

# *Family Style*



**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 family style meal for your event.

Menu prices include fresh baked artisan bread & whipped butter.

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

Minimum of 20 people.

## MENU A

\$65

2 Salads  
2 Veg/Sides  
2 Proteins

## MENU B

\$80

2 Salads  
3 Veg/Sides  
2 Proteins

## MENU C

\$95

3 Salad  
4 Veg/Sides  
3 Proteins

## DIETARY SYMBOLS GUIDE

Gluten Free <sup>GF</sup>

Dairy Free <sup>DF</sup>

Nut Free <sup>NF</sup>

Vegetarian <sup>Veg</sup>

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# Salads, *Vegetables* & Sides

FAMILY STYLE MENU

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# Salads

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## FRESH, LOCAL & SEASONAL

### Hearts of Romaine Salad Veg GF

Crisp baby romaine hearts and croutons tossed with a classic housemade caesar dressing, shavings of grana padano cheese, garlic & lemon

### Mixed Beets & Potato Salad Veg GF DF NF

Red, gold, and candy cane beets and nugget potatoes tossed in a mustard vinaigrette

### Vine Ripened Tomato Salad Veg GF NF

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

### Classic Nugget Potato Salad Veg GF NF

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

### Seasonal Green Salad Veg GF DF NF

Mesclun greens, cucumbers and cherry tomatoes tossed in a citrus vinaigrette

### Butter Lettuce Salad Veg GF DF NF

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

### Kale & Quinoa Salad Veg GF DF NF

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

### House Greek Salad Veg GF DF NF

Kalamata olives, feta cheese tossed in a red wine dijon dressing



# Vegetables

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FRESH, SEASONAL & LOCAL

## Warm Corn Succotash Veg GF DF NF

Corn kernels, crispy bacon, tomatoes, peas and fresh herbs

## Maple Glazed Brussels Veg GF DF NF

Roast brussels sprouts, maple syrup and maldon salt

## Roast Broccolini Veg GF DF NF

Broccolini, olive oil, lemon zest and confit garlic

## Herbs & Garlic Mushroom Medley

Veg GF NF

Oyster mushrooms, shimeji, sauteed with butter and herbs

## Roasted Root Vegetables Veg GF DF NF

Honey glazed parsnip, turnip and carrot

## Curried Cauliflower Veg GF DF NF

Cumin and coriander marinated and roasted and herb yogurt



# Sides

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FRESH, SEASONAL & LOCAL

## **Basmati Rice Pilaf** Veg GF DF NF

Basmati rice, mixed peppers, red onion and fresh herbs

## **Garlic Rice** Veg GF DF NF

Basmati rice, slow-roasted garlic confit topped with crispy garlic crumble

## **Herb Roasted Potatoes** Veg GF DF NF

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

## **Creamy Vegetable Fusilli** Veg GF NF

mixed vegetables, creamy roast onion sauce, spinach, fusilli pasta and parmesan cheese

## **Pepper & Penne Marinara** Veg GF DF NF

Mixed peppers, caramelized onion, green onion tossed in marinara sauce

## **Lemon Pesto Orzo** Veg GF DF NF

orzo pasta, cherry tomatoes, mixed peppers, basil pesto and lemon zest

## **Mini Yorkshire Puddings** Veg NF

Filled with creamy horseradish aioli and chives

## **Mashed Potatoes & Gravy** NF

BC Yukon potatoes, butter and cream mashed and served with a rich gravy

## **Baked Potato Casserole** Veg GF NF

Rosemary and aged cheddar cream, mozzarella cheese and scallions

## **Confit Nugget Potatoes, Caramelized Onions & Cheese**

GF NF

Duck fat confit and fried, thyme, rosemary and parmesan



# Proteins

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# Fish

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## THE BEST OF BC

### Herb Crusted Salmon <sup>NF</sup>

5oz roasted pacific salmon, herb and garlic butter

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

5oz slow cooked Pacific salmon with citrus gremolata

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

3.5oz sablefish done in a miso sake marinade

### Baked Cod with Lemon Dill Cream

<sup>NF GF</sup>

5oz slow roasted ling cod in lemon, chive and chervil cream

### Steamed Ling Cod with Chili

<sup>DF NF GF</sup>

5oz BC ling cod steamed and served with sweet soy, flash fried chili ginger and scallion





# Poultry

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ETHICALLY RAISED & LOCAL

## Chicken Supreme with Mushrooms

NF GF

3.5oz roasted Farmcrest chicken breast with a rich mushroom ragout

## Coconut Curry Chicken Thigh <sup>DF NF GF</sup>

3.5oz Farmcrest chicken, roasted and served with fragrant aromatics

## Blackened Chicken Breast with Cowboy Butter Sauce <sup>NF GF</sup>

3.5oz Cajun-style Farmcrest chicken breast, with spiced citrus compound butter

## Roast Duck Breast <sup>DF NF GF</sup>

3oz slow cooked duck breast with a mixed berry jus



# Red Meat

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## ETHICAL & SUSTAINABLE

### Classic Beef Roast GF DF NF

5oz sirloin with a spiced dijon rub served with a rosemary jus, horseradish, and dijon mustard

### Grilled Lamb Chops GF DF NF

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

### Roast Tenderloin GF DF NF

5oz AAA beef with a spiced dijon rub served with a rosemary jus, horseradish, and dijon mustard

+\$8/guest

### Roast Prime Rib GF DF NF

7oz AAA beef with a spiced dijon rub served with a rosemary jus, horseradish, and dijon mustard

+\$4/guest

### Herb Rubbed Leg of Lamb GF DF NF

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

+\$4/guest

### Tandoori Pork Loin with Kachumba GF DF NF

5oz Kashmiri garam masala rub with tomato cucumber onion salad

### Galbi-Style Roasted Pork GF DF NF

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



# Add-ons & Enhancements

## ADD-ONS

### Stuffed Portobello Mushroom <sup>Veg DF</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</sup>

Saffron-scented peppers and onions in zucchini and eggplant roulade. Topped with herb goat cheese and pecan crumble (can be made vegan)

+\$18/guest

### Chickpea Panisse <sup>Veg DF NF GF</sup>

Ginger carrot purée and charred scallion yogurt (vegan)

+\$18/guest

## ENHANCEMENTS

Enhancements must be ordered for a minimum of 75% of the total number of guests.

### 4oz Sweet Chili Clams <sup>DF GF NF</sup>

+\$5/guest

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

+\$15/guest

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

+\$25/guest

It's our pleasure  
*to* serve you.



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