



CANAPES

MINIMUM ORDER OF 24 PIECES

VEGETARIAN (2 PCS / ORDER)

Cocktail Samosa (v)
Mushroom Arancini (GF)
Mushroom Quiche
Caprese Skewers (GF)
Polenta Bites (GF,V)
Mozzarella Sticks
Veg Crudite (GF,V)
Cheese N Fruits Skewers (GF)
Mac n Cheese Croquettes
Spanakopita
Pierogi With Caramelize Onion
Spring Roll (V)
Mushroom and Goat Cheese
Crepe

All Canapes are accompanied with dipping sauc

MINI SLIDERS–

Angus Beef
Cajun Chicken
Aloo Tikki

COLD SANDWICH BITES

Veg Salad / Egg Salad / Chicken
Salad / Tuna Salad \$2.50 / ea

MEAT / SEAFOOD (2 PCS/ORDER)

Devil Eggs (GF)
Barbecue Chicken Satay (GF)
Chicken Wings (Any Style) (GF)
Maple Glaze Pork Belly (GF)
Teriyaki Beef Satay (GF)
Beef Wellington
Slow Cooked Meatballs (GF)
Coconut Prawn
Salmon Cake (GF)
Seafood Crepe

MINI PIZZA–

Pepperoni, Onion, Pepper,
Mozzarella
Chicken, Onion, Olive,
Mozzarella
Spinach, Onion, Pepper,
Mozzarella



HOT ENTREE

SERVED BUFFET STYLE IN SMALL TRAY, MEDIUM TRAY AND LARGE TRAY.

CHICKEN PREPARATION

Lemon Grass Chicken Breast with Lemony Cream Sauce Chicken Roulade with Mornay Cheese Sauce.

Rotisserie Chicken with Sun-dried Tomato chimmichuri. Fraser Valley Chicken Thigh with Romesco Red Sauce

Herb Roasted Chicken Breast Supreme with Asparagus And Pesto.

LAMB PREPARATION

Roasted Rack of Lamb with Grain Mustard Red Wine Au

Jus.

Shepherd's Pie with Gravy. (Minced meat topped with mashed potato and baked)

SEAFOOD PREPARATION

Slow Roasted Salmon with White Wine Newburg.

Seared Cod with Cilantro Pineapple Salsa.

Seafood Medley Cooked in Garlic Saffron Broth.

BEEF PREPARATION

Roasted 4oz Sirloin Steak with Peppercorn Sauce and horseradish cream.

Braised Beef 4oz Short Ribs with Demi Glaze.

Veal Parmesan with Mushroom Creamy Sauce.

Cottage pie with Gravy. (Minced meat topped with mashed potato)

Traditional Italian Style Meatballs with Marinara Sauce.

Beef and Potato Vindaloo.

PORK PREPARATION—

Slow Cooked Pork Ribs in Barbecue Sauce.

Roasted Pork Lion with Cherry Jus.

Grilled Pork Chop with Red Wine sauce.

RICE

Lemon Rice Pilaf.

Wild Rice.

Tomato Pilaf.

Herb n Veg Pilaf.

SANDWICH/WRAPS

Prepared quality oven roasted meat and choice of breads including MULTIGRAIN, RYE, SOURDOUGH, FOCACCIA, BAGUETTE. Substitute with GLUTEN FREE Bread. Customize Sandwiches, vegan dietary and individual packaging available upon request. Grilled or cold option.

ANDOORI CHICKEN.

Chicken Tikka, Pickle, Lettuce, Tomato, Chimmichuri.

ROASTED BEEF

Canadian Beef, Brie, Spinach, Mustard Mayo

B.L.T.A.

Grilled Chicken Breast, Lettuce, Tomato, Avocado, Lemon Aioli.

EGG SALAD.

Egg Salad, Lettuce.

TUNA SANDWICH.

Tuna Salad, Pepper, Cheddar, Lettuce, Tomato.

GRILLED VEGETABLE

Grilled Veg, Pickle, Pesto Aioli, Goat Cheese.

HAM' N CHEESE

House Cured Ham, Cheddar.

CHICKEN CAESAR WRAP.

Cajun Chicken, Caesar Bacon, Dressing, Romaine, Parmesan, Croutons.

TURKEY N CHEESE.

Roasted Turkey, Swiss cheese, Cranberry Mayo, Lettuce, Tomato.

SMOKED SALMON SANDWICH

Canadian Smoked Salmon Dill Cream Cheese Spread, Lettuce.

PANEER SANDWICH/ ROLL.

Cottage Cheese, Tomato, Cucumber, Pickle, Lettuce, Mint Chutney Spread.

COLD SANDWICH BITES

Choice of Smoke Salmon / Turkey / Ham / Tuna.

Choice of Egg Salad / Grilled Veg Avocado.



PASTA AND GNOCCHI

All pastas are accompanied with garlic bread. Gluten-free/
Vegan options are available upon request. Serving Buffet Style
in S=Small Tray and L=Large Tray.

VEGETARIAN

Sun-dried Tomato Mushroom,
Parmesan Fettuccine / Penne
Alfredo,

Penne Arrabiata, Olives, Basil,
Tomato Sauce, Veggies,
Parmesan.

Baked Mac and cheese.

Butternut Squash Ravioli.

Cannelloni Pasta, Pomodoro
Spinach and Cheese,

Gnocchi, Mushroom, Sun-dried
Tomato, Basil, Parmesan.

Veggie Lasagna.

Rolled Stuffed Wild Mushroom
and Ricotta Lasagna.

MEAT/SEAFOOD

Cajun Chicken Fettuc
cini Penne Alfredo, Sun
dried Tomato, Parmesen.

CHICKEN CAESAR WRAP. \$8.95

Spaghetti Meatballs in Tomato
Sauce.

Tagliatelle Bolognese.

Baked Chicken Mac
and Cheese.

Gnocchi Creamy Carbonara,
Parmesan

Shrimp and Scallop Fettuccini
Spinach,
Olive, White or Tomato
Sauce, Parmesan.

Tagliatelle Bolognese.

Seafood Medley Creamy
Gnocchi, Basil, Pesto, Parmesan.

MEAT/SEAFOOD

Additional

Pork Sausages.

CUSTOMIZE YOUR MEAL UPON REQUEST.



INDIAN CUISINE

Indian spice level can be made upon request. Vegan / Gluten-free options are available upon request.

INDO CANAPÉS

(Accompanied with mint chutney and tamarind chutney)

Veggie pakora
Paneer Pakora
Chicken Pakora
Fish pakoda
Idli and Samber
Papdi Chaat
Samosa Chaat
Bhalla Papdi Chaat.
Mini a Samosa

HOT ENTREE (CURRY)

MEAT / SEAFOOD SELECTION

Butter Chicken
Chicken Korma
Chicken Curry
Chicken Saag
Lamb Curry
Lamb Korma
Lamb Methi
Beef Curry
Beef Keema
Mutter
Lamb Keema
Mutter
Chicken Hariyali
Coconut
Chicken Tikka
Masala

TANDOORI KABABS

(Accompanied with mint chutney)

Chicken Thigh Tikka.
Chicken Malai Breast
Tikka.
Chicken Hariyali Thigh
Tikka.
Tandoori Chicken
(Bone-in)
Chicken Seekh Kabab
Lamb Seekh Kabab.
Tandoori Prawns.
Tandoori Salmon.

FISH RED CURRY / MASALA CURRY

Salmon
Halibut
Prawn
Cod
Basa
Prawn Curry
Coconut

VEGETARIAN SELECTION

Paneer Butter Masala
Kadhai Paneer.
Saag Paneer
Mutter Paneer

Paneer Butter Masala
Aloo Gobhi
Zeera Aloo
Mutter Mushroom
Aloo Mutter Tomato
Curry



INDIAN CUISINE

Indian spice level can be made upon request. Vegan / Gluten-free options are available upon request.

DAL MAKHANI

Dal Tadka
Kadhi Pakoda
Rajma Mashala
Chana Masala
Chole Bhature

BREADS

Butter Naan.
Garlic Naan.
Tawa Paratha
Aloo Kulcha.
Chapati
Spinach Cheese
Kulcha.

RICE / BIRYANI

Veggie Pulao Rice

Plain Rice
Lemon Rice
Coconut Rice
Veggie
Biryani

Chicken Biryani

Lamb Biryani
Beef Biryani
Prawn Biryani

Biryani is accompanied with
Raita

DESSERTS

(MINIMUM ORDER OF ONE DOZEN)

Butter Chicken
Bengali Rusgulla
Rasmalai.
Chocho Brownie.
Cheese Cake.
Fool's Cake.
Berry Custard Tart.
Pineapple Sooji Tart

FISH RED CURRY / MASALA CURRY

Bread Pudding
Carrot Halwa
Prawn
CodMoong Dal
Halwa
Kheer (Rice
Pudding)

SALADS

Minimum order for 10 servings. Individual packaging available upon request. \$ 6.95 Serving Buffet style. Small Tray (10-12 servings). \$ 50.95 Large Tray (20-22 servings). \$ 95.95

CAESAR SALAD

Romaine, Caesar Dressing, Parmesan, lemon, Crouton.

BERRY SALAD

Mixed Green, Mixed Berries, Goat Cheese, Berry Dressing, Radish

ORGANIC GREEN SALAD

Mixed Green, Cherry Tomato, Cucumber, Radish, Lemon Vin.

GREEK SALAD

Cucumber, Cherry Tomato, Bell Pepper, Kalamata, Feta, Greek vinaigrette.

BEENS AND QUINOA SALAD

Arugula, Mixed Quinoa, Beens, Pepper, cilantro, Chimmichuri.

SUNDREID TOMATO PASTA SALAD

Penne Pasta Tossed in Pesto, Sundreid Tomato, Parmesan.

GOLDEN BEETS SALAD

Mix Green, Spinach, Beets, Watermelon Radish, Pickle, Red Wine Vin.

KOREAN SPICY NOODLE

Egg Noodle, Snow Peas, Kimchi, Cucumber, Sesame, Gochujang Dressing.

THAI STYLE NOODLE

Egg Noodle, Snap Peas, Radish, Green Onion, Cucumber, Coconut dressing.

POTATO SALAD

Local New Potato, Grainy Onion Mustard Mayo, Green and Pickle.

MANGO N PEACH SALAD

Romaine, Fresh Mango, Charred Peach Cranberry, Goat Cheese Toasted Pumpkin Seed, Lemon.

FRUIT SALAD

Mixed Seasonal Fruit

ADDITIONAL PROTEIN PER PERSON

Grilled Chicken Breast
Roasted Beef (4 oz)
Grilled Prawns (3 pcs)
Grilled Salmon
Boiled Egg

INDO-CHINESE

(SERVED BUFFET STYLE IN SMALL TRAY, MEDIUM TRAY, LARGE TRAY)

VEGETARIAN

Veggie Munchurian. (Dry / Sauce)
Chilli Pepper
Mushroom. (Dry/Sauce)
Chilli Pepper Paneer. (Dry /
Sauce)
Szechuan Tofu with Veggies.
Stir Fry Vegetable.

RICE / NOODLE

Singapuri Noodle / Hakka Noodle
/ Fried Rice
Veggie
Chicken
Beef/Pork.
Shrimp



MEAT / SEAFOOD

Chilli Pepper Chicken.
Szechuan Chicken.
Lollypop Chicken. (Dry).
Lemon Chicken.
Mangolian Style Chicken.
Thai Coconut Green Chicken.
Chilli Pepper Beef.
Ginger Cashew Beef
Szechuan Beef
Meatballs in Pepper Garlic
Sauce.
Sweet and Chilli Pork in Pepper
Onion Sauce
Honey Chilli Pepper Prawn.
Szechuan Chilli Pepper Prawn.
Sweet and Sour Fish in Onion
Pepper Sauce.



PLATTERS

DELICIOUS VEG AND NON-VEG PLATTERS WITH TANDOORI, BIRYANI, STREET FOOD, GRILLED DELIGHTS, DIPS, AND DESSERTS FOR EVERY CRAVING.

Small Platter (10-12 servings) , Large Platter (18-22 servings)

LOCAL ARTISIAN SELECTIONS

OUR / PLATTER

Cheese and Charcuterie

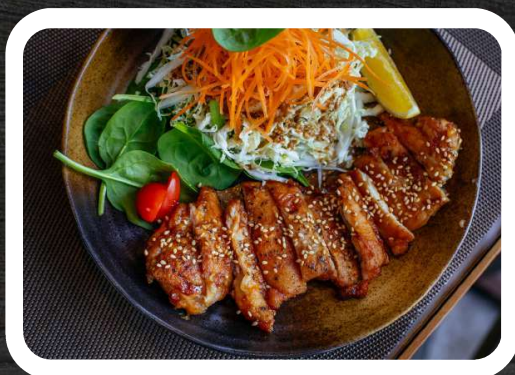
Charcuterie and Antipasto.

Fresh Fruit Platter

Cheese and Antipasto.

Antipasto and Crackers

Domestic Cheese, Fruits, Crackers





BREAKFAST CATERING MENU

Required 48 hrs notice.

Minimum order of 6 items.

Buffet style service in S=Small and L=Large trays.

HOUSEMADE SELECTION.

HOUSE BAKED MUFFIN, DANISH,
CROISSANT

FLAVOURED SCONES WITH HONEY
BUTTER.

WAFFLES WITH NUTELLA.

PANCAKE WITH BERRY COMPOTE

VARIETY OF COOKIES

SEASONAL FRUITS SKEWERS

BREAKFAST CANAPÉS.

MINI SALMON BAGELS WITH DILL
CREAM CHEESE

MINI AVOCADO TOAST WITH CREAM
CHEESE, CHIMMICHURI

CHOICE OF TURKEY, HAM OR TUNA.

CHOICE OF EGG SALAD, VEG N
AVOCADO OR CAPRESSE

EGGS SELECTION.

FREE RANGE 3 EGGS SCRAMBLE

HARD BOILED EGGS (2PCS/ORDER).

POACHED EGGS (2PCS/ORDER)

BAKED MUSHROOM, SPINACH, HAM
OR BACON, CHEESE FRITTATA

YOGURT SELECTION.

GRANOLA PARFAIT WITH GREEK
YOGURT, HONEY

VANILLA GREEK YOGURT WITH
HONEY

BRUNCH ITEMS.

BAKED EGGS, LENTIL, CHEESE
WITH FRENCH BAGUETTES

CHICKEN CACCIATORE WITH
WAFFLE

PUNJABI STYLE CHOLE BHATURE
(2PCS/ORDER)

MORNING MEAT SELECTION. (2PCS / \$1.95)

SMOKED BACON.

BREAKFAST PORK SAUSAGE.

TURKEY SAUSAGE.

HOUSE CURED HAM.

SMOKED SALMON.

CHOICE OF BREAKFAST TOASTS SERVE WITH
BUTTER AND JAM. (2PCS / 2.25)

SAUTÉED MUSHROOM AND SPINACH. S — (
\$20 / EACH)

PLEASE INFORM US FOR ANY ALLERGIES AND
DIETARY CONCERN.

CUSTOMIZE AS PER YOUR APPETITE.