

New & EdgeCeptional

Salads

ALL SALADS PAIRED PERFECTLY WITH HOUSE MADE VINAIGRETTES

Choose from: White balsamic thyme - Poppy seed - Raspberry Rosemary – **NEW!** Orange maple vinaigrette - Miso soy - Balsamic Dijon – Cranberry Vinaigrette (seasonal)

Served in Decorative Porcelain Bowls - Small: serves 6-8 guests
Large: serves 10-12 guests

BUILT ON ORGANIC MIXED GREENS

- Mixed Organic Spring Mix Greens \$30 / \$40
- Maple, Citrus & Grilled Apple \$35 / \$55
- **NEW!** Celebration Salad with Roast Pear, Apple, Craisins and Candied Pecans \$35 / \$55
- **NEW!** Blueberry Mandarin and Goat cheese \$35 / \$55
- Mango Mandarin Chicken (also available as vegetarian) \$40 / \$60
- Chicken Bacon Avocado (also available as vegetarian) \$40 / \$60

Main Entrees

SERVED WITH FRESH BAKED ARTISAN BREAD & HERBED BUTTER

Each Entrée comes with your choice from each accompaniment

- Roasted Root or Steamed Seasonal Vegetables
- Mashed, Herbed Roast Potatoes, or Rice Pilaf

CHICKEN

- Fabulous Butter Chicken with Basmati & Naan Bread \$14
- Grilled Chicken in Wild Mushroom Demi Sauce \$16
- NEW Herbed Citrus Grilled Chicken \$16
- Roast Chicken Diablo – a rich & spicy Tomato Sauce \$16
- **NEW!** Grilled Chicken with Berry BBQ Sauce \$16
- Stuffed Chicken Breast \$16
- **NEW!** CHOOSE FROM 3 VARIETIES:
Sundried Tomato Feta & Herb - Mushroom Spinach & Ricotta -
Mango, Onion & Smoked Cheddar

SEAFOOD

- Maple Glazed Cedar Plank Salmon \$17
- Grilled Steelhead Salmon with Citrus Salsa \$17
- **NEW!** Fire Grilled Salmon with Berry BBQ Sauce \$17
- **NEW!** Poached Halibut in Yellow Curry \$18
- **NEW!** Grilled Halibut with fresh lemon and Cracked Pepper \$18

OTHER MEAT ENTREES:

- Pork Tenderloin with Cranberry & Peach Chutney \$16
- Slow Braised Beef Short Ribs \$16
- Home Style Meatloaf \$16

BUILT ON BABY SPINACH

- Fresh Fruit, Spinach & Goat Cheese with Candied Pecans \$40 / \$60
- Mediterranean Roasted Veggie with Feta \$35 / \$55
- Marinated Wild Mushroom \$35 / \$55
- **NEW!** Roasted Apple and Walnut with Feta \$35 / \$55
- **NEW!** Caprese – Vine Ripened Tomato & Bocconcini on Arugula with Balsamic Reduction \$35 / \$55

SPECIALTY SALADS

- Classic Caesar Salad \$30 / \$40
- **NEW!** Green & Purple Kale with pine nuts, sunflower, pumpkin seeds, feta with Lemon Vinaigrette \$35 / \$55
- **NEW!** Carrot and Broccoli Slaw with Soy Soba Noodles with Ginger Soy Vinaigrette \$35 / \$55
- Tuscan Pasta \$35 / \$55
- Butternut Squash & Quinoa \$35 / \$55
- Roasted Potato with Caramelized onion & Roast Red Pepper \$35 / \$55
- Classic Greek Salad \$30 / \$40

Hot Entrées

SERVED WITH FRESH BAKED ARTISAN BREAD & HERBED BUTTER
(min order of 8 per selection)

Add a side Caesar or Organic Green Salad \$3.00/per person

*Add Chicken to any Vegetarian Dish for \$2.00/ per person

PASTAS (per person)

- Smoked Chicken with Cavatappi Noodles & Pesto Cream Sauce \$13
- Chorizo, Mushroom & Roast Pepper Penne in a Mildly Spiced Rose' Sauce \$13
- Tuscan Roast Veggie Penne in Smoked Tomato Sauce with Artichokes, Olives, and Feta (V) \$13
- Wild Mushroom, Fresh Herbs & Dijon Cream Cavatappi (V) \$13
- Indonesian Style Chicken Penne w/ Raisins & Apricots \$13
- Butternut Squash Ravioli, Caramelized Shallots & Grana Padano in Sage Brown Butter Sauce (V) \$14
- Garlic Prawn Penne with Cherry Tomato, Feta, Basil in a Light Garlic Cream Sauce \$14
- Spinach & Ricotta Canneloni (V)* \$13

BY THE PAN

Half pan (serves 8-10) / Full pan (serves 16-20)

- Gourmet Meat Lasagna \$90 / \$160
- Vegetarian Lasagna (V) \$90 / \$160
- Seafood Lasagna \$100 / \$180
- Baked Cavatappi & 6 Cheeses (V) \$90 / \$160
- Chicken Pot Pie \$90 / \$160
- Beef Shepherd's Pie \$90 / \$160

SIGNATURE HOT DISHES (per person)

- Fabulous Butter Chicken – Basmati Rice & Naan \$14
- Beef Bourguignon – Herbed Roast Potatoes \$14
- Thai Curry Chicken with Cashews – Basmati Rice & Naan \$14
- Moroccatouille – chickpeas & vegetables with Exotic spices - Basmati Rice & Naan (V)* \$13

EdgeCeptional

CATERING

t 604.876.7226 | f 604.876.7229 | www.edgecatering.ca

2450 Yukon Street, Vancouver BC V5Y 0A4