BCIT Downtown Campus

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 an 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

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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.

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WINTER 2026 FRESH SHEET

MUFFINS

Apricot White Chocolate
Cinnamon Toast Crunch
Pineapple Coconut
Lemon Cherry

SCONES

Lemon Apricot Scone
Rosemary Parmesan
Chocolate Cherry
Earl Grey Honey

SQUARES

Nanaimo Bar
Coffee Cheesecake
Blueberry Lemon

SANDWICHES/WRAPS

Ham and Brie
Curry Chicken Wrap
Squash Halloumi
Buffalo Cauliflower Wrap

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MADE WITHOUT MILK
MADE WITHOUT GLUTEN
MADE WITHOUT NUTS
VEGAN
VEGETARIAN

BEVERAGES

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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

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BREAKFAST

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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
mimimum 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

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BREAKFAST

FRUIT & YOGURT

Fresh Fruit Kebabs $7.75

Mini Fruit Kebabs $5.25

Assorted Greek Yogurt $4.75
125ml

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 $12
mason jars

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

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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

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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

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BREAKFAST

HOT BREAKFAST BUFFETS

priced per person

The Jetsetter $25
minimum 10

Belgian Waffles served with Maple Syrup, Berry Compote and Whipped Cream

Choice of Bacon or Sausage (3 pieces)

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

Downtown $28
minimum 10

Mediterranean Frittata

Focaccia Points

Hashbrown Cubes

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

First Class $32
minimum 10

Scrambled Eggs with Chives

Bacon

Hashbrown Cubes

Broiled Tomatoes

Freshly Baked Muffins, Scones and Croissants

House-Made Fruit Preserves

Pitchers of Apple and Orange Juice

Fair Trade Organic Coffee and Tea
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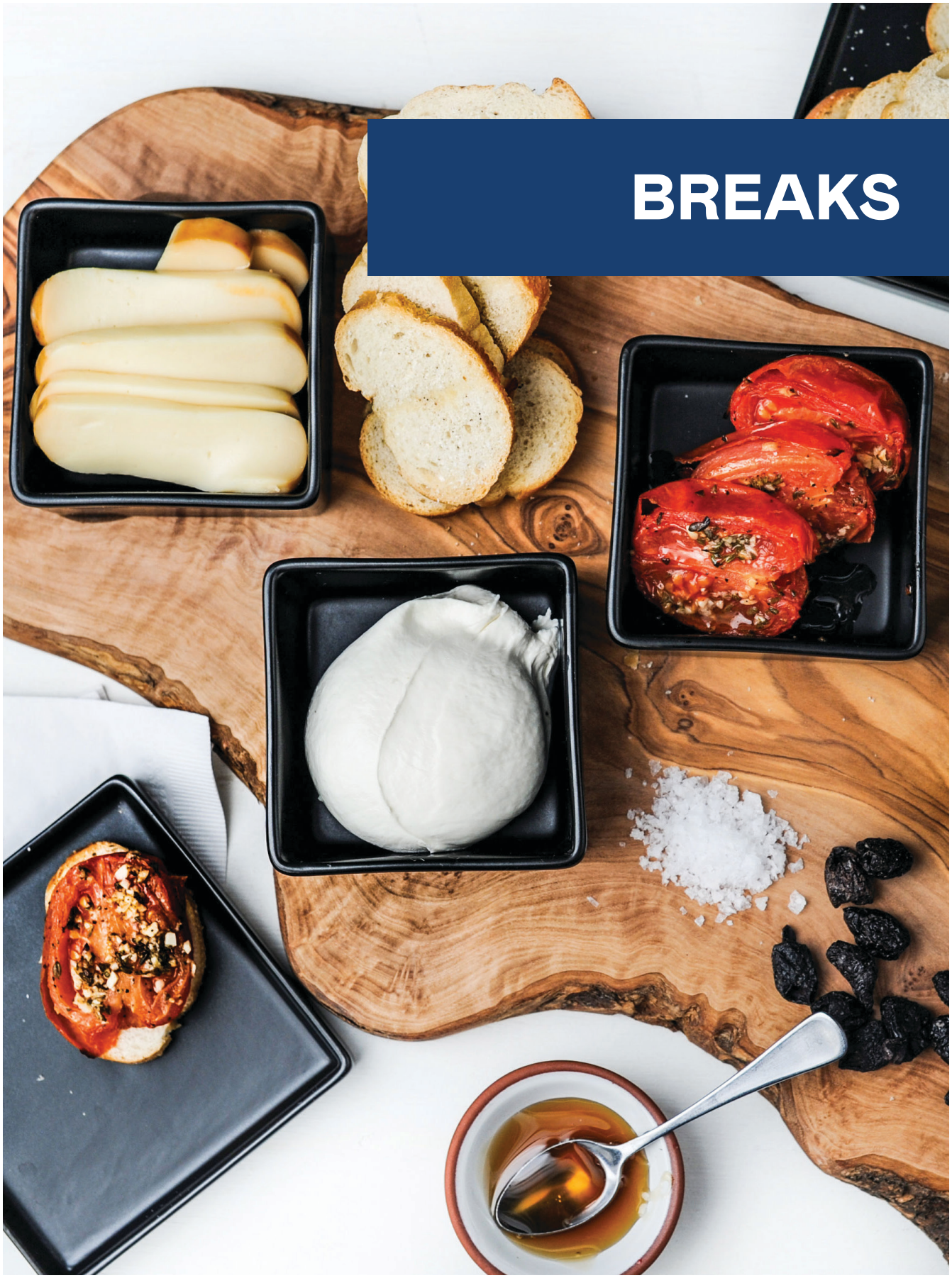
BREAKS



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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
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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

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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 foccacia

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 $270
with Korean chili sauce

Vegetable Platter
with dips

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

Satay Platter $310
honey mustard chicken, Korean BBQ beef, herbed lemon prawns and spicy cilantro aioli

Plant Based Asian Vegetable Platter $260
Szechwan eggplant, sambal green beans, smashed cucumber, togarashi edamame, sweet soy cauliflower bites, crispy salt & pepper tofu, papadams and sesame cashew dip

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

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

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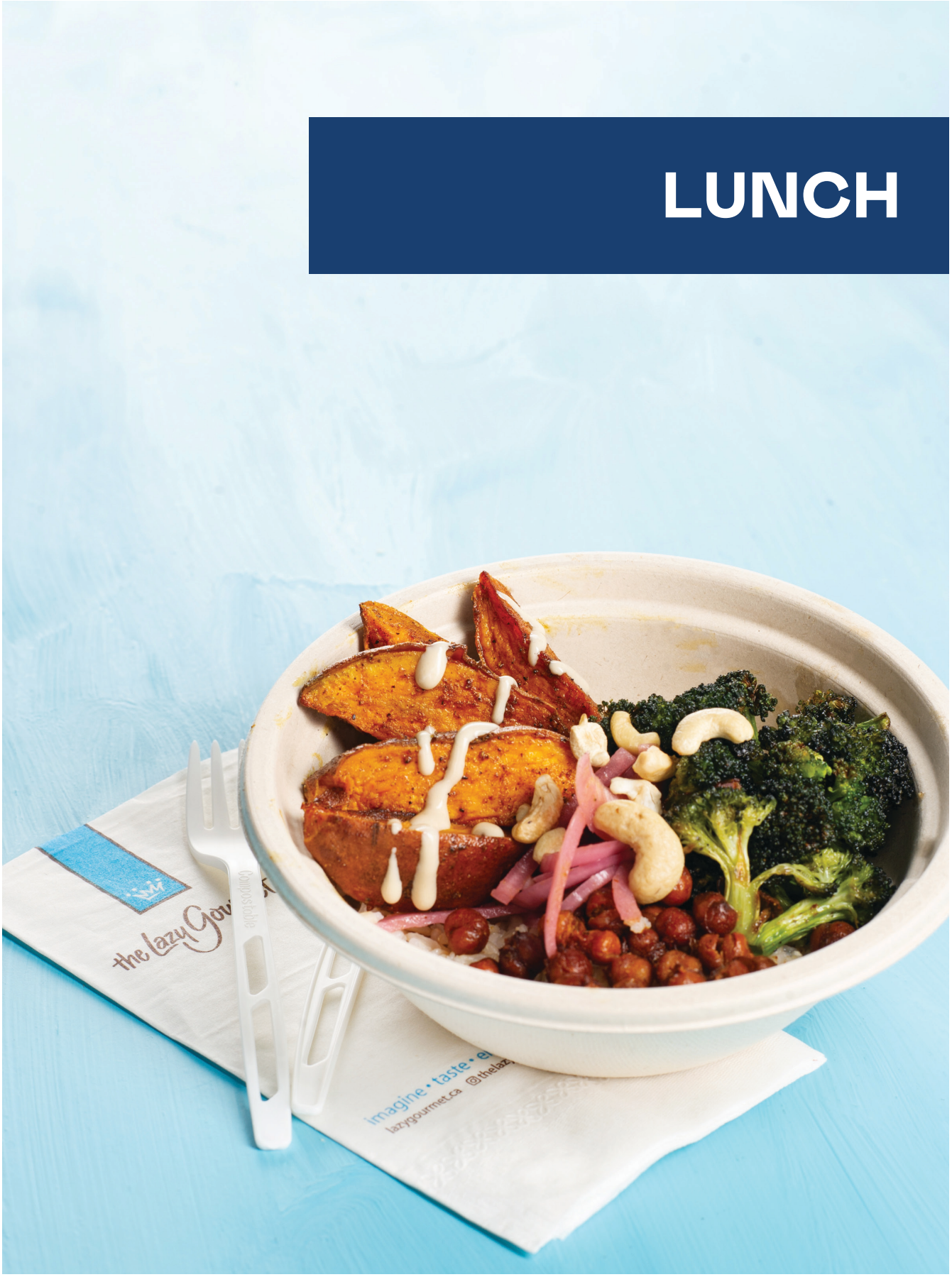
LUNCH



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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 (minmum 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*

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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

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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

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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, Queso Fresco, Pico de Gallo, avocado mousse and chipotle cream

Cinnamon Sugar Churros

Chicken Cacciatore $28
Served buffet style

Chicken with Grilled Vegetables
served over buttered egg noodles

1 per person

Arugula and Romaine Salad
grape tomatoes, red onions, cucumbers, focaccia croutons with a basil apple cider vinaigrette

Roasted Eggplant

Buttered Egg Noodles

Build Your Own Bao $26
Served buffet style

Kale and Broccoli Salad

with goji berries, toasted sesame seed, miso caesar dressing

Crispy Five Spice Chicken
3 per person

Crispy Tofu

Cucumbers, Green Onions and Pickled Veggies
with a variety of sauces

Vegetarian Gyoza
soy ginger dipping sauce

Chicken Shawarma $26
Served buffet style

Mixed Greens Salad
tomatoes, onions, banana peppers and a lemon garlic tahini dressing

Marinated and Grilled Shawarma Chicken
1 per person

Saffron Basmati Rice

Za'atar Spiced Roasted Cauliflower and Eggplant

tahini sauce and toum (garlic sauce)

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LUNCH

LUNCH BUFFETS

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Pad Thai Lunch — $25
Served buffet style

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 — $25
Served buffet style

Caesar Salad

Braised Short Rib or Spinach and Ricotta Cannelloni

Garlic Bread
1 per person

Shanghai Noodle Box — $25
Served buffet style

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 — $30
Served buffet style

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, Beef
or Falafel Skewers
3 per person

Greek Rice

Lemon Roasted Potatoes
1 per person

Pita Bread, Hummus & Tzatziki
1 per person

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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

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

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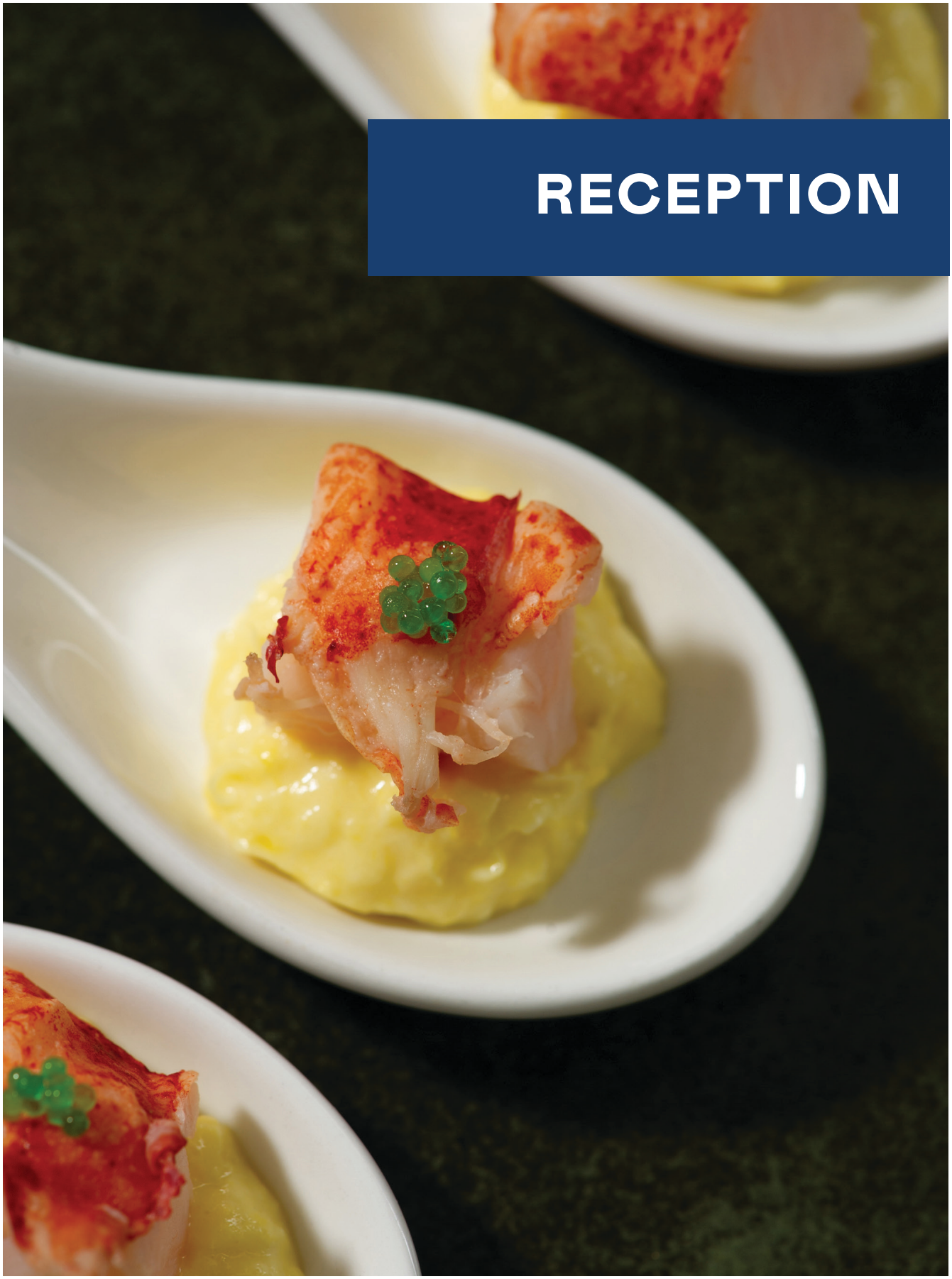
RECEPTION



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RECEPTION: À LA CARTE

PLATTERS

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Plant Based Asian Vegetable Platter — $264
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, castevello 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

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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
rosted 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

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*

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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 pillowy 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.

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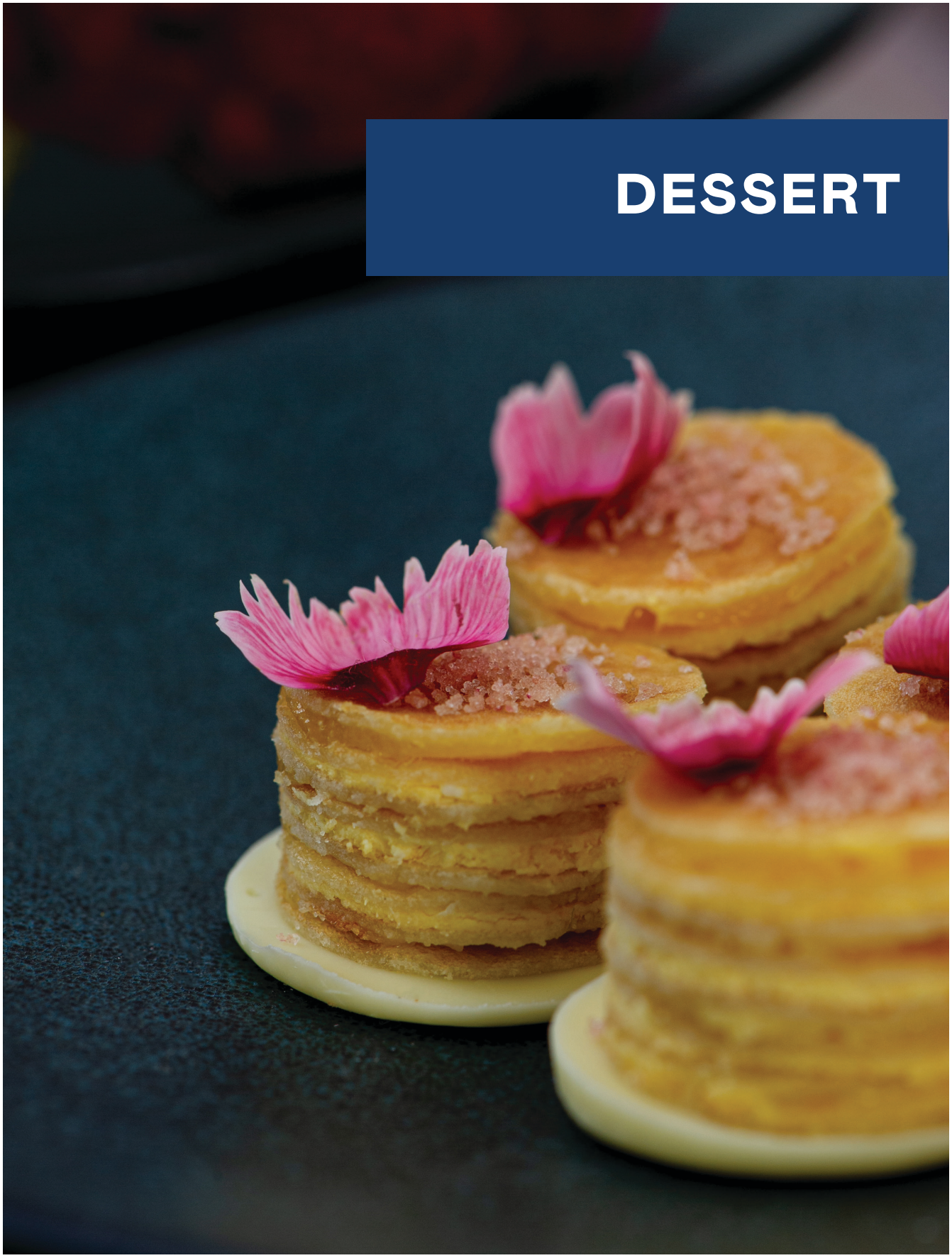
DESSERT



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DESSERT

priced per dozen

A Selection of Seasonal Biscotti — $36
minimum 2 dozen

A Selection of Seasonal Dessert Bars — $36
minimum 2 dozen

A Selection of Seasonal Cookies — $36
minimum 2 dozen

A Selection of Seasonal Cupcakes — $57
minimum 2 dozen

A Selection of Seasonal Mini Cupcakes — $43
minimum 2 dozen

A Selection of Seasonal Macarons — $43
minimum 2 dozen

Mini Tarts — $43
lemon, chocolate satin, key lime meringue, Creamsicle, or Jack Daniels
minimum 2 dozen per type

Assorted House-Made Truffles — $38
truffles made from Belgian chocolate
minimum 2 dozen

Cheesecake Bites — $57
dipped in dark, milk, or white chocolate
minimum 2 dozen per type

Vegan Mini Cupcake — $28
minimum 2 dozen per type

Vegan Chocolate Avocado Mousse — $36
in 3oz shot glass

Mini Fresh Fruit Kabobs — $5.25 each

Seasonal Fruit Salad Buffet — $7 per guest
priced per person. minimum 10
An assortment of 4-5 different fruits or berries arranged in bowls. Your guests get to pick and choose which ones they wish to add to their dessert plate.

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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

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the Lazy Gourmet