



## Downtown Campus

# Corporate Menu

FALL 2021





## PEAKE CATERING | EVENTS

### *Health & Safety*

The safety of both our clients and our team is our highest priority. Peake continually updates safety protocols to align with recommendations made by the Provincial Health Officer and WorkSafe BC standards to keep you safe and satiated as you expand your bubble. Physical distancing measures are in place at our headquarters as well as diligent sanitation and cleaning procedures. Let us assist in planning your event while considering our new landscape.

### *Mission Statement*

Peake brings culinary and event solutions to a wide variety of dining requests through thoughtful planning, precise execution, and delicious moments.

We embrace the endless pursuit of good taste, bringing this to our customers each and every day.

### *Our Community*

Peake believes in its people; fostering growth and education from within. Respect, fairness, cross-cultural awareness, compassion and inclusivity are paramount to the Peake team. These values extend beyond our organization through our community stewardship and leadership practices. We frequently give back to the community through sponsorships, food donations, and mentorship programs. The sustainable future of both local and global communities is extremely important to the Peake team.

**BCIT**

®

**Downtown Campus**  
**555 Seymour Street**  
**Vancouver, BC V6B 3H6**  
**meetings@bcit.ca**

# Breakfast Made Easy



selection of hot & cold breakfast packages  
minimum order of 6 per variety |  
priced per guest



## Cold Breakfast

### Continental | 14 **nf**

freshly baked mini pastries, free run hard boiled eggs, fruits & berries, bottled juices

### West Coast | 21

open faced smoked salmon bagel, dill cream cheese, capers, red onion, free run hard boiled eggs, quick pickled vegetables, olives, coconut fudge bites

### Healthy Choice | 15

fresh baked muffin, ube coconut chia pudding, trail mix power bar, coconut fudge bites

### European | 17 **nf**

butter croissants, salami, aged cheddar, grainy mustard, seasonal jam, mini fruit skewer

## Hot Breakfast

Includes fruit cup & trail mix bar

### Grilled Breakfast Ciabatta | 17 **nf** | **gf** **bun +\$2.75**

- free run eggs, applewood smoked bacon, cheddar, kale, tomatoes, chipotle aioli
- free run eggs, provolone, basil, greens, sauteed mushrooms, tomatoes, balsamic

### Breakfast Wraps | 15 **nf**

- chicken apple sausage, Swiss cheese, kale, pickled vegetables, roasted onions, Turkish tomatoes, salsa
- roasted yam & cauliflower, Jack cheese, black beans, pickled eggplants, spinach, salsa

## A la Carte

**Freshly Baked Mini Pastries** | 2.5

**Trail Mix Granola Bars** | 2.5 **gf/vgn**

**Fruit & Berry Cup** | melons, pineapple, berries | 4.5 **gf**

**Yogurt Parfait** | granola, fresh fruit | 4.5 **gf**

**Fruit Breads** | lemon blueberry, cranberry, banana | 2.5

**Ube Coconut Chia Pudding** | coconut cream, toasted coconut | 5 **gf/vgn**

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\*LEGEND

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# Lunch

minimum order of 6 per variety |  
priced per guest

\* non chef's selection + \$1/item

## It's All In The Box | 16

Chef's selection of sandwiches or wraps, Chef's daily salad & freshly baked cookie. All lunches are labelled in a biodegradable container and include a paper napkin & cutlery

### Sandwiches | Chef's Selection\* | 11

#### Salt Cured Striploin

angus beef, applewood smoked cheddar, pickled onions, romaine, tomatoes, horseradish mustard aioli

#### Smashed Chickpea & Avocado

hummus, cucumber, sprouts, lemon & herbs

### Wraps | Chef's Selection\* | 10

#### Fajita Chicken

seasoned breast, Monterey Jack, cilantro, roasted peppers & onions, romaine, pickled radish, chipotle aioli

#### Turkey Cobb

smoked breast, Swiss cheese, candied yams, cucumbers, spinach, tomatoes, cranberry aioli

#### Falafel | vgn

seasoned green chickpeas, arugula, carrots, pickled red onions & radish, quinoa, tomatoes, roasted garlic tahini sauce

### Panini | Chef's Selection\* | 10

#### Pulled Pork

achiote roasted, Monterey Jack, avocado, pico de gallo

#### Martin Special

bbq chicken breast, applewood smoked bacon, cheddar, tomatoes, red onions, mushrooms, spicy mayo

Add GF Bread | \$2.5 per sandwich

#### Roasted Farmcrest Chicken

marinated chicken breast, Monterey Jack, mixed greens, tomatoes, Peake sauce

#### Italian Deli

calabrese, salami, provolone, marinated eggplant, pickled peppers, tomatoes

#### Angus Beef Striploin

Dijon crusted, provolone, arugula, balsamic cipollini, crispy onions, tomatoes, horseradish mayo

#### Sabich

cabbage, free run egg, fried eggplant, pickles, potato, tomato & cucumber salad, amba hot sauce, green tahini sauce, grilled pita

#### Montreal Smoked Meat

brined brisket, Swiss, dill pickles, sauerkraut, Dijonnaise

#### Grilled Portobello | vg

mozzarella, arugula, pickled red onions, Turkish tomatoes, parmesan spread





# Salads & Bowls

minimum order of 6 per variety | priced per guest

## **Cobb** | 17 **gf/nf**

grilled free run chicken breast, crispy bacon, blue cheese, avocado, hardboiled egg, romaine, tomatoes, blue cheese dressing

## **Samurai** | 19 (tofu = \$17) **df**

AAA striploin OR grilled tofu, buckwheat noodles, toasted peanuts, broccoli, carrots, celery, crispy shallots, green onions, peppers, sesame ginger dressing

## **Goddess of the Sea** | 19 **df/gf/nf**

seared rare albacore tuna, avocado, baby kale & spinach, broccoli, celery, green chickpeas, snap peas, green goddess dressing

## **Citrus Salmon** | 20 **nf**

grilled wild salmon, goat cheese, orzo, arugula, avocado, carrots, peppers, pickled onions, roasted corn, tomatillo lime vinaigrette

## **Za'atar Chicken** | 18 **gf**

roasted breast, feta, almonds, baby kale & quinoa, Israeli salad, medjool dates, lemon oregano dressing

## **Vegan Poke Bowl** | 15 **gf/vgn**

tamari marinated tofu, brown rice, sesame, avocado, cabbage, cucumbers, lime, radish, scallion, spicy tahini dressing

## **Chef's Choice** | 17 minimum 4

let our Chefs decide which fresh and healthy bowl to choose for you. Ideal for below variety minimums.

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# Snacks

served individually | priced per item | minimum 6 per item

## **Fruit, Nuts & Candy** | 4.5 **gf/vg**

dates, raisins, roasted almonds, peanuts, smarties

## **Coconut Fudge Bites** | 3 **gf/vgn**

chocolate, dates, almond, maple

## **Popcorn** | 3 **gf**

butter & sea salt **or** truffle parmesan **or** smoked paprika & chili lime

## **Crudites & Truffle Hummus** | 5 **gf**

cauliflower, broccoli, carrots, tomatoes, cucumber, bell peppers, celery

# Something Sweet

served on platters | individual packages available upon request +.25 p/p  
minimum 6 per variety | priced per item

## Classic Desserts

### **Bars & Squares** | 2.5

**Brown Butter Lemon Bar** | shortbread crust, fresh lemon **gf/nf**

**Spiced Double Chocolate Brownie** | organic rye, ruby chocolate **nf**

**Nanaimo Bar** | orange, ganache **gf**

**Okanagan Peach Oat Bar** | poached cherries **gf/vgn**

**Butter Coconut Bar** | lime **gf**

### **Large Fresh Baked Cookies** | 2.5

may include chocolate chip, oatmeal raisin, peanut butter, white chocolate macadamia nut, double chocolate chip

### **Bite Sized Sweets** | 3 each

**Yuzu Meringue Tart** | black sesame **nf**

**Earl Grey Opera Cake** | lavender **nf**

**Vietnamese Coffee Cake** | white chocolate **nf**

**Ube Cheesecake** | coconut, caramel **nf**

**Macarons** | seasonal flavours **gf**



# Beverages

## Coffee & Tea

Peake uses a variety of Fair-Trade products, including locally roasted coffee & ethically sourced teas. Served with milk, cream, white, raw sugar & sweetener.

**15 cup pump pot** | 25.5

**90 cup cambro** | 153

## Cold Beverages

### **Chilled Soft Drinks** | 2.5

may include an assortment of individual cans of coke, diet coke, 7-up, ginger ale, root beer & iced tea

### **Chilled Bottled Juices** | 2.5

may include an assortment of individual bottles of orange, apple, cranberry cocktail & pink grapefruit

### **Sparkling Water** | 2.5

Schweppes club soda

### **Boylan's Sparkling Water** | 3.5

classic seltzer or lime seltzer

### **Boylan's Cane Sugar Sodas** | 3.5

may include an assortment of individual bottles of black cherry cola, diet cola, birch beer, orange & ginger ale

### **GoodDrink Organic Spritzers** | 3.5

may include an assortment of individual cans of wild blackberry, eureka lemon, ruby red grapefruit & field strawberry

### **Black River Juice** | 3.5

may include an assortment of individual bottles of pure orange, apple & mango, apple & raspberry, bartlett pear, & pure red grapefruit

## Seasonal Beverages

includes 30 x 8oz servings, glass  
beverage dispenser rental

**Mixed Berry Sparkling Punch** | 75

**Pineapple, Arbol Chile & Lime Agua Fresca** | 75

**Raspberry, Rhubarb & Rose Spritzer** | 110

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# Order Details & Policies

## Placing Orders

Please place your order with your BCIT contact. We require a minimum of 2 business days' notice for corporate deliveries. While advance notice is always appreciated, we will always to our best to accommodate short notice orders.

All orders must be made before 12:00 p.m. for the next business day. A rush order fee may apply to any next day business orders received after 12:00 pm.

## Cancellations

A minimum of 3 business days prior to your event date is required for cancellations.

Cancellations with less than 3 business days notice may be subjected to full charges. Any revisions made within 3 business days may be subject to additional fees.

## Delivery

Our professional and friendly delivery specialists will ensure your order is delivered on time and presented beautifully for your guests to enjoy. Associated delivery rates and delivery window will be included in the quote.

## Minimum Order Size

We have a minimum order size of \$200. Minimums are for food & beverage only, and do not include tax, equipment, or delivery charges. Some exceptions may apply for below minimum orders.

## Payment

All associated catering costs will be added to the final BCIT invoice.

## Allergies

We always do our very best to accommodate your guests that have food allergies. While we strive to ensure that items from our kitchen do not have cross contamination, we can never guarantee allergen free conditions. Peake will not be held liable for any reactions to foods consumed, or items an individual may come into contact with, at any event or delivery catered by Peake.