

Chef Stations



Place Your Order

info@savourychef.com

604-357-7118

savourychef.com

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The Menu

Interactive and fun, Chef Stations are great options for reception style events or to enhance a buffet. Simply choose your station, and we'll send one or more of our chefs to your event for a live culinary experience.

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

Minimum of 50 guests.

COST PER CHEF ATTENDANT

\$180.00

4 hour minimum

One Chef per 50 guests

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

Online: [Click here](#)

Email: info@savourychef.com

Call: 604-357-7118

Build Your Own Bar

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CHEF NOT REQUIRED

All items can be setup as a self serve station.

Mac & Cheese Station

Macaroni served with a rich cheese sauce and the following toppings: sausages, pico de gallo, bacon bits, horseradish cream, bread crumbs, scallion, and parmesan

\$13.00 Per Person (Min. 20 People)

Baked Potato Bar

Fresh baked potatoes served with the following toppings: butter, scallion, bacon bits, sour cream, shredded cheese, mushrooms, and pico de gallo

\$8.50 Per Person (Min. 20 People)

Seafood Stations

CHEF ATTENANT REQUIRED

Oyster Station

Freshly shucked BC oysters served on the half shell. Served with lemon wedges, red wine mignonette, and hot sauce

\$4.50 Per Oyster (Min. 5 Dozen)

Ceviche Station

Your choice of prawn, ahi tuna, or heart of palm artichoke served with tigre de leche, shallots, corn, coriander, sweet potato, and tortilla chips.

\$15.00 Per Person (Min. 20 People)

Chilled Seafood Display

A selection of BC oysters, clams, mussels, prawns, crab, and seared Albacore tuna. Served with fresh lemon, cocktail sauce, ponzu dipping sauce, red wine mignonette, and hot sauce

\$45.00 Per Person (Min. 50 People)

Vegetarian Stations

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CHEF ATTENANT REQUIRED

Vegetarian Mixed Platter

Includes the following items:

Chickpea & Lentil Sliders: Garlic aioli, brie cheese, house-made sesame bun

Vegetarian Souvlaki Skewer: Marinated mushrooms, peppers, zucchini & onions. Served with tzatziki

Roasted Corn & Poblano Pepper Tacos: Cilantro, lime, cabbage, jalapeño, and crema

\$13.50 Per Person

Vegetarian Antipasto

Includes the following items:

Vegetable Crudite: Carrots, celery, cherry tomatoes, and peppers

Trio of Dips: Tzatziki, hummus, roasted red pepper dip. Served with Terra Breads baguette

Grilled Antipasto: Marinated grilled kale, Red peppers, zucchini, artichokes, green beans, and parmesan cheese

\$15.00 Per Person



Cheese & Charcuterie

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CHEF NOT REQUIRED

Cheese Station

An assortment of local and artisanal award winning cheeses served with honey, dried and fresh fruits, candied nuts, Terra Breads baguette, pizza Bianca, and crackers

\$16.00 Per Person

Charcuterie Station

A mixture of artisan and housemade charcuterie meats including fresh aged sausages, paté and salami. Served with housemade mustard, house pickles, crackers, Terra Breads baguette, and pizza Bianca

\$17.00 Per Person

Meat Stations

CHEF ATTENANT REQUIRED

Classic Carving Station

Your choice of meat is roasted and sliced to order live on site. Served with house made mustards, roast potatoes, carrots, dinner rolls, and au jus

Choose from:

- Chicken: \$24.00 Per Person
- AAA Flatiron Steak: \$26.00 Per Person
- Turkey: \$28.00 Per Person
- AAA Prime Rib: \$29.00 Per Person
- Leg of Lamb: \$32.00 Per Person

BBQ Station

Slow roast BBQ ribs and sweet & sticky glazed chicken legs. Served with a chive biscuits, coleslaws, and potato salad

\$20.00 Per Person

Small Plate Stations

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CHEF ATTENDANT REQUIRED

All items can be served in a martini glass or on a small plate.

Miniature Turkey Dinner

Sous vide turkey breast, pomme purée, yorkshire pudding, honey parsnips, gravy, and cranberry sauce

\$13.00 Per Person

Miniature Braised Beef Short Rib

Slow cooked beef short rib, pomme purée, honey parsnips, and demi glace

\$13.00 Per Person

Miniature Roasted Herb Garlic Alfredo Spaghetti Squash

Roasted spaghetti squash, garlic alfredo sauce, mushrooms, herbs, and parmesan

\$13.00 Per Person

Short Rib Penne

Braised beef short rib, mushrooms, arugula, penne pasta, demi cream sauce, and parmesan

\$13.00 Per Person



It's our pleasure
to serve you.



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