

EDGE  
CATERING

# STATIONS MENU

See us in action!

<https://www.edgecatering.ca/chefs-stations>

Taco  
Bar

Jamboran Jerak Perdana  
Tanjung Malu

Tahu Tahu Masala

events@edgecatering.ca  
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# SEASONALLY FOCUSED

## LOCALLY + SUSTAINABLY DRIVEN

### CRAFTED WITH PASSION

## TACOS

Soft corn tortillas with a choice of 2 flavours:  
2 per person

### TOFU TIKKA MASALA vg gf

mango + cucumber  
salsa fresca

### JACKFRUIT CARNITAS vg gf

tomatillo, pico de gallo,  
radish slaw, avocado

### TINGA DE POLLO gf

braised chicken + chorizo,  
cotija, tomatillo, pickled onion

### AL PASTOR df gf

smoked chilli pork, guajillo,  
grilled pineapple, tomatillo

### JAMAICAN JERK PRAWN df gf

mango salsa fresca,  
avocado crema

### ANCHO CHILI LING COD

lime crema, tomatillo,  
napa slaw

The following guide indicates dietary restrictions:

DAIRY FREE df

GLUTEN FREE gf

VEGAN vg

VEGETARIAN v



Proud supporters of Ocean Wise sustainable seafood

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**Ceviche Bar**  
Live Market Stand  
Ecuadorian Style Dining



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## **CEVICHE**

### **PERUVIAN SCALLOP CEVICHE**

lime marinated with mango, compressed cucumber +  
passion fruit caviar

**AND**

### **ECUADORIAN STYLE SHRIMP CEVICHE**

lightly poached prawns, citrus + tomato broth

Guests can choose to add crispy accompaniments of corn  
tostadas, plantain chips, micro popcorn, corn nut  
gremolata + hot sauces

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## POKE

Choose 1 protein

SPICY AHI TUNA  

SESAME SOY MARINATED SOCKEYE SALMON  

PONZU COMPRESSED WATERMELON  

With your choice of protein, Chefs will build your Poke bowl with the following accompaniments: Japanese rice, avocado, Kale goma-ae, breakfast radish, pickled carrot + cucumber salad, edamame, sesame seeds + pea shoots

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## Poké Bar

Spijy Ahi Tuna  
Pokee Compressed  
Wassermelone





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# Bao Bar

Korean BBQ Bao  
Korean BBQ  
Korean BBQ  
Korean BBQ

100% Natural  
100% Natural  
100% Natural  
100% Natural



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## BAO

House-made steamed milk bun with a choice of 2 flavours:  
2 per person

### BUTTERMILK FRIED CHICKEN

gochujang glaze,  
sriracha sour cream

**KFC** 

Korean fried cauliflower,  
gochujang, green onion,  
sesame

### SHIRO SHOYU BRAISED

#### DAIKON STEAK

kimchi mayo, cucumber slaw

### KOREAN BBQ BEEF

kimchi slaw

### SZECHUAN GLAZED PORK BELLY

pickled radish

### PEKING DUCK

hoisin, spicy cucumber

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## **GNOCCHI**

Pan fried Yukon gold gnocchi with a choice of 2 flavours:

### **ROASTED SQUASH**

brown butter, crispy sage,  
squash fondant, pumpkin seed  
gremolata

### **WILD MUSHROOM**

white wine + truffled  
mascarpone sugo, shaved  
pecorino pepato

### **SLOW BRAISED BEEF**

#### **SHORT RIB RAGU**

pangrattato, truffled pecorino

### **HOUSE-MADE ITALIAN**

#### **PORK SAUSAGE**

blistered grape tomato,  
arugula, grana Padano

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## SLIDERS

House-made sliders with a choice of 2 flavours:  
2 per person

### THE SOUTHERN

buttermilk fried chicken,  
sriracha aioli, tangy slaw

### THE IMPOSSIBLE

"vegan beef" patty,  
special sauce, lettuce, pickles,  
onions, sesame seed bun

### THE PORKY

smokey pulled pork, jalapeno ranch,  
tangy slaw, crispy shallots

### THE CANADIAN

Montreal spiced beef patty,  
smoked tomato aioli,  
aged cheddar, maple bacon,  
lettuce, pickled cucumber

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## **TATER TOT POUTINE**

Crispy tater tots with choice of:

**BACON**

**OR**

**BRAISED SHORT RIB**

Accompanied with gravy, cheese curds, green onion

## **LOADED PIEROGIES**

Sauteed pierogies stuffed with potato and onions with  
accompaniments:

Accompanied with Kielbasa sausage, bacon, sour cream,  
caramelized onions, wild mushrooms, green onions

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**Affogato  
Bar**

espresso  
vanilla bean gelato  
brown sugar sable cookies



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**DESSERTS**

**S'MORES**

Dark chocolate, house-made graham crackers, brown sugar marshmallows, torched to order

**MINI PIE**

Choice of filling: blueberry, strawberry rhubarb or apple, topped with oat crumble, Chantilly cream or pie lattice

**MINI DOUGHNUTS**

Warmed cinnamon sugar + powdered sugar doughnuts accompanied with cardamom caramel or bourbon chocolate sauce

**CREAM PUFF**

Filled to order with a choice of strawberry orange, chocolate coffee, or coconut passionfruit

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**AFFOGATO BAR**

Mario's vanilla bean gelato + freshly brewed Nespresso with a brown sugar sablé cookie

**NESPRESSO BAR**

Edge staff prepared freshly brewed cups of Nespresso

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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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