



EDGE
CATERING

CORPORATE CATERING

SNACKS & CELEBRATIONS

SEASONALLY FOCUSED
LOCALLY + SUSTAINABLY DRIVEN
CRAFTED WITH PASSION

SNACKS & LIGHT FARE

CHEESE & CHARCUTERIE PLATTER

\$135 - Small || \$215 - Large

Italian cured meats, cheese, fruit, olives, nuts, crostini, Raincoast crisps, croccantini

CLASSIC CHEESE BOARD v

\$145 - Small || \$210 - Large

local + imported cheeses, fruit, olives, nuts, crostini, Raincoast crisps, croccantini

MEDITERRANEAN MEZZE

\$120 - Small || \$220 - Large

baba ganoush, beet hummus, zucchini, grilled artichokes, yams, peppers, fennel, asparagus, mixed olives, pickles, pita wedges, crisps

FRESH MARKET VEGETABLE PLATTER vg gf df

\$60 - Small || \$95 - Large
seasonal fresh vegetables, red beet hummus dip

FRESH FRUIT PLATTER vg gf df

\$75 - Small || \$100 - Large
market fresh cut fruit

SPICED ROASTED EDAMAME + CHICKPEAS vg gf df

\$ 8

Min. 8

Edge custom blend of spices

HARDBITE CHIPS

\$2.5

individual bags of assorted flavours

*For serving reference: Small (approx. 10), Large (approx. 20)

The following guide indicates dietary restrictions:

DAIRY FREE df

GLUTEN FREE gf

VEGAN vg

VEGETARIAN v



Proud supporters of Ocean Wise sustainable seafood

corporate@edgecatring.ca

www.edgecatring.ca

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

CELEBRATION CAKES

Prices vary based on flavours (additional cost for chocolate)
Custom writing, décor, sizes and flavours are available.

6" round cake from \$50 serves 10 approx.

8" round cake from \$70 serves 20 approx.

8" x 12" rectangle cake from \$100 serves 30 approx.

TRIPLE CHOCOLATE

chocolate cake, chocolate mousse and chocolate buttercream,
chocolate curls

LEMON RASPBERRY

white cake, lemon mousse, raspberries, vanilla buttercream

BERRIES AND CREAM

white cake, seasonal berries, vanilla Chantilly

CARROT CAKE

cream cheese buttercream, carrot curls

****All items in this section are nut free**

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The logo for Edge Catering, featuring the word "EDGE" in a large, white, serif font inside a white diamond shape, with the word "CATERING" in a smaller, white, sans-serif font below it.

EDGE
CATERING

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, sophistication; standards on par with the finest dining establishments. The benchmark of approachable luxury catering has become synonymous with Edge.

A detailed charcuterie board on a rustic wooden board. It features a variety of meats including salami, prosciutto, and ham. There are also several types of cheese, including wedges and cubes. Fresh fruits like grapes and cherry tomatoes are scattered throughout. Pickled vegetables, including cucumbers and tomatoes, are also present. Two small glass jars contain dips or spreads. The board is garnished with fresh green herbs and a glass of white wine is visible in the upper right corner.

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