

GRAZING

MEDITERRANEAN MEZZE

\$120 - Small || \$220 - Large baba ganoush, beet hummus, zucchini, grilled artichokes, yams, peppers, fennel, asparagus, mixed olives, pickles, pita wedges, crisps

CHEESE & CHARCUTERIE PLATTER

\$135 - Small || \$215 - Large Italian cured meats, cheese, fruit, olives, nuts, crostini, house crisps

INTERNATIONAL CHEESE **PRESENTATION**

\$170 - Small || \$260 - Large domestic + imported cheese, house crisp, crostini, fruit garnish

FRESH MARKET VEGETABLE (9) (9)

df **PLATTER**

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

vg gf

(df)

FRESH FRUIT PLATTER

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

(df

SPICED ROASTED **EDAMAME + CHICKPEAS**

\$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 of

GLUTEN FREE of

VEGAN (9)

VEGETARIAN V





Proud supporters of Ocean Wise sustainable seafood











PLATTERS

FLATBREAD

\$20

Min. 3 per type
choice of:
chorizo
mushroom
pesto chicken
roasted brussels sprouts

SKEWERS

\$4

Min. 24 per type
choice of:
Greek chicken
beef bulgogi
butter chicken
garlic prawn
Szechuan tofu

TWO-BITE TOASTS

\$4.5

Min. 24 per type
Open-faced choice of:
grilled vegetable
pesto chicken
salmon sundried
tomato pesto

TEA SANDWICHES

\$2.5 - \$4

Min. 24 per type
choice of:
baby shrimp
cucumber + cream cheese
egg salad
pb & j
smoked salmon



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.