

DREW'S
CATERING & EVENTS

BREAKFAST
MENU 2018



Breakfast Packages

English Bay Continental : \$12.50/pp

ASSORTED BREAKFAST BAKED GOODS

Our Pastry chef's selection of house made muffins, scones, croissants and seasonal breakfast breads Served with Whipped Butter and Seasonal Fruit Compote

INDIVIDUAL GREEK YOGURT PARFAIT

Island Farms yogurt with house made granola and seasonal berry compote, served in biodegradable cups

FRESH SEASONAL FRUIT SALAD

With citrus and mint

Seawall Run Continental: \$13.50/pp

ASSORTED HEALTHY BAKED GOODS

Our Pastry chef's selection of whole wheat scones, multigrain bagels, bran muffins, and quinoa breakfast bread Low Fat Cream Cheese and Seasonal Fruit Compote

INDIVIDUAL COCONUT CHIA PUDDING

With house made granola, agave and seasonal berry compote served in biodegradable cups

FRESH SEASONAL FRUIT SALAD

With citrus and mint



Hot Breakfast Table

BREAKFAST WRAPS

\$8.50

Served in flour tortilla wraps

(min order 6)

CHORIZO WRAP

Chorizo, grilled red pepper, free range scrambled egg, roasted potato and aged cheddar

RANCHERO WRAP

Black beans, roasted corn, free range scrambled egg, kale, and salsa verde

BACON AVO WRAP

Applewood smoked bacon, tomato, avocado, free range scrambled egg, white cheddar



BREAKFAST BOWL BAR

\$13/pp

Build your own breakfast bowl!

(min 20 guests)

Includes the following:

- Free range scrambled eggs
- Brown Rice
- Black beans
- Pico de gallo
- Kale
- Salsa Verde
- Roasted Sweet Potato

INDIVIDUAL QUICHE

\$5.00

All available as gluten free frittata

(min 6 per type)

(SERVED IN 3" PASTRY SHELLS)

BC SMOKED SALMON

Wild BC Smoked Salmon, caramelized red onion, dill

CHILLIWACK HAM AND CHEESE

Chilliwack smoked ham and aged cheddar

MEDITERRANEAN

Chorizo salami, roasted peppers and Padano cheese

KALE & MUSHROOM

Roasted mushrooms, kale and fresh herbs

Breakfast Platter

WEST COAST SMOKED SALMON BREAKFAST PLATTER

\$80/\$115

Small: 10-12 guests / Large: 12-15 guests

Wild Sockeye smoked salmon with the works:

- Assorted freshly baked bagels
- Capers, cured red onion, tomato & sliced cucumber
- Dill & Lemon Cream Cheese
- House made salmon rilette

FRESH FRUIT DISPLAY

\$45/\$80/\$100

Small: 10-20 guests / Medium: 20-35 / guests / Large: 35-50 guests

An assortment of fresh cut seasonal fruits



A la carte

FROM THE BAKERY (min 6 per type)

ASSORTED FRESHLY BAKED MUFFINS \$3.25

Served with whipped butter and fruit preserves

ASSORTED FRESHLY BAKED SCONES \$3.50

Served with whipped butter and fruit preserves

CHEF'S SELECTION MINIATURE BAKED GOODS \$2.75

Freshly baked assorted mini croissants, scones and muffins

FRESHLY BAKED CROISSANTS \$4.00

Made with French butter

PAIN AU CHOCOLAT \$4.00

Made with French butter

ASSORTED SLICED BREAKFAST BREADS \$3.50

Served with fresh fruit preserves

DC VEGAN AND RAW BREAKFAST BAR \$4.00

With dates, coconut, flax seeds, agave and ginger

C O L D (min 6 servings)

MINI WILD BC SMOKED SALMON BAGELS \$4.25 each

With cured onion, dill cream cheese, capers and lemon

INDIVIDUAL GREEK YOGURT PARFAIT \$5.00 each

Island Farms yogurt with house made granola and seasonal berry compote, served in biodegradable cups

INDIVIDUAL COCONUT CHIA PUDDING \$5.00 each

With house made granola, agave and seasonal berry compote served in biodegradable cups

FRESH SEASONAL FRUIT SALAD \$4.50/serving

With citrus and mint



HOT (min 10 servings)

FREE RANGE SCRAMBLED EGGS \$3.50

With snipped chives

HERB ROASTED BREAKFAST POTATOES \$3.50

With rosemary, thyme and snipped chives

TURKEY SAUSAGE \$6.00

With maple braised fennel

APPLEWOOD SMOKED BACON \$4.00

2 rashers per serving

PORK BREAKFAST SAUSAGE \$4.00

2 links per serving

WHOLE FILET OF SALMON GRAVLAX \$65

Served warm with honey dill mustard sauce and truffled scrambled eggs

(serves 8-10)

CLASSIC BUTTERMILK PANCAKES \$4.50

With Quebec maple syrup and whipped butter

GLUTEN FREE PROTEIN PANCAKES \$5.50

With Greek yogurt, lemon and cinnamon



Beverages

FRESHLY MADE SMOOTHIES (12 OZ): \$5.50 EACH

min 6 / flavour

RAW CACAO

Almond mylk, banana, cacao, dates, hemp hearts

FULL GREEN

Green apple, kale, pineapple, spirulina, greek yogurt, lemon & ginger

HAWAIIAN SUNSET

Coconut water, young coconut meat, banana, pineapple, lime, almond mylk

BERRY BLISS

Strawberries, blueberries, raspberries, beets, banana, lemon, greek yogurt

MATCHA MOOD

Matcha powder, almond mylk, banana, figs, chia seed



FRUIT JUICE CARAFES (2 LITRES)

\$26

Apple Juice
Orange Juice
Grapefruit Juice

INFUSED WATER

\$50 each

Adds an elegant touch to meetings and reduces waste. Includes glass dispenser and biodegradable cups. Each dispenser serves approximately 30 guests

- Citrus and Ginger
- Strawberry and Basil
- Cucumber and Mint
- Lavender and Raspberry



TIMBERTRAIN COFFEE

Vancouver-roasted premium coffee. Includes cream, raw sugar, biodegradable cups and stir sticks.

- 10 Cup Thermal Pushpot \$23
- 55 Cup Urn \$115
- 100 Cup Urn \$180

ASSORTED TAZO PREMIUM TEAS & HOT WATER

Served with milk, raw sugar, and biodegradable cups and supplies

- 10 Cup Thermal Pushpot \$15
- 55 Cup Urn \$59
- 100 Cup Urn \$99

