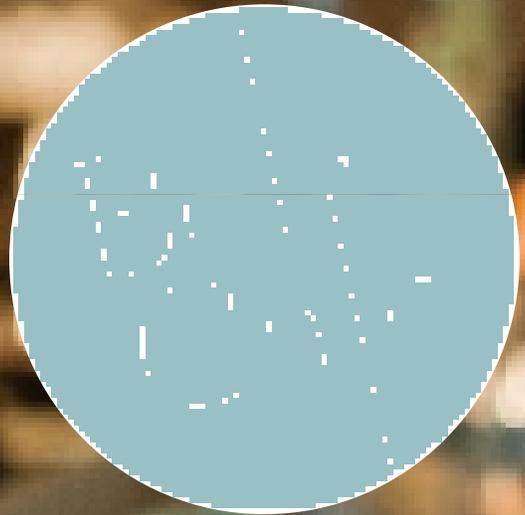


# Catering Menu

10/11/2018  
604-605-3325 ext 1  
[events@hawksworthrestaurant.com](mailto:events@hawksworthrestaurant.com)





## SANDWICHES

<b>Ham and cheese baguette</b> rathtrevor, dijon	\$10.00
<b>Turkey</b> spiced cranberry, brie, walnut aioli, shaved brussel sprouts	\$10.00
<b>BLT</b> vine tomatoes, citrus mayo, campesino roll	\$10.00
<b>Lemongrass chicken banh mi</b> black pepper jam, crunchy vegetables, jalapeño, cilantro	\$10.00
<b>Smoked BBQ brisket</b> apple cabbage slaw, grainy mustard, pickles	\$10.00
<b>Roasted cauliflower</b> smoked hallloui, ginger and tomato chutney, pickled raisin <b>V GF</b>	\$10.00
<b>Toast of the day</b> feature changes daily	\$5.71

## RICE BOWLS

<b>Chicken Bibimbap</b> carrot kimchee, brown rice, white ponzo	\$14.00
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## SOUP

<b>Roasted tomato</b> thai chili, cheddar gougere <b>V GF</b> [without gougere]	14oz	\$7.24
<b>Mulligatawny</b> coconut, cashew	14oz	\$7.24

## PLATTERS

<b>Assorted local and imported cheese</b> traditional accompaniments, per two people <b>V</b>	\$14.29
<b>Vegetables crudité</b> with dip; per person, minimum order 5 people <b>V GF</b>	\$6.00
<b>Fruit platter</b> per person, minimum order 5 people, includes melon, berries, and seasonal fruits <b>V GF</b>	\$6.00

## SALADS

<b>Mixed green salad</b> cherry tomato, parmesan, radish, lemon vinaigrette <b>V GF</b>	Individual	\$10.00
	Individual with chicken (not GF)	\$14.76
	Small (2-4 guests)	\$18.00
	Medium (5-7 guests)	\$45.00
	Large (8-12 guests)	\$70.00
<b>Kale caesar</b> cashew vinaigrette, crispy chickpeas, torn bread, grana padano <b>V GF</b>	Individual	\$12.38
	Individual with chicken (not GF)	\$17.14
	Small (2-4 guests)	\$21.00
	Medium (5-7 guests)	\$54.00
	Large (8-12 guests)	\$84.00
<b>Salmon sushi salad</b> brown rice, avocado, citrus soy vinaigrette	Individual	\$17.14
	Small (2-4 guests)	\$29.00
	Medium (5-7 guests)	\$67.50
	Large (8-12 guests)	\$109.00

## BREAKFAST

<b>Kale and egg</b> English muffin sandwich <b>V</b>	\$6.67
<b>Ham and egg</b> English muffin sandwich	\$6.67
<b>Kale and egg toast</b> <b>V</b>	\$6.67
<b>Salmon bagel</b> herb & lemon cream cheese, pickled red onion, capers	\$8.57
<b>Avocado toast</b> microgreens, radish <b>V</b>	\$6.67
<b>Add free range egg</b> <b>V</b>	\$2.38
<b>Whole milk yogurt</b> house made granola parfait with dried fruit <b>V</b>	\$6.57
<b>Individual fruit cup</b> <b>V GF</b>	\$6.57
<b>Chia pudding</b> house made granola, berries <b>V</b>	\$8.76

Prices are tax exclusive.



## PASTRIES

Croissant <b>V</b>	\$3.33
Chocolate croissant <b>V</b>	\$3.81
Plum & Quark Cheese Danish <b>V</b>	\$4.29
Orange and pistachio kouign-amann <b>V</b>	\$4.29
Lavender blueberry scone <b>V</b>	\$4.10
Raspberry vanilla streusel muffin <b>V</b>	\$3.33
Honey bran muffin <b>V</b>	\$3.33

## COOKIES & SWEETS **V**

Valrhona dark chocolate chunk	\$2.95
Salted chocolate chip	\$2.57
Old fashioned peanut butter	\$2.38
Trail mix cookie <b>GF</b>	\$3.33

## FRENCH MACARON **V**

London fog <b>GF</b>	\$2.09
Mandarin Vanilla <b>GF</b>	\$2.09
Dark chocolate <b>GF</b>	\$2.09
Raspberry and citrus <b>GF</b>	\$2.09
Caramel apple <b>GF</b>	\$2.09
Field berry crumble	\$2.09
Cookies and cream	\$2.09
Vanilla bean <b>GF</b>	\$2.09
Lemon poppy seed <b>GF</b>	\$2.09

## DESSERTS

Double lemon tart	\$6.20
White chocolate, coconut, yuzu	\$6.20
Tahitian vanilla	\$6.20
Dark chocolate, raspberry, vanilla	\$6.20
Passion fruit, coconut, white chocolate cheesecake	\$6.20

## DRINKS

### Oasis juice

Orange	\$3.00
Apple	\$3.00

### Juice Truck cold-pressed juice (3 days notice required)

Assorted flavours	\$4.95
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### San Pellegrino flavoured soda

Assorted flavours	\$3.81
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### Water

Eska still water	\$1.90
San Pellegrino sparkling water	\$3.33

### Assorted pop

Diet Coke	\$2.25
Coke	\$2.25
Sprite	\$2.25

### 49<sup>th</sup> Parallel coffee service

Half batch (serves 10)	\$26.00
Full batch (serves 20)	\$46.00

### TWG tea service

Premium tea for 5	\$18.00
Premium tea for 10	\$30.00

Prices are tax exclusive.



## **INQUIRIES & ORDERS**

Phone: 604-605-3325 ext. 1  
Email: [events@hawksworthrestaurant.com](mailto:events@hawksworthrestaurant.com)

We ask that all orders are received by 3:00pm on the business day prior.

## **CHANGES & CANCELLATIONS**

Please provide 24 hours' notice for changes or cancellations.

## **PAYMENT**

We prefer direct billing to a credit card on file; we accept Visa, Mastercard, and American Express. Please inquire for alternate payment arrangements.

All prices are before tax.

## **DELIVERY**

A delivery charge of \$10.00 (plus tax) will be added to orders under \$200 for addresses within Vancouver's downtown core.

Please allow a fifteen-minute delivery window within the downtown core.

An additional delivery charge will apply outside our regular delivery area. We ask for a minimum order of \$200 to deliver outside of the downtown core.

We deliver 7 days a week from 7:00am to 5:00pm.

## **DISH PICKUP**

We aim to pick up plateware the next day. Please let us know if you require a set pickup time and we will do our best to accommodate.

## **PRESENTATION & PACKAGING**

Our food is presented on sharing platters. Please let us know when ordering if you require a different type of presentation, or if you require your food packed to go.

On request, we can also provide serving utensils, paper plates, and cutlery.

## **ALLERGIES & DIETARY RESTRICTIONS**

Please advise us at the time of ordering if anyone in your group requires special consideration. We are happy to mark their meal with their name, if provided. Kindly note that while our dedicated kitchen team does their best to avoid allergen contamination, we cannot guarantee that any of our dishes are 100% allergen free.

On our menu, the **V** and **GF** symbols clearly demarcate which items are vegetarian or gluten-free. Please inquire for vegan options.

## **EVENT CATERING & LARGE GROUPS**

For a truly outstanding and personal culinary experience, Hawksworth chefs will create and customize inspired menus derived from the freshest, high-quality, seasonal ingredients available. No matter what location you choose for your event, expert chefs will carefully prepare your menu on-site while Hawksworth service staff provide fine dining service to you and your guests. Hawksworth Catering also includes event management to assist with organizing all of your function's elements. Whether it is for an intimate dinner for 10, a cocktail reception for 800, or a private event for clients, patrons, friends or family, David Hawksworth and his team will ensure an elegant and seamless guest experience.

Contact [events@hawksworthrestaurant.com](mailto:events@hawksworthrestaurant.com) for more information.