

# Gourmet *Buffets*



**Place Your Order**

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

604-357-7118

[savourychef.com](http://savourychef.com)

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# The Menu

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 <sup>GF</sup>

Dairy Free <sup>DF</sup>

Contains Nuts <sup>N</sup>

Vegetarian <sup>VEG</sup>

Vegan <sup>V</sup>

### 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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# Salads, *Vegetables* & Sides

BUFFET MENU

# Salads

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## FRESH, LOCAL & SEASONAL

### Hearts of Romaine Salad <sup>VEG</sup>

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

### Mixed Beets & Potato Salad <sup>V GF DF</sup>

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

### Vine-Ripened Tomato Salad <sup>VEG GF</sup>

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

### Classic Nugget Potato Salad <sup>V GF</sup>

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

### Seasonal Green Salad <sup>V GF DF</sup>

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

### Butter Lettuce Salad <sup>V GF DF</sup>

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

### Kale & Quinoa Salad <sup>VEG GF DF</sup>

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

### House Greek Salad <sup>VEG GF</sup>

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 <sup>GF DF</sup>

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

## Maple Glazed Brussels <sup>VEG GF DF</sup>

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

## Grilled Broccolini <sup>V GF DF</sup>

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

## Curried Cauliflower <sup>VEG GF</sup>

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

## Herbs & Garlic Mushroom Medley

<sup>VEG GF</sup>

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

## Root Vegetable Medley <sup>VEG GF DF</sup>

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 <sup>V GF</sup>

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

## Garlic Rice <sup>V GF</sup>

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

## Mashed Potatoes & Gravy <sup>GF</sup>

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

## Creamy Vegetable Fusilli <sup>VEG</sup>

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

## Pepper & Penne Marinara <sup>VEG DF</sup>

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

## Mini Yorkshire Puddings <sup>VEG</sup>

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

## Baked Potato Casserole <sup>VEG GF</sup>

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

## Herb-Roasted Potatoes <sup>VEG GF DF</sup>

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

## Confit Nugget Potatoes, Caramelized Onions & Cheese

<sup>GF</sup>

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

## Lemon Pesto Orzo <sup>VEG</sup>

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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## OCEAN WISE & SUSTAINABLE

### Herb Crusted Salmon

5oz roasted Atlantic salmon with a herb and garlic crust

### Oil Poached Salmon <sup>GF DF</sup>

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

### Miso Sablefish <sup>DF</sup>

3.5oz sablefish marinated with miso, maple syrup and sake

### Baked Cod with Lemon Dill Cream

<sup>GF</sup>

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

### Steamed Ling Cod with Chili Ginger Oil <sup>GF DF</sup>

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 <sup>GF DF</sup>

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

### Grilled Lamb Chops <sup>GF DF</sup>

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

### Roast Tenderloin <sup>GF DF</sup>

5oz AAA beef with a spiced dijon rub served with a rosemary jus

+\$8/guest

### Roast Prime Rib <sup>GF DF</sup>

7oz AAA beef with a spiced dijon rub served with a rosemary jus

+\$4/guest

### Herb Rubbed Leg of Lamb <sup>GF DF</sup>

7oz New Zealand boneless lamb leg, spice-rubbed and slow-cooked, served with a rosemary jus

+\$4/guest

### Tandoori Pork Loin with Kachumba <sup>GF DF</sup>

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

### Galbi-Style Roasted Pork <sup>GF DF</sup>

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



# Add-ons & Enhancements

## ADD-ONS

### Stuffed Portobello Mushroom <sup>VEG GF</sup>

Portobello mushroom stuffed with roast peppers, zucchini, eggplant, tomatoes, and marinara topped with parmesan cheese (can be made vegan)

+\$18/guest

### "Canneloni" Provencal <sup>VEG GF N</sup>

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 <sup>VEG GF</sup>

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 <sup>GF DF</sup>

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

### 4oz Poached Snow Crab Legs <sup>GF</sup>

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

### 4oz Lobster Tail <sup>GF</sup>

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



It's our pleasure  
*to serve you.*



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