic, mixed seafood, mixed vegetables,  
mixed mushroom, braised short rib  
Grana padano, fresh basil, heirloom baby  
tomatoes, spinach, arugula

## CANADIAN “AAA” STRIPLOIN

\$22

*Order in increments of 30 guests*

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

## SALMON COULIBIAC

\$20

*Order in increments of 20 guests*

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

## ROASTED LEG OF LAMB

\$20

*Order in increments of 20 guests*

Rosemary, mustard and garlic marinated leg of lamb  
Thin pita, tzatziki, shaved onion salad with parsley  
and mint

## CARVING STATION ENHANCEMENTS

Add on to the carving station

**Herb and smoked paprika roasted baby red bliss  
potato** *ve gf* | \$6  
**Creamy mashed potato** *v* | \$6  
**Yorkshire pudding** *v* | \$5  
**Roasted root vegetables with aged balsamic  
glaze** *ve gf* | \$8

# Beverages

## DRINKS & REFRESHMENTS

*Soft drinks available upon request*

### **Conference-style water stations**

serves 40 | \$40 per container

### **Infused water station**

**(mint & cucumber, rainbow citrus)**

serves 40 | \$60 per container

### **Water service**

serves 6 | \$10 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**

**(assortment of organic natural teas)**

serves 8-10 | \$25 per urn

### **Conference urn of tea**

serves 50 | \$105 per urn

### **Chilled fruit juices**

**(orange, apple) and/or bottled water**

\$2.75 per person

### **Specialty soft drinks**

**(plain & flavoured sparkling water)**

\$3.5 per person

### **Bubly**

\$3.5 per person

### **Fruit punch**

serves 40 | \$95 per serving

### **House-made iced tea and/or lemonade**

serves 40 | \$80 per serving

# Beverages

## SPIRITS & BEERS

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

### **Standard Bar** | 1oz \$8

Smirnoff Vodka

Gordon's Gin

Seagram's V.O. Whisky

Bacardi White/Dark Rum

### **Premium Bar** | 1oz \$9.5

Ketel One Vodka

Bombay Sapphire

Crown Royal

Havana Club Anejo Reserva

Johnny Walker

El Jimador Reposado

### **Local Beer** | \$8 per bottle (330ml)

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

Sunshine - French Blanchè (Wheat)

Ocean - West Coast Pale Ale

Life - California Common (Lager)

Molson Canadian

### **Premium Beer** | \$9.5 per bottle (330ml)

Heineken

### **Nude Vodka Soda** | \$8 per can (355ml)

### **Lonetree Cider** | \$8 per can (355ml)



# Beverages

## WINES

*All wine bottles are 750ml*

### Sparkling Wine

La Scala Spumante

\$40 per bottle | \$8 per glass (5oz)

Gray Monk, Odyssey White Brut, British Columbia VQA

\$69 per bottle

### House Wine

Peller Estates, Sauvignon Blanc or Cabernet Merlot, British Columbia VQA

\$40 per bottle | \$8 per glass (5oz)

### White Wine

Sandhill, Pinot Gris, British Columbia VQA

\$51 per bottle

Red Rooster, Chardonnay, 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, Merlot, British Columbia VQA

\$51 per bottle

Red Rooster, Merlot, British Columbia VQA

\$53 per bottle

Gray Monk, Pinot Noir, British Columbia VQA

\$56 per bottle

Frescobaldi, Bordeaux, France

\$55 per bottle

### Rosé Wine

Stone Road Vineyard, British Columbia

\$40 per bottle

# Beverages

## SIGNATURE COCKTAILS

\$10.5 per glass

*Minimum order of 20 glasses each*

### **Mojito**

1oz white rum, lime juice, simple syrup, muddled mint, soda and garnished with lime wheel/mint sprig

### **Lime Margarita**

1oz tequila, bar lime mix, garnished with salt rim and lime wedge

### **West Coast Sunset**

1oz vodka, orange, ginger ale and grenadine garnished with orange slice

### **Aperol Spritz**

1oz Aperol, 3oz sparkling wine, topped with soda water

### **Mimosa**

2.5oz sparkling wine, 0.5oz Soho lychee, 0.25oz triple sec, orange juice

## MOCKTAILS

\$5 per glass

*Minimum order of 20 glasses each*

Mocktails can be ordered and made individually at the bar. Should it be ordered without a bar, it will be served at a station (entire order pre-made OR individually built by order TBC).

Additional labour to be charged for passing. If passed along with Signature Cocktails labour will not be charged.

### **Mojito**

Lime juice, simple syrup, muddled mint, soda and garnished with lime wheel/mint sprig

### **Strawberry Mint Lemonade**

Lemonade, mint, strawberries, splash of soda water and garnished with strawberry and mint sprig

### **Shirley Temple**

Orange juice, lemon-lime soda, grenadine and garnished with orange slice

### **Roy Rogers**

Orange juice, cola, grenadine, and garnished with orange slice

*Note: Shirley Temple and Roy Rogers can be requested together to make up the minimum order of 20 glasses since the difference is only the soda used. While the Roy Rogers may not look the prettiest in colour, we want to offer it in conjunction with the Shirley Temple as they both have masculine and feminine connotations.*

# Beverages

## ALCOHOLIC PUNCH

\$190

*Serves 20*

Served at a staff attended station or at the bar. Depending on the size of order, it will either be served in 1-litre carafes (4 per gallon) that are chilled in our ice buckets (that we use for beer, juice, pops) or in dispensers.

Additional labour to be charged for passing.

### **White Sangria**

3oz wine, 0.5oz liquor, pineapple, apple juice, garnished with orange and lemon slice

### **Red Sangria**

3oz red wine, 0.5oz liquor, orange, cranberry, garnished with orange and lemon slice

### **Champagne Punch**

3oz wine, 0.5oz triple sec, peach juice, orange juice


## OTHER

**S. Martinelli & Co** | \$18 per bottle  
Sparkling non-alcoholic cider

## BAR MINIMUM

Bar minimum \$400 (exclusive of gratuity and applicable tax) for every 50 guests, for up to 4 hours of bar service. Bar minimum to increase by \$100 for every additional hour after 4 hours of service for every 50 guests.



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