

Gourmet Buffet Menu



Place Your Order

info@savourychef.com

604-357-7118

savourychef.com

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How it Works

Select one of our three menu options, customize it to your preferences, and we will create the perfect gourmet buffet for your event.

Menu prices include fresh baked artisan bread & whipped butter.

Prices exclude staffing, rentals, beverages, applicable taxes and service charges.

Minimum of 20 people.

MENU A

\$60

2 Salads
2 Veg/Sides
2 Proteins

MENU B

\$75

2 Salads
3 Veg/Sides
2 Proteins

MENU C

\$90

3 Salad
4 Veg/Sides
3 Proteins

DIETARY SYMBOLS GUIDE

Gluten Free ^{GF}

Dairy Free ^{DF}

Nut Free ^{NF}

Vegetarian ^{Veg}

To Place Your Order

Email: info@savourychef.com

Call: 604-357-7118

Or visit: savourychef.com



Salads, Vegetables & Sides

BUFFET MENU

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Salads

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FRESH, LOCAL & SEASONAL

Hearts of Romaine Salad Veg GF

Crisp baby romaine hearts and croutons tossed with a classic housemade caesar dressing, shavings of grana padano cheese, garlic & lemon

Mixed Beets & Potato Salad Veg GF DF NF

Red, gold, and candy cane beets and nugget potatoes tossed in a mustard vinaigrette

Vine Ripened Tomato Salad Veg GF NF

Vine ripened tomatoes, mixed greens and ricotta cheese tossed in a honey thyme vinaigrette

Classic Nugget Potato Salad Veg GF NF

Tri-coloured baby potatoes, dill dijon mustard, onion and peppers

Seasonal Green Salad Veg GF DF NF

Mesclun greens, cucumbers and cherry tomatoes tossed in a citrus vinaigrette

Butter Lettuce Salad Veg GF DF NF

Butter lettuce, radish, cherry tomatoes, cucumbers, fennel and carrot tossed in a herb sherry vinaigrette

Kale & Quinoa Salad Veg GF DF NF

Broccoli, kale, quinoa and carrot tossed in a raisin vinaigrette

House Greek Salad Veg GF DF NF

Kalamata olives, feta cheese tossed in a red wine dijon dressing



Vegetables

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FRESH, SEASONAL & LOCAL

Warm Corn Succotash Veg GF DF NF

Corn kernels, crispy bacon, tomatoes, peas and fresh herbs

Maple Glazed Brussels Veg GF DF NF

Roast brussels sprouts, maple syrup and maldon salt

Roast Broccolini Veg GF DF NF

Broccolini, olive oil, lemon zest and confit garlic

Herbs & Garlic Mushroom Medley

Veg GF NF

Oyster mushrooms, shimeji, sauteed with butter and herbs

Roasted Root Vegetables Veg GF DF NF

Honey glazed parsnip, turnip and carrot

Curried Cauliflower Veg GF DF NF

Cumin and coriander marinated and roasted and herb yogurt



Sides

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FRESH, SEASONAL & LOCAL

Basmati Rice Pilaf Veg GF DF NF

Basmati rice, mixed peppers, red onion and fresh herbs

Garlic Rice Veg GF DF NF

Basmati rice, slow-roasted garlic confit topped with crispy garlic crumble

Herb Roasted Potatoes Veg GF DF NF

Tri-coloured baby potatoes, roasted with thyme, olive oil, rosemary and garlic

Creamy Vegetable Fusilli Veg GF NF

mixed vegetables, creamy roast onion sauce, spinach, fusilli pasta and parmesan cheese

Pepper & Penne Marinara Veg GF DF NF

Mixed peppers, caramelized onion, green onion tossed in marinara sauce

Lemon Pesto Orzo Veg GF DF NF

orzo pasta, cherry tomatoes, mixed peppers, basil pesto and lemon zest

Mini Yorkshire Puddings Veg NF

Filled with creamy horseradish aioli and chives

Mashed Potatoes & Gravy NF

BC Yukon potatoes, butter and cream mashed and served with a rich gravy

Baked Potato Casserole Veg GF NF

Rosemary and aged cheddar cream, mozzarella cheese and scallions

Confit Nugget Potatoes, Caramelized Onions & Cheese

GF NF

Duck fat confit and fried, thyme, rosemary and parmesan



Proteins

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Fish

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THE BEST OF BC

Herb Crusted Salmon ^{NF}

5oz roasted pacific salmon, herb and garlic butter

Oil Poached Salmon ^{DF NF GF}

5oz slow cooked Pacific salmon with citrus gremolata

Miso Sablefish ^{DF NF GF}

3.5oz sablefish done in a miso sake marinade

Baked Cod with Lemon Dill Cream

^{NF GF}

5oz slow roasted ling cod in lemon, chive and chervil cream

Steamed Ling Cod with Chili Ginger oil ^{DF NF GF}

5oz BC ling cod steamed and served with sweet soy, flash fried chili ginger and scallion



Poultry

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ETHICALLY RAISED & LOCAL

Chicken Supreme with Mushrooms

NF GF

3.5oz roasted Farmcrest chicken breast with a rich mushroom ragout

Coconut Curry Chicken Thigh ^{DF NF GF}

3.5oz Farmcrest chicken, roasted and served with fragrant aromatics

Blackened Chicken Breast with Cowboy Butter Sauce ^{NF GF}

3.5oz Cajun-style Farmcrest chicken breast, with spiced citrus compound butter

Roast Duck Breast ^{DF NF GF}

3oz slow cooked duck breast with a mixed berry jus



Red Meat

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ETHICAL & SUSTAINABLE

Classic Beef Roast ^{GF DF NF}

5oz beef chuck roast with spiced dijon rub served with rosemary jus

Grilled Lamb Chops ^{GF DF NF}

5oz New Zealand lamb loin T-bone chops marinated in herbs, lemon and garlic served with natural jus

Roast Tenderloin ^{GF DF NF}

5oz AAA beef with spiced dijon rub served with rosemary jus
+\$8/guest

Roast Prime Rib ^{GF DF NF}

7oz AAA beef with spiced dijon rub served with rosemary jus
+\$4/guest

Herb Rubbed Leg of Lamb ^{GF DF NF}

7oz New Zealand boneless lamb leg, spice rubbed and slow-cooked, served with rosemary jus
+\$4/guest

Tandoori Pork Loin with Kachumba ^{GF DF NF}

5oz Kashmiri garam masala rub with tomato cucumber onion salad

Galbi-Style Roasted Pork ^{GF DF NF}

5oz Korean-style slow roasted pork with scallion and sesame



Add-ons & Enhancements

ADD-ONS

Stuffed Portobello Mushroom ^{Veg DF}

Portobello mushroom stuffed with roast peppers, zucchini, eggplant, tomatoes and marinara topped with parmesan cheese (can be made vegan)

+\$18/guest

“Canneloni” Provencal ^{Veg GF}

Saffron-scented peppers and onions in zucchini and eggplant roulade. Topped with herb goat cheese and pecan crumble (can be made vegan)

+\$18/guest

Chickpea Panisse ^{Veg DF NF GF}

Ginger carrot purée and charred scallion yogurt (vegan)

+\$18/guest

ENHANCEMENTS

Enhancements must be ordered for a minimum of 75% of the total number of guests.

4oz Sweet Chili Clams ^{DF GF NF}

+\$5/guest

4oz Poached Snow Crab Legs ^{DF GF NF}

+\$15/guest

4oz Lobster Tail ^{DF GF NF}

+\$25/guest



It's our pleasure
to serve you.



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