

# Canapés & Platters Menu

FOR EVENTS



**Place Your Order**

[info@savourychef.com](mailto:info@savourychef.com)

604-357-7118

[savourychef.com](http://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 <sup>GF</sup>

Dairy Free <sup>DF</sup>

Contains Nuts <sup>N</sup>

Vegetarian <sup>VEG</sup>

Vegan <sup>V</sup>

OceanWise 

### IMPORTANT - Please Note:

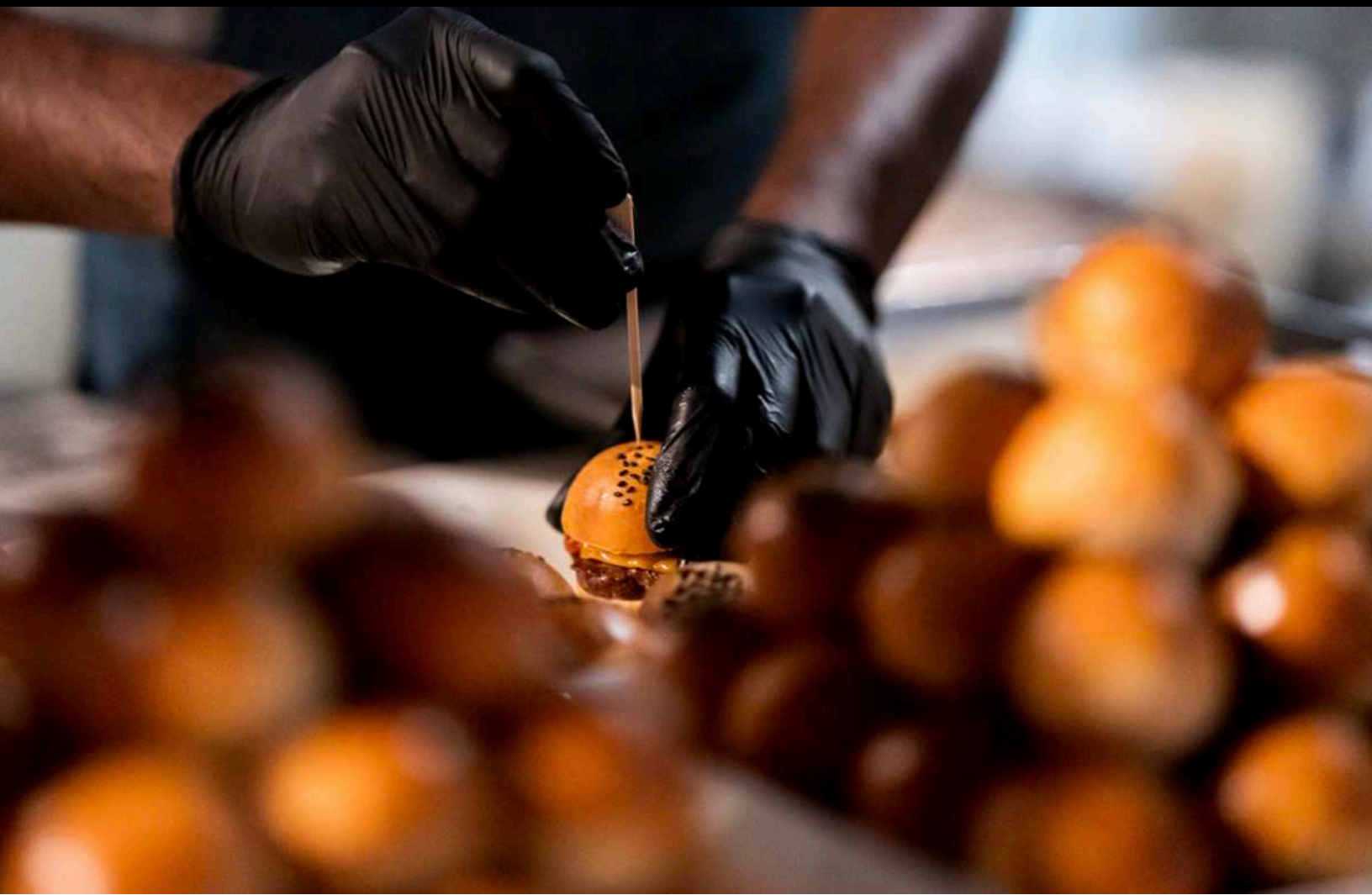
Though we always do our best, we are not a nut free kitchen. As such, we cannot guarantee that items won't contain traces of nuts.

### To Place Your Order

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# Large Bite Canapés

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

CANAPÉS & PLATTERS MENU

# Large Bite Canapés

savoury chef

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

## HOT

### BBQ Beef Brisket Slider

Slow braised brisket, BBQ, garlic aioli, caramelized onions, pickles, all on a house-baked brioche bun

Two-Bite Slider: 4.50

Four-Bite Slider: 8.00

### BBQ Pulled Chicken Biscuit

Slow roasted BBQ chicken & house made slaw all on a cheddar & chive biscuit

Two-Bite Biscuit: 4.50

Four-Bite Biscuit: 8.00

### Margherita Grilled Cheese <sup>VEG</sup>

American cheddar, tomato confiture, and basil all in toasted brioche

9.50

### Roasted Lamb Popsicle <sup>GF DF</sup>

New Zealand rack of lamb topped with chermoula and scallions

*\*Market price*

## COLD

### Korean Red Pepper Fried Pork Bao <sup>DF</sup>

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

8.00

### Prawn Roll in Brioche Bun

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

8.00

Ask about our *Interactive Chef Stations* to add to your event!



# 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

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

## HOT

### **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

### **Green Curry Chicken Skewer** GF DF

Green curry marinated chicken topped with shredded coconut

4.00

### **Bulgogi Beef Skewer** GF DF

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

4.50

### **Pork Kafta Kabob** GF DF

Sweet & spicy ground pork topped with crispy garlic gremolata

4.00

### **BBQ Beef Brisket Slider**

Slow braised brisket, BBQ, garlic aioli, caramelized onions, pickles, all on a house-baked brioche bun

4.50

### **BBQ Pulled Chicken Biscuit**

Slow roasted BBQ chicken & house made slaw all on a cheddar & chive biscuit

4.50

### **Curry Lamb with Naan**

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

5.00

### **Confit Chicken** GF DF

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

4.25

# Light Canapés

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

## HOT

### Truffle Arancini <sup>VEG</sup>

crispy risotto balls topped with truffle cream, and aged parmesan

3.50

### Tropical Flank Steak <sup>GF DF</sup>

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

4.50

### Herb & Garlic Chicken Skewer <sup>GF</sup>

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

4.75

### Fried Cauliflower <sup>V GF DF</sup>

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

4.75



# Light Canapés

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## COLD

### 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

### Elote Corn Fritter <sup>VEG</sup>

Spiced corn fritter served with a chipotle mayo

3.25

### Ratatouille <sup>VEG</sup>

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

4.75

### Harissa Prawn <sup>GF DF</sup>

Harissa-glazed prawn with crunchy garlic

4.50

### Berries & Chevre Tart <sup>VEG</sup>

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

5.50

### Melon & Prosciutto

Compressed melon trio, aged prosciutto, and burrata served in a sesame waffle cup

5.00

### Strawberry Bruschetta <sup>VEG N</sup>

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

4.50

### Vegan Smoked "Salmon" Bagel <sup>V</sup>

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

5.00



# Light Canapés

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## COLD

### Lemongrass Crab Salad

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

6.00

### Scallop la Puttanesca <sup>GF DF</sup>

Classic puttanesca topped with lemon zest and micro herbs

4.50

### Smoked Salmon Mousse Cone <sup>N</sup>

Norwegian salmon, chives, and tobiko served in a pesto waffle cone

5.75

### Stuffed Mini Yorkshire Pudding

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

5.75

### Pickled Shiitake Salad Roll <sup>GF V</sup>

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

4.00

### Spicy Tuna Cone <sup>N</sup>

Ahi tuna tossed with cucumber and a gochujang glaze served in a sesame waffle cone

5.25





# Boards & Platters

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# 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 <sup>VEG</sup>

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 <sup>VEG</sup>

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 <sup>GF V</sup>

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

**Small: 60.00**

**Medium: 120.00**

**Large: 180.00**

# 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).

## 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 <sup>DF V</sup>

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 <sup>GF VEG</sup>

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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