

EVENT
MENU

Holiday *Canapés* Menu

DELIVERY
MENU



Place Your Order
info@savourychef.com
604-357-7118
savourychef.com

*savoury*chef

Event Menu

We offer a number of holiday canapés, boards, and platters for events of all styles and sizes. Once you have made your selection from our menu, contact us to place your order and our chefs will get to work using the finest fresh, local, and sustainable ingredients.

Not sure what or how much to order? Use our guide below or contact us!

We'd be happy to guide you through the selection process.

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

PRE-DINNER

30 min to 1.5 hours

3-5 pieces per guest

AFTERNOON PARTY

1.5 to 3 hours

5-10 pieces per guest

COCKTAIL DINNER

2 to 4 hours

12-18 pieces per guest

DIETARY SYMBOLS GUIDE

Gluten Free ^{GF}

Dairy Free ^{DF}

Contains Nuts ^N

Vegetarian ^{VEG}

Vegan ^V

OceanWise 

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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Large Bite Canapés

Designed for a more substantial reception menu, all of our large bite canapés provide 2-4 bites each.

EVENT MENU

Large Bite Canapés

savoury chef

Priced per item. Minimum 24 of each item per order.

HOT

Beef Brisket Slider

Slow braised brisket, BBQ, garlic aioli, caramelized onions, pickles, all on a house-baked brioche bun

Two-Bite: 4.50

Four-Bite: 8.00

Hot & Sticky

Chicken Drumstick Lollipops ^{GF}

Spiced honey glazed chicken lollipops

8.75

Margherita Grilled Cheese ^{VEG}

American cheddar, tomato confiture, and basil all in toasted brioche

7.00

Roasted Lamb Popsicle ^{GF DF}

New Zealand rack of lamb topped with chermoula and scallions

*Market price

COLD

Korean Red Pepper Fried Pork Bao ^{DF}

Crispy pork tossed with a gochujang sauce served with accoutrements and our house-made bao

8.00

Marie Rose Cocktail Crab Cakes

Crab cakes with peppers, scallion, and cilantro dressed with a horseradish cocktail sauce and tangy marie rose

Two-Bite: 6.50

Four-Bite: 12.00

Ask about our *Interactive Chef Stations* to add to your event!



Light Canapés

Designed for light standing receptions or to be combined with other menus, our light canapés are 1-2 bites each.

EVENT MENU

Light Canapés

savoury chef

Priced per item. Minimum 24 of each item per order.

HOT

Smoked Pork Belly ^{GF DF}

Smoked pork belly skewer with miso maple glaze and chives

4.50

Char Siew Tart

House-roasted pork shoulder with a hoisin glaze stuffed in a puff pastry tart

6.50

Marie Rose Cocktail Crab Cakes

Crab cakes with peppers, scallion, and cilantro dressed with a horseradish cocktail sauce and tangy marie rose

6.50

Fried Cauliflower ^{V GF DF}

Soy-marinated cauliflower topped with a bulgogi glaze, sesame seeds, and scallions

4.75

Beef Brisket Slider

Slow braised brisket, BBQ, garlic aioli, caramelized onions, pickles, all on a house-baked brioche bun

4.50

Lamb Sausage Roll

New Zealand lamb, house-made puff pastry, and spiced yogurt

4.50

Crispy Chili Chimichurri Beef Ravioli ^{DF}

Crispy beef ravioli smothered in a chili chimichurri

4.25

Chicago Steak Cubes ^{GF DF}

Striploin skewer with horseradish cream and chives

5.50

Light Canapés

savoury chef

Priced per item. Minimum 24 of each item per order.

HOT

Truffle Arancini ^{VEG}

Crispy risotto balls topped with truffle cream, and aged parmesan

3.50

Chimichurri Chicken Skewer ^{GF DF}

Chicken breast skewer smothered in an Argentinian-style chimichurri marinade

4.75

Mushroom Rockefeller ^{VEG}

Button mushroom skewer with cream, spinach, and bread crumbs

4.75



Light Canapés

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COLD

Confit Turkey Tourtiere

Confit turkey with cranberry jam and crispy sage

4.25

Pancetta Tomato & Basil Crostini

Crispy pancetta, ricotta, roasted tomato, basil, and balsamic topped on a crostini

4.25

Artichoke Tigre de Leche ^{GF DF V}

Braised artichoke in a light and zesty tigre de leche broth

4.50

Opera de Foie Gras ^N

Foie gras with hazelnut, coffee, and chocolate

5.50

Beetroot & Goat Cheese Mousse ^{VEG}

Beetroot and goat cheese mousse served in a waffle cone with candied chestnut

3.75

Honey Roasted Berry Ricotta Crostini

^{VEG}

Holiday berries, honey, and ricotta topped on a crostini

4.00

Scallop BLT ^{GF DF}

Pan seared scallops, prosciutto, tomatoes, and sprouts

4.50

Black Garlic Bison Tartare ^{DF}

Bison tartare with black garlic aioli, shallots, spices, and chives

5.75

Light Canapés

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COLD

Fig & Goat Cheese Tart ^{VEG}

Red wine stewed figs, caramelized onion purée, and goat cheese served in a tart cup

3.50

Garlic Prawn Beurre Noisette ^{GF}

Prawn skewer with parsley, garlic, and butter

4.75

Smoked Salmon Mousse Cone ^N

Norwegian salmon, chives, and tobiko served in a waffle cone

5.75

Honey Siracha Glazed Prawns ^{GF DF}

Prawn skewer brushed with a sweet and spicy honey siracha glaze

4.50

Stuffed Mini Yorkshire Pudding

Shaved house-roasted beef, creamy horseradish aioli, sautéed onions, bite-sized Yorkshire pudding

5.75

Pickled Shiitake Salad Roll ^{GF V}

Marinated shiitake and tofu, hoisin sauce, vermicelli, and fresh herbs

4.00



Boards & Platters

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Boards & Platters

savoury chef

Our boards & platters are available in three sizes: small (approx 10 servings), medium (approx 20 servings) and large (approx 30 servings).

Antipasto Board ^{VEG}

Spiced green beans, balsamic roasted mushrooms, marinated artichoke hearts, marinated bocconcini, mixed olives, grilled zucchini, grilled peppers, toasted bread, and crackers

Small: 170.00

Medium: 340.00

Large: 510.00

Charcuterie Board

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

Small: 130.00

Medium: 260.00

Large: 390.00

Fruit Platter ^{GF V}

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

Small: 60.00

Medium: 120.00

Large: 180.00

Winter Grazing Board

Bowl of burrata, wedges of brie, wedges of blue cheese, sliced prosciutto, sliced fennel salami, sliced capicollo, artichoke hearts, berries, grapes, mixed nuts, mixed olives, honey, grainy dijon mustard, crackers, and artisan bread

Small: 150.00

Medium: 300.00

Large: 450.00

Cheese Board ^{VEG}

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

Boards & Platters

savoury chef

Our boards & platters are available in three sizes:

Small (approx 10 servings), Medium (approx 20 servings), and Large (approx 30 servings).

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

Vegan Platter ^{DF V}

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 ^{GF VEG}

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



Delivery Menu

We offer a number of delivery-friendly canapés, boards, and platters for events of all styles and sizes. Once you have made your selection from our menu, contact us to place your order and our chefs will get to work using the finest fresh, local, and sustainable ingredients.

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HOT

Marie Rose Cocktail Crab Cakes 🍷

Crab cakes with peppers, scallion, and cilantro dressed with a horseradish cocktail sauce and tangy marie rose

Two-Bite: 6.50

Four-Bite: 12.00





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Light Canapés

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Priced per item. Minimum 24 of each item per order.
All hot canapes require at home/onsite heating and assembly.

HOT

Smoked Pork Belly ^{GF DF}

Smoked pork belly skewer with miso maple glaze and chives

4.50

Marie Rose Cocktail Crab Cakes

Crab cakes with peppers, scallion, and cilantro dressed with a horseradish cocktail sauce and tangy marie rose

6.50

Truffle Arancini ^{VEG}

Crispy risotto balls topped with truffle cream, and aged parmesan

3.50

Lamb Sausage Roll

New Zealand lamb, house-made puff pastry, and spiced yogurt

4.50

Chicago Steak Cubes ^{GF DF}

Striploin skewer with horseradish cream and chives

5.50



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HOT

Chimichurri Chicken Skewer ^{GF DF}

Chicken breast skewer smothered in an Argentinian-style chimichurri marinade

4.75

Fried Cauliflower ^{V GF DF}

Soy-marinated cauliflower topped with a bulgogi glaze, sesame seeds, and scallions

4.75

Mushroom Rockefeller ^{VEG}

Button mushroom skewer with cream, spinach, and bread crumbs

4.75

Char Siew Tart

House-roasted pork shoulder with a hoisin glaze stuffed in a puff pastry tart

6.50



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Confit Turkey Tourtiere

Confit turkey with cranberry jam and crispy sage

4.25

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Crispy pancetta, ricotta, roasted tomato, basil, and balsamic topped on a crostini

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Braised artichoke in a light and zesty tigre de leche broth

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Foie gras with hazelnut, coffee, and chocolate

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Beetroot and goat cheese mousse served in a waffle cone with candied chestnut

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Holiday berries, honey, and ricotta topped on a crostini

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Scallop BLT ^{GF DF}

Pan seared scallops, prosciutto, tomatoes, and sprouts

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Pickled Shiitake Salad Roll ^{GF V}

Marinated shiitake and tofu, hoisin sauce, vermicelli, and fresh herbs

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Prawn skewer with parsley, garlic, and butter

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It's our pleasure
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