

Canapés & Platters Menu

FOR DELIVERY



Place Your Order

info@savourychef.com

604-357-7118

savourychef.com

*savoury*chef

How it Works

We offer a number of delivery-friendly canapés, boards, and platters for events of all styles and sizes. Once you have made your selection from our menu, contact us to place your order and our chefs will get to work using the finest fresh, local, and sustainable ingredients.

Not sure what or how much to order? Use our guide below or contact us!

We'd be happy to guide you through the selection process.

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

PRE-DINNER

30 min to 1.5 hours

3-5 pieces per guest

AFTERNOON PARTY

1.5 to 3 hours

5-10 pieces per guest

COCKTAIL DINNER

2 to 4 hours

12-18 pieces per guest

DIETARY SYMBOLS GUIDE

Gluten Free ^{GF}

Dairy Free ^{DF}

Contains Nuts ^N

Vegetarian ^{VEG}

Vegan ^V

OceanWise 

IMPORTANT - Please Note:

Though we always do our best, we are not a nut free kitchen. As such, we cannot guarantee that items won't contain traces of nuts.

To Place Your Order

Email: info@savourychef.com

Call: 604-357-7118

Or visit: savourychef.com



Light Canapés

Designed for light standing receptions or to be combined with other menus, our light canapés are 1-2 bites each.

CANAPÉS & PLATTERS MENU

Light Canapés

savoury chef

Priced per item. Minimum 24 of each item per order.

- Minimum forty-eight (48) hour notice required for delivery.

COLD & READY TO SERVE

Steak & Eggs Gougere

Bearnaise aioli, grated cured egg yolk served in a house-baked choux pastry

4.00

Chicken Rilette in Wonton Skin Cup

DF

Braised chicken, gherkins and herbs served in a crispy wonton cup

4.25

Berries & Chevre Tart ^{VEG}

Seasonal berry medley, pear compote, rosemary honey, and chevre de paillot

5.50

Harissa Prawn ^{GF DF}

Harissa-glazed prawn with crunchy garlic

4.50



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COLD & READY TO SERVE

Lemongrass Crab Salad

Picked snow crab dressed with tamarind, fish sauce and lemongrass served on toasted brioche

6.00

Scallop la Puttanesca ^{GF DF}

Classic puttanesca topped with lemon zest and micro herbs

4.50

Stuffed Mini Yorkshire Pudding

Shaved house-roasted beef, creamy horseradish aioli, sautéed onions, bite-sized Yorkshire pudding

5.75

Pickled Shiitake Salad Roll ^{GF V}

Marinated shiitake and tofu, hoisin sauce, vermicelli, and fresh herbs

4.00

Ratatouille ^{VEG}

Stewed seasonal veg served in a savoury tart shell topped with a basil purée

4.75

Strawberry Bruschetta ^{VEG N}

Balsamic macerated strawberries, whipped goat cheese and mint served in a waffle cup

4.50

Vegan Smoked "Salmon" Bagel ^V

Cured carrots, vegan cream cheese topped with crispy capers, and pickled onions

5.00

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HEATING RECOMMENDED

Braised Pork Belly ^{GF DF}

Aburi pork belly with a five spice glaze

4.50

Char Siew Tart

House-roasted pork shoulder with a hoisin glaze stuffed in a puff pastry tart

5.00

Confit Chicken ^{GF DF}

Herb confit chicken thighs topped with a white bean purée and pickled shallots

4.25

Elote Corn Fritter ^{VEG}

Spiced corn fritter served with a chipotle mayo

3.25

Bulgogi Beef Skewer ^{GF DF}

Bulgogi marinated beef flank with pickled daikon, shiso, and ssamjang

4.50

Curry Lamb with Naan

Lamb seasoned with garam masala topped with a spiced cauliflower purée served on toasted naan

5.00

Fried Cauliflower ^{V GF DF}

Soy-marinated cauliflower topped with a bulgogi glaze, sesame seeds, and scallions

4.75

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HEATING RECOMMENDED

Green Curry Chicken Skewer ^{GF DF}

Green curry marinated chicken topped with shredded coconut

4.00

Tropical Flank Steak ^{GF DF}

Pineapple marinated beef flank topped with coconut satay sauce and a bell pepper relish

4.50

Truffle Arancini ^{VEG}

crispy risotto balls topped with truffle cream, and aged parmesan

3.50

Herb & Garlic Chicken Skewer ^{GF}

Herb marinated chicken topped with a charred shallot cream and dried gremolata

4.75

Pork Kafta Kabob ^{GF DF}

Sweet & spicy ground pork topped with crispy garlic gremolata

4.00





Large Bite Canapés

Designed for a more substantial reception menu, all of our large bite canapés provide 2-4 bites each.

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Large Bite Canapés

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HEATING RECOMMENDED

Korean Red Pepper Fried Pork Bao ^{DF}

Crispy pork tossed with a gochujang sauce served with accoutrements and our house-made bao

8.00

COLD & READY TO SERVE

Prawn Roll in Brioche Bun 🍷

Poached prawns tossed with a herb citrus aioli served in our house-made brioche bun

8.00





Boards & Platters

CANAPÉS & PLATTERS MENU

Boards & Platters

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Our boards & platters are available in three sizes: small (approx 10 servings), medium (approx 20 servings) and large (approx 30 servings).

Antipasto Board ^{VEG}

Spiced green beans, balsamic roasted mushrooms, marinated artichoke hearts, marinated bocconcini, mixed olives, grilled zucchini, grilled peppers, toasted bread, and crackers

Small: 170.00

Medium: 340.00

Large: 510.00

Cheese Board ^{VEG}

A selection including a soft cheese, hard cheese, goat cheese and blue cheese. Served with lavender-infused honey, fresh fruit, dried fruit and preserves with an assortment of bread and crackers

Small: 140.00

Medium: 280.00

Large: 420.00

Charcuterie Board

A mixture of artisan and house-made charcuterie meats including sausages, salamis, and terrine. Served with olives, grainy mustard, pickles, toasted bread, and crackers

Small: 130.00

Medium: 260.00

Large: 390.00

Fruit Platter ^{GF V}

A selection of cantaloupe, honeydew, pineapple, watermelon, grapes, and berries

Small: 60.00

Medium: 120.00

Large: 180.00

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Salmon Board

Cold smoked salmon, hot smoked salmon, double smoked salmon and candied nuggets. Served with herbed cream cheese, red onion, capers and toasted bread and crackers

Small: 160.00

Medium: 320.00

Large: 480.00

Vegan Platter ^{DF V}

Roast garlic hummus, vegan French onion dip, vegan cheese selection, grapes, berries, cucumber, radish, tomato, candied walnuts, and an assortment of bread and crackers

Small: 160.00

Medium: 320.00

Large: 480.00

Vegetable Crudite ^{GF VEG}

A selection of carrots, cucumbers, cauliflower, mixed peppers, radish and cherry tomatoes. Served with roasted garlic hummus and house-made tzatziki

Small: 75.00

Medium: 150.00

Large: 220.00



It's our pleasure
to serve you.



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Request A Quote

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