



CATERING MENU



the Lazy Gourmet

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ABOUT US



About The Lazy Gourmet

Founded by Susan Mendelson in Vancouver in 1979, The Lazy Gourmet has staked its claim as one of the Western Canada's premier catering and event planning companies. In its more than four decades as a leader in the food and beverage industry, The Lazy Gourmet has helped private and corporate clients create memorable experiences via menus that showcase locally sourced ingredients and West Coast flavours served with a signature sense of hospitality by a seasoned family of service professionals. In 2022, The Lazy Gourmet joined the family at Compass Group Canada, the nation's leading food service provider.

Sustainability

Sustainability is one of the main pillars in our philosophy. It is something we have proudly embraced since we founded our company 45 years ago. We're excited to see that our new parent company Compass Group Canada shares that same commitment.

As a member of Compass Group Canada we are proud to continue this commitment, making an impact on sustainability on a national and global scale. Recognising the importance of collective action in achieving net zero objectives and reducing food waste, The Lazy Gourmet is committed to supporting collective programs which are creating positive change in the food system that promote well-being for people and planet.

[Learn More](#)



CATERING ARRANGEMENTS

How to Order

All catering arrangements are subject to the policies of BCIT Downtown Campus. Please contact your BCIT contact to place your catering order.

Compostable service items and/or necessary food service equipment are included. China service is available at an additional charge per service.



Order Deadlines & Catering Guarantees

Our Event Planner will require your preliminary order 2 weeks before the event. Final details are due at 12:00pm on the Tuesday of the week prior to your event.

Don't see something you like? Please contact your event planner, so that we can provide a custom menu.

Payment

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

All payments will be made directly to BCIT.

All in One Pricing

All prices listed are inclusive of delivery and service fee. All pricing applies to weekday catering Monday to Friday. Weekend service minimum is \$500 or may be available on request for smaller orders.

Cancellation Policy

Decreases in guest count and all other changes are due at 12:00 pm on the Tuesday of the week prior to your event. 100% Cancellation fee will be charged after this time. All cancellations must be in writing to the attention of BCIT Downtown Campus events team.

Allergy Policy

The Lazy Gourmet can accommodate special dietary requests pertaining to allergies or cultural restrictions. Kindly be aware that items marked (made without gluten), (Vegetarian), (Vegan), (made without milk) and (made without nuts) on the menu are prepared with ingredients that fit these indicators. However, we cannot guarantee their absolute freedom from cross-contamination in our kitchen.



FALL/WINTER 2025 FRESH SHEET

MUFFINS

- Apple Pie
- Spiced Peach
- Chocolate Butterscotch
- Cranberry Orange

SQUARES

- Cheesecake Brownie
- Apple Crumble Bar
- Cherry Frangipane



SCONES

- Cheddar Jalapeño
- Apricot Cranberry
- Chocolate Strawberry
- Maple Apple Chai

SANDWICHES/WRAPS

- Pork Katsu Sandwich pork katsu with coleslaw, japanese mayo and tonkatsu sauce on sourdough bread
- Tuna Provençal Tuna provençal salad with lettuce, roasted red pepper, red onion, cucumber and kalamata aioli on a ciabatta bun
- Sabich Wrap Fried eggplant and egg with romaine, israeli salad, amba and tahini dressing in a flour tortilla
- Sweet Chili Tofu Sweet chili tofu with lettuce, tomato, roasted red peppers, crispy fried onions and ginger green onion mayo on bread

BEVERAGES



BEVERAGES

À LA CARTE

Fair Trade Canada Certified Coffee and Tea	\$3.6
Milano coffee and a variety of herbal and regular tea which will include a Fair Trade Certified option, decaf available. milk, cream, sugars and oat milk are included with coffee service. minimum 10 cups.	
Assorted Cold Beverages	\$3.6
assorted soft drinks, Perrier sparkling water, San Pellegrino fruit drinks	
Add Honey to Any Service or Hot Water with Lemon	\$6
Water Station	\$20
a water station can be added to any service. 1.5 cups per person up to 100 people	
Assorted Juices	\$3.6

SPECIALTY BEVERAGES

priced per serving

Hot Chocolate	\$4
minimum 10	
Fresh Squeezed Juice	\$6
8oz glass. minimum 10 glasses	
Orange or Grapefruit	

BREAKFAST



BREAKFAST

À LA CARTE

priced per item.

Assorted Muffins, Scones and Croissants 	\$4.5
with whipped butter and house-made preserves. minimum 6	
Assorted Bagels  	\$4.5
served with cream cheese. minimum 6	
Assorted Coffee Cake Slices 	\$3.5
Chef's Choice. minimum 6	
Assorted Pastries 	
minimum 6 per type	
Croissants	\$4.5
Pain-Au-Chocolat	\$5
Cinnamon Buns	\$4.75
Cinnamon Twists	\$4.5
Fruit Danish	\$5
Banana Bread Slice	\$3.5
Stuffed Mini Croissants, Ham & Cheddar or Tomato, Asiago & Pesto	\$4.5
Vegan Bagels, Muffins, Coffee Cake Slices (Chef's Selections, minimum 6)  	\$5.5
Savoury Danishes	\$5.75
minimum 6 per type	
Spinach Tomato Feta, Bacon Onion Provolone, Potato Sausage Boursin	
Granola Bars  *not Celiac  	\$5
made with seeds, nuts, oats, and honey. minimum of 6	
Hard Boiled Eggs  	\$6
whole egg, sliced in half. minimum 6	
Deviled Eggs    	\$43
per dozen. minimum 3 dozen	
Truffle or Prosciutto Crisp & Chives	

BREAKFAST



FRUIT & YOGURT

Fresh Fruit Kebabs \$7.75

Mini Fruit Kebabs \$5.25

Assorted Greek Yogurt 125ml \$4.75

West Coast Parfait

minimum of 6

layered yogurt, house-made granola and seasonal
berry compote

Mini (3oz) \$5
Regular (6oz) \$9.5

Vegan Coconut Berry Quinoa Parfait (3oz) \$5.75
minimum of 6 *not Celiac

Sun-Ripened Fresh Fruit Presentation
garnished with seedless grapes and seasonal berries

Small (serves 10) \$54
Medium (serves 20) \$96
Large (serves 30) \$144

Whole Fruit \$3.25

Fresh Fruit Salad \$5.5 per cup
minimum 6

Overnight Oats
mason jars \$12

BREAKFAST PLATTERS

priced per platter

Lazy Gourmet Bakery Platter

a variety of Muffins, Scones, Pain au Chocolat, Sweet
Danish (custard and raspberry), Lemon Loaf Slices

Small (28 pieces)	\$102
Medium (39 pieces)	\$144
Large (54 pieces)	\$198

Lazy Gourmet Savory Platter

Savoury Danish (Potato, Sausage, Caramelized
Onion and Bacon), Spinach and Feta Swirls, Butter
Croissants, Cinnamon Sour Cream Coffee Cake Slices,
Savoury Scone

Small (28 pieces)	\$102
Medium (39 pieces)	\$144
Large (54 pieces)	\$198



BREAKFAST

HOT À LA CARTE

priced per item

Breakfast Wraps \$13
minimum 6 per type

served with salsa

Scrambled eggs, ham, and cheese 
Scrambled eggs, cheese and spinach 

Breakfast Sandwich \$10.75
minimum 6 per type. served in foil bags
served on English muffin

Egg, Cheddar Cheese and Tomato 

Egg, Bacon and Cheddar Cheese 

Egg, Crispy Kale, Squash and Parmesan Sauce 

Egg, Grandfather Ham, Cheddar and Tomato Aioli 

Vegan Breakfast Sandwich  \$12
with beyond meat patty, lettuce, tomato,
Vegan mayo on pretzel bun
minimum 6

Breakfast Bagel \$11.25
minimum 6 per type. served in foil bags

Egg, Cheddar Cheese and Tomato 

Egg, Bacon and Cheddar Cheese 

Frittata \$11.25
minimum 6 per type

Mediterranean Frittata 
peppers, tomatoes, olives

Sausage Frittata 
peppers, tomatoes, olives



BREAKFAST

COLD BREAKFAST BUFFETS

priced per person

The Continental \$16.5

House-Baked Muffins, Scones and Croissants 
(1.5 pastries per person)

House-Made Fruit Preserves, Marmalade and
Whipped Butter 

Fresh Fruit Platter     

Fair Trade Organic Coffee and Tea
milk, cream, sugars and oat milk are included with
coffee service. decaf coffee available upon request

The Fitness Instructor \$20

Granola Bars  *not Celiac 

(1 piece per person)

Fruit Skewers     

Greek Yogurt 

Juice and San Pellegrino

Fair Trade Organic Coffee and Tea
milk, cream, sugars and oat milk are included with
coffee service. decaf coffee available upon request



BREAKFAST

HOT BREAKFAST BUFFETS

priced per person

The Jetsetter minimum 10	\$25	First Class minimum 10	\$32
Belgian Waffles served with Maple Syrup, Berry Compote and Whipped Cream 		Scrambled Eggs with Chives  	
Choice of Bacon or Sausage (3 pieces)   		Bacon   	
Pitchers of Apple and Orange Juice		Hashbrown Cubes    	
Fair Trade Organic Coffee and Tea milk, cream, sugars and oat milk are included with coffee service. decaf coffee available upon request		Broiled Tomatoes    	
Downtown minimum 10	\$28	Freshly Baked Muffins, Scones and Croissants 	
Mediterranean Frittata   		House-Made Fruit Preserves 	
Focaccia Points   		Pitchers of Apple and Orange Juice	
Hashbrown Cubes    		Fair Trade Organic Coffee and Tea milk, cream, sugars and oat milk are included with coffee service. decaf coffee available upon request	
Fresh Fruit Platter    			
Pitchers of Apple and Orange Juice			
Fair Trade Organic Coffee and Tea milk, cream, sugars and oat milk are included with coffee service. decaf coffee available upon request			

BREAKS



BREAKS

DAYTIME BREAKS

priced per person. minimum order of 6.

Cambridge Break \$7.75

Gourmet Cookies 

Fair Trade Organic Coffee and Tea
milk, cream, sugars and oat milk are included with
coffee service. decaf coffee available upon request

Dartmouth Break \$13

Gourmet Cookies 

Mini Fruit Salad Bites     

Fair Trade Organic Coffee and Tea
milk, cream, sugars and oat milk are included with
coffee service. decaf coffee available upon request

Princeton Break \$13

Assorted Local and Import Cheeses with Fresh
Berries, Dried Fruits and Nuts 
served with baguette and crackers

Fair Trade Organic Coffee and Tea
milk, cream, sugars and oat milk are included with
coffee service. decaf coffee available upon request

Columbia Break \$12

Individual Crudité and Hummus Cups     

Root Vegetables Chips and Assorted Dips  

Fair Trade Organic Coffee and Tea
milk, cream, sugars and oat milk are included with
coffee service. decaf coffee available upon request



BREAKS

BREAKOUT PACKAGES

priced per person. minimum order of 6.

Northwestern Break \$17

Assorted Mezze  

marinated olives, dolmades, falafel balls, spicy tahini dip, artichoke dip, flatbread with oven-dried tomatoes and spinach

Strawberry Basil Lemonade

Fair Trade Organic Coffee and Tea

milk, cream, sugars and oat milk are included with coffee service. decaf coffee available upon request

NYU Break \$18

Popcorn Bar  

truffle and rock salt, classic butter and sriracha lemon

Kettle Chips  

House-Made Fruit Gelées     

House-Made Chocolate Almond Bark  

Fair Trade Organic Coffee and Tea

milk, cream, sugars and oat milk are included with coffee service. decaf coffee available upon request

Brown Break \$13

Edamame with Chili Rock Salt     

Coconut Bliss Balls     

Fair Trade Organic Coffee and Tea

milk, cream, sugars and oat milk are included with coffee service. decaf coffee available upon request

Vegan Break \$13.5

Vegan Salted Chocolate and Rosemary Cookies     

Pesto Hummus and Rice Crackers     

Fair Trade Organic Coffee and Tea
milk, cream, sugars and oat milk are included with coffee service. decaf coffee available upon request

Fair Trade Break \$16.5

this break includes Fair Trade Canada Certified items such as:

Banana Bread 

Chocolate Caramel Brownie Bites 

Fair Trade Organic Coffee and Tea
milk, cream, sugars and oat milk are included with coffee service. decaf coffee available upon request

West Coast Break \$16

prepared in house by The Lazy Gourmet.
minimum 20 guests

Smoked Salmon Flatbread with Lemon, Dill and Red Onion 

Cinnamon Sugar Fried Bannock Bread 

Saskatoonberry Tarts 

Fair Trade Tea

À LA CARTE

minimum 10 cups per order. 1 cup serves 2 people on average. please contact your event planner for appropriate serving sizes for your group

Popcorn \$6 per cup/ \$8 per bag (1.5 cups)

Butter 

Sriracha Lemon Popcorn 

Truffle and Rock Salt 

Chips  

\$5 per cup

Pretzels  

\$5 per cup

Peanut Butter Protein Balls  

\$3 each

minimum 12



BREAKS

PLATTERS

all platters come in one size and serve up to 30 guests unless otherwise indicated. serving sizes vary based on the full assortment of offerings on your order.

Cheese and Charcuterie

with local and European cheese, local salamis and cured meats, honey, mixed nuts, olives, gherkins, red pepper jelly, house made ciabatta and focaccia

Small (serves 10)	\$174
Medium (serves 20)	\$210
Large (serves 30)	\$270

Cheese Platter

European and domestic cheeses

Medium	\$132
Large	\$180

Platter of Asian

Marinated BC Albacore Tuna with Korean chili sauce

\$270

Vegetable Platter

with dips

Small (serves 10)	\$54
Medium (serves 20)	\$96
Large (serves 30)	\$162

Satay Platter

honey mustard chicken, Korean BBQ beef, herbed lemon prawns and spicy cilantro aioli

\$310

Plant Based Asian Vegetable Platter

Szechwan eggplant, sambal green beans, smashed cucumber, togarashi edamame, sweet soy cauliflower bites, crispy salt & pepper tofu, papadams and sesame cashew dip

\$260

Sun-Ripened Fresh Fruit Presentation

garnished with seedless grapes and seasonal berries

\$54
\$96
\$144



LUNCH



LUNCH

SANDWICHES AND WRAPS À LA CARTE

a selection of rotating Fresh Sheet sandwiches and wraps is available, please check with your event planner for the current selection

30% Vegetarian will be provided unless otherwise requested
priced per item.

all sandwiches can be made gluten free by using our gluten free buns. all sandwiches can be made dairy free upon request.

Assorted Sandwiches

\$15.5

minimum 6 per type, unless ordering an assortment

Order an assortment or choose from the selections below:

Grandfather Ham and Swiss

ham, swiss, lettuce, tomato, grainy dijon aioli

Smoked Turkey

turkey, apricot chutney, lettuce, tomato, caramelized onion aioli

Classic Roast Beef

roast beef, red onions, jalapeño harvarti, lettuce, tomato, smooth dijon aioli

Mediterranean Chickpea

smoke paprika hummus, red peppers, yellow peppers, zucchini, lettuce, tomato, cucumbers, olives

Free Range Egg Salad

egg, mayonnaise, green onion, lettuce, cucumbers

Tuna Dill Cucumber Salad

tuna, dill, mayonnaise, lettuce, cucumbers

Canadian Italian

mortadella, prosciutto, salami, provolone, dijon mustard, sun-dried tomato aioli, lettuce, tomato

Assorted Wraps

\$15.5

minimum 6 per type, unless ordering an assortment

Order an assortment (minimum 6), or choose from the selections below:

Crispy Chicken Caesar Wrap

chicken tender, romaine, bacon, caesar dressing, parmesan, wrapped in a tortilla

Buffalo Chicken Wrap

buffalo chicken, romaine, celery, red onions, crispy fried onions, ranch, spinach tortilla

Smoked Eggplant Wrap

house made eggplant dip, spinach, chickpeas, red pepper, yellow pepper, zucchini

Spicy Beef and Pineapple Wrap

chipotle beef, bell peppers, romaine, grilled pineapple salsa and a lime aioli

ADDITIONAL STAFFING COSTS

Event Lead **\$48 per hour***

Server/Bartender **\$40 per hour***

Chef **\$45 per hour***

*minimum 4 hours. a service charge of 22% applies to service staff



LUNCH

SANDWICH BUFFETS

The Corporate Express \$23.5
per person. can be ordered with sandwiches, wraps, or
a selection of both

Selection of Sandwiches and Wraps

House Mixed Greens Salad OR Classic Caesar Salad

Triple Chocolate Chunk Cookies

all sandwiches can be made gluten free by using our
gluten free bread ⓘ

all sandwiches can be made dairy free upon request ⓘ

30% Vegetarian will be provided unless otherwise
requested ⓘ



LUNCH

ENTRÉE SALADS

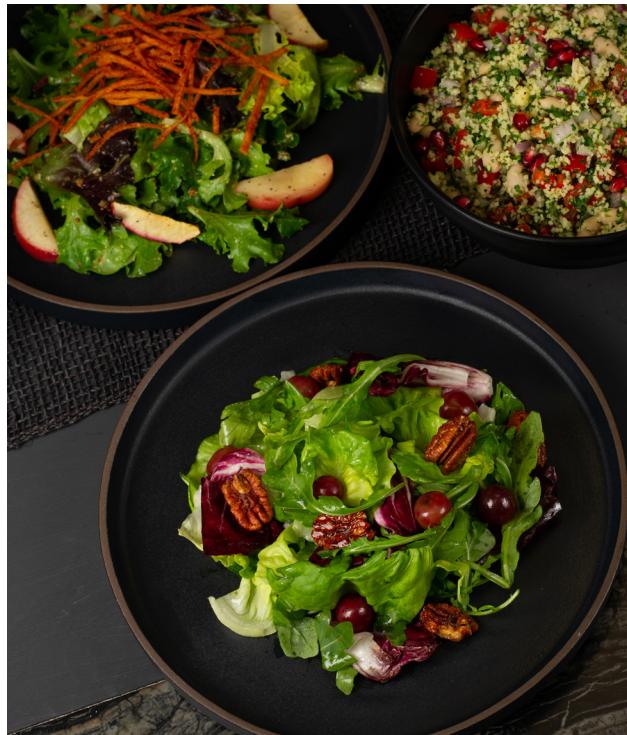
priced per person. minimum 6 per type. all entrée salads can be made gluten free or dairy free upon request. each salad is served in a compostable bowl with a recyclable lid

Mixed Greens Salad with BC Chicken    \$25
with lemon herb vinaigrette

Vegetarian Salad  \$23
portobello mushrooms, spinach, and Swiss cheese with roasted garlic vinaigrette and focaccia bread

Chicken Caesar Salad  \$25
caesar salad with house-made croutons with grilled chicken and focaccia bread

Lemongrass Grilled Chicken Breast Salad   \$25
with spicy peanut sauce, on a bed of mixed greens



POWER BOWLS

priced per person. minimum 6 per type. each bowl is served in a compostable bowl with a recyclable lid

Falafel Bowl   \$25
falafel with spinach, pickled beets, roasted carrots, house-made lebaneh, couscous and spicy zataar citrus vinaigrette

Buffalo Cauliflower Bowl    \$25
avocado crema, pickled onions, tomato and cucumber salsa, rice, coleslaw base with mustard sauce

Hawaiian Chicken Bowl   \$25
grilled pineapple, sautéed spinach, edamame and onions served over sushi rice with sriracha aioli

Tuna Poke Bowl  \$25
with tuna, avocado, dried seaweed flakes, crispy wontons, sesame seeds and house poke sauce

SOUP

8oz serving. minimum 6 orders per type

Tomato Basil    \$8
with garlic croutons

Wild Mushroom    \$8
with herbed croutons

Butternut Squash    \$8

Mama's Chicken Vegetable    \$8
with wild rice

Carrot Ginger    \$8

Thai Chicken   \$10

LUNCH

LUNCH BUFFETS

priced per person. minimum order of 6. please select only **ONE package per event**. If you prefer this boxed, please add \$3. Groups of 50 or more guests may require onsite staff to set up, serve and replenish the meal – speak with your event planner about options.

Mexican Vacation \$34.5
Served buffet style

Romaine with Chopped Tomatoes and Avocado  
served with crispy tortillas with lime dressing

Charred Corn and Bean Salad   
with creamy chipotle dressing (0.5 cups per person)

Taco Shells
3 per person

Build Your Own Taco Bar

Battered White Fish  

Ancho Pork   

Pulled Jackfruit     

served with red cabbage, cilantro, sliced jalapeños, tomatoes, lettuce                                        <img alt="vegan icon" data-bbox="7191 561 7208 57

LUNCH

LUNCH BUFFETS

priced per person. minimum order of 6. please select only **ONE package per event**. If you prefer this boxed, please add \$3. Groups of 50 or more guests may require onsite staff to set up, serve and replenish the meal – speak with your event planner about options.

Pad Thai Lunch
Served buffet style

\$25

Mixed Greens  

with Asian vegetables, crisp wontons, and cilantro ginger dressing

Tofu  or Chicken Pad Thai  

must choose in advance. minimum of 6 per type
*contains eggs

Spring Rolls  
2 per person

Pasta Lunch
Served buffet style

\$25

Caesar Salad 

Braised Short Rib or Spinach and Ricotta Cannelloni 

Garlic Bread
1 per person

Shanghai Noodle Box
Served buffet style

\$25

Sweet Soy and Ginger Marinated Flank Steak
with vegetables and Shanghai noodles  

Spring Rolls  
2 per person

Mixed Greens  

with Asian vegetables, crisp wontons, and cilantro ginger dressing

Peri Peri

Served buffet style

\$30

Rainbow Slaw with Mango, Toasted Coconut Flakes, Lime Cilantro Vinaigrette    

Roasted Peri Peri Chicken Breast   
1 per person

Spicy Roasted Baby Potatoes    

Grilled Eggplant, Peppers & Olives    

The Greek

\$34.5

choose chicken, beef or falafel. minimum 6 per type

Greek Salad   

with feta, tomatoes, olives, cucumber and romaine

Chicken                  <img

BUILD YOUR OWN CORPORATE HOT BUFFET LUNCH

Main + Side OR Salad: \$27

Salad + Main + Side : \$33

Add Dessert: \$5

priced per guest. minimum 20 guests per order. Groups of 50 or more guests may require onsite staff to set up, serve and replenish the meal – speak with your event planner about options.

Choose one

SALADS

- Baby Spinach Salad  
with grilled peaches, candied walnuts, blue cheese and our summer peach dressing
- Kale Panzanella Salad   
with red onion, tomato, belgian endive, kale, parsley and peppers with pitas and a red wine vinaigrette
- Green Salad    
corn, strawberries, cherry tomatoes, spring herb dressing

- Classic Caesar Salad  
with housemade croutons

- Greek Salad   
cucumbers, peppers, tomatoes, red onion, black olives, feta, Greek dressing

- House Mixed Greens    
with cherry tomatoes, cucumbers and balsamic vinaigrette

Choose one

MAINS

- Tuscan Beef Short Rib  
with UBC Farm mashed potatoes
- AAA Seared Flat Iron Steak   
with cherry tomato confit and chimichurri served over UBC Farm smashed potatoes
- Soy Shallot Marinated Chicken Breast  
with brown butter mushrooms served over herb roasted potatoes
- Roasted Chicken  
with gremolata and mashed potatoes
- Sweet Chili Chicken   
with gremolata served over jasmine rice

- Teriyaki Wild BC Salmon  
over black forbidden rice

- Miso Glazed BC Cod   
with a jalapeño and pineapple salsa and coconut rice

- Roasted Cauliflower Steak    
with quinoa and kale ragout

- Panko Crusted Aubergine  
with braised red cabbage and cocoa vegetable ragout

- Artisan Ravioli 
filled with butternut squash in beurre blanc with crushed hazelnuts

Choose one

SIDES

- Garlic Soy Bok Choy
- Roasted Broccolini    
with Japanese sesame dressing served at room temperature
- Green Beans  
with Japanese sesame dressing served at room temperature

- Grilled Vegetable    
grilled red and yellow peppers, eggplant, zucchini, portobello mushrooms and fresh fennel served with a splash of aged balsamic

- Herb Roasted Seasonal Vegetables   

Add-on

DESSERT

- Selection of Dessert Bites
mini cupcakes, mini tarts, macarons, cake bites, squares & bars





RECEPTION

RECEPTION: À LA CARTE

PLATTERS

all platters come in one size and serve up to 30 guests unless otherwise indicated. serving sizes vary based on the full assortment of offerings on your order.

Plant Based Asian    \$264

Vegetable Platter
Szechwan eggplant, sambal green beans, smashed cucumber, togarashi edamame, sweet soy cauliflower bites, crispy salt & pepper tofu, papadams and sesame cashew dip

Satay Platter    \$312

honey mustard chicken, Korean BBQ beef, herbed lemon prawns and spicy cilantro aioli

Vegan Tapas Platter  \$264

roasted heirloom carrots, roasted zucchini, roasted peppers, blistered tomatoes, vegan cheese, cashew dip, walnut pesto, grapes, nuts and dried fruit

Charcuterie Board

a selection of nastrano salami, mortadella, Tuscan chicken apple sausage, soppressata, prosciutto, grandfather ham, genoa salami, duck rillette

accompanied by mustard, caper berries, pickles, mixed olives

Small (serves 10) \$150

Medium (serves 20) \$174

Large (serves 30) \$252

Cheese and Charcuterie

with local and European cheese, local salamis and cured meats, mixed nuts, olives, gherkins, red pepper jelly, honey served with house-made ciabatta and focaccia

Small (serves 10) \$174

Medium (serves 20) \$210

Large (serves 30) \$270

Premium Cheese Platter    \$270

selection of Five Benton Brothers' procured artisan cheeses with garnish

European and Domestic Cheese Platter   

served with crackers

Small (serves 10) \$90

Medium (serves 20) \$144

Large (serves 30) \$222

Root Vegetable Chip Platter    \$144

beet, yam, taro root and potato chips, served with a caramelized onion dip

West Coast Seafood Platter    \$420

with candied salmon, garlic prawns, seared BC albacore tuna and scallops

Harvest Platter    \$195

with roasted heirloom carrots, cinnamon roasted yams, garlic roasted mushrooms, roasted artichoke & red peppers, pesto bocconcini, castelvello olives, squash feta dip, beet hummus, charred green onion yogurt dip served with house-made ciabatta and focaccia

Maple Planked Salmon    \$132

Assorted Smoked Salmon Platter    \$312

RECEPTION: À LA CARTE

CANAPÉS

\$43 per dozen, minimum 3 dozen.

Some items will require a Chef and may require service staff

COLD

Cuban Sliders

with Swiss, dijon mustard and sweet pepper garnish

Wild Mushroom and White Bean

with truffle caviar on crostini

Roasted Apple Tart

with brûlée brie and mission fig

Chicken Saltibocca Lolly

prosciutto wrapped chicken, sage and white wine marinade

Nori Wrapped Teriyaki Salmon

with horseradish crème fraîche, yuzu pearls

Tuna Poke Cup

with radish, green onions, sesame and sprouts

Burrata and Prosciutto Flatbread

roasted apple, reduced balsamic

Red and Yellow Beet Carpaccio

cucumber dill yogurt, arugula, pretzel bread

Coriander-Rubbed Albacore Tuna

roasted red pepper, house spices, sunflower seeds, pomegranate seeds, muhammara dip

Mini Croissant Sandwiches

grilled vegetables & Boursin

New York Steak au Poivre

on rosemary skewer

Harissa Cauliflower Toast

with sun-dried tomato jam, garnished with chives

Tiger Prawn Brioche Toast

with sun-dried tomato jam, garnished with chives

Caviar-topped Charred Asparagus Tips

with asparagus mousse on a brioche crisp

HOT

One Bite Short Rib Gougère

braised beef short rib in French cheese puff

One-Bite BC Albacore Tuna Slider

with butter lettuce and light wasabi mayo

Brussel Lollipops

toasted pecans, barrel aged maple syrup

Wild Mushroom Risotto Ball

on white wine truffle cream sauce

Vegetable Gyoza

with soy ginger dipping sauce

Brie and Roasted Apple Grilled Cheese Sandwich

with salted caramel butter

Spring Roll

with spicy plum dipping sauce

Mini Samosas

with fruit chutney

Lemongrass Thai Chicken Skewer

with sweet cucumber chili dipping sauce

Steak-Wrapped Frites

Korean Fried Chicken Skewers

Crispy Chicken Parmesan Bite

fried chicken with spicy tomato jam on a parmesan crisp, garnished with a basil chip

ADDITIONAL STAFFING COSTS

Event Lead \$48 per hour*

Server/Bartender \$40 per hour*

Chef \$45 per hour*

*minimum 4 hours. a service charge of 22% applies to service staff



CHEF'S STATIONS, BARS, AND CULINARY ACTIVATIONS

Elevate your signature event or happy hour with a touch of culinary artistry. Our team collaborates with you to craft a bespoke dining experience that will captivate your guests.

POPULAR CHEF STATIONS

Torched Aburi Chef Station

Experience the artistry of aburi-style sushi, expertly torched to perfection before your eyes.

Pan Fried Gnocchi Chef Station

Indulge in pillow-y gnocchi, pan-fried and served fresh in a Parmesan wheel

Custom Chocolate Bar Painting Chef Station

Unleash your inner artist with a customizable chocolate bar station, where guests can design their own sweet masterpieces.

Slider Bar

Savor a variety of gourmet sliders, each crafted with unique and delectable ingredients.

Build Your Own Taco Bar

Delight in the freedom to create your perfect taco with an array of fresh, flavorful fillings and toppings.

Bao Bar

Enjoy fluffy steamed bao buns filled with an assortment of mouthwatering choices.



Details

Our Chef Stations, Bars, and Activations are priced per person and may require additional staffing. Please inquire with your Lazy Gourmet Event Planner for detailed pricing and customization options.

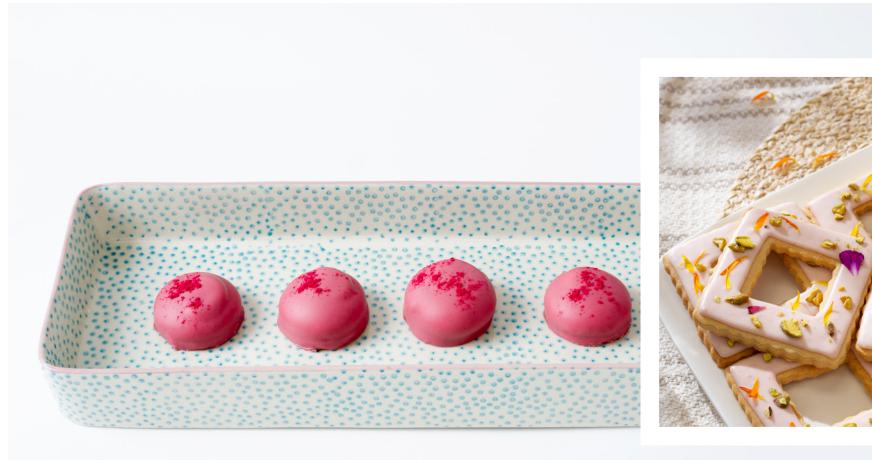
DESSERT



DESSERT

priced per dozen

A Selection of Seasonal Biscotti	\$36	Assorted House-Made Truffles	\$38
minimum 2 dozen		truffles made from Belgian chocolate	
A Selection of Seasonal Dessert Bars	\$36	Cheesecake Bites	\$57
minimum 2 dozen		dipped in dark, milk, or white chocolate	
A Selection of Seasonal Cookies	\$36	minimum 2 dozen per type	
minimum 2 dozen		Vegan Mini Cupcake	\$28
A Selection of Seasonal Cupcakes	\$57	minimum 2 dozen per type	
minimum 2 dozen		Vegan Chocolate Avocado Mousse	\$36
A Selection of Seasonal Mini Cupcakes	\$43	in 3oz shot glass	
minimum 2 dozen		Mini Fresh Fruit Kabobs	\$5.25 each
A Selection of Seasonal Macarons	\$43	Seasonal Fruit Salad Buffet	\$7 per guest
minimum 2 dozen		priced per person. minimum 10	
Mini Tarts	\$43	An assortment of 4-5 different fruits or berries	
lemon, chocolate satin, key lime meringue, Creamsicle, or Jack Daniels		arranged in bowls. Your guests get to pick and choose	
minimum 2 dozen per type		which ones they wish to add to their dessert plate.	



DESSERT

WHOLE CELEBRATION CAKES

	7"	9"	8x12"	12x16"	16x24"
Carrot Cake 	\$48	\$72	\$120	\$180	\$255
Nigella's Double Fudge Chocolate  	\$54	\$78	\$138	\$240	\$305
Flourless Hazelnut Fudge Torte  	\$54	\$78			
Chocolate Mousse Meringue  	\$54	\$96			
Traditional Black Forest Cake  		\$138			
People Served	6-8	9-14	18+	40+	80+
Cake Cutting Fee		\$1.80 per person			

ADD-ON

Basic Writing with Icing \$12

PIES

Fresh Baked Pies
7" pies. serves 6-8

Apple Pie  	\$48
Raspberry Rhubarb  	\$54
Cherry  	\$54





the Lazy Gourmet