

CORPORATE CATERING @ UBC ROBSON SQUARE

FALL/WINTER 2023



SAVOURY CHEF

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Delivery Hours & Fees

A delivery fee of \$30 applies on all orders less than \$300.

Delivery hours are from 7:00am through 6:00pm, Monday to Saturday.

Orders on Sundays have a minimum spend of \$2,500 per service.

Ordering Timeline

Your Event Planner will require your preliminary order 2 weeks before the event.

Final details are due at 12:00pm on the Tuesday of the week prior to your event.

BEVERAGE

Beverages

Regular Coffee, Decaf or Tea

10 cups. 35.50
60 cups. 179.99

Cider

10 cups 42.00

Hot Chocolate

10 cups 42.00

Cold Assorted Beverages

Assorted soda, spritzers, juice, and bottled water

3.75

Fruit Juice - 355ml

apple, orange or assorted

3.75

Assorted Pop

Selection of Coke, Diet Coke, Sprite, Ginger Ale

3.75

San Pellegrino Spritzers

4.00

Earth Water - Small

sparkling or still

4.50 per person

*net profits committed to UN World Food Programme

Juicetruck Signature Juices

The Tumeric

Pineapple, orange, carrot, turmeric, ginger and lemon

The Red

Beet, carrot, apple, lemon, dandelion and parsley

Skin Deep

Strawberry, kiwi, apple, lemon

The Remedy

Cucumber, pineapple, kale, ginger and mint

230 ml. 6.05

500 m. 12.00



BREAKFAST

Pastries

Continental Breakfast

Assorted muffins, scones, croissants,
jam and butter served with a seasonal fruit platter
16.60 per person (min 4)

Assorted Breakfast Pastries

Butter croissant, chocolate croissant, scone, muffin, cake loaf
6.85 per piece (min 4)

Savoury Scones

Cheese and basil, jalapeno and corn, pork floss with green
onion
6.55 each (min 4)

House-Made Muffins

Blueberry lemon, double chocolate, banana coffee bran
5.75 each (min 4)

Cinnamon Rolls

Regular or raisin
6.30 each (min 4)

Croissants

Butter croissant, chocolate croissant, hazelnut croissant,
raspberry danish
7.65 per piece (min 4)

Breakfast Loaf

Banana craisin with flax seed, earl grey apple
5.75 each (min 4)

Breakfast Cookies

Organic granola, almond butter,
cocoa powder, maple syrup
*gluten free + vegan
6.00 each

Gluten Free Pastries

Available in muffins, loaves, scones
or an assorted section
7.40 each (min 4)

Continental

Seasonal Fresh Fruit

Assorted Platter
A selection of melons, grapes
and berries
10.15 per person (min 4)

Skewer

3.30 small (min 6)
4.95 large (min 6)

Fruit Cups

8 oz fruit cup
8.25 / cup (min 6)

Yogurt Parfait

Greek yogurt, Terra Breads granola, house-made
fruit coulis and fresh berries
10.20 each (min 4)

Chia Seed Pudding

Chia seed, hemp hearts, cocoa powder, maple
syrup, gluten free oats, almond milk and
blueberries
10.20 each (min 4)



BREAKFAST

Sandwiches & Wraps

Sausage and Egg Sandwich

Free range egg, house-made sausage, potato patty, cheddar cheese, special sauce

Bacon and Egg Sandwich

Free range egg, house-smoked bacon, potato patty, cheddar cheese, special sauce

Tempeh 'Bacon' and Egg Sandwich

Free range egg, avocado, black bean spread, smoked Gouda cheese, salsa, rosti potato on a brioche bun

13.30 each (min 4)

Ham and Cheese Wrap

Scrambled eggs, sliced ham, cheddar cheese, hash browns, tomato salsa

Chorizo and Black Bean Wrap

House-made chorizo, black beans, sweet potatoes, feta cheese, fresh salsa

Pesto Wrap (V)

Basil pesto, greens, broccoli, breakfast potatoes, Havarti cheese, fresh salsa

14.95 each (min 4)

Gluten free available (+3.50)

Egg white only available (+\$2.00)

Bowls

Huevos Rancheros

Two soft poached dark yolk eggs, seasoned black beans, rice, tomato salsa, pickled jalapenos, feta cheese and a grilled tortilla

Denver Omlette

Three dark yolk eggs, shaved ham, sauteed peppers, green onions, hash brown potatoes and cheddar cheese

Healthy Start

Two hard boiled eggs, sliced avocado, seasoned tomato slices, kale, broccoli, almonds and a raisin dressing

16.60 each (min 4)



LUNCH

Side Salads

Organic Green Salad

Mesclun greens, cucumber, carrot, cherry tomatoes, toasted sunflower seeds, shaved radish, citrus vinaigrette

Caesar Salad

Romaine, croutons, shaved parmesan and house-made, classic dressing

Couscous Salad

Sundried tomato, cucumbers, chickpeas, mint, lemon, arugula, feta, sun-dried tomato vinaigrette

Greek Salad

Cucumber, cherry tomato, peppers, red onion, romaine hearts, feta cheese, red wine vinaigrette

Power Salad

Broccoli, spinach, kale, quinoa, carrots, chickpeas, lentils, dried cranberries, toasted almonds, raisin vinaigrette

Beet Salad

Red and gold beets, candied walnuts, feta cheese, greens, herb vinaigrette

8.85 per person (min 4)

Bowls

Aburi Poke Bowl

Torched Ahi tuna, brown rice, greens, crab salad, corn, pickled cucumbers and house sauce
26.90 per person (min 4)

Buddha Bowl

Hummus, quinoa, shaved green and red cabbage, roasted sweet potato, cucumber, radish, snap peas and citrus vinaigrette
23.60 per person (min 4)

Grilled Pork Bowl

Marinated pork, vermicelli noodles, shaved cabbage, iceberg lettuce, carrot, cucumber, mint and a tamari truffle vinaigrette
25.80 per person (min 4)

Steak Taco Bowl

Grilled beef flatiron steak, iceberg lettuce, brown rice, corn & black beans, sliced avocado, fresh pico de gallo, pickled jalapenos and cilantro
26.90 per person (min 4)

Shawarma Bowl

Shawarma spiced chicken thigh, curry jasmine rice, grilled kale and tomato salad with herb yogurt
25.80 per person

Bali Bowl

Grilled tofu, shredded beet, cabbage, carrot, snap peas, avocado, sweet potato, black rice with a spicy peanut sauce
23.60 per person (min 4)



LUNCH

Sandwiches & Wraps

CLASSICS

Slow Roast Beef

AAA slow roast beef, lettuce, tomato, bread & butter pickles, Havarti cheese and horseradish aioli

Ham & Cheese

Shaved Johnston's Farm ham, lettuce, tomato, cucumbers, Swiss cheese and honey mustard sauce

Carved Turkey Sandwich

Sliced turkey breast, lettuce, tomato, red onion, Cheddar cheese, grainy Dijon aioli

Chicken Caesar Salad Wrap

Herb and garlic roast chicken breast, romaine lettuce, parmesan cheese and Caesar dressing

Chickpea Salad

Hummus, greens, alfalfa sprouts, cucumber, avocado puree, tomato and house-made coconut bacon

Power Wrap

Chopped broccoli, carrot, kale, lentils, quinoa, hummus with a citrus vinaigrette

15.15 each (min 4)

Combos

Classic Sandwich, Soup, Fruit & Cookie

Selection of sandwiches, choice of soup, seasonal fruit platter and house-made cookies

34.00 per person

Specialty Sandwich, Soup, Fruit & Cookie

Selection of sandwiches, choice of soup, seasonal fruit platter and house-made cookies

37.30 per person

SPECIALTY

Italian Sub

Genoa salami, mortadella, calabrese salami, red onion, iceberg lettuce, pickled peppers and Provolone cheese

Greek Chicken Wrap

Herb and garlic roasted chicken breast, lettuce, cucumber, tomato, red onion, olives and whipped feta and Greek dressing

Egg Salad

Dark yolk eggs, celery, onion, radish and spinach

Vegan Bahn Mi

Marinated tofu, pickled carrots and daikon, pickled jalapenos, cucumbers and cilantro

17.90 each (min 4)

Tea Sandwiches

An assortment of finger sandwiches including salmon and cucumber, roast beef, egg salad, ham and cheese
3.35 each

Classic Sandwich, Salad, Fruit & Cookie

Selection of sandwiches, organic green salad OR ginger miso slaw, seasonal fruit platter and house-made cookies

34.00 per person

Specialty Sandwich, Salad, Fruit & Cookie

Selection of sandwiches, organic green salad OR ginger miso slaw, seasonal fruit platter and house-made cookies

37.30 per person



AFTERNOON

Snacks

Power Balls

Vegan protein powder, toasted walnut, raisin and coconut
6.00 / 6 pieces

Hazelnut & Pecan Brownie

Moist chocolate brownie and candied hazelnut and pecan
5.10 each

Chocolate Dipped Granola Bar Vegan

Chocolate dip individually portioned granola bar with flax seed, almond, dried fruits, gluten free oats and maple syrup
6.20 each

Assorted Cookies

Chocolate chip, cranberry yogurt, white chocolate matcha
5.95

Chocolate Chia Energy Bar

Almonds, chia seed, walnuts, coconut and dates
6.20 each

Break Packages

Power Up

Vegan Power Balls
Chocolate Chia Energy Bar
9.20 per person (min 10)

Riposo

Antipasto platter including roasted and marinated seasonal vegetables, marinated bocconcini, mixed olives, toasted bread and crackers. Seasonal Biscotti (2 per person)
Assorted San Pellegrino Spritzers
23.25 per person (min 6)

Sweets

~ Cream Puffs ~

Coffee Caramel Choux Puff

Pina Colada Choux Puff

Hazelnut London Fog Choux Puff

5.50 each (min 12)

~ Cookies ~

Impossible Chocolate Chip

Cranberry Yogurt

White Chocolate Matcha

5.95 each (min 4)

Raspberry & Lemon Meringue

4.75 each

Vegan Oatmeal

5.95 each (min 4)

Coconut & Fresh Berry Pavlova

Vegan meringue filled with coconut cream and fresh berries
4.40 each (min 12)

Sweet Spot

Chef's seasonal selection of tarts & cakes such as lemon tart, chocolate tart, opera, blueberry cheesecake, vanilla white chocolate cake & macarons (2 pieces per person)
7.50 per person (min 10)

Grouse Grind

Vegetable Crudite with hummus and house-made tzatziki dips. Chocolate Chia Energy Bar
Power Balls (3 per person)
Juice Truck Juice (230 ml)
23.65 each (min 6)



PLATTER & CANAPE

Platters

Artisanal Charcuterie Board

A mixture of artisanal and house-made meats including sausages, salamis, terrines. Served with olives, grainy mustard, pickles and toasted bread
18.10 per person

Cheese Board

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
17.00 per person

Vegan Platter

Roast garlic hummus, vegan french onion dip, vegan cheeses (2), grapes, berries, cucumber, radish, tomato, candied walnuts served with an assortment of bread and crackers
21.10 per person

Antipasto Platter

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

Trio of Dips

Roast garlic hummus, caramelized onion dip and spicy black bean dip. Served with seasoned tortilla chips, pita crisps and toasted baguette
11.50 per person

Mezze Platter

Marinated halloumi cheese, pumpkin seed hummus, mixed olives, salami, cherry tomatoes, marinated cucumbers and dolmades. Served with toasted bread and crackers
15.60 per person

Ploughman's Meat & Bread Board

Honey ham, andouille sausage, cheddar cheese, greens, sliced tomatoes, olives, grainy mustard, bread and butter pickles, apple butter and sourdough baguette
15.90 per person

Vegetable Crudite Selection

A selection of carrots, cucumbers, cauliflower, mixed peppers and cherry tomatoes. Served with roast garlic hummus and house-made tzatziki 11.50 per person

Pacific Salmon Board

Cold smoked salmon, hot smoked salmon, double smoked sticks and candied nuggets. Served with herbed cream cheese, lemon preserve, red onion, capers and toasted bread and crackers
18.90 per person

Seasonal Fruit Platter

a selection of fresh melons, fruits, berries and grapes
10.40 per person

