



EDGE  
CATERING

# EDGE BUTLER SERVICE



SEASONALLY FOCUSED  
LOCALLY + SUSTAINABLY DRIVEN  
CRAFTED WITH PASSION

# HOW IT WORKS

Created by Edge, our new Butler Service is the ultimate dining experience. Begin with a plated salad and starter, then tableside served dinner entrées, and finish with a plated dessert. All are served to you by the Edge team. Price per person, exclusive of staff, rental items, gratuities and taxes.

**Menus starting at \$75 PP**

See us in action

<https://www.edgecatering.ca/edge-butler-service>

The following guide indicates dietary restrictions:

DAIRY FREE 

GLUTEN FREE 

VEGAN 

VEGETARIAN 



Proud supporters of Ocean Wise sustainable seafood

[events@edgecatering.ca](mailto:events@edgecatering.ca)

[www.edgecatering.ca](http://www.edgecatering.ca)

[@edgecaters](https://www.instagram.com/edgecaters)





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# PLATED STARTERS

## BEET TARTARE

curry vegan yogurt, red sorrel,  
pickled mustard seed, taro chips,  
Belgian endive



## ROASTED HEIRLOOM

### CARROT MEDLEY

house-made cashew ricotta,  
watercress, pumpkin seed gremolata,  
pomegranate vinaigrette

## WILD MUSHROOM ROTOLO

kale + ricotta stuffed rotolo,  
wild mushrooms, Grana Padano

## MUSHROOMS ON TOAST

roasted wild mushrooms,  
house-made brioche, cauliflower +  
taleggio fonduta, pickled shallot

## TUNA CRUDO

lightly cured albacore tuna,  
basil crema, heirloom cherry  
tomato, crispy shallot, pine nut

## CRISPY PORK BELLY

slow braised + crisped belly,  
green papaya slaw, puffed rice,  
cilantro, nuoc cham sauce

## DUO OF SALMON

house-made gravlax, salmon  
rillette, caramelized onion bread,  
petite greens

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# PLATED SALADS

organically grown, freshly clipped greens

## BURRATA + HEIRLOOM TOMATO v gf

basil oil + crema,  
heirloom tomato, aged balsamic,  
grilled radicchio

## ROASTED BEET + CHEVRE v gf

golden + candy cane beets,  
Salt Spring Island goat cheese,  
heritage greens, white balsamic

## CITRUS SALAD W/ POACHED PRAWN df

shaved citrus, heritage greens,  
charred lemon vinaigrette,  
sundried tomato

## EDGE GREENS vg

pickled + raw vegetables,  
heritage greens,  
toasted pumpkin seeds,  
white balsamic vinaigrette

\*Ingredients vary with seasonality

## BABY GEM CAESAR SALAD

grilled lemon Caesar dressing,  
toasted brioche croutons,  
Portuguese white anchovy

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# TABLESIDE MAINS

presented as a complete plated meal served tableside

## YOUR CHOICE OF PROTEIN DUO

### **SALMON + SCALLOP**

lightly poached salmon, pan-roasted scallop, creamy polenta cake, rapini, sauce vierge

### **SURF N TURF**

roasted tenderloin, butter-poached lobster tail, scalloped potato, asparagus, bearnaise

### **BEEF DUO**

AAA roasted ribeye, red wine braised short rib, potato galette, roasted heirloom carrot, red wine jus

### **PORK LOIN + BELLY**

brined roasted pork loin, crispy braised pork belly, roasted apple + potato, cauliflower, pork jus

### **FRASER VALLEY FARMS CORNISH HEN**

roasted herbed breast, crispy thigh croquette, pomme duchesse, chef's vegetable medley, chicken velouté

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# PLATED DESSERTS

## LEMON BERRY PAVLOVA gf

lemon curd, seasonal berries,  
Chantilly cream

## MISO BUTTERSCOTCH BROWNIE gf

dark chocolate brownie, cherry,  
crunch

## CHOCOLATE DULCE TART

dulce de leche,  
dark chocolate ganache,  
flaky sea salt, crème fraiche

## DARK CHOCOLATE GATEAU

rich chocolate cake,  
dark chocolate ganache,  
passionfruit gel, berries

## CHOCOLATE CHIA MOUSSE vg gf

raspberry gel, chocolate crunch

## CHOCOLATE CARAMEL BUDINO gf

caramelized popcorn,  
Maldon salt

## PASSIONFRUIT ORANGE GUAVA BOMBE

guava gelée,  
coconut white chocolate streuse

## RASPBERRY LYCHEE TART

rosewater custard,  
roasted lychees, raspberry gel

\*Custom cakes available on request

\*\*All items in this section are nut free & vegetarian

\*Traditional Family Style service with platters on the table available upon request

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Redefining the luxury catering experience in Vancouver.

At the heart of our company lies an abiding passion for premiere, cutting-edge cuisine and service excellence above all. Our team of event and culinary professionals create exceptional experiences with warmth and sophistication, standards on par with the finest dining establishments. The benchmark of approachable luxury catering has become synonymous with Edge.

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