Holiday Corporate Lunch Menu



To Place Your Order

Email: info@savourychef.com Call: 604-357-7118

Visit: savourychef.com

Bring Your Team Together this Season with a *Festive & Delicious* Lunch Buffet.

Crafted fresh to order by our expert chefs, this buffet-style menu is delivered hot and ready to enjoy—perfect for team lunches, client meetings, or office holiday celebrations. Delicious, effortless, and sure to impress!

HOW IT WORKS

- Contact us to order or <u>order online</u> (packages are available for pickup or delivery. Delivery fees apply based on your delivery location)
- 2. Minimum order of 10 people

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

COST PER PERSON

\$48.00

Includes Starter, Entree, and Sides.

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

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

ENTRÉE

Herbs & Butter Slow-Cooked Turkey Breasts GF

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

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

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



savoury chef

Add-Ons

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

DESSERTS

Assorted Holiday Dessert Platter

A curated selection of holiday desserts for an exquisite finale:

- 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 NGF

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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