



nest

CATERING & CONFERENCES



Festive Menu

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

03 Breakfast

04 Plated

05 Buffet

07 Canapés

09 Reception Stations

11 Chef Attended
Reception Stations

Breakfast

Minimum 20 guests

BREAKFAST BUFFET

\$30

Chilled juices

Freshly brewed organic, fair trade coffee & selection of organic, fair trade specialty teas

Chef's selection of freshly baked breakfast bread and pastries, 20% gluten-free and vegan:

Trail mix muffin, eggnog scones, berry bagels, croissant, assorted Danish, served with butter

Soft poached egg on English muffin, cranberry hollandaise (*gluten-free English muffin available at additional \$2 per person*)

Choose one:

Smoked and sliced turkey

BC smoked salmon

Florentine with sautéed spinach, goat cheese v

Roasted baby rainbow potatoes with fresh herbs and extra virgin olive oil *ve gf*

Asiago and pesto roasted Roma tomatoes *v gf*

Gourmet chicken and apple sausage *gf*

Fresh fruit and berries *ve gf*

BREAKFAST CONTINENTAL

\$22

Chilled juices

Freshly brewed organic, fair trade coffee & selection of organic, fair trade specialty teas

Chef's selection of freshly baked breakfast bread and pastries, 20% gluten-free and vegan:

Trail mix muffin, eggnog scones, berry bagels, croissant, assorted Danish, served with butter

Festive yogurt parfait *v gf*

(gluten-free vegan parfait available at additional \$2 per person)

Fresh fruit and berries *ve gf*

BREAKFAST VEGAN CONTINENTAL

\$22

Chilled juices

Freshly brewed organic, fair trade coffee & selection of organic, fair trade specialty teas

Oat milk

Banana bread *ve*

Individual vegan yogurt parfait *ve*

Fresh fruit and berries *ve gf*

Plated

Minimum 20 guests

PLATED FESTIVE MENU

\$65

Add bread rolls and butter for \$2 per person

Appetizer | Choice of one

- **Kabocha Pumpkin Soup** *v gf*
chive crème fraiche, herb oil
- **Roasted Butternut Squash Salad** *v gf*
spinach, roasted apples, sous-vide beet roots, goat cheese, shaved vegetables, lemon honey vinaigrette

Entree | Choice of one protein & one vegetarian

- **Roasted Turkey Breast**
orange infused butternut squash puree, goat cheese & chive mash, sage and onion stuffing, roasted baby vegetables, cranberry chutney with turkey gravy
- **Pan Seared Chicken Supreme**
orange infused butternut squash puree, goat cheese & chive mash, sage and onion stuffing, roasted baby vegetables with demi glaze
- **Maple Roasted Salmon** (add \$5)
orange infused butternut squash puree, goat cheese & chive mash, sage and onion stuffing, roasted baby vegetables with lemon beurre blanc
- **Stuffed Vegan Turkey** *ve*
orange infused butternut squash puree, chive mash potato, vegan stuffing, roasted baby vegetables with vegan gravy
(Gluten-free stuffing substitution available at additional \$2 per person)

Dessert | Choice of one

- **Mango Panna Cotta** *ve gf*
with raspberry coulis and strawberry
- **Chocolate Lava Molten Cake** (add \$3) *gf*
almond hazelnut soil, ice cream and coffee caramel sauce

Buffet

Minimum 20 guests

BUFFET FESTIVE MENU 1

\$45

Add creamy butternut squash soup for \$6 per person

Salad

Three sister salad, roasted butternut squash, roasted corn, green bean, wild rice, arugula, cranberry, maple dijon vinaigrette *ve gf* (goat cheese on the side)

Main and Sides

Roasted turkey breast and leg, sage onion stuffing, pan gravy (tofu turkey available for vegetarian/vegan guests)

Rosemary roasted baby potatoes *ve gf*

Medley roasted seasonal vegetables *ve gf*

(Gluten-free stuffing available at additional \$2 per person)

Desserts (3 pieces per person)

Pumpkin pie with whipped cream *v*

Assorted festive sweets, brownies and bars, 20% gluten free and vegan included

BUFFET FESTIVE MENU 2

\$55

Add creamy butternut squash soup for \$6 per person

Salad

Three sister salad, roasted butternut squash, roasted corn, green bean, wild rice, arugula, cranberry, maple dijon vinaigrette *ve gf* (goat cheese on the side)

Mains and Sides

Roasted turkey breast and leg, sage onion stuffing, pan gravy (tofu turkey available for vegetarian/vegan guests)

Atlantic salmon, parsley cream sauce, fennel lemon salad *gf*

Rosemary roasted baby potatoes *ve gf*

Medley roasted seasonal vegetables *ve gf*

(Gluten-free stuffing available at additional \$2 per person)

Desserts (3 pieces per person)

Pumpkin pie with whipped cream *v*

Assorted festive sweets, brownies and bars, 20% gluten free and vegan included

Sliced fruits & berries *ve gf*

Buffet

Minimum 20 guests

BUFFET FESTIVE MENU 3

\$70

Salads

Three sister salad, roasted butternut squash, roasted corn, green bean, wild rice, arugula, goat cheese, cranberry, local honey dressing *v gf*

Organic baby greens, shaved vegetables, mandarin segments, pumpkin seeds, maple dijon vinaigrette *ve gf*

Soup

Kabocha pumpkin soup, assorted dinner rolls, baguette, assorted butter *v gf*

Mains and Sides

Roasted turkey breast and leg, sage onion stuffing, pan gravy (tofu turkey available for vegetarian/vegan guests)

Atlantic salmon, parsley cream sauce, fennel lemon salad *gf*

Honey ham, grilled pineapple, broccolini, grainy mustard sauce *gf*

Rosemary roasted baby potatoes *ve gf*

Medley roasted seasonal vegetables *ve gf*

(Gluten-free stuffing available at additional \$2 per person)

Desserts (3 pieces per person)

Pumpkin pie with whipped cream *v*

Assorted festive sweets, brownies and bars, 20% gluten free and vegan included

Sliced fruits & berries *ve gf*

Canapés

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

COLD

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

\$50 per dozen

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

\$65 per dozen

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

\$65 per dozen

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

\$65 per dozen

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

\$65 per dozen

HOT

Salmon croquette with cilantro remoulade sauce

\$70 per dozen

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

Thai chicken skewer with spicy tahini and crispy onion *gf*

\$65 per dozen

Thai crab cake, yogurt tartare sauce

\$68 per dozen

Canapés

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

HOT

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

Red berry filled mini beignet *v*

\$62 per dozen

Strawberry trifle in shot glass *v*

\$65 per dozen

Chocolate mousse in mini chocolate tart, raspberry *v*

\$62 per dozen

Mini petites fours *v*

\$62 per dozen

Assorted macarons de Paris *v*

\$62 per dozen

Chocolate dipped cheesecake lollipop *v*

\$62 per dozen

Gluten-free brownies *gf*

\$48 per dozen

Cheese Cake *ve*

\$60 per dozen

Reception Stations

Minimum 20 guests

DOMESTIC AND INTERNATIONAL CHEESE

\$15

Selection of artisanal cheeses, crackers, gluten free crisps, rain coast crisps, garnished with grapes, strawberries, dried fruits & nuts, fruit 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

\$20

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

\$20

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

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

Reception Stations

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, Spicy California 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

\$55

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*

\$55

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

\$21

Gluten-free pasta available at additional \$2 per person

Penne, rigatoni, mafalda
Tomato marinara (ve), alfredo, pesto cream v
Onion, garlic, mixed seafood, mixed vegetables, mixed mushroom (ve), braised short rib (gf)
Grana padano, fresh basil, heirloom baby tomatoes, spinach, arugula

CANADIAN “AAA” STRIPLOIN

\$24

Gluten-free bread available at additional \$2 per person

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

SALMON COULIBIAC

\$21

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

\$22

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

CITRUS BUTTER AND SAGE ROASTED WHOLE TURKEY

\$18

*Serves approx. 25 people
Must be ordered in batches of 25*

Gluten-free stuffing available at additional \$2 per person

Served with homemade port and cranberry chutney, turkey jus, sage and fruits stuffing



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