

*savoury*chef



DELIVERY MENU

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Breakfast

A La Carte

BREAKFAST BASKET - PASTRY ASSORTED

Muffins, Scones and Croissant Assorted.
Served with preserves & 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

Housemade potato & cheddar biscuit, cheese, tomato & zucchini frittata (vegetarian)

\$7.00 / each

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

Flour tortilla (10") filled with hash browns, diced ham, scramble eggs, cheese & tomato sauce.

\$7.00 / each

CAKES - FRUIT BREAD & COFFEE CAKE

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

\$3.00 / each

CEREALS - MIXED WITH YOGURT

various boxed healthy cereals, house-made granola, milk & assorted individual yogurts

\$5.00 / each

CROISSANT - WITH PRESERVES

All butter croissants served with fresh preserves & butter

\$3.25 / each

FRUIT SKEWER - KEBAB - LARGE (MIN 12)

Seasonal fruit skewer

\$3.50 / each

MUFFINS

Banana punch

Banana muffins topped with a candied walnut crumble.

blueberry cream-Cheese

Housemade blueberry & cream-cheese muffins.

bread pudding

individual bread pudding muffins with brandy, currants & dried apricots

\$2.50 / each

QUICHE

Breakfast Sun-Dried Tomato, Basil, Feta 5"

asparagus, mushroom, & white cheddar quiches (5")

Breakfast Bacon, Cheddar, and Chive 5"

housemade quiche with a savoury bacon, aged cheddar, and chive.

Breakfast Smoked Salmon, Dill, and Creamy Feta 5"

housemade quiche with a rich custard, cold smoked salmon, dill, and feta

\$8.00 / each

SCONES

Cheese and Chive, Chocolate, Currant, Ginger and Orange, Original

\$2.75 / each

TURNOVER

Mushroom & Herb Cream Cheese (Min 6)

Savoury breakfast turnover with mushrooms, and herb cream cheese.

Spinach & Feta Cheese (Min 6)

Savoury turnover with spinach and feta cheese.

Sundried Tomato & Goat Cheese (Min 6)

Savoury turnover with sun dried tomato & goats cheese

\$3.50 / each

VIENNOISERIE BASKET

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

(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.

PLATTER - SEASONAL FRUIT SELECTION

grapes, blackberries, raspberries, blueberries, plus pineapples, 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 (10") filled with hash browns, diced ham, scramble eggs, cheese and tomato sauce.

PLATTER - SEASONAL FRUIT SELECTION

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

CHILLED BEVERAGES - BREAKFAST JUICES

Breakfast Quiche 5" Kit

\$12.50 per serving

QUICHE - BREAKFAST SUNDRIED TOMATO, BASIL, FETA 5"

sundried-tomato, basil, and feta - custard quiche (5")

PLATTER - SEASONAL FRUIT SELECTION

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

CHILLED BEVERAGES - BREAKFAST JUICES

Breakfast Savoury Turnovers Kit

\$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, plus pineapples, assorted melons *items may change based on availability

CHILLED BEVERAGES - BREAKFAST JUICES

Continental Breakfast Kit (Large)

\$7.50 per serving

BREAKFAST BASKET - PASTRY ASSORTED (LARGE)

Muffins, Scones and Croissant Assorted. Served with preserves and butter

PLATTER - SEASONAL FRUIT SELECTION

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

CHILLED BEVERAGES - BREAKFAST JUICES

Continental Breakfast Kit (Small)

\$6.50 per serving

BREAKFAST BASKET - PASTRY ASSORTED (SMALL)

Muffins, Scones and Croissant Assorted. Served with preserves and butter (Small)

PLATTER - SEASONAL FRUIT SELECTION

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

CHILLED BEVERAGES - BREAKFAST JUICES

Viennoiserie Pastry Kit (Large)

\$7.75 per serving

VIENNOISERIE BASKET (LARGE)

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

PLATTER - SEASONAL FRUIT SELECTION

grapes, blackberries, raspberries, blueberries, plus pineapples, 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

TURNOVER (SMALL VERSION)

PLATTER - SEASONAL FRUIT SELECTION

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

CHILLED BEVERAGES - BREAKFAST JUICES



Break 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, plus pineapples, assorted melons *items may change based on availability

CHILLED BEVERAGES - BOTTLED WATER

Chilled Beverages (Bottled Water) for Packages

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

Chilled Beverages (Bottled Water) for Packages

Break Two Kit (Min 15)

\$6.00 per serving

CAKES - FRUIT BREAD & COFFEE CAKE

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

PLATTER - SEASONAL FRUIT SELECTION

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

CHILLED BEVERAGES - BOTTLED WATER

Chilled Beverages (Bottled Water) for Packages



Lunch & Dinner

Entrée Salads

ALBACORE TUNA

nicoise albacore tuna, green beans, tomato, potato, olive, egg & onion on mixed greens with a red wine vinaigrette

\$16.00 / entree size

CAESAR

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

\$11.00 / entree size / Add Roasted Chicken: \$16.00

CHICKPEA & QUINOA 'TABBOULEH' (MIN 6)

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

\$10.00 / entree size / Add Roasted Chicken: \$16.00

ROASTED YELLOW & RED BEET

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

\$10.00 / entree size / Add Roasted Chicken: \$16.00

SEASONAL GREEN

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

\$10.00 / entree size / Add Roasted Chicken: \$16.00

Share Salads

ASIAN SLAW

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

\$4.25 / per person

BLACK BEAN & CORN

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

\$4.50 / per person

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

\$5.25 / per person

CHICKPEA & QUINOA 'TABBOULEH' (MIN 6)

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

\$4.50 / per person

GREEK

cucumber, pepper, red onions and tomato, olives and feta cheese, fresh herb, red wine & garlic vinaigrette

\$4.50 / per person

HEARTY SEASONAL

mixed greens, cabbage, a mix of spiralled veggies and other veggies, beans, and a seasonal dressing.

\$4.50 / per person

POWER SALAD

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

\$4.50 / per person

RED NUGGET POTATO & GREEN BEAN

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

\$4.50 / per person

ROASTED ROOT VEGETABLES

roasted root vegetables with a balsamic dressing and shaved grana padano

\$4.50 / per person

Soups

BUTTERNUT SQUASH AND CAULIFLOWER SOUP (MIN 8)

silky smooth butternut squash and cauliflower soup with fall spices and garlic croutons. 10oz Portion.

\$5.25 / per person

CREAM OF WILD MUSHROOM (MIN 8)

creamed wild mushroom soup with a splash of sherry

\$5.25 / per person

ITALIAN MINISTRONE (VEGAN) (MIN 8)

A traditional tomato based Italian Soup. Vegan

\$5.25 / per person

Sandwiches, Wraps & Baguettes

DELI SANDWICH - BASKET (MIN 4)

served on a variety of breads & buns with a variety of fillings including, house roasted beef with havarti, harissa roasted chicken with feta, roasted veggie with hummus (vegan available), house made albacore tuna (we cook our own tuna and don't use canned!), all natural 'Fraser Valley' ham and edam

\$7.00 / each

CROISSANT SANDWICHES (MIN 6)

Same filling as the deli basket sandwiches, but on butter croissants. Vegetarian options included. Vegan available.

\$7.50 / each

ROASTED YELLOW & RED BEET (MIN 6)

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

\$5.50 / per person

SEASONAL GREEN (MIN 4)

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

\$4.50 / per person

RED PEPPER TOMATO SOUP (MIN 8)

Vine ripened tomato and red pepper soup

\$5.25 / per person

THAI CORN & COCONUT SOUP (MIN 8)

a light thai flavoured corn and 'Maple Hill Farms' chicken soup with a slight kick of spice. 10oz Portion

\$6.00 / per person

"CYO" CREATE YOUR OWN SANDWICH (MIN 6)

Our sandwich fillings as well as additional cold cuts, pickles, cheese, olives, lettuce, tomatoes, cucumbers and condiments. Served on rustic bread slices and buns.

\$9.00 / per person

BAGUETTES - MIXED SELECTION (MIN 4)

served on soft white baguettes with a variety of combinations: house roasted beef with havarti, harissa roasted chicken with feta, roasted veggie with hummus (vegan available), house made albacore tuna (we cook our own tuna and don't use canned!), all natural 'Fraser Valley' ham and edam

\$8.00 / each

WRAP - ASSORTED (MIN 4)

Mixed wraps: mediterranean chicken with cucumber, tomato, peppers, onion and feta, southwestern beef with corn and bean, and hearty vegan with broccoli, lentil and chickpeas

\$7.25 / each

GLUTEN FREE - WHITE / BROWN BREAD

DC - gluten free White or Brown Bread sandwich - put filling into the notes, as well as type of bread.

\$8.00 / each

MINI SANDWICHES (MIN 6)

Mini sandwich buns, filled with a variety of fillings, including vegetarian options.

\$3.00 / each

TEA SANDWICHES - ASSORTED (MIN 24)

A variety of open faced, and mini closed sandwiches, presented elegantly. (48 Hours Notice)

\$2.25 / each

Lunch Bowls (Room Temp)

CARNE ASADA (MIN 4)

Thinly sliced grilled beef with corn & bean salad, and crisp tortilla chips

\$15.00 / each

GRILLED CHICKEN BREAST WITH GREEK SALAD (MIN 4)

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

\$15.00 / each

GRILLED TOFU (MIN 4)

marinated tofu, grilled with red peppers, pickled shitake mushrooms and fresh edamame beans, rice noodles 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, pickled red 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

\$16.00 / each

Lunch & Dinner Kits (Hot)

Beef | Braised Short Ribs Kit

\$20.00 per serving

BEEF - BRAISED SHORT RIBS (MIN 8)

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

WILD RICE PILAF

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

SEASONAL GREEN

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

DESSERTS ASSORTED - SMALL

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

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

SEASONAL GREEN

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

ARTISAN BREAD AND BUTTER

mixed bread from Terra Breads, served with sea salt and butter

DESSERTS ASSORTED - SMALL

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

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 - GREEK SALAD

cucumber, pepper, red onions and tomato, olives and feta cheese, fresh herb, red wine & garlic vinaigrette

PLATTER - SEASONAL FRUIT SELECTION

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

HOMESTYLE COOKIES - ASSORTED VARIETY

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

Chicken | Classic Roasted Kit

\$18.00 per serving

CHICKEN - CLASSIC ROASTED (MIN 6)

'maple hill' chicken legs and thighs roasted 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

SEASONAL GREEN

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

DESSERTS ASSORTED - SMALL

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

Chicken | Coq Au Vin Kit

\$18.00 per serving

CHICKEN - COQ AU VIN (MIN 8)

a classic french style stew with 'Maple Hill Farms' chicken leg, red wine, shallots and mushrooms

WILD RICE PILAF

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

SEASONAL GREEN

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

DESSERTS ASSORTED - SMALL

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

Chicken | Moroccan Kebabs Kit

\$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

SEASONAL GREEN

organic mesclun greens, cucumber, red-peppers, baby radish, pumpkin seeds, green 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

Chicken | Stir Fry Noodle Kit

\$17.00 per serving

CHICKEN - NOODLE STIR FRY (MIN 6)

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

SEASONAL GREEN

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

DESSERTS ASSORTED - SMALL

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

Chicken | Sundried Tomato Pasta

\$17.00 per serving

CHICKEN - WARM CHICKEN SALAD (MIN 6)

roasted chicken breast, gemelli with fresh vegetables and a sundried tomato sauce

SEASONAL GREEN

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

ARTISAN BREAD AND BUTTER

mixed bread from Terra Breads, served with sea salt and butter.

DESSERTS ASSORTED - SMALL

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

Hot Panini | Broiled Chicken Kit

\$15.50 per serving

PANINI HOT - BROILED CHICKEN (MIN 6)

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

HOMESTYLE COOKIES - ASSORTED VARIETY

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

SEASONAL SOUP

Chef special seasonal soup. Always vegetarian.

Hot Panini | Italian Sandwich Kit

\$15.50 per serving

PANINI HOT - ITALIAN SANDWICH (MIN 6)

Capicollo, roasted peppers, provolone, grilled on ciabatta.

HOMESTYLE COOKIES - ASSORTED VARIETY

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

SEASONAL SOUP

Chef special seasonal soup. Always vegetarian.

Hot Panini | Vegetarian Sandwich Kit

\$15.50 per serving

PANINI HOT - VEGETARIAN SANDWICH

roasted red peppers, zucchini, eggplant, provolone, pickled eggplant and sundried tomato mayonnaise, on roasted ciabatta.

HOMESTYLE COOKIES - ASSORTED VARIETY

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

SEASONAL SOUP

Chef special seasonal soup. Always vegetarian.

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 veg.

SEASONAL GREEN

organic mesclun greens, cucumber, red-peppers, baby radish, pumpkin seeds, green 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

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

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

CAESAR SALAD

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

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

SEASONAL SOUP

Chef special seasonal soup. Always vegetarian.

Lasagna | Beef Bolognese Kit

\$17.00 per serving

LASAGNA - BOLOGNESE (MIN 6)

lasagna pasta layered with bolognese, bechamel and grana padano cheese.

CAESAR SALAD

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

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

PLATTER - SEASONAL FRUIT SELECTION

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

Lasagna | Roasted Vegetable Kit

\$17.00 per serving

LASAGNA - BOLOGNESE (MIN 6)

lasagna pasta layered with bolognese, bechamel and grana padano cheese.

CAESAR SALAD

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, plus pineapples, assorted melons *items may change based on availability

HOMESTYLE COOKIES - ASSORTED VARIETY

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

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

CAESAR SALAD

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

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

PLATTER - SEASONAL FRUIT SELECTION

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

Quesadilla | Chicken or Vegetarian Kit

\$15.00 per serving

QUESADILLA - CHICKEN OR VEGETARIAN (MIN 6)

Spiced chicken breast, refried beans, mixed vegetables, cheese and fresh cilantro in a grilled flour tortilla served with sour cream and salsa fresca

SALAD - BLACK BEAN & CORN

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

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, plus pineapples, assorted melons *items may change based on availability

Lunch & Dinner Kits (Room Temp)

Baguettes, Fruit & Cookies Kit

\$12.00 per serving

BAGUETTE - MIXED SELECTION

served on soft white baguettes with a variety of combinations: house roasted beef with havarti, harissa roasted chicken with feta, roasted veggie with hummus (vegan available), house made albacore tuna (we cook our own tuna and don't use canned!), all natural 'Fraser Valley' ham and edam

FRUIT SKEWER - KEBAB (MIN 12)

Seasonal fruit skewer

HOMESTYLE COOKIES - ASSORTED VARIETY

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

Croissant Sandwich Kit

\$11.50 per serving

CROISSANT SANDWICHES (MIN 6)

Same filling as the deli basket sandwiches, but on butter croissants. Vegetarian options included.

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

HOMESTYLE COOKIES - ASSORTED VARIETY

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

Sandwiches, Fruit & Cookies Kit

\$11.00 per serving

DELI SANDWICH - BASKET

served on a variety of breads & buns with a variety of fillings including, house roasted beef with havarti, harissa roasted chicken with feta, roasted veggie with hummus (vegan available), house made albacore tuna (we cook our own tuna and don't use canned!), all natural 'Fraser Valley' ham and edam

FRUIT SKEWER - KEBAB (MIN 12)

Seasonal fruit skewer

HOMESTYLE COOKIES - ASSORTED VARIETY

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

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 (MIN 12)

Seasonal fruit skewer

HOMESTYLE COOKIES - ASSORTED VARIETY

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

Room Temp Canapés (Min 24 each) - Contact us for many more options!

ARANCINI

crisp risotto balls stuffed with provolone, sundried tomatoes & basil oil (hot).

\$2.25 / each

ASIAN SCALLOP BLT

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

\$4.00 / each

BRAISED BEEF PROFITEROLE

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

\$2.25 / 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 (hot).

\$2.50 / each

MINI STUFFED POTATOES

baby potatoes stuffed with crushed potato, bacon and shallots, garnished with creme fraiche and chive.

\$2.50 / each

MINI ZUCCHINI ECLAIRS

savoury eclair filled with a sweet and tangy zucchini relish and creamy feta cheese

\$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 (hot).

\$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) (hot).

\$2.50 / each

WILD SALMON SKEWERS

wild BC sockeye salmon with a coriander and orange glaze, garnished with cilantro (hot).

\$2.50 / per person



Platters

ANTIPASTO (GRILLED VEGETABLES)

Grilled radicchio, grilled asparagus, grilled zucchini, grilled red pepper, shaved Grano Padano cheese, marinated artichokes, assorted olives, with crusty artisan bread.

\$6.25 / 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 dried fruit crisps.

\$9.00 / per person

CHEESE (DOMESTIC)

assorted fine local and national cheeses with the season's fruit, nuts, dried fruit, and confitures

\$6.00 / per person

CHEESE (INTERNATIONAL)

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

\$6.50 / per person

CHINESE APPETIZER VEGETABLES

spicy broccoli, marinated shitake mushrooms, zucchini, red peppers, Chinese sausage, smoked tofu, edamame.

\$5.50 / per person

CHINESE CRUDITE

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

\$4.25 / per person

CHINESE STYLE JELLYFISH

sesame flavoured jellyfish, please choose level of spiciness.

\$3.00 / per person

CHINESE STYLE JELLYFISH & BEEF

sesame & chilli jellyfish with cold braised beef & house pickled vegetables.

\$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. Fresh breads and crisps.

\$6.50 / per person

FRUIT & DOMESTIC CHEESE DISPLAY

domestic cheeses & seasonal fruit platter with organic Terra Bread & crisps.

\$6.00 / per person

HERB MARINATED GOAT CHEESE

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

\$6.00 / per person

MARINATED COLD SHELLFISH

black bean mussels, sweet chilli spot prawns, lime and black pepper scallops, pickled vegetables.

\$15.00 / per person

PLOUGHMAN'S BOARD

a mixture of fresh sliced meats (salami, ham, roasted chicken), mixed pickles, olives, and domestic cheeses - with mustard, mayo, crackers, and baguette

\$8.00 / per person

MEZZE SELECTION

Mediterranean feta, roasted tomatoes, d-Original Matator salami, pickled eggplant, olives, hummus, lavash chips.

\$7.00 / per person

PORK TERRINE W/ FIVE SPICE

Inspired by head cheese, 'Fraser Valley' pork terrine served with house pickles.

\$5.50 / 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.

\$3.25 / per person

ROASTED TURKEY

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

\$9.00 / per person

SEARED TUNA (ALBACORE)

Seared albacore tuna, pickled ginger, pickled carrots, a daikon and shitake mushroom, soy vinaigrette, wasabi mayonnaise, crispy wonton and baby gem lettuce.

\$9.00 / per person

SEASONAL FRUIT SELECTION

Grapes, blackberries, raspberries, blueberries, plus pineapples, 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.

\$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 fresh bread.

\$8.00 / 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, & artisan baguette.

\$7.25 / per person

TAPAS SELECTION

Serrano ham, mixed olives, toasted salted almonds, manchego cheese, gigantes beans, marinated mushrooms, ciabatta bread.

\$8.00 / per person

TRIO OF DIPS

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

\$4.25 / 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 \$1.50 / 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

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.

\$3.25 / 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

\$2.75 / 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 (1.5 WEEKS NOTICE)

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

\$1.25 / + per priced cupcake

Beverages

Cold

COLD ASSORTED BEVERAGES

\$2.25 / each

JUICE - 355ML

Apple , Grape or Orange

\$2.50 / each

POP - ASSORTED

\$2.25 / each

SPRITZER - PELLEGRINO

Aranciata or Limonata

\$2.50 / each

SPRITZER - R.W. KNUDSON

\$2.25 / each

WATER - BOTTLED - SMALL

\$2.00 / each

WATER - SPARKLING - LARGE

\$6.50 / each

WATER - SPARKLING - SMALL

\$2.50 / each

SAVOURY CHEF FOODS IS FULLY LICENSED TO
PROVIDE MOBILE BAR SERVICE TO YOUR OFFICE EVENT!

CONTACT US ABOUT YOUR NEXT SPECIAL EVENT:

604-357-7118

WWW.SAVOURCHEF.COM

Hot

CIDER

Air-Pot - 10 Cups. Apple or Cranberry

\$35.00

COFFEE

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

\$21.00

COFFEE - DE-CAF

Air-Pot - Caffee Umbria - Decaf - 10 Cups

\$21.00

HOT-CHOCOLATE

Air-Pot - 10 Cups

\$35.00

TEA

Air-Pot - Arielle - 10 Cups

\$21.00

ESPRESSO BAR

Contact and ask us for more information!

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.

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

We ensure that all items are presented tastefully. 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 the trays, please contact us, as soon as possible to schedule a specific pick up time. 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 to hold the event. Final payment is due the day of the event. We accept cash, cheques, EFT, email e-send, and most major credit cards.

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

Event Planning / Service Functions

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.

Holiday Party & Summer BBQs

Yes we can help! Contact one of our event specialist for more information. We'd love to work with you on your corporate special event.



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 Lookout
- UBC Boathouse
- Hycroft Mansion
- Waterfall Building
- Nikkei Centre
- Roundhouse Community Centre
- False Creek Yacht Club
- Bill Reid Gallery
- Zone Vancouver
- Granville Island Brewery
- Fly Over Canada
- The Permanent Building
- The Imperial

Contact Us

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