



MENU OPTIONS

BCIT DOWNTOWN CAMPUS

EVENTS AND CONFERENCES

bcit.ca/meetings



BCIT DOWNTOWN CAMPUS MENU OPTIONS



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Pricing Options

There are two pricing options for all the menu choices:

Essential: Quality disposable plates and cutlery with basic set up service. Includes delivery, décor and/or fresh flowers, and pick up of baskets and platters the following business day. Prices are subject to GST only.

Dedicated: Full china and flatware service with professional service staff. Includes delivery, set up of china service, buffet set up, buffet décor or fresh flowers, and clearing of the china and buffet. Prices are subject to GST and 18 per cent gratuity. (maximum four hours)

All menu item pricing based on a minimum of eight guests.



Breakfasts

The Classic Continental Breakfast

- > A classic basket of fresh-baked muffins, scones, croissants and cinnamon rolls served with butter and fruit preserves
- > A platter of the freshest seasonal fruit
- > An assortment of chilled fruit juices
- > Gourmet regular and decaffeinated coffee service
- > Herbal and classic tea service.

8–30 guests \$9.75 essential–\$13.75 dedicated

31–75 guests \$9.50 essential–\$13.00 dedicated

75+ guests \$9.25 essential–\$12.25 dedicated

The Healthy Choice

- > A “healthy choice” basket of baked goods (multigrain bagels, bran and low-fat muffins)
- > A platter of the freshest seasonal fruit
- > Low-fat yogurt cups and granola
- > Chilled fruit juices
- > Gourmet regular and decaffeinated coffee service
- > Herbal and classic tea service.

8–30 guests \$12.50 essential–\$17.25 dedicated

31–75 guests \$12.25 essential–\$15.75 dedicated

75+ guests \$11.75 essential–\$14.75 dedicated

Hot Breakfast *(minimum 10 people)*

- > A basket of fresh baked croissants with butter and jams
- > Farm fresh scrambled eggs
- > Maple smoked bacon and breakfast sausage
- > The Butler’s breakfast potatoes
- > A platter of seasonal fresh fruit
- > An assortment of chilled fruit juices
- > Gourmet regular and decaffeinated coffee service
- > Herbal and classic tea service.

10–30 guests \$19.95 essential–\$23.95 dedicated

31–75 guests \$19.50 essential–\$23.00 dedicated

75+ guests \$18.95 essential–\$21.95 dedicated

Quiche Breakfast

- > Freshly baked quiche; your choice of one of the following:
 - > Salmon, crab and shrimp with fresh asparagus and provolone cheese
 - > Bacon, scallions and cheese
 - > Double smoked ham with aged cheddar
 - > Grilled seasonal vegetables with Asiago cheese
 - > Mixed cheeses and roasted broccoli
- > A platter of the freshest seasonal fruit
- > An assortment of chilled fruit juices
- > Gourmet regular and decaffeinated coffee service
- > Herbal and classic tea service.

8–30 guests \$15.25 essential–\$19.25 dedicated

31–75 guests \$15.00 essential–\$18.50 dedicated

75+ guests \$14.75 essential–\$17.75 dedicated

Cocktail Breakfast *(minimum of 10 people)*

- > BC smoked salmon bagel bites
- > Assorted freshly baked mini quiche
- > Mini muffins
- > 6" fresh fruit skewers
- > Imported and domestic cheese board
- > An assortment of chilled fruit juices
- > Gourmet regular and decaffeinated coffee service
- > Herbal and classic tea service.

10–30 guests \$16.75 essential–\$20.75 dedicated

31–75 guests \$16.50 essential–\$20.00 dedicated

75+ guests \$16.25 essential–\$19.25 dedicated

Butler's Breaky Wraps *(minimum order of eight wraps (four per variety))*

Three farm fresh eggs per wrap:

- > Country Bumpkin: Black forest ham, fresh scallions and cheddar cheese
- > Veggie Delite: Fresh tomatoes, basil, roasted peppers and feta cheese
- > Salmon: BC smoked salmon, fresh dill and cream cheese
- > BETC: Bacon, eggs, tomatoes and cheddar cheese

8–30 guests \$8.25 essential–\$12.25 dedicated

31–75 guests \$8.00 essential–\$11.50 dedicated

75+ guests \$7.95 essential–\$10.95 dedicated

Add a fresh fruit platter and chilled Everfresh fruit juices for only:

\$4.95 essential service

\$6.95 dedicated service

Housemade Stuffed Croissants *(minimum order of six (three per variety))*

- > Black forest ham and Swiss cheese
- > Chocolate raspberry
- > Sundried tomato, spinach and goat cheese
- > Bacon and cheddar

\$4.25 each

Snack Breaks

Snack Break #1

- > An assortment of freshly baked mini muffins
- > A variety of pop, juice and bottled water.

Snack Break #2

- > Freshly baked loaves
- > A variety of pop, juice and bottled water.

Snack Break #3

- > Gourmet cookies and dessert squares
- > A variety of pop, juice and bottled water.

8–30 guests \$5.95 essential–\$9.95 dedicated

31–75 guests \$5.75 essential–\$9.25 dedicated

75+ guests \$5.50 essential–\$8.50 dedicated



Snack Break #4

- > Imported and domestic cheese board with fresh fruit garnish
- > A variety of pop, juice, and bottled water.

8–30 guests \$8.95 essential–\$12.95 dedicated

31–75 guests \$8.75 essential–\$12.25 dedicated

75+ guests \$8.50 essential–\$11.50 dedicated

Snack Break #5

- > An assortment of mini savouries:
 - > Mini grilled veggie trellis
 - > Mini goat cheese and marinated tomato
 - > Mini sheep milk cheese and mint strawberry
 - > Mini tomato basil trellis
- > A variety of pop, juice, and bottled water.

8–30 guests \$7.95 essential–\$11.95 dedicated

31–75 guests \$7.50 essential–\$10.95 dedicated

75+ guests \$6.95 essential–\$9.95 dedicated

Beverages

Coffee/Tea Service:

- > Gourmet coffee service (per airpot, serves 8–10) \$15.95
- > Herbal and classic teas (per airpot, serves 8–10) \$15.95
- > Airpot of hot water (per airpot, serves 8–10) \$7.50
- > Large thermal coffee carrier (serves 75 8oz cups) \$130.00

Includes paper cups, stir sticks, napkins, cream, sugar and sugar substitute.



> Everfresh fruit juices	
Orange, Apple, Pink Grapefruit, Cranberry Cocktail	\$1.95
> Bottled water	\$1.95
> Soft drinks	\$1.95
> San Pellegrino/Perrier (225 ml)	\$2.75
> Happy Planet–fresh organic juices/smoothies (325 ml)	\$3.95
> Pitchers of ice water	\$3.00

Lunch Selections

The Butler’s Gourmet Sandwiches and Wraps

Our assorted hearty sandwiches and wraps are made on a variety of freshly baked baguettes and wraps, with fillings that are prepared daily and presented in large baskets.

Individual Sandwiches

> Breads:

Multi-grain, focaccia, sourdough and French baguettes; red pepper, spinach and curry flour tortillas.

> Toppings and spreads:

Leaf lettuce, tomatoes, cucumber, fresh spinach, red onions, pesto, avocado, Roma tomatoes, roasted peppers, artichoke hearts, grilled vegetables, Portobello mushrooms, Asiago cheese, cheddar cheese, jack cheese, provolone cheese, Swiss cheese, sun-dried tomato cream cheese, chipotle mayonnaise, Dijon mayonnaise, Dijon mustard, Jack Daniels barbeque sauce, mango chutney, parmesan dressing.

> Fillings:

Maple-smoked turkey breast, freshly roasted beef, black forest ham, maple-smoked bacon, premium albacore tuna salad, jerk spiced chicken salad, coconut basmati rice.

THE BIG BASKET COMBINATIONS:

Classic Lunch #1

- > A basket of gourmet sandwiches and wraps
- > Scrumptious freshly baked cookies and gourmet squares
- > A selection of chilled soft drinks, juice and bottled water.

8–30 guests \$11.50 essential–\$15.50 dedicated

31–75 guests \$11.30 essential–\$14.80 dedicated

75+ guests \$11.05 essential–\$14.05 dedicated

Classic Lunch #2

- > Weekly featured salad
- > A basket of gourmet sandwiches and wraps
- > Scrumptious freshly baked cookies and gourmet squares
- > A selection of chilled soft drinks, juice and bottled water.

8–30 guests \$14.25 essential–\$19.25 dedicated

31–75 guests \$13.95 essential–\$17.45 dedicated

75+ guests \$13.75 essential–\$16.75 dedicated

Soup and Sandwich Lunch #3

- > Soup du jour
- > A basket of gourmet sandwiches and wraps
- > Scrumptious freshly baked cookies and gourmet squares
- > A selection of chilled soft drinks, juice and bottled water.

8–30 guests \$15.95 essential–\$19.95 dedicated

31–75 guests \$14.75 essential–\$18.25 dedicated

75+ guests \$14.50 essential–\$17.50 dedicated



Working Lunch #4

Create your own sandwich buffet with:

- > A platter of sliced deli meats
- > Sliced cheeses
- > Basket of assorted dinner rolls
- > Lettuce, tomatoes, sprouts, onions, roasted peppers and condiments
- > Fresh seasonal vegetable basket with herb dip
- > Scrumptious freshly baked cookies and gourmet squares
- > A selection of chilled soft drinks, juice and bottled water.

8–30 guests \$16.95 essential–\$20.95 dedicated

31–75 guests \$16.75 essential–\$20.25 dedicated

75+ guests \$16.50 essential–\$19.50 dedicated

For the Extra Hungry Crowd:

- > Add an extra salad to any combination \$3.75 per person
- > Add an extra half sandwich per person \$3.25 per person
- > Individual gourmet sandwiches and wraps \$7.50 each
- > Assorted bags of potato chips (42g) \$1.75 each

Pacific Rim Sushi Lunch

- > An assortment of maki rolls including cucumber rolls, pickled daikon rolls, California rolls, spicy tuna rolls, tempura yam and dynamite rolls
- > Served with a Sunomono noodle salad
- > Scrumptious freshly baked cookies and gourmet squares
- > A selection of soft drinks, chilled juice and bottled water.

8–30 guests \$15.50 essential–\$19.50 dedicated

31–75 guests \$15.30 essential–\$18.80 dedicated

75+ guests \$15.00 essential–\$18.00 dedicated

SALAD BOWL LUNCHES:

Individual portions. The perfect lunch alternative.

- > Served with freshly baked roll and butter
- > Scrumptious freshly baked cookies and gourmet squares
- > A selection of chilled soft drinks, juice and bottled water.

Minimum order of four per option.

Salads served in individual disposable bowls. Rolls and desserts will be served in baskets and platters.

Caesar Salad

Crisp romaine lettuce with Parmesan wafers, dressed with our own housemade classic Caesar dressing.

Classic Butler Bowl

Smoked turkey breast, black forest ham, peppered roast beef, cheddar and Swiss cheese, egg slices, alfalfa sprouts, carrots and garden tomato wedges. Offered with the Butler's house dressing or olive oil and balsamic vinegar.

Spicy Asian Noodle and Vegetable Salad

Mildly spicy rice noodles, julienne of colourful Asian vegetables and black sesame seeds tossed in a sesame ginger dressing on a bed of lettuce.

The Kitsilano Salad Bowl

Spring mixed greens, grilled apple, sundried cranberries, candied walnuts, and crumbled blue cheese.

8–30 guests \$12.95 essential

31–75 guests \$12.75 essential

75+ guests \$12.50 essential

Minimum order of four per option.

- > Add grilled seasoned chicken breast \$4.50
- > Add bay shrimp \$4.50
- > Add deep fried tofu \$3.95



BOXED LUNCHES:

Classic Lunch Box

Fresh gourmet sandwich or wrap, whole piece of seasonal fresh fruit, fresh baked jumbo cookie, a bottle of natural spring water and napkin wrapped utensils.

\$13.95

Minimum of 10 per variety.

- > Add a green or pasta salad \$3.00

Salad Roll Box

Two large Butler salad rolls filled with glass noodles, marinated chicken and fresh julienne of vegetables accompanied by tangy dipping sauce, a seasonal fresh fruit salad, a gourmet square, bottle spring water and napkin wrapped utensils.

\$16.25

Minimum of 10 per variety.

HOT LUNCHES:

Includes:

- > Mixed field greens with fruit vinaigrette dressing
- > A hot entrée option (including up to 20 per cent vegetarian if required)
- > Freshly baked roll and butter
- > Scrumptious freshly baked cookies and gourmet squares
- > A selection of chilled soft drinks, juice and bottled water.

Entrée Options *(more entrée options on next page)*

- > Tandoori baked salmon filet on a bed of rice pilaf with our housemade mango chutney
- > BBQ spiced salmon on rice pilaf with avocado salsa
- > Prawn putanesca on rotini pasta with light tomato sauce
- > Housemade Mama Avantini's meat lasagna
- > The Butler's classic shepherd's pie
- > Beef souvlaki on a bed of Greek rice with feta and Greek salad (instead of green)
- > Beef tenderloin stir fry with Asian vegetables and a light ginger soy sauce on chow mein noodles
- > Montreal rubbed roast beef sandwich with garlic mashed potatoes and gravy
- > Butter chicken on a bed of basmati rice
- > Marinated breast of chicken served with wild mushroom risotto



Entrées continued...

- > Grilled chicken stuffed with Salt Spring Island goat cheese, prosciutto and fresh basil on a bed of risotto smothered in a roasted shallot tomato sauce
- > Chicken souvlaki on a bed of Greek rice with feta and Greek salad (instead of green)
- > Rosemary chicken penne pasta with a fresh tomato and basil sauce
- > Wild mushroom ravioli in a light tomato rosa
- > Cheese stuffed tortellini smothered in a light pesto cream sauce
- > Vegetarian lasagna – with California vegetable ratatouille
- > Eggplant parmesan with grilled tomatoes on a bed of quinoa pilaf
- > California chick pea veggie stew on basmati rice

8–30 guests \$19.95 essential–\$23.95 dedicated

31–75 guests \$19.75 essential–\$23.25 dedicated

75+ guests \$19.50 essential–\$22.50 dedicated

Vegetarian option provided for 20 per cent of the guests at no extra charge.

- > Add a second entrée for the whole group \$7.95 per person

À La Carte

All à la carte pricing is based on essential service. For dedicated service add:

\$4.00 per person for groups 8–30

\$3.00 per person for groups 31–75

\$2.00 per person for groups of 75 +

+ GST and gratuity

Most menu item pricing based on a minimum of eight servings unless otherwise noted.

Beverages

Coffee/Tea Service:

- > Gourmet coffee service (per airpot, serves 8–10) \$15.95
- > Herbal and classic teas (per airpot, serves 8–10) \$15.95
- > Airpot of hot water (per airpot, serves 8–10) \$7.50
- > Large thermal coffee carrier (serves 75 8oz cups) \$130.00

Includes paper cups, stir sticks, napkins, cream, sugar and sugar substitute.

- > Everfresh fruit juices
Orange, Apple, Pink Grapefruit, Cranberry Cocktail \$1.95
- > Bottled water \$1.95
- > Soft drinks \$1.95
- > San Pellegrino/Perrier (225 ml) \$2.75
- > Happy Planet—fresh organic juices/smoothies (325 ml) \$3.95
- > Pitchers of ice water \$3.00

À La Carte Breakfast Items

Assorted Baked Goods Basket

A variety of fresh baked muffins, scones, croissants and cinnamon rolls served with butter and fruit preserves.

\$2.50 each

The Bagel Basket

A blend of multigrain, sesame seed, cinnamon raisin and plain bagels offered with cream cheese, butter and fruit preserves.

\$3.25 each

Fresh Baked Loaves

Banana walnut, carrot spice, bran and raisin, chocolate chip, blueberry.

\$13.95 each

Approximately 10 slices per loaf

Baskets of Whole Fruit

\$1.75 per piece

À La Carte Platters

Prices are per person

A Platter of the Season's Freshest Fruit

\$3.95

Minimum of 8 people

Smoked Salmon Platter

Garnished with caperberries and red onions and served with cream cheese, assorted breads and crackers.

\$4.95

Minimum of 10 people

Create your Own Sandwich Buffet

A variety of sandwich fillings, meats, cheeses with all the condiments and a basket of fresh rolls.

\$9.95

Minimum of 10 people

Imported and Domestic Cheese Board

A wonderful variety of cheeses served with an assortment of crackers beautifully presented with a fresh fruit garnish.

\$5.50

Minimum of 8 people

Gourmet Sliced Deli Meats

A platter of deli meats to include smoked turkey breast, black forest ham, freshly roasted beef, salami, mortadella and capicola.

\$5.25

Minimum of 8 people

Vegetable Cruditiés Baskets

A plentiful array of seasonal vegetables with a fresh herb dip in a decorative basket.

\$3.95

Minimum of 8 people

Canapé Platter

One of each per person:

- > BC smoked salmon canapé on a crostini
- > A smoked chicken salad in a Belgian endive boat
- > Goat's cheese and grape truffle

\$7.95

Minimum 12 people

Tortilla Pinwheel Wrap Bites

Fresh flour tortillas filled with an assortment of chef-inspired savoury ingredients (three pieces per person) .

\$3.95

Minimum 10 people

Basket of Mini Savouries

- > Mini grilled veggie trellis
- > Mini goat cheese and marinated tomato
- > Mini sheep milk cheese and mint strawberry
- > Mini tomato basil trellis

\$18.00 per dozen

Tuscany Antipasto Platter

An impressive display of grilled market vegetables, olives, pepperoncinis, artichoke hearts, Roma tomatoes and bocconcini cheese with olive oil and balsamic vinegar, rolled cheeses and Italian meats served with foccacia wedges.

\$9.50

Minimum 12 people

Baguette Cocktail Sandwiches

An assortment of gourmet sandwiches made on a variety of fresh baguettes cut into the perfect cocktail size sandwich.

\$4.95

Minimum 12 people

The Butler's Dipping Trio

With our own roasted squash hummus, a sundried tomato and roasted garlic dip and a classic spinach dip served with assorted sliced breads and toasted pita chips.

\$125.00 per order

Serves 20–35 people

Fiesta Mexican Dip

Our own version of the Mexican layered dip, served with tri-colored tortilla chips.

Small serves 10–15 people \$55.00

Medium serves 20–30 people \$105.00

HOT A LA CARTE ITEMS:

For the following items listed below, there is a minimum of two dozen per order:

Mini Quiche Tartlets

\$22.00 per dozen

Vegetarian Samosas with Mango Chutney

\$22.00 per dozen

Chicken Satay

Fresh chicken tenders marinated to perfection and served in a spicy peanut sauce. Extremely addictive!

\$24.00 per dozen

Teriyaki Beef Skewers

Tender strips of beef marinated in our own special teriyaki sauce and lightly grilled.

\$24.00 per dozen

Asian Potstickers

Traditional style potsticker filled with chicken and covered in a delicious soy and garlic sauce.

\$18.00 per dozen

Chicken Wings

Teriyaki, honey garlic or red hot.

\$20.00 per dozen

Puffed Pastry Salmon Bites

Salmon fillets wrapped in a puff pastry and offered with a fresh dill dip.

\$20.00 per dozen

Cocktail Receptions

The Classic Reception

- > Market fresh vegetable basket with fresh herb dip
- > Imported and domestic cheeses served on chilled marble with a variety of crackers
- > Mini tortilla pinwheel wrap bites
 - Curry, red pepper, and spinach flour tortillas filled with chef inspired savoury ingredients.
- > A platter of freshly baked cookies.

15–30 guests \$10.95 essential–\$14.95 dedicated

31–75 guests \$10.75 essential–\$14.25 dedicated

75+ guests \$10.50 essential–\$13.50 dedicated

A Global Affair

A wonderful variety of chilled appetizers:

- > Tuscany antipasto platter
 - An impressive display of grilled market vegetables, olives, pepperoncinis, artichoke hearts, Roma tomatoes and bocconcini cheese with olive oil and balsamic vinegar, rolled cheeses and Italian meats served with focaccia bread.
- > The Butler's definitive dipping trio
 - Our own roasted squash hummus, a sundried tomato and roasted garlic dip, and a classic spinach dip served with assorted European breads and crackers.
- > Pacific rim salad rolls filled with bay shrimp, glass noodles and fresh Asian vegetables served with a tangy dipping sauce
- > Mini tortilla pinwheel wrap bites
 - Curry, red pepper and spinach flour tortillas filled with chef-inspired savoury ingredients. Colourful and very tasty.
- > Imported and domestic cheeses served on chilled marble with a variety crackers
- > Fresh seasonal fruit kebobs.

15–30 guests \$19.50 essential–\$23.50 dedicated

31–75 guests \$19.25 essential–\$22.75 dedicated

75+ guests \$19.00 essential–\$22.00 dedicated

The Social Assembly

A combination of hot and cold appetizers.

Served cold:

- > Market fresh vegetable basket with fresh herb dip
- > West Coast salmon platter
With BC smoked salmon, poached salmon medallions and peppered candied salmon with caperberries, dollops of cream cheese, dill dip and lemon wedges served with assorted breads and crackers.
- > Imported and domestic cheeses served on chilled marble with a variety crackers
- > Assortment of sushi and maki rolls
- > Sundried tomato, roasted garlic and fresh basil cream cheese dip served with toasted seasoned pita chips.

Served hot:

A combination totalling three pieces per person:

- > Grilled prawns with wasabi glaze
- > Teriyaki marinated beef tenderloin skewers
- > Wild mushroom phyllo bundles
- > Baked vegetable stuffed samosas served with fresh fruit chutney
- > Wild Atlantic salmon fillets wrapped in puffed pastry served with dill dip.

15–30 guests \$23.50 essential–\$27.50 dedicated

31–75 guests \$23.25 essential–\$26.75 dedicated

75+ guests \$23.00 essential–\$26.00 dedicated

Pacific Rim Canapés

An assortment of six pieces per person. Served on silver trays and garnished with fresh flowers.

- > Grilled and peppered ahi tuna served on a crostini with a dollop of wasabi cream cheese.
- > Assorted bite size maki rolls
- > BBQ duck phyllo bundles
- > Ebi sunomono noodles with bay shrimp served in an Oriental soup spoon
- > Skewered fresh chicken tenders with a mildly spicy peanut satay sauce
- > Goat's cheese and grape truffle.

15–30 guests \$14.95 essential–\$18.95 dedicated

31–75 guests \$14.75 essential–\$18.25 dedicated

75+ guests \$14.50 essential–\$17.50 dedicated

Special Occasion Cakes

Minimum of 72 hours notice required.

8" serves 10–12 guests

10" serves 10–14 guests

8" Cakes

10" Cakes

White Chocolate Mousse Cake

\$37.50

\$47.50

Banana Rum Cake

\$37.50

\$47.50

Chocolate Ganache Decadence

\$37.50

\$47.50

Bailey's Mozart Cake

\$37.50

\$47.50

Mixed Fruit Flan

\$37.50

\$47.50

Mango Cheesecake

\$37.50

\$47.50

Cappuccino Cheesecake

\$37.50

\$47.50

Lemon Cheesecake

\$37.50

\$47.50

Celebration Cakes

White, Mocha or Chocolate Buttercream

8" x 12" (serves 16–20)

\$60.00

12" x 16" (serves 30–40)

\$90.00

16" x 24" (serves 50–75)

\$160.00

Personalized writing from \$10.00

Evening and Late Night Delivery Charges

Monday – Friday

Between 5:30 p.m. – 6:30 p.m.

\$20 per delivery or pick up

After 6:30 p.m.

\$30–\$40 per delivery or pick up

Saturday

Between 5:00 p.m. – 6:00 p.m.

\$20 per delivery or pick up

After 6:00 p.m.

\$30–\$40 per delivery or pick up

Sunday

All day charges apply.

\$20 per delivery or pick up

After 5:00 p.m.

\$30–\$40 per delivery or pick up

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