



BREAKFAST CANAPÉS

BITE SIZE PASTRIES

pain au chocolat	24 / dozen
seasonal scone	24 / dozen
raspberry and vanilla streusel muffin	24 / dozen
honey bran muffin	24 / dozen

SAVOURY

deviled egg	36 / dozen
bacon, cheddar and chives biscuit	36 / dozen
croque monsieur	36 / dozen
smoked salmon bagel	42 / dozen
seasonal quiche	42 / dozen
profiterole – <i>choice of shrimp and avocado, mushrooms or smoked salmon</i>	42 / dozen
rosti potato, steak, quail egg	42 / dozen
bacon and egg tartelette	42 / dozen
sausage rolls, puff pastry	42 / dozen

SWEET

buttermilk pancake, seasonal fruit	36 / dozen
waffle, maple cream, blueberry	42 / dozen

A minimum of 2 dozen of each selection is required.

Menu is subject to change without notice due to seasonality and availability.



PLATED BREAKFAST

\$55.00 per guest

To construct your custom menu, please choose: **two** mains and **one** side

TO SHARE

artisan pastries apricot preserve

MAIN COURSE *please select **two** of the following for guests to choose from; additional choice of main +\$15*

house smoked salmon bagel herb and lemon cream cheese, pickled red onions

avocado toast poached egg, micro greens, radishes

brioche french toast caramelized banana, hazelnut sauce

frittata tomato and spinach

eggs benedict – *choice of florentine, country ham or smoked salmon*

buttermilk pancake strawberries, chantilly cream, maple syrup

the english two eggs, smoked bacon, pork sausage, roasted tomato, mushroom, beans

SIDE *please select **one** of the following to be served with your selected mains above*

hannah brook organic greens

fingerling potato parmesan

roasted wild mushrooms

TO FINISH

assorted fresh fruit and berries chef's seasonal selection

Pre-selections are required and accommodated with a seating plan for all off-site events.

Up to one additional choice for main course is available. Surcharges will apply to the menu price for the full group.

Surcharges for add-ons and upgrades are additional to the menu price.

Menu is subject to change without notice due to seasonality and availability.

Allergies and dietary restrictions will be accommodated with advance notice.

Brewed coffee and tea service is included.



PLATED BREAKFAST

INDULGE ADD ONS

parmesan new potatoes + \$5
wild and cultivated mushroom +\$5
pork sausage + \$6
applewood smoked bacon + \$7
chia pudding, housemade granola \$9
freshly shaved black truffle + MP

PLATTERS *minimum 5 person order of each selection per order*

crudités, choice of dip: classic ranch or cashew curry hummus	7 / person
bread and dips – artichoke verde, yogurt labneh, caramelized onions and cream cheese	11 / person
antipasti – artichokes, olives, tomatoes, grilled vegetables	13 / person
burrata, truffle honey, rosemary and sea salt lavash	16 / person
smoked and cured fish, crème fraîche, capers, pickles, crostini	17 / person
cheese and charcuterie	17 / person
melon and prosciutto	18 / person

BEVERAGES

iced tea	3.5 / glass
lemonade	3.5 / glass
orange or apple juice	3.5 / glass
orange or apple juice	35 / pitcher
cranberry juice	5.5 / glass
seasonal fruit smoothie	7 / glass

Menu is subject to change without notice due to seasonality and availability.



BREAKFAST BUFFET

\$45.00 per guest

*To construct your custom menu, please choose: **three** mains and **three** sides*

TO SHARE

assorted fresh fruit and berries chef's seasonal selection

artisan pastries apricot preserve

MAINS *please select **three** of the following; additional mains +\$15 each*

house made granola vanilla yogurt, fresh berries

salmon bagel herb and lemon cream cheese, pickled red onions, crème fraîche

avocado toast poached egg, micro greens, radishes

brioche french toast caramelized banana, hazelnut sauce

frittata tomato and spinach

quiche wild mushroom and gruyère

SIDES *please select **three** of the following; additional sides +\$8 each*

fingerling potato parmesan, fine herbs

scrambled eggs

country ham

crispy applewood smoked bacon

country pork sausage

roasted cultivated and wild mushrooms

waffles with maple syrup

Up to one additional choice per course is available. Surcharges will apply to the menu price for the full group.

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Allergies and dietary restrictions will be accommodated with advance notice.

Brewed coffee and tea service is included.



BREAKFAST BUFFET

INDULGE ADD ONS

chia pudding, housemade granola + \$9
freshly shaved black truffle + MP

TEA SANDWICHES *minimum 2 dozen of each selection per order*

chicken salad, scallion, crunchy vegetables, <i>choice of spicy dressing or green goddess dressing</i>	55 / dozen
country ham and gruyère, honey mustard	55 / dozen
house smoked salmon, pickles, dill, cream cheese	55 / dozen
baby shrimp, avocado, mango	55 / dozen
confit tuna niçoise, olives, baby spinach	55 / dozen
cucumber, goat cheese, sprouts	55 / dozen
classic egg salad, watercress, pickled red onions	55 / dozen

PLATTERS *minimum 5 person order of each selection per order*

crudités, <i>choice of dip: classic ranch or cashew curry hummus</i>	7 / person
bread and dips – artichoke verde, yogurt labneh, caramelized onions and cream cheese	11 / person
antipasti – artichokes, olives, tomatoes, grilled vegetables	13 / person
burrata, truffle honey, rosemary and sea salt lavash	16 / person
smoked and cured fish, crème fraîche, capers, pickles, crostini	17 / person
cheese and charcuterie	17 / person
melon and prosciutto	18 / person

BEVERAGES

iced tea	3.5 / glass
lemonade	3.5 / glass
orange or apple juice	3.5 / glass
orange or apple juice	35 / pitcher
cranberry juice	5.5 / glass
seasonal fruit smoothie	7 / glass



CANAPÉS

MEAT

melon, prosciutto, lemon balm	48 / dozen
chicken, peanut crumb, miso glaze	48 / dozen
beef shortrib, phyllo, horseradish	54 / dozen
duck confit rilette, fig jam, pistachio	54 / dozen
pork belly, tahini purée, charred pineapple	54 / dozen
smoked country terrine, cornichon, mustard	54 / dozen
lamb, chimichurri, dukkah	60 / dozen
foie gras parfait, pickled grape, hazelnut	60 / dozen
peppered wagyu carpaccio, rice cracker, mushroom duxelle	60 / dozen
elk tartare, mustard seeds, black garlic aioli	60 / dozen

SEAFOOD

cucumber and smoked salmon roll, dill, salmon roe	54 / dozen
halibut cheek, fennel salsa verde, squid ink cracker	54 / dozen
albacore tuna tartare, poke style in a cone, nori, avocado	60 / dozen
yukon gold potato blini, northern divine caviar, crème fraiche, chives	60 / dozen
lobster toast, saffron aioli, tomato confit	60 / dozen

VEGETERIAN

watermelon, feta, cucumber	48 / dozen
green pea falafel, eggplant, confit tomato	48 / dozen
squash barbajuan, jasmine rice, raisins	48 / dozen
“kfc” cauliflower, sesame, lime, cilantro	48 / dozen
avocado tempura, radish, chipotle aioli	48 / dozen
burrata, confit tomato, basil	48 / dozen
roasted brussel sprout, pine nut, aioli, pickled grape	48 / dozen
wild and cultivated mushroom tarts, caramelized onions	54 / dozen
beet terrine, compressed apples, campari pearls	54 / dozen
mushroom arancini, parmesan, truffle aioli	54 / dozen
fingerling potato, crème fraiche, quail egg	54 / dozen
roquefort mousse, candied walnut	54 / dozen

A minimum of 2 dozen of each selection is required.

Menu is subject to change without notice due to seasonality and availability.



PLATED LUNCH

\$58.00/guest 3-Course Menu \$73.00/guest 4-Course Menu

To construct your custom set menu, please choose

one starter, one mid-course (if selecting a four-course menu), two mains, and one dessert

STARTER *please select one of the following; additional choice of starter +\$15*

side stripe prawns roasted peppers, avocado, gazpacho

parfait of foie gras and chicken liver seasonal gelée, brioche

thai coconut carrot soup smoked carrot ribbons, cashews, cilantro

albacore tuna chia seed vinaigrette, lime, puffed quinoa

hannah brook organic baby greens shaved vegetables, citrus and extra virgin olive oil vinaigrette

MID – COURSE *please select one of the following if selecting a 4-course menu; additional choice of mid +\$10*

spice cured pork belly pineapple relish, cucumber slaw

housemade cavatelli wild mushroom, english peas, watercress

MAIN COURSE *please select two of the following for guests to choose from; additional choice of main +\$20*

handmade braised beef ravioli porcini cream, pecorino pepato, horseradish

cioppino line caught ling cod, manila clams, prawns, grilled focaccia and basil rouille

organic chicken breast carolina gold rice, gai choy, macadamia nut, xo sauce

chickpea panisse roasted cauliflower, fennel salsa verde, sunflower seeds, black olives

salad vermicelli noodles crunchy vegetables, watercress, sesame dressing

select one protein: crispy duck or seared ahi tuna

ENHANCED MAIN COURSE **pre-selections are required and accommodated with a seating plan*

AAA beef tenderloin pomme fondante, seasonal vegetables, light peppercorn jus + \$7

wild salmon sweet mustard, soft leeks with dungeness crab, watercress + \$7

soy maple marinated sablefish bacon dashi, hon shimeji, braised daikon + \$10

DESSERT *please select one of the following; additional choice of dessert +\$10*

dark chocolate cherry, vanilla

blackberry white chocolate, anise

elderflower orange, cranberry



PLATED LUNCH

INDULGE ADD ONS

bread + \$3

½ lobster tail + \$12

pan seared foie gras + \$18

freshly shaved black truffle + MP

PROTEIN UPGRADE

wagyu beef + MP

Up to one additional choice per course is available. Surcharges will apply to the menu price for the full group.

Surcharges for add-ons and protein upgrades will apply to the menu price for the full group.

Menu is subject to change without notice due to seasonality and availability.

Silent vegetarian option will be available with advance notice.

Allergies and dietary restrictions will be accommodated with advance notice.

Brewed coffee and tea service is not included.



PLATED DINNER

\$78.00/guest 3-Course Menu \$98.00/guest 4-Course Menu

To construct your custom set menu, please choose

one starter, one mid-course (if selecting a four-course menu), two mains, and one dessert

STARTER *please select one of the following; additional choice of starter +\$15*

side stripe prawns roasted peppers, avocado, gazpacho

parfait of foie gras and chicken liver seasonal gelée, brioche

thai coconut carrot soup smoked carrot ribbons, cashews, cilantro

albacore tuna chia seed vinaigrette, lime, puffed quinoa

hannah brook organic baby greens shaved vegetables, citrus and extra virgin olive oil vinaigrette

MID – COURSE *please select one of the following if selecting a 4-course menu; additional choice of mid +\$10*

spice cured pork belly pineapple relish, cucumber slaw

housemade cavatelli wild mushroom, english peas, watercress

paella saffron acquarello risotto chorizo, prawns, peas

MAIN COURSE *please select two of the following for guests to choose from; additional choice of main +\$20*

handmade braised beef ravioli porcini cream, pecorino pepato, horseradish

cioppino line caught ling cod, manila clams, prawns, grilled focaccia and basil rouille

organic chicken breast carolina gold rice, gai choy, macadamia nut, xo sauce

chickpea panisse roasted cauliflower, fennel salsa verde, sunflower seeds, black olives

ENHANCED MAIN COURSE **pre-selections are required and accommodated with a seating plan*

AAA beef tenderloin pomme fondante, seasonal vegetables, light peppercorn jus + \$7

wild salmon sweet mustard, soft leeks with dungeness crab, watercress + \$7

soy maple marinated sablefish bacon dashi, hon shimeji, braised daikon + \$10

DESSERT *please select one of the following; additional choice of dessert +\$10*

dark chocolate cherry, vanilla

blackberry white chocolate, anise

elderflower orange, cranberry



PLATED DINNER

INDULGE ADD ONS

bread + \$3

½ lobster tail + \$12

pan seared foie gras + \$18

freshly shaved black truffle + MP

PROTEIN UPGRADE

wagyu beef + MP

Up to one additional choice per course is available. Surcharges will apply to the menu price for the full group.

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FAMILY STYLE

\$98.00 per guest

To construct your custom menu, please choose: **two** starter, **two** mains, **two** sides and **two** desserts

STARTERS please select **two** of the following; additional starters +\$15 each

- parfait of foie gras and chicken liver** seasonal gelée, toasted brioche
- albacore tuna** chia seed vinaigrette, lime, puffed quinoa
- hannah brook organic baby greens** shaved vegetables, citrus and extra virgin olive oil vinaigrette
- spice cured pork belly** pineapple relish, cucumber slaw
- housemade cavatelli** wild mushroom, english peas, watercress

MAINS please select **two** of the following; additional mains +\$20 each

- handmade braised beef ravioli** porcini cream, pecorino pepato, horseradish
 - organic chicken breast** carolina gold rice, gai choy, macadamia nut, xo sauce
 - chickpea panisse** roasted cauliflower, fennel salsa verde, sunflower seeds, black olives
 - salad vermicelli noodles** crunchy vegetables, watercress, sesame dressing
- select one protein: *crispy duck or seared ahi tuna*

ENHANCED MAINS

- AAA beef tenderloin** pomme fondante, seasonal vegetables, light peppercorn jus + \$7
- wild salmon** sweet mustard, soft leeks with dungeness crab, watercress + \$7
- soy maple marinated sablefish** bacon dashi, hon shimeji, braised daikon + \$10

SIDES please select **two** of the following; additional sides +\$10 each

- jasmine rice**
- butter pomme purée**
- roasted seasonal vegetables**
- roasted fingerling potatoes**
- cheddar and chives biscuits**

MINI-DESSERTS please select one of the following; additional desserts +\$5 each

- cardamom caramel pot de crème**
- dark chocolate tartlette** blackberry confit
- mini dark chocolate cookies**
- passionfruit tartlette** coconut gianduja
- milk chocolate** raisin, rum truffle



FAMILY STYLE

INDULGE ADD ONS

bread + \$3

½ lobster tail + \$12

pan seared foie gras + \$18

freshly shaved black truffle + MP

PROTEIN UPGRADE

wagyu beef + MP

Up to one additional choice per course is available. Surcharges will apply to the menu price for the full group.

Surcharges for add-ons and protein upgrades will apply to the menu price for the full group.

Menu is subject to change without notice due to seasonality and availability.

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DROP-OFF & BUFFET

SALADS

chef's green salad, seasonal shaved vegetables, citrus vinaigrette	6.5 / person
caesar salad, baby romaine, grilled lemon, crispy bacon, cashew caesar dressing	6.5 / person
kale and farro salad, smoked almonds, goat cheese, honey lemon vinaigrette	8.6 / person
tri-colour roasted cauliflower, fennel tops, smoked halloumi, brown butter vinaigrette	8.6 / person
salmon sushi salad, brown rice, avocado, citrus soy vinaigrette	9.6 / person
cobb salad, hard boiled egg, buttermilk dressing, avocado – <i>choice of protein: chicken or seafood</i>	12 / person
duck salad, vermicelli noodles, crispy duck, peanuts, crunchy vegetables, tahini dressing	12 / person

MAINS

herb and lemon roasted chicken	16 / person
coconut and ginger curry – <i>choice of protein: chicken or rockfish</i>	16 / person
beef bolognese lasagna, tomato, basil	16 / person
buttermilk fried chicken “a la nightingale”, buttermilk ranch	18 / person
slow braised beef shortribs, soy and sichuan pepper broth, cilantro	18 / person
smoked brisket, sauerkraut, mustard, pickles	18 / person
duck confit legs, cherry jus	18 / person

VEGETARIAN MAINS

eggplant parmigiana	16 / person
coconut and ginger curry with paneer	16 / person

SIDES

jasmine rice	6 / person
roasted seasonal vegetables	6 / person
roasted fingerling potatoes	6 / person
buttered pomme purée	6 / person
shredded carrot and raisins salad	6 / person
cheddar and chive biscuit	6 / person
corn bread	6 / person

DESSERTS

dark chocolate avocado pudding	5.5 / each
milk chocolate, pear, walnut	6.2 / each
tahitian vanilla	6.2 / each
dark chocolate, raspberry, vanilla	6.2 / each
passion fruit, coconut, white chocolate cheesecake	6.2 / each
pineapple, coconut and white chocolate tart	6.2 / each



DROP-OFF & BUFFET

PLATTERS

seasonal sliced fruits	7 / person
crudités – choice of dip: classic ranch or cashew curry hummus	7 / person
salad roll – choice of protein: chicken, prawn or vegetarian	9 / person
bread and dips – artichoke verde, yogurt labneh, caramelized onions and cream cheese	11 / person
antipasti – artichokes, olives, tomatoes, grilled vegetables	13 / person
burrata, truffle honey, rosemary and sea salt lavash	16 / person
smoked and cured fish, crème fraîche, capers, pickles, crostini	17 / person
cheese and charcuterie	17 / person
melon and prosciutto	18 / person

PLATTER ADD-ONS

northern divine caviar	MP
shaved fresh truffle	MP
burrata	MP
lavash	MP

SEAFOOD PLATTER

oysters, tuna gomaе, scallop ceviche, prawns, seaweed salad
horseradish cocktail sauce, mignonette, lemon

small (4 – 6 guests) \$108 medium (8 – 10 guests) \$180 large (15 – 18 guests) \$325

ENHANCED ADD-ONS

chilled lobster	MP
dungeness crab	MP

Menu is subject to change based on seasonal availability.

A minimum 6 person order per selection and a minimum order of \$150 (pre-tax and service charge) overall is required.

Kindly note that 3 business days advance notice is required for all orders.

Prices are subject to 5% GST and 10% service charge.

Delivery and pick up charges will apply based on location.



STATIONS & SMALL BITES

MEAT

pulled pork bao, radish, pickles	12 / person
bbq beef bao, crispy onion, slaw	12 / person
pulled beef taco, salsa, cilantro	12 / person
croque monsieur, ham and gruyère, focaccia	12 / person
tarte flambee, caramelized onions, bacon, sour cream, watercress	14 / person
beef wellington, beef tenderloin, mushroom duxelle, crêpe, puff pastry	16 / person
duck confit, migneron de charlevoix, fig jam grilled cheese	16 / person

SEAFOOD

shrimp salad roll, rice wrap, vermicelli noodles, vegetable slaw, peanut sauce	14 / person
lobster roll, chilled lobster, avocado, mango, scallions, milk bun	16 / person
tuna and dungeness crab, croutons, fennel, dehydrated cherry tomatoes	16 / person

VEGETARIAN

vegetarian taco, salsa, cilantro	12 / person
grilled eggplant cannelloni, chèvre, pine nuts	12 / person
vegetarian salad roll, rice wrap, vermicelli noodles, vegetable slaw, peanut sauce	14 / person

SLIDERS

braised beef shortribs, horseradish, blue cheese, brioche bun, crispy shallots	12 / person
grilled portobello, goat cheese, arugula pesto, handmade biscuit	12 / person
buttermilk fried chicken, "big mac sauce", iceberg, brioche bun	12 / person
mustard glazed salmon, black garlic aioli, sprouts, tomato	12 / person

TEA SANDWICHES *minimum 2 dozen of each selection per order*

chicken salad, scallion, crunchy vegetables – <i>choice of spicy dressing or green goddess dressing</i>	55 / dozen
country ham and gruyère, honey mustard	55 / dozen
house smoked salmon, pickles, dill, cream cheese	55 / dozen
baby shrimp, avocado, mango	55 / dozen
confit tuna niçoise, olives, baby spinach	55 / dozen
cucumber, goat cheese, sprouts	55 / dozen
classic egg salad, watercress, pickled red onions	55 / dozen

Menu is subject to change based on seasonal availability.



STATIONS & SMALL BITES

PLATTERS *minimum 6 person order of each selection per order*

seasonal sliced fruits	7 / person
crudités – <i>choice of dip: classic ranch or cashew curry hummus</i>	7 / person
salad roll – <i>choice of protein: chicken, prawn or vegetarian</i>	9 / person
bread and dips – artichoke verde, yogurt labneh, caramelized onions and cream cheese	11 / person
antipasti – artichokes, olives, tomatoes, grilled vegetables	13 / person
burrata, truffle honey, rosemary and sea salt lavash	16 / person
smoked and cured fish, crème fraîche, capers, pickles, crostini	17 / person
cheese and charcuterie	17 / person
melon and prosciutto	18 / person

PLATTER ADD - ONS

northern divine caviar	MP
shaved fresh truffle	MP
burrata	MP
lavash	MP

SEAFOOD PLATTER

oysters, tuna gomaе, scallop ceviche, prawns, seaweed salad
horseradish cocktail sauce, mignonette, lemon

small (4 – 6 guests) \$108 medium (8 – 10 guests) \$180 large (15 – 18 guests) \$325

ENHANCED ADD - ONS

chilled lobster	MP
dungeness crab	MP

Menu is subject to change based on seasonal availability.

SPRING / SUMMER 2019



PLATTERS & CANAPÉS TO-GO

CANAPÉS *minimum 2 dozen of each selection per order*

melon, prosciutto, lemon balm	48 / dozen
watermelon, feta, cucumber	48 / dozen
chef's assortment breadsticks	48 / dozen
country ham and cheese, cornichon	54 / dozen
wild and cultivated mushroom tart, caramelized onions	54 / dozen
beet terrine, compressed apples, campari pearls	54 / dozen
roquefort mousse, candied walnut	54 / dozen
foie gras gougère, pickled grape, hazelnut	60 / dozen
peppered wagyu carpaccio, rice cracker, mushroom duxelle	60 / dozen
yukon gold potato blini, northern divine caviar, crème fraîche, chives	60 / dozen
lamb tenderloin, chimichurri, dukkah	60 / dozen

TEA SANDWICHES *minimum 2 dozen of each selection per order*

chicken salad, scallion, crunchy vegetables – <i>choice of spicy dressing or green goddess dressing</i>	55 / dozen
country ham and gruyère, honey mustard	55 / dozen
house smoked salmon, pickles, dill, cream cheese	55 / dozen
baby shrimp, avocado, mango	55 / dozen
confit tuna niçoise, olives, baby spinach	55 / dozen
cucumber, goat cheese, sprouts	55 / dozen
classic egg salad, watercress, pickled red onions	55 / dozen

PLATTERS *minimum 5 person order of each selection per order*

seasonal sliced fruits	7 / person
crudités – <i>choice of dip: classic ranch or cashew curry hummus</i>	7 / person
salad roll – <i>choice of protein: chicken, prawn or vegetarian</i>	9 / person
bread and dips – artichoke verde, yogurt labneh, caramelized onions and cream cheese	11 / person
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smoked and cured fish, crème fraîche, capers, pickles, crostini	17 / person
cheese and charcuterie	17 / person
melon and prosciutto	18 / person

Prices are subject to 5% GST and 10% service charge.

Menu is subject to change based on seasonal availability.

No minimum spend for all pick up orders – pick up available at 1780 W 3rd Avenue, Vancouver.

Delivery is available for orders of \$50 and above – delivery and pick up charges will apply based on location.