

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 Assorted Bread Rolls & 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}

Contains Nuts ^N

Vegetarian ^{VEG}

Vegan ^V

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



Salads, Vegetables & Sides

BUFFET MENU

Salads

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FRESH, LOCAL & SEASONAL

Hearts of Romaine Salad ^{VEG}

Crisp baby romaine hearts with garlic croutons tossed with our in-house Caesar dressing, grana padano cheese shavings

Mixed Beets & Potato Salad ^{V GF DF}

Blend of red, gold, and candy cane beets with nugget potatoes tossed in a mustard vinaigrette

Vine-Ripened Tomato Salad ^{VEG GF}

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

Classic Nugget Potato Salad ^{V GF}

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

Seasonal Green Salad ^{V GF DF}

Spring mix greens with cucumbers and cherry tomatoes tossed in a lemon citrus vinaigrette

Butter Lettuce Salad ^{V GF DF}

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

Kale & Quinoa Salad ^{VEG GF DF}

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

House Greek Salad ^{VEG GF}

A blend of diced cucumber, cherry tomatoes, bell peppers, kalamata olives, and feta cheese tossed in a red wine dijon vinaigrette



Vegetables

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FRESH, SEASONAL & LOCAL

Warm Corn Succotash ^{GF DF}

Crispy bacon bits with corn kernels, cherry tomatoes, green peas, and fresh parsley

Maple Glazed Brussels ^{VEG GF DF}

Roasted brussels sprouts glazed with maple syrup and finished with Maldon sea salt

Grilled Broccolini ^{V GF DF}

Broccolini marinated in confit garlic, onion, and chili flakes finished with olive oil and lemon zest

Curried Cauliflower ^{VEG GF}

Cauliflower florets rubbed and roasted in our house curry blend finished with a mint yogurt

Herbs & Garlic Mushroom Medley

^{VEG GF}

A blend of oyster mushrooms, cremini mushrooms, and shimeji mushrooms sautéed with aromatics and finished with a sherry butter vinaigrette

Root Vegetable Medley ^{VEG GF DF}

A blend of parsnip, turnip, carrots, and sweet potatoes glazed with honey and finished with fresh herbs



Sides

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FRESH, SEASONAL & LOCAL

Basmati Rice Pilaf ^{V GF}

Fluffy basmati rice cooked with mixed peppers, diced red onions, and dried herbs

Garlic Rice ^{V GF}

Fluffy basmati rice cooked with a garlic infused oil and topped with crispy garlic crumble

Mashed Potatoes & Gravy ^{GF}

Hand-whipped BC Yukon potatoes with butter and cream served with a rich gravy

Creamy Vegetable Fusilli ^{VEG}

A medley of roasted peppers, spinach, and green peas served in a creamy roasted onion sauce and topped with parmesan cheese

Pepper & Penne Marinara ^{VEG DF}

A mix of bell peppers with caramelized onion tossed in marinara sauce finished with scallions

Mini Yorkshire Puddings ^{VEG}

Light and fluffy Yorkshire pudding filled with creamy horseradish aioli and chives

Baked Potato Casserole ^{VEG GF}

Oven-baked Kennebec potatoes with rosemary, aged cheddar, mozzarella cheese cream finished with scallions

Herb-Roasted Potatoes ^{VEG GF DF}

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

Confit Nugget Potatoes, Caramelized Onions & Cheese

^{GF}

Rosemary and thyme infused duck fat confit potatoes topped with caramelized onions and parmesan cheese

Lemon Pesto Orzo ^{VEG}

Orzo pasta with cherry tomatoes, a medley of bell peppers tossed with a basil pesto finished with parmesan cheese and lemon zest



Proteins

BUFFET MENU

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Fish

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THE BEST OF BC

Herb Crusted Salmon

5oz roasted pacific salmon with a herb and garlic crust

Oil Poached Salmon ^{GF DF}

5oz Pacific salmon confit in fennel and thyme topped with a citrus gremolata

Miso Sablefish ^{DF}

3.5oz sablefish marinated with miso, maple syrup and sake

Baked Cod with Lemon Dill Cream

^{GF}

5oz slow roasted ling cod topped with a lemon and dill cream

Steamed Ling Cod with Chili Ginger Oil ^{GF DF}

5oz BC ling cod steamed and flash-fried with ginger and scallion, topped with sweet soy



Poultry

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ETHICALLY RAISED & LOCAL

Chicken Supreme with Mushrooms

GF

3.5oz roasted Farmcrest chicken breast topped with a rich mushroom ragout

Coconut Curry Chicken Thigh

GF DF

3.5oz Farmcrest chicken braised in a Thai green curry

Blackened Chicken Breast with Cowboy Butter Sauce

GF

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

Roast Duck Breast

GF DF

3oz slow cooked duck breast topped with a mixed berry jus



Red Meat

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ETHICAL & SUSTAINABLE

Classic Beef Roast ^{GF DF}

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

Grilled Lamb Chops ^{GF DF}

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

Roast Tenderloin ^{GF DF}

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

Roast Prime Rib ^{GF DF}

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

Herb Rubbed Leg of Lamb ^{GF DF}

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

Tandoori Pork Loin with Kachumba ^{GF DF}

5oz sous-vide Kashmiri garam masala rub pork loin garnished with a tomato, cucumber, and onion salad

Galbi-Style Roasted Pork ^{GF DF}

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



Add-ons & Enhancements

ADD-ONS

Stuffed Portobello Mushroom ^{VEG GF}

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 N}

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

+\$18/guest

Chickpea Panisse ^{VEG GF}

Served with a ginger carrot purée and a charred scallion yogurt

+\$18/guest

ENHANCEMENTS

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

4oz Sweet Chili Clams ^{GF DF}

Steamed BC clams marinated in an orange chili glaze +\$5/guest

4oz Poached Snow Crab Legs ^{GF}

Snow crab legs lightly poached in an herbed butter +\$15/guest

4oz Lobster Tail ^{GF}

Lobster tail roasted with a garlic compound butter +\$25/guest



It's our pleasure
to serve you.



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