

Holiday *Home* Delivery Menu



*savoury*chef

To Place Your Order
Email: info@savourychef.com
Call: 604-357-7118
Visit: savourychef.com

Make the Holiday's *Easy & Delicious* with a Gourmet Three-Course Dinner.

Made fresh to order with Vancouver's best local and sustainable ingredients, each package comes ready to enjoy. Simply reheat and serve.

HOW IT WORKS

1. **Select your package size** (each gourmet package includes a Starter, Entrée, Sides, and Dessert)
2. **Contact us to order or [order online](#)** (packages are available for pickup or delivery on December 24th. Delivery fees apply based on your delivery location)
3. **Order cutoff date:** Dec 19th at noon

Please note that prices exclude staffing, rentals, beverages, applicable taxes, and service charges.

PACKAGE OPTIONS

Small: \$200.00

Serves 4 people

Medium: \$385.00

Serves 6-8 people

Large: \$540.00

Serves 10-12 people

SYMBOLS GUIDE

Gluten Free ^{GF}

Dairy Free ^{DF}

Contains Nuts ^N

Vegetarian ^{VEG}

Vegan ^V

Though we always do our best, we are not a nut free kitchen. As such, we can't guarantee that items won't contain traces of nuts.

The Menu

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Each package includes the following menu items.

STARTER

Roasted Caprese Salad ^{GF VEG}

Fire-roasted tomatoes, cherry tomatoes, bocconcini, and fresh basil finished with balsamic vinegar and Domenica Fiore extra virgin olive oil

SIDES

Yukon Gold Whipped Potatoes ^{GF VEG}

Hand-whipped BC Yukon gold potatoes, blended with butter and heavy cream

Cranberry Confiture ^{GF VEG}

House-made cranberry confiture enhanced with a hint of citrus

Herb-Infused Gravy ^{DF}

A rich and velvety turkey gravy infused with aromatic herbs

DESSERT

"Jewelry Box" Tiramisu Cake ^{GF VEG}

An indulgent layered dessert with espresso-soaked ladyfingers, rich dark chocolate and coffee ganache, blackberry coulis, and silky mascarpone mousseline

1 Decadent "Jewelry Box" Per Person

ENTRÉE

Herbs & Butter Slow-Cooked Turkey Breasts ^{GF}

Succulent, slow-basted turkey breast infused with fresh herbs and butter

Savoury Brioche & Herb Stuffing ^{VEG}

House-baked brioche, caramelized onions, and celery, seasoned with fresh herbs and vegetable stock

Honey-Glazed Roasted Root Winter Vegetables ^{GF VEG N}

A caramelized medley of seasonal root vegetables glazed with honey, topped with toasted walnut crumble and parsley

OPTIONAL ADD-ON

Baked Spaghetti Squash with a Ratatouille Gratin ^{VEG}

Roasted spaghetti squash filled with ratatouille and parmesan cheese

Additional \$20.00 Per Person

Add-Ons

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Add following enhancements to make your menu extra festive. Perfect for holiday parties.

DESSERTS

Assorted Holiday Dessert Platter

A curated selection of holiday desserts for an exquisite finale:

- Gianduja Mousse Cake ^N
- Pistachio Earl Gray Cake ^{N GF}
- 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 ^{N GF}
- Pistachio Blackcurrant Macaron ^{N GF}

6.75 Per Person (Min Order of 12 People)

Assorted Holiday Cookies

A selection of holiday-inspired cookies:

- 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

Hand-decorated with intricate designs

5.25 Per Cookie (Min Order of 6)

PLATTERS & CANAPÉS

Charcuterie Boards & Platters

[Click here](#) for the menu.

Hors d'oeuvres & Canapés

[Click here](#) for the menu.

It's our pleasure
to serve you.



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