



## 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

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**artisan pastries** apricot preserve

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

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**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 poached medium, smoked bacon, pork sausage, roasted tomato, mushroom, beans

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

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**hannah brook organic greens**

**fingerling potato** parmesan

**roasted wild mushrooms**

### TO FINISH

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**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 not included.*



## PLATED BREAKFAST

### INDULGE ADD ONS

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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*

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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

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brewed coffee and tea	2 / person
still and sparkling water	3 / person
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

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**assorted fresh fruit and berries** chef's seasonal selection

**artisan pastries** apricot preserve

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

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**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*

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**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 not included.*



## BREAKFAST BUFFET

### INDULGE ADD ONS

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

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

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spicy chicken salad, scallion, crunchy vegetables	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
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smoked and cured fish, crème fraîche, capers, pickles, crostini	17 / person
cheese and charcuterie	17 / person
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still and sparkling water	3 / person
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, salsa verde	54 / dozen
duck confit rillettes, 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, dill, salmon roe	54 / dozen
halibut cheek, fennel salsa verde, rye 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 tofu	48 / dozen
burrata, confit tomato, basil	48 / dozen
roasted brussel sprout, pine nut, pickled grape	48 / dozen
wild and cultivated mushroom tart, 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, pickled pears, apple	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*

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**gazpacho** 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*

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**spice cured pork belly** pineapple relish, cucumber slaw

**housemade cavatelli** summer vegetables, english peas, watercress

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

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**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

**vermicelli noodles salad** 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*

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**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*

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**dark chocolate** cherry, vanilla

**blackberry** white chocolate, anise

**elderflower** orange, cranberry



## PLATED LUNCH

### INDULGE ADD ONS

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bread + \$3

½ lobster tail + \$12

pan seared foie gras + \$18

freshly shaved black truffle + MP

### PROTEIN UPGRADE

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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*

---

**gazpacho** 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** summer vegetables, english peas, watercress

**paella risotto** acquerello rice, lobster, chorizo, 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

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## FAMILY STYLE

\$98.00 per guest

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

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

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- 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** summer vegetables, english peas, watercress

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

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

### ENHANCED MAINS

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

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

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- 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

ADDITIONAL SIDES TO SHARE *additional sides +\$6 each added to the base menu cost*

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**jasmine rice**

**butter pomme purée**

**seasonal vegetables**

**roasted fingerling potatoes**

**cheddar and chives biscuits**

## INDULGE ADD ONS

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bread + \$3

½ lobster tail + \$12

pan seared foie gras + \$18

freshly shaved black truffle + MP

## PROTEIN UPGRADE

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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.*

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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
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
crispy duck salad, vermicelli noodles, peanuts, crunchy vegetables, watercress tahini dressing	12 / person

### MAINS

herb and lemon roasted chicken	16 / person
coconut and ginger curry – <i>choice of protein: chicken, rockfish or halloumi</i>	16 / person
eggplant parmigiana	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

### SIDES

jasmine rice	6 / person
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

lavash	3 / person
northern divine caviar	MP
shaved fresh truffle	MP
burrata	MP

### SEAFOOD PLATTER

oysters, tuna gomaes, 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 steamed bun, radish, pickles	12 / person
bbq beef steamed bun, crispy onion, slaw	12 / person
pulled beef taco, salsa, cilantro, soft shell tortilla ( <i>build your own</i> )	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
yellowfin tuna, gomaе, cucumber	16 / person

### VEGETARIAN

fontina, jam tomato, grilled cheese	9 / 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, crispy shallots	12 / person
grilled portobello, goat cheese, arugula pesto, handmade biscuit	12 / person
buttermilk fried chicken, "big mac sauce", iceberg, handmade biscuit	12 / person
mustard glazed steelhead, black garlic aioli, sprouts, tomato	12 / person

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

spicy chicken salad, scallion, crunchy vegetables	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
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bread and dips – artichoke verde, yogurt labneh, caramelized onions and cream cheese	11 / person
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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

lavash	3 / person
northern divine caviar	MP
shaved fresh truffle	MP
burrata	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

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## 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
roasted brussel sprout, pine nut, pickled grape	48 / dozen
chicken, peanut crumb, miso glaze	48 / dozen
wild and cultivated mushroom tart, caramelized onions	54 / dozen
beet terrine, compressed apples, campari pearls	54 / dozen
roquefort mousse, candied walnut, pickled pears, apple	54 / dozen
smoked country terrine, cornichon, mustard	54 / dozen
duck confit rillettes, fig jam, pistachio	54 / dozen
foie gras gougère, pickled grape, hazelnut	60 / dozen
yukon gold potato blini, northern divine caviar, crème fraîche, chives	60 / dozen
lamb tenderloin, chimichurri, dukkah	60 / dozen

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country ham and gruyère, honey mustard	55 / dozen
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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*

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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 3<sup>rd</sup> Avenue, Vancouver.*

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