



Catering Menu

Fresh, Sustainable Selections for Every Occasion



03 Breakfast

Buffet selections, continental spreads, regional specialties & luxury enhancements

06 Coffee Break

A variety of selections, vegetable & dip platters, snack & dip platters, sweet & salty snack selections and cheese & mezze platters

07 Snacks & Pick-Me-Ups

A selection of nibbles and drinks

08 Lunch

Gourmet sandwiches & wraps, artisan salads, curated set lunches

12 Buffet Lunch & Dinner

Chef-driven global themes, vegetarian, vegan & premium local offerings

16 Plated Dinner

Six refined multi-course menus suitable for more formal occasions

18 Canapés

Cold, warm & sweet collections for cocktail receptions

20 Reception Stations

Interactive chef-attended experiences and elegant food displays

23 Sushi Station

Premium sushi platters and custom options

24 Beverages

Drinks & refreshments, spirits & beers, wines, signature cocktails, and more

Breakfast Buffet

Minimum 20 guests | One selection for entire group

FRESH BAKED PASTRIES

\$12 (two per guest)

Selection of assorted freshly baked breakfast pastries | *v*

Mini muffins, danishes, doughnut bites and house-baked scones with fruit jams & butter

Gluten-free muffin | *gf*

Vegan banana bread | *ve* (20% of the order)

Freshly brewed organic fair-trade coffee and specialty teas

BAGEL & FARM FRESH EGG BREAKFAST

\$15 per guest

Everything bagel with cream cheese, sunny side egg and cheddar cheese | *v*

Freshly brewed organic fair-trade coffee and specialty teas

ENGLISH MUFFIN & FARM FRESH EGG BREAKFAST

\$15 per guest

Pork sausage, sunny side egg, bacon, chipotle aioli and cheddar cheese

Freshly brewed organic fair-trade coffee and specialty teas

VEGAN & GLUTEN FREE ENGLISH MUFFIN

\$15 per guest

Plant-based egg, vegan bacon, chipotle aioli, and vegan cheese | *ve gf*

Freshly brewed organic fair-trade coffee and specialty teas

EGGS BENEDICT

\$20 per gues

Soft-poached egg on toasted English muffin, and classic hollandaise with choice of:

- Classic Canadian back bacon | *gf*
- BC smoked salmon | *gf*
- Vegan patty | *v gf*

Pesto roma tomato | *ve gf*, potato hash brown and ketchup | *ve gf*

Freshly brewed organic fair-trade coffee and specialty teas

Breakfast Buffet

Minimum 20 guests | One selection for entire group

CONTINENTAL DELUXE

\$22 per guest

Artisan mini pastries

Muffins, danishes, doughnut bites and scones with fruit jams & butter

Gluten-free muffin | *gf*

Vegan banana bread | *ve* (20% of the order)

Individual yogurt parfait | *v gf* (vegan available)

Seasonal sliced fresh fruits and berries | *ve gf*

Freshly brewed organic fair-trade coffee and specialty teas

ASIAN CONGEE

\$22 per guest

Jasmine congee | *ve gf*

Crispy corn wrapper strips | *ve gf*, thinly sliced scallion omelet | *v gf*, seasoned shredded chicken breast | *df gf*, fried shallot, soy sauce, chili sauce, preserved radish | *ve gf* and dried pork floss

Freshly brewed organic fair-trade coffee and specialty teas

RUSTIC BREAKFAST

\$28 per guest

Navy bean pot stew | *ve gf*

Pesto roma tomato | *ve gf*, scrambled egg with chives | *v gf*, diced potato hash | *ve df* with ketchup and hot sauce | *ve gf*

Toasted multigrain bread | *ve* with butter and fruit preserves

Seasonal sliced fresh fruits and berries | *ve gf*

Freshly brewed organic fair-trade coffee and specialty teas

Breakfast Buffet

Minimum 20 guests | One selection for entire group

BREAKFAST ADD-ONS

Assorted Mini Pastries *v* | \$3.5 each
mini muffin, danishes, cinnamon roll & croissant

Assorted Scones | \$4.5 each
triple chocolate | *v*, raspberry | *v*, cheese & chive | *v*
or bacon & cheddar

Assorted Bagels with Cream Cheese | \$4.5 each
sundried tomato | *ve*, rosemary rock salt | *ve*, or
jalapeno cheddar | *v*

Gluten-Free Apple Muffin *gf* | \$4.5 each

House-Baked Banana Loaf *ve* | \$4 each

Individual Yogurt Parfait *v gf* (vegan available) |
\$8 per cup

Seasonal Sliced Fresh Fruits and Berries *ve gf* |
\$8 per portion

HOT BREAKFAST ADD-ONS

Add-ons are \$5 each

Each add-on must be selected for
your entire group

Sauteed White Bean with Vegetables *ve gf*

Vegan Stuffed Omelet *ve gf*
with mushroom and vegan cheddar

Chickpea Flour Frittata *ve gf*
with veggies, coconut crumble and curry leaf

Bao Bun
with braised pulled pork, bacon whisky jam and
daikon carrot pickles

Coffee Break

Minimum 10 guests per order | Add-on selections

VEGETABLE CRUDITES & DIPS

\$12.5

Seasonal carrot, cucumber, radish, cherry tomato, blanched broccoli & cauliflower with hummus | *ve gf* and buttermilk ranch | *v gf*

CHIPS AND DIPS

\$10

Chive sour cream | *v gf*, salsa | *ve gf*, guacamole | *ve gf*, corn chips | *ve gf*, potato chips | *ve gf*, pita chips | *ve*

SWEET & SALTY SNACKS

\$12.5

Candied walnuts | *ve gf*, salted buttery popcorn | *ve gf*, mixed pub snacks | *ve gf*, vegan chocolate cheesecake | *ve gf*, assorted mini dessert bars | *v*

ASSIETTE DE FROMAGES (ASSORTED CHEESES)

\$16

Order in increments of 20 people

A curated selection of premium soft and hard cheeses | *v gf*, baked baguette crostini | *ve*, rain coast crisps | *ve*, grapes, strawberries, dried fruits, nuts, fruit compote & quince cheese | *ve gf*

MEDITERRANEAN CHARCUTERIE MEZZE

\$18

Creamy chickpeas dip | *ve gf*, roasted eggplant dip | *ve gf*, yogurt garlic & cucumber dip | *v gf*, marinated roasted artichoke & olives | *ve gf*, soft, thick pita | *ve*, fresh crudité | *ve gf*, pita chips | *ve*

Pick-Me-Ups

Minimum 10 guests per order | Add-on selections

A LA CARTE

Blue Chip Cookies *v* | \$4 each
Smarties, Chunky or Marbelous

Black Sesame Cookies *ve gf* | \$4.5 each
with almond & maple syrup (no sugar added)

Mixed Savoury Bites *ve gf* | \$5 per portion
mini crafted snacks made from soy, pea, rice & spices

Fresh Fruit & Berries Cup *ve gf* | \$8 each

Salted Buttery Popcorn *ve gf* | \$5 per bag

Seasonal Fruit Selection *ve gf* | \$3 each
banana, apple or mandarin orange

BLENDED SMOOTHIES

\$5.5 each

Honeydew and Spinach *ve gf*

Mango and Mint *v gf*

Strawberry with Banana *v gf*

Lunch

Minimum 10 guests

GOURMET SANDWICHES

\$15 each

Minimum 10 portions

Maximum 3 selections for groups up to 20 guests

Gluten free bread available for \$2

Antipasto Bocconcini *v*

with roasted artichoke, tomato, basil lemon pesto, balsamic glaze and arugula on sun-dried tomato focaccia

Eggplant Parmigiana *v*

with basil marinara, mozzarella, arugula and curry aioli on kaiser bun

Charcuterie

with calabrese, capicola, prosciutto, arugula, dijon aioli and brie on Portuguese bun

Coconut-Crusted Shrimp

with remoulade, cucumber, tomato, lettuce and emmental Swiss on kaiser bun

Chicken Caprese

with mozzarella cheese, basil pesto, lettuce, cucumber and tomato on kaiser bun

Cold-Smoked Salmon on Bagel

with zesty lemon cream cheese, arugula, red onion and caper

Croissants BLT with Ham

bacon, lettuce, tomato, cheddar cheese and dijon aioli

Smoked Turkey

with avocado spread, cranberry aioli, havarti cheese, lettuce, cucumber, tomato on cranberry sourdough

Lunch

Minimum 10 guests

SIGNATURE WRAPS

\$15 each

Minimum 10 portions

Maximum 3 selections for groups up to 20 guests

Lettuce wrap available for \$2

Crusted Tempeh *ve*

with tahini sauce, kale, tomato, cucumber and carrot-daikon pickled

Chicken Shawarma

with tzatziki, lettuce, kachumber, pomegranate molasses and feta cheese

Pulled Jackfruit *ve*

with whisky smoked BBQ sauce, roasted bell peppers, vegan cheese, lettuce, tomato, cucumber and red onion

Chickpea Falafel *ve*

with tahini sauce, chopped kale, vegan mayo, red onion, tomatoes, cucumber and vegan cheese

Sesame Tofu Wrap *ve*

with avocado spread, creole dressing, garden greens, tomatoes and carrot-daikon pickled

Togarashi Roasted Squash *ve*

with cranberry, toasted walnut, roasted peppers, vegan mayo, vegan cheese, tomato and cucumber

Pulled Pork *df*

with smoked whisky BBQ sauce, black bean, sautee onions and pepper, carrot daikon pickles, chipotle aioli and guacamole

Lunch

Minimum 10 guests

ARTISAN SIDE SALADS

\$6 per portion

Minimum 10 portions

Maximum 2 selections

Red and Golden Beets *v gf*

garden greens with strawberry, pistachio mint vinaigrette | *ve gf* and goat cheese

Shaved Heirloom Vegetables *v gf*

Tuscan greens with almond, fennel, feta, mandarin orange & cranberry vinaigrette

Orzo with Organic Rainbow Carrots *v gf*

candied walnut, celery, arugula, dill, lemon vinaigrette | *ve gf* and feta cheese

Italian Chopped Salad *v gf*

iceberg lettuce, roasted chickpeas, romaine heart, pearl mozzarella, cherry tomato and oregano dressing

Kale Miso Caesar Salad *v*

baby kale with grated parmesan and garlic crouton

SET LUNCH MENUS

Minimum 10 portions of each selection

Maximum 3 selections for group up to 20 guests

Set Lunch 1 | \$26

Choice of sandwich or wrap

Choice of artisan side salad

Choice of dessert: Blue Chip cookie, chips, dessert square, whole apple, or banana

Bottled water or juice

Set Lunch 2 | \$22

Choice of sandwich or wrap

Choice of dessert: Blue Chip cookie, chips, dessert square, whole apple, or banana

Bottled water or juice

Lunch

Minimum 10 guests

LIGHT LUNCH

Grab & Go: Minimum 10 portions |
Maximum 3 selections

Buffet Services: One selection for
entire group

Superfood Salad with Vegan Salmon *ve gf* | \$18
chopped kale, purple cabbage, roasted broccoli
and cauliflower, cherry tomatoes, organic quinoa,
herb-roasted edamame, pumpkin seeds, cranberry
with lemon vinaigrette

Greek-Style Potato & Salad *v gf* | \$18
roasted tri-color potato, red onion, sun-dried
tomatoes, kalamata olives, romaine lettuce, veggie
keftedakia, feta cheese with tangy herb vinaigrette

Lemongrass Chicken & Salad *gf* | \$18
lemongrass-roasted chicken thigh | *gf df*, carrot-
daikon pickled, bean vermicelli, iceberg lettuce,
noug cham and tahini dressing | *ve gf*

Taco-Style Chicken & Salad *gf* | \$20
mango habanero chicken with romaine lettuce,
chunky pico de gallo, purple cabbage, crispy corn
tortilla strips, guacamole and sour cream

Roasted Salmon & Bean Salad *gf* | \$25
iceberg lettuce, navy white beans, shaved baby
carrots, bell peppers, baby heirloom tomatoes with
citrus vinaigrette

Delhi Adventure | \$20
kachumbar salad with cucumber, onions, tomatoes,
romaine, lemon dressing | *ve gf*
butter chicken, tikka-marinated chicken in a
creamy tomato sauce | *gf*
fragrant basmati pulao | *ve gf* and naan bread | *v*

Buffet Lunch & Dinner

Minimum 20 guests | One selection for entire group | Add artisan bread rolls and cultured butter - \$2 per guest

HARVEST FEAST

\$32 per guest

Tuscan green, shaved vegetables, cured roasted peaches, almonds, pumpkin seeds and vegan cheese with raspberry vinaigrette | *ve gf*

Baked lentil pot pie with vegetables, potato, mushroom and tempeh | *ve gf*

Roasted cauliflower, broccoli, root vegetables and lipstick peppers | *ve gf*

Rosemary and thyme roasted tri color baby potatoes | *ve gf*

GARDEN BUFFET

\$35 per guest

Pesto baby bocconcini with roasted artichoke, diced tomato, and arugula salad | *v gf*

Golden vegetables and butternut squash wellington with mushroom sauce | *v*

Rosemary and thyme roasted tri color baby potatoes | *ve gf*

Roasted cauliflower, broccoli, root vegetables and lipstick peppers | *ve gf*

Mushroom and tofu bourguignon with pearl onions | *ve,gf*

THE LOCAL EXPERIENCE

\$40 per guest

Rainbow beet salad, fresh greens, apple and feta cheese with balsamic vinaigrette | *v gf*

Herb-roasted chicken breast with sweet peppers, gem baby tomatoes and pan jus | *gf df*

Maple-orange glazed salmon with fennel citrus slaw and sea berry-infused sauce | *gf df*

Rosemary and thyme roasted tri color baby potatoes | *ve gf*

Roasted cauliflower, broccoli, root vegetables and lipstick peppers | *ve gf*

Buffet Lunch & Dinner

Minimum 20 guests | One selection for entire group | Add artisan bread rolls and cultured butter - \$2 per guest

EXPLORE GREECE

\$38 per guest

Choriatiki salad with tomato, cucumber, crumbled feta, kalamata olive, peppers, romaine and lemon oregano vinaigrette | *v gf*

Warm thick-cut pita bread | *v*, hummus | *ve gf*

Vegan moussaka with eggplant, vegan crumble beef, oat milk bechamel, tomato sauce and vegan cheese | *ve gf*

Greek-spiced roasted chicken thighs with fresh tomato salsa and mint | *gf*

Mini cheese & spinach spanakopita with tzatziki | *v*

Lemon dill basmati rice | *ve gf*

TOUR OF EUROPE

\$42.5 per guest

Anchovy caesar dressing kale with parmesan, tomato focaccia croutons, and parmesan

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

Cacio e pepe chicken florentine with cheese cream sauce and sun-dried tomato | *gf*

Shrimp skewers with gremolata sauce, roasted pepperonata and broccolini | *df gf*

Pappardelle pasta with tomato fondue, basil and cherry tomato | *ve*

Balsamic roasted cauliflower, broccoli and root vegetables | *ve gf*

Buffet Lunch & Dinner

Minimum 20 guests | One selection for entire group | Add artisan bread rolls and cultured butter - \$2 per guest

ASIAN TREK

\$38 per guest

Asian glass noodle, shaved vegetables with thai sweet chili sauce | *ve gf*

Gado-gado salad with fried tofu, kale, cabbage, cucumber, carrots and tahini sauce | *ve gf*

Indonesian padang-style prawns with tomato oyster sauce and peppers | *gf*

Caramelized coconut lemongrass chicken thigh (beef rendang available – add \$5/pp) | *gf df*

Malay spicy fried potatoes with kafir lime leaf and sambal | *ve gf*

Steamed jasmine rice with pandan and fried onion | *ve gf*

SOUTH ASIA VOYAGE

\$35 per guest

Kadhai-spiced vegetables with potato, carrot, cauliflower, peppers and green peas | *ve gf*

Kale and red onion pakoras with tamarind chutney | *ve gf*

Poppadum | *ve gf*, naan bread | *v*, and cooling bondi raita | *v gf*

Chana masala with slow-simmered chickpeas and aromatic spices | *ve gf*

Murg makhni tandoori spiced chicken in buttery tomato gravy | *gf*

Basmati matar pulao with cumin | *ve gf*

Buffet Lunch & Dinner

Minimum 20 guests | One selection for entire group | Add artisan bread rolls and cultured butter - \$2 per guest

MIDDLE EASTERN EXCURSION

\$35 per guest

Fattoush salad with romaine heart, tomato, red onion, radish, cucumber, pepper with sumac dressing | *ve gf* and za'atar pita crisps | *v*

Chicken shish tawook with yogurt and tomato marinate | *gf*

Prawns and scallop with tomato and feta | *gf*

Mujadara lentils and rice with cumin and fried onion | *ve gf*

House made chickpea falafel | *ve gf* and thin pita bread | *v*

Mutabbal eggplant tahini dip | *ve gf*, yogurt garlic cucumber dip | *v gf*

BUILD YOUR OWN BURGER

\$30 per guest

Tuscan greens with shaved vegetables, peaches, almond seeds and raspberry dressing | *ve gf*

Potato salad with gherkin, celery, grainy mustard, and green onion | *v*

All beef steak-spiced patty | *gf* OR impossible plant-based burger | *ve gf*

Brioche bun | *v*, sliced cheddar & swiss cheese | *gf*, sliced tomatoes, sliced red onion, butter lettuce, kosher pickle | *ve gf*, tomato ketchup | *ve gf*, dijon mustard | *ve gf*, mayonnaise | *v gf*, relish | *ve gf*

Individually packed potato chips | *ve gf*
(upgrade to fries or potato wedges for \$2 per guest)

VEGAN ENHANCEMENTS

\$5 each

Each enhancement must be selected for your entire group

Vegan Meat Balls *ve gf*
with salsa di pomodoro and fried basil

Chickpea & Roasted Vegetables Pot au Feu *ve gf*

Rustic Ratatouille Stuffed Tomato *ve gf*
with herb pistou

Coconut & Cardamom Vegetable Stew *ve gf*

Signature Plated Dinner

Minimum 20 guests | \$75 per guest

White napkins and water service included

APPETIZER

Select one

- **Garden Greens** *ve gf*
with heirloom roots, beets, candied walnut & orange reduction vinaigrette
- **King Oyster Mushroom Scallops** *ve gf*
butter glaze asparagus, balsamic caviar & red pepper jus
- **Beets Trio** *v*
with orange and dill, fennel and mustard seed, powdered beetroot & goat cheese saganaki
- **Heirloom Tomato & Arugula** *gf*
with fior di latte, basil vinaigrette and parmesan crisp
- **Romaine with Caesar Espuma** *gf*
grana padano, crispy bacon

ENTREE

Select one protein & one
vegan/gluten free

- **Herb-Roasted Chicken Supreme** *gf*
squash mousseline, potato hash, baby vegetables & mushroom sauces
- **Seared Duck Breast** *gf*
with shimeji mushrooms, pearl onion, poached pear, sweet potato mash & cranberry orange sauce
- **Bouillabaisse Risotto with Salmon (+\$5)** *gf*
grana padano, baby vegetables & white bean seafood emulsion
- **Crispy Pork Belly & Scallops** *gf*
parsnip purée, confit tomatoes, asparagus and plum sake glaze
- **Braised Short Rib (+\$10)** *gf*
yukon mash, baby vegetables, shimeji & demi glaze, served with fried tobacco onions

Vegan & Gluten Free

- **Roasted Vegetable Gratin** *ve gf*
with tempeh, black rice, truffle green pea velouté, broccolini, baby carrots & herb oil
- **Harissa Cauliflower Steak** *ve gf*
with soft polenta, crumble tempeh, baby carrots, romanesco sauce & herb oil

Signature Plated Dinner

Minimum 20 guests | \$75 per guest

White napkins and water service included

DESSERT

Select one

- **Crème Brulee** *v*
with black sesame genoise, raspberry coulis & strawberry
- **Mirror-Glazed Lemon Mousse** *v*
with orange curd, pistachio dacquoise, berries sauce and charcoal tuile
- **Passion Fruit Consommé' with Chocolate Lava Cake** *v gf*
vanilla ice cream and cointreau macerated strawberries

Vegan & Gluten Free

- **Mango Panna Cotta** *ve gf*
with raspberry consommé, cointreau-macerated strawberries & almond croquante
- **Chocolate Cheesecake** *ve gf*
with coconut sorbet, strawberries & raspberry consommé

ADD-ON ENHANCEMENTS

\$5 per guest

Coffee & Tea Service

Artisan Bread

with salted butter and herb whipped butter

AMUSE BOUCHE (WELCOME BITE)

\$10 each

Salmon Caviar

on potato rosti with smoked salmon, crushed pistachio cream cheese and edible gold

Sea Urchin

on squid ink brioche with liver pate, tobiko, ponzu gel and edible flower

Canapés

Minimum 3 dozen per item | Additional service charge applies for passed service

COLD HORS D'OEUVRES

Priced by dozen

Gado Gado Verrine *ve gf* | \$55

layered vegetables with tahini sauce and crispy shallot

Chilled Tomato Shooter *v gf* | \$55

chilled tomato stock with fresh herbs and edible flowers

Burrata Pearl on Crostini *v* | \$70

with calabrian pecan gremolata and parmigiano reggiano

Chicken Liver Pate on Squid Ink Brioche *v* |

\$60 with poached cherry and micro-greens

Anchovy Gildas Pintxo *df gf* | \$55

green olive, pickles pearl onion and cherry tomato

Salmon Fume' on Blini | \$65

with whipped herbs cream cheese, onion, dill and capers

Seared Tuna Tataki | \$65

with butter curry mayo on sun-dried tomato focaccia

Tuna Poke Tartelette | \$65

with edamame, wasabi mayo, seaweed salad and yuzu tobiko

Vodka Bloody Mary Prawn Shot *df gf* | \$65 with

fresh salsa

HOT HORS D'OEUVRES

Priced by dozen

Truffle Mushroom Risotto Croquette *v* |

\$60 tomato fondue and grana padano

Mini Quiche Tartlets *v* | \$60

with spinach, peppers, gouda and goat cheese

Vegan Meatless Ball *ve gf* | \$60

with San Marzano tomato sauce, vegan mozzarella and micro basil

Spinach & Cheese Mini Spanakopita *v* | \$60

served with cucumber tzatziki dip

Chicken Thigh Satay *gf* | \$60

with spicy tahini sauce and crispy shallot

Canapés

Minimum 3 dozen per item | Additional service charge applies for passed service

HOT HORS D'OEUVRES

Priced by dozen

Thai Crab Cakes | \$80
with butter curry mayo

Crispy Pork Belly *gf* | \$65
with apple gastrique served in colourful tart shells

Braised Short Rib Verrine *gf* | \$85
with corn puree, queso fresco and pico de gallo

Flaky Salmon Croquette | \$60
with creamy choron sauce

SWEET CANAPÉS

Priced by dozen

Mini Red Berry Filled Donuts *v* | \$60

Chocolate Mousse Tartlets *v* | \$70
with raspberry and edible gold dust

Mini Petit Fours *v* | \$70

Macarons de Paris (assorted) *v* | \$60

Chocolate Dipped Cheesecake Lollipops *v* | \$65

Panna Cotta Verrine *v* | \$60
with raspberry gelee and fresh berries

Lemon Posset Shot *ve gf* | \$60
with raspberry

Reception Stations

Minimum 10 guests | Add-on selections

ASSIETTE DE FROMAGES (ASSORTED CHEESES)

\$16 per guest

Order in increments of 20 guests

A curated selection of premium soft and hard cheeses | *v gf*, baked baguette crostini | *ve*, rain coast crisps | *ve*, grapes, strawberries, dried fruits, nuts, fruit compote & quince cheese | *ve gf*

CHARCUTERIE PLATTER

\$16 per guest

Soft cheeses and artisan cured meats including salami, calabrese, prosciutto, canadian bacon, wine chorizo | *gf*

Served with grain mustard | *ve gf*, pickles | *ve gf*, olives, grapes, strawberry | *ve gf*, baguette crisps | *v*

COASTAL SEAFOOD DISPLAY

\$22 per guest

Smoked, BBQ and candied salmon, pepper crusted mackerel, poached prawn | *gf*

Lemon wedges, dill, capers, cocktail sauce | *ve gf*, and tartar sauce | *v gf*

MEDITERRANEAN MEZZE PLATTER

\$18 per guest

House-made hummus | *ve gf*, baba ghanoush | *ve gf*, tzatziki | *v gf*

Marinated olives | *ve gf*, soft thick pita | *ve*, crudité | *ve gf*, pita chips | *ve*

GOURMET SLIDERS STATION

\$17 per guest

3 sliders per guest

Chickpea falafel with sun-dried tomato, basil aioli and hummus | *ve*

Crusted albacore tuna with creamy togarashi aioli and spinach goma-ae

Braised pulled pork with bacon whisky jam and durkee's slaw

Reception Stations

Minimum 10 guests | Add-on selections

BUILD YOUR OWN TACO

\$20 per guest

3 tacos per guest

Whisky smoked BBQ pulled pork | *gf df*

Baked tofu sautee with sofrito spices | *ve gf*

Mango habanero roasted chicken breast | *gf df*

Soft corn tortilla | *ve gf*, crispy corn chips | *ve gf*

Pico de gallo | *ve gf*, guacamole | *ve gf*, shredded cabbage and lettuce | *ve gf*, pickled red onion, shredded cheese | *gf* and sour cream | *gf*

CANADIAN POUTINE

\$14 per guest

Crisp kennebec fries | *ve*, beef gravy | *gf*, vegan

gravy | *ve gf*, cheese curds | *gf*, chopped scallions, grated cheddar | *gf*

Chef Attended Stations

Minimum 20 portions | Add-on selections

RISOTTO

\$20 per portion

Seafood: Creamy chowder risotto with pine smoked salmon, herb oil and parmesan cheese | *gf*

Mushroom: Wild BC mushroom risotto with pine smoked shimeji, herb oil and parmesan cheese | *v gf*

VEGETABLE WELLINGTON

\$15 per portion

Golden puff pastry filled with roasted vegetables and thyme potato, leeks and green beans | *v*

Served with mixed mushroom sauce | *ve gf*

CANADIAN “AAA” NEW YORK STRIPLOIN

\$25 per portion

Order in increments of 20 guests

Rosemary slow-roasted striploin | *gf*, served with mustard, horseradish, tobacco onion | *ve*

Squid ink brioche | *v*, with demi-glace sauce | *gf*

ROASTED LEG OF LAMB

\$22 per portion

Mustard and anchovy marinated leg of lamb | *gf*, serve with red wine gravy | *gf*

Thin pita | *v*, tzatziki | *v gf*, shaved white onion, parsley and mint salad | *ve gf*

ENHANCEMENTS

\$5 each

Each enhancement must be selected for your entire group

Herb & Smoked Paprika Roasted Tri-Colour Potatoes *ve gf*

Yukon Gold Creamy Mashed Potatoes *v gf*

Roasted Root Vegetables *ve gf*
with asparagus and aged balsamic glaze

Sushi Station

Available only Monday to Friday 12 – 5 PM

HARU VEGAN SUSHI PLATTER

\$55

Total of 50 pcs of sushi & rolls

[Yam Tempura Roll, Mango Avocado Roll, Vegetable Roll, Avocado Roll, Kappa Maki, Inari Nigiri (4 pcs)]

KYOTO SUSHI PLATTER

\$60

Total of 56 pcs of sushi & rolls

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

TOKYO SUSHI PLATTER

\$120

Total of 120 pcs of sushi & rolls

[Chicken Teriyaki Roll, California Roll, Yam Tempura Roll, Avocado Roll, Salmon Maki, Tuna Maki, Kappa Maki, Salmon Nigiri (4 pcs), Special Inari Spicy Tuna (4 pcs)]

HONOUR ROLL SUSHI PLATTER

\$140

Total of 106 pcs of sushi & rolls

[Caterpillar Roll, Hot Salmon Roll, Mango Crunch Roll, California Roll, House Roll, Chicken Teriyaki Roll, Salmon Maki, Tuna Maki, Kappa Maki, Salmon Nigiri (4 pcs), Special Inari Spicy Tuna (4 pcs), Ebi Nigiri (4 pcs)]

CUSTOM MENU

Please contact your coordinator representative for planning your dream menu.

Beverages

DRINKS & REFRESHMENTS

Soft drinks available upon request

Conference-Style Water Stations

serves 40 | \$47.5 per container

Infused Water Station

(mint & cucumber, rainbow citrus)

serves 40 | \$67.5 per container

Water Service

serves 6 | \$12 per pitcher

Pot of Freshly Brewed Organic Fair Trade Coffee

serves 8-10 | \$29.5 per pot

Conference Urn of Coffee

serves 50 | \$120 per urn

Pot of Organic Tea

(assortment of organic natural teas)

serves 8-10 | \$29.5 per urn

Conference Urn of Tea

serves 50 | \$120 per urn

Chilled Fruit Juices

(orange, apple) and/or bottled water

\$3 per person

Specialty Soft Drinks

(plain & flavoured sparkling water)

\$3.75 per person

Bubly

\$3.75 per person

Fruit Punch

serves 40 | \$115 per serving

House-made Iced Tea and/or Lemonade serves

40 | \$95 per serving

Beverages

SPIRITS & BEERS

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

Basic Bar | \$8.5

33 Acres Brewing Co. Local Beer | 330ml

- Sunshine - French Blanchè (Wheat)
- Ocean - West Coast Pale Ale
- Life - California Common (Lager)

Nude Vodka Soda | 355ml

Lonetree Cider | 355ml

House Wine

- Peller Estates, Sauvignon Blanc or Cabernet Merlot, British Columbia VQA
\$42 per bottle | \$8.5 per glass (5oz)

Standard Bar (1oz) | \$8.5

Smirnoff Vodka

Gordon's Gin

Seagram's V.O. Whisky

Bacardi White/Dark Rum

Premium Bar | \$10.5

Ketel One Vodka | 1oz

Bombay Sapphire | 1oz

Crown Royal | 1oz

Havana Club Anejo Reserva | 1oz

Johnny Walker | 1oz

Heineken | 330ml

Beverages

WINES

All wine bottles are 750ml

Sparkling Wine

La Scala Spumante
\$42 per bottle | \$8.5 per glass (5oz)

Gray Monk, Odyssey White Brut, British Columbia VQA
\$72 per bottle

House Wine

Peller Estates, Sauvignon Blanc or Cabernet Merlot, British Columbia VQA
\$42 per bottle | \$8.5 per glass (5oz)

White Wine

Sandhill, Pinot Gris, British Columbia VQA
\$53 per bottle

Red Rooster, Chardonnay, British Columbia VQA
\$55 per bottle

Gray Monk, Riesling, British Columbia VQA
\$55 per bottle

Red Wine

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

Red Rooster, Merlot, British Columbia VQA
\$55 per bottle

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

Rosé Wine

Stone Road Vineyard, British Columbia
\$42 per bottle

Beverages

SIGNATURE COCKTAILS

\$11.5 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

\$7 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.

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

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.

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

Beverages

ALCOHOLIC PUNCH

\$200

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 that are chilled in our ice buckets 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 | \$20 per bottle Sparkling non-alcoholic cider

BAR MINIMUM

- Bar minimum is based on bar service of up to 3 hours. Additional labour charges apply if service extends beyond 3 hours.
- Bar minimum spend is the equivalent of one (1) alcoholic drink per guest per bar service or \$400, whichever is greater.
- The number of bar locations available for any given bar service will be determined at the venue's discretion
- Bar minimum can be fulfilled via a combination of cash bar, ticketed bar, or hosted bar and Bar minimum calculation excludes taxes and gratuities.
- If the bar minimum is not met, the difference between actual sales and required minimum will be added to the final invoice.

