



Chef Vancouver Breakfast, Lunch & Dinner sample menus

TASTE OF ITALY

Minimum of 30 People

(Less than 30 people, additional / \$ per person)

Dinner / Lunch / Breakfast / Platters / Entrees

Salads:

Wild & gathered greens, berries, mandarin oranges, raspberry vinaigrette

Caesar salad, Chef's Caesar dressing, pesto croutons, smoked bacon bits, Parmigiano-Reggiano

Pasta salad, pesto mayonnaise, pepperoncini, grilled vegetables, goat cheese, basil, aged balsamic vinaigrette, basil

Baby beet salad, slow roasted baby beets, red onion, tarragon vinaigrette

Sicilian fennel salad, fennel, mandarin orange segments, red onion, arugula, orange dressing

Butter lettuce, crumbled blue cheese, sun-dried tomato vinaigrette

Fire-roasted bell peppers, lemon thyme oil

Add additional salad / \$ per person

Platters:

Charcuterie plater, Calabrese salami, capicola, Genoa salami, mortadella, baguette

Grilled vegetable antipasto, artichokes, asparagus, peppers, eggplant, zucchini, rustic French baguette

Italian meet antipasto, prosciutto, calabrese, assorted olives and peppers, fennel in olive oil orange vinegar

Seafood display, mussels, clams, candied smoked salmon, peppered mackerel

Add additional platter / \$ per person

Entrees:

Grilled chicken, Italian herb marinated chicken breast, broiled to perfection, truffle glaze

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Pork scaloppine, pan fried pork loin, capers, white wine reduction, butter crème sauce

Baked salmon, BC wild salmon fillet, capers, lemon, roasted pepper herb butter sauce

Roasted tilapia, Canadian maple smoked bacon, thyme cream sauce

Chicken parmigiana, crispy Italian style gluten free breaded chicken breast, tomato sauce, melted mozzarella cheese

Osso bucco, Amarone braised petit veal shanks, red wine reduction

Baked meat or vegetable lasagna

Pork loin, roasted local farm pork loin, Woodchuck granny smith hard cider glaze

Add additional entree / \$ per person

Buffet includes:

Steamed long grain rice pilaf with spring vegetables

Mash potatoes

Garlic paprika olive oil roast potatoes,

Assorted breads-rolls and butter,

Seasonal vegetables in olive oil,

Sliced seasonal fruit and berries,

Chef Vancouver bakery dessert selection,

Assorted Italian pastries,

Gourmet regular & decaffeinated coffee, assorted teas

TASTE OF ASIA

Minimum of 50 People

(Less than 30 people, additional / \$ per person)

Dinner - / three salads / two entrees

Salads:

Wild & gathered greens, carrot, mandarin oranges, soya or roasted garlic dressing

Thai noodle salad, brown rice noodles, red and green cabbage, carrot, radish, scallion, cilantro, Thai peanut sauce

Romaine lettuce, mango, carrot, green onion, wonton crisps, sweet chili dressing

Sunomono salad, thin rice noodles, baby shrimps, green onion, ginger, soy, sake, rice vinegar

Sweet corn, chili sauce, cilantro, assorted peppers, freshly squeezed lime juice, extra virgin olive oil

Kachumber, thinly sliced tomatoes, cucumber, onion, carrot, chili, cilantro, lemon juice

Caesar salad, turmeric – ginger Caesar dressing, cumin dusted croutons

Add additional salad / \$ per person

Entrees:

Ginger beef, ginger marinated pan-fried beef, assorted Asian vegetables

Butter chicken, yogurt marinated chicken breast, creamy tomato sauce, a traditional East Indian dish

Beef or pork or chicken curry, Thai or Indian style marinated meat in traditional spices, slowly cooked to tenderness, seasoned to perfection

Beef or cod or chicken teriyaki, teriyaki glazed, cooked to perfection, white sesame seeds, scallion

Vegetable chow mein, julienne assorted Asian vegetables, sesame-soy sauce, egg noodles

Fish masala, cod, onion, potatoes, tomatoes, garlic, ginger, chilies, cumin, turmeric, lemon, cilantro

Palak paneer, spinach, ginger-garlic paste, chili, tomatoes, paneer cheese, traditional spices

Chicken or beef biryani, most delicious Indian meal, tender meat in a beautiful spicy gravy, saffron rice, cilantro

Mirin glazed salmon, mirin-soy glazed salmon, green onions, coriander

Add additional entree / \$ per person

Buffet includes:

Naan bread & poppadoms

or

Assorted bread rolls and butter

Sliced seasonal fruit and berries,

Chef Vancouver bakery dessert selection

Gourmet regular & decaffeinated coffee, assorted teas

Choice of one:

Basmati rice with green peas and saffron

Fried rice

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Jeera potatoes

Thai spicy rice

Add pakora & samosa, red & green chutney for reception / \$ per person

All plated Lunch / Dinner / includes ~~all the above courses for dinner course~~ **CREATE YOUR OWN PLATED OPTIONS** and decaffeinated coffee & tea

Soups:

Cream of mushroom soup, button mushrooms, onion, local dairy farm milk, chicken bouillon

Pacific North West seafood chowder, creamy chowder, wild BC salmon, clams, shrimps

Roasted butternut squash soup, roasted butternut squash, Okanagan granny smith apple maple-Dijon cream

Chicken mulligatawny, curry chicken creamy soup, onion, carrot, celery, basmati rice

Starters:

Chef Vancouver salad bowl, mesculin & micro greens, tomato Champagne vinaigrette, seasonal berries, walnuts, cucumbers, tomatoes

Dungeness crab & Pacific shrimp cakes, balsamic reduction, mango-honey corn salsa, cilantro

Farmers market salad, market squash, corn, mix greens, almonds, pumpkin seeds, avocado-lime vinaigrette

Entrees:

Maximum choice of 2 entrees per group

Herb-crusted salmon, selection of fresh herbs, wild BC salmon, yogurt mash potato, seasonal vegetables, lemon caper beurre blanc

Spicy chicken, breaded or sous vide chicken breast, capicola, Havarti cheese, truffle glaze, mashed potatoes, seasonal vegetables

Zinfandel, lamb shank, braised lamb shank in red Zinfandel, mashed potatoes, seasonal vegetables

9oz CAB striploin, mustard-herbs crusted, slow roasted striploin, bourbon peppercorn sauce, yogurt mash potato, seasonal vegetables Canadian beef center cut striploin, full bodied texture

Sous vide pork chop, center cut, local farm Sakura pork loin, truffle-apple cider reduction, Yukon gold mash, seasonal vegetables

Grilled vegetable Napoleon, aged balsamic, red pepper emulsion, grilled marinated tofu, truffled beans, pea sprouts

Dessert, choice of one:

Vanilla bean, ginger crème brûlé

Tiramisu cake

New York cheese cake, strawberry salsa, orange brandy sauce, berry coulis

Chocolate eruption, chocolate cream, caramel, nuts, chocolate chips, chunks of turtle cheesecake

White and dark chocolate terrine, tart raspberry sauce, almond wafer, crème anglaise

Apple pie, puff pastry, Okanagan apples, vanilla ice cream

Gourmet regular & decaffeinated coffee, assorted teas

CREATE YOUR OWN DINNER BUFFET

(Less than 30 people, additional / \$ per person)

Salads:

Choose three salads

Wild & gathered greens, berries, mandarin oranges, raspberry vinaigrette

Caesar salad, Chef's Caesar dressing, pesto croutons, smoked bacon bits, Parmigiano-Reggiano

Greek salad, tomato, cucumber, onion, olives, red wine vinegar – oregano dressing, feta cheese

Potato salad, warm Dijon dressing, onion, pickles, green onion, crispy Chilliwack farm bacon

Pasta salad, pesto mayonnaise, pepperoncini, cherry tomato, red & green peppers, scallion, red onion, basil

Corn salad, extra virgin olive oil, lime juice, sun dried chili peppers, cilantro, assorted peppers, green onion

Baby beet salad, slow roasted baby beets, red onion, tarragon vinaigrette

Sicilian fennel salad, fennel, mandarin orange segments, red onion, arugula, fennel orange dressing

Add additional salad / \$ per person

Choose one platter

Grilled Mediterranean vegetable antipasto, artichokes, asparagus, peppers, eggplant, zucchini, rustic baguette

Chef Vancouver cheese selection, selection of Chilliwack dairy farm & imported cheeses, French bread, crackers, fruit, berries

Chef Vancouver Catering

Charcuterie plater, beef, pork and poultry sliced smoked meats & pates, French baguette, condiments

Assorted sushi, California roll, tuna maki, cucumber maki, wasabi, pickled ginger

Add additional platter / \$ per person

Entrees:

Wild BC salmon, creamy avocado lime sauce, cilantro

Clay pot slow braised lamb, bone in ribs-breast and leg or boneless lamb legs

Truffle glazed chicken breast, mushrooms, scallion

Parmesan eggplant, gluten free breaded eggplant, mozzarella, spicy tomato sauce, grana padano cheese

Three cheese spinach tortelloni, bacon-scallion cream sauce or tomato-herb

Crispy tender baked chicken thighs, creamy mushroom-bacon parsley sauce or gluten free chicken mushroom glaze

Slow roasted pork loin, prosciutto chorizo glaze

Mushroom medaliogini, tomato sauce, parmigiano reggiano

Mustard rosemary crusted beef striploin, red wine jus

Chicken parmigiana, gluten free breaded chicken breast

Add additional entrees / \$ per person

Buffet includes:

Assorted breads-rolls and butter,
Seasonal vegetables in olive oil

Sliced seasonal fruit and berries,
Chef Vancouver bakery dessert selection
Gourmet regular & decaffeinated coffee, assorted teas

Lemongrass scented basmati rice

Garlic paprika olive oil roast potatoes

ENHANCE YOUR BUFFETS WITH CHEF ACTION STATIONS OR BUILD YOUR OWN RECEPTION

HOT

Pork porchetta roast Minimum 30 people
Skin on pork belly, pork loin stuffed, hard cider jus /per person

Slow roasted certified Angus beef striploin Minimum 30 people
Full bodied texture, red wine rosemary garlic jus /per person

Salmon Wellington Minimum 20 people
BC wild salmon fillet, puff pastry, mushroom duxelle, poached romaine lettuce /per person

Rosemary leg of lamb Minimum 20 people
Dijon crusted boneless leg of lamb, Mediterranean spices, red Zinfandel reduction /per person

COLD

Grilled Mediterranean vegetable antipasto, artichokes, asparagus, peppers, eggplant, zucchini, focaccia bread /per person

Chef Vancouver cheese selection, selection of Chilliwack dairy farm & imported cheeses, French bread, crackers, fruit, berries, grapes /per person

Local BC seasonal vegetables and assorted dips /per person

Seafood display, mussels, clams, prawns, candied smoked salmon, peppered mackerel /per person

Charcuterie plater, beef, pork and chicken sliced smoked meats & pates, French baguette, condiments, mustards /per person

Assorted sushi California roll, tuna maki, cucumber maki, wasabi, pickled ginger /per person

Maximum of 4 choices with a minimum of 3 dozen per choice

Pre-meal Reception 4-6 servings / person
Reception 8-12 pieces / person

HOT - Per dozen

Crab cakes, scallion, lime aioli, mango salsa

Coconut prawns, orange-horseradish marmalade

Beef sliders, certified Angus beef sliders, mini brioche, tomato,

Pulled pork sliders, BBQ sauce, dollar buns

Beef satay, Asian peanut sauce

Tikka chicken skewers, cucumber raita

Samosa, spicy vegetable, chicken or beef, green & red chutney

Vegetable spring rolls, spicy plum sauce

Kebabs: beef or lamb or chicken

Tandoori chicken drumettes

Assorted mini quiche, red onion, figs, Stilton cheese, roasted sweet

Champagne baked oysters, mushrooms, scallions, Champagne cream

COLD- Per dozen

Black tiger prawns, avocado salsa, potato chips, chipotle aioli

Salmon gravlax, Russian rye, lemon cream cheese

Ahi tuna tartar, savory cone, black caviar

Curried jumbo prawns, tortilla chips, mango salsa

Scallop ceviche, Japanese spoon, maine diver scallops

Grilled asparagus, Parma prosciutto

Smoked salmon roulade, wasabi cream, dark rye croustade

Beef striploin roll, chive horseradish, cream cheese

Tomato, bocconcini, basil-pine nut pesto, balsamic reduction

Assorted sushi, wasabi, pickled ginger, soy

Steak bites, French baguette, tomato salsa, chipotle aioli