



the lazy Gourmet



Preferred Corporate Catering Menu

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Let's Work Together

01 Let's Talk

Let's get started. Drop us a line by filling out a form [here](#) and a member of The Lazy Gourmet's sales and events team will be in touch to learn more about the size, scope and theme of your event and how we can help you achieve your vision. We'll put together a custom quote and stay in touch to answer any questions you may have along the way.

Let's Plan! 02

Have you booked an event space or meeting room? Meeting room booking, security & Setup are to be booked by the client via Jenna Morcom: e. morcomjm@amazon.com t. 604-396-0092

Depending on the event our team can assist with sourcing anything on your wish list such as decor, rentals, entertainment, florals, graphic design and much, much more. Whatever you desire, we can put our four decades of expertise and local connections to work to help you execute your vision.

03 Let's Eat!

We believe food should be the star of any memorable event — especially food that showcases the full bounty of fresh, seasonal ingredients available to us here in BC. We'll work with you to create a menu that will complement your theme, tastes, setting and dietary requirements.

Let's Do This! 04

The work's been done. The room has been booked. The rentals are ready. Prior to the big day, you can rest assured that we've triple-checked every detail. All you need to do is arrive and enjoy a truly unforgettable event with your guests and leave everything else to us.

Beverages



Beverages

À LA CARTE

Fair Trade Canada Certified Coffee and Tea	\$3.6
Milano coffee and a variety of herbal and regular tea which will include a Fair Trade Certified option, decaf available. milk, cream, sugars and oat milk are included with coffee service. minimum 10 cups.	
Assorted Cold Beverages	\$3.6
assorted soft drinks, Perrier sparkling water, San Pellegrino fruit drinks	
Add Honey to Any Service or Hot Water with Lemon	\$6

SPECIALTY BEVERAGES

priced per serving

Hot Chocolate	\$4
minimum 10	
Juice	\$6
8oz glass. minimum 10 glasses	
Orange or Grapefruit	

Breakfast



Breakfast

À LA CARTE

priced per item.

Assorted Muffins, Scones and Croissants V	\$4.5
with whipped butter and house-made preserves. minimum 6	
Assorted Bagels NF DF	\$4.5
served with cream cheese. minimum 6	
Assorted Coffee Cake Slices V	\$3.5
Chef's Choice. minimum 6	
Assorted Pastries V	
minimum 6 per type	
Croissants	\$4.5
Pain-Au-Chocolat	\$5
Cinnamon Buns	\$4.75
Cinnamon Twists	\$4.5
Fruit Danish	\$5
Banana Bread Slice	\$3.5
Stuffed Mini Croissants, Ham & Cheddar or Tomato, Asiago & Pesto	\$4.5
Vegan Bagels, Muffins, Coffee Cake Slices (Chef's Selections, minimum 6) VG DF	\$5.5
Savoury Danishes	\$5.75
minimum 6 per type	
Spinach Tomato Feta, Bacon Onion Provolone, Potato Sausage Boursin	
Granola Bars GF *not Celiac V DF	\$5
made with seeds, nuts, oats, and honey. minimum of 6	
Hard Boiled Eggs GF V	\$6
whole egg, sliced in half. minimum 6	
Deviled Eggs DF NF GF V	\$43
per dozen. minimum 3 dozen	
Truffle or Prosciutto Crisp & Chives	

Please check in with the sales team for the current fresh sheet and seasonal flavours of muffins and scones.

Breakfast



FRUIT & YOGURT

- Fresh Fruit Kebabs GF VG NF DF \$7.75
- Mini Fruit Kebabs GF VG NF DF \$5.25
- Assorted Greek Yogurt GF V NF 125ml \$4.75

West Coast Parfait V minimum of 6

layered yogurt, house-made granola and seasonal berry compote

- Mini (3oz) \$5
- Regular (6oz) \$9.5

Vegan Coconut Berry Quinoa Parfait (3oz) \$5.75 minimum of 6 GF *not Celiac VG DF

Sun-Ripened Fresh Fruit Presentation GF VG NF DF garnished with seedless grapes and seasonal berries

- Small (serves 10) \$54
- Medium (serves 20) \$96
- Large (serves 30) \$144

Whole Fruit GF VG NF DF \$3.25

Fresh Fruit Salad GF VG NF DF \$5.5 per cup minimum 6

Overnight Oats \$12 mason jars

BREAKFAST PLATTERS

priced per platter

Lazy Gourmet Bakery Platter V

a variety of Muffins, Scones, Pain au Chocolat, Sweet Danish (custard and raspberry), Lemon Loaf Slices

- Small (28 pieces) \$102
- Medium (39 pieces) \$144
- Large (54 pieces) \$198

Lazy Gourmet Savory Platter V

Savoury Danish (Potato, Sausage, Caramelized Onion and Bacon), Spinach and Feta Swirls, Butter Croissants, Cinnamon Sour Cream Coffee Cake Slices, Savoury Scone

- Small (28 pieces) \$102
- Medium (39 pieces) \$144
- Large (54 pieces) \$198

Breakfast

HOT À LA CARTE

priced per item

Breakfast Wraps \$13

minimum 6 per type

served with salsa

Scrambled eggs, ham, and cheese NF

Scrambled eggs, cheese and spinach V NF

Breakfast Sandwich \$10.75

minimum 6 per type. served in foil bags

served on English muffin

Egg, Cheddar Cheese and Tomato V NF

Egg, Bacon and Cheddar Cheese NF

Egg, Crispy Kale, Squash and Parmesan Sauce V NF

Egg, Grandfather Ham, Cheddar and Tomato Aioli NF

Vegan Breakfast Sandwich \$12

with beyond meat patty, lettuce, tomato,

Vegan mayo on pretzel bun

minimum 6

Breakfast Bagel \$11.25

minimum 6 per type. served in foil bags

Egg, Cheddar Cheese and Tomato V NF

Egg, Bacon and Cheddar Cheese NF

Frittata \$11.25

minimum 6 per type

Mediterranean Frittata GF V NF

peppers, tomatoes, olives

Sausage Frittata GF NF

peppers, tomatoes, olives



Breakfast

COLD BREAKFAST BUFFETS

priced per person

The Continental \$16.5

House-Baked Muffins, Scones and Croissants **V**
(1.5 pastries per person)

House-Made Fruit Preserves, Marmalade and Whipped Butter **V**

Fresh Fruit Platter **GF VG NF DF**

Fair Trade Organic Coffee and Tea
milk, cream, sugars and oat milk are included with coffee service. decaf coffee available upon request

The Fitness Instructor \$20

Granola Bars **GF** *not Celiac **V DF**
(1 piece per person)

Fruit Skewers **GF VG NF DF**

Greek Yogurt **V**

Juice and San Pellegrino

Fair Trade Organic Coffee and Tea
milk, cream, sugars and oat milk are included with coffee service. decaf coffee available upon request



Breakfast

HOT BREAKFAST BUFFETS

priced per person

The Jetsetter \$25
minimum 10

Belgian Waffles served with Maple Syrup, Berry Compote and Whipped Cream **V**

Choice of Bacon or Sausage (3 pieces) **GF NF DF**

Pitchers of Apple and Orange Juice

Fair Trade Organic Coffee and Tea
milk, cream, sugars and oat milk are included with coffee service. decaf coffee available upon request

Downtown \$28
minimum 10

Mediterranean Frittata **GF V NF**

Focaccia Points **V NF DF**

Hashbrown Cubes **GF VG NF DF**

Fresh Fruit Platter **GF VG NF DF**

Pitchers of Apple and Orange Juice

Fair Trade Organic Coffee and Tea
milk, cream, sugars and oat milk are included with coffee service. decaf coffee available upon request

First Class \$32
minimum 10

Scrambled Eggs with Chives **V NF DF**

Bacon **GF NF DF**

Hashbrown Cubes **GF VG NF DF**

Broiled Tomatoes **VG NF DF**

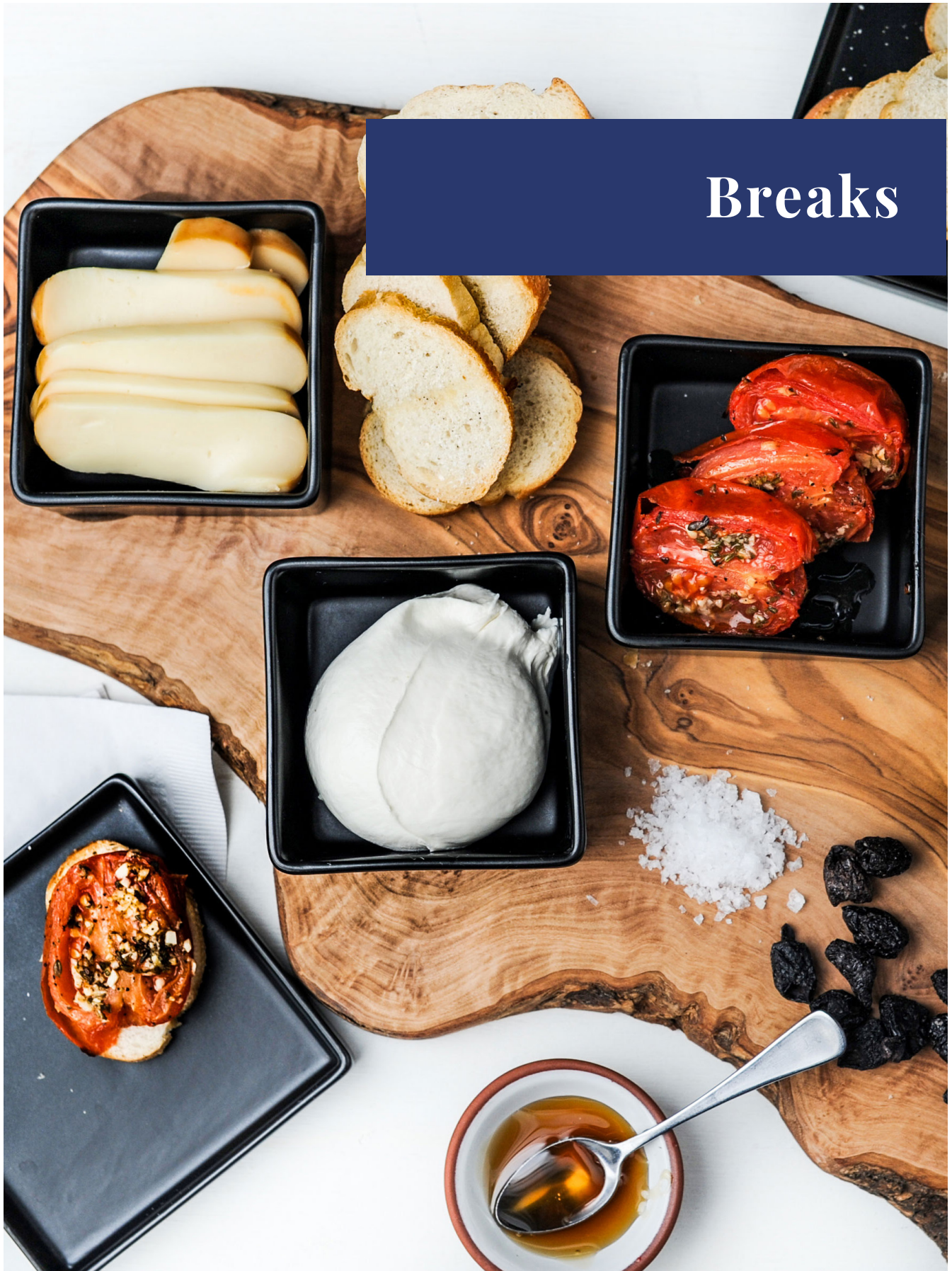
Freshly Baked Muffins, Scones and Croissants **V**

House-Made Fruit Preserves **V**

Pitchers of Apple and Orange Juice

Fair Trade Organic Coffee and Tea
milk, cream, sugars and oat milk are included with coffee service. decaf coffee available upon request

Breaks



Breaks

DAYTIME BREAKS

priced per person. minimum order of 6.

Cambridge Break \$7.75

Gourmet Cookies V

Fair Trade Organic Coffee and Tea
milk, cream, sugars and oat milk are included with coffee service. decaf coffee available upon request

Dartmouth Break \$13

Gourmet Cookies V

Mini Fruit Salad Bites GF VG NF DF

Fair Trade Organic Coffee and Tea
milk, cream, sugars and oat milk are included with coffee service. decaf coffee available upon request

Princeton Break \$13

Assorted Local and Import Cheeses with Fresh Berries, Dried Fruits and Nuts V
served with baguette and crackers

Fair Trade Organic Coffee and Tea
milk, cream, sugars and oat milk are included with coffee service. decaf coffee available upon request

Columbia Break \$12

Individual Crudit  and Hummus Cups GF VG NF DF

Root Vegetables Chips and Assorted Dips GF V

Fair Trade Organic Coffee and Tea
milk, cream, sugars and oat milk are included with coffee service. decaf coffee available upon request



Breaks

BREAKOUT PACKAGES

priced per person. minimum order of 6.

Northwestern Break \$17

Assorted Mezze V NF
 marinated olives, dolmades, falafel balls,
 spicy tahini dip, artichoke dip,
 flatbread with oven-dried tomatoes and spinach

Strawberry Basil Lemonade

Fair Trade Organic Coffee and Tea
 milk, cream, sugars and oat milk are included with coffee
 service. decaf coffee available upon request

NYU Break \$18

Popcorn Bar GF NF
 truffle and rock salt, classic butter and
 sriracha lemon

Kettle Chips GF V

House-Made Fruit Gelées GF VG NF DF

House-Made Chocolate Almond Bark GF V

Fair Trade Organic Coffee and Tea
 milk, cream, sugars and oat milk are included with coffee
 service. decaf coffee available upon request

Brown Break \$13

Edamame with Chili Rock Salt GF VG DF

Coconut Bliss Balls GF VG DF

Fair Trade Organic Coffee and Tea
 milk, cream, sugars and oat milk are included with coffee
 service. decaf coffee available upon request

À LA CARTE

minimum 10 cups per order. 1 cup serves 2 people on average. please contact your event planner for appropriate serving sizes for your group

Popcorn \$6 per cup/ \$8 per bag (1.5 cups)

Butter V

Sriracha Lemon Popcorn V

Truffle and Rock Salt V

Chips V GF \$5 per cup

Pretzels VG DF \$5 per cup

Peanut Butter Protein Balls V DF \$3 each
 minimum 12

Breaks

PLATTERS

all platters come in one size and serve up to 30 guests unless otherwise indicated. serving sizes vary based on the full assortment of offerings on your order.

Cheese and Charcuterie

with local and European cheese, local salamis and cured meats, honey, mixed nuts, olives, gherkins, red pepper jelly, house made ciabatta and foccacia

Small (serves 10)	\$174
Medium (serves 20)	\$210
Large (serves 30)	\$270

Cheese Platter V GF NF

European and domestic cheeses

Medium	\$132
Large	\$180

Platter of Asian V GF NF DF

Marinated BC Albacore Tuna

with Korean chili sauce

\$270

Vegetable Platter V GF NF

with dips

Small (serves 10)	\$54
Medium (serves 20)	\$96
Large (serves 30)	\$162

Satay Platter GF NF DF

\$310

honey mustard chicken, Korean BBQ beef, herbed lemon prawns and spicy cilantro aioli

Plant Based Asian Vegetable Platter VG DF

\$260

Szechwan eggplant, sambal green beans, smashed cucumber, togarashi edamame, sweet soy cauliflower bites, crispy salt & pepper tofu, papadams and sesame cashew dip

Sun-Ripened Fresh Fruit Presentation GF VG NF

garnished with seedless grapes and seasonal berries

Small (serves 10)	\$54
Medium (serves 20)	\$96
Large (serves 30)	\$144

Lunch



Lunch

SANDWICHES AND WRAPS À LA CARTE

20% Vegetarian will be provided unless otherwise requested priced per item.

all sandwiches can be made gluten free by using our gluten free buns. all sandwiches can be made dairy free upon request.

Assorted Sandwiches

\$13

minimum 6 per type, unless ordering an assortment

Order an assortment or choose from the selections below:

Grandfather Ham and Swiss **NF**
ham, swiss, lettuce, tomato, grainy dijon aioli

Smoked Turkey **NF DF**
turkey, apricot chutney, lettuce, tomato, caramelized onion aioli

Classic Roast Beef **NF**
roast beef, red onions, jalapeño harvarti, lettuce, tomato, smooth dijon aioli

Mediterranean Chickpea **NF DF VG**
smoke paprika hummus, red peppers, yellow peppers, zucchini, lettuce, tomato, cucumbers, olives

Free Range Egg Salad **NF V**
egg, mayonnaise, green onion, lettuce, cucumbers

Tuna Dill Cucumber Salad **NF DF**
tuna, dill, mayonnaise, lettuce, cucumbers

Canadian Italian **NF**
mortadella, prosciutto, salami, provolone, dijon mustard, sun-dried tomato aioli, lettuce, tomato

Roasted Eggplant **NF DF VG**
eggplant, pickled beets, dill, arugula, vegan garlic aioli

Roasted Chicken BLT **NF DF**
roasted chicken, bacon, lettuce, tomato, cherry chutney aioli

Grilled Portobello **V**
spinach, balsamic portobello, goat cheese

Assorted Wraps

\$13

minimum 6 per type, unless ordering an assortment

Order an assortment (minimum 6), or choose from the selections below:

Crispy Chicken Caesar Wrap **NF**
chicken tender, romaine, bacon, caesar dressing, parmesan, wrapped in a tortilla

Chicken Waldorf **DF**
chicken, mayonnaise, apple, walnuts, honey, dijon, romaine

Buffalo Chicken **NF**
Franks Red Hot buffalo chicken, romaine, ranch, celery, red onion

Smoked Eggplant Wrap **NF DF VG**
house made eggplant dip, spinach, chickpeas, red pepper, yellow pepper, zucchini

Spicy Beef with Pineapple Wrap with Grilled Medium Rare AAA Beef **NF**
with fresh pineapple, peppers, lettuce, and spicy chipotle sauce in a flour wrap

ADDITIONAL STAFFING COSTS

Event Lead \$48 per hour*

Server/Bartender \$40 per hour*

Chef \$45 per hour*

*minimum 4 hours. a service charge of 22% applies to service staff

Lunch

SANDWICH BUFFETS

Executive Lunch

per person. can be ordered with sandwiches, wraps, or a selection of both

1 sandwich or wrap per person \$22

1.5 sandwiches or wraps per person \$28

A variety of sandwich or wrap fillings which may include:

Ham and Swiss **NF**

Smoked Turkey **NF DF**

Roast Beef **NF**

Mediterranean Chickpea **NF DF VG**

Free Range Egg Salad **NF V**

Tuna Dill Cucumber Salad **NF DF**

Canadian Italian **NF**

all sandwiches can be made gluten free by using our gluten free bread

all sandwiches can be made dairy free upon request

30% Vegetarian will be provided unless otherwise requested

requested

Includes:

Fresh Fruit Platter **GF VG NF DF**

Selection of Dessert Bars

ADD-ONS

Classic Caesar Salad **V NF GF** \$6.75

House-Made Croutons and Parmesan Cheese

Mixed Greens **V NF GF DF** \$6.75



PACIFIC RIM LUNCH

Individually Packaged

\$31

per person. minimum 6 per type

Choice of:

1) Chicken Gado Gado

on Indonesian noodles with coconut peanut sauce, green salad, crab salad* and orange slices

2) Maple Glazed Salmon **NF DF**

encrusted with sesame and topped with blackberry port sauce on noodles with green salad, crab salad* and orange slices

3) Tofu Gado Gado **GF VG DF**

on Indonesian noodles with coconut peanut sauce with green salad, spinach gomaе and orange slices

*crab salad includes gluten

Lunch

ENTRÉE SALADS

priced per person. minimum 6 per type. all entrée salads can be made gluten free or dairy free upon request. each salad is served in a compostable bowl with a recyclable lid

- Mixed Greens Salad with BC Chicken** \$25
with lemon herb vinaigrette **GF NF DF**
- Vegetarian Salad** **V** \$23
portobello mushrooms, spinach, and Swiss cheese with roasted garlic vinaigrette and focaccia bread
- Chicken Caesar Salad** **NF** \$25
caesar salad with house-made croutons with grilled chicken and focaccia bread
- Lemongrass Grilled Chicken Breast Salad** \$25
with spicy peanut sauce, on a bed of mixed greens **GF DF**



POWER BOWLS

priced per person. minimum 6 per type. each bowl is served in a compostable bowl with a recyclable lid

- Falafel Bowl** **V NF** \$25
falafel with spinach, pickled beets, roasted carrots, house-made lebaneh, couscous and spicy zataar citrus vinaigrette
- Buffalo Cauliflower Bowl** **GF VG NF DF** \$25
avocado crema, pickled onions, tomato and cucumber Salsa, Rice, Coleslaw base with Mustard Sauce
- Hawaiian Chicken Bowl** **GF NF** \$25
grilled pineapple, sautéed spinach, edamame and onions served over sushi rice with sriracha aioli
- Tuna Poke Bowl** **NF** \$25
with tuna, avocado, dried seaweed flakes, crispy wontons, sesame seeds and house poke sauce

SOUP

8oz serving. minimum 6 orders per type

- Tomato Basil** **VG NF DF** \$8
with garlic croutons
- Wild Mushroom** **VG NF DF** \$8
with herbed croutons
- Butternut Squash** **GF VG NF DF** \$8
- Mama's Chicken Vegetable** **GF NF DF** \$8
with wild rice
- Carrot Ginger** **GF VG NF DF** \$8
- Thai Chicken** **GF NF DF** \$10

Lunch

LUNCH BUFFETS

priced per person. minimum order of 6. please select only **ONE package per event**. If you prefer this boxed, please add \$3.

Pad Thai Lunch \$25

Mixed Greens **NF DF**
with Asian vegetables, crisp wontons, and cilantro ginger dressing

Tofu **VG** or Chicken Pad Thai **GF DF**
must choose in advance. minimum of 6 per type
*contains eggs

Spring Rolls **NF DF**

Pasta Lunch \$25

Caesar Salad **GF NF**

Spinach and Cheese Cannelloni **GF NF**
add beef cannelloni **NF** +\$5

Garlic Bread **GF**

Shanghai Noodle Box \$25

Sweet Soy and Ginger Marinated Flank Steak
with vegetables and Shanghai noodles **NF DF**

Spring Rolls **NF DF**

Mixed Greens **NF DF**
with Asian vegetables, crisp wontons, and cilantro ginger dressing

Peri Peri \$30

Rainbow Slaw with Mango, Toasted Coconut Flakes,
Lime Cilantro Vinaigrette

Roasted Peri Peri Chicken Breast

Spicy Roasted Baby Potatoes, Grilled Eggplant, Peppers
& Olives

The Greek \$34.5

choose chicken, beef or falafel. minimum 6 per type

Greek Salad **GF NF DF**
with feta, tomatoes, olives, cucumber and romaine

Chicken **GF NF**, Beef **GF NF DF**
or Falafel Skewers **GF VG NF DF** (3 per person)

Greek Rice **GF VG NF DF**

Lemon Roasted Potatoes

Pita Bread, Hummus **GF VG NF DF**
& Tzatziki **V GF NF DF**

Mexican Vacation \$34.5

Romaine with Chopped Tomatoes and Avocado **V NF**
served with crispy tortillas with lime dressing

Charred Corn and Bean Salad **V GF NF**
with creamy chipotle dressing (0.5 cups per person)

Build Your Own Taco Bar

Battered White Fish **NF DF**

Ancho Pork **GF NF DF**

Crispy Tofu **GF NF DF VG**

served with red cabbage, cilantro, sliced jalapeños,
tomatoes, lettuce **GF VG NF DF**, Queso Fresco **V NF**,
Pico de Gallo **GF VG NF DF**, avocado mousse **V NF**
and chipotle cream **V NF**

Cinnamon Sugar Churros **V NF**

Build Your Own Corporate Hot Buffet Lunch

Main + Side OR Salad: \$27

Salad + Main + Side : \$33

Add Dessert: \$5

priced per guest. minimum 20 guests per order

Choose one SALADS

Baby Spinach Salad GF V
with grilled peaches, candied walnuts, blue cheese and our summer peach dressing

Kale Panzanella Salad VG NF DF
with red onion, tomato, belgian endive, kale, parsley and peppers with pitas and a red wine vinaigrette

Green Salad VG NF DF GF
corn, strawberries, cherry tomatoes, spring herb dressing

Classic Caesar Salad NF V
with housemade croutons

Greek Salad NF V GF
cucumbers, peppers, tomatoes, red onion, black olives, feta, Greek dressing

House Mixed Greens VG NF DF GF
with cherry tomatoes, cucumbers and balsamic vinaigrette

Choose one MAINS

Tuscan Beef Short Rib GF NF
with UBC Farm mashed potatoes

AAA Seared Flat Iron Steak NF DF GF
with cherry tomato confit and chimichurri served over UBC Farm smashed potatoes

Soy Shallot Marinated Chicken Breast GF NF
with brown butter mushrooms served over herb roasted potatoes

Roasted Chicken GF NF
with gremolata and mashed potatoes

Sweet Chili Chicken NF DF GF
with gremolata served over jasmine rice

Teriyaki Wild BC Salmon GF NF
over black forbidden rice

Miso Glazed BC Cod NF DF GF
with a jalapeño and pineapple salsa and coconut rice

Roasted Cauliflower Steak VG NF DF GF
with quinoa and kale ragout

Panko Crusted Aubergine NF V
with braised red cabbage and cocoa vegetable ragout

Artisan Ravioli V
filled with butternut squash in beurre blanc with crushed hazelnuts

Choose one SIDES

Garlic Soy Bok Choy

Roasted Broccolini VG NF DF GF

Green Beans NF V
with Japanese sesame dressing served at room temperature

Grilled Vegetable VG NF DF GF
grilled red and yellow peppers, eggplant, zucchini, portobello mushrooms and fresh fennel served with a splash of aged balsamic

Herb Roasted Seasonal Vegetables GF NF V

Add-on DESSERT

Selection of Dessert Bites
mini cupcakes, mini tarts, macarons, cake bites, squares & bars

Corporate Happy Hour & Receptions



Reception: À la Carte

PLATTERS

all platters come in one size and serve up to 30 guests unless otherwise indicated. serving sizes vary based on the full assortment of offerings on your order.

Plant Based Asian Vegetable Platter GF VG NF \$264

Szechwan eggplant, sambal green beans, smashed cucumber, togarashi edamame, sweet soy cauliflower bites, crispy salt & pepper tofu, papadams and sesame cashew dip

Satay Platter GF NF DF \$312

honey mustard chicken, Korean BBQ beef, herbed lemon prawns and spicy cilantro aioli

Vegan Tapas Platter VG \$264

roasted heirloom carrots, roasted zucchini, roasted peppers, blistered tomatoes, vegan cheese, cashew dip, walnut pesto, grapes, nuts and dried fruit

Charcuterie Board

a selection of nastrano salami, mortadella, uscan chicken apple sausage, soppressata, prosciutto, grandfather ham, genoa salami, duck rilette

accompanied by mustard, caper berries, pickles, mixed olives

Small (serves 10) \$150

Medium (serves 20) \$174

Large (serves 30) \$252

Cheese and Charcuterie

with local and European cheese, local salamis and cured meats, mixed nuts, olives, gherkins, red pepper jelly, honey served with house-made ciabatta and focaccia

Small (serves 10) \$174

Medium (serves 20) \$210

Large (serves 30) \$270

Premium Cheese Platter V GF NF \$270

selection of Five Benton Brother's procured artisan cheeses with garnish

European and Domestic Cheese Platter V GF NF

served with crackers

Small (serves 10) \$90

Medium (serves 20) \$144

Large (serves 30) \$222

Root Vegetable Chip Platter V GF NF \$144

beet, yam, taro root and potato chips, served with a caramelized onion dip

West Coast Seafood Platter GF NF DF \$420

with candied salmon, garlic prawns, seared BC albacore tuna and scallops

Harvest Platter V GF NF \$195

with roasted heirloom carrots, cinnamon roasted yams, garlic roasted mushrooms, roasted artichoke & red peppers, pesto bocconcini, castevello olives, squash feta dip, beet hummus, charred green onion yogurt dip

served with house-made ciabatta and focaccia

Maple Planked Salmon GF NF DF \$132

Assorted Smoked Salmon Platter GF NF DF \$312

Reception: À la Carte

CANAPÉS

\$43 per dozen, minimum 3 dozen.

Some items will require a Chef and may require service staff

Cold

Cuban Sliders ^{NF}

with Swiss, dijon mustard and sweet pepper garnish

Wild Mushroom and White Bean ^{NF DF V}

with truffle caviar on crostini

Roasted Apple Tart ^{NF V}

with brûlée brie and mission fig

Chicken Saltibocca Lolly ^{GF NF}

prosciutto wrapped chicken, sage and white wine marinade

Nori Wrapped Teriyaki Salmon ^{GF NF}

with horseradish crème fraîche, yuzu pearls

Tuna Poke Cup ^{NF DF}

with radish, green onions, sesame and sprouts

Burrata and Prosciutto Flatbread ^{NF}

roasted apple, reduced balsamic

Red and Yellow Beet Carpaccio ^{NF}

cucumber dill yogurt, arugula, pretzel bread

Seared Tuna ^{GF NF DF}

truffle olive tapanade, tomato caper relish

Mini Croissant Sandwiches ^{NF}

grilled vegetables & Boursin

New York Steak au Poivre ^{GF NF DF}

on rosemary skewer

Hot

One Bite Short Rib Gougère ^{NF}

braised beef short rib in French cheese puff

One-Bite BC Albacore Tuna Slider ^{NF DF}

with butter lettuce and light wasabi mayo

Sous Vide Striploin

fried cheese curd, roasted red pepper

Brussel Lollipops ^{GF DF VG}

toasted pecans, barrel aged maple syrup

Wild Mushroom Risotto Ball ^{NF V}

on white wine truffle cream sauce

Vegetable Gyoza ^{V NF DF}

with soy ginger dipping sauce

Brie and Roasted Apple Grilled Cheese Sandwich ^{NF V}

with salted caramel butter

Spring Roll ^{NF DF V}

with spicy plum dipping sauce

Mini Samosas ^{NF DF VG}

with fruit chutney

Lemongrass Thai Chicken Skewer ^{NF DF}

with sweet cucumber chili dipping sauce

ADDITIONAL STAFFING COSTS

Event Lead \$48 per hour*

Server/Bartender \$40 per hour*

Chef \$45 per hour*

*minimum 4 hours. a service charge of 22% applies to service staff

Dessert



Dessert

priced per dozen

A Selection of Seasonal Biscotti V \$36
minimum 2 dozen

A Selection of Seasonal Dessert Bars V \$36
minimum 2 dozen

A Selection of Seasonal Cookies V \$36
minimum 2 dozen

A Selection of Seasonal Cupcakes V \$57
minimum 2 dozen

A Selection of Seasonal Mini Cupcakes V \$43
minimum 2 dozen

A Selection of Seasonal Macarons GF V \$43
minimum 2 dozen

Mini Tarts V \$43
lemon, chocolate satin, key lime meringue,
Creamsicle, or Jack Daniels
minimum 2 dozen per type

Assorted House-Made Truffles GF V \$38
truffles made from Belgian chocolate
minimum 2 dozen

Cheesecake Bites GF NF V \$57
dipped in dark, milk, or white chocolate
minimum 2 dozen per type

Vegan Mini Cupcake VG NF DF \$28
minimum 2 dozen per type

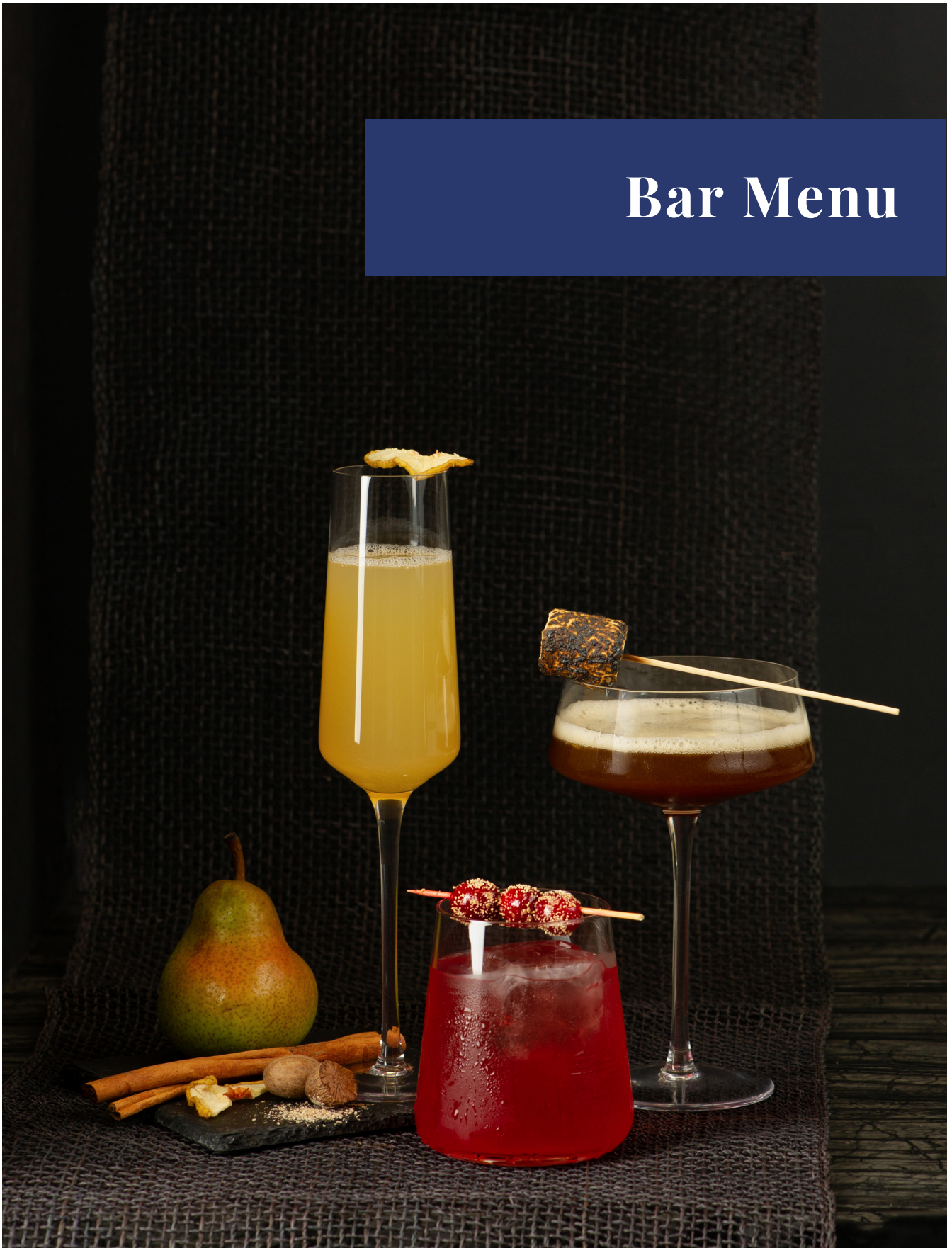
Vegan Chocolate Avocado Mousse \$36
in 3oz shot glass GF VG NF DF

Mini Fresh Fruit Kabobs GF VG NF DF \$5.25 each

Seasonal Fruit Salad Buffet \$7 per guest
priced per person. minimum 10 GF VG NF DF
An assortment of 4-5 different fruits or berries arranged
in bowls. Your guests get to pick and choose which ones
they wish to add to their dessert plate.



Bar Menu



Bar Menu

HOST BAR

does not include taxes

BEER

Domestic Craft Beer \$9.5

Stanley Park Amber Ale

Stanley Park Pilsner

Stanley Park Rotating Seasonal Tap

Import Beer \$9.5

Corona

WINE

Proudly serving a selection of local BC Wines from Cedar Creek and Mission Hill

House Wine \$54 per bottle

Premium Wine \$72 per bottle

Premium Plus Wine \$84 per bottle

HIGHBALLS \$11

NON ALCOHOLIC

Pop, San Pellegrino, San Pellegrino Flavoured \$3.5



About Us



About The Lazy Gourmet

Founded by Susan Mendelson in Vancouver in 1979, The Lazy Gourmet has staked its claim as one of the Western Canada's premier catering and event planning companies. In its more than four decades as an leader in the food and beverage industry, The Lazy Gourmet has helped private and corporate clients create memorable experiences via menus that showcase locally sourced ingredients and West Coast flavours served with a signature sense of hospitality by a seasoned family of service professionals. In 2022, The Lazy Gourmet joined the family at Compass Group Canada, the nation's leading food service provider.

Sustainability

Sustainability plays a big role, from reducing waste and carbon footprints, to being part of the Ocean Wise program. As a long-time Vancouver catering company, The Lazy Gourmet is committed to making healthy contributions to the community, including shelters and local food banks.



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