



Peake of Catering

2020 Spring & Summer





Welcome to Peake

About Us

Peake of Catering is an industry-leading, full service off premise catering company. We offer catering and event management for events, from intimate to extravagant. Our goal is to elevate your dining and event experience by offering our knowledge and skills to exceed expectations. We are imaginative event professionals that will take you beyond the menu, to an experience that is exquisite in taste and beautifully presented. Let us make your event special, right down to the finest detail.

Mission Statement

Peake of Catering 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.

Breakfast Made Easy

Selection of hot & cold breakfast packages
Minimum order of 10 | Priced per person



Breakfast Packages

Continental | 9

freshly baked breakfast pastries, large fruit kebabs & bottled juices

Healthy Choice | 13 *minimum of 12

flax & superfruit muffins, cranberry omega 3 coffee cake, coconut chia pudding with wildberry compote, black river bottled juices

West Coast | 13.5

individual oatmeal packages served with traditional accompaniments, yogurt parfait with fresh fruit & housemade granola, assorted mini pastries, mini fruit kebabs

Rise & Shine | 9.5

freshly baked croissants, vegetarian mini baked eggs, tomato jalapeno salsa, bottled juices

Vancouver | 22 GLUTEN FREE MENU

free run scrambled eggs, baby red potato hash, applewood smoked bacon, chicken & apple sausage, grilled mushrooms, roasted roma tomatoes, mini fruit kebabs

Canadian | 14

freshly baked mini pastries, free run scrambled eggs, baby red potato hash, choice of bacon, ham, or chicken & apple sausage

please note a minimum of 2 business days' notice is required for hot food orders

Breakfast Bites | 14.5

A selection of sweet & savoury appetizers. Simple to eat, napkin friendly & beautifully presented. Minimum order of 20 guests.

Mini Brioche | black forest ham, cheddar, cucumbers, dijonaise

Mini Quiche Tartlet | spinach, goat cheese, field mushrooms

Smoked Salmon Lollipops | cream cheese, red grapes **GF**

Deviled Egg | poached prawn, chives **GF**

Assorted Macarons | chef's selection **GF**

CONTACT | 604-872-8431
PEAKEOFCATERING.COM



1764 POWELL STREET
VANCOUVER, BC

VV vegan
V vegetarian
GF gluten free
DF dairy free

Breakfast

Minimum of 12 | Priced per person

Savoury Items

Rustic Farmer's Market Tarts | 7 served room temperature

choose one filling below:

- applewood smoked bacon, aged cheddar, leeks, shredded potatoes
- artichokes, asiago, tomatoes, herbs **V**
- spinach, roasted peppers, feta **V**

Breakfast Panini | 8.5 grilled ciabatta buns, free run eggs

choose one filling below:

- applewood smoked bacon, cheddar, tomatoes, spinach, chipotle aioli
- calabrese, tomatoes, provolone, kale, grainy mustard aioli
- tomatoes, mozzarella, balsamic, basil **V**

Breakfast Wrap | 8.5 grilled tortilla, free run eggs, served with salsa on the side

choose one filling below:

- chicken fajitas, monterey jack cheese, grilled corn, shredded hash
- smoked turkey, havarti, arugula, turkish tomatoes, potatoes, lemon aioli
- marinated tofu crumble, roasted peppers, spinach, potatoes, pickled onions, red pepper spread **VV**

Mini Baked Eggs | 4.5 **GLUTEN FREE** two pieces per order

choose one filling below:

- applewood smoked bacon, scallions
- chorizo sausage, parmesan, roasted red peppers
- sundried tomatoes, spinach, feta **V**

Housemade Quiche Tartlets | 3 two pieces per order

choose one filling below:

- italian sausage, red peppers, broccoli
- shredded potatoes, aged cheddar, chives **V**
- spinach, goat cheese, field mushrooms **V**



Breakfast A La Carte

Minimum of 10, unless otherwise noted | Priced per person



Pastries

Assorted Fresh Baked Pastries | muffins, danishes & croissants | 3 **V**

Assorted Fresh Baked Mini Pastries | 2.5 **V**

Healthy Choice Flax or Superfruit Muffins | 3.5 **V**

Mini Bagels | cream cheese – plain, savoury, sweet | 3 **V**

Open-Faced Mini Bagel | cream cheese, lox, red onions, capers | 4*

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

gluten free & dairy free pastries available upon request

*minimum order of 12

Fruit & Yogurt

Assorted Whole Fruit | 1.5 **VV GF**

Fruit Kebabs | S 3 | L 4.5 **VV GF**

Plain Yogurt Cups | berries, lavender honey | 3 **V GF**

Yogurt Parfaits | granola, fresh fruit | 4.5 **V GF**

Coconut Chia Pudding | wildberry compote | 4.5 **VV GF**

Seasonal Fruit Platter | S (serves 10) 45 | M (serves 20) 85 **VV GF**

Hot Breakfast

Free Run Scrambled Eggs | 4 **V GF**

Add Cheddar to Scrambled Eggs | 1.5

Baby Red Potato Hash | onions, peppers, spices, herbs | 4 **VV GF**

Applewood Smoked Bacon | 4.5 **GF DF**

Grilled Ham | 3.5 **GF DF**

Chicken & Apple Sausage | 4.5 **GF**

Quinoa "Meatballs" | tomatoes, pickled peppers, chickpeas | 4 **VV GF**

Grilled Beyond Meat Sausage | peppers & tomatoes | 6.5 **VV GF**

Grilled Mushrooms & Roma Tomatoes | 4 **VV GF**

Steel Cut Oatmeal | berries, nuts, maple syrup, milk | 4.5 **GF**



Cold Lunch

Minimum 10 per package | Priced per person

Lunch Packages

Express | 13.5

chef's selection assorted wraps, freshly baked cookies & fresh fruit kebabs

Granville Island | 15.5

chef's selection assorted sandwiches, chef's daily salad & freshly baked cookies

Kitsilano | 16

chef's selection assorted wraps, chef's daily salad & fresh fruit kebabs

Raincower | 19

chef's selection grilled paninis, chef's daily soup & chef's daily salad

It's All in the Box | 15.5

Chef's selection of sandwiches or wraps, chef's daily salad, & freshly baked cookie. All lunches are labeled in a compostable container and include a paper napkin, salt, pepper & cutlery pack

Popular Additions

Chef's Selection of Classic Sweets | 2.5 per person

Assorted Canned or Bottled Beverages | 2.5 per person

Seasonal Fruit Platter | S (serves 10) 45 | M (serves 20) 85

Sandwiches, Paninis & Wraps

Minimum of 10

Deluxe Sandwiches | chef's selection | 9

Salt Cured Striploin | 9.5

angus beef, romaine, tomatoes, shaved red onions, swiss cheese, parmesan spread

Spicy Italian | 9.5

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

Mediterranean Tuna | 9

tuna salad, olives, arugula, tomatoes, shaved onions, roasted peppers, capers, herb & lemon aioli

Roasted Farmcrest Chicken | 9

marinated chicken, mixed greens, tomatoes, havarti, peake sauce

Organic Pastrami | 9.5

beef pastrami, swiss cheese, sauerkraut, dill pickles, grainy mustard aioli

Jackfruit Waldorf | 9 **VV**

butter lettuce, celery, apples, red grapes, dijonnaise

Egg Salad | 9

applewood smoked bacon, spinach, cucumbers, tomatoes, multigrain croissant

Add Gluten Free Bread | \$2.5 per sandwich
Sandwiches are halved & served with a side of dill pickles

Wraps | chef's selection | 8.5

King Salmon | 9

wild caught, arugula, turkish tomatoes, capers, shaved onions, roasted peppers, tapenade aioli

Angus Beef | 9

romaine, tomatoes, crispy onions, balsamic cipollini, horseradish mayo

Fajita Chicken | 8.5

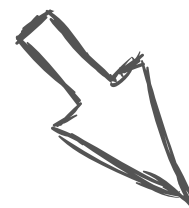
grilled corn, shaved radishes, cilantro, monterey jack cheese, chipotle aioli

Turkey Cobb | 8.5

roasted turkey breast, applewood smoked bacon, romaine, tomatoes, avocado, blue cheese dressing

Falafel | 8.5 **VV**

green chickpeas, arugula, tomatoes, pickled red onions, cucumbers, garlic tahini sauce



let our chefs select
an assortment and save!



Paninis | chef's selection | 9

Pulled Pork | 9.25

achiote roasted pork, avocado, pico de gallo, monterey jack

West Coast | 9.5

wild tuna, spinach, white cheddar, dill cream cheese

The Martin Special | 9.5

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

Montreal Smoked Meat | 9.25

swiss cheese, sauerkraut, dill pickles, dijonnaise

Turkey Club | 9.5

smoked turkey breast, applewood smoked bacon, swiss cheese, spinach, tomatoes, cranberry cream cheese

Grilled Portobello | 9 **V**

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

Soup & Salad

Minimum 10 per variety | Priced per person

Entree Salads | Individual or Family Style

Cobb | 16.5 GF

grilled free run chicken breast, romaine, crispy bacon, avocado, hard boiled egg, blue cheese, diced tomatoes, blue cheese dressing

Samurai | 17 DF

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

Citrus Salmon | 18 GF DF

grilled wild salmon, spinach, kale, couscous, heirloom tomatoes, cucumbers, red onions, radishes, almonds, lemon dill vinaigrette

Grilled Chicken | 18 DF

sweet gem lettuces, alfalfa sprouts, pearl barley, chickpeas, apples, strawberries, blackberries, hemp hearts, creamy hemp dressing

Power Bowl | 15 VV GF

grilled marinated tofu, wild rice, kale, carrots, cabbage, heirloom tomatoes, toasted cashews, maple sriracha dressing

Housemade Soups | 5.5

Chicken & Vegetable DF

carrots, zucchini, ditali

Classic Tomato VV GF

chunky tomatoes & basil

Roasted Cauliflower V GF

white cheddar, sherry

Roasted Red Pepper VV GF

smoked paprika, almonds

Coconut Chickpea VV GF

ginger, raisin agrodolce



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Side Salads

Minimum 10 per variety | Priced per person

Classic Salads | 5

Peake House Greens **V GF DF**

organic garden greens, shredded carrots, cucumbers, grape tomatoes, purple cabbage, pumpkin seeds, honey dijon vinaigrette

Baby Kale & Romaine Caesar

oregano garlic croutons, grana padano, housemade caesar dressing
(contains anchovies)

Baby Potato **V GF DF**

baby potatoes, celery, green onions, smoked paprika, horseradish lemon dressing

Tuscan Pasta **V**

arugula, tomatoes, green olives, cucumbers, pecorino romano, ricotta, roasted tomato vinaigrette

Looking for something different?

Ask us about our seasonally inspired monthly feature salads!

Deluxe Salads | 6

Roasted Cauliflower **V GF**

raw cauliflower, radicchio, beluga lentils, walnuts, goat cheese, poppyseed dressing

Summer Greens **V GF**

organic garden greens, heirloom tomatoes, strawberries, almonds, feta, raspberry vinaigrette

Shaved Broccoli & Kale **V GF**

cucumbers, snap peas, celery, edamame, basil, yogurt & parmesan dressing

Mediterranean **V GF**

tomatoes, red peppers, artichokes, cucumbers, olives, feta, lemon oregano vinaigrette

Ancient Grains **VV GF**

wild rice, baby spinach, apples, radishes, caramelized shallot vinaigrette

Quinoa Tabbouleh **VV GF**

organic tricolour quinoa, tomatoes, peppers, cucumbers, parsley, mint, fresh lemon, extra virgin olive oil



Hot Lunch Buffets

Minimum order of 10 | priced per person

Italian | 18

Momma's Lasagna | home style beef, tomatoes, mozzarella cheese

Baby Kale & Romaine Caesar | oregano garlic croutons, grana padano, housemade caesar dressing

Garlic Bread | sourdough baguette, herbed garlic butter **V**

Cebu | 20 GLUTEN FREE MENU

Beef Adobo | celery, eggplant, zucchini **DF**

Spicy Greens | cabbage, snap peas, pea tendrils, cilantro, peanut sesame dressing **VV**

Jasmine Rice | garlic, scallions **VV**

VEGAN Option:

Bell Pepper & Jackfruit | mango, curry coconut | add \$3.5

Greek | 22

Chicken Skewers | char-grilled, herbs, garlic **GF DF**

Mediterranean Salad | tomatoes, red peppers, artichokes, cucumbers, olives, feta, lemon oregano vinaigrette **V GF**

Roasted Greek Potatoes | olive oil, lemon, herbs **VV GF**

Flat Bread **VV** & **Tzatziki** **GF**

Add Ons:

Substitute for Beef Skewers | \$2 per guest **GF DF**

Substitute for Vegetable Skewers | \$1 per guest **VV GF**

Extra Skewer (Chicken or Vegetable) | \$4 per skewer

Slow Roasted Beef Brisket | 23 GLUTEN FREE MENU

Grass Fed Beef Brisket | rhubarb bbq sauce **DF**

Classic Coleslaw | shaved vegetables, cabbage, cilantro, pumpkin seeds, sundried tomato dressing **VV**

Roasted Heirloom Potatoes | herbs, lemon, olive oil **VV**

Green Beans | sambal butter, lemon **V**



Hot Lunch Buffets

Minimum order of 10 | Priced per person

West Coast | 27.5 GLUTEN FREE MENU

Pan-Seared Sockeye Salmon | corn relish, turkish tomatoes **DF**

Summer Greens | organic garden greens, heirloom tomatoes, strawberries, almonds, feta, raspberry vinaigrette **V**

Jasmine Rice | orange & scallions **VV**

Local Vegetables | baby carrots & asparagus **VV**

Cavatappi Pasta | 19

Roasted Chicken Cavatappi | pesto & ricotta sauce, roasted red pepper, arugula, turkish tomatoes

Peake House Salad | organic garden greens, carrots, cucumbers, tomatoes, cabbage, pumpkin seeds, honey dijon vinaigrette **V GF DF**

Garlic Bread | sourdough baguette, herbed garlic butter **V**

Hunter Chicken | 24 GLUTEN FREE MENU

Braised Chicken Thigh | oyster mushrooms, fava beans, tomatoes **DF**

Spinach & Blueberry Salad | baby kale, dried cranberries, candied pecans, creamy chèvre dressing **V**

Fingerling Potatoes | thyme, lemon zest **V**

Roasted Green Beans | green chickpeas, almonds, mustard vinaigrette **VV**

Tacos | 23 GLUTEN FREE MENU

Carnitas | pork shoulder, chipotle, cilantro **DF**

Yucatan Cabbage Slaw | pepitas, lime, cilantro **VV**

Soft Tacos **VV**

Corn & Black Bean Rice | tomatoes, onions, cilantro, lime **VV**

Tomato Jalapeno Salsa | chilis, garlic, onions **VV**

Queso Fresco | crumbled fresh white cheese **V**

VEGAN Option:

Braised Jackfruit | tomatoes, chipotle, cilantro | add \$3.5

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Snacks



individual snack items, served in votives or individual containers. priced per item, minimum 10 per item

Root Vegetable Chips | 4 VV GF

sweet potatoes, beets, carrots, parsnips

Fruit, Nuts & Candy | 4.5 V

dates, raisins, roasted almonds, peanuts, smarties

Coconut Fudge Bites | 3 VV GF

chocolate, dates, almond, maple

Cheddar Cheese Crisps | 3.5 V

puff pastry, aged cheddar

Candied Honey Pepper Bacon | 3 GF DF

smoky & crispy

Popcorn | 3 V GF

butter & sea salt, truffle parmesan, smoked paprika & chili lime

Crudites & Dip | 5 V GF

cauliflower, broccoli, carrots, asparagus, grape tomatoes, bell peppers, celery, served with housemade hummus or ranch

Puffed Rice Mix | 3.5 VV GF

wild rice, peanuts, kaffir lime, coconut, paprika

Trail Mix Granola Bars | 3

dried fruit, nuts, seeds **VV GF**



Something Sweet

Minimum 10 per variety, unless otherwise noted | Priced per person

Classic Desserts

FRESH BAKED COOKIES | S 1.5 | L 2

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

BARS & SQUARES | 2.5 each

may include nanaimo bar, salted caramel crunch, macaroon toffee bar, wildberry crumble, chocolate fudge cake

Bite Sized Sweets | 3 | minimum 12 per type, or minimum 6, chef's selection assorted

COOKIES N' CREAM CHEESECAKE | vanilla, oreo crumb

SOUR CHERRY TART | cocoa streusel

RED VELVET CAKE | cream cheese, raspberry

DARK CHOCOLATE GANACHE TART | caramel pearls

STRAWBERRY & CHOCOLATE MOUSSE CAKE | cocoa sponge

MACARONS | seasonal flavours may include raspberry, chocolate, pistachio, salted caramel, lemon, vanilla bean **GF**

CREAM PUFFS | chef's seasonal flavour

Gluten Free & Vegan Desserts

OKANAGAN PEACH CRUMBLE | pistachios | 3 **can be made without nuts*

CUPCAKES | lemon, chocolate, coconut | 4

MINI COOKIE SANDWICHES | oatmeal coconut, chocolate raspberry | 2

COCONUT FUDGE BITES | chocolate, dates, almond, maple | 3

Seasonal Fruit Platter | S 45 (serves 10) | M 85 (serves 20)

fresh berries, pineapple, cantaloupe, honeydew, oranges, grapes

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Beverages



Coffee & Tea

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

serves approximately 30 8oz glasses | beverage dispenser rental included

Housemade Iced Tea (classic, or green tea with ginger & lemon) | 75

Housemade Lemonade (regular, or rosemary infused) | 75

Mixed Berry Sparkling Punch | 75

Pineapple, Arbol Chile & Lime Agua Fresca | 75

Raspberry, Rhubarb & Rose Spritzer | 110

Flavoured Water Station (fruit and/or vegetable garnish) | 40



Order Details & Policy

Placing Orders

We require a minimum of 2 business days' notice for corporate deliveries. While advance notice is always appreciated, we will always do our best to accommodate short notice orders.

All orders must be made before 12:00 p.m. for the next business day. \$25.00 rush order fees apply to any next day business orders received after 12:00 pm. All order cancellations must provide a minimum of 3 business days' notice.

Delivery

Our professional and friendly delivery specialists will ensure your order is delivered on time and presented beautifully for your guests to enjoy.

Standard Delivery Hours: 7:00 a.m. - 6:00 p.m. Monday through Saturday

Sunday Deliveries: menu subject to availability, minimum \$1000 before tax & equipment

Standard Delivery Rates | 45 Minute Delivery Window

Vancouver: 19 | Burnaby: 19 | Richmond: 22 | North Shore/West Vancouver: 25 |

New Westminster/Tri-Cities: 35 | Delta/Surrey/Langley: delivery rate calculated at \$1.5 per kilometre from our HQ - please inquire

Payment

We accept Visa, MasterCard, Amex, Corporate Cheque, EFT Payments, E-Transfer Payments

Note: 2.5% charge applies to all credit card purchases.

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 of Catering will not be held liable for any reactions to foods consumed, or items an individual may come in contact with, at any event catered by Peake of Catering.