



Delivery Menu

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



03 Breakfast

05 Lunch & Dinner

10 Canapés

11 Reception Stations

13 Beverages

To help reduce waste, single use plates, cutlery and cups will not be automatically included in each order, please request as needed.

- Single use plate - \$0.50 each
- Single use cutlery (spoon, knife or fork) - \$0.10 each piece
- Single use cups - \$0.25 each

Breakfast / Buffet

Minimum 10 guests

THE BASIC

\$10

Maximum 4 choice or minimum 10 per item

Choose fresh house baked:

- Assorted muffin
- Sliced vegan banana loaf
- Gluten free muffin
- Mini danishes
- Mini croissant
- Mini chocolate croissant

Served with butter / preserves

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

ADD ON TO BUFFET

\$5 per item

Maximum 3 hot items for group less than 20 or 5 hot items for group more than 20
5 hot items for group more than 20

Scrambled egg with chive *v gf*

Pork sausages (2 pcs) with bell pepper

Sautee veggie **white bean** *ve gf*

Potato hash with ketchup *v*

Mushroom and cheddar **stuffed omelet** *ve gf*

Gourmet **chicken and apple sausage** *gf*

House roasted **granola with individual fruit flavoured yogurt** *v gf*

Breakfast / Hot Grab and Go

Minimum 10 guests

HOT GRAB AND GO

Morning Mashup | \$12.5

Pork sausage, sunny side egg, chipotle aioli, cheddar cheese, and english muffin

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

Morning Vegan Mashup | \$12.5

Vegan egg, vegan sausages, vegan garlic aioli, vegan cheese and English muffin

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

Morning Wrap | \$12.5

Scrambled egg, sauté bell peppers, onion, black bean, salsa, sour cream and cheddar cheese [v](#)

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

Morning Sandwiches | \$12.5

Everything bagel, cream cheese, sunny side egg, lettuce, tomato and cheddar cheese

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

A LA CARTE

Mini Croissant | \$3

Vegan Banana Bread | \$4.5

Gluten-Free Muffin | \$4.5

Assorted Bagels with Cream Cheese | \$4.5

Individual Yoghurt Parfait [v](#) | \$7

Individual Fresh Fruit and Berries [ve](#) [gf](#) | \$7

Lunch & Dinner

Minimum 10 guests

SANDWICHES

*Make it a combo and take a \$1 off:
Sandwich, Cookie, and Juice OR second
combo Sandwich, Side Salad, Cookie,
and Juice/Water*

Chicken Salad | \$11

Goat cheese, butter lettuce, tomato on Portuguese bun

Tuna Salad | \$11

Togarashi, cucumber, lettuce, tomato on whole wheat Kaiser

Roasted Veggie *ve* | \$11

Black olive hummus and balsamic on whole wheat Kaiser

Smoked Salmon Bagel | \$15

Cream cheese, lettuce, red onion, capers, cucumber on everything bagel

Pesto Roasted Chicken | \$15

Provolone, thyme aioli, lettuce, cucumber, tomato on whole wheat Kaiser

Smoked Turkey | \$15

Cranberry aioli, havarti, lettuce, cucumber, tomato on cranberry sourdough

Smoked Black Forest Ham | \$15

Aged cheddar, lettuce, tomato, cucumber Dijon aioli on croissant

Italian Salami | \$15

Calabrese, capicola, prosciutto, arugula, cheddar, spicy Dijon aioli, on Kaiser bun with cheddar

Lunch & Dinner

Minimum 10 guests

WRAPS

*Gluten-free bread or lettuce wrap
available for \$2*

Lemongrass Chicken | \$11

Caesar chipotle romaine and tomato on 10-inch flour tortilla

Chickpea Falafel *ve* | \$11

Romaine heart, with vegan chipotle aioli, cucumber, and onion on 10-inch flour tortilla

Roasted Butternut Squash *ve* | \$11

Butter lettuce on 10-inch flour tortilla

Egg Salad *v* | \$11

Butter lettuce, tomato on 10-inch tortilla wrap

Cornmeal Crusted Tempeh *ve* | \$15

Lettuce, tomato, cucumber, pickled vegetable, chili oil on 12-inch flour tortilla

Shawarma Spiced Chicken Gyro | \$15

Tzatziki, lettuce, kachumber on 12-inch flour tortilla

SIDE SALAD

\$5

*Minimum 10 salad of each type
Maximum 2 choice*

Organic Mixed Greens *ve gf* | \$5

Shaved heirloom vegetables, fennel, mandarin orange, cranberry vinaigrette

Kale Caesar Salad | \$5

Roasted garlic & anchovy dressing, parmesan, garlic crouton

Greek Salad *v gf* | \$5

Cucumber, tomatoes, onion, feta, olives, peppers, oregano dressing

Pickled Beet Salad *v gf* | \$5

Arugula, goat cheese, citrus vinaigrette

Spinach Salad *v gf* | \$5

Onion, blue cheese, diced peach, cucumber, pumpkin seeds, lemon vinaigrette

Orzo Salad *v* | \$5

Organic rainbow carrots, dill, basil, walnut, celery, lemon vinaigrette

Potato Salad *gf* | \$5

Onion, celery, peppers, mustard, mayonnaise

Lunch & Dinner

Minimum 10 guests

LARGE MAIN SALADS

Minimum 5 salad of each type

Maximum 3 choice

Superfood Salad *ve gf* | \$16

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

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

Agedashi tofu, edamame, cucumber, carrots, cherry tomatoes, purple cabbage, wasabi peas, toasted black and white sesame seeds, ginger soy vinaigrette

Greek Chicken Salad *gf* | \$20

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

Southwest Chicken Salad | \$20

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

Maple Chipotle Glazed Salmon *gf* | \$26

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

Salad Bowl

Bean vermicelli, pickles daikon, carrot, cucumber, purple cabbage, nuoc cham and tahini sauce with:

Agedashi tofu *ve gf* | \$12

Herb shrimp skewer *gf* | \$14

Roasted lemongrass chicken *gf* | \$14

Add \$3 for house made pork and shrimp fried spring roll

Lunch & Dinner

Minimum 10 guests

COFFEE BREAK

Mixed Pub Snacks *ve* | \$5 / 100g

Crudit  Platter with Basil Buttermilk Dressing
& Hummus *v gf* | \$10

Sliced Seasonal Fruit Platter with Berries *ve gf* | \$7

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

Assorted Blue Chip Cookies *v* | \$4.0

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

Assorted Cheesecakes *v* | \$6

Assorted Mini-Tarts and Cake *v* | \$6

Lunch & Dinner / Buffet

Minimum 10 guests

TASTE OF LOUISIANA

\$16

Crispy boneless chicken leg buttermilk marinated with Louisiana-spiced, potato wedges, ketchup, coleslaw

TASTE OF ROME

\$17

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

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

Garlic bread (1 pc) *v*

TASTE OF DELHI

\$19

Kachumber 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 ATHENS

\$19

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

Greek spiced roasted chicken thighs (6oz), Greek tomato salsa with mint and dill *gf*

Dill rice *ve gf*

TASTE OF VANCOUVER

\$19

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*

ADD ON TO BUFFET

Minimum 10 portions

Vegan meat loaf with marinara sauce *ve gf* | \$3.5

Chickpea stew with veggie *ve gf* | \$3.5

Tomato ratatouille stuffing *ve gf* | \$3.5

Cardamom, ginger veggie stew *ve gf* | \$3.5

Vegetarian beans chili *ve gf* | \$2.5

Canapés

CANAPÉS

Kale and red onion pakora with tamarind chutney

ve gf

\$40 per dozen

Vegan meatball on skewer with marinara and gem tomato *ve gf*

\$40 per dozen

Bocconcini pesto, cherry tomatoes and balsamic glaze *v gf*

\$48 per dozen

Arancini, arborio, parmesan cheese with truffle aioli *gf*

\$48 per dozen

Chicken satay with tahini sauce and fried shallot *gf*

\$48 per dozen

Spinach & cheese mini spanakopita, tzatziki dip *v*

\$55 per dozen

Prawn cocktail on skewer, chilled basil tomato juice in a shot glass *gf*

\$60 per dozen

Salmon quiche, spinach with goat cheese and pepper

\$60 per dozen

Slow roasted short rib with pico de gallo on shot glass *gf*

\$60 per dozen

Reception Stations

Minimum 10 guests

DOMESTIC AND INTERNATIONAL CHEESE *v*

\$13.5

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

SMOKED AND CURED MEATS

\$14

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

SEAFOOD PLATTER *gf*

\$20

Smoked salmon, BBQ salmon, candied salmon, pepper crusted mackerel, poached prawn (2 pcs), lemon, dill, capers, cocktail sauce, Marie Rose sauce (30g of each fish)

MEDITERRANEAN MEZZE

\$10

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

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

MAKE YOUR OWN POUTINE

\$13

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

Reception Stations

Minimum 10 guests

HONOUR ROLL SUSHI PLATTER

\$135

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

Only available Monday to Friday 12-5pm

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

\$60

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

Only available Monday to Friday 12-5pm

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*

\$60

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

Only available Monday to Friday 12-5pm

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

Gari ginger, wasabi, soy sauce, chopsticks

Beverages

DRINKS & REFRESHMENTS

Soft drinks available upon request

Conference-style water stations

serves 40 | \$45 per container

Infused water station

(mint & cucumber, rainbow citrus)

serves 40 | \$65 per container

Water service

serves 6 | \$11 per pitcher

Pot of freshly brewed organic fair trade coffee

serves 8-10 | \$27.5 per pot

Conference urn of coffee

serves 50 | \$115 per urn

Pot of organic tea

(assortment of organic natural teas)

serves 8-10 | \$27.5 per urn

Conference urn of tea

serves 50 | \$115 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 | \$110 per serving

House-made iced tea and/or lemonade

serves 40 | \$90 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

\$6.5 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

\$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 (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 | \$20 per bottle
Sparkling non-alcoholic cider

BAR MINIMUM (Based on 3 hours' service)

Bar fees are \$500 minimum spend on beverages.

Bar staff is per hour of the event and set up and take down.

Liquor license fee is \$100.

