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

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

As part of our catering, we offer a 100% Ocean Wise™ certified menu. To support our environmental initiatives, all of our packaging is 100% recyclable or compostable.
Table of Contents

Breakfast  4
   Continental Set
   European Buffet
   Sunrise Buffet
   Brunch
   Networking Standing Buffet

Coffee Breaks  6
   Morning and Afternoon Breaks
   Snacks & Desserts

Lunch  8
   Sandwiches and Wraps
   Salads
   Boxed Lunches
   Networking Standing Buffet
   Buffet Menus
   BBQ Buffets
   Casual Lunches
   Sushi
   Pizza

Cocktail Parties 17
   Cold Canapés
   Hot Canapés
   Food Stations & Platters

Dinner  21
   À-La-Carte Menus
   Buffet Menus
   Desserts

Beverages  25
   Refreshments
   Spirits and Beer
   Wine List

Dietary symbols:  v vegetarian   ve vegan   gf gluten free

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

Continental Set

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

Minimum 10 guests  |  $11.95

European Buffet

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

Minimum 20 guests  |  $14.95

Sunrise Buffet

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

Minimum 20 guests  |  $15.95
Breakfast

Plated breakfast menus are available upon request.

Brunch Buffet

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

Eggs Benedict (English muffin, poached eggs and hollandaise sauce)
  either ”Traditional” Canadian bacon
  or ”West Coast” house-made salmon gravlax

Thick cut bacon, pork sausages (substitute turkey sausages +$2 per person)
  & maple glazed ham  gf
Freshly brewed organic fair trade coffee & selection of teas
Minimum 20 guests  |  $17.95

Networking Standing Buffet

Chilled juices (orange and apple)

Starters
(select 2 items)
Seasonal whole fruit (1 piece per person)  ve gf
Individual yogurts & granola with dried fruits and nuts  v
House-made ”granola energy bars”  v
Fruit cups  ve gf

Pastry items
(select 2 items)
Assorted muffins  v
Assorted mini pastries (croissants, custard crowns, apple trellises)  v
Croissants (plain and chocolate)  v
House-made bagels  v
Sweet and savory scones  v

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

Hot items
(select 2 items)
Mini quiches
Mini tarts  v
Savory croissants  v
Mini pancakes served with maple syrup  v
Sweet Belgian waffles, fruit compote & maple syrup  v
Freshly brewed organic fair trade coffee & selection of teas

Minimum 20 guests  |  $12.95
Coffee Breaks

Coffee and Refreshments

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

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

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

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

Water service
$4 per pitcher (serves 6)

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

Conference-style water stations (serves 30)
$25 per container

Infused water station (serves 30)

Mint & Cucumber
$30 per container

Rainbow Citrus
$35 per container

Punch (serves 20)

Fruit punch
$35 per serving

Champagne fruit punch
$85 per serving

House-made iced tea and/or lemonade (serves 20)
$25 per serving
Snacks

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

Vegetable crudités platter (snack size)  v gf
Chef’s selection of fresh market vegetables served with a buttermilk ranch dip
$4.25 per person

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

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

Mixed “pub” snacks & nuts platter  v
$1.50 per person

Uppercase cookies  v
$2.25 per person

Deluxe dessert tray
Chef’s selection of assorted pastries, cakes, cheesecakes, trifles and tiramisu  v
$4.95 per person

Assorted muffins  v
$2.25 per person

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

Croissants (plain and chocolate)  v
$3.75 per person

House-made bagels with cream cheese  v
$3.75 per person

Loaves (vegan and banana)  v
$3.25 per person

Scones (sweet and savory)  v
$3.25 per person

Seasonal whole fruit  ve gf
$1.50 per person

Sliced seasonal fresh fruit platter  ve gf
$4.75 per person

Sweet Belgian waffles, fruit compote & maple syrup  v
$5.25 per person

Yogurt parfaits  v
$6 per person

Free-range hard boiled eggs  v gf
$2.25 per person

Individual yogurts  v gf
$2.25 per person

minimum 6 orders per item
minimum 10 orders per platter
Lunch

Sandwiches and Wraps – Assorted Platters
Chef selects an assortment of sandwiches, which are made with a variety of deluxe fillings and meats, served on a variety of freshly baked breads.
Sandwich buffet will typically consist of 5 different types of sandwiches selected by the chef.
30% of order will be vegetarian unless otherwise ordered
Gluten Free + $1 per person (sandwiches only)
Minimum order of 10 | $6.95 per person

Sandwiches and Wraps – Individual Selected Choices
Select from the following:
- Chicken salad sandwich with dried cranberries, celery and fresh thyme on a Portuguese bun
- Shaved roast beef, braised onions and cheddar cheese on a baguette
- Classic ham and Swiss cheese, grainy Dijon mustard, lettuce and tomato on croissant
- Oven roasted turkey breast, garlic aioli, Havarti cheese, cranberry chutney on cranberry sourdough
- Smoked salmon bagel with cream cheese, red onions and capers
- Slow-poached albacore tuna wrap, Togarashi mayo and celery
- Cumin-scented chicken wrap, guacamole, salsa, lettuce and tomato
- Roasted Portobello wrap with goat cheese, red peppers, olive tapenade and pesto
- Tomato, bocconcini and basil sandwich on ciabatta with sweet balsamic
- Butternut squash salad wrap with cranberries
- Egg salad sandwich (or wrap)
- Quinoa curry and cauliflower wrap with lettuce and tomato (wrap only)
Minimum order of 10 | $8.50 per person

Salads
- Beet & arugula salad with goat cheese and a honey shallot vinaigrette
- Greek salad
- Organic mixed greens
- Israeli couscous
$8.50 per person

Enhance Your Salad
Sliced turkey, roast beef, ham, chicken salad, tuna salad, cumin-scented chicken
$3.50 per selection
Lunch

Boxed Lunches
minimum order of 6 boxes

Menu 1

Choice of sandwich or wrap
Uppercase cookie or dessert square
Bottle of water or soft drink

$11.25 per person

Menu 2

Choice of sandwich or wrap
Chef’s seasonal salad or organic vegetables ve gf
Uppercase cookie or dessert square v
Bottle of water or soft drink

$14.50 per person

Organic mixed greens ve gf
Brownie vg f
Bottle of water or soft drink

$15.50 per person
Lunch

Networking Standing Buffet

Served with potato wedges, garden salad and condiments  ve gf

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

Sandwich buffet will typically consist of 5 different types of sandwiches selected by the chef.

30% of order will be vegetarian unless otherwise ordered

Gluten Free + $1 per person (sandwiches only)

Chef selects from the following:

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

Minimum 30 guests  $12.95 per person
Lunch

Networking Lunches

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

Network Menu One | $23 per person

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

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

Network Menu Two | $27 per person

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

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

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

604.822.6540 | inquiry@amscc.ca | amscc.ca | Owned & operated by the A.M.S
Lunch

Buffet Menus

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

Healthy Lunch

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

$24 per person

Greek Lunch

Greek salad with feta cheese and olives v gf
Hummus ve gf and tzatziki v gf with naan bread v
Greek spiced roasted chicken thighs gf
Grilled Mediterranean vegetable platter ve gf
Oven roasted potatoes with lemon and rosemary ve gf
Spanakopita v

$22 per person

Deli Lunch

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

$17 per person

Pasta Lunch

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

$20 per person

Fajita Lunch

Organic green salad with cucumber, served with a mango vinaigrette ve gf

Fajita bar includes:
Seared carne asada gf
Cumin-scented chicken gf
Roasted peppers and onions ve gf
Sour cream, pico de gallo and guacamole vg
Saffron rice ve gf

$22 per person

nest Catering 604.822.6540 | inquiry@amscc.ca | amscc.ca | Owned & operated by the AMS | 12
Lunch

Buffet Menus

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

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

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

Burger Buffet | $16

All beef patties (5oz) on a Portuguese bun (1 per person)

Served with:
- Selection of cheeses (cheddar, Swiss & Gouda)
- Sliced tomato, red onion & pickles

Condiments:
- Ketchup, mustard & relish

Sides: Potato chips
  (substitute with potato salad +$1)

BBQ Salmon Buffet | $19

- 5oz portion of grilled wild salmon (1 per person)

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

Condiments: Tzatziki

Sides:
- Potato salad or corn on the cob (seasonal)

BBQ Steak Buffet | $23

- 6oz marinated grilled flat iron steak with beef jus (1 per person)

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

Condiments: Ketchup, assorted mustards & relish

Side:
- Potato salad
- Corn on the cob (seasonal or other local vegetables)

Grilled marinated vegetables

Buffets can be a combination of all three buffets.

Minimum order of 20 per selection.
Casual Lunches

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

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

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

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

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

25 person minimum for all casual lunches

Desserts
Choose one dessert with your casual lunch order:
Upper case cookie platter  v
Gluten Free Brownies  v gf
Dessert Squares  v
Seasonal whole fruit  ve gf
Lunch

Sushi
Kyoto Platter (42 pieces)
One roll of each of the following:
California, tuna, salmon, kappa, chicken teriyaki, avocado, yam tempura
$27.95 per platter

Osaka Platter (36 pieces, plus 8 nigiri)
One roll of each of the following:
California, tuna, salmon, chicken teriyaki, avocado, yam tempura; plus 8 nigiri
$38.95 per platter

Tokyo Platter (84 pieces plus 8 nigiri)
2 rolls of each of the following: California, chicken teriyaki, avocado, yam tempura, tuna, kappa, and salmon; 4 rolls of each of the following: salmon and tuna; plus 8 nigiri
$69.50 per platter

À-La-Carte rolls available. Please inquire.

Pizza
House-made Pie-R-Squared pizzas, cut into 8 slices
16” pizza with your choice of one regular topping
(pepperoni, ham and pineapple, cheese or vegetarian)
$22 per pizza

Deluxe pizzas
(pulled pork, meat lovers, BBQ chicken, veggie deluxe)
$25 per pizza

Gluten free vegetarian pizzas available. Please inquire.

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

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

After Hours
10 canapés per person
4 cold and 6 hot

Dinner Party
14 canapés per person
6 cold and 8 hot

Cold Canapés

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

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

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

Prosciutto-wrapped organic greens  gf
$25.50 per dozen

Tomato bruschetta with fresh basil  v
$25.50 per dozen

Angus beef tartar with proper garnishes
$32 per dozen

Heirloom tomato caprese skewers  v gf
$32 per dozen

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

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

Chilled poached prawns with saffron aioli
$37.50 per dozen

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

Thai crab rolls
$37.50 per dozen

Fresh shucked oysters with mignonette and basil pearls  gf
Market price

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

Hot Canapés

Grilled cheese sandwiches  v  
$25.50 per dozen

Smoked salmon quiche tartlets  
$25.50 per dozen

Quinoa croquettes with Sriracha aioli  v gf  
$25.50 per dozen

Duck confit spring rolls  
$32 per dozen

Butter chicken satay skewers with mango chutney  gf  
$32 per dozen

Pulled pork gougeres  
$32 per dozen

Risotto and parmesan arancini  v  
$32 per dozen

Chicken skewers with Thai sauce  
$32 per dozen

Beer braised pork belly with apple butter  gf  
$37.50 per dozen

Seared scallops on creamed leeks  gf  
$37.50 per dozen

Lamb merguez meatballs with cumin-scented yogurt  gf  
$37.50 per dozen

Beef sliders with cheddar, tomato relish, and red onions  
Market price

Dungeness crab cakes with chipotle aioli  
Market price

Lamb lollipops in chimichurri sauce  gf  
Market price

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

Food Stations

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

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

- **Roasted porchetta with apple butter**  \( gf \)
  
  $14 per person

- **Prime rib with beef au jus**  \( gf \)
  
  Market price

- **Boneless leg of lamb with demi glaze and mint jelly**  \( gf \)
  
  $14 per person

- **Stuffed turkey breast carving**
  with apple and sage stuffing & pan gravy
  
  $17 per person

Action Stations

- **Mashed potatoes, served with gravy, sour cream and chives**  \( vgf \)
  
  $6 per person

- **Sautéed prawns (5 pieces per person)**  \( gf \)
  
  $8.50 per person

- **Pasta (chef’s choice of pasta with 3 different sauces)**
  
  $8.50 per person

- **Beef sliders (1.5 sliders per person)**
  
  $8.50 per person

Minimum 50 guests for stations
Cocktail Parties

Food Platters

Charcuterie Platter
Selection of assorted salami, sausages and house-made terrines
Served with mustards, pickles and assorted crackers
$12 per person

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

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

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

Dessert Stations

Petit fours \v
$2.75 per person

Mini cheesecakes \v
$3 per person

Assorted squares and mini tarts \v
$2.25 per person

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

À La Carte Menus

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

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

Appetizer
(choice of one)

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

Entrée
(choice of one)

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

Dessert
(choice of one)

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

Buffet Menus

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

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

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

Sides
- Steamed UBC farm produce with butter and herbs v gf
- Roasted local nugget potatoes with rosemary ve gf
- Steamed and marinated mushrooms v gf
- Fried green beans almondine ve gf
- Seven-grain rice pilaf with chickpeas and vegetables ve
- Roasted Brussels sprouts (when in season, or other local vegetables) add +$3.00 bacon v
- Fried cauliflower with lemon and almonds ve gf

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

Buffet Menus

Entrées

Classic Choices

House-made beef lasagna
Seafood lasagna
Roasted West Coast cod on miso braised cabbage
Roasted chicken thighs with primavera sauce  gf
Beef or chicken stroganoff
Roasted pork shoulder and onion soubise  gf
Spice-glazed wild BC salmon on bok choy (+/- market price)
Paella with saffron rice, chicken, chorizo, mussels, clams, and prawns  gf
Coq au vin with pearl onions, carrots, and celery roots  gf
1 choice $10  |  2 choices $17

Premium Choices

Roasted porchetta with scalloped potatoes and demi glaze  gf
Roasted rack of pork on barley risotto  gf
Pan-roasted chicken supreme on mashed potatoes  gf
Turkey roulade with sage and dried cranberry stuffing
Slow-braised beef short ribs with braised vegetables  gf
Ocean Wise™ herb-crusted BC halibut (mid-April to mid-October) on zucchini, fennel and tomato  gf
Confit duck legs on potato rösti  gf
Mustard- & rosemary-crusted lamb sirloin on goat cheese polenta  gf
upgrade to rack of lamb +12  gf
Roasted sirloin beef with creamed spinach and demi glaze  gf
upgrade to tenderloin +12  gf
1 choice $13  |  2 choices $20

Vegetarian Choices

Eggplant parmesan  v
Vegetarian lasagna  v
Mediterranean terrine with whipped goat cheese  v
(Vegan option without added cheese)
Braised lentils with smoked tofu, market vegetables and olive oil  ve gf
1 choice $9  |  2 choices $15

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

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

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

Drinks & Refreshments

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

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

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

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

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

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

Water service
$4 per pitcher (serves 6)

Conference-style water stations (serves 30)
$25 per container

Infused water station (serves 30)
- Mint & Cucumber
  $30 per container
- Rainbow Citrus
  $35 per container

Punch (serves 20)
- Fruit punch
  $35 per serving
- Champagne fruit punch
  $85 per serving

House-made iced tea and/or lemonade (serves 20)
$25 per serving
Beverages

Spirits and Beers

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

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

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

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

Imported Beer
Stella Artois Belgian Pilsner
$7.50 per bottle

Ciders
Okanagan Springs Premium Assorted Flavours
$6.50 per bottle

Coolers
Palm Bay Assorted Flavours
$6.50 per drink

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

Wines

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

Sparkling Wine
Veuve du Vernay | Blanc de Blancs Brut | France
$48 per bottle

House Wine
Cedar Creek | Proprietor’s Red or White | British Columbia
$32 per bottle | $6.50 per glass

White Wine
Count Károlyi | Gruner Veltliner | Hungary
$38 per bottle

Mission Hill | Reserve Pinot Gris | British Columbia
$69 per bottle

Red Wine
Farnese | Fantini Puglia Sangiovese | Italy
$39 per bottle

Red Rooster | Hen House Ruffled Red Bordeaux Blend | British Columbia
$54 per bottle

Mission Hill | Reserve Shiraz | British Columbia
$65 per bottle

Pre-Pour Stations
Wine selection will be made by our events team
$35 per bottle

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

We recognize that certain special events may require external suppliers. Please speak to our events team for landmark and corkage fees.