

VEGAN

- FALAFEL 9
- cauliflower + quinoa falafel, black garlic aioli, giardiniera
 - MUSUBI 9
 - teriyaki glazed tofu, Japanese rice cake, furikake
 - **ZUCCHINI CANNOLI** gf
 - cashew ricotta, semi-dried tomato, arugula, crispy shallot
 - CARROT LOX SUSHI ROLL 9
 - seasoned rice, nori, wasabi mayo
 - VEGAN 'CRAB' CAKE 9
 - heart of palm, fennel salad, avocado remoulade

The following guide indicates dietary restrictions:

DAIRY FREE df

GLUTEN FREE 9

VEGAN V9

VEGETARIAN 💟





Proud supporters of Ocean Wise sustainable seafood











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LAND & SEA

THAI FISH CAKE of of

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

JAMAICAN JERK PRAWN of

coconut rice cake, pineapple + mango salsa

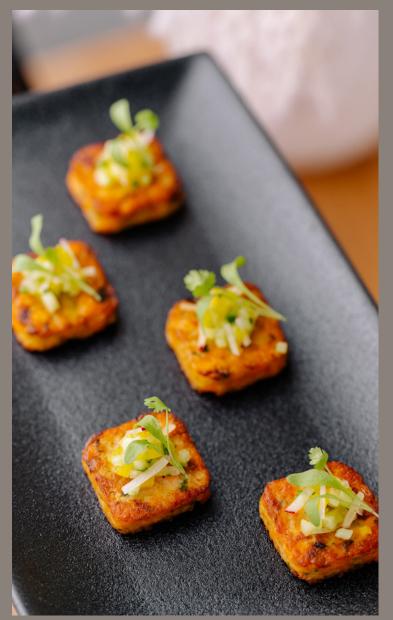
BRAISED DUCK PANCAKE

duck leg confit, hoisin, green onion, cucumber

BEEF WELLINGTON

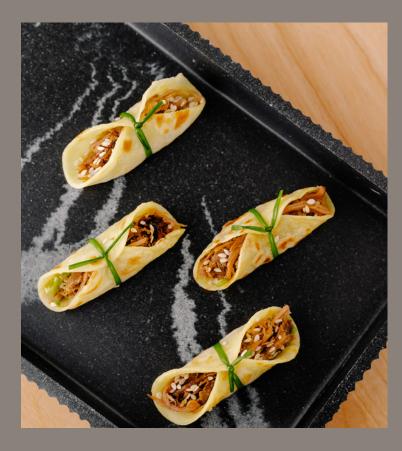
porcini crusted beef tenderloin, wild mushroom duxelle,

puff pastry









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SKEWERS

VEGETARIAN vg gf

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

CAPRESE (V gf)

mini bocconcini, cherry tomato, basil, balsamic glaze

PRAWN gf df

fresh herbs, garlic, chive aioli

GREEK CHICKEN 9

chicken breast, oregano, lemon juice, tzatziki

BEEF BULGOGI of of

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)











PETITE DESSERTS

Create the most spectacular sweet table

Min. order 24 per type

BLONDIE

chocolate ganache, praline crunch

BROWNIE

Callebaut chocolate ganache, toasted coconut

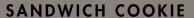
RASPBERRY DONUT

brioche, sprinkles, raspberry glaze

RASPBERRY CHEESECAKE

dark chocolate crust, chocolate crunch

QUINOA CHOCOLATE RASPBERRY (9) (9)



quinoa coconut cookie, chocolate raspberry ganache

MOCHI CAKE of

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 & vegeterian



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.

