

BREAKFAST  
LUNCH  
DINNER

# Corporate Delivery Menu

SNACKS  
DESSERTS  
BEVERAGES



**Place Your Order**

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

604-357-7118

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

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# How it Works

Ordering with Savoury Chef means you get delicious chef-crafted meals effortlessly delivered to your workplace. Once you've placed your order, follow your delivery driver in real-time, view their ETA, send direct messages, and receive notifications when your delivery is on its way and when it arrives.

Simply place your order and our culinary team will get to work.

Menu prices exclude delivery fees. [Click](#) to learn more.

## DELIVERY HOURS

**Monday to Friday:**  
7am - 6:00pm

## ORDER CUTOFF

**Min. of 72 hours notice**  
for all orders.

## RUSH FEES

**Same Day:** \$34.99

Applied when same day changes are made to an already confirmed delivery.

**New Order:** \$54.99

Applied when a brand new order is placed for same day delivery.

## CANCELLATION

**Min. 72 hours notice**  
for all changes and cancellations.

## 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.

### To Place Your Order

Online: [Click here](#)

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

Call: 604-357-7118



# Breakfast

CORPORATE DELIVERY MENU

# Pastries

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## PASTRIES

### Sweet Scones

Assortment of plain, chocolate, blueberry, and raspberry scones. Served with jam and butter

5.50 / each (min 4)

### Croissants

Butter croissant, chocolate croissant, hazelnut croissant, raspberry danish

6.50 / each (min 4)

### Savoury Scone <sup>NF</sup>

Cheese & Basil or Jalapeño & Corn

5.50 / each (min 4)

### Assorted Breakfast Pastries <sup>NF</sup>

Butter croissant, chocolate croissant, scone, muffin, cake loaf

5.75 / each (min 4)

### House-Made Muffins <sup>NF</sup>

Blueberry lemon, double chocolate, banana coffee bran

4.75 / each (min 4)

### Cake Loaf <sup>NF</sup>

Banana craisin with flax seed, earl grey apple

4.75 / each (min 4)

## BELGIAN WAFFLES

### Belgian Waffle <sup>NF</sup>

Original, double chocolate, matcha

4.50 / each (min 4)

### Savoury Belgian Waffles <sup>NF</sup>

Ham & Cheese, Mushroom with caramelized onion or Beef & Corn Curry

7.00 / each (min 4)

### Stuffed Belgian Waffle <sup>NF</sup>

Pastry cream, chocolate ganache

6.50 / each (min 4)

### Add Chocolate Dip

Dark chocolate, white chocolate, ruby chocolate

1.75 / each (min 4)

# Pastries

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## HOT BREAKFAST PASTRIES

### Turnovers <sup>NF</sup>

Spinach and feta cheese, mushroom with  
caramelized onion, beef and corn curry

7.00 / each (min 4)

### Savoury Belgian Waffles <sup>NF</sup>

Ham and cheese, mushroom with  
caramelized onion, beef and corn curry,  
meat floss (pork) with green onion

7.00 / each (min 4)

### Quiche

Mushroom, egg, onion and Swiss cheese,  
ham and cheddar cheese or tomato  
and broccoli

7.00 / each (min 4)

## GLUTEN FREE & VEGAN BREAKFAST

### Gluten Free Muffin <sup>DF V NF</sup>

Lemon blueberry, double chocolate

6.25 / each (min 4)

### Gluten Free Scone <sup>DF V NF</sup>

Blueberry tarragon, double chocolate

6.25 / each (min 4)

### Gluten Free Cake Loaf <sup>DF V NF</sup>

Banana with raisin

6.25 / each (min 4)

# Pastries

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## HOUSE-MADE COOKIES

### Breakfast Cookie <sup>GF V</sup>

Gluten free oats, almond butter, cocoa powder and maple syrup

5.00 / each (min 4)

### Impossible Chocolate Chip <sup>DF V NF</sup>

5.00 / each (min 4)

### Vegan Oatmeal <sup>NF V</sup>

4.00 / each (min 4)

## BREAKFAST PARFAITS

### Blueberry Chocolate Chia Pudding

<sup>GF DF V</sup>

Chia seed, hemp hearts, cocoa powder, maple syrup, GF oats, almond milk and blueberries

9.25 / each (min 4)

### Yogurt Parfait <sup>VEG</sup>

Greek Yogurt, Terra Breads granola, house-made fruit coulis and fresh berries

9.25 / each (min 4)

## FRESH FRUIT

### Fresh Fruit Platter <sup>GF DF V</sup>

Slices of fresh watermelon, cantaloupe, honey dew with fresh berries and grapes

Small: 60.00 Medium: 120.00 Large: 180.00

### Fruit Skewers <sup>GF DF V</sup>

Cubes of melon and fresh strawberries

Canapé Size: 3.00 Large Size 4.50 (min 4)

### Fruit Cup <sup>GF DF V</sup>

A mix of cantaloupe, honeydew, watermelon and fresh berries

7.50 / each (min 4)

# Breakfast Classics

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## INDIVIDUAL BREAKFAST BOWLS

- Turkey bacon & sausage available (+2.25)
- Add tea or coffee for 29.99/pot (10 cups per pot)

### Huevos Rancheros <sup>VEG</sup>

Two soft poached dark yolk eggs, seasoned black beans, rice, tomato salsa, pickled jalapeños, feta cheese and a grilled tortilla

14.50 / each (min 4)

### Denver Omelette <sup>GF</sup>

Three dark yolk eggs, shaved ham, sauteed peppers, green onions, hash brown potatoes and cheddar cheese

14.50 / each (min 4)

### Healthy Start <sup>GF DF</sup>

Two hard boiled eggs, sliced avocado, seasoned tomato slices, kale, broccoli, almonds and a raisin dressing

14.50 / each (min 4)

## BREAKFAST BUFFET

### Full Breakfast Buffet

A full buffet featuring:

- Dark yolk scrambled eggs (three per order)
- House-made smoky bacon or turkey bacon (two pieces)
- Pork, beef or turkey breakfast sausage (two pieces)
- Seasoned hash browns
- Assorted breakfast pastries with jam and butter

32.75

### Continental Breakfast

Platter of muffins, scones, croissants, jam and butter. Served with a seasonal fruit platter

14.50 / each (min 4)

# Breakfast Sandwiches & Wraps

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- Gluten free available (+3.50)
- Egg white only available (+2.00)
- Please note we do not send sandwiches or wraps cut in half

## Ham & Cheese Breakfast Wrap

Two scrambled eggs, sliced ham, cheddar cheese, hash browns and tomato salsa

13.00 / each (min 4)

## Pesto Breakfast Wrap **VEG**

Two scrambled eggs, basil pesto, greens, broccoli, breakfast potatoes, Havarti cheese and salsa

13.00 / each (min 4)

## Sausage & Egg Breakfast Sandwich

Fried egg, house-made sausage, potato patty, cheddar cheese, special sauce on a potato bun

11.50 / each (min 4)

## Bacon & Egg Breakfast Sandwich

Fried egg, house-made bacon, potato patty, cheddar cheese, special sauce on a potato bun

11.50 / each (min 4)

## Chorizo & Black Bean Breakfast Wrap

Two scrambled eggs, house-made chorizo, black beans, sweet potatoes, feta cheese and salsa

13.00 / each (min 4)

## Tempeh Bacon & Egg Breakfast Sandwich **VEG**

Fried egg, house-made tempeh bacon, Havarti cheese, breakfast potatoes and special sauce

11.50 / each (min 4)



# Coffee & Tea

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## Coffee

Caffe Umbria - Gusto Crema

Air-pot - 10 cups - 34.99

Carafe - 60 cups - 179.99

## Tea

Air-pot - 10 Cups

34.99

## Hot Chocolate

Air-pot - 10 Cups

36.00

## Coffee - Decaf

Caffe Umbria - Decaf

Air-pot - 10 cups - 34.99

Carafe - 60 cups - 179.99

## Cider

Air-pot - 10 cups

Apple or cranberry

36.00

## Espresso Bar

[Click here](#) for more information about our mobile Barista Services





# Lunch & Dinner

CORPORATE DELIVERY MENU

# Salads

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Each portion is 4oz per person (side salad size)

## Green Salad **GF DF VEG**

Mesclun greens, cucumber, carrot, cherry tomatoes, toasted sunflower seeds, shaved radish and a citrus vinaigrette

7.75 / per person (min 4)

## Couscous Salad **VEG**

Couscous, sundried tomato, cucumbers, chickpeas, mint, lemon, arugula, feta and a sun dried tomato vinaigrette

7.75 / per person (min 4)

## Corn & Black Bean Salad **GF VEG**

Charred corn, black beans, tomato, cucumber, lime, radish, cilantro, feta and a spicy chipotle dressing

7.75 / per person (min 4)

## Ginger Miso Slaw **GF DF VEG**

Red and green cabbage, edamame, broccoli, carrots, pears, toasted cashews and ginger miso dressing

7.75 / per person (min 4)

## Caesar Salad

Romaine dressing, croutons, shaved parmesan and house-made Caesar dressing

7.75 / per person (min 4)

## Greek Salad **GF VEG**

Cucumber, cherry tomato, peppers, red onion, feta cheese and a red wine vinaigrette

7.75 / per person (min 4)

## Power Salad **GF DF VEG**

Broccoli, spinach, kale, quinoa, carrots, chickpeas, lentils, dried cranberries, toasted almonds and raisin vinaigrette

7.75 / per person (min 4)

## Beet Salad **GF VEG**

Red and gold beets, candied walnuts, feta cheese, greens and a herb vinaigrette

7.75 / per person (min 4)

# Savoury Pastries

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## Turnovers <sup>NF</sup>

Spinach and feta cheese, mushroom with  
caramelized onion, beef and corn curry

7.00 / each (min 4)

## Stuffed Savoury Waffles

Ham and cheddar cheese, mushroom and  
caramelized onion, beef and corn curry or  
meat floss and green onion

7.00 / each (min 4)

## Quiche

Mushroom, egg, onion and Swiss cheese,  
ham and cheddar cheese or tomato  
and broccoli

7.00 / each (min 4)



# Sandwiches & Wraps

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Any sandwich or wrap can be made gluten free or whole wheat upon request (+2.00).

## CLASSICS

### Honey Ham & Cheese Sandwich

Honey ham, honey mustard, provolone cheese, tomato, lettuce, alfalfa, cucumber, sourdough bread

14.00 / each (min 4)

### Tuna Salad Sandwich <sup>DF</sup>

Albacore tuna, mayonnaise, tomato, lettuce, sourdough bread

14.00 / each (min 4)

### Egg Salad Sandwich <sup>DF VEG</sup>

Dark yolk egg, celery, mayonnaise, spinach, tomato, sourdough bread

14.00 / each (min 4)

### Chickpea Salad Sandwich <sup>DF V</sup>

Celery, onion, parsley, grainy mustard, vegan mayonnaise, tomato, lettuce, chickpea, house-made focaccia bread

15.00 / each (min 4)

### Vegan BLT Sandwich <sup>DF V</sup>

Avocado, hummus, alfalfa, tomato, cucumber, coconut bacon, mixed greens, sourdough bread

15.00 / each (min 4)

### Tarragon Chicken Sandwich <sup>DF</sup>

Chicken breast, roasted pepper, pickled onion, tarragon mayonnaise, lettuce, house-made focaccia bread

14.00 / each (min 4)

### Power Salad Wrap <sup>DF V</sup>

Hummus, kale, quinoa, lentils, chickpeas, carrots, cucumber, cranberry, citrus vinaigrette

10" Wrap: 13.00 each (min 4)

12" Wrap: 15.00 each (min 4)

### Chicken Greek Salad Wrap

Chicken breast, feta, olives, cucumber, tomato, red onion, bell pepper, lettuce, Greek dressing

10" Wrap: 13.00 each (min 4)

12" Wrap: 15.00 each (min 4)

### Chicken Caesar Salad Wrap

Chicken breast, romaine, Caesar dressing, parmesan cheese

10" Wrap: 13.00 each (min 4)

12" Wrap: 15.00 each (min 4)

# Sandwiches & Wraps

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## SIGNATURE

### Artisanal Turkey Club Sandwich

Turkey breast, avocado, cranberry chutney, grainy dijon mayonnaise, cheddar cheese, tomato, arugula, artisanal cranberry semolina sourdough bread

17.00 / each (min 4)

### Italiano Sandwich

Mortadella, genoise salami, Calabrese, provolone cheese, banana pepper, iceberg lettuce, Italian dressing, house-made focaccia bread

16.00 / each (min 4)

### Caprese Salad Sandwich

Prosciutto, bocconcini, tomato, basil, balsamic, olive oil, arugula, house-made focaccia bread

17.00 / each (min 4)

### Artisanal Roast Beef Sandwich

Slow-roasted round beef, horseradish mayonnaise, arugula, tomato, pickles, caramelized onions, havarti cheese, house-baked artisanal sourdough bread

17.00 / each (min 4)

### Tofu Banh Mi Sub <sup>DF V</sup>

Marinated tofu, vegan mayonnaise, pickled daikon carrot, jalapeño, cilantro, baguette

16.00 / each (min 4)

### Southwest Beef Wrap <sup>DF</sup>

Round beef, cabbage, corn, black beans, bell pepper, cilantro, harissa mayonnaise, green leaf lettuce

10" Wrap: 14.00 each (min 4)

12" Wrap: 16.00 each (min 4)

# Sandwich Combos

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Individual sandwich boxes are 4.99 per person.

## **Classic Sandwich, Soup & Cookie**

Selection of sandwiches, choice of soup and house-made cookies

25.00 / per person (min 6)

## **Signature Sandwich, Soup & Cookie**

Signature selection of sandwiches, choice of soup and house-made cookies

27.00 / per person (min 6)

## **Classic Sandwich, Salad & Cookie**

Selection of sandwiches, organic green salad OR asian style slaw and house-made cookies

25.00 / per person (min 6)

## **Signature Sandwich, Salad & Cookie**

Signature selection of sandwiches, organic green salad OR asian style slaw and house-made cookies

27.00 / per person (min 4)



# Soups

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Each portion is 10 fl oz and sent hot in warming tureens.

## Roast Butternut Soup <sup>GF DF V</sup>

Slow roast butternut squash, Granny Smith apples, maple syrup and toasted pumpkin seeds

8.75 / per person (min 4)

## Moroccan Chicken <sup>GF DF</sup>

Chicken breast, tomato, lentils, zucchini, smoked paprika and cumin

8.75 / per person (min 4)

## Corn & Coconut Chowder <sup>GF DF V</sup>

Corn, potato, coconut milk, lemongrass, ginger and jalapeño peppers

8.75 / per person (min 4)

## Bacon & Broccoli Soup <sup>GF</sup>

Roast broccoli florets, house-made bacon and cheddar cheese

8.75 / per person (min 4)





# Pasta

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## Beef Lasagna

Slow cooked beef bolognese, bechamel sauce, spinach, ricotta cheese and grana padano cheese

22.00 / per person (min 4)

## Short Rib Penne

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

21.00 / per person (min 4)

## Chicken Alfredo

Chicken breast, house-made bacon, mushrooms, spinach, fusilli pasta and onion cream sauce

22.00 / per person (min 4)

## Chorizo Mac & Cheese

House-made chorizo sausage, broccoli, peas, macaroni pasta with a aged cheddar sauce

22.00 / per person (min 4)

## Spaghetti Squash & Zucchini Noodles <sup>GF DF V</sup>

Roasted spaghetti squash and zucchini, toasted pine nuts, pesto marinated tofu, pickled jalapenos and fresh herbs

19.00 / per person (min 4)

## Vegetable Lasagna <sup>VEG</sup>

Slow cooked mixed vegetable marinara, spinach, ricotta cheese and mozzarella cheese

19.00 / per person (min 4)

## Mediterranean Marinara <sup>VEG</sup>

Olive oil, zucchini, tomato, spinach, mixed peppers, fusilli pasta, house-made marinara sauce and parmesan cheese

19.00 / per person (min 4)

## Chorizo Mac & Cheese

House-made chorizo sausage, broccoli, peas, macaroni pasta with a aged cheddar sauce

22.00 / per person (min 4)

# Bowls

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All bowls are served as individual bowls, room temperature or cold.

## Chicken Caesar Bowl <sup>NF</sup>

Grilled chicken breast, romaine lettuce, croutons, house-made dressing, lemon wedge and parmesan cheese

18.00 / per person (min 4)

## Bibimbap Bowl <sup>GF DF V</sup>

Calrose rice, zucchini, bell pepper, pickled carrots, cucumber, spinach, fried egg, gochujang sauce, kimchi

23.00 / per person (min 4)

## Japanese Soba Bowl <sup>DF VEG</sup>

Soba noodles, spinach salad, vegetables, pickled bean sprouts, marinated egg, red miso dressing

20.00 / per person (min 4)

## Classic Cobb Salad <sup>NF</sup>

Romaine lettuce, tomato, avocado, hard-boiled egg, croutons, prosciutto, blue cheese dressing

20.00 / per person (min 4)

## Buddha Bowl <sup>GF DF V</sup>

Quinoa, cabbage, roasted yams, edamame, pineapple salad, marinated grilled tofu, peanut sauce

21.00 / per person (min 4)

## Ahi Poke Bowl <sup>GF DF NF</sup>

Ahi tuna, mango, edamame, avocado, wakame seaweed salad, spinach salad, sweet & spicy mayo

26.00 / per person (min 4)

## Vietnamese Fresh Noodle Bowl <sup>GF DF</sup>

Vermicelli noodles, bok choy, snap peas, pickled vegetables, marinated chicken thigh, nuoc cham dressing

23.00 / per person (min 4)

# Tacos & Burritos

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## TACOS

- All tacos are served with flour tortilla (one tortilla per taco, onion, cabbage, cilantro, radish and green salsa (mild) or red salsa (hot).
- Minimum order of 12 tacos with your choice of filling.

### House-made Chorizo

Ground pork, smoked paprika, oregano and guajillo peppers

5.50 each

### Mushroom & Charred Tomato <sup>v</sup>

Roasted mushrooms, charred tomato, serrano peppers, onions and chipotle pepper

5.50 each

### Pollo Pibil

Braised chicken thighs, achiote paste, orange, garlic and cumin

5.50 each

### Cochinita Pibil

Stewed & shredded pork shoulder, annatto, cloves, habanero peppers and tequila

5.50 each

### Braised Beef

Braised beef, tomato, arbol peppers, cumin, garlic and allspice

5.50 each

### Corn & Poblano <sup>v</sup>

Charred corn, pinto beans, poblano peppers, cilantro, onion and lime

5.50 each

# Tacos & Burritos

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## BURRITOS

- All burritos are served with a Flour Tortilla, Red Rice, Beans, Cabbage, Shredded Cheese, Chipotle Mayo and Green Salsa (Mild) or Red Salsa (Hot).
- Burritos can be made gluten free as a bowl with corn tortilla chips or as a build your own burrito bowl
- Minimum order of 12 burritos with your choice of filling.

### House-made Chorizo

Ground pork, smoked paprika, oregano and guajillo peppers

16.75 each

### Mushroom & Charred Tomato <sup>v</sup>

Roasted mushrooms, charred tomato, serrano peppers, onions and chipotle pepper

16.75 each

### Pollo Pibil

Braised chicken thighs, achiote paste, orange, garlic and cumin

16.75 each

### Cochinita Pibil

Stewed & shredded pork shoulder, annatto, cloves, habanero peppers and tequila

16.75 each

### Braised Beef

Braised beef, tomato, arbol peppers, cumin, garlic and allspice

16.75 each

### Corn & Poblano <sup>v</sup>

Charred corn, pinto beans, poblano peppers, cilantro, onion and lime

16.75 each

# Tacos & Burritos

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## CEVICHE

- All ceviches are served with corn tortilla chips.
- Minimum order of 12 burritos with your choice of filling.

### Prawn

Cucumber, tomato, garlic, cilantro, lime, serrano peppers and cucumber

14.75 each

### Tuna

Ahi tuna, cucumber, lime, green onion, tomato, cilantro, garlic and habanero pepper

15.50 each

### Hearts of Palm

Cherry tomato, jalapeño, red pepper, avocado, red onion, parsley and orange

12.25 each

## SIDES & ADD-ONS

### Chips & Salsa

Your choice of red or green salsa

5.75 each (min 12)

### Black Beans

Onion, cumin, garlic and cilantro

6.25 each (min 12)

### Shredded Cheese or Sour Cream

1.25 each

### Achiote Rice

Achiote, poblano, cilantro, garlic and lime

6.25 each (min 12)

### Corn Elote (Seasonal)

Grilled corn, mayo, tajin, cilantro and cotija cheese

12.75 each (min 12)

### Pickled Onions

1.25

# Tacos & Burritos

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## SIDES & ADD-ONS

### Guacamole Taquero

Avocado, tomatillo, lime and cilantro

1oz - 1.50

3oz - 3.50

6oz - 6.75

16oz - 17.25

### Salsa Roja

Charred vine tomato, onion, jalapeño, lime and cilantro

1oz - 1.50

3oz - 3.50

6oz - 6.75

### Bottle of Valentinas

4.75 each

### Fresh Pico de Gallo

Tomato, garlic, jalapeño, lime, onion and cilantro

1oz - 1.50

3oz - 3.50

6oz - 6.75

### Salsa Macha

Olive oil, peanuts, garlic, chipotle peppers and vinegar

1oz - 1.50

3oz - 3.50

6oz - 6.75

### Bottle of Cholula

5.75 each

# Hot Meals

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- Served hot, available buffet style or individually packaged.
- Individual hot meals are 4.99 per person
- Individual salads are 1.00 per person and served in a clamshell container

## CHICKEN

### Chicken or Vegetarian Enchiladas

Chicken breast, black beans, peppers, onion, tomato and nacho cheese in flour tortillas. Served with sour cream and salsa, spiced red rice and a corn and black bean salad

26.50 / each (min 4)

### Herb & Garlic Roast Chicken Breast

Chicken Breast marinated in fresh herbs, garlic and EVOO. Served with herb roasted baby potatoes, honey thyme carrots and a green salad

28.00 / each (min 4)

### Chicken Cacciatore

Braised chicken thighs with tomato, peppers, mushrooms and onions. Served with wild rice and a classic Caesar salad

27.00 / each (min 4)

### Chicken or Vegetable Souvlaki

Marinated chicken breast or vegetables skewered and grilled. Served with grilled parmesan pita bread, lemon wedge, house-made tzatziki, brown rice pilaf and Greek salad

28.00 / each (min 4)

### Mushroom Chicken

Roast chicken breast topped with a rich mushroom and herb ragout. Served with a sweet potato mash and grilled broccolini finished with extra virgin olive oil and lemon

29.00 / each (min 4)

# Hot Meals

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## BEEF

### Beef Short Rib

Braised until tender beef short rib and glazed with jus. Served with a roast garlic pomme purée roasted maple Brussel sprouts and a green salad

32.00 / each (min 4)

### Prime Rib

Slow cooked to medium rare and served with au jus, creamy horseradish, pomme purée, roasted seasonal vegetables and a classic Caesar salad

45.75 / each (min 4)

## PORK

### Half Rack of Ribs

Slow cooked pork ribs covered with house-made bbq sauce. Served with garlic whipped potatoes, a chive and cheddar biscuit and a classic Caesar salad

33.50 / each (min 4)

### Beef with Black Bean Sauce

Beef flatiron steak, mushrooms, carrots, peppers, broccoli and a black bean sauce. Served with jasmine rice and toasted cashews a ginger miso slaw

29.75 / each (min 4)

### Beef Bourguignon

Beef, carrots and mushrooms cooked in a rich beef gravy. Served with herb roasted potatoes and green beans and a green salad

31.50 / each (min 4)

### Gochujang Grilled Pork Loin

Marinated in house-made gochujang then grilled and basted. Served with a sesame green onion rice, house-made kimchi and a ginger miso slaw

29.75 / each (min 4)



# Hot Meals

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## VEGETARIAN

### Vegan Green Curry <sup>GF DF V</sup>

Broccoli, cauliflower, chickpeas and tofu served in a green curry sauce with bay leaf scented jasmine rice and a fresh green salad

24.50 / each (min 4)

### Chickpea Cacciatore <sup>GF DF V</sup>

Braised chickpeas with tomato, peppers, mushrooms and onions. Served with wild rice and a fresh green salad

24.00 / each (min 4)

## SEAFOOD

### Miso Cod <sup>GF DF</sup>

Miso marinated cod filet served with sesame green onion rice, garlic ginger bok choy and a green salad

32.75 / each (min 4)

### Lemon Herb Steelhead Trout <sup>GF DF</sup>

Marinated steelhead trout filet served with herb roasted potatoes, grilled broccolini with olive oil and lemon and a green salad

33.50 / each (min 4)

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

Roasted peppers, zucchini, tomatoes and marinara sauce stuffed into a portobello mushroom and topped with parmesan cheese. Served with grilled broccolini with olive oil and lemon and a fresh green salad

28.75 / each (min 4)

### Blackened Salmon with Creole Sauce <sup>GF</sup>

Oven roasted Sockeye salmon with green beans, mixed peppers, garlic butter baby potatoes, Creole spiced cream sauce and a green salad

29.75 / each (min 4)



# Snacks

CORPORATE DELIVERY MENU

# Snacks

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## SWEET SNACKS

### Assorted Cookies

Chocolate chip, cranberry yogurt, white chocolate matcha

5.25 / each (min 4)

### Chocolate Dipped Granola Bar <sup>GF DF V</sup>

Vegan chocolate dip individually portioned granola bar with flax seed, almond, dried fruits, gluten free oats and maple syrup

5.50 / portion (min 4)

### Power Ball <sup>GF V</sup>

Vegan protein powder, toasted walnut, raisin and coconut

5.25 / portion (min 4)

### Almond Chocolate Financier

Rich chocolate financier topped with sliced almonds

3.25 / portion (min 4)

### Raspberry & Lime Meringue Cookie <sup>GF V NF</sup>

4.25 / each (min 4)

### Chocolate Chia Energy Bar <sup>GF DF V</sup>

Almonds, chia seed, walnuts, coconut and dates

5.50 / portion (min 4)

### Hazelnut & Pecan Brownie

Moist chocolate brownie and candied hazelnut and pecan

4.50 / portion (min 4)

### Fruit Grab & Go <sup>GF DF NF V</sup>

Fresh berries, melons and grapes

9.75 / portion (min 4)

# Snacks

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## SAVOURY SNACKS

### Meat & Cheese Grab & Go

A selection of cured meats and cheeses.  
Served with mustard, pickles and crackers

14.25 / portion (min 4)

### Popcorn with Nutritional Yeast

GF DF NF V

Organic popcorn dusted with nutritional  
yeast

4.00 / portion (min 4)

### Vegetable Grab & Go <sup>GF VEG</sup>

An assortment of vegetables such as carrots,  
radish, cherry tomatoes, cucumber and  
broccoli. Served with house-made tzatziki dip

9.75 / portion (min 4)



# Boards & Platters

savoury chef

- All boards and 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 and 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*

## 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*

## Fruit Platter <sup>GF DF V</sup>

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

*Small: 60.00 Medium: 120.00 Large: 180.00*

## Charcuterie Board

A mixture of artisan and house-made charcuterie meats including sausages, salamis, and terrine. Served with olives, grainy mustard, pickles and bread & crackers

*Small: 130.00 Medium: 260.00 Large: 390.00*

## 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*

## Classic Grazing Bowl

Assortment of 3 local & imported cheeses, 2 varieties of charcuterie, lavender honey, grainy mustard, spiced nuts, seasonal fruit, crackers and crostini

*Serves 1 / 25.00 each*



# Desserts

CORPORATE DELIVERY MENU

# Desserts

savoury chef

## DESSERT CANAPES

### Assorted Desserts

Chef's choice of tarts and cakes: lemon tart, chocolate, seasonal tart, blueberry cheesecake, opera, hazelnut mousse cake, seasonal cake and macaron

6.75 / each (min 12)

### Blueberry Cheesecake <sup>NF</sup>

Graham base with blueberry jelly and cheesecake mousse

3.50 / each (min 12)

### Mascarpone Caramel Cupcake <sup>NF</sup>

Caramel vanilla cupcake with caramel filling and mascarpone crème

3.75 / each (min 12)

### Earl Grey Macaron <sup>GF</sup>

Vanilla macaron with earl grey chocolate ganache

3.25 / each (min 12)

### Assorted Cookies

Chocolate chip, cranberry yogurt, white chocolate matcha

5.25 / each (min 4)

### Opera Cake

Coffee buttercream with dark chocolate ganache and joconde biscuit

3.50 / each (min 12)

### Jasmine Chocolate with Raspberry

<sup>GF NF</sup>

Flourless chocolate base with jasmine chocolate mousse and raspberry

3.50 / each (min 12)

### Raspberry Chocolate Cupcake

Marzipan chocolate cupcake baked with fresh raspberry, topped with chocolate chantilly

3.75 / each (min 12)

### Rose & Lychee Macaron <sup>GF</sup>

Rose shell filled with lychee buttercream

3.25 / each (min 12)

### Hazelnut & Pecan Brownie

Moist chocolate brownie and candied hazelnut and pecan

4.50 / portion (min 4)

# Desserts

savoury chef

## GLUTEN FREE & VEGAN DESSERT

### Piña Colada Macaron <sup>GF V</sup>

Vegan macaron filled with pineapple, lime coconut cream

4.25 / each (min 12)

### Raspberry Chocolate Cupcake <sup>GF V NF</sup>

Vegan chocolate cupcake with vegan raspberry, buttercream

3.50 / each (min 12)

### Impossible Chocolate Chip <sup>GF V NF</sup>

5.00 / each (min 4)

### Coconut & Fresh Berry Pavlova

<sup>GF V NF</sup>

Vegan meringue filled with coconut cream and fresh berries

4.00 / each (min 12)

### Raspberry & Lime Meringue Cookie <sup>GF V NF</sup>

4.25 / each (min 4)

### Vegan Oatmeal Cookie <sup>V NF</sup>

4.00 / each (min 12)







# Beverages

CORPORATE DELIVERY MENU

# Beverages

*savoury*chef

## CANS & BOTTLES

### **Boylan Bottling Co.**

Root Beer, Tangerine Orange Cream  
or Black Cherry

4.00 / per person

### **Fentimans**

Club Soda, Tonic Water, Ginger Beer,  
Cola or Rose Lemonade

4.25 / per person

### **Fruit Juice**

Orange, Apple or Grapefruit

3.00 / per person

### **Assorted Pop**

Coke, Diet Coke, Ginger Ale, Club Soda  
or Tonic Water

3.00 / per person

### **Still Water**

Small (473ml) 4.00 / per bottle

Large (750ml) 8.00 / per bottle

### **DuchessDry Non-Alcoholic**

Cosmopolitan, Lemon Drop or Margarita

5.00 / per person

### **Flavoured San Pellegrino**

Limonata, Aranciata, Melograno e Arancia  
or Pompelmo

3.25 / per person

### **GoodDrink**

Strawberry Spritzer, Blackberry Spritzer or  
Mango Iced Tea

3.75 / per person

### **Sparkling Water**

Small (330ml) 3.00 / per bottle

Large (750ml) 8.00 / per bottle

# Beverages

savoury chef

## JUICETRUCK COLD PRESSED JUICE

### The Turmeric

Pineapple, orange, carrot, turmeric, ginger & lemon

Small: 6.50 (230 ml) / per bottle

Large: 10.50 (500 ml) / per bottle

### Skin Deep

Strawberry, kiwi, apple, lemon

Small: 6.50 (230 ml) / per bottle

Large: 10.50 (500 ml) / per bottle

### The Red

Beet, carrot, apple, lemon, dandelion & parsley

Small: 6.50 (230 ml) / per bottle

Large: 10.50 (500 ml) / per bottle

### The Remedy

Cucumber, pineapple, kale, ginger & mint

Small: 6.50 (230 ml) / per bottle

Large: 10.50 (500 ml) / per bottle



# Beverages

*savoury*chef

## HOT DRINKS

### Coffee

Caffe Umbria - Gusto Crema

Air-pot - 10 cups - 34.99

Carafe - 60 cups - 179.99

### Tea

Air-pot - 10 Cups

34.99

### Hot Chocolate

Air-pot - 10 Cups

36.00

### Coffee - Decaf

Caffe Umbria - Decaf

Air-pot - 10 cups - 34.99

Carafe - 60 cups - 179.99

### Cider

Air-pot - 10 cups

Apple or cranberry

36.00

### Espresso Bar

[Click here](#) for more information about our mobile Barista Services



It's our pleasure  
to serve you.



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Place Your Order  
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