Snacks
Minimum order of 10

A LA CARTE

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Seasoned Popcorn</td>
<td>$4</td>
</tr>
<tr>
<td>Hummus &amp; Corn Chips</td>
<td>$7</td>
</tr>
<tr>
<td>Crudité with Ranch</td>
<td>$8</td>
</tr>
<tr>
<td>Seasoned Fries &amp; Ketchup</td>
<td>$6</td>
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<tr>
<td>Potato Wedges &amp; Ketchup</td>
<td>$6</td>
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</tbody>
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POUTINE

$10

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

CHIPS & DIPS

$10

Chive sour cream, salsa, guacamole, corn chips, potato chips

MEDITERRANEAN MEZZE

$16

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

$15
Order in increments of 12 people

1 of each type per person, total 3 pcs
Portobello: grilled portobello, arugula, brie, citrus aioli
Albacore tuna: pepper crusted tuna, wasabi aioli and spinach goma-ae
Pulled pork: chipotle apple braised pork, citrus chipotle aioli, pickled slaw

FLATBREAD STATION

Minimum 6 order of each type
Maximum 2 choice

Roasted mediterranean vegetables, tomato sauce, vegan mozzarella, balsamic drizzle ve $10
Pesto spread, baby gem tomatoes, bocconcini, basil v $12
Wild mushroom, goat cheese crumble, pesto drizzle, arugula v $13
Italian salami, smoked cheddar, prosciutto, shaved parmesan $14
Lunch

Minimum 20 people | Add tomato soup or potato wedges for $5

SANDWICHES

$10

* Minimum 10 sandwich of each type

WRAPS

$10

* Minimum 10 wrap of each type
* Maximum of 3 choice

SIDE SALAD

$7

* Minimum 10 salad of each type
* Maximum of 2 choice

SMOKED TURKEY, cranberry aioli, havarti, lettuce, cucumber, tomato on cranberry loaf

SMOKED HAM, aged cheddar, lettuce, tomato, dijon aioli on freshly baked croissant

SHREDDED JACKFRUIT, homemade Kansas BBQ sauce, vegan cheese, lettuce, tomato, cucumber, red onion ve

ROASTED BUTTERNUT SQUASH, cranberry, citrus, lettuce, tomato, cucumber ve

CAJUN SPICED TOFU, avocado spread, creole dressing, garden greens, tomatoes, cucumber ve

CHICKPEA FALAFEL, black olive hummus, tahini sauce, kale, lettuce, onion, tomatoes, cucumber ve

ORGANIC RED AND WHITE QUINOA, avocado spread, roasted vegetables, spinach, cumin dressing ve

GYRO: shawarma spiced chicken, tzatziki, lettuce, kachumber

CHIPOTLE PULLED PORK, black bean, sautéed onions and pepper, salsa, guacamole, chipotle dressing

ORGANIC MIXED GREENS, shaved heirloom vegetables, fennel, mandarin orange, cranberry vinaigrette ve gf

KALE CAESAR SALAD, roasted garlic & anchovy dressing, parmesan, garlic crouton

GREEK SALAD, cucumber, tomatoes, onion, feta, olives, peppers, oregano dressing vg f

PICKLED BEET SALAD, arugula, goat cheese, mirin vinaigrette vg f

SPINACH SALAD, onion, blue cheese, diced peach, cucumber, pumpkin seeds, lemon vinaigrette vg f

ORZO SALAD, organic rainbow carrots, dill, basil, walnut, celery, lemon vinaigrette vg f

POTATO SALAD, onion, celery, peppers, mustard, bacon, mayonnaise
Buffet
Minimum 10 people  |  Add bread roll and butter for $2  |  Pre-pack the meal for $2

ROMAN CLUB
$15
Kale Caesar salad, roasted garlic & anchovy dressing, parmesan, garlic crouton
Baked penne, sour cream alfredo sauce, onion, peppers, spinach, parmesan
Garlic Bread (1 pc)

ATHENS CLUB
$18
Greek salad, cucumber, tomatoes, onion, feta, olives, peppers, oregano dressing  v gf
Greek spiced roasted chicken thighs (1 ea), Greek tomato salsa with mint and dill  gf
Dill rice  ve gf

DELHI CLUB
$17
Kachumbar 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 (1/2)

VANCOUVER CLUB
$20
Organic mixed greens, shaved heirloom vegetables, fennel, mandarin orange, cranberry vinaigrette  ve gf
Maple grainy mustard marinated and roasted salmon (5oz)
Roasted baby potatoes with garlic, thyme and rosemary
Seasonal vegetables with herbs

LOUISIANA CLUB
$16
Crispy fried boneless chicken leg
Buttermilk and Louisiana spices marinated chicken leg
Spiced potato wedges, ketchup, hot sauce, coleslaw
Desserts
Minimum 10 people

A LA CARTE

<table>
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<tr>
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<tbody>
<tr>
<td>Assorted Blue Chip Cookies</td>
<td>$3.5</td>
</tr>
<tr>
<td>Assorted Bars &amp; Squares</td>
<td>$3.5</td>
</tr>
<tr>
<td>Assorted Cakes &amp; Pastries</td>
<td>$5</td>
</tr>
<tr>
<td>Sliced Fruit &amp; Berries</td>
<td>$5</td>
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</table>
**Beverages**

**NON-ALCOHOLIC**

**Bottled Water and Juice**  
$2.03

**Conference-style Water Stations**  
serves 40  |  $40 per container

**Urn of Coffee or Tea**  
serves 50  |  $80

**Pot of Coffee or Tea**  
serves 8-10  |  $20

**SPIRITS & BEERS**

*Bar prices are subject to 18% service charge, 10% liquor PST and 5% GST*

**Standard Bar**  
1oz $6.5  
Smirnoff Vodka  
Gordon’s Gin  
Seagram’s V.O. Whisky  
Bacardi White/Dark Rum

**Premium Bar**  
1oz $9.5  
Ketel One Vodka  
Bombay Sapphire  
Crown Royal  
Havana Club Anejo Reserva  
Johnny Walker  
El Jimador Reposado

**Local Beer**  
$6.5 per bottle (330ml)  
33 Acres Brewing Co.  
Sunshine - French Blanché (Wheat)  
Ocean - West Coast Pale Ale  
Life - California Common (Lager)  
Molson Canadian

**Premium Beer**  
$9.5 per bottle (330ml)  
Heineken

**Nude Vodka Soda**  
$6.5 per can (355ml)

**Lonetree Cider**  
$6.5 per can (355ml)
Beverages

WINES

All wine bottles are 750ml

| Sparkling Wine | La Scala Spumante | $32.5 per bottle | $8 per glass (5oz) |
| House Wine | Peller Estates, Sauvignon Blanc or Cabernet Merlot, British Columbia VQA | $32.5 per bottle | $6.5 per glass (5oz) |

SIGNATURE COCKTAILS

$10.5 per glass

Minimum order of 20 glasses each

| Mojito | 1oz white rum, lime juice, simple syrup, muddled mint, soda and garnish with lime wheel/mint sprig |
| Lime Margarita | 1oz tequila, bar lime mix, garnish with salt rim and lime wedge |
| West Coast Sunset | 1oz vodka, orange, ginger ale and grenadine garnish 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 |
Beverages

MOCKTAILS

$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 garnish with lime wheel/mint sprig

- **Strawberry Mint Lemonade**
  Lemonade, mint, strawberries, splash of soda water and garnish with strawberry and mint sprig

- **Shirley Temple**
  Orange juice, lemon-lime soda, grenadine and garnish with orange slice

- **Roy Rogers**
  Orange juice, cola, grenadine, and garnish 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.

ALCOHOLIC PUNCH

$190

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) or in dispensers.

Additional labour to be charged for passing.

- **White Sangria**
  3oz wine, 0.5oz liquor, pineapple, apple juice, garnish with orange and lemon slice

- **Red Sangria**
  3oz red wine, 0.5oz liquor, orange, cranberry, garnish with orange and lemon slice

- **Champagne Punch**
  3oz wine, 0.5oz triple sec, peach juice, orange juice

OTHER

- **S. Martinelli & Co**
  Sparkling cider
  $18 per bottle

BAR MINIMUM

Bar minimum $400 (exclusive of gratuity and applicable tax) for every 50 guests, for up to 4 hours of bar service. Bar minimum to increase by $100 for every additional hour after 4 hours of service for every 50 guests.