Catering Menu
When you choose Nest Catering as your food catering service, you are doing more than providing guests with an amazing experience. You are supporting the AMS of UBC Vancouver, a non-profit society dedicated to the enrichment of student life. All of our proceeds go directly into the AMS to fund student services including Food Bank, Student Health and Dental Plan, and Sexual Assault Support Center.

Owned & operated by the AMS

We are committed to partnering with you in creating exceptional and sustainably responsible experiences for you and your guests.

As part of our catering, we offer a 100% Ocean Wise™ certified menu. To support our environmental initiatives, all of our packaging is 100% recyclable or compostable.
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**Dietary symbols:**  
- v vegetarian
- ve vegan
- gf gluten free

Please note: All prices are per person and do not include taxes, unless otherwise specified. A taxable 15% service charge will apply. Menu and prices may change without notice.
Breakfast

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**Continental Set**

- Chilled juices (orange and apple)
- Sliced seasonal fresh fruit  *ve gf*
- Individual yogurts & granola with dried fruits and nuts  *v*
- Assortment of breakfast pastries  *v*
- Served with butter, jam & cream cheese  *v gf*
- Freshly brewed organic fair trade coffee & selection of teas

Minimum 10 guests  |  $11.95
Gluten free option available upon request for additional charge of $1.00

**European Buffet**

- Chilled juices (orange and apple)
- Sliced seasonal fresh fruit  *ve gf*
- Individual yogurts & granola with dried fruits and nuts  *v*
- Selection of cereals with 2% milk  *v*
- Assortment of breakfast pastries  *v*
- Served with butter, jam & cream cheese  *v gf*
- Assorted sliced meats, cheeses and ripe tomatoes  *gf*
- Free-range hard boiled eggs (served cold)  *v gf*
- Freshly brewed organic fair trade coffee & selection of teas

Minimum 20 guests  |  $14.95
Gluten free option available upon request for additional charge of $1.00

**Sunrise Buffet**

- Chilled juices (orange and apple)
- Sliced seasonal fresh fruit  *ve gf*
- Scrambled eggs with UBC farm herbs  *v gf*
- Crispy hash browns  *v*
- Thick cut bacon  *gf*
- *Pork sausage (substitute turkey sausages +$2 per person)*  *gf*
- Assortment of breakfast pastries  *v*
- Served with butter, jam & cream cheese  *v gf*
- Freshly brewed organic fair trade coffee & selection of teas

Minimum 20 guests  |  $15.95
Gluten free option available upon request for additional charge of $1.00
Breakfast
Plated breakfast menus are available upon request.

Brunch Buffet
Chilled juices (orange and apple)
Sliced seasonal fresh fruit v gf
Individual yogurts & granola with dried fruits and nuts v
Assortment of breakfast pastries v
Served with butter, jam & cream cheese v
Pancakes served with berry compote and maple syrup v
Crispy hash browns v

Eggs Benedict (English muffin, poached eggs and hollandaise sauce)
either "Traditional" Canadian bacon
or "West Coast" house-made salmon gravlax
(Vegetarian Option available upon request)
Thick cut bacon, pork sausages (substitute turkey sausages +$2 per person)
& maple glazed ham gf
Freshly brewed organic fair trade coffee & selection of teas

Minimum 20 guests | $17.95
Gluten free option available upon request
for additional charge of $1.00

Networking Standing Buffet
Chilled juices (orange and apple)

Starters
(select 2 items)

Seasonal whole fruit (1 piece per person) v gf
Individual yogurts & granola with dried fruits and nuts v
House-made “granola energy bars” v
Fruit cups v gf

Pastry items
(select 2 items)

Assorted muffins v
Assorted mini pastries (croissants, custard crowns, apple trellises) v
Croissants (plain and chocolate) v
Savory croissants v
House-made bagels v
Sweet and savory scones v

above items are served with butter, jam and/or cream cheese v

Hot items
(select 2 items)

Mini quiches
Mini tarts v
Mini pancakes served with maple syrup v
Sweet Belgian waffles, fruit compote & maple syrup v

Freshly brewed organic fair trade coffee & selection of teas

Minimum 20 guests | $12.95

| info@ams.ubc.ca | nestcatering.com |
Coffee Breaks

Coffee and Refreshments

Pot of freshly brewed organic fair trade coffee (serves 8 - 10)
$23.50 per pot

Conference urn of coffee (serves 50)
$100 per urn

Pot of tea (serves 8 - 10)
(Organic Earl Grey, Chamomile, Mountain High Chai, Tamayokucha & Peppermint)
$23.50 per pot

Conference urn of tea (serves 50)
$100 per urn

Water service
$4 per pitcher (serves 6)

Chilled fruit juices (orange & apple)
$2.50 per person

Conference-style water stations (serves 40)
$25 per container

Infused water station (serves 40)
Mint & Cucumber
$35 per container
Citrus Medley
$35 per container

Punch (serves 40)

Fruit punch
$90 per serving

House-made iced tea and/or lemonade (serves 40)
$50 per serving

Half portions available upon request
Snacks

Snacks are served on platters or baskets, ideal for a morning or afternoon coffee break.

- Vegetable crudité platter (snack size) \( \text{v gf} \)
  Chef’s selection of fresh market vegetables served with a buttermilk ranch dip
  $4.25 per person

- Nuts and cheese platter (snack size) \( \text{v} \)
  Chef’s selection of deluxe nuts & Canadian cheeses
  $7.50 per person

- Fruit and cheese platter (snack size) \( \text{v} \)
  Chef’s selection of sliced seasonal fresh fruit & Canadian cheeses
  $7.50 per person

- Mixed “pub” snacks & nuts platter \( \text{v} \)
  $1.50 per person

- Blue Chip cookies \( \text{v} \)
  $2.25 per person

- Deluxe dessert tray
  Chef’s selection of assorted pastries, cakes, cheesecakes, trifles and tiramisu \( \text{v} \)
  $4.95 per person

- Assorted muffins \( \text{v} \)
  $2.25 per person

- Assorted mini pastries
  (apple trellises, croissants, custard crowns, cinnamon rolls) \( \text{v} \)
  $3.50 per person, 3 pastries per serving

- Croissants (plain and chocolate) \( \text{v} \)
  $3.75 per person

- House-made bagels with cream cheese \( \text{v} \)
  $3.75 per person

- Loaves (vegan option available) \( \text{v} \)
  $3.25 per person

- Scones (sweet and savory) \( \text{v} \)
  $3.25 per person

- Seasonal whole fruit \( \text{ve gf} \)
  $1.50 per person

- Sliced seasonal fresh fruit platter \( \text{ve gf} \)
  $4.75 per person

- Sweet Belgian waffles, fruit compote & maple syrup \( \text{v} \)
  $5.25 per person

- Yogurt parfaits \( \text{v} \)
  $6 per person

- Free-range hard boiled eggs \( \text{v gf} \)
  $2.25 per person

- Individual yogurts \( \text{v gf} \)
  $2.25 per person

minimum 6 orders per item
minimum 10 orders per platter
Lunch

Sandwiches and Wraps – Assorted Platters

Chef selects an assortment of sandwiches, which are made with a variety of deluxe fillings and meats, served on a variety of freshly baked breads. Sandwich buffet will typically consist of 5 different types of sandwiches selected by the chef.

30% of order will be vegetarian unless otherwise ordered

Gluten Free + $1 per person (sandwiches only)

Minimum order of 10 | $6.95 per person
Gluten free option available upon request for additional charge of $1.00

Sandwiches and Wraps – Individual Selected Choices

Select from the following:

Chicken salad sandwich with dried cranberries, celery and fresh thyme on a Portuguese bun
Shaved roast beef, braised onions and cheddar cheese on a baguette
Classic ham and Swiss cheese, grainy Dijon mustard, lettuce and tomato on croissant
Oven roasted turkey breast, garlic aioli, Havarti cheese, cranberry chutney on cranberry sourdough Smoked salmon bagel with cream cheese, red onions and capers
Slow-poached albacre tuna wrap, Togarashi mayo and celery
Cumin-scented chicken wrap, guacamole, salsa, lettuce and tomato
Roasted Portobello wrap with goat cheese, red peppers, olive tapenade and pesto
Tomato, bocconcini and basil sandwich on ciabatta with sweet balsamic and pesto
Butternut squash salad wrap with cranberries
Egg salad sandwich (or wrap)
Quinoa curry and cauliflower wrap with lettuce and tomato (wrap only)

Minimum order of 10 | $8.50 per person
Gluten free option available upon request for additional charge of $1.00

Salads

Beet & arugula salad with goat cheese and a honey shallot vinaigrette
Greek salad
Organic mixed greens
Israeli couscous

$8.50 per person

Enhance Your Salad

Sliced turkey, roast beef, ham, chicken salad, tuna salad, cumin-scented chicken

$3.50 per selection
Lunch

Boxed Lunches
minimum order of 6 boxes

Menu 1
Choice of sandwich or wrap
Blue Chip cookie or dessert square Bottle of water or soft drink
$11.25 per person
Gluten free option available upon request for additional charge $1.00

Menu 2
Choice of sandwich or wrap
Seasonal salad or organic vegetables  
Vegetables  
Vegetarian Blue Chip cookie or dessert
Bottle of water or soft drink
$14.50 per person
Gluten free option available upon request for additional charge $1.00
Lunch

Networking Standing Buffet

Served with potato wedges, garden salad and condiments

Chef selects an assortment of sandwiches, which are made with a variety of deluxe fillings and meats, served on a variety of freshly baked breads.

Sandwich buffet will typically consist of 5 different types of sandwiches selected by the chef. 30% of order will be vegetarian unless otherwise ordered

Gluten Free + $1 per person (sandwiches only)

Chef selects from the following:

Chicken salad sandwich with dried cranberries, celery and fresh thyme on a Portuguese bun
Shaved roast beef, braised onions and cheddar cheese on a baguette
Classic ham and Swiss cheese, grainy Dijon mustard, lettuce and tomato on croissant
Oven roasted turkey breast, garlic aioli, Havarti cheese, cranberry chutney on cranberry sourdough Smoked salmon bagel with cream cheese, red onions and capers
Slow-poached Albacore tuna wrap, Togarashi mayo and celery
Cumin-scented chicken wrap, guacamole, salsa, lettuce and tomato
Roasted Portobello wrap with goat cheese, red peppers, olive tapenade and pesto
Tomato, bocconcini and basil sandwich on ciabatta with sweet balsamic
Butternut squash salad wrap with cranberries
Egg salad sandwich (or wrap)
Quinoa curry and cauliflower wrap with lettuce and tomato (wrap only)

Minimum 30 guests | $12.95 per person
Lunch

Networking Lunches

Two course seated lunch, including dessert. Includes freshly brewed organic fair trade coffee & selection of teas. Service time is 45 minutes. Minimum 30 guests.

Network Menu One | $23 per person

Pre-set salad
(choice of one)
Butter lettuce with goat cheese, pears, walnuts and garlic chive dressing
Kale Caesar salad with anchovy dressing, focaccia croutons and parmesan cheese
Tomato and bocconcini salad with basil and balsamic dressing

Main Course
(choice of one)
Roasted free-range chicken breast, rosemary au jus, potato gratin and baby carrots
Gourmet burger (beef or veggie) with cheese and all the fixings plus potato wedges
Wild Pacific Albacore tuna with seven-grain rice pilaf, spinach gomae with 5 spice glaze

Network Menu Two | $27 per person

Pre-set salad
(choice of one)
AMS signature seafood chowder with clams, salmon and cod, in a rich cream base
Watermelon and feta salad with cucumber in a honey shallot vinaigrette
Panzanella salad, roasted zucchini, artichokes, olives with a tomato vinaigrette and fresh parsley

Main Course
(choice of one)
Flank steak with braised carrots, mashed potatoes and glace de viande
Wild Pacific salmon filet with seven grain rice pilaf, seasonal vegetables and harissa mayonnaise
Mushroom risotto, fried cauliflower and English peas
Eggplant Parmesan, braised greens and quinoa
Braised lentils with smoked tofu, market vegetables and olive oil

Desserts
(choice of one, served on platters to the table)
Salted caramel and apple tarts
Chocolate brownies and raspberries
Assorted mini cupcakes
Lunch

Buffet Menus

Buffet menus include one dessert choice (see next page). Minimum order for all buffet lunches is 20.

Healthy Lunch
Spinach “beatnik” salad (seeds, nuts, dried fruit, Okanagan goat cheese and balsamic vinaigrette) v gf
Beet & arugula salad and a honey shallot vinaigrette v gf
Tomato caprese salad v gf
Greek salad v gf
Seven-grain rice pilaf with chickpeas and vegetables ve gf
Grilled free-range chicken breast with sauce vierge gf
$24 per person

Greek Lunch
Greek salad with feta cheese and olives v gf
Hummus ve gf and tzatziki v gf with pita bread v
Greek spiced roasted chicken thighs gf
Grilled Mediterranean vegetable platter ve gf
Oven roasted potatoes with lemon and rosemary ve gf
Spanakopita v
$22 per person

Deli Lunch
Chef selects from assorted sandwiches:
(chicken salad, shaved roast beef, ham & Swiss, turkey breast, smoked salmon bagel, albacore tuna wrap, cumin-scented chicken wrap, roasted portobello wrap, tomato bocconcini, butternut squash salad, egg salad, quinoa curry wrap)
Pasta salad with Italian dressing v
Organic greens with chef’s choice of two dressings ve gf
$17 per person

Pasta Lunch
UBC Farm kale Caesar salad with focaccia croutons
Grilled marinated vegetables ve gf
Garlic Bread v
Rigatoni Bolognese
Cheese tortellini, spinach and red pepper in Alfredo sauce v
$20 per person

Fajita Lunch
Organic green salad with cucumber, served with a mango vinaigrette ve gf
Fajita bar includes:
Corn Tortilla gf
Seared carne asada gf
Cumin-scented chicken gf
Roasted peppers and onions ve gf
Sour cream v gf, pico de gallo ve gf and guacamole ve gf
Saffron rice ve gf
$22 per person
Lunch

Buffet Menus

Indian Lunch
Warm naan bread with cucumber yogurt dip  v
Zucchini pakoras  v
Couscous salad with tomato, mint and cardamom  ve
Daal Gosht (lamb with lentils)  or  Murgh Shahi Korma (spicy cashew chicken)  gf
Cumin-scented mixed vegetables  ve gf
Coconut basmati rice  ve gf
$21 per person

Italian Lunch
Minestrone soup  v
Beet & arugula salad with goat cheese and a honey shallot vinaigrette  v gf
Chilled seafood Panzanella salad with spicy tomato vinaigrette
Tomato bruschetta with parmesan  v
Sliced prosciutto with olive oil and arugula  gf
Chilled pasta with seared prawns, spinach, cherry tomatoes and roasted yellow peppers
Wild mushroom flatbreads, bocconcini cheese, white truffle oil  v
Minimum order of 20  |  $27 per person

Desserts
Choose one dessert with your lunch order:
Blue Chip cookie platter  v
Gluten Free Brownies  v gf
Dessert Squares  v
Seasonal whole fruit  ve gf
BBQ Buffet

Burger Buffet  |  $16
All beef patties (5oz) on a Portuguese bun (1 per person)

Served with:
Selection of cheeses (Cheddar, Swiss & Gouda) v gf
Sliced tomato, red onion, butter lettuce & pickles ve gf

Condiments:
Ketchup, mustard, mayo & relish

Sides:
Potato chips (substitute with potato salad +$1) gf
(Vegetarian option available upon request)

BBQ Salmon Buffet  |  $19
5oz portion of grilled wild salmon (1 per person) gf

Served with:
Selection organic greens & chef’s choice of two dressings ve gf

Condiments: Tzatziki v gf

Sides:
Potato salad or corn on the cob (seasonal) v gf
Grilled marinated vegetables ve gf

BBQ Steak Buffet  |  $23
6oz marinated grilled flat iron steak with beef jus (1 per person) gf

Served with:
Selection of cheese (cheddar, Swiss & Gouda) Sliced tomato, red onion & pickles v gf
Butter leaf lettuce ve gf

Condiments: Ketchup, assorted mustards & relish

Side:
Potato salad v gf
Corn on the cob (seasonal or other local vegetables) v gf Grilled marinated vegetables ve gf

Buffets can be a combination of all three buffets.

Minimum order of 20 per selection.
Casual Lunches

Thai chicken curry  *gf*
Glass noodle salad  *ve gf*
Pickled cucumbers  *ve gf*
Steamed rice  *ve gf*
   $19/person

Beef Stew  *gf*
Dinner rolls  *v*
Garden salad with ranch dressing  *v gf*
Roasted mixed vegetables  *ve gf*
   $20/person

Grilled cheese sandwiches (1.5 each)  *v*
Tomato soup  *ve gf*
Garden salad with ranch dressing  *v gf*
   $15/person

Taco lunch (2 each)
Spiced ground beef  *gf*
Tofu sofrito  *ve gf*
Corn shells  *ve gf*
Lettuce, tomato, sour cream, shredded cheese  *v gf*
Spiced tots  *v*
   $19/person

Asian fried chicken
Steamed rice  *ve gf* (substitute pork fried rice +$2)
Sauteed bean sprouts  *ve gf*
Pickled cucumbers  *ve gf*
Green salad with miso vinaigrette  *ve gf*
   $19/person

25 person minimum for all casual lunches

Desserts
Choose one dessert with your casual lunch order:
Blue Chip cookie platter  *v*
Gluten Free Brownies  *v gf*
Dessert Squares  *v*
Seasonal whole fruit  *ve gf*

Complement your lunches with snacks or dessert platters!
See page 7 for options.
Cocktail Parties

Pre-dinner
3 canapés per person
2 cold and 1 hot

After Hours
10 canapés per person
4 cold and 6 hot

Dinner Party
14 canapés per person
6 cold and 8 hot

Cold Canapés

Beef carpaccio with truffle oil, arugula and Grana Padano cheese
$25.50 per dozen

Compressed cucumber with black olive tapenade ve gf
$25.50 per dozen

Roasted yellow pepper moustarda with Okanagan goat cheese v
$25.50 per dozen

Prosciutto-wrapped organic greens gf
$25.50 per dozen

Tomato bruschetta with fresh basil v
$25.50 per dozen

Angus beef tartar with proper garnishes
$32 per dozen

Heirloom tomato caprese skewers v gf
$32 per dozen

House-cured smoked salmon on rye bread with pickled red onions and fried capers
$32 per dozen

Albacore tuna crudo with yuzu vin and Thai chili gf
$32 per dozen

Chilled poached prawns with saffron aioli
$37.50 per dozen

Sous-vide short rib with mustard aioli and pickles gf
$37.50 per dozen

Thai crab rolls
$37.50 per dozen

Fresh shucked oysters with mignonette and basil pearls gf
Market price

Minimum order of 3 dozen per item | priced per dozen
Cocktail Parties

Hot Canapés

- Grilled cheese sandwiches  v  $25.50 per dozen
- Smoked salmon quiche tartlets  $25.50 per dozen
- Quinoa croquettes with Sriracha aioli  v gf  $25.50 per dozen
- Duck confit spring rolls  $32 per dozen
- Butter chicken satay skewers with mango chutney  gf  $32 per dozen
- Pulled pork gougeres  $32 per dozen
- Risotto and parmesan arancini  v  $32 per dozen
- Chicken skewers with Thai sauce  $32 per dozen
- Beer braised pork belly with apple butter  gf  $37.50 per dozen
- Seared scallops on creamed leeks  gf  $37.50 per dozen
- Beef meatballs with cumin-scented yogurt  gf  $37.50 per dozen
- Beef sliders with cheddar, tomato relish, and red onions  Market price
- Dungeness crab cakes with chipotle aioli  Market price
- Lamb lollipops in chimichurri sauce  gf  Market price

Minimum order of 3 dozen per item | priced per dozen
Cocktail Parties

Complement your reception or dinner with a food station in the room!

Food Stations

Carving Stations
Served with a selection of freshly baked rolls with condiments and mustards

- Roasted porchetta with apple butter  gf
  $14 per person
- Prime rib with beef au jus  gf
  Market price
- Boneless leg of lamb with demi glaze and mint jelly  gf
  $14 per person
- Stuffed turkey breast carving with apple and sage stuffing & pan gravy
  $17 per person

Action Stations

- Mashed potatoes, served with gravy, sour cream and chives  v gf
  $6 per person
- Sautéed prawns (5 pieces per person)  gf
  $8.50 per person
- Pasta (chef's choice of pasta with 3 different sauces)
  $8.50 per person
- Beef sliders (1.5 sliders per person)
  $8.50 per person

Minimum 50 guests for stations
Cocktail Parties

Food Platters

Charcuterie Platter
Selection of assorted salami, sausages and house-made terrines Served with mustards, pickles and assorted crackers 
( GLUTEN FREE CRACKERS AVAILABLE UPON REQUEST)
$12 per person

Vegetable Crudités  v  gf
Selection of assorted vegetables
Served with buttermilk ranch dressing
$6 per person

BC Cheese Platter  v
Assortment of The Farm House and Salt Spring Island cheeses
Served with crostini, compotes and mustards
$8 per person

Italian Antipasti
Selection of assorted salamis, grilled marinated vegetables and olives Served with crostini, pickles and mustards
$12 per person

Dessert Stations

Petit fours  v
$2.75 per person

Mini cheesecakes  v
$3 per person

Assorted squares and mini tarts  v
$2.25 per person

Sliced seasonal fresh fruit platter  ve  gf
$4.75 per person
Dinner

À La Carte Menus

Dinner is inclusive of one appetizer, assorted bread rolls, one entrée (a second, vegetarian entrée choice is complimentary) and one dessert, served with freshly brewed organic fair trade coffee and a selection of teas.

The appetizer and dessert selection must be the same for all guests.
Add an additional entrée choice +$15 per person.

Appetizer
(choice of one)

Roasted butternut squash salad with arugula and apple  ve gf
Cucumber and dill salad with smoked albacore tuna  gf
Spinach and strawberry salad with warm goat cheese dressing  gf
Heirloom tomato and bocconcini salad with balsamic drizzle +$3  v gf
BC Dungeness crab cake with fennel and arugula salad +$6
Lobster bisque + $3.50

Entrée
(choice of one)

Grilled sockeye salmon with roasted nugget potatoes and mustard jus  gf
$38 per person (+/- market price)
Pan-roasted chicken supreme with mashed potatoes, glazed carrots and sauce chasseur  gf
$42 per person
Pork chop with German spätzle, mustard and apple jus & braised cabbage
$44 per person
Teriyaki-glazed ling cod with soba noodles, savoy cabbage salad & bok choy
$40 per person
Eggplant parmesan with mustard greens and quinoa  v
$32 per person
Mushroom risotto, fried cauliflower & English peas  v gf
$32 per person
Braised lentils with smoked tofu, market vegetables and olive oil  ve gf
$32 per person

Dessert
(choice of one)

Salted caramel and apple tarts  v
Chocolate brownies & raspberries  v
Selection of BC cheeses with pears and preserves  v
Dinner

Buffet Menus

Create your own buffet menu by selecting from the following à la carte list.
Our buffets are served with a selection of assorted bread rolls.
Maximum service duration for buffets is 2 hours.
Please ask us for additional seasonal menu options.

Salads

- Organic greens with chef’s choice of two dressings  ve gf
- Beet & arugula salad with goat cheese and a honey shallot vinaigrette  v gf
- Antipasti salad (grilled marinated zucchinis, eggplants, olives and artichokes) ve gf
- Greek salad  v gf
- Arugula, pear, walnut and blue cheese salad  v gf
- Tomato caprese salad  v gf
- Israeli couscous salad with mint, dried cranberries and roasted peppers  ve gf
- Calabria pasta salad with olives, artichokes and sundried tomatoes ve

Minimum order of 25   |   2 choices $9.75   |   3 choices $12

Sides

- Steamed UBC farm produce with butter and herbs  v gf
- Roasted local nugget potatoes with rosemary  ve gf
- Steamed and marinated mushrooms  ve gf
- Fried green beans almondine  ve gf
- Seven-grain rice pilaf with chickpeas and vegetables  ve gf
- Roasted Brussels sprouts (when in season, or other local vegetables) v gf add bacon +$3
- Fried cauliflower with lemon and almonds  v gf

Minimum order of 25   |   2 choices $8   |   3 choices $11.50
Dinner

Buffet Menus

Entrées

Classic Choices

House-made beef lasagna
Seafood lasagna
Roasted West Coast cod on miso braised cabbage
Roasted chicken thighs with primavera sauce  gf
Beef or chicken stroganoff
Roasted pork shoulder and onion soubise  gf
Spice-glazed wild BC salmon on bok choy (+/- market price)
Paella with saffron rice, chicken, chorizo, mussels, clams, and prawns  gf
Coq au vin with pearl onions, carrots, and celery roots  gf

1 choice $10 | 2 choices $17

Premium Choices

Roasted porchetta with scalloped potatoes and demi glaze  gf
Roasted rack of pork on barley risotto
Pan-roasted chicken supreme on mashed potatoes  gf
Turkey roulade with sage and dried cranberry stuffing
Slow-braised beef short ribs with braised vegetables  gf
Ocean Wise™ herb-crusted BC halibut (mid-April to mid-October) on zucchini, fennel and tomato  gf
Confit duck legs on potato rōsti  gf
Mustard- & rosemary-crusted lamb sirloin on goat cheese polenta  gf
Upgrade to rack of lamb $12  gf
Roasted sirloin beef with creamed spinach and demi glaze  gf
Upgrade to tenderloin $12  gf

1 choice $13 | 2 choices $20

Vegetarian Choices

Eggplant parmesan  v
Vegetarian lasagna  v
Mediterranean terrine with whipped goat cheese  v
(Vegan option without added cheese)

Braised lentils with smoked tofu, market vegetables and olive oil  ve gf

1 choice $9 | 2 choices $15

Complement your buffet dinner with a carving or action station!  
For details see "food stations" on page 19.
Desserts

Assorted squares and sliced seasonal fresh fruit
Assorted tarts and pies
Assorted petit fours and sliced seasonal fresh fruit
Pecan pie, apple tart, lemon meringue pie and chocolate torte
Assorted cheesecakes
Individual tiramisu
Assorted French pastries +$6

1 choice $6 | 2 choices $9 | 3 choices $12
Beverages

Drinks & Refreshments

Selection of soft drinks (assorted cans of Coke and Pepsi, 7up, etc.), chilled fruit juices (orange & apple), and/or bottled water
$2.50 per person

Specialty soft drinks
Coconut water, San Pellegrino, plain & flavoured
$3.25 per person

Pot of freshly brewed organic fair trade coffee (serves 8 - 10)
$23.50 per pot

Conference urn of coffee (serves 50)
$100 per urn

Pot of tea (serves 8 - 10)
(earl grey, breakfast blend, rooibos, morroccan mint, jasmine green)
$23.50 per pot

Conference urn of tea (serves 50)
$100 per urn

Water service
$4 per pitcher (serves 6)

Conference-style water stations (serves 40)
$25 per container

Infused water station (serves 40)

Mint & Cucumber
$35 per container

Rainbow Citrus
$35 per container

Punch (serves 40)
Fruit punch
$90 per serving

House-made iced tea and/or lemonade (serves 40)
$50 per serving

Half portions available upon request
Beverages

Spirits and Beers

Ask about our signature cocktails to help make your event memorable.

Hosted Standard Bar
Gordon’s
Smirnoff
Seagrams V.O.
Bacardi White/Dark
1 oz $6.50 | 2 oz $9

Hosted Premium Bar
Crown Royal
Johnny Walker Red
Glenfiddich
Grey Goose
Bombay Sapphire
Havana Club 3 años
El Jimador Reposado
1 oz $8 | 2 oz $11.50

Local Beer
Granville Island (English Bay Pale Ale & Island Lager)
$6.50 per bottle

Imported Beer
Stella Artois Belgian Pilsner
$7.50 per bottle

Ciders
Okanagan Springs Premium Assorted Flavours
$6.50 per bottle

Coolers
Palm Bay Assorted Flavours
$6.50 per drink

Cash Bar +$0.75 per drink
Minimum sales of $500 net sales, alternatively $26 per bartender per hour, minimum 4 hours
Beverages

Wines

Please work with our events team to select the wine that best suits your personal tastes, menu selection, the mood of the event, as well as your budget. Our team is available to provide food pairing recommendations to elevate your dining experience.

Sparkling Wine
Gray Monk | Odyssey White Brut | British Columbia VQA
$69 per bottle

House Wine
Calona | Artist Series Cabernet Merlot or Pinot Gris | British Columbia VQA
$32 per bottle | $6.50 per glass

White Wine
Sandhill | Pinot Gris | British Columbia VQA
$49 per bottle
Red Rooster | Chardonnay | British Columbia VQA
$45 per bottle
Raven | Smooth Bright White | British Columbia VQA
$53 per bottle
Gray Monk | Riesling | British Columbia VQA
$53 per bottle
Babich | Sauvignon Blanc | New Zealand
$58 per bottle

Red Wine
Sandhill | Cabernet Merlot | British Columbia VQA
$51 per bottle
Red Rooster | Merlot | British Columbia VQA
$47 per bottle
Raven | Deep Dark Red | British Columbia VQA
$53 per bottle
Gray Monk | Pinot Noir | British Columbia VQA
$56 per bottle
Angus the Bull | Sauvignon Blanc | Australia
$52 per bottle
Frescobaldi | Bordeaux | France
$55 per bottle

Rose Wine
Gray Monk | Latitude 50 Rose | British Columbia VQA
$55 per bottle

Food and beverage is exclusive with our in house caterers. Food items not listed on this menu may be custom created with our culinary team and alcohol items not on this menu may be custom ordered.