

*savoury*chef



CASUAL DELIVERY MENU

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We encourage you to call or e-mail us with any inquiries you may have. One of our team members will be happy to assist you with any of your ordering needs.

[info@savourychef.com](mailto:info@savourychef.com)

Please be advised that this menu reflects our CASUAL DELIVERY drop-off menu options. If you are planning for a special event, one of our wedding & event specialist would love to help make your vision for the day come to fruition & introduce you to our innovative special event menus.

# Breakfast

## A La Carte

### **BREAKFAST BASKET - PASTRY ASSORTED**

an assortment of muffins, scones, croissants, brioche, raisin swirl, and loaves. Served with preserves and butter.

(Large) \$3.25 / per person

(Small) \$2.25 / per person

### **BREAKFAST BISCUIT SANDWICH**

#### **Cheddar Bacon**

housemade potato and cheddar biscuit, cheese frittata, with chive, cheddar & bacon.

#### **Zucchini & Tomato (vegetarian)**

house-made potato & cheddar biscuit, cheese, tomato and zucchini frittata

\$7.00 / each

### **BREAKFAST WRAP - SCRAMBLE, POTATO, & HAM (MIN 6)**

flour tortilla filled with hash browns, ham, scrambled eggs. cheese and fresh tomato salsa (vegetarian version available)

\$7.00 / each

### **CAKES - FRUIT BREAD & COFFEE CAKE**

an assortment that changes with the seasons and the whims of our pastry chefs

\$3.25 / each

### **CEREALS - MIXED WITH YOGURT**

a variety of boxed healthy cereals, house-made granola, milk and assorted individual yogurts

\$5.00 / each

### **CROISSANT - WITH PRESERVES**

all butter croissants served with fresh house-made preserves and butter

\$3.25 / each

### **FRUIT SKEWER - KEBAB (MIN 12)**

seasonal fruit skewers

\$2.00 / each

### **MUFFINS**

#### **banana punch**

banana muffins topped with a candied walnut crumble.

#### **blueberry cream-Cheese**

house-made blueberry and cream-cheese muffins.

#### **bread pudding**

individual bread pudding muffins with brandy, currants and dried apricots

#### **gluten free muffin (3.00/each)**

\$2.50 / each

### **QUICHE**

#### **Breakfast Sundried Tomato, Basil & Feta 5" (vegetarian)**

house-made pate brisee dough, sundried tomato, basil, & feta quiche

#### **Breakfast Bacon Cheddar & Chive 5"**

house-made pate brisee dough, smoked bacon, cheddar & chive

#### **Breakfast Smoked Salmon, Feta 5"**

house-made pate brisee dough, smoked salmon, cream cheese & feta

\$8.00 / each

### **SCONES**

an assortment of scones Cheese and Chive, Chocolate, Currant, Original

\$2.50 / each

### **TURNOVER**

#### **Mushroom & Herb Cream Cheese (Min 6) (vegetarian)**

savoury breakfast turnover with mushrooms, and herb cream cheese.

#### **Spinach & Feta Cheese (Min 6) (vegetarian)**

savoury turnover with spinach and feta cheese.

#### **Sundried Tomato & Goat Cheese (Min 6) (vegetarian)**

savoury turnover with sun dried tomato & goats cheese

\$3.50 / each

### **VIENNOISERIE BASKET**

an assortment of butter croissant, chocolate hazelnut croissant, raisin swirl, emmental twist, fruit danishes, and breakfast brioche

(Large) \$3.25 / per person

(Small) \$2.25 / per person

### **WHOLE FRUIT**

whole Apple, Banana, Orange, or Pear

\$1.50 / each

### **YOGURT PARFAIT WITH FRUIT (MIN 4)**

almond granola, honey yogurt and fresh seasonal fruit salad presented in a glass.

\$5.50 / each

## **Breakfast Kits**

### **Breakfast Biscuits Kit**

**\$13.50 per serving**

#### **BREAKFAST BISCUIT SANDWICH - CHEDDAR BACON**

housemade potato and cheddar biscuit, cheese frittata, with chive, cheddar & bacon (vegetarian option available)

#### **PLATTER - SEASONAL FRUIT SELECTION**

grapes, blackberries, raspberries, blueberries, pineapples, and assorted melons \*items may change based on availability

#### **CHILLED BEVERAGES - BREAKFAST JUICES**

### **Breakfast Quiche Kit (Vegetarian)**

**\$12.50 per serving**

#### **QUICHE - SUNDRIED TOMATO, BASIL, FETA 5"**

rich custard, sundried tomato, basil, and feta quiche

#### **PLATTER - SEASONAL FRUIT SELECTION**

grapes, blackberries, raspberries, blueberries, pineapples, and assorted melons \*items may change based on availability

#### **CHILLED BEVERAGES - BREAKFAST JUICES**

### **Breakfast Hot Wrap Kit**

**\$13.50 per serving**

#### **BREAKFAST WRAP - SCRAMBLE, POTATO, & HAM (MIN 6)**

flour tortilla filled with hash browns, ham, scramble eggs, cheese and fresh tomato salsa (vegetarian option available)

#### **PLATTER - SEASONAL FRUIT SELECTION**

grapes, blackberries, raspberries, blueberries, pineapples, and assorted melons \*items may change based on availability

#### **CHILLED BEVERAGES - BREAKFAST JUICES**

### **Breakfast Savoury Turnovers Kit (Vegetarian)**

**\$7.50 per serving**

#### **TURNOVER - MUSHROOM & HERB CREAM CHEESE (MIN 6)**

savoury breakfast turnover with mushrooms, and herb cream cheese

#### **TURNOVER - SPINACH & FETA CHEESE (MIN 6)**

savoury turnover with spinach and feta cheese

#### **TURNOVER - SUNDRIED TOMATO & GOAT CHEESE (MIN 6)**

savoury turnover with sun dried tomato & goats cheese

#### **PLATTER - SEASONAL FRUIT SELECTION**

grapes, blackberries, raspberries, blueberries, pineapples, and assorted melons \*items may change based on availability

#### **CHILLED BEVERAGES - BREAKFAST JUICES**

### Continental Breakfast Kit (Large)

**\$7.00 per serving**

**BREAKFAST BASKET - PASTRY ASSORTED (LARGE)**

an assortment of Muffins, Scones and Croissants. Served with house-made preserves and butter

**PLATTER - SEASONAL FRUIT SELECTION**

grapes, blackberries, raspberries, blueberries, pineapples, and assorted melons \*items may change based on availability

**CHILLED BEVERAGES - BREAKFAST JUICES**

### Continental Breakfast Kit (Small)

**\$6.00 per serving**

**BREAKFAST BASKET - PASTRY ASSORTED (SMALL)**

muffins, Scones and Croissant Assorted. Served with house made preserves and butter

**PLATTER - SEASONAL FRUIT SELECTION**

grapes, blackberries, raspberries, blueberries, pineapples, and assorted melons \*items may change based on availability

**CHILLED BEVERAGES - BREAKFAST JUICES**

### Viennoiserie Pastry Kit (Large)

**\$7.75 per serving**

**VIENNOISERIE BASKET (LARGE)**

an assortment of butter croissant, chocolate hazelnut croissant, raisin swirl, emmental twist, fruit danishes, and breakfast brioche

**PLATTER - SEASONAL FRUIT SELECTION**

grapes, blackberries, raspberries, blueberries, pineapples, and assorted melons \*items may change based on availability

**CHILLED BEVERAGES - BREAKFAST JUICES**

### Viennoiserie Pastry Kit (Small)

**\$6.75 per serving**

**VIENNOISERIE BASKET (SMALL)**

Butter croissant, pain au chocolat, raisin swirl, double chocolate swirls, assorted fruit danishes, almond croissant and apple turnovers

**PLATTER - SEASONAL FRUIT SELECTION**

grapes, blackberries, raspberries, blueberries, plus pineapples, assorted melons \*items may change based on availability

**CHILLED BEVERAGES - BREAKFAST JUICES**

## Break Out Kits (AM & PM)

### Break One Kit (Min 15)

**\$7.00 per serving**

#### **HOMESTYLE COOKIES - ASSORTED VARIETY**

mixed homestyle cookies, chocolate earl grey, vegan oatmeal raisin, walnut orange, chocolate chip hazelnut

#### **PLATTER - SEASONAL FRUIT SELECTION**

grapes, blackberries, raspberries, blueberries, pineapples, and assorted melons \*items may change based on availability

#### **CHILLED BEVERAGES - BOTTLED WATER**

### Break Two Kit (Min 15)

**\$6.00 per serving**

#### **CAKES - FRUIT BREAD & COFFEE CAKE**

an assortment of fruit bread, coffee cakes, and loaves - seasonally changing

#### **PLATTER - SEASONAL FRUIT SELECTION**

grapes, blackberries, raspberries, blueberries, pineapples, and assorted melons \*items may change based on availability

#### **CHILLED BEVERAGES - BOTTLED WATER**

### Break Three Kit (Min 15)

**\$6.00 per serving**

#### **PLATTER - SEASONAL FRUIT SELECTION**

grapes, blackberries, raspberries, blueberries, plus pineapples, assorted melons \*items may change based on availability

#### **BISCOTTI (2PCS)**

chef biscotti selection, comes in packs of two (2)

#### **DESSERTS ASSORTED - SMALL**

tarts and squares such as; rocky road, lemon bars, chewy walnut brownies, caramel nut bars, cake squares, nanaimo bars, raspberry cheesecake bars, date squares, and berry tarts

#### **CHILLED BEVERAGES - BOTTLED WATER**

## Lunch & Dinner

### Entrée Salads

#### CAESAR

crisp baby romaine hearts and croutons tossed with a classic housemade Caesar dressing, shavings of grana padano cheese, garlic and lemon

\$8.00 / entree size | \$16.00 / with roasted chicken breast

#### CHICKPEA & QUINOA 'TABBOULEH'

chickpea, quinoa, kale, parsley, tomato and red onion with a citrus vinaigrette

\$8.00 / entree size | \$16.00 / with roasted chicken breast

### Share Salads

#### ASIAN SLAW

red and green cabbage, carrot, radish, cucumber, edamame, green onion and sesame seeds with a miso sesame dressing

\$4.00 / per person

#### BLACK BEAN & CORN

a mixture of crunchy vegetables, black bean, corn, and a spicy mexican vinaigrette

\$4.00 / per person

#### CAESAR (MIN 6)

crisp baby romaine hearts and croutons tossed with a classic housemade Caesar dressing, shavings of grana padano cheese, garlic and lemon

\$4.00 / per person

#### CHICKPEA & QUINOA 'TABBOULEH' (MIN 6)

chickpea, quinoa, kale, parsley, tomato and red onion, citrus vinaigrette

\$4.00 / per person

#### GREEK

cucumber, pepper, red onions and tomato, olives and feta cheese, red wine and oregano dressing

\$4.00 / per person

#### ROASTED YELLOW & RED BEET

roasted golden and red beets, macedonian feta cheese, mixed greens, fennel, candied walnuts, with a citrus herb vinaigrette.

\$8.50 / entree size | \$16.50 / with roasted chicken breast

#### SEASONAL GREEN

mixed greens, cucumber, red-peppers, baby radish, pumpkin seeds, yellow onion, dried cranberries, with a herb vinaigrette.

\$8.00 / entree size | \$16.00 / with roasted chicken breast

#### NEW POTATO & EGG (MIN 4)

steamed new potatoes, boiled eggs, celery, red onion, dill, and fresh mayo dressing

\$5.00 / per person

#### ORZO & VEGETABLE

orzo pasta, diced vegetables, red wine and oregano vinaigrette

\$5.00 / per person

#### RED NUGGET POTATO & GREEN BEAN

red nugget potatoes with french green beans and julienned peppers, grainy dijon dressing

\$4.00 / per person

#### ROASTED YELLOW & RED BEET (MIN 6)

roasted golden and red beets, macedonian feta cheese, mixed greens, fennel, candied walnuts, with a citrus herb vinaigrette

\$5.00 / per person

#### SEASONAL GREEN (MIN 4)

organic mesclun greens, cucumber, red-peppers, baby radish, pumpkin seeds, green onion, dried cranberries, with a herb vinaigrette

\$4.00 / per person

## SPINACH (MIN 4)

mushrooms, peppers, onions and sliced egg in a poppy seed vinaigrette

\$4.50 / per person

## HEARTY SEASONAL (MIN 4)

This is the ultimate lunch salad! Mixed greens, cabbage, a mix of spiralled veggies and other veggies, beans, and a seasonal dressing.

\$4.50 / per person

## Soups

### BUTTERNUT SQUASH & CAULIFLOWER SOUP (MIN 8)

silky smooth butternut squash and cauliflower soup with fall spices and garlic croutons (vegetarian)

\$5.00 / per person

### CREAM OF WILD MUSHROOM (MIN 8)

creamed wild mushroom soup with a splash of sherry (vegetarian)

\$5.00 / per person

### ITALIAN MINISTRONE (MIN 8)

A traditional tomato based Italian Soup (Vegan)

\$5.00 / per person

## POWER SALAD (MIN )

chopped broccoli, grated carrot, quinoa, lentils, chickpeas, and toasted almonds with a citrus mint vinaigrette

\$4.50 / per person

### RED PEPPER TOMATO SOUP (MIN 8)

vine ripened tomato and red pepper soup (Vegan)

\$5.00 / per person

### THAI CORN & COCONUT SOUP (MIN 8)

a light thai flavoured corn and pulled chicken soup with a slight kick of spice

\$6.00 / per person

## Sandwiches

### "CYO" CREATE YOUR OWN SANDWICH (MIN 6)

cold cuts, pickles, cheese, olives, lettuce, tomatoes, cucumbers and house condiments, served with rustic bread slices and buns

\$9.00 / per person

### DELI SANDWICH - BASKET

served on a variety of breads & loaves, multigrain, sourdough, light and dark rye bread & buns with a variety of fillings {smoked meat, classic

salami, pulled chicken salad, albacore tuna salad, 'Fraser Valley Ham', free-range egg salad, and sun-dried tomato and avocado }

\$6.50 / each

### BAGEL OR CROISSANT SANDWICHES (MIN 6)

same filling as the deli basket sandwiches, but on bagels and butter croissants (vegetarian options included)

\$7.50 / each

## **BAGUETTE - ARTISAN SALAMI & EDAM**

hungarian salami, edam cheese, roasted peppers, and balsamic olive oil

\$8.00 / each

## **BAGUETTE - AVOCADO AND FIRE ROASTED TOMATO**

avocados, marinated and roasted tomatoes, cucumber and pickled red onion with garlic mayonnaise, local edam cheese and greens

\$8.00 / each

## **BAGUETTE - AVOCADO AND FIRE ROASTED TOMATO (VEGAN)**

avocados, marinated and roasted tomatoes, cucumber and pickled red onion with greens, balsamic vinegar and olive oil in baguette

\$8.00 / each

## **BAGUETTE - EGG SALAD CLASSIC**

free-range egg salad sandwich, with mixed greens, and cucumber

\$8.00 / each

## **BAGUETTE - FRASER VALLEY HAM & CHEESE**

All natural 'Fraser Valley' ham with local edam cheese, grainy mustard, herb mayonnaise

\$8.00 / each

## **BAGUETTE - LEMONGRASS PORK (MIN 4)**

lemongrass grilled 'Fraser Valley' pork, roasted garlic cilantro mayonnaise, daikon, pickled carrots, fresh cilantro

\$8.00 / each

## **BAGUETTE - OLIVE OIL POACHED ALBACORE TUNA**

olive oil poached, tuna sandwich, jalapeño cilantro & carrot slaw, seasonal greens, and butter

\$9.00 / each

## **BAGUETTE - PULLED CHICKEN**

roasted chicken, tossed with fresh cilantro and cucumber, roasted garlic mayo

\$8.00 / each

## **BAGUETTE - ROASTED VEGGIE**

balsamic marinated roasted red peppers, zucchini, eggplant, macedonian

feta, seasonal greens, and pickled eggplant

\$8.00 / each

## **BAGUETTE - ROASTED VEGGIE - VEGAN**

balsamic marinated roasted red peppers, zucchini, eggplant, hummus, mixed greens, and pickled eggplant

\$8.00 / each

## **BAGUETTE - SLOW ROASTED BEEF (MIN 4)**

roasted beef sirloin, caramelized onion, seasonal greens, local havarti, horseradish mayo

\$8.00 / each

## **BAGUETTE - TURKEY BACON CLUB**

roasted 'JD Farms' turkey breast, maple bacon, cheddar, and sun-dried tomato mayonnaise

\$8.00 / each

## **BAGUETTE - PEAR & BRIE**

grilled anjou pears, soft double cream brie, pesto mayonnaise and greens on baguette

\$8.00 / each

## **BAGUETTE - SMOKED WILD SALMON (MIN 4)**

"Seafresh" cold smoked and wild OceanWise salmon, dill, lemon and shallot cream cheese with cucumber, greens, on baguette

\$8.50 / each

## **GLUTEN FREE - WHITE / BROWN BREAD**

Any deli sandwich on gluten free bread

\$7.50 / each

## **MINI SANDWICHES (MIN 6)**

mini sandwich buns, made with a variety of fillings, including vegetarian options

\$3.25 / each

## **TEA SANDWICHES - ASSORTED (MIN 24)**

a variety of open faced tea sandwiches (48 Hours Notice)

\$2.00 / each

## Wraps

### **WRAP - ASSORTED (MIN 4)**

mixed wraps, with an assortment of fillings, and vegetarian options

\$7.25 / each

### **WRAP - ROASTED TURKEY**

roasted 'JD Farms' turkey, maple bacon, cheddar and sun-dried tomato mayonnaise in a flour tortilla

\$8.50 / each

## Lunch Bowls (Room Temp)

### **CARNE ASADA (MIN 4)**

thinly sliced and marinated grilled beef with corn & bean salad, crisp tortilla chips, and sour cream

\$15.00 / each

### **GRILLED CHICKEN BREAST WITH ORZO SALAD (MIN 4)**

grilled chicken breast, romesco sauce (roasted red peppers, smoked paprika, almonds and garlic), with orzo salad, and seasonal veg

\$15.00 / each

### **GRILLED TOFU (MIN 4)**

marinated tofu, grilled with red peppers, pickled shitake mushrooms and fresh edamame beans, sushi rice and sesame seeds with a soy and honey glaze (Vegan)

\$15.00 / each

### **PORTOBELLO MUSHROOMS WITH SQUASH (MIN 4)**

marinated portobello mushroom caps grilled until tender, spaghetti squash, feta, cioppoline onion and pine nut (Vegetarian)

\$15.00 / each

### **SUNDRIED TOMATO CHICKEN BREAST (MIN 4)**

roasted chicken breast with sundried tomato pesto, chickpea and quinoa tabouleh, topped with macedonian feta cheese

\$15.00 / each

### **TUNA NICOISE (MIN 4)**

classic albacore tuna 'nicoise' salad, with boiled egg, potatoes, green beans, tomatoes, cucumber, and a seasonal dijon dressing

\$15.00 / each

## Lunch & Dinner Kits (Hot)

## Beef | Braised Short Ribs Kit

**\$19.00 per serving**

### **BEEF - BRAISED SHORT RIBS (MIN 8)**

Sterling Silver' grass-fed beef short ribs, braised in dark soy, ginger, and star anise, braised carrots and daikon

### **WILD RICE PILAF**

wild rice pilaf fragrant wild and basmati rices cooked in a flavourful vegetable broth with dried cranberries

### **SALAD - SEASONAL GREEN**

greens, cucumber, red-peppers, baby radish, pumpkin seeds, yellow onion, dried cranberries, with a herb vinaigrette

**DESSERTS ASSORTED - SMALL**

## Chicken | Baked & Pasta Kit

**\$16.00 per serving**

### **CHICKEN - BAKED PASTA PRIMAVERA (MIN 6)**

baked chicken with fresh vegetables in a roasted onion cream sauce

### **SALAD - SEASONAL GREEN**

greens, cucumber, red-peppers, baby radish, pumpkin seeds, yellow onion, dried cranberries, with a herb vinaigrette

**ARTISAN BREAD AND BUTTER**

**DESSERTS ASSORTED - SMALL**

## Chicken | BBQ & Salad Kit

**\$17.00 per serving**

### **CHICKEN - BBQ BREAST (MIN 6)**

grilled chicken breast basted with a tangy house-made BBQ sauce

### **SALAD - NEW POTATO & EGG**

steamed new potatoes, boiled eggs, celery, red onion, dill, and fresh mayo dressing

### **PLATTER - SEASONAL FRUIT SELECTION**

grapes, blackberries, raspberries, blueberries, pineapples, and assorted melons \*items may change based on availability

**HOMESTYLE COOKIES - ASSORTED VARIETY**

## Chicken | Classic Roasted Kit

**\$18.00 per serving**

### **CHICKEN - CLASSIC ROASTED (MIN 6)**

classic roasted chicken breast with garlic, thyme, olive oil, white wine and honey

### **WILD RICE PILAF**

fragrant wild and basmati rices cooked in a flavourful vegetable broth with dried cranberries

### **ROASTED CARROTS**

baby carrots roasted with olive oil, garlic and a touch of brown sugar

### **SALAD - SEASONAL GREEN**

greens, cucumber, red-peppers, baby radish, pumpkin seeds, yellow onion, dried cranberries, with a herb vinaigrette

**DESSERTS ASSORTED - SMALL**

## Chicken | Coq Au Vin Kit

**\$18.00 per serving**

### **CHICKEN - COQ AU VIN (MIN 8)**

a classic french style stew with 'Farmcrest' chicken leg, red wine, shallots and mushrooms

**WILD RICE PILAF**

fragrant wild and basmati rices cooked in a flavourful vegetable broth with dried cranberries

### **SALAD - SEASONAL GREEN**

greens, cucumber, red-peppers, baby radish, pumpkin seeds, yellow onion, dried cranberries, with a herb vinaigrette

### **DESSERTS ASSORTED - SMALL**

## **Chicken | Moroccan Kebabs Kit (veg available)**

**\$20.00 per serving**

### **CHICKEN - MORROCAN KABOB (MIN 6)**

2 kabobs of boneless, skinless chicken breast marinated in yogurt and morrocan spices, skewered with peppers, onion, olives and apricots

### **WILD RICE PILAF**

fragrant wild and basmati rices cooked in a flavourful vegetable broth with dried cranberries

### **SALAD - SEASONAL GREEN**

greens, cucumber, red-peppers, baby radish, pumpkin seeds, yellow onion, dried cranberries, with a herb vinaigrette

### **PLATTER - SEASONAL FRUIT SELECTION**

grapes, blackberries, raspberries, blueberries, pineapples, and assorted melons \*items may change based on availability

## **Chicken | Stir Fry Noodle Kit (veg available)**

**\$17.00 per serving**

### **CHICKEN - NOODLE STIR FRY (MIN 6)**

Chicken stirfry with udon noodles, cabbage, fresh vegetables, ginger, garlic, and sweet soy

### **SALAD - SEASONAL GREEN**

greens, cucumber, red-peppers, baby radish, pumpkin seeds, yellow onion, dried cranberries, with a herb vinaigrette

### **DESSERTS ASSORTED - SMALL**

## **Chicken | Warm Veg & Pasta Kit**

**\$17.00 per serving**

### **CHICKEN - PASTA WITH SUNDRIED TOMATO (MIN 6)**

Roasted chicken breast, gemelli with fresh vegetables and a sundried

tomato sauce

### **SALAD - SEASONAL GREEN (MIN 4)**

baby arugula, cucumber, red-peppers, baby radish, pumpkin seeds, yellow onion, dried cranberries, with a herb vinaigrette

### **ARTISAN BREAD AND BUTTER**

### **DESSERTS ASSORTED - SMALL**

## **Hot Panini | Broiled Chicken Kit**

**\$15.00 per serving**

### **PANINI HOT - BROILED CHICKEN (MIN 6)**

broiled chicken panini, brie, apple, mayo, grilled on ciabatta.

### **SEASONAL SOUP**

chefs choice - seasonal soup

### **HOMESTYLE COOKIES - ASSORTED VARIETY**

## **Hot Panini | Italian Sandwich Kit**

**\$15.00 per serving**

### **PANINI HOT - ITALIAN SANDWICH (MIN 6)**

Capicollo, roasted peppers, provolone, sunried tomato mayonnaise, grilled on ciabatta

### **SEASONAL SOUP**

chefs choice - seasonal soup

### **HOMESTYLE COOKIES - ASSORTED VARIETY**

## **Hot Wrap | Lemongrass Chicken Kit**

**\$17.00 per serving**

### **WRAP HOT - LEMONGRASS CHICKEN (MIN 6)**

grilled marinated lemongrass chicken breast, mayo, pickled carrot, green onion, and vegetables

### **SALAD - SEASONAL GREEN**

greens, cucumber, red-peppers, baby radish, pumpkin seeds, yellow

onion, dried cranberries, with a herb vinaigrette

### PLATTER - SEASONAL FRUIT SELECTION

grapes, blackberries, raspberries, blueberries, plus pineapples, assorted melons \*items may change based on availability

### DESSERTS ASSORTED - SMALL

## Hot Wrap | Pulled Pork Kit

**\$17.00 per serving**

### WRAP HOT - PULLED PORK (MIN 6)

hand rubbed, slow braised cuban style pork, bbq sauce, shredded slaw, caramelized onions and cheese

### SEASONAL SOUP

chefs choice - seasonal soup

### SALAD - CAESAR

### HOMESTYLE COOKIES - ASSORTED VARIETY

## Lasagna | Beef Bolognese Kit

**\$17.00 per serving**

### LASAGNA - BOLOGNESE (MIN 6)

lasagna pasta layered with bolognese, bechamel and grana padano cheese

### SALAD - CAESAR (MIN 6)

crisp baby romaine hearts and croutons tossed with a classic house-made Caesar dressing, shavings of grana padano cheese, garlic and lemon

### PLATTER - SEASONAL FRUIT SELECTION

grapes, blackberries, raspberries, blueberries, pineapples, and assorted melons \*items may change based on availability

### HOMESTYLE COOKIES - ASSORTED VARIETY

## Lasagna | Roasted Vegetable Kit

**\$17.00 per serving**

### LASAGNA - ROASTED VEG (MIN 6)

slow roasted vegetable lasagna

### SALAD - CAESAR

### PLATTER - SEASONAL FRUIT SELECTION

grapes, blackberries, raspberries, blueberries, pineapples, and assorted melons \*items may change based on availability

### HOMESTYLE COOKIES - ASSORTED VARIETY

## Lasagna | Turkey Al Forno Kit

**\$17.00 per serving**

### LASAGNA - TURKEY AL FORNO (MIN 6)

layers of fresh pasta with tomato turkey sauce, spinach and ricotta cheese and bechamel sauce au gratin

### SALAD - CAESAR

crisp baby romaine hearts and croutons tossed with a classic house-made Caesar dressing, shavings of grana padano cheese, garlic and lemon

### PLATTER - SEASONAL FRUIT SELECTION

### HOMESTYLE COOKIES - ASSORTED VARIETY

## Quesadilla | Chicken or Vegetarian Kit

**\$15.00 per serving**

### QUESADILLA - CHICKEN (MIN 6)

pulled chicken, refried beans, mixed vegetables, cheese and fresh

coriander in a toasted flour tortilla served with sour cream and fresh salsa

**SALAD - BLACK BEAN & CORN**

a mixture of crunchy vegetables, black bean, corn, and a spicy mexican vinaigrette

**PLATTER - SEASONAL FRUIT SELECTION**

grapes, blackberries, raspberries, blueberries, pineapples, and assorted melons \*items may change based on availability

**HOMESTYLE COOKIES - ASSORTED VARIETY**

**Seared Tuna | Salad & Sweet Kit**  
**Lunch & Dinner Kits (Seafood Options - COLD)**  
\$18.00 per serving

**SEARED TUNA WITH KALE (MIN 6)**

classic albacore seared tuna, with olives, tomatoes, sauteed kale, olive oil and poppy seeds (served cold)

**SALAD - SEASONAL GREEN**

greens, cucumber, red-peppers, baby radish, pumpkin seeds, yellow onion, dried cranberries, with a herb vinaigrette

**PLATTER - SEASONAL FRUIT SELECTION**

grapes, blackberries, raspberries, blueberries, pineapples, and assorted melons \*items may change based on availability

**HOMESTYLE COOKIES - ASSORTED VARIETY**

**Herb Salmon | Salad & Sweet Kit**

**\$18.00 per serving**

**HERB BAKED SALMON (MIN 6)**

wild BC salmon baked with lemon, chive and chervil butter, served with a dill yogurt sauce on the side, on a light bed of greens (served cold)

**SALAD - SEASONAL GREEN**

greens, cucumber, red-peppers, baby radish, pumpkin seeds, yellow onion, dried cranberries, with a herb vinaigrette

**PLATTER - SEASONAL FRUIT SELECTION**

grapes, blackberries, raspberries, blueberries, pineapples, and assorted melons \*items may change based on availability

**HOMESTYLE COOKIES - ASSORTED VARIETY**

**Lunch & Dinner Kits (Room Temp)**

### Bagel OR Croissant Sandwich Kit

**\$11.50 per serving**

**BAGEL OR CROISSANT SANDWICHES (MIN 6)**

same filling as the deli basket sandwiches, on bagels and butter croissants. Vegetarian options included

**SALAD - CAESAR**

crisp baby romaine hearts and croutons tossed with a classic house-made Caesar dressing, shavings of grana padano cheese, garlic and lemon

**HOMESTYLE COOKIES - ASSORTED VARIETY**

### Sandwiches, Fruit & Cookies Kit

**\$10.50 per serving**

**DELI SANDWICH - BASKET**

served on a variety of breads & loaves, multigrain, sourdough, light and dark rye bread & buns with a variety of fillings including, smoked meat, classic salami, pulled chickens salad, albacore tuna salad, 'Fraser Valley Ham', curried egg salad, and sun-dried tomato and avocado

**FRUIT SKEWER - KEBAB**

seasonal fruit skewer

**HOMESTYLE COOKIES - ASSORTED VARIETY**

### Turkey Wrap, Fruit & Cookies Kit

**\$12.50 per serving**

**WRAP - ROASTED TURKEY**

roasted 'JD Farms' turkey, maple bacon, avocado and sun-dried tomato mayonnaise in a flour tortilla

**FRUIT SKEWER - KEBAB**

seasonal fruit skewer

**HOMESTYLE COOKIES - ASSORTED VARIETY**

### Wraps, Salad, Fruit & Cookies Kit

**\$13.50 per serving**

**WRAP - ASSORTED (MIN 4)**

mixed wraps, with an assortment of deli meat, and vegetarian options

**SALAD - RED NUGGET POTATO & GREEN BEAN**

steamed red nugget potatoes, with french green beans, and julienned peppers, lemon dill dressing

**FRUIT SKEWER - KEBAB**

seasonal fruit skewer

**HOMESTYLE COOKIES - ASSORTED VARIETY**

## Drop Off Canapés - Room Temp (Min 12 each) - 48 Hour Notice

Please note that this is only a small portion of our event services menu, these items are all appropriate for drop off. Contact us for alternate

suggestions, and full services event organization.

## ASIAN SCALLOP BLT

seared BC Qualicum Bay scallops stuffed with honey'd bacon, cherry tomato, pea sprouts and a ginger miso cream

\$3.00 / each

## BRAISED BEEF PROFITEROLE

braised 'Sterling Silver' beef in a pepper and gruyere crusted gougere with chervil mustard cream and pickled red onion

\$2.25 / each

## BUTTERNUT SQUASH PROFITEROLE

roasted butternut squash, manchego, hazelnuts, with a roasted garlic aioli in a profiterole

\$2.25 / each

## CHINESE STYLE SALAD ROLL

marinated tofu, pickled cucumber, mushrooms and carrot, cilantro, green onion and vermicelli wrapped in a rice paper roll with a lemon miso dip

\$2.25 / each

## DUCK SATAY

skewers of grilled 'Yarrow Meadows Farms' duck marinated with galangal and kaffir lime leaf, served with a sweet chili dipping sauce

\$2.50 / each

## FIG AND GOAT CHEESE TARTS

red wine stewed figs, caramelized onion and local goat cheese on crisp puff pastry.

\$2.25 / each

## LAMB SKEWERS

lamb skewers with tahini yogurt, harissa and red pepper coulis

\$2.50 / each

## PEKING STYLE DUCK

'Yarrow Meadow Farms' duck, in a ginger crepe roll with a spring onion

snap pea salad and chili honey hoisin

\$3.00 / each

## SESAME CHICKEN SKEWERS

black and white sesame crusted 'Maple Hill Farms' chicken skewer with a sweet lemon miso dipping sauce

\$2.50 / each

## SMOKED SALMON TARTARE

savoury smoked salmon with cucumber, dill, red onion and lemon, with a lemon cream in a savoury sesame waffle cup

\$2.50 / each

## STUFFED PEPPADEWS

sweet and spicy peppadew peppers stuffed with feta, pine nuts and roasted garlic

\$2.25 / each

## TANDOORI CHICKEN SKEWER

Moist and juicy tandoori Farmcrest chicken skewers with cilantro raita dipping sauce (mildly spiced)

\$2.50 / each

## TURKEY AND STUFFING (FALL/WINTER)

braised 'JD Farms' turkey leg and Chef Taryn's sage cranberry confitures on a mini bread pudding with crispy sage

\$2.75 / each

## Platters

### ANTIPASTO (GRILLED VEGETABLES)

grilled radicchio, grilled asparagus, grilled zucchini, grilled red pepper, shaved Grano Padano cheese, marinated artichokes, assorted olives, with Terra breads & baguette

\$6.00 / per person

### ANTIPASTO (PREMIUM)

grilled asparagus and eggplant, golden peppadew peppers (spicy), artichoke hearts, prosciutto, house pickled carrots, marinated gigante beans and Terra breads

\$8.00 / per person

### ANTIPASTO (SEASONAL)

genoa salami, grilled zucchini, marinated mushrooms, marinated artichoke hearts, olives, chevre with pesto and roasted peppers, marinated green beans, and Terra breads & baguette

\$8.00 / per person

### CHARCUTERIE - HOUSE-MADE

'Fraser Valley' duck rillettes, 'Maple Hill Farms' chicken liver parfait, 'Fraser Valley' terrine de campagne, housemade confitures, pickled cipollini onions, cornichons, Terra Breads baguette and Terra dried fruit crisps

\$9.00 / per person

### CHEESE (DOMESTIC)

assorted fine local and national cheeses with the season's fruit, nuts, dried fruit, and house-made confitures, Terra breads & crisps

\$5.00 / per person

### CHEESE (INTERNATIONAL)

assorted fine international cheeses with the season's fruit, dried fruit, housemade confitures, with crisps and mixed Terra breads

\$6.25 / per person

### CHINESE CRUDITE

broccoli, green beans, baby carrots, cauliflower and cucumber with a creamy soy garlic, ginger and cilantro dip

\$4.00 / per person

### CURED MEAT & CONDIMENTS BOARD

cured artisan meats - D-Original Sausage Co.: spicy matador, saucisson sec and holstein salami, with our own pate de campagne, olives, manchego & grana padano cheeses, pickled carrots, radishes, mostarda, pear rosemary confiture, cornichons red pepper puree & black olive tapenade. Terra breads and crisps

\$6.00 / per person

### FRUIT & DOMESTIC CHEESE DISPLAY

domestic cheeses & seasonal fruit platter, dried fruits, with organic Terra bread, crisps, and chili crackers

\$5.50 / per person

### HERB MARINATED GOAT CHEESE

herb, garlic and olive oil marinated goat cheese, Terra breads, & crackers.

\$5.25 / per person

### MEAT, CHEESE, CRACKERS & BAGUETTE PLATTER

a mixture of fresh sliced meats (salami, ham, turkey), mixed pickles, olives, and domestic cheeses - with mustard, and mayo, Terra breads & crackers

\$8.00 / per person

### MEZZE SELECTION

mediterranean feta, roasted tomatoes, d-Original Matator salami, pickled eggplant, olives, hummous, lavash chips, and house chili crisps

\$6.50 / per person

### ROASTED BRINED PORK LOIN & MINI BUNS

brined & roasted 'Fraser Valley' pork loin with fresh buns, red onion, and a soy and cilantro mayonnaise

\$7.00 / per person

### ROASTED SPICED NUTS

house roasted nuts: curried cashews, sweet chilli almonds, spiced almonds

\$3.00 / per person

**ROASTED TURKEY**

roasted 'JD Farms' turkey breast with fresh buns, roasted garlic mayonnaise, sage cranberry confiture, and mini-buns.

**\$7.00 / per person**

**SEARED TUNA (ALBACORE)**

seared albacore tuna, pickled ginger, pickled carrots, a daikon and shitake mushroom, soy vinaigrette, wasabi mayonnaise, rice crackers and baby gem lettuce

**\$9.00 / per person**

**SEASONAL FRUIT SELECTION**

grapes, blackberries, raspberries, blueberries, pineapples, and assorted melons \*items may change based on availability.

**\$4.00 / per person**

**SLOW ROAST SLICED BEEF & MINI BUNS**

tender 'Sterling Silver' roast beef with fresh buns and assorted accompaniments: grainy mustard mayonnaise, horseradish and roasted garlic cream, sliced red onion, and mini buns

**\$7.50 / per person**

**SMOKED PACIFIC-NORTHWEST FISH**

cold smoked halibut and albacore tuna, smoked black cod, and spring salmon, capers, red onion and lemon, crostini and Terra bread

**\$7.00 / per person**

**SMOKED WILD SALMON SELECTION**

smoked spring salmon, maple nuggets, fresh lox, salmon jerky, double smoked salmon sticks, lemon confiture, lemon dill cream cheese, & Terra baguette

**\$7.00 / per person**

**TAPAS SELECTION**

serrano ham, mixed olives, toasted salted almonds, manchego cheese, gigantes beans, marinated mushrooms, Terra breads

**\$8.00 / per person**

**TRIO OF DIPS**

baba ghanouj, herb dip, and hummus accompanied by pita crisps & crostini.

**\$4.00 / per person**

**VEGETABLE CRUDITES SELECTION**

baby carrots, cucumber, french green beans, cauliflower, red peppers, radish, and seasonal veg, herbed yogurt dip and hummus

**\$4.00 / per person**

## Desserts & Other

### Sweets

#### **BISCOTTI (2PCS)**

chef biscotti selection, comes in packs of two (2)

\$2.30 / each

\$2.50 / each (wheat free option)

#### **BISCUIT SELECTION**

a selection of shortbreads, sugar cookies, chocolate cookies

1 Serving \$1.30 / per person

#### **BROWNIE - DOUBLE ESPRESSO**

espresso infused double chocolate brownies

\$2.50 / each

#### **CREAM PUFF - 3" - VANILLA CHOCOLATE**

Vanilla pastry cream and whipped cream, chocolate fondant

1 Serving \$3.00 / each

#### **CUPCAKE SMALL - CHOCOLATE & MALTED STOUT (MIN 12)**

rich mini chocolate and stout cupcakes with malted buttercream

\$2.25 / each

#### **COOKIE - WHEAT FREE**

Wheat Free / Gluten Free Cookie

\$2.00 / each

#### **VEGAN LOAF - PUMPKIN, RAISIN, PECAN**

Vegan loafs, pumpkin, raisin & pecan

\$3.00 / each

#### **DESSERTS ASSORTED**

tarts and squares such as; classic lemon tarts, apple cinnamon tarts, chocolate mousse cake, chocolate ganache tarts, berry cheesecake, nugette, macarons, and classic bars. Changes seasonally.

(Large) \$3.50 / per person

(Small) \$2.50 / per person

#### **FINE COOKIES**

##### **Chinese Almond (Minimum 12)**

our contemporary version of the original chinese almond cookie

##### **Chocolate Dipped Madeleines (Minimum 12)**

belgian chocolate dipped, orange zested madeleines

##### **Financier (Minimum 12)**

brown butter financiers, with lemon zest, and almonds - rich and moist mini 'gold bar' cakes

\$1.00 / each

#### **HOMESTYLE COOKIES**

chocolate earl grey, vegan oatmeal raisin, walnut orange, and chocolate chip hazelnut

1 Serving \$2.00

## Snacks

#### **CHIPS - CRISPY POTATO**

old Fashioned house-made crisp cut potato chips, lightly salted and flavoured with cracked pepper

\$2.00 / per person

#### **GRANOLA - BAR**

homemade granola bars, with coconut, toasted oats, cashews, cinnamon, honey, raisins, currants

\$4.00 / each

#### **ROASTED SPICED NUTS (MIN 8)**

house roasted nuts: curried cashews, sweet chilli almonds, spiced almonds.

\$3.00 / per person

#### **TORTILLA CHIPS & HOUSEMADE SALSA (MIN 8)**

house-made tortilla chips, and house-made salsa

\$3.50 / per person

## Dessert Canapes (48 Hours Notice)

### APPLE CARAMEL TARTS (MIN 12)

apple and caramel tart, with frangipane, in a crisp sweet pastry

\$2.25 / each

### CHOCOLATE GANACHE TART (MIN 12)

crisp chocolate tart filled with chocolate ganache & garnished with seasonal fruit & candied orange zest

\$2.75 / each

### EARL GREY MACARONS (MIN 12)

earl grey macaron with dark chocolate ganache

\$2.25 / each

### FIVE-SPICE PROFITEROLES (MIN 12)

Chinese five-spice crusted profiteroles with vanilla pastry cream & seasonal berries

\$2.50 / each

### MINI ECLAIRS (MIN 12)

strawberry, pistachio, vanilla cream | chocolate on chocolate | hazelnut & chantilly cream

\$2.50 / each

### LEMON TARTS (MIN 12)

tangy, lemon curd in a crisp pastry shell with bruleed meringue

\$2.50 / each

### WHITE VERRINE (MIN 12)

vanilla poundcake with white chocolate mousse and lemon chiboust cream, white chocolate shavings in a small votive glass

\$3.00 / each

## Celebration Cakes & Design

### CAKE ART WORK (PER HOUR)

\$30.00 / each

### CELEBRATION CAKES

3 layer sheet cake with your choice of flavour, filling and frosting

16 x 12" Serves approx. 50 \$150.00

16 x 24" Serves approx. 90 - 110 \$275.00

8 x 12" Serves approx. 25 \$80.00

8 x 8" Serves approx 12 \$50.00

8" Rnd Serves approx. 8 \$ 32.00

### CUPCAKE - LARGE (MIN 12)

Large cupcakes, minimum 12 per order

\$4.00 / each

### CUSTOM LOGO ON CUPCAKES (1 WEEKS NOTICE)

Custom logo on our large cupcakes - perfect for any occasion!

\$1.25 / + per cupcake

## Beverages

### Cold

#### COLD ASSORTED BEVERAGES

\$2.25 / each

#### JUICE - 355ML

Apple , Grape or Orange

\$2.25 / each

#### POP - ASSORTED

\$2.25 / each

#### SPRITZER - PELLEGRINO

Aranciata or Limonata

\$2.50 / each

#### SPRITZER - R.W. KNUDSON

No sugar added, assorted flavours

\$2.25 / each

#### WATER - BOTTLED - INDIVIDUAL

\$2.00 / each

#### WATER - SPARKLING - LARGE

\$6.50 / each

#### WATER - SPARKLING - INDIVIDUAL

\$2.50 / each

### Hot

#### CIDER

Air-Pot - 10 Cups. Housemade Apple or Cranberry

\$21.00

#### COFFEE

Air-Pot - Caffè Umbria - Gusto Crema - 10 Cups

\$21.00

#### COFFEE - DE-CAF

Air-Pot - Caffè Umbria - Mezzanotte - Decaf - 10 Cups

\$21.00

#### HOT-CHOCOLATE

Air-Pot - 10 Cups - House-Made

\$25.00

#### TEA

Air-Pot - Two Leaves Organic Teas - 10 Cups

\$21.00

## Policies

### Ordering

We appreciate 48hrs notice when ordering, but inquire with us for any last minute requests. We will try our best.

Upon processing your order, a confirmation will be emailed to you. Please take the time to review the details.

Prices subject to change without notice.

### Delivery Hours

We are open Monday through Saturday. A minimum food order of \$1000 is required for a Sunday function.

### Delivery

We offer free delivery in the downtown core and vicinity on orders in excess of \$200 before tax.

Delivery is available between the hours of 7:00 am to 5:30 pm. Delivery charges outside the designated area and orders under \$200 are determined by your location, time of day and building accessibility. Please ask your event planner for the delivery charge in your area. Delivery is available throughout the lower mainland.

There are no delivery charges for catered functions with service staff.

### Dish Pick-up

All trays, bowls, baskets, platters and serving utensils will be picked up within a few days of the function. Please ensure all trays are clear of food and in one designated area. Any missing or damaged equipment caused by the client will be invoiced separately. Please inform us if any dishes have been moved.

If you require a same day pick up of items, please contact us, as soon as possible for scheduling. An additional charge will apply.

### Payments

All first time clients require a valid credit card for security purposes. Any order requiring staff and/or rentals requires a 50% deposit 2 weeks prior to the event date, and final payment the day of the event. We accept cash, cheques, electronic fund transfers, email e-send, and most major credit cards.

Corporate accounts may be established with our accounting department. All accounts are payable within 15 days.

### Event Planning / Service Functions

One of our event co-coordinators would be happy to assist you with all aspects of planning your event. We can help you with site location, décor, menu planning, wine choices, rentals, staffing, valet, flowers and entertainment, as well as other services to make your event spectacular.

## About Us

Savoury Chef Foods began as a personal catering business and, through the support of a loyal client base, gradually grew to bigger events with more elegant and extravagant menus. From innovative Asian inspired cuisine, to classic favourites, we can concoct delightful meals within a range of culinary genres.

Sourcing local, seasonal ingredients is our team's primary source of inspiration; they believe nothing tastes better than market fresh produce or locally farmed meats, and this ongoing search for the best that BC has to offer drives the continual renewal of all of our menus. This not only contributes to a positive and nutritional dining experience but it also supports small business, local farmers & suppliers. We only use sustainably sourced seafood that are OceanWise and Seachoice approved.

Sharing in the excitement and anticipation of your big event drives us; we genuinely enjoy building relationships with each of our clients and helping in the realization of their unique visions. We love what we do because of the enthusiasm, support and dedication of our clients, guests and vendors.

Savoury Chef Foods is not just a catering company, we are a full service event coordinators as well. We not only provide you with a delicious menu but we can also coordinate other special event necessities such as mobile bartending services, rentals, staff and much more.

## The Team

Youthful, energetic and passionate best describe the team of professionals that Chef Taryn has assembled around herself. With a shared passion for sustainable and local products as well as a drive to bring modern menus & event services to Vancouver, the team at Savoury Chef Foods has quickly garnered a reputation for being some of the best in the industry.

## We are a Featured Caterer at These Venues:

- Vancouver Urban Winery
- Vancouver Lookout
- UBC Boathouse
- Hycroft Mansion
- Waterfall Building
- Nikkei Centre
- Roundhouse Community Centre
- False Creek Yacht Club
- Bill Reid Gallery
- Granville Island Brewery

## Contact Us

1175 Union Street  
Vancouver, BC V6A 2C7

Ph (604) 357-7118

Fx (604) 357-7166

info@savourychef.com

www.savourychef.com

