



*the lazy Gourmet*

# Spring/ Summer



# 2024



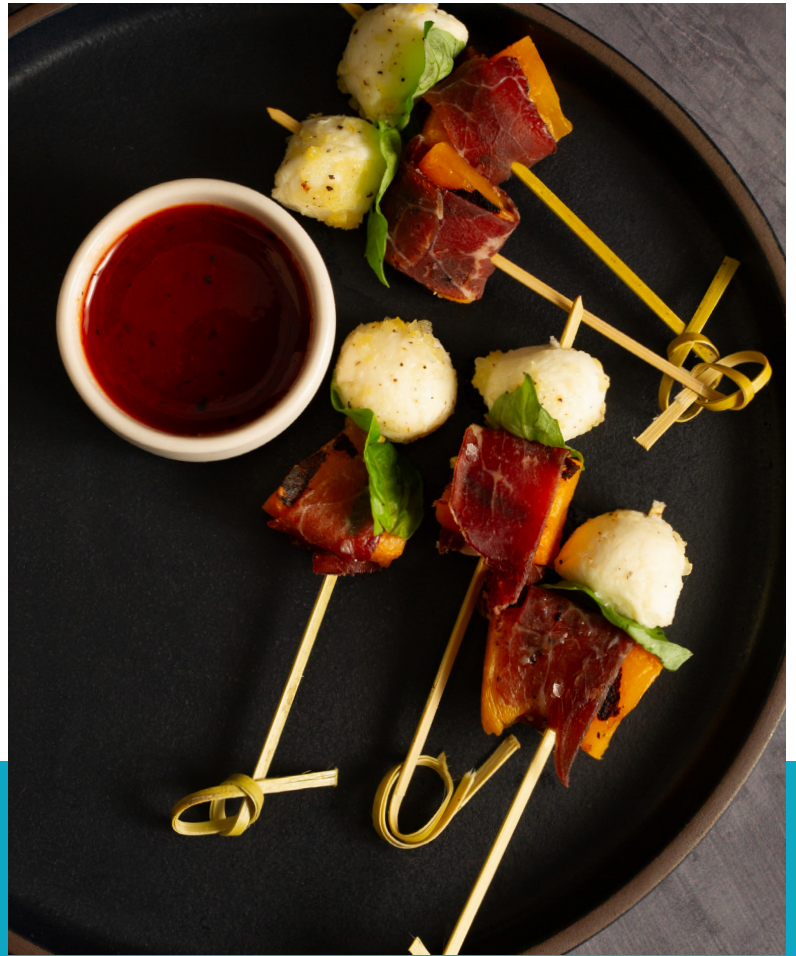


# Introduction

We are excited to present a flavourful Spring/Summer menu - incorporating beloved signature favorites and elevated new seasonal dishes. Envision the essence of spring with its bright colors, fresh grown produce, aromatic spices, and delightful morsels, all complemented by an array of desserts that balance the sweet with the savoury. Celebrating our 45th year as Vancouver's premier catering company, we proudly remain true to our roots inspired by elevated classics that embrace fresh, local, sustainable ingredients eaten in season.

Whether you're enjoying a leisurely lunch or hosting a significant occasion, we are eager to collaborate with you to tailor a menu and service that perfectly suits your event. Thank you for choosing The Lazy Gourmet. We look forward to working closely with you over the next months to create exceptional culinary experiences for you and your guests and making every occasion a memorable one.

Kevin Mazzone



# COLD APPETIZERS

priced per dozen. minimum 3 dozen per type

<b>Crispy Ginger Jackfruit on Nori Crisp</b> <b>DF GF NF VG</b> with Pickled Carrots, Soy Glaze	\$36
<b>Grilled Peach Antipasto Skewer</b> <b>GF NF</b> with Bresaola and Lemon-Marinated Bocconcini. Served with a Red Pepper Jelly	\$42
<b>Goat Cheese Mousse Strawberry Relish</b> <b>V</b> Spicy Pistachio Dust, Micro Basil, Pistachio Cracker	\$36
<b>Sweet and Spicy Salmon</b> <b>DF NF</b> on Toasted Round with a Yuzu Aioli and Orange Jalapeño Compote	\$36
<b>Edamame Purée with Compressed Radish Slices</b> <b>DF NF V</b> with House Made Furikake on Crostini	\$36
<b>Truffle Tuna Cone</b> <b>NF</b> Soy Vinaigrette, Cucumber, Yuzu Pearls and Puréed Cilantro	\$42
<b>Confit Heirloom Tomato</b> <b>DF GF NF VG</b> on Tomato Gel, Basil Purée, Tomato Chip, Balsamic Pearls	\$42



# HOT APPETIZERS

priced per dozen. minimum 3 dozen per type

**Susan's Signature Izzy Nut Slider** **V** \$48  
Sautéed Onions and Tomato Jam and Gherkin on top

**Grilled Cheese Sandwich** **NF V** \$36  
Onion Chutney with Smoked Applewood, Mozzarella and Swiss

**Cauliflower Croquette** **NF V** \$42  
topped with Parmesan Crisp and Herb Aioli

**Balsamic-Marinated Striploin Wrapped Frites** **DF GF NF** \$48  
with Garlic Aioli

**Char Siu Pork on Wonton Crisp** **DF NF** \$36  
with Chili Jam and Green Onions

**Fried Chicken Bite** **DF NF** \$38  
with Calabrian Chili Honey

**Tomato Madeleine** **NF V** \$36  
with Parmesan Aioli and Chives





# CLASSIC APPETIZERS

priced per dozen. minimum 3 dozen per type

**Nori-Wrapped Teriyaki Salmon** GF NF \$38  
with Horseradish Crème Fraîche, Yuzu Pearls

**Mini Caprese Grilled Cheese Sandwich** NF V \$42  
Roasted Tomatoes, Caramelized Onions, Basil, Smoked Provolone

**KFC Skewer** DF NF \$38  
Korean Fried Chicken, Gochujang, Toasted Black and White Sesame

**Harissa Cauliflower Toasts** DF GF VG \$36  
Roasted Pear, Candied Walnut and Vegan Feta

**Mediterranean Cucumber Cup** DF GF NF VG \$36  
with Castelvetro Relish and Artichoke with Balsamic Pearls

**Cinnamon-Rubbed Albacore Tuna** DF GF NF \$42  
on Lotus Chips with Sesame Brittle

**Asian Beef Carpaccio** NF \$46  
Garlic Aioli, Garlic Crisps, Micro Cilantro, Soy Glaze

**Chicken Saltimbocca Lolly** DF GF NF \$42  
Prosciutto-Wrapped Chicken, Sage and White Wine Marinade



# BURGERS

minimum 6 per type.

<b>Classic Angus Burger</b>	<b>\$19</b>
<b>Impossible Burger</b>	<b>\$19</b>
<b>Grilled Herb Chicken Breast Burger</b>	<b>\$21</b>
<b>Salmon Fillet Burger</b>	<b>\$21</b>

All burgers come with side platter of Sliced Tomatoes, Lettuce, Red Onion, Cheddar and Swiss Cheese, Mayo, Ketchup, Mustard and Relish.

## ADD ONS

Minimums apply.

<b>Bacon (2 strips)</b>	<b>\$3/person</b>
<b>Cheese (Brie, Havarti, Cheddar <u>OR</u> Goat)</b>	<b>\$2/slice</b>
<b>Sautéed Side Platter</b> Mushrooms, Peppers, Spinach, Onions, Pickled Jalapeño	<b>\$4.5/guest</b>
<b>Sauces (Chipotle Mayo, Sriracha Mayo, Tartar Sauce <u>OR</u> BBQ Sauce)</b> 1 bottle suits 20 burgers	<b>\$20/bottle</b>



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# MAINS

minimum 6 per type

**Hallmark Farms Chicken with Spicy Guava Glaze** **5oz \$36**

served with Garlic Smashed Potatoes, Roasted Peppers and Arugula

**Kalbi-Style Flat Iron Steak topped with a Kimchi Corn Onion Relish** **5oz \$44**

served with Vegetable Pancake and Sesame-Roasted Broccolini

**Pan-Seared Cod with Lemon Sake Sauce** **5oz \$46**

served with Coconut Rice and Edamame Succotash



# HOT LUNCH PACKAGES

## OPTION 1 minimum 6

\$28/GUEST

### Chicken Cacciatore

with Grilled Vegetables, served over Buttered Egg Noodles

### Arugula And Romaine Salad

Grape Tomatoes, Red Onions, Cucumbers, Focaccia Croutons with a Basil Apple Cider Vinaigrette

## OPTION 2 minimum 10

\$26/GUEST

### Build Your Own Bao

Crispy Five Spice Crispy Chicken, Crispy Tofu, Cucumbers, Green Onions and Pickled Veggies with a Variety of Sauces

### Gyoza

### Kale and Broccoli Salad

## OPTION 3 minimum 6

\$26/GUEST

### Chicken Shawarma

Marinated and Grilled Shawarma Chicken, Saffron Basmati Rice, Za'atar Spiced Roasted Cauliflower and Eggplant, served with Tahini Sauce and Toum (Garlic Sauce)

### Mixed Greens Salad

Tomatoes, Onions, Banana Peppers and a Lemon Garlic Tahini Dressing





# SALADS

priced per cup. minimum 6 cups

<b>Mixed Greens Salad</b> <b>DF GF NF V</b> with Sliced Radishes, Snap Peas and Orange Segments and Charred Lemon Vinaigrette	\$6.5
<b>Kale and Roasted Broccoli Salad</b> <b>DF GF NF</b> with Goji Berries, Toasted Sesame Seed, Miso Caesar Dressing	\$7.5
<b>Shredded Brussels Sprouts and 7 Grain Rice</b> <b>DF V</b> with Cranberries and Pistachios	\$7.5
<b>Grilled Vegetable Tabbouleh</b> <b>DF V</b> with Pumpkin Seeds	\$7.5
<b>Colin's Potato Salad</b> <b>GF NF V</b> Fingerling Potatoes, Charred Broccolini, Celery, Capers, Fresh Dill, Creamy Dijon Dressing	\$8
<b>Carrot, Beet, Fennel, Quinoa, Salad</b> <b>GF V</b> with Sunflower Seeds and Hazelnuts and Feta, Vinaigrette	\$8.5
<b>Romaine and Farro Salad</b> <b>GF NF</b> with Sriracha Lime Crispy Chickpeas, Grape Tomatoes, and Feta with a Garlic Sumac Apple Cider Vinaigrette	\$7.5
<b>Heirloom Tomato Salad</b> <b>DF GF NF VG</b> with Za'atar Dressing with Onions	\$8
<b>Butter Lettuce and Mixed Greens Spring Salad</b> <b>DF GF NF VG</b> with a Stone Fruit Dressing with Cucumber Ribbons, Shallots and Julienned Peppers.	\$6.5
<b>Asian Slaw with Crispy Chow Mein Noodles and Shredded Nori</b> <b>DF NF VG</b> with a Creamy Roasted Garlic Dressing	\$7



# PLATTERS

- Vegan Antipasto Platter VG** \$225  
Eggplant Tartare, Melon with Crumbled Tempeh, Grilled Bread, Artichoke Tapenade, Roasted Cauliflower, Vegan Cheese, Roasted Peppers and Olives
- Whipped Honey and Herb Ricotta Dip NF V** \$225  
with Raw and Roasted Carrots, Radishes, Grilled Asparagus, Beets, Zucchini, Peppers, served with Flatbread
- New Mezze Platter V** \$250  
Macedonian Feta, Tabbouleh, Grape Tomatoes, Cucumbers, Lemons, Muhammara, Pita, Dates, Apricots, Figs
- Prosciutto and Burrata Platter NF** \$225  
Garlic-Roasted Tomatoes, Castelvetrano Olives, Whole Roasted Garlic, Charcoal Bread
- Cheese and Charcuterie** \$225  
with Local and European Cheese, Local Salami and Cured Meats, Mixed Nuts, Olives, Gherkins, Red Pepper Jelly, Honey, served with House-Made Ciabatta and Focaccia
- Harvest Platter GF NF V** \$195  
with Roasted Heirloom Carrots, Cinnamon-Roasted Yams, Garlic Roasted Mushrooms, Roasted Artichoke & Red Peppers, Pesto Bocconcini, Castelvetrano Olives, Squash Feta Dip, Beet Hummus, Charred Green Onion Yogurt Dip served with House-Made Ciabatta and Focaccia
- West Coast Seafood Platter DF GF NF** \$360  
with Candied Salmon, Garlic Prawns, Seared BC Albacore Tuna and Scallops
- Satay Platter DF GF DF** \$260  
Honey Mustard Chicken, Korean BBQ Beef, Herbed Lemon Prawns and Spicy Cilantro Aioli
- Sushi Maki Presentation DF NF** \$300  
100 Pieces of Salmon, Tuna, Vegetable, California and Dynamite Rolls artfully arranged, served with Shoyu, Wasabi and Gari (Pickled Ginger)



# DESSERTS

priced per dozen. minimum 2 dozen per type

<b>Lemon Tiramisu Cups</b> <b>NF V</b>	<b>\$48</b>
<b>Brown Butter Financier</b> <b>GF V</b> Baked with Cherries and topped with White Chocolate Mousse	<b>\$36</b>
<b>Strawberry Shortcake Cookie</b> <b>NF V</b> with Cream Cheese Filling	<b>\$48</b>
<b>Pineapple Coconut Slice</b> Macadamia Nut Joconde Layered with Pineapple Compote and Coconut Mousse, topped with Dehydrated Pineapple	<b>\$36</b>
<b>Blackberry Cardamom Eclair</b> <b>NF V</b> finished with White Chocolate Ganache	<b>\$36</b>
<b>Aperol Spritz Cake Bite</b> <b>NF V</b> with Prosecco-Poached Rhubarb and Candied Orange	<b>\$36</b>
<b>Passionfruit Cannoli</b> <b>V</b> finished with Toasted Pistachios and White Chocolate	<b>\$48</b>
<b>Susan's Money-Back Guarantee Brownie</b> <b>NF V</b>	<b>\$36</b>
<b>Black Sesame Tart</b> <b>GF NF VG</b> with Coconut Whip and Yuzu Pearls	<b>\$38</b>
<b>Angel Food Cake Board</b> <b>V</b> Raspberry Sauce, Lemon Curd, Whipped Cream, Fresh Berries, Meringue Kisses, Mixed Nuts and Chocolate Bark	<b>\$180</b>



# COCKTAILS

**Perfect Paloma** \$12  
Tequila, a Splash of Lime and Fresh Grapefruit Juice, topped with Soda and garnished with a Grapefruit Wedge

**Eternal Sunshine Bourbon** \$12  
Mint Amaro, Raw Sugar, Lemon Juice, Egg White, topped with a Sprig of Mint

**Lavender Skies** \$12  
BC Empress Gin, Lavender Honey Syrup and Homestyle Lemonade topped with a Dehydrated Lime Wedge

**Sparkling White Negroni** \$12  
Gin or Vodka, Campari, St-Germain and Pear Juice topped with Bubbles and Garnish with a Rosemary Spear

**Zero-Proof Spicy Pineapple Margarita** \$10.5  
Tangy Lime, Sweet Pineapple, and a Spicy Jalapeño Kick

