
savourychef
OFFICE
DELIVERY
It's our pleasure to serve you

About the Menu

FRESH & SEAMLESS

Designed to elevate the workday, our Office Delivery Menu brings the same care, seasonality, and attention to detail we're known for to your boardroom and beyond. Expect fresh, locally inspired dishes that feel considered, approachable, and effortlessly aligned with the pace and purpose of your team.



How it Works

ORDERING POLICIES

DELIVERY HOURS

Monday to Friday 7am - 6pm PST

ORDER CUTOFF

72 hours notice for all orders

CHANGES & CANCELLATIONS

72 hours notice for all changes and cancellations

ALLERGY REQUESTS

We accommodate most allergy requests

Please note we are not a nut-free kitchen and cannot guarantee the absence of trace nuts

RUSH FEES

Same Day: $34.99

Applied when same day changes are made to an already confirmed delivery

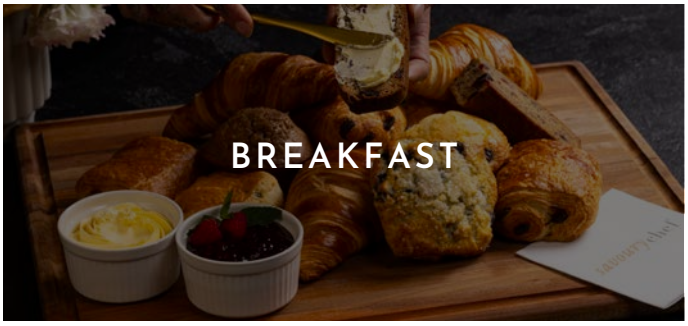
New Order: $54.99

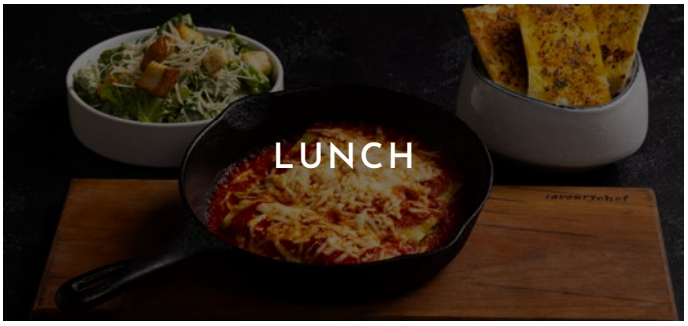
Applied when a brand new order is placed for same day delivery

Find Your Menu

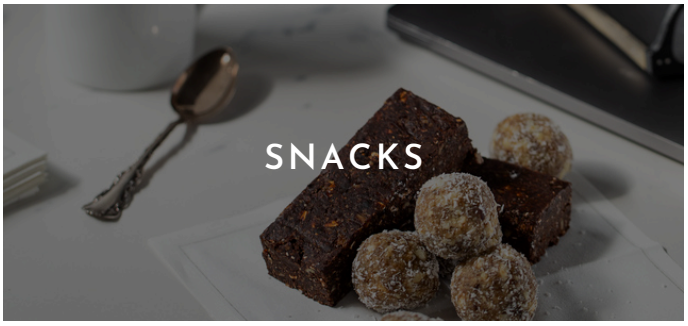
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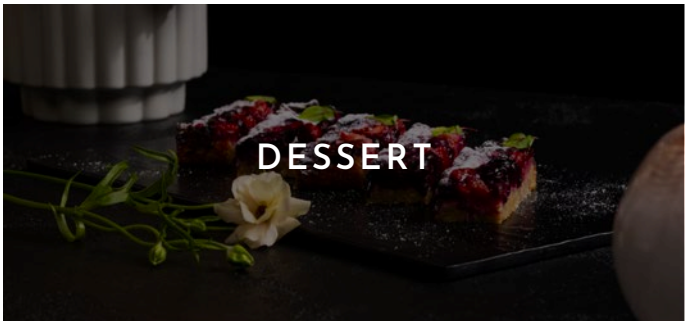
Click a menu title below to jump directly to that section.

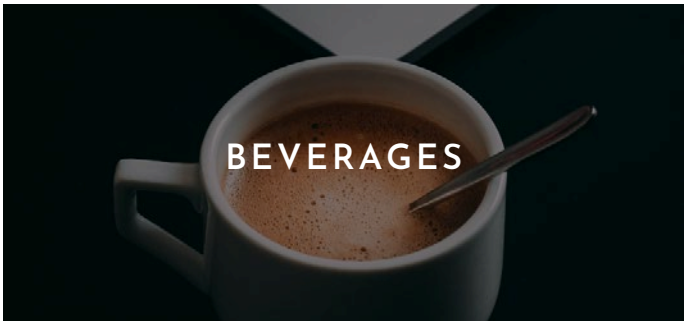












FRESH SHEET

Minimum 4 Per Item

YAKI-UDON (DF) — 29.00

choice of chicken or tofu with cabbage, carrot, green onion, mushroom, peppers

served with

- mixed greens salad with carrot ginger dressing

GRILLED CHICKEN SHAWARMA (GF) (DF) — 29.00

chicken thigh, za'atar roasted whole eggplant, roasted tomatoes

served with

- jewelled rice
- pita
- toum
- kale salad

HONEY GARLIC SALMON (GF) (DF) — 29.00

with pickled pineapple salsa

served with

- roasted fingerling potatoes
- vegan miso roasted carrots
- house greens salad

(GF) gluten free (DF) dairy free (VEG) vegetarian (V) vegan (N) contains nuts

FRESH SHEET

Minimum 4 Per Item

SWEET GARLIC TOFU GF V — 29.00

sweet garlic tofu with pickled pineapple salsa

served with

- roasted fingerling potatoes
- vegan miso roasted carrots
- house greens salad

SPINACH CANNELLONI W/ ROSÉ MEAT SAUCE — 26.00

cannelloni pasta filled with spinach and ricotta baked in a creamy tomato sauce and topped with grated parmesan

served with

- caesar salad
- garlic bread

SPINACH CANNELLONI W/ ROSÉ SAUCE VEG — 26.00

cannelloni pasta filled with spinach and ricotta baked in a creamy tomato sauce and topped with grated parmesan

served with

- caesar salad
- garlic bread

GF gluten free DF dairy free VEG vegetarian V vegan N contains nuts

FRESH SHEET

HARRISA EGGPLANT SANDWICH (VEG) — 16.00

harissa roasted eggplant, feta spread, lettuce, tomato, sourdough bread

BULGOGI BEEF WRAP (DF) — 16.00

bulgogi marinated beef, cabbage, sesame, green onion,
carrot, ssamjang mayo

TEA SANDWICHES (MIN 24) — 4.75

an assortment of finger sandwiches which include:
salmon & cucumber, roast beef, egg salad, and ham & cheese

CHICKEN ADOBO BOWL (MIN 6) (GF) (DF) — 24.00

black bean, corn & red pepper salsa, yam, coleslaw, pickled red
onion, pickled jalapeño, grilled pineapple, matcha salsa

(GF) gluten free (DF) dairy free (VEG) vegetarian (V) vegan (N) contains nuts


BREAKFAST

COLD PASTRIES

Minimum 6 Per Item

SWEET SCONES — 5.50

plain / chocolate / blueberry
served with butter & jam

BREAKFAST PASTRIES (VEG) — 5.75

croissant / chocolate croissant / scone / muffin / cake loaf

SAVOURY PASTRIES — 6.25

bacon & egg croissant / spinach & feta strudel / ham & chives muffin
cheese & basil scone / feta & sundried tomato loaf / served with butter

MINI PASTRIES (VEG) — 3.75

butter croissant / muffin / chocolate croissant / scone / danish
served with butter and jam



GF gluten free DF dairy free VEG vegetarian V vegan N contains nuts

COLD PASTRIES

Minimum 6 Per Item

CROISSANT & DANISH — 6.50

butter croissant / chocolate croissant / hazelnut croissant / raspberry danish

HOUSE-MADE MUFFINS — 4.75

blueberry lemon / double chocolate / apple cranberry cinnamon

CAKE LOAF — 4.75

banana craisin with flax seed / earl grey apple / lemon loaf

SAVOURY SCONE — 5.50

cheese & basil / jalapeño & corn



NOTE

our pastries are made in-house and baked fresh to order

GF gluten free DF dairy free VEG vegetarian V vegan N contains nuts

GLUTEN FREE

Minimum 6 Per Item

GLUTEN FREE MUFFIN GF V — **6.25**

lemon blueberry

GLUTEN FREE CAKE LOAF GF V — **6.25**

banana with craisin

GLUTEN FREE SCONE GF V — **6.25**

choice of blueberry tarragon / double chocolate

GLUTEN FREE BREAKFAST COOKIE GF V — **5.00**

gluten free oats, almond butter, cocoa powder, maple syrup

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HOT PASTRIES

Minimum 6 Per Item

TURNOVERS — 7.50

spinach & feta cheese / mushroom with caramelized onion

QUICHE — 8.50

mushroom, onion & swiss / ham & cheddar / feta, tomato & broccoli

BRIOCHE FRENCH TOAST (VEG) — 7.00

pan-fried brioche bread served with maple syrup,
fresh berries with thyme infused honey, vanilla mascarpone chantilly cream

CLASSIC WAFFLES — 7.50

classic belgium waffles with maple syrup / berry compote / whipped cream



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PARFAITS & FRUIT

Minimum 4 Per Item

BLUEBERRY CHOCOLATE CHIA PUDDING GF V — **9.25**

chia seed, hemp hearts, cocoa powder, maple syrup,
gluten free oats, almond milk, blueberries

YOGURT PARFAIT VEG N — **9.25**

Greek yogurt, Terra Breads granola, house-made fruit coulis, fresh berries

FRESH FRUIT PLATTER GF V — **60.00 / 120.00 / 180.00**

watermelon, cantaloupe, honey dew, fresh berries,
grapes / *choice of small, medium or large*

FRUIT SKEWERS GF V — **3.00 / 4.50**

cubes of melon and fresh strawberries
choice of small or large

FRUIT CUP GF V — **7.50**

cantaloupe, honeydew, watermelon, fresh berries

GF gluten free DF dairy free VEG vegetarian V vegan N contains nuts

BUFFETS

Minimum 6 Per Item

HEALTHY START GF DF VEG N — 14.50

two hard boiled eggs, seasoned tomato slices, sautéed kale, broccoli,
toasted almonds, vegan cheese, served with vegan green goddess aioli

CONTINENTAL BREAKFAST — 14.50

platter of muffins, scones, croissants, jam, butter
served with a seasonal fruit platter

HOT BREAKFAST BUFFET — 32.75

full breakfast buffet with assorted breakfast pastries, butter & jam

served with

- dark yolk scrambled eggs (3 per order)
- pork or turkey bacon (2 pieces)
- pork or turkey sausage (2 pieces)
- seasoned hash browns

NOTE	**add turkey bacon or sausage to any order** (+2.75)

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HAND HELDS

Minimum 6 Per Item

HAM & CHEESE BREAKFAST WRAP — 13.00

two scrambled eggs, sliced ham, cheddar cheese,
hash browns, tomato salsa

CHORIZO & BLACK BEAN BREAKFAST WRAP — 13.00

two scrambled eggs, house-made chorizo, black beans, sweet potatoes,
feta cheese, pickled jalapeños, salsa

PESTO BREAKFAST WRAP (MIN 4) VEG — 13.00

two scrambled eggs, basil pesto, greens, broccoli, breakfast potatoes,
havarti cheese, salsa

TEMPEH BACON & JUST EGG SANDWICH (MIN 4) V — 11.50

panfried Just Egg, house-made tempeh bacon, vegan cheddar,
potato patty, vegan special sauce

NOTE

- **make it gluten free** (+3.50)
- **sub egg whites** (+2.00)

GF gluten free DF dairy free VEG vegetarian V vegan N contains nuts

HAND HELDS

Minimum 6 Per Item

SPINACH, EGG & CHEDDAR SANDWICH (MIN 4) VEG **11.50**

fried egg, spinach, cheddar, potato patty, special sauce

SAUSAGE & EGG BREAKFAST SANDWICH **11.50**

fried egg, house-made sausage, potato patty, cheddar, special sauce

BACON & EGG BREAKFAST SANDWICH **11.50**

fried egg, bacon, potato patty, cheddar, special sauce

NOTE

- **make it gluten free** (+3.50)
- **sub egg whites** (+2.00)

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COFFEE & TEA

DRIP COFFEE / CAFFE UMBRIA GUSTO CREMA **34.99 / 179.99**

choice of a 10 cup air-pot or a 60 cup carafe

DRIP DECAF / CAFFE UMBRIA DECAF **34.99 / 179.99**

choice of a 10 cup air-pot or a 60 cup carafe

TEA **34.99 / 179.99**

choice of a 10 cup air-pot or a 60 cup carafe

HOT CIDER **36.00**

choice of apple or cranberry served in a 10 cup air-pot

HOT CHOCOLATE **36.00**

house-made hot chocolate served in a 10 cup air-pot



NOTE

upgrade to an espresso bar

ask your sales rep about our mobile barista services


LUNCH

FRESH SALADS

Minimum 6 Per Item

GREEN SALAD GF DF VEG — 7.75

mesclun greens, cucumber, carrot, grape tomatoes,
toasted sunflower seeds, shaved radish, citrus vinaigrette

CAESAR SALAD — 7.75

romaine, croutons, shaved parmesan,
house-made Caesar dressing

COUSCOUS SALAD VEG — 7.75

couscous, sundried tomato, cucumbers, chickpeas, mint, lemon,
arugula, feta, herb vinaigrette

GREEK SALAD GF VEG — 7.75

cucumber, grape tomato, peppers, red onion, feta,
red wine vinaigrette

CORN & BLACK BEAN SALAD GF VEG — 7.75

charred corn, black beans, tomato, cucumber, lime, radish,
cilantro, feta, spicy chipotle dressing

GINGER MISO SLAW GF V N — 7.75

red and green cabbage, edamame, broccoli, carrots,
toasted cashew, ginger miso dressing

GF gluten free DF dairy free VEG vegetarian V vegan N contains nuts

SANDWICHES & WRAPS

HAM, BRIE & ROASTED APPLE SANDWICH — 16.00

ham, brie, roasted apples, honey mustard aioli, tomato, lettuce, focaccia

TUNA SALAD SANDWICH (DF) — 16.00

albacore tuna, mayonnaise, celery, green onion, tomato, lettuce, sourdough bread

CHICKEN CLUB SANDWICH — 16.00

chicken breast, bacon jam, pesto mayo, lettuce, weck bun

POWER SALAD WRAP (V) — 16.00

hummus, kale, quinoa, lentils, chickpeas, carrots, cranberries, citrus vinaigrette

EGG SALAD SANDWICH (DF) (VEG) — 16.00

egg, celery, green onion, mayonnaise, spinach, sourdough bread

CUSTOMIZE • CUSTOMIZE • CUSTOMIZE •

NOTE

- **make it gluten free** (+2.00)
- **sub whole wheat bread** (+2.00)
- **individual sandwich boxes** (+4.99 per person)

(GF) gluten free (DF) dairy free (VEG) vegetarian (V) vegan (N) contains nuts

SANDWICHES & WRAPS

CRISPY BUFFALO CHICKEN WRAP — 16.00

crispy chicken, buffalo sauce, romaine lettuce, celery,
creamy ranch dressing

CHICKEN CAESAR SALAD WRAP — 16.00

roasted chicken breast, romaine, caesar dressing, parmesan cheese

ROASTED CAULIFLOWER WRAP (V) — 16.00

roasted cauliflower, muhammara, spinach, roasted red pepper,
red onion, vegan feta

FRIED ARTICHOKE SANDWICH (V) — 16.00

fried artichoke, kale pesto, tomato, balsamic reduction, lettuce,
sourdough bread

ARTISANAL TURKEY SANDWICH — 16.00

turkey, spicy mango chutney, goat cheese, lettuce, tomato,
sourdough bread

CHAR SIU CHICKEN SANDWICH (DF) — 16.00

char siu chicken, pickled cucumber, sriracha kewpie mayo,
green onion, weck bread

GF gluten free DF dairy free VEG vegetarian V vegan N contains nuts

SANDWICHES & WRAPS

ARTISANAL ROAST BEEF SANDWICH — 16.00

roasted beef round, roasted garlic aioli, provolone, crispy onion, tomato, arugula, onion bun

PASTRAMI SANDWICH — 16.00

pastrami, swiss cheese, yellow mustard, bread & butter pickles, rainbow coleslaw, bagel

PERUVIAN-STYLE BEEF SANDWICH (DF) — 16.00

grilled beef, roasted peppers, pickled onions, spicy garlic aioli, tomato, lettuce, ciabatta bun

JERK JACKFRUIT WRAP (V) — 17.00

jerk-marinated jackfruit, roasted pineapple, black beans, peppers, pickled onions, cabbage

SANDWICH, SALAD & COOKIE COMBO — 27.00

choice of sandwich choice of greens or caesar with house-made cookies

add soup (+6.00)

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FRESH SOUPS

Minimum 6 Per Item

ROAST BUTTERNUT SOUP GF V — 8.75

slow roast butternut squash, Granny Smith apples, maple syrup, toasted pumpkin seeds

CORN & COCONUT CHOWDER GF V — 8.75

corn, potato, coconut milk, lemongrass, ginger, jalapeños

CHICKEN NOODLE SOUP DF — 8.75

savoury chicken broth with chicken, noodles and vegetables

TOMATO & VEGETABLE SOUP GF V — 8.75

tomato based soup with hearty vegetables

NOTE

each portion is 10oz and sent hot in a warming tureen

LET'S EAT • LET'S EAT • LET'S EAT •

GF gluten free DF dairy free VEG vegetarian V vegan N contains nuts

PASTA

Minimum 6 Per Item

BEEF LASAGNA — 22.00
slow-cooked beef bolognese, bechamel sauce, spinach, ricotta,
grana padano cheese

VEGETABLE LASAGNA (MIN 4) VEG — 19.00
slow-cooked mixed vegetable marinara, spinach, ricotta, mozzarella

SHORT RIB PENNE — 21.00
braised beef short rib, mushrooms, arugula, penne,
demi cream sauce, parmesan cheese

MEDITERRANEAN MARINARA (MIN 4) VEG — 19.00
olive oil, zucchini, tomato, spinach, mixed peppers, fusilli pasta,
house-made marinara sauce, parmesan cheese

CHICKEN ALFREDO — 22.00
chicken breast, house-made bacon, mushrooms, spinach,
fusilli pasta, onion cream sauce

LET'S EAT • LET'S EAT • LET'S EAT •

NOTE

add garlic baguette with garlic butter & parmesan (+3.75)

GF gluten free · DF dairy free · VEG vegetarian · V vegan · N contains nuts

PASTA

Minimum 6 Per Item

CLASSIC MAC & CHEESE (VEG) — 19.00

macaroni pasta with aged cheddar sauce

SPAGHETTI SQUASH & ZUCCHINI NOODLES (GF) (V) — 19.00

roasted spaghetti squash & zucchini, toasted pine nuts,
marinated tofu, pickled jalapeños, fresh herbs



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BOWLS

Minimum 6 Per Item

CHICKEN CAESAR BOWL — 24.00

grilled chicken breast, romaine lettuce, croutons, house-made dressing, lemon wedge, parmesan cheese

VIETNAMESE SHAKEN BEEF BOWL GF DF — 24.00

**contains fish sauce*

garlic hoisin beef, tomato rice, mint, cilantro, cucumber, grape tomato, sautèed onion & peppers, nuoc cham sauce

WINTER HARVEST BOWL WITH CHICKEN DF — 24.00

arugula, farro, cauliflower, yams, apple, red onion, peppers, focaccia croutons, apple cider dressing

ADOBO TOFU POWER BOWL GF V — 24.00

smoked adobo tofu, herb quinoa, black bean & corn salad, grape tomato, pickled onion, pickled jalapeño, avocado crema

LET'S EAT • LET'S EAT • LET'S EAT •

NOTE

all bowls are served individually cold

GF gluten free DF dairy free VEG vegetarian V vegan N contains nuts

BOWLS

Minimum 6 Per Item

VEGAN "UNAGI" BOWL GF V — 24.00

Japanese eggplant, unagi sauce, sushi rice, broccoli gomae, carrot, green onion, nori, sesame, pickled radish

ROASTED SALMON BOWL GF DF — 24.00

quinoa, mixed greens, grapefruit, shaved fennel, cucumber, peppers, onions, toasted coconut, citrus soy dressing



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TACOS

Minimum 12 Per Item

HOUSE-MADE CHORIZO GF — **5.75**

ground pork, smoked paprika, oregano, guajillo peppers

MUSHROOM & TOMATO GF V — **5.75**

roasted mushrooms, charred tomato, serrano peppers,
onions, chipotle pepper

POLLO PIBIL GF — **5.75**

braised chicken thighs, achiote paste, orange, garlic, cumin

BRAISED BEEF GF — **5.75**

braised beef, tomato, arbol peppers, cumin, garlic, allspice

CORN & POBLANO GF V — **5.75**

charred corn, poblano peppers, cilantro, onion

NOTE	tacos are served on a corn or flour tortilla (one piece per taco) with fresh onion, cabbage, cilantro, radish, salsa verde (mild), and salsa roja (hot) on the side

GF gluten free DF dairy free VEG vegetarian V vegan N contains nuts

BURRITOS

Minimum 12 Per Item

HOUSE-MADE CHORIZO — 16.75

ground pork, smoked paprika, oregano, guajillo peppers

MUSHROOM & TOMATO (V) — 16.75

roasted mushrooms, charred tomato, serrano peppers, onions, chipotle pepper

POLLO PIBIL — 16.75

braised chicken thighs, achiote paste, orange, garlic, cumin

BRAISED BEEF — 16.75

braised beef, tomato, arbol peppers, cumin, garlic, allspice

CORN & POBLANO (V) — 16.75

charred corn, poblano peppers, cilantro, onion

NOTE

burritos are served in a flour tortilla with red rice, beans, cabbage, shredded cheese, and chipotle mayo with your choice of salsa verde (mild) or salsa roja (hot)

(gluten free burrito bowl option available)

GF gluten free DF dairy free VEG vegetarian V vegan N contains nuts

SIDES & ADD-ONS

Minimum 12 Per Item

ACHIOTE RICE GF DF — **6.25**

achiote, cilantro, garlic, lime

CHIPS & SALSA GF V — **5.75**

mild red salsa served with tortilla chips

BLACK BEANS GF DF — **6.25**

onion, cumin, garlic, cilantro

GUACAMOLE GF V — **1.50 / 3.50 / 6.75 / 17.25**

fresh mashed avocados with lime juice and cilantro

ADD-ONS

- **shredded cheese** (+1.25)
- **sour cream** (+1.25)
- **pickled jalapeño** (+1.25)
- **pickled onions** (+1.25)

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CHICKEN ENTRÉES

Minimum 6 Per Item

CHICKEN ENCHILADAS — 26.50

chicken breast, black beans, peppers, onion, tomato, nacho cheese
wrapped in flour tortillas

served with

- achiote rice
- corn & black bean salad
- sour cream
- salsa

CHICKEN SOUVLAKI — 28.00

grilled skewered marinated chicken breast

served with

- grilled parmesan pita bread
- herb rice pilaf
- greek salad
- house-made tzatziki
- lemon wedge

HERB & GARLIC ROAST CHICKEN BREAST GF DF — 28.00

chicken breast marinated in fresh herbs, garlic, olive oil

served with

- roasted baby potatoes
- honey thyme carrots
- green salad

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BEEF ENTRÉES

Minimum 6 Per Item

BEEF SHORT RIB GF — 32.00

braised tender beef short rib glazed with jus

served with

- roast garlic pomme purée
- roasted maple brussels sprouts
- green salad

TERIYAKI BEEF GF DF — 32.00

teriyaki beef flatiron steak with broccoli and peppers

served with

- ginger miso slaw
- sesame green onion sushi rice

THAI BEEF CURRY GF DF — 32.00

beef, red pepper, cauliflower, onions, water chestnuts
in lemongrass coconut curry sauce with cilantro

served with

- bay leaf scented jasmine rice
- green salad

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SEAFOOD ENTRÉES

Minimum 6 Per Item

MISO COD GF DF — 32.75

miso marinated cod filet

served with

- sesame green onion rice
- garlic ginger bok choy
- green salad

BLACKENED SALMON WITH CREOLE SAUCE GF — 29.75

oven-roasted sockeye salmon in a creole spiced cream sauce

served with

- green beans
- garlic butter baby potatoes
- green salad

LEMON HERB STEELHEAD TROUT GF DF — 33.50

lemon herb marinated steelhead trout filet

served with

- herb roasted potatoes
- grilled broccolini with olive oil & lemon
- green salad

GF gluten free DF dairy free VEG vegetarian V vegan N contains nuts

VEGGIE ENTRÉES

Minimum 4 Per Item

VEGAN YELLOW CURRY GF V — 28.50

tofu, red pepper, cauliflower, onions, in a lemongrass coconut curry sauce with cilantro

served with

- bay leaf scented jasmine rice
- green salad

TERIYAKI TOFU GF V — 28.00

tofu, eggplant, broccoli and peppers in gluten free teriyaki sauce

served with

- ginger miso slaw
- sesame green onions sushi rice

SHAWARMA KING OYSTER GF V — 28.75

grilled shawarma spiced king oyster mushroom

served with

- jewelled rice
- kale & chickpea salad
- pita
- toum

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VEGGIE ENTRÉES

Minimum 6 Per Item

VEGETARIAN ENCHILADAS VEG — 26.50

black beans, peppers, onion, tomato, nacho cheese wrapped in flour tortillas

served with

- achiote rice
- corn & black bean salad
- sour cream
- salsa

VEGETABLE SOUVLAKI VEG — 28.00

grilled skewered marinated vegetables

served with

- grilled parmesan pita bread
- herb rice pilaf
- greek salad
- house-made tzatziki
- lemon wedge

LET'S EAT • LET'S EAT • LET'S EAT •

NOTE

all entrées are served hot and available buffet style or individually packaged

- **individual packaging** (+4.99 per person)
- **individual salads** (+1.00 per person)

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SNACKS

SWEET SNACKS

Minimum 4 Per Item

ASSORTED COOKIES — 5.25

chocolate chip / earl grey biscoff / orange double chocolate chip

CHOCOLATE DIPPED GRANOLA BAR (GF) (V) (N) — 5.50

vegan chocolate dip, flax seeds, almonds, dried fruits,
gluten free oats, maple syrup

POWER BALL (GF) (V) (N) — 6.00

vegan protein powder, toasted walnut, raisin, coconut (three per serving)

CHOCOLATE CHIA ENERGY BAR (GF) (V) (N) — 5.50

almonds, chia seed, walnuts, coconut, dates

RASPBERRY & LIME MERINGUE COOKIE (GF) (V) — 4.25

vegan raspberry and lime meringue topped with raspberry powder

ESPRESSO BROWNIE (VEG) — 5.50

rich fudge espresso brownie

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SWEET SNACKS

Minimum 4 Per Item

KALAMANSI & STRAWBERRY MINI CROISSANT **6.00**

kalamansi strawberry creme anglaise, lime meringue

CHOCOLATE & SALTED CARAMEL MINI CROISSANT **6.00**

rum chocolate ganache, salted caramel, ganache montee

BLACK SESAME & MATCHA MINI CROISSANT **6.00**

black sesame creme patissiere, matcha namekala



GF gluten free DF dairy free VEG vegetarian V vegan N contains nuts

SAVOURY SNACKS

Minimum 4 Per Item

VEGETABLE GRAB & GO (GF) (VEG) — **9.75**

assortment of vegetables such as carrots, radish, cherry tomatoes, cucumber and broccoli. Served with house-made tzatziki dip

POPCORN WITH NUTRITIONAL YEAST (DF) (V) — **4.00**

Organic popcorn dusted with nutritional yeast

ROOT VEGETABLE CHIPS (V) — **120.00**

root vegetable chips served with vegan roasted garlic and herb dip (served 8-10 people)

GOCHUGARU-SPICED EDAMAME (V) — **15.00**

CRISPY SMOKED PAPRIKA CHICKPEAS (V) — **15.00**

CHICKEN AND FENNEL SAUSAGE ROLLS — **14.00**

SAVOURY CHEF TRAIL MIX (VEG) (N) — **15.00**

(GF) gluten free (DF) dairy free (VEG) vegetarian (V) vegan (N) contains nuts


BOARDS &
PLATTERS

MEAT & CHEESE

Three Sizes Available

MIXED GRAZING BOARD — 250.00

Includes

- assorted cheeses
- charcuterie
- grilled vegetables
- crudite
- mustard
- olives
- pickled vegetables
- fruit
- bread
- breadsticks

CHEESE BOARD VEG N — 120.00 / 260.00 / 400.00

Includes

- soft cheese
- hard cheese
- goat cheese
- blue cheese
- lavender-infused honey
- fresh fruit
- dried fruit
- preserves
- bread
- crackers

CHARCUTERIE BOARD DF — 110.00 / 240.00 / 370.00

Includes

- assorted sausage
- assorted salamis
- terrine
- olives
- grainy mustard
- pickles
- bread
- crackers

NOTE

gluten free crackers available by request (three sizes available)
+15.00 / 30.00 / 45.00

GF gluten free DF dairy free VEG vegetarian V vegan N contains nuts

FRUIT & VEGETABLE

Three Sizes Available

VEGETABLE CRUDITE GF VEG

75.00 / 130.00 / 200.00

Includes

- carrots
- cucumbers
- cauliflower
- mixed peppers
- cherry tomatoes
- roast garlic hummus
- tzatziki

SEASONAL FRUIT PLATTER GF V

60.00 / 100.00 / 160.00

Includes

- fresh melons & fruits
- berries
- grapes

VEGAN PLATTER V N

140.00 / 300.00 / 460.00

Includes

- roast garlic hummus
- vegan french onion dip
- vegan cheese selection
- grapes
- berries
- cucumber
- tomato
- candied walnuts
- bread
- crackers

GF gluten free DF dairy free VEG vegetarian V vegan N contains nuts

SPECIALTY PLATTERS

Three Sizes Available

COASTAL PLATTER (GF) — 150.00 / 240.00 / 360.00

Includes

- tuna tataki
- chilled prawns
- cocktail sauce
- seared scallops
- candied salmon
- crab dip
- wakame salad
- grilled lemon

MEDITERRANEAN SKEWER PLATTER (GF) — 150.00 / 240.00 / 360.00

Includes

- chicken souvlaki
- Moroccan beef
- herb prawns
- dolmades
- tzatziki

VEGAN PLATTER (V) (N) — 140.00 / 300.00 / 460.00

Includes

- roast garlic hummus
- vegan french onion dip
- vegan cheese selection
- grapes
- berries
- cucumber
- tomato
- candied walnuts
- bread
- crackers

(GF) gluten free (DF) dairy free (VEG) vegetarian (V) vegan (N) contains nuts


DESSERT

TARTS & CAKES

Minimum 12 Per Item

ASSORTED DESSERTS (N) — 7.50

chef's choice of lemon tart, chocolate tart, seasonal tart, blueberry cheesecake, opera cake, hazelnut mousse cake, seasonal cake, macaron

GIANDUJA MOUSSE CAKE (N) — 4.00

layers of chocolate sponge cake, hazelnut chocolate crunch, rich dark chocolate ganache, creamy gianduja mousse

BLUEBERRY CHEESECAKE — 3.50

graham base with blueberry jelly and cheesecake mousse

MANGO AVOCADO TART — 4.50

vanilla tart, avocado mango cheesecake, pineapple jelly, lime & chipotle pepper mascarpone chantilly

HONEY & BLOOD PEACH CAKE (N) — 4.00

layers of almond dacquoise, pistachio praline, blood peach creme mousseline, honey cream

RASPBERRY CHOCOLATE CUPCAKE (N) — 3.75

marzipan chocolate cupcake baked with fresh raspberry, topped with chocolate chantilly

GF gluten free · DF dairy free · VEG vegetarian · V vegan · N contains nuts

SQUARES BARS & COOKIES

Minimum 12 Per Item

ESPRESSO BROWNIE VEG — **5.50**

rich fudge espresso brownie

ASSORTED COOKIES — **5.25**

Chocolate Chip / Earl Grey Biscoff / Orange Double Chocolate Chip

VEGAN OATMEAL COOKIE V — **4.00**

NANAIMO BAR VEG — **5.50**

graham crumb chocolate coconut base with a creamy
custard layer and topped with chocolate ganche

LEMON CHEESECAKE BAR VEG — **5.50**

citrus lemon curd on top of a baked cheesecake

GF gluten free DF dairy free VEG vegetarian V vegan N contains nuts

GLUTEN FREE

Minimum 12 Per Item

ROSE & LYCHEE MACARON GF N — **3.25**

rose shell filled with lychee buttercream

EARL GREY MACARON GF N — **3.25**

vanilla macaron with earl grey chocolate ganache

PIÑA COLADA MACARON GF V N — **4.25**

vegan macaron filled with pineapple, lime coconut cream

COCONUT & FRESH BERRY PAVLOVA GF V — **6.00**

vegan meringue filled with coconut cream and fresh berries

RASPBERRY CHOCOLATE CUPCAKE GF V — **3.50**

vegan chocolate cupcake with vegan raspberry and buttercream

LEMON TART GF V — **4.50**

flaky gluten free tart with creamy lemon curd top vegan meringue

RASPBERRY & LIME MERINGUE COOKIE GF V — **4.25**

MINI IMPOSSIBLE CHOCOLATE CHIP GF V — **3.50**

GF gluten free DF dairy free VEG vegetarian V vegan N contains nuts


BEVERAGES

CANS & BOTTLES

BOYLAN BOTTLING CO. **4.25**

choice of: root beer or tangerine orange cream

DUCHESSDRY NON-ALCOHOLIC **5.00**

choice of: lemon drop or margarita

FENTIMANS **4.50**

choice of: club soda, tonic water, ginger beer, cola or rose lemonade

FLAVOURED SAN PELLEGRINO **3.85**

choice of: limonata, aranciata, melograno e arancia or pompelmo

FRUIT JUICE **3.50**

choice of: orange, apple or grapefruit

GOODDRINK **4.00**

choice of: blackberry spritzer or mango iced tea

ASSORTED POP **3.25**

choice of: coke, diet coke, ginger ale, club soda or tonic water

CANS & BOTTLES

SPARKLING WATER — **3.00 / 8.00**

choice of small (330ml) or large (750ml)

STILL WATER — **4.00 / 8.00**

choice of small (473ml) or large (750ml)

JUICE TRUCK COLD PRESSED JUICE — **6.50 / 10.50**

choice of: the turmeric, the red, skin deep or the remedy
small (230ml) or large (500ml)

JUICETRUCK • JUICETRUCK • JUICETRUCK •

NOTE

Juice Truck cold pressed juices

for all orders, we require 72 business hours notice.
the minimum order is six for the 500ml and 12 for 230ml.

COFFEE & TEA

DRIP COFFEE / CAFFE UMBRIA GUSTO CREMA **34.99**

10 cup air-pot

DRIP DECAF / CAFFE UMBRIA DECAF **34.99**

10 cup air-pot

TEA **34.99**

10 cup air-pot

HOT CIDER **36.00**

choice of apple or cranberry served in a 10 cup air-pot

HOT CHOCOLATE **36.00**

house-made hot chocolate served in a 10 cup air-pot



NOTE

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info@savourychef.com

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