

Proud Caterers of the Richmond's Olympic O-Zone Site

EdgeCeptional Catering is a full service, off-site corporate and event caterer providing a range of services including corporate receptions, BBQ's, social gatherings including weddings, life celebrations and seasonal festive gatherings. Large scale and complex events – nothing is too large or small! Let The Edge Professionals plan your next gathering with our full event services package including service staff, rentals and every detail in between. As Custom Caterers we create your event menu that incorporates your vision and expectations. Our pride in what we provide is presented with elegance, and pleasing to the eye and palate. In doing so, we consider your budget, ensuring in the planning process that you have every detail looked after for a successful event.

Our website offers a full range of reception and special event menus and services for any occasion.
www.edgecatering.ca

The Edge Café – Home of EdgeCeptional Catering

Located just off Broadway on Yukon, The Edge offers an extensive menu featuring creatively healthy choices in a comfortable, upscale & fully licensed café setting. Weekend Brunch is a favorite neighborhood stop, with a sun drenched patio to enjoy in the summer. Whether you're dining in or enjoying our EdgeCeptional Catering, our food philosophy reflects fresh and healthy choices using local ingredients and supporting our local community of suppliers.

Consider The Edge Café a perfect and PRIVATE venue for your next corporate or social gathering. We provide all services for seated and standing receptions and we are fully licensed.

Cold Beverages

2.50 ea

Assorted Fruit Juice, Knudsen Fruit Juice
Spritzers, Sparkling Water, & Soft Drinks

Hot Beverages

2.50 ea

All coffee & tea orders include everything
for a great cup

49th Parallel Coffee: Locally roasted 49th Parallel
Coffee, Served in thermal carafes.

'T' Teas: Featuring local 'T' Teas. Our full
assortment includes Black, Herbal & Green Choices.

Dessert Platters

DECADENT SELECTIONS MADE IN HOUSE

Fresh Baked Cookies

2.25 pp

Variety of large gourmet cookies

Cookie & Rice Krispies

2.25 pp

Simply satisfying

Decadent Dessert Platter

Sm 30.00 Lg 50.00

Assortment of Dessert Squares,
Bars, Loaves & Cookies

Decadent Dessert & Fruit Platter

Sm 45.00 Lg 60.00

The ultimate guilt pacifier!!

Gourmet Cookie & Fruit Platter

Sm 35.00 Lg 55.00

A sweet & sensible choice!

Ask about our Special Occasion Cakes made to order!

Special Dietary Needs

EdgeCeptional Catering is able to accommodate guests with special dietary needs such as vegan and those with food allergies. We will ensure to the best of our control that the ingredients are allergen free. This includes the option of preparing a special and individual meal for the noted guest. However, there still exists a small risk of contamination & cautioned we cannot assume liability for any adverse reactions for food consumed or provided.

Sustainability

- We proudly present our catering in reusable, eco-friendly baskets and porcelain platters
- All single use service items used for catering and in our café are biodegradable & compostable, many made with plant products. We encourage our clients to provide their own in-house reusable service ware for long term cost savings and reducing waste.
- Pre-rinse, low flow faucets have been installed reducing our water consumption by up to 75%.
- A comprehensive In-house recycling & composting program to reduce waste has been implemented into our facility
- All chemicals used are biodegradable and free of phosphate ammonia compounds.

Community

- We are members of the Open Door Group, providing employment work experience to challenged individuals returning to the workplace after personal mental or physical trauma.
- All foods not consumed from events are donated to local shelters
- We purchase locally grown produce and support BC suppliers and products when available.



The Edge Cafe

Ordering: Simply call or email us at info@edgecatering.ca. Be sure to include all contact information so we can confirm your order details. We appreciate 24 hours notice for all catering orders. However, when that is not possible, we will do our best to accommodate last minute requests, however certain selections may not be available. Our catering services are available 7 days a week as well for evening deliveries to accommodate any of your needs.

Services Provided: For your convenience, biodegradable paper plates & cutlery are available at \$0.50 per person. To minimize environmental impact and enhance your guest experience, china & silverware setups are available for \$1 per guest.

Delivery: Complementary Full delivery service is offered in the Vancouver area, however a \$10 delivery charge will be applied to all orders under \$150. We do provide delivery outside of the Vancouver Area, however additional delivery charges may apply.

Payment: For your convenience, we accept Cash, Visa, Mastercard, Amex & Company Cheques. Corporate Accounts may be arranged in advance.

Cancellations: A minimum of 12 hours are required for cold product cancellations and 24 for hot food items. We do understand that plans can change therefore, cancellations made with less than 12 hours of your order may be subject to charges of any food already prepared.

Fresh and beautiful food with friendly, professional service makes The Edge a cut above the rest...

EdgeCeptional

CATERING

From corporate
to cocktail,
experience the
EdgeCeptional

2450 Yukon Street
(8th & Yukon)

Catering: 604-876-7226

Café: 604-876-7228

Fax: 604-876-7229

info@edgecatering.ca

www.edgecatering.ca

CATERING

EdgeCeptional Breakfasts

Our breakfast platters include fresh out of the oven baking by our in house Pastry Chef. Our Mega-sized Low Fat Muffins and Scones made with the healthiest of ingredients have developed an incredible local following. A healthy and delicious start to the day!

Morning Platters

PER PERSON

Bakers Basket 3.00

Baked fresh muffins, scones & assorted pastries. Served with creamery butter & local made jam & confitures.

Morning Meeting Platter 6.00

Fresh baked goods with a selection of delicious local & tropical fruit

Fresh Seasonal Fruit Platter 40.00

Small (6-8 people)

Large (10-12 people) 55.00

Add Fruity Yogurt Dip (\$1.00 per person)

Gluten Free Breakfast 6.00

Gluten Free Banana Loaf & Individual Fruit Plate

*Mini versions of our baked goods are available for large groups

For The Light at Heart

Fresh Fruit & Yogurt Cups 5.00

Seasonal Fruit and Low-Fat Yogurt

House-Made Mueslix & Yogurt 5.00

Full Breakfast Platters

PER PERSON

Parisian 8.00

Gourmet Cheeses & Black Forest Ham with Croissant, Fresh Baguette, Pain au Chocolat, Flame Grapes and Strawberries

West Coast 9.00

Smoked Salmon, Red Onion, Capers & Whipped Cream Cheese with fresh Croissants & Baguette Rounds

Hot Selections

Breakfast Quiche 6.00

Individual Servings, choose from:

- Herb, Sundried Tomato, & Goat Cheese

- Ham & Smoked Cheddar

- Smoked Salmon & Dill

Hot and Hearty Breakfast Sandwiches –

GREAT COMBOS OF MEAT, EGG, CHEESE & TOMATO...

Breakfast Wrap with house made salsa 8.00

Breakfast Croissant 8.00

Breakfast Bagel featuring Siegel's Bagels 8.00

Breakfast Biscuits an Edge signature item 6.00

(all selections available as vegetarian options)

Breakfast Beverages available on reverse side

Visit our website for further meal options including full breakfast buffet services www.edgecatering.ca

CATERING

EdgeCeptional Lunches

Specialty Sandwiches & Wraps 8.25 ea

Fresh, hearty and local-made artisan breads, delicious organic vegetables, our own dressings and choice of meat that we roast ourselves are what make our sandwiches so good. Generously sized and beautifully presented in eco-friendly baskets. As told often by our clients "The Best sandwiches in Vancouver..."

*Mini versions of our sandwiches are available for large groups

Boardroom Baguettes 8.25 ea

Our delicious sandwich creations, built on a crusty artisan baguette and sliced in wedges displayed beautifully on a sandwich board. Three wedges per person- assortment of breads and fillings provided. Perfect for smaller groups offering more variety for each guest.

*Mini versions of our sandwiches are available for large groups

Gluten Free Lunch 15.00

Mixed Organic Greens with your choice of Grilled Chicken Breast or Salmon Fillet, cheese finishing with a fresh fruit plate or gluten free dessert.

Signature Soups 5.00

A variety of house made meat & vegetable choices including our Signature Lentil. Add a basket of fresh baked bread and whipped butter for \$1.00 per guest.

Lunch in a Bag (minimum 8 per order)

Individually packed, great for lunch on the run - Sub whole fruit for cookie or locally made HardBite Chips

Mid Day Madness 13.00

Specialty Sandwich or Wrap, HardBite Chips, Gourmet Cookie and a Soft Drink

Ultimate Lunch Break 15.00

Specialty Sandwich or Wrap, Mixed Organic Green Salad, Gourmet Cookie and a Soft Drink

EdgeCeptional Salads SM 6-8 LG 10-12

Served with house made vinaigrettes

Organic Greens Salad

Organic Mixed Greens 30.00 40.00

Maple Citrus & Grilled Apple 35.00 50.00

Mango Mandarin Chicken 40.00 60.00

Chicken Bacon Avocado 40.00 60.00

Specialty Spinach Salads

Mediterranean Roasted Veggie 35.00 55.00

Fresh Fruit, Goat Cheese & Pecan 40.00 60.00

Marinated Wild Mushroom 35.00 55.00

Edge Signature Salads

Roasted Potato 35.00 55.00

Classic Caesar 30.00 40.00

Greek 35.00 55.00

Butternut Squash & Quinoa 35.00 55.00

Tuscan Pasta 35.00 55.00

Wild Rice 40.00 60.00

EdgeCeptional Sushi

Combo Platter (small 44pc \$45; large 76pc) sm \$45 lg \$85

Tuna, Crab, Salmon & Cucumber Rolls

Specialty Roll Combo Platter (60pc) \$65

BC & California Rolls

Don't forget about the "Sweet Finishes".
A full range of desserts are listed on the reverse.

CATERING

EdgeCeptional Hot Stuff

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 w/Cavatappi Noodles & Pesto Cream Sauce 13.00

* Chorizo, Mushroom & Roast Pepper Penne in a Mildly Spiced Rose' Sauce 13.00

* Tuscan Roasted Vegetable Penne in Smoked Tomato Sauce (V)* 13.00

* Wild Mushroom, Fresh Herbs & Dijon Cream Cavatappi (V)* 13.00

* Indonesian Style Chicken Penne w/ Raisins & Apricots 13.00

* Butternut Squash Ravioli, Carmelized Shallots & Grana Padano in Sage Brown Butter Sauce (V)* 14.00

* Garlic Prawn Penne w/Cherry Tomato, Feta, Basil in a Light Garlic Cream Sauce 14.00

* Spinach & Ricotta Canneloni (V)* 13.00

By the Pan

(8-10) (16-20)

Half pan Full Pan

* Gourmet Meat Lasagna 90.00 160.00

* Vegetarian Lasagna (V)* 90.00 160.00

* Seafood Lasagna 100.00 180.00

* Baked Cavatappi & 6 Cheeses (V)* 90.00 160.00

* Chicken Pot Pie 90.00 160.00

* Beef Shepherds Pie 90.00 160.00

Signature Hot Dishes

PER PERSON

* Butter Chicken – Basmati Rice & Naan 14.00

* Beef Bourguignon – Herbed Roast Potatoes 14.00

* Thai Curry Chicken w/Cashews – Basmati Rice & Naan 14.00

* Moroccatouille – chickpeas & vegetables 13.00

in a rich blend Of Exotic spices - Basmati Rice & Naan (V)*

Complete Entrees

Choose from Roasted Root or Steamed Seasonal Vegetables AND your choice of Mashed, Herbed Roast Potatoes, or Rice Pilaf

* Pork Tenderloin w/ Cranberry & Peach Chutney 16.00

* Slow Braised Beef Short Ribs 16.00

* HomeStyle Meatloaf 16.00

* Roast Chicken in Wild Mushroom Demi Sauce 16.00

* Roast Chicken Diablo – a rich & spicy Tomato Sauce 16.00

* Stuffed Chicken Breast – CHOOSE FROM 3 VARIETIES 16.00

- Cranberry & Brie

- Tuscan – Sundried Tomato, Basil & Goat Cheese

- Prosciutto & Gruyere

* Maple Glazed Cedar Planked Salmon 17.00

* Salmon with Honey, Pepper, Thyme Light Cream Sauce 17.00

* Fire Grilled Salmon with Cherry Bourbon BBQ Sauce 17.00

* Grilled Salmon with Citrus Salsa 17.00

Visit our website for further choices including complete meal pairings and our varied service styles

CATERING