

Multi-Course Plated Menu



Place Your Order

info@savourychef.com

604-357-7118

savourychef.com

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How it Works

Select one of our two plated menu options, and customize it to your preferences. Or, select our omakase tasting menu experience, curated by our chef. Once you've made your selection, contact us to place your order and we will create the perfect menu for your event.

Prices exclude staffing, rentals, beverages, applicable taxes and service charges.

Minimum of 30 guests.

OPTION 1

Three-Course Menu

Choose 1 from each category

- (1) First Course
- (1) Main Course
- (1) Side (to be served with your Main Course)
- (1) Dessert

OPTION 2

Four-Course Menu

Choose 1 from each category

- (1) First Course
- (1) Second Course
- (1) Main Course
- (1) Side (to be served with your Main Course)
- (1) Dessert

OMAKASE

Set by the Chef

Not subject to change

DIETARY SYMBOLS GUIDE

Gluten Free ^{GF}

Dairy Free ^{DF}

Contains Nuts ^N

Vegetarian ^{VEG}

Vegan ^V

IMPORTANT - Please Note:

Though we always do our best, we are not a nut free kitchen. As such, we cannot guarantee that items won't contain traces of nuts.

To Place Your Order

Email: info@savourychef.com

Call: 604-357-7118

Or visit: savourychef.com



Plated Menu Options

PLATED MENU

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First Course

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CHOOSE ONE

Spiced Caesar Salad

Baby gem romaine, cured egg yolk, aged parmesan, puff pastry croutons chipotle caesar dressing

Caprese Salad w/ Agua Chile Emulsion

Heirloom baby tomatoes with roasted baby beets and bocconcini paired with an agua chile emulsion topped with balsamic reduction, herb oil, and micro herbs

Heart of Palm & Artichoke Ceviche ^{GF V}

Roasted corn, sweet potato purée, tigre de leche

Chopped Apple Salad (Seasonal) ^{N GF}

Shredded iceberg lettuce, watermelon, apples, feta cheese, walnuts, charred lemon vinaigrette

Second Course

CHOOSE ONE / OPTIONAL ADD-ON

Roast Butternut Squash Soup

Garnished with toasted pumpkin seeds and crème fraîche

Moroccan Chickpea Soup

Flavourful broth with roasted tomatoes, zucchini, and lentils

Gnocchi w/ Mushroom Cream Sauce

Fluffy gnocchi in a wild mushroom infused cream sauce topped with mushrooms, crispy sage, and basil oil

Corn & Coconut Chowder

Aromatic chowder with hints of lemongrass, ginger, and jalapeños

Textures of Mushrooms ^{GF V}

King oyster, fried enoki, fennel and arugula salad, umami emulsion

Main Course

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CHOOSE ONE

Snapper w/ Saffron Beurre Blanc

Snapper in a saffron butter white wine sauce

Salmon in Dashi Cream ^{GF}

Poached Atlantic salmon with a dashi cream sauce

Hunter's Chicken ^{GF}

Chicken breast, tomato, mushroom, wine sauce

Gremolata Beef Flank ^{GF DF}

Marinated beef flank and gremolata sauce of lemon, parsley, and garlic

Beef Tenderloin w/ Mushroom Gratin ^{GF}

Filet of beef baked with a cream based mushroom parmesan gratin

Pork Chop w/ Apple Gastrique ^{GF DF}

Pork chop with a reduced apple gastrique

Fried Cauliflower Steak ^{GF V}

Crispy cauliflower smothered in sweet chili glaze

Stuffed Portobello Medallions ^{GF VEG}

Portobello mushrooms with ratatouille and parmesan cheese

Vegetable Wellington (No side needed) ^V

Puff pastry filled with king oyster mushrooms, lentils, sweet potatoes, garlic, onions and fresh herbs. Served with a sundried tomatoes, butternut squash purée & frisee



Side

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CHOOSE ONE

Select one of the following sides to compliment your entree

Sautéed Greens & Potato Fondant GF DF

Sautéed seasonal greens with duck fat confit potatoes infused with rosemary and thyme

Candied Heirloom Carrots w/ Mashed Potatoes GF

Creamy mashed potatoes with roasted honey glazed carrots

Grilled Broccolini w/ Parsnip Purée DF VEG

Grilled and marinated broccolini with a smooth parsnip purée

Pickled Bok Choy w/ Cannellini Beans GF V

Lightly pickled bok choy with a savoury white bean salad

Dessert

CHOOSE ONE

Berries & Basil GF VEG

Yogurt mousse with strawberry and raspberry compote accompanied by meringue, basil cream, fresh strawberries and basil leaf

Chocolate Torte GF VEG N

Rich and decadent chocolate torte with coffee cream and toasted hazelnut



Set Omakase Menu

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CHEF SET MENU / NO MODIFICATIONS

Caprese Salad w/ Agua Chile Emulsion ^{GF VEG}

Heirloom baby tomatoes with roasted baby beets and bocconcini paired with an agua chile emulsion topped with balsamic reduction, herb oil, and micro herbs

Gnocchi w/ Mushroom Cream Sauce ^{VEG}

House-made gnocchi with pan-seared king oyster mushroom paired with a mushroom cream sauce and topped with pickled, shimeji, crispy sage, and basil oil

Red Snapper w/ Cajun Beans Salad and Parsnip Purée ^{GF DF}

2 oz pan-seared Australian barramundi with a cannellini beans salad tossed in cajun spice paired with a honey-glazed beetroot purée

Yogurt Mousse w/ Berry Compote and Meringue ^{GF VEG}

Whipped greek yogurt mousse with blueberry compote, meringue ice shards, finished with corn flowers

Aburi Pork Jowl w/ Pickled Daikon ^{DF GF}

Miso braised pork jowl with pickled daikon paired with a yuzu dashi glaze finished with shichimi spices

Tumeric Ginger Shot w/ Calamansi Lime ^{GF V}

Palate Cleanser

Lamb El Hanout w/ Fregola Tabbouleh and Mint Butter

Lamb saddle stuffed with sumac, lemon zest rubbed with an el hanout spice rub paired with a tabbouleh fregola salad and finished with lamb demi-glace

It's our pleasure
to serve you.



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