

EVENT
MENU

Canapés & Platters Menu

DELIVERY
MENU



Place Your Order
info@savourychef.com
604-357-7118
savourychef.com

*savoury*chef

Event Menu

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.

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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.

EVENT 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 ^{VEG}

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

9.50

Roasted Lamb Popsicle ^{GF DF}

New Zealand rack of lamb topped with chermoula and scallions

**Market price*

COLD

Korean Red Pepper Fried Pork Bao ^{DF}

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.

EVENT MENU

Light Canapés

*savoury*chef

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 ^{VEG}

Crispy risotto balls topped with truffle cream, and aged parmesan

3.50

Tropical Flank Steak ^{GF DF}

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

4.50

Herb & Garlic Chicken Skewer ^{GF}

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

4.75

Fried Cauliflower ^{V GF DF}

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

4.75



Light Canapés

savoury chef

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

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 ^{VEG}

Spiced corn fritter served with a chipotle mayo

3.25

Ratatouille ^{VEG}

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

4.75

Harissa Prawn ^{GF DF}

Harissa-glazed prawn with crunchy garlic

4.50

Berries & Chevre Tart ^{VEG}

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 ^{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

Light Canapés

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

COLD

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

Smoked Salmon Mousse Cone ^N

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 ^{GF V}

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

4.00

Spicy Tuna Cone ^N

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 ^{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

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 ^{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



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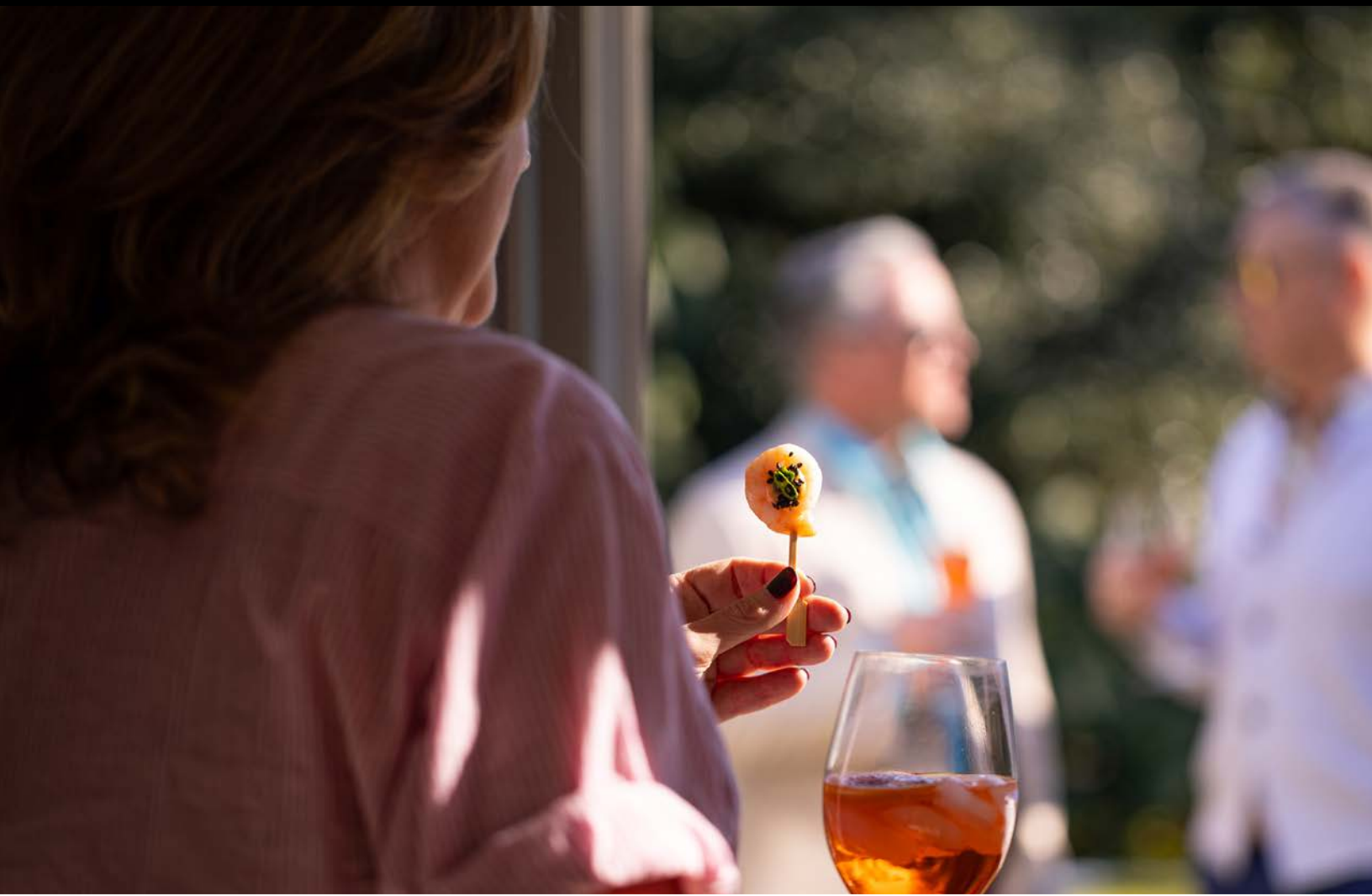
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Harissa-glazed prawn with crunchy garlic

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

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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

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Vegan Smoked "Salmon" Bagel V

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