



EDGE
CATERING

HAPPY HOUR MENU

deliverable options &
fully staffed events
Min. 36 per type
Min. 72 hr notice required

SEASONALLY FOCUSED
LOCALLY + SUSTAINABLY DRIVEN
CRAFTED WITH PASSION

VEGAN

FALAFEL

cauliflower + quinoa falafel, black garlic aioli, giardiniera

MUSUBI

teriyaki glazed tofu, Japanese rice cake, furikake

ZUCCHINI CANNOLI

cashew ricotta, semi-dried tomato, arugula, crispy shallot

CARROT LOX SUSHI ROLL

seasoned rice, nori, wasabi mayo

VEGAN 'CRAB' CAKE

heart of palm, fennel salad, avocado remoulade

The following guide indicates dietary restrictions:

DAIRY FREE 

GLUTEN FREE 

VEGAN 

VEGETARIAN 



Proud supporters of Ocean Wise sustainable seafood

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LAND & SEA

THAI FISH CAKE gf df

Lois Lake steelhead, Thai flavours, cucumber + radish salad,
lemongrass nam pla

JAMAICAN JERK PRAWN gf df

coconut rice cake, pineapple + mango salsa

BRAISED DUCK PANCAKE

duck leg confit, hoisin, green onion, cucumber

BEEF WELLINGTON

porcini crusted beef tenderloin, wild mushroom duxelle,
puff pastry

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SKEWERS

VEGETARIAN

marinated green zucchini, yellow bell peppers, red onion,
grape tomato, balsamic, herbs

CAPRESE

mini bocconcini, cherry tomato, basil, balsamic glaze

PRAWN

fresh herbs, garlic, chive aioli

GREEK CHICKEN

chicken breast, oregano, lemon juice, tzatziki

BEEF BULGOGI

kimchi mayo

GRAZING PLATTERS

CHEESE & CHARCUTERIE PLATTER

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

Italian cured meats, cheese, fruit, olives, nuts, crostini, house crisps

CLASSIC CHEESE BOARD

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

local + imported cheeses, fruit, olives, nuts, crostini, house crisps

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



\$60 - Small || \$95 - Large

seasonal fresh vegetables, red beet hummus dip

FRESH FRUIT PLATTER



\$75 - Small || \$100 - Large

market fresh cut fruit

SPICED ROASTED EDAMAME + CHICKPEAS



\$ 5

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)

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* Small platter size represented

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PETITE DESSERTS

Create the most spectacular sweet table

Min. order 24 per type

BLONDIE

chocolate ganache, praline
crunch

BROWNIE

Callebaut chocolate ganache,
toasted coconut

RASPBERRY DONUT

brioche, sprinkles, raspberry
glaze

RASPBERRY CHEESECAKE

dark chocolate crust,
chocolate crunch

QUINOA CHOCOLATE RASPBERRY vg gf

SANDWICH COOKIE

quinoa coconut cookie,
chocolate raspberry ganache

MOCHI CAKE gf

mango glaze, black sesame

PASSIONFRUIT CREAM PUFF

passionfruit pastry cream,
choux pastry, craquelin

BIRTHDAY CAKE

SANDWICH COOKIE

confetti cookies,
strawberry buttercream

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

vg

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

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