



EDGE FAMILY STYLE



SEASONALLY FOCUSED
LOCALLY + SUSTAINABLY DRIVEN
CRAFTED WITH PASSION

A TWIST ON TRADITION

Designed for the best of both worlds; tableserved plated starters, salads and desserts with entrées presented on share platters. 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


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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

DUO OF SALMON

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

CRISPY PORK BELLY

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

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PLATED SALADS

organically grown, freshly clipped greens

ROASTED BEET + CHEVRE

v gf

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

BURRATA + HEIRLOOM TOMATO

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

EDGE GREENS

vg

pickled + raw vegetables,
heritage greens,
toasted pumpkin seeds,
white balsamic vinaigrette
*Ingredients vary with seasonality

CITRUS SALAD W/ POACHED PRAWN

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

BABY GEM CAESAR SALAD

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

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ENTRÉES

Served on share platters

Choose 2 proteins | 1 starch | 1 vegetable

RATATOUILLE PAVE

layers of zucchini + eggplant,
roasted pepper sauce

CORNISH GAME HEN BALLOTINE

herb sauce

CHICKEN BREAST SUPREME

chicken velouté

CENTER-CUT

CAULIFLOWER STEAK

caramelized onions, pumpkin
seed gremolata,
preserved lemon caper
salsa verde

LOIS LAKE STEELHEAD

sauce vierge

SOY SAKE MARINATED

SABLEFISH

yuzu sauce vierge

AAA TRI TIP BEEF CARVERY

signature chimichurri

BRAISED BEEF SHORT-RIB

Port au jus

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SIDES

VEGETABLES (PICK ONE)

CHEF'S MARKET VEGETABLES **vg** **gf**

GREEN BEANS ALMANDINE, CITRUS VINAIGRETTE **vg** **gf**

STARCHES (PICK ONE)

ANCIENT GRAINS PILAF **vg**

BROWN BUTTER GNOCCHI, SAGE, LEMON **v**

ROASTED FINGERLING POTATOES, FRESH HERBS **gf**

POTATO PAVE **gf**

SCALLION ROSTI **gf**

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PLATED DESSERTS

LEMON BERRY PAVLOVA gf

lemon curd, seasonal berries,
Chantilly cream

CHOCOLATE CARAMEL BUDINO gf

caramelized popcorn,
Maldon salt

CHOCOLATE DULCE TART

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

PASSIONFRUIT ORANGE GUAVA

BOMBE
guava gelée,
coconut white chocolate streuse

MISO BUTTERSCOTCH BROWNIE gf

dark chocolate brownie, cherry,
crunch

RASPBERRY LYCHEE TART

rosewater custard,
roasted lychees, raspberry gel

DARK CHOCOLATE GATEAU

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

CHOCOLATE CHIA MOUSSE vg

raspberry gel, chocolate crunch gf

*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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