Holiday Corporate Lunch Menu



The Menu

Made fresh to order by our expert chefs, this is a buffet style menu delivered hot and ready to eat. Perfect for a team lunch, client meeting, or office holiday party.

Delivery fees apply based on your delivery location.

Prices <u>exclude</u> staffing, rentals, beverages, applicable taxes, and service charges.

Minimum order of 10 people.

COST PER PERSON

\$48.00

Includes Starter, Entree, and Sides.

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

The Menu

STARTER

Roasted Caprese Salad GF VEG

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

SIDES

Classic Turkey Stuffing VEG

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

Honey Glazed Roasted Root Winter Vegetables GF VEG N

Seasonal caramelized vegetables topped with walnut crumble and parsley

ENTRÉE

Slow Cooked Turkey Breasts with Herbs & Butter GF

Served with vegetarian cranberry confiture and gourmet gravy

Mashed Potatoes GF VEG

Hand-whipped BC Yukon Potatoes with butter and cream

Optional Vegetarian Entrée

Baked Spaghetti Squash with a Ratatouille Gratin VEG

Roasted spaghetti squash filled with ratatouille and parmesan cheese

\$20.00 Per Person



Optional Enchancements

savourychef

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

DESSERTS

Assorted Holiday Cookies

Assorted holiday cookie tray featuring Sablés Viennois with Hazelnut Chocolate N, Salted Browned Butter Chocolate Chip, Pistachio Cranberry Biscotti N, Coffee Chocolate Meringue with Pretzel GF, Spitzbuben N

3.50 Per Cookie (Min Order of 6)

Decorated Gingerbread or Holiday Sugar Cookies

5.25 Per Cookie (Min Order of 6)

PLATTERS & CANAPÉS

Charcuterie Boards & Platters

Click here for the menu.

Assorted Holiday Dessert Platter

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

6.75 Per Person (Min Order of 12 People)

Hors d'oeuvres & Canapés

Click here for the menu.



It's our *pleasure* to serve you.



savoury chef

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