



nest

CATERING & CONFERENCES

Catering Menu

Committed to creating
exceptional and sustainably
responsible experiences for
you and your guests

03 Breakfast

15 Plated

06 Coffee Break

18 Reception
Canapés

07 Lunch

20 Reception
Stations

10 Buffet

22 Chef Attended
Reception
Stations

14 Modest
Lunch

23 Beverages

Breakfast

Minimum 20 guests

THE BASIC

\$11

Chef's selection of assorted freshly baked breakfast bread and pastries *v*
Assorted breakfast pastries
Gluten-free muffin, vegan banana bread (20% of the order)
Served with butter / preserves
Freshly brewed organic fair trade coffee & selection of specialty tea

GRAB AND GO

\$12

Sausage, egg and cheese English muffin
OR
Bacon, egg and cheese English muffin
Freshly brewed organic fair trade coffee & selection of specialty tea

VEGAN GRAB AND GO

\$12

Vegan egg, sautéed peppers and onion, black bean, salsa, wrap
Freshly brewed organic fair trade coffee & selection of specialty tea

CONTINENTAL

\$21

Chilled juices
Chef's selection of assorted freshly baked breakfast bread and pastries *v*
Assorted breakfast pastries
Gluten-free muffin, vegan banana bread (20% of the order)
Served with butter / preserves
House roasted granola with raisins and almonds *v*
Individual fruit flavored and plain yogurt v gf
Seasonal fresh fruit and berries *ve gf*
Freshly brewed organic fair trade coffee & selection of specialty tea

Breakfast

Minimum 20 guests

VEGAN CONTINENTAL

\$21

Chilled juices
Banana bread *ve*
Individual vegan yoghurt parfait *ve*
Seasonal fresh fruit and berries *ve gf*
Freshly brewed organic fair trade coffee & selection of specialty tea
Oat milk

VEGAN BREAKFAST

\$30

Chilled juices
Vegan banana loaf *ve*
Individual vegan yoghurt parfait *ve*
Mushroom and cheddar stuffed omelet *ve*
Vegan bacon *ve gf*
Thyme and olive oil roasted tomatoes *ve gf*
Crispy breakfast hash with herbs and spices *ve gf*
Seasonal fresh fruit and berries *ve gf*
Freshly brewed organic fair trade coffee & selection of specialty tea
Oat milk

MORNING SUNRISE

\$26

Chilled juices
Chef's selection of assorted freshly baked breakfast bread and pastries *v*
Assorted breakfast pastries
Gluten-free muffin, vegan banana bread (20% of the order)
Served with butter / preserves
Scrambled farm fresh, free run egg with chives *v gf*
Crispy bacon (3 pcs) *OR* country style sausage (2 pcs)
Crispy breakfast hash with herbs and spices *ve gf*
Asiago and pesto roasted Roma tomatoes *v gf*
Seasonal fresh fruit and berries *ve gf*
Freshly brewed organic fair trade coffee & selection of specialty tea

Breakfast

Minimum 20 guests

THE HEALTHY START

\$30

Chilled juices
Individual granola parfait *v*
Egg frittata with peppers, onions and spinach *v gf*
Roasted baby red bliss potatoes with fresh herbs and extra virgin olive oil *ve gf*
Asiago and pesto roasted Roma tomatoes *v gf*
Gourmet chicken and apple sausage *gf*
Seasonal fresh fruit and berries *ve gf*
Freshly brewed organic fair trade coffee & selection of specialty tea

BREAKFAST ENHANCEMENT

Add on to the buffet

Minimum order of 2 dozen

Eggs Benedict | \$6
Soft poached egg on a toasted English muffin
Choose one:
Classic Canadian back bacon, hollandaise sauce
Royale BC smoked salmon, hollandaise sauce
Florentine sautéed shallots, spinach, hollandaise sauce
Sugar Waffle | \$6
Mixed fruit and berry compote, maple syrup
Pancake | \$4
Mixed fruit and berry compote, maple syrup
Steel Cut Oatmeal | \$10
maple syrup, brown sugar, mixed dry fruit and nuts
Hard Boiled Eggs | \$2
Assorted Bagels with Cream Cheese | \$5
Vegan Banana Bread | \$4.5
Gluten-Free Muffin | \$4.5
Mini Croissant | \$2.5
Individual Granola Parfait | \$7.5
Individual Diced Fruit and Berries Cup | \$6
Assorted Fruit Flavoured Yoghurt | \$3.5

Coffee Break

Minimum 20 guests

CHIPS & DIPS

\$10

[Chive sour cream, salsa, guacamole, corn chips, potato chips]

SWEET & SALTY

\$10

[Salted buttered popcorn (*v gf*), mixed pub nuts (*ve gf*), salted almond (*ve gf*)
Granola bar (*ve gf*), assorted dessert bars (*v*)]

MEDITERRANEAN MEZZE

\$19

[Hummus *ve gf*
Baba Ghanoush *ve gf*
Tzatziki *v gf*
Marinated olives (*ve gf*), soft thick pita (*ve*), crudité (*ve gf*), pita pocket chips (*ve*)]

DOMESTIC AND INTERNATIONAL CHEESE

\$14

[Selection of artisanal "Alexis De Portneuf" cheeses, crackers, gluten free crisps, rain coast crisps, grapes, strawberries, dried fruits & nuts, fruit preserve]

Order in increments of 20 guests

A LA CARTE

[**Blue Chip Cookie** | \$3.5
Blue Chip Gluten-Free Cookie | \$3.5
Blue Chip Vegan Cookies | \$3.5
Mixed Pub Snacks | \$5 / 100g
Seasoned Popcorn | \$5 / 100g
Assorted Whole Fruit | \$3
Seasonal Fruit & Berries | \$8
Crudité Platter with Basil Buttermilk Dressing & Hummus | \$9]

Lunch

Minimum 20 guests

SANDWICHES

\$14.5

Minimum 10 sandwich of each type

Maximum of 3 choice

- **Vine ripe tomato**, sliced bocconcini, basil pesto, balsamic glaze, arugula, on focaccia [v](#)
- **Roasted mediterranean vegetables**, provolone cheese, black olive hummus, on Kaiser Bun [v](#)
- **Smoked salmon bagel**, cream cheese, lettuce, red onion, capers, whole sesame bagel
- **Pesto roasted chicken**, provolone, thyme aioli, lettuce, cucumber, tomato on a whole wheat Kaiser
- **Smoked turkey**, cranberry aioli, havarti, lettuce, cucumber, tomato on cranberry loaf
- **Smoked ham**, aged cheddar, lettuce, tomato, dijon aioli on freshly baked croissant
- **Italian salami**, calabrese, capicollo, arugula, cheddar, spicy dijon aioli, on Portuguese bun

WRAPS

\$14.5

Minimum 10 wrap of each type

Maximum of 3 choice

- **Cornmeal crusted tempeh**, lettuce, tomato, cucumber, pickled vegetable, chili oil on a demi baguette [ve](#)
- **Shredded jackfruit**, homemade Kansas BBQ sauce, vegan cheese, lettuce, tomato, cucumber, red onion [ve](#)
- **Roasted butternut squash**, cranberry, citrus, lettuce, tomato, cucumber [ve](#)
- **Cajun spiced tofu**, avocado spread, creole dressing, garden greens, tomatoes, cucumber [ve](#)
- **Chickpea falafel**, black olive hummus, tahini sauce, kale, lettuce, onion, tomatoes, cucumber [ve](#)
- **Organic red and white quinoa**, avocado spread, roasted vegetables, spinach, cumin dressing [ve](#)
- **Gyro**: shawarma spiced chicken, tzatziki, lettuce, kachumber
- **Chipotle pulled pork**, black bean, sautéed onions and pepper, salsa, guacamole, chipotle dressing

Lunch

Minimum 20 guests

SIDE SALAD

\$7.5

Minimum 10 salad of each type

Maximum of 2 choice

- **Organic mixed greens**, shaved heirloom vegetables, fennel, mandarin orange, cranberry vinaigrette *ve gf*
- **Kale Caesar salad**, roasted garlic & anchovy dressing, parmesan, garlic crouton
- **Greek salad**, cucumber, tomatoes, onion, feta, olives, peppers, oregano dressing *v gf*
- **Pickled beet salad**, arugula, goat cheese, mirin vinaigrette *v gf*
- **Spinach salad**, onion, blue cheese, diced peach, cucumber, pumpkin seeds, lemon vinaigrette *v gf*
- **Orzo salad**, organic rainbow carrots, dill, basil, walnut, celery, lemon vinaigrette *v gf*
- **Potato salad**, onion, celery, peppers, mustard, bacon, mayonnaise

SET LUNCH

Minimum 10 sandwich/wrap of each type

Maximum 3 choice of sandwich/wrap

Maximum 2 choice of side salad

Menu 1 | \$25

Choice of sandwich or wrap

Choice of side salad

Blue Chip cookie *OR* chips *OR* dessert square *OR* whole apple *OR* banana

Bottled water or juice

Menu 2 | \$20

Choice of sandwich or wrap

Blue Chip cookie *OR* chips *OR* dessert square *OR* whole apple *OR* banana

Bottled water or juice

Lunch

Minimum 20 guests

LARGE MAIN SALADS

Minimum 10 salad of each type

Maximum of 3 choice

Asian Glass Noodle Salad *ve gf* | \$16

Tamarind marinated tempeh, edamame, cucumber, carrots, cherry tomatoes, purple cabbage, wasabi peas, toasted black and white sesame seeds, ginger soy vinaigrette

Superfood Salad *ve gf* | \$18

Kale, purple cabbage, roasted broccoli, roasted cauliflower, cherry tomatoes, shaved radish, quinoa, edamame mint hummus, pumpkin seeds, cranberry, lemon olive oil

Maple Chipotle Glazed Salmon *gf* | \$25

Organic Tuscan greens, shaved heirloom vegetables, shaved fennel, baby heirloom tomatoes, mandarin segments, crumble goat cheese, puffed wild rice, and raspberry vinaigrette

Greek Chicken Salad *gf* | \$22

Greek spiced chicken thigh, red onion, cucumber, tomatoes, peppers, romaine, kalamata olives, feta crumble, lemon oregano dressing

Southwest Chicken Salad *gf* | \$20

Cajun spiced chicken breast, spinach, peppers, red onion, cherry tomato, roasted corn, seasoned black bean, guacamole, lime crema, tortilla crisp, creole dressing

Buffet

Minimum 20 guests | Add bread roll and butter for \$2

HEALTHY LUNCH

\$42

Spinach salad, onion, blue cheese, diced peach, cucumber, cherry tomatoes, pumpkin seeds, sweet and sour sumac vinaigrette *v gf*

Organic quinoa salad, baby greens, roasted vegetables, edamame, green herb vinaigrette *ve gf*

EVOO and herb roasted **chicken breast**, sauce vierge, broccolini *gf df*

Lemon dill salmon, fennel orange slaw, orange glaze reduction *gf df*

Wild rice pilaf, with chickpea and vegetables *ve gf*

Herb roasted **root vegetables** *ve gf*

EVERYTHING VEGAN

\$42

Tuscan greens, shaved vegetables, pears, almonds, pumpkin seeds, puffed wild rice, raspberry vinaigrette *ve gf*

White bean and edamame salad, cherry tomatoes, roasted rainbow carrots, mint, dill, cranberries, vegan feta *ve gf*

Roasted pepper and **tomato soup** (*ve gf*), baguette croutons (*ve*)

Italian vegan loaf with house made marinara, fried basil, broccolini *ve gf*

Ratatouille stuffed tomatoes, red pepper coulis, black forbidden rice *ve gf*

Broccoli gratin with cashew mozzarella and panko with herbs *ve*

TASTE OF GREECE

\$40

Greek salad with crumbled feta and lemon oregano dressing *v gf*

Hummus (*ve gf*), **tzatziki** (*v gf*) with Greek thick **pita**

Spinach and cheese **spanakopita** (2 pcs) *v*

Greek spiced **roasted chicken thighs**, Greek tomato salsa with mint and dill *gf*

Moussaka, layers of eggplant, beef mince, tomato sauce and béchamel sauce

Dill rice *ve gf*

Buffet

Minimum 20 guests | Add bread roll and butter for \$2

TASTE OF ITALY

\$42

Kale Caesar salad, classic Caesar dressing, bacon bits, focaccia crouton

Roasted pepper and **tomato soup** (*ve gf*), baguette croutons (*ve*)

Italian seasoned **chicken thighs**, wild mushroom cream sauce, pesto drizzle, heirloom baby tomatoes, fried basil *gf*

Shrimp skewer, pepperonata, gremolata, roasted broccolini *gf*

Housemade roasted **vegetable lasagna**, tomato sauce, cream sauce *v*

Balsamic roasted **seasonal vegetables** *ve gf*

TASTE OF INDONESIA

\$42

Glass noodle, julienned vegetables, sweet and spicy sauce *ve gf*

Gado-gado salad, fried tofu, kale, cabbage, cucumber, tomatoes, carrots with spicy sauce *ve gf*

Udang saus padang, Indonesian style prawns with peppers and oyster sauce

Beef ren dang *gf*

Sambal goreng kentang, spicy fried potatoes with garlic, lemon basil and sambal *v gf*

Steamed **jasmine rice** with pandan leaves *ve gf*

TASTE OF INDIA

\$40

Kachumbar salad, cucumber, onions, tomatoes, Romaine, lemon dressing *ve gf*

Onion & kale pakora, tamarind chutney

Poppadum (*ve*) / **naan** (*v*) / **boondi raita** (*v*)

Basmati pulao with cumin *ve gf*

Mutter paneer, Indian style pressed cheese curd, green peas, almond cashew gravy, saffron *v gf*

Butter chicken, tandoori marinated chicken, creamy tomato sauce *gf*

Buffet

Minimum 20 guests | Add bread roll and butter for \$2

TASTE OF BRITISH COLUMBIA

\$42

Pickled “BC” **beet salad**, Surrey Farms arugula, “Goats Pride Dairy” goat cheese, mirin vinaigrette *vgf*

Organic local **mixed greens**, “UBC Farm’s” shaved heirloom vegetables, Local blueberries, toasted almonds, “Langley Honey Bee Centre” honey vinaigrette *vgf*

“Rosstown Farms” **roasted chicken breast**, roof top herbs, roasted peppers, pan jus

“63 Acre” **beef chuck short ribs**, demi glaze, local farm broccolini and gem tomatoes

“Emma Lea Farm” **roasted baby potatoes**, rosemary, garlic, smoked paprika

Roasted local **root vegetables**, rooftop herbs

TASTE OF JAPAN

\$42

Spinach salad, shaved vegetables, ginger soy vinaigrette *ve*

Miso soup, tofu, seaweed *ve*

Pork katsu, katsu sauce

Salmon teriyaki, sesame, green onion

Steamed **seasonal vegetables** with gomaе dressing

Steamed **Japanese rice**

Buffet

Minimum 20 guests | Add bread roll and butter for \$2

MAKE YOUR OWN BURGER BAR

\$25

Tuscan greens, shaved vegetables, pears, almonds, pumpkin seeds, puffed wild rice, chef choice dressing *ve gf*

Potato salad, bacon, red onion, gherkin, celery, grainy mustard, green onion

All beef patty, steak spice

OR

Impossible burger *ve gf*

Brioche bun, sliced cheddar, sliced Swiss, sliced tomatoes, sliced red onion, butter lettuce

Kosher pickle, tomato ketchup, dijon mustard, mayonnaise, relish

Individually packed potato chips (upgrade to fries or potato wedges for \$2)

DESSERTS

Add on to the buffet

Sliced Seasonal Fruit Platter *ve gf* | \$8

Homemade Gluten Free Brownies *v gf* | \$4

Blue Chip Cookies *v* | \$3.5

Chef's Selection of Dessert Squares *v* | \$3.5

Assorted Cheese Cakes *v* | \$5

Mango Pudding with Coconut Cream *ve gf* | \$6

Assorted Tarts and Pies | \$5

Modest Lunch for a Petite Budget

Minimum 20 guests

ROMAN CLUB

\$22

Kale Caesar salad, roasted garlic & anchovy dressing, parmesan, garlic crouton

Baked penne, sour cream alfredo sauce, onion, peppers, spinach, parmesan

Garlic Bread (1 pc)

ATHENS CLUB

\$27

Greek salad, cucumber, tomatoes, onion, feta, olives, peppers, oregano dressing *v gf*

Greek spiced **roasted chicken thighs** (1 ea), Greek tomato salsa with mint and dill *gf*

Dill rice *ve gf*

DELHI CLUB

\$27

Kachumbar salad, cucumber, onions, tomatoes, Romaine, lemon dressing *ve gf*

Butter chicken, tandoori marinated chicken (5oz), creamy tomato sauce *gf*

Basmati pulao with cumin *ve gf*

Naan (1/2)

VANCOUVER CLUB

\$30

Organic mixed greens, shaved heirloom vegetables, fennel, mandarin orange, cranberry vinaigrette *ve gf*

Maple grainy mustard marinated and **roasted salmon** (5oz)

Roasted baby potatoes with garlic, thyme and rosemary

Seasonal vegetables with herbs

LOUISIANA CLUB

\$21

Crispy fried boneless **chicken leg**

Buttermilk and Louisiana spices marinated **chicken leg**

Spiced **potato wedges**, ketchup, hot sauce, coleslaw

Plated

Minimum 20 guests | Cloth napkins and water service included

MENU 1

\$55

Appetizer | Organic Tuscan Greens *ve gf*

Shaved heirloom vegetables, shaved candy cane beets, orange segments, candied walnut, orange reduction vinaigrette

Entree | Herb Roasted Chicken Supreme *gf*

Yukon gold mash with garlic confit, baby vegetables, jus

Dessert | NY Style Cheese Cake

Banana foster, raspberry coulis, fresh berries

MENU 2

\$60

Appetizer | Textures of Beet *v*

Sous-vide yellow beet with orange juice and dill, poached and pickled red beet with coriander seed, fennel and mustard, quick pickled candy cane beet shavings, beet puree, powdered beetroot, fried goat cheese

Entree | Miso Orange Glazed Salmon

Yukon gold potato hash with goat cheese and peppers, broccolini, orange-infused butternut squash puree, fresh orange segments, lemon beurre blanc

Dessert | Lava Molten Cake *gf*

Almond hazelnut soil, ice cream, coffee caramel sauce

Plated

Minimum 20 guests | Cloth napkins and water service included

MENU 3

\$65

Appetizer | Caesar Salad

Heart of romaine, homemade Caesar dressing, anchovy fillet, freshly shaved grana padano, parmesan crisp, crispy bacon

Entree | Red Wine Braised Beef Short Rib

Yukon gold mashed potatoes with confit garlic, baby vegetables, confit tomatoes, tobacco onion, red wine jus

Dessert | Reinvented Smores

Graham tart, minted chocolate cremeaux, torched meringue, salted caramel sauce

MENU 4

\$79

Soup | Butternut Squash Veloute *vgf*

Roasted butternut squash, chives, crème fraiche, herb oil

Appetizer | Crisp Pork Belly, Pan Seared Scallop *gf*

Parsnip puree, confit heirloom tomatoes, pickled slaw, plum sake glaze

Entree | Pan Seared Sablefish *gf*

Wild mushroom ragout with chorizo, white wine braised mussels, fingerling potatoes, rainbow carrots

Dessert | White Chocolate and Crème Fraiche Panna Cotta

Raspberry consommé, kaddafi birds nest, micro basil

Plated

Minimum 20 guests | Cloth napkins and water service included

VEGAN MENU 1

\$55

Appetizer | Arugula Salad *gf*

Shaved heirloom vegetables, shaved candy cane beets, baby gem tomatoes, candied walnut, toasted pumpkin seed, roasted pear, balsamic dressing

Entree | Vegan Loaf *gf*

Olive oil and herb whipped yukon gold potatoes, fire roasted red pepper and tomato coulis, charred broccolini with citrus, micro cress

Dessert | Mango Panna Cotta *gf*

Cointreau macerated strawberries with mint, raspberry coulis

VEGAN MENU 2

\$60

Starter | Arugula Salad *gf*

Shaved heirloom vegetables, shaved candy cane beets, baby gem tomatoes, candied walnut, toasted pumpkin seed, roasted pear, balsamic dressing

Appetizer | Mushroom Scallops *gf*

King oyster mushroom, vegan butter glazed asparagus, balsamic caviar, red pepper jus

Entree | Ratatouille Stuffed Tomatoes *gf*

Forbidden rice, truffle infused green pea veloute, charred broccolini, herb oil

Dessert | Mango Panna Cotta *gf*

Cointreau macerated strawberries with mint, raspberry coulis

Reception Canapés

Minimum 3 dozen per item | Maximum 5 choice including cold, hot & sweet

COLD CANAPÉS

Baby bocconcini and heirloom cherry tomato skewer with basil, balsamic glaze *v gf*

\$45 per dozen

Baby Beet, goat cheese mousse, orange segment, micro cress on charcoal barquettes *v*

\$60 per dozen

Smoked sockeye salmon, whipped cream cheese, caviar, dill, mini blini

\$60 per dozen

Togarashi crusted albacore tuna, Japanese aioli, tobiko, micro cilantro *gf*

\$62 per dozen

Ahi tuna tartare, avocado mousse, citrus zest in sesame cone

\$64 per dozen

HOT CANAPÉS

Mini quiche with spinach, pepper and goat cheese *v*

\$65 per dozen

Wild mushroom arancini, truffle thyme aioli, micro basil *v*

\$60 per dozen

Vegan meatless balls, san marzano sauce, vegan mozza, micro basil *ve gf*

\$60 per dozen

Mini onion and kale pakora, tamarind chutney *ve gf*

\$48 per dozen

Spinach and cheese mini spanakopita, tzatziki dip *v*

\$48 per dozen

Thai chicken skewer, spicy peanut sauce, crispy onion

\$60 per dozen

Thai crab cake, yogurt tartare sauce

\$65 per dozen

Reception Canapés

Minimum 3 dozen per item | Maximum 5 choice including cold, hot & sweet

HOT CANAPÉS

Crispy pork belly, quick pickled radish and carrot, apple glaze in colourful baskets *gf*

\$70 per dozen

Ancho braised short rib, corn puree, queso fresco, pico de gallo *gf*

\$68 per dozen

SWEET CANAPÉS

Red berry filled mini beignet

\$60 per dozen

Chocolate mousse in mini chocolate tart, raspberry

\$60 per dozen

Mini petites fours

\$60 per dozen

Assorted macarons de Paris

\$60 per dozen

Chocolate dipped cheesecake lollipop

\$65 per dozen

Reception Stations

Minimum 20 guests

DOMESTIC AND INTERNATIONAL CHEESE

\$14

Order in increments of 20 guests

Selection of artisanal “Alexis De Portneuf” cheeses, crackers, gluten free crisps, rain coast crisps, garnished with grapes, strawberries, dried fruits & nuts, apricot preserve

SMOKED AND CURED MEATS

\$15

Salami, calabrese, capicollo, prosciutto, honey ham, wine chorizo (30g of each meat)
Selection of mustard, pickles, olives, grana padano, baguette crisps

SEAFOOD PLATTER

\$19

Smoked salmon, BBQ salmon, candied salmon, pepper crusted mackerel, poached prawn (2 pcs), lemon, dill, capers, cocktail sauce, Marie Rose sauce (30g of each fish) *gf*

MEDITERRANEAN MEZZE

\$19

Hummus (*ve gf*), baba ghanoush (*ve gf*), tzatziki (*v gf*)
Marinated olives (*ve gf*), soft thick pita (*ve*), crudité (*ve gf*), pita pocket chips (*ve*)

SLIDER STATION

\$16.5

Order in increments of 12 guests

1 of each type per person, total 3 pcs
Portobello: grilled portobello, arugula, brie, citrus aioli
Albacore tuna: pepper crusted tuna, wasabi aioli and spinach goma-ae
Pulled pork: chipotle apple braised pork, citrus chipotle aioli, pickled slaw

Reception Stations

Minimum 20 guests

FLATBREAD STATION

Minimum 6 order of each type

Maximum 2 choice

Roasted mediterranean vegetables, tomato sauce, vegan mozzarella, balsamic drizzle *ve* | \$12

Pesto spread, baby gem tomatoes, bocconcini, basil *v* | \$14

Wild mushroom, goat cheese crumble, pesto drizzle, arugula *v* | \$15

Italian salami, smoked cheddar, prosciutto, shaved parmesan | \$15

MAKE YOUR OWN POUTINE

\$12

French fries, beef gravy, vegetarian gravy, cheese curd, green onion, grated cheddar

HONOUR ROLL SUSHI PLATTER

\$125

Total of 106 pcs of sushi & rolls per order
(Good for 15 people)

Only available Monday - Friday

Caterpillar Roll, Philadelphia Roll, Mango Crunch Roll, California Roll, House Roll, Chicken Teriyaki Roll, Salmon Maki, Tuna Maki, Kappa Maki, Salmon Nigiri, Tuna Nigiri, Ebi Nigiri

Gari ginger, wasabi, soy sauce, chopstick

KYOTO SUSHI PLATTER

\$50

Total of 56 pcs of sushi & rolls per order
(Good for 5 people)

Only available Monday - Friday

California Roll, Chicken Teriyaki Roll, Yam Tempura Roll, Avocado Roll, Salmon Maki, Tuna Maki, Kappa Maki

VEGAN SUSHI PLATTER

\$70

Total of 50 pcs of sushi & rolls per order
(Good for 5 people)

Only available Monday - Friday

Yam Tempura Roll, Mango & Avocado Roll, Vegetable Roll, Avocado Roll, Kappa Maki, Inari

Chef Attended Reception Stations

Minimum 20 guests | Add on to the buffet

PASTA STATION

\$20

Penne, rigatoni, orecchiette
Tomato marinara, alfredo, pesto cream
Onion, garlic, mixed seafood, mixed vegetables,
mixed mushroom, braised short rib
Grana padano, fresh basil, heirloom baby
tomatoes, spinach, arugula

CANADIAN “AAA” STRIPLOIN

\$22

Order in increments of 30 guests

Slow roasted striploin, served with assorted
mustard, horseradish, tobacco onion, mini bun,
thyme jus

SALMON COULIBIAC

\$20

Order in increments of 20 guests

Whole fillet of salmon seared and crusted with
roasted peppers, sautéed spinach and wild rice;
wrapped with puff pastry and slow baked
Served with béarnaise sauce, creamed horseradish

ROASTED LEG OF LAMB

\$20

Order in increments of 20 guests

Rosemary, mustard and garlic marinated leg of lamb
Thin pita, tzatziki, shaved onion salad with parsley
and mint

CARVING STATION ENHANCEMENTS

Add on to the carving station

**Herb and smoked paprika roasted baby red bliss
potato** | \$6
Creamy mashed potato | \$6
Yorkshire pudding | \$5
**Roasted root vegetables with aged balsamic
glaze** | \$8

Beverages

DRINKS & REFRESHMENTS

Soft drinks available upon request

Conference-style water stations

serves 40 | \$40 per container

Infused water station

(mint & cucumber, rainbow citrus)

serves 40 | \$60 per container

Water service

serves 6 | \$10 per pitcher

Pot of freshly brewed organic fair trade coffee

serves 8-10 | \$25 per pot

Conference urn of coffee

serves 50 | \$105 per urn

Pot of organic tea

(assortment of organic natural teas)

serves 8-10 | \$25 per urn

Conference urn of tea

serves 50 | \$105 per urn

Chilled fruit juices

(orange, apple) and/or bottled water

\$2.75 per person

Specialty soft drinks

(plain & flavoured sparkling water)

\$3.5 per person

Fruit punch

serves 40 | \$95 per serving

House-made iced tea and/or lemonade

serves 40 | \$80 per serving

Beverages

SPIRITS & BEERS

Bar prices are subject to 18% service charge, 10% liquor PST and 5% GST

Standard Bar | 1oz \$8

Smirnoff Vodka

Gordon's Gin

Seagram's V.O. Whisky

Bacardi White/Dark Rum

Premium Bar | 1oz \$9.5

Ketel One Vodka

Bombay Sapphire

Crown Royal

Havana Club Anejo Reserva

Johnny Walker

El Jimador Reposado

Local Beer | \$8 per bottle (330ml)

33 Acres Brewing Co.

Sunshine - French Blanché (Wheat)

Ocean - West Coast Pale Ale

Life - California Common (Lager)

Molson Canadian

Premium Beer | \$9.5 per bottle (330ml)

Heineken

Nude Vodka Soda | \$8 per can (355ml)

Lonetree Cider | \$8 per can (355ml)

Beverages

WINES

All wine bottles are 750ml

Sparkling Wine

La Scala Spumante

\$40 per bottle | \$8 per glass (5oz)

Gray Monk, Odyssey White Brut, British Columbia VQA

\$69 per bottle

House Wine

Peller Estates, Sauvignon Blanc or Cabernet Merlot, British Columbia VQA

\$40 per bottle | \$8 per glass (5oz)

White Wine

Sandhill, Pinot Gris, British Columbia VQA

\$51 per bottle

Red Rooster, Chardonnay, British Columbia VQA

\$53 per bottle

Gray Monk, Riesling, British Columbia VQA

\$53 per bottle

Babich, Sauvignon Blanc, New Zealand

\$58 per bottle

Red Wine

Sandhill, Merlot, British Columbia VQA

\$51 per bottle

Red Rooster, Merlot, British Columbia VQA

\$53 per bottle

Gray Monk, Pinot Noir, British Columbia VQA

\$56 per bottle

Frescobaldi, Bordeaux, France

\$55 per bottle

Rose Wine

Copper Moon, British Columbia

\$40 per bottle

Stone Road Vineyard, British Columbia

\$40 per bottle

Gray Monk, Latitude 50 Rose, British Columbia VQA

\$49 per bottle

Beverages

SIGNATURE COCKTAILS

\$10.5 per glass

Minimum order of 20 glasses each

Mojito

1oz white rum, lime juice, simple syrup, muddled mint, soda and garnish with lime wheel/mint sprig

Lime Margarita

1oz tequila, bar lime mix, garnish with salt rim and lime wedge

West Coast Sunset

1oz vodka, orange, ginger ale and grenadine garnish with orange slice

Aperol Spritz

1oz Aperol, 3oz sparkling wine, topped with soda water

Mimosa

2.5oz sparkling wine, 0.5oz Soho lychee, 0.25oz triple sec, orange juice

MOCKTAILS

\$5 per glass

Minimum order of 20 glasses each

Mocktails can be ordered and made individually at the bar. Should it be ordered without a bar, it will be served at a station (entire order pre-made OR individually built by order TBC).

Additional labour to be charged for passing. If passed along with Signature Cocktails labour will not be charged.

Mojito

Lime juice, simple syrup, muddled mint, soda and garnish with lime wheel/mint sprig

Strawberry Mint Lemonade

Lemonade, mint, strawberries, splash of soda water and garnish with strawberry and mint sprig

Shirley Temple

Orange juice, lemon-lime soda, grenadine and garnish with orange slice

Roy Rogers

Orange juice, cola, grenadine, and garnish with orange slice

Note: Shirley Temple and Roy Rogers can be requested together to make up the minimum order of 20 glasses since the difference is only the soda used. While the Roy Rogers may not look the prettiest in colour, we want to offer it in conjunction with the Shirley Temple as they both have masculine and feminine connotations.

Beverages

ALCOHOLIC PUNCH

\$190

Serves 20

Served at a staff attended station or at the bar. Depending on the size of order, it will either be served in 1-litre carafes (4 per gallon) that are chilled in our ice buckets (that we use for beer, juice, pops) or in dispensers.

Additional labour to be charged for passing.

White Sangria

3oz wine, 0.5oz liquor, pineapple, apple juice, garnish with orange and lemon slice

Red Sangria

3oz red wine, 0.5oz liquor, orange, cranberry, garnish with orange and lemon slice

Champagne Punch

3oz wine, 0.5oz triple sec, peach juice, orange juice


OTHER

S. Martinelli & Co | \$18 per bottle
Sparkling cider

BAR MINIMUM

Bar minimum \$400 (exclusive of gratuity and applicable tax) for every 50 guests, for up to 4 hours of bar service. Bar minimum to increase by \$100 for every additional hour after 4 hours of service for every 50 guests.



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