

# Holiday *Event* Buffet Menu



**Place Your Order**

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

604-357-7118

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

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# The Menu

Made fresh to order by our expert chefs, this is delivered hot and ready to eat. Perfect for delivery and full service events.

Delivery fees apply based on your delivery location.

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

Minimum of 20 guests.

## COST PER PERSON

**\$75.00**

Includes (2) Salads, (2) Starches, (2) Vegetables, and (1) Entrée

## 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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# The Menu

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## SALADS (CHOOSE TWO)

### Roasted Caprese Salad <sup>GF VEG</sup>

Roasted tomatoes, cherry tomatoes, bocconcini and basil finished with balsamic vinegar and extra virgin olive oil

### Roasted Beet Salad with Goat Cheese & Honey Walnuts <sup>GF VEG N</sup>

Roasted beets, goat cheese, caramelized walnuts and house mixed greens tossed with our honey dijon dressing

### Roasted Butternut Squash & Strawberry Spinach Salad <sup>GF VEG N</sup>

Roasted butternut squash, red onion, spinach, strawberries, raisins, pecans and feta cheese tossed in balsamic vinaigrette

### Hearts of Romaine Salad

Crispy baby romaine hearts with garlic croutons tossed with our in-house caesar dressing and grana padano cheese shavings

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

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

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

Tri-coloured baby potatoes, onions and peppers tossed in a dill dijon mustard dressing

#### Optional Add-On

Add a third salad option for additional \$4.00 per person.



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## STARCH (CHOOSE TWO)

### Herb Roasted Potatoes & Shallots <sup>GF V</sup>

Tri-coloured baby potatoes and shallots roasted with extra virgin olive oil and a medley of herbs

### Classic Turkey Stuffing <sup>VEG</sup>

House baked bread, celery, onion, spices, and vegetable stock

### Classic Mashed Potatoes <sup>GF VEG</sup>

Hand-whipped BC Yukon Potatoes with butter and cream

### 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

### Basmati Rice Pilaf

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

#### Optional Add-On

Add a third starch option for additional \$5.00 per person.



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## VEGETABLES (CHOOSE TWO)

### Honey Glazed Roasted Root Winter Vegetables <sup>GF V N</sup>

Seasonal caramelized vegetables topped with walnut crumble and parsley

### Balsamic Mushroom Medley <sup>GF V</sup>

Balsamic marinated medley of mushrooms sauteed with shallots and parsley

### Charred Broccoli with Marinara Sauce <sup>GF V</sup>

Grilled charred broccoli served over a hearty marinara sauce

### Warm Corn Succotash <sup>GF</sup>

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

### Maple Glazed Brussels <sup>GF V</sup>

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



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## ENTRÉE (CHOOSE ONE)

A la carte pricing available for additional entrée options.

Ask your sales specialist for pricing.

### Slow Cooked Turkey Breasts with Herbs & Butter <sup>GF</sup>

Served with vegetarian cranberry confiture  
and gourmet gravy

### Baked Spaghetti Squash with a Ratatouille Gratin <sup>VEG</sup>

Roasted spaghetti squash filled with  
ratatouille and parmesan

### "Cannelloni" Provencal <sup>VEG 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)

### Roasted Holiday Honey Ham

Smothered and served with grainy  
honey dijon

### Classic Prime Rib <sup>GF</sup>

Roasted to perfection and served  
with horseradish and jus

(+\$8.00)

### Mushroom Gratin Roasted Tenderloin <sup>GF</sup>

Smothered with a creamy medley  
of mushrooms and finished in the oven  
with parmesan

(+\$10.00)



# The Menu

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## DESSERT

### Assorted Holiday Dessert Platter

Includes a selection of Gianduja Mousse Cake <sup>N</sup>, Pistachio Earl Gray Cake <sup>N GF</sup>, Chestnut & Rum Raisin Cheesecake <sup>N</sup>, Matcha Strawberry Cake, Ruby Namekala & Pink Grapefruit Cake, Lemon Tart, Salted Chocolate Tart, Pumpkin Tart <sup>N</sup>, Orange Caramel & Chocolate Tart, Eggnog Macaron <sup>N GF</sup>, Pistachio Blackcurrant Macaron <sup>N GF</sup>

(Two Pieces Per Person)

## DESSERT ACTION STATIONS

### Mini Croffle

Served with chocolate, caramel, and berry drizzle (two pieces per person)

\$6.50 Per Person (Min 50 People)

### Add-on Option

### Decorated Gingerbread or Holiday Sugar Cookies

5.25 Per Cookie (Min Order of 6)

### Cherry Crepe Jubilee

Cream diplomat wrap with soft crepe served with rum cherry and chantilly (one piece per person)

\$7.50 Per Person (Min 50 People)



# Optional Enhancements

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Though delicious on it's own, the following enhancements can be added to your buffet to make it extra festive.

## PLATTERS & CANAPÉS

### Charcuterie Boards & Platters

[Click here](#) for the menu.

### Hors d'oeuvres & Canapés

[Click here](#) for the menu.

### Holiday Chef Stations

[Click here](#) for the menu.

### Holiday Desserts

[Click here](#) for the menu.





It's our *pleasure*  
to serve you.



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