



Norm Theatre Menu

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

03 Breakfast

04 Lunch

Breakfast

Minimum 20 guests

THE BASIC

\$12

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

\$12.5

Pork sausage, pan fried sunny side egg with cheese on English muffin
OR
Bacon, pan fried sunny side egg with cheese on English muffin
Freshly brewed organic fair trade coffee & selection of specialty tea

VEGAN GRAB AND GO

\$12.5

Vegan bean egg, vegan bacon and vegan cheese on vegan English muffin *ve gf*
Freshly brewed organic fair trade coffee & selection of specialty tea

BREAKFAST ENHANCEMENTS

Add on to the buffet

Minimum order of 1 dozen

Assorted Bagels *(ve)* with Cream Cheese | \$5
Vegan Banana Bread *ve* | \$4.5
Gluten-Free Muffin *v gf* | \$4.5
Assorted Mini Baked Pastries | \$3
Individual Granola Parfait *v* | \$8
Individual Diced Fruit and Berries Cup *ve gf* | \$8

SMOOTHIES (8oz)

\$8

Choice of 1 or each choice minimum order 10

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

Lunch

Minimum 20 guests

SANDWICHES

\$15

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

\$15

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, 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 | \$26

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 | \$22

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

À LA CARTE

Mixed Pub Snacks *ve* | \$5 / 100g
Seasoned Popcorn *ve gf* | \$5 / 50g

DESSERTS

Blue Chip Cookie | \$4
Blue Chip Gluten-Free Cookie *ve gf* | \$4
Blue Chip Vegan Cookie *ve gf* | \$4
Homemade Gluten Free Brownies *v gf* | \$4
Assorted Whole Fruit | \$3
Seasonal Fruit & Berries Platter or Cup | \$8



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