

DREW'S
CATERING & EVENTS



CANAPÉ MENU
SPRING/SUMMER 2019

Tier 1: \$36/dozen

COLD

Min. order 2 dozen per item

BRAISED GINGER SESAME CHICKEN

On sticky rice cake with 5 spice orange compote

AVOCADO MOUSSE

With balsamic pearls, pickled radish and pomegranate seeds on toasted crostini

SMOKED MUSHROOM AND WALNUT PATE

On crispy chickpea rounds with slow roasted tomato

MOSAIC CROQUETTES

Plant based chevre croquettes with marinated beet centre, savoury vegetable and nori granola, dried herbs, flowers & whipped beet hummus. Served on bamboo sticks

CARROT 'LOX'

Cured and smoked heirloom carrot 'lox', cashew crème fraiche, cured shallots, capers, sourdough

 = GLUTEN FREE

 = VEGETARIAN

 = VEGAN

 = DAIRY FREE

HOT

Min. order 3 dozen per item

24 HOUR BRAISED JAPANESE BBQ PORK

With green onion salad in sesame vinaigrette

MINIATURE TEMPURA "FISH AND CHIPS"

Tartar sauce, lemon chutney

MAC 'N CHEESE CROQUETTES

With smoked tomato confit

GRILLED MAITAKE MUSHROOM

Sunchoke espuma, chimichurri, torn sourdough. Served on a tasting spoon



TIER 1



604-334-2708
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Tier 2: \$48/dozen

COLD

Min. order 2 dozen per item

HOUSE CURED SALMON GRAVLAX

On potato galette with maple mustard

ROASTED DUCK BREAST

On crostini with lavender infused orange, balsamic shallot and baby arugula

SMOKED KABOCHA CASHEW MOUSSE

With shiitake bacon, yuzu and black sesame charcoal cracker

AVO & MINT SMASH

On toasted sourdough with seasonal radish, preserved lemon vegan aioli

GRILLED ALBACORE TUNA

Romesco sauce, Spanish saffron, herb & caper vinaigrette

HAMACHI CRUDO

Yuzu, apple, jalapeno & preserved radish. Served on a tasting spoon

COMPRESSED WATERMELON

Plant-based feta, mint, pistachio, aged balsamic

HOT

Min. order 3 dozen per item

JAPANESE STYLE CHA-SU

Roasted pork belly in steamed buns with julienne vegetables and sesame vinaigrette

DC SIGNATURE 'SLIDER NOIR'

With 24-hour braised short rib, horseradish aioli, savoy cabbage slaw

HERB ROASTED AAA BEEF YORKIES

With horseradish aioli and chives

LEMONGRASS CHICKEN "POPS"

Fried marinated chicken, kaffir lime aioli, Vietnamese pickled vegetables, lemongrass skewer

SPRING PEA VELOUTE

With carrot "lox", sourdough crouton, cashew crème fraiche. Served in a shoot glass

PLANT BASED CHICKEN & WAFFLES

Cajun agave, smoked pecan crumbles

TIER 2



Tier 3: \$56/dozen

COLD

Min. order 2 dozen per item

PETIT FRESH SCALLOP CEVICHE

Served in its shell with yuzu ponzu gelee

DUNGENESS CRAB TOASTADAS

Grapefruit, avocado crema, cucumber, crispy corn tortilla

AHIMI POKE

Plant based ahimi tuna, Japanese cucumber, togarashi crisp, ponzu, avocado

LOBSTER POPS

Poached lobster, compressed cucumber, romesco sauce, avocado mousse, togarashi crisp

FAUX GRAS

Terrine of house made plant-based foie gras, concord grape gel, peanut butter, charcoal brioche

 = GLUTEN FREE

 = VEGETARIAN

 = VEGAN

 = DAIRY FREE

HOT

Min. order 3 dozen per item

OCEANWISE SEAFOOD SAUSAGE

With miso, eggplant, salmon caviar served on wooden sticks

24 HOUR BRAISED BEEF SHORT RIB

With white truffle polenta, Madeira glaze, potato crisp

HERB MARINATED PAN FRIED "LOLLIPOP LAMB" (\$78/dozen)

With caponata vegetable Provençale



TIER 3



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Large Format Live Edge Display Boards

These stations add a huge visual impact to your event! Suitable for groups of 50 or larger, these stations are assembled on-site and are served on custom made 8-ft live edge wood display boards.

VEGAN GRAZING STATION DISPLAY \$10.50 per guest

Seasonal Roasted Vegetables Provençale, market vegetable crudité with smoked Babaghanoush, salsa verde & cashew hummus, vegan rice paper spring rolls with rice noodles, carrots, mint, basil & mango tamarind dipping sauce, house made falafel, smoked Castelvetrano olives, marinated artichokes and seasonal house made pickles. Served on an 8 ft live edge wooden display board alongside rustic sourdough, crostini, lavash & gluten free crackers

CHARCUTERIE AND CHEESE LIVE EDGE DISPLAY \$12.50 per guest

Seasonally sourced artisan cheeses, cured & cooked meats, house made preserves, dried & fresh fruits and seasonal pickled vegetables. Served on an 8ft live-edge wooden display board alongside freshly baked breads and crackers.

* Suitable for staffed events only. Not available for drop off service.

Platters

Minimum 10 servings

DC SIGNATURE CHARCUTERIE DISPLAY

\$7.50 per guest

A selection of locally sourced and house made cured meats and terrines. Served with house made mustard, smoked castelvetro olives, seasonal pickles and sliced baguette

ARTISAN CHEESE DISPLAY

\$7 per guest

A seasonal and carefully crafted selection of artisan cheeses with spiced pecans, house made confitures, dried fruits and sliced baguette

PLANT BASED CHEESE DISPLAY

\$9.50 per guest

A selection of seasonal, locally sourced plant-based cheeses with house made confitures, seasonal fruits, roasted garlic, spiced nuts, lavash crackers & crostini

VEGETABLE ANTIPASTO DISPLAY

\$5.50 per guest

Marinated olives, grilled peppers, artichokes, balsamic mushrooms, grilled eggplant, marinated feta and house made pepperonata dip. Served with sliced baguette

WILD BC SMOKED SALMON DISPLAY

\$9 per guest

Wild BC Smoked salmon & maple salmon candy presented with cured onions, capers, lemon, dill cream cheese and sliced baguette

VEGETABLE CRUDITÉ DISPLAY

\$5 per guest

A selection of fresh seasonal cut vegetables arranged around house made roasted garlic hummus and vegan tahini ranch dips

ARTISAN BREAD DISPLAY

\$4.50 per guest

A selection of artisan breads, served with seasonal infused butter, aged balsamic vinegar and extra virgin olive oil

FRESH FRUIT DISPLAY

\$5 per guest

An assortment of fresh cut seasonal fruits

Minimum order for delivery: \$600 / Minimum order for pickup: \$250

Minimum order for staffed event: \$750

Prices exclusive of delivery fees, set up fees and taxes

DELIVERY RATES

Vancouver/Richmond - \$15.00

Burnaby/New Westminister- \$35.00

Delta/Tsawwassen - \$40

North Vancouver/West Vancouver - \$45

Coquitlam/Surrey - \$55

Port Coquitlam/Port Moody/Langley - \$60.00

Other areas - Please enquire

Please note that all hot canapes are not suitable for dropoff service and require staffing on-site.