



**DREW'S**  
CATERING & EVENTS

CORPORATE COLD  
LUNCH MENU 2019

# Entreé Salad Bowls

Min. order 3 per type

## **SOBA SALAD BOWL** \$11.50

Cold soba noodles, carrots, green onion, daikon, broccoli, edamame, black sesame, creamy sesame cashew sauce, boiled egg

## **EARTH SALAD BOWL** \$12.50

Quinoa, avocado, sweet potato, edamame, shredded beets, carrots, kale, pumpkin seeds, broccoli, dried cranberries, citrus dijon vinaigrette

## **ZEN SALAD BOWL** \$11.50

Edamame, kale gomaе, brown rice, marinated mushrooms, baby spinach, carrots, sweet potato, miso sesame vinaigrette

## **CLEANSE SALAD BOWL** \$12.50

Organic greens, shredded beets, avocado, marinated mushrooms, shredded carrot, cabbage, toasted almonds, white balsamic vinaigrette

## **CANCÚN SALAD BOWL** \$12.50

Brown rice and kale, black beans, roasted corn, grilled peppers, avocado, pico de gallo, salsa verde, crispy tortilla, cilantro

## **PHUKET THAI SALAD BOWL** \$11.50

Quinoa, spinach, cabbage, cashews, cilantro, julienne peppers, toasted coconut, house-made peanut sauce

### **ADD ONS:**

- Add grilled wild salmon - \$9
- Add grilled chicken breast - \$5
- Add marinated tempeh - \$4  
- Add tofu - \$3  
- Add falafel - \$3  
- Add half avocado - \$2  

 = GLUTEN FREE

 = VEGETARIAN

 = VEGAN

 = DAIRY FREE



# Poke

Min. order 3 per type

## DC TUNA POKE SALAD BOWL

\$14

Blackened albacore tuna, organic greens, avocado, tomatoes, marinated artichokes, roasted corn, pea shoots, edamame, boiled egg and miso sesame dressing

## WEST COAST SALMON POKE RICE BOWL

\$15

Sesame soy marinated salmon, edamame, cucumber, pickled carrots, kale gomae, brown rice and yuzu vinaigrette



# Express Cold Lunch Packages

Min 10 guests

## CLASSIC COLD LUNCH

\$14 per guest

### ASSORTMENT OF SANDWICHES & WRAPS

Includes an assortment of freshly made sandwiches and wraps, including:

#### CHICKEN CLUB WRAP

Herb marinated chicken breast, tomato, romaine hearts and rosemary aioli on a whole wheat wrap

#### ALBACORE TUNA WRAP

Marinated albacore tuna, cornichon aioli, tomato and arugula on house baked baguette

#### HERBED ROAST BEEF SANDWICH

With tomato, horseradish aioli, demi glace, red onion and tomato on house baked baguette loaf

#### RUSTIC GRILLED VEGETABLE WRAP

With grilled eggplant, zucchini, roasted peppers, tomatoes, organic greens and balsamic reduction on spinach wrap

#### ORGANIC FIELD GREEN SALAD

Mesclun greens, cucumber, cherry tomato, carrots, radishes, toasted sunflower seeds and balsamic vinaigrette

#### FRESH FRUIT SALAD

With citrus and mint





# SOUP AND SANDWICH BOARDROOM LUNCH

\$16 per guest

## ASSORTMENT OF SANDWICHES & WRAPS

Includes an assortment of freshly made sandwiches and wraps, including:

### CHICKEN CLUB WRAP

Herb marinated chicken breast, tomato, romaine hearts and rosemary aioli on a whole wheat wrap

### GENOA DELI SANDWICH

Genoa salami & mortadella, pesto aioli, roasted peppers, tomato and spinach on focaccia bread

### FALAFEL WRAP

House made falafel with hummus, grilled zucchini, kale & tomato in a whole wheat wrap

### CRISPY TOFU AND AVOCADO SANDWICH

With vegan Green Goddess dressing, sprouts, tomato, pan fried tofu and whole grain bread

## CHOICE OF SOUP:

### ROASTED BUTTERNUT SQUASH

With turmeric and caramelized onion

OR

### SEASONAL MONTHLY ROTATING SOUP

Please enquire

### ANCIENT GRAINS SALAD

With kale, roasted root vegetables, truffle vinaigrette and puffed wild rice



# EXECUTIVE LUNCH

\$18.50 per guest

## ASSORTMENT OF SANDWICHES & WRAPS

Includes an assortment of freshly made sandwiches and wraps, including:

### ALBACORE TUNA SANDWICH

Marinated albacore tuna, cornichon aioli, tomato and arugula on house baked baguette

### WILD BC SALMON WRAP

With lemon dill aioli, tomato, cucumber and romaine in a whole wheat wrap

### HERBED ROAST BEEF SANDWICH

With tomato, horseradish aioli, demi glace, red onion and tomato on house baked baguette loaf

### CRISPY BUFFALO CAULIFLOWER WRAP

With tahini ranch, tomato, romaine and cucumber in a flour tortilla

## CHOICE OF SOUP:

### ROASTED BUTTERNUT SQUASH

With turmeric and caramelized onion

OR

### SEASONAL MONTHLY ROTATING SOUP

Please enquire

### DC SIGNATURE SLOW ROASTED CINAMMON PEAR SALAD

With Okanagan goat cheese, organic greens, toasted pumpkin seeds and balsamic vinaigrette

## ASSORTED SEASONAL DESSERT BARS

Made in house by our pastry team



# A la carte sandwiches & wraps

\$9 each

## **WILD BC SALMON WRAP**

With lemon dill aioli, tomato, cucumber and romaine in a whole wheat wrap

## **ALBACORE TUNA SANDWICH**

Marinated albacore tuna, cornichon aioli, tomato and arugula on house baked baguette

## **CHICKEN CLUB WRAP**

Herb marinated chicken breast, tomato, romaine hearts and rosemary aioli on a whole wheat wrap

## **GENOA DELI SANDWICH**

Genoa salami & mortadella, pesto aioli, roasted peppers, tomato and spinach on focaccia bread

## **HERBED ROAST BEEF SANDWICH**

With tomato, horseradish aioli, demi glace, red onion and tomato on house baked baguette loaf

## **RUSTIC GRILLED VEGETABLE WRAP**

With grilled eggplant, zucchini, roasted peppers, tomatoes, organic greens and balsamic reduction on spinach wrap

## **FALAFEL WRAP**

House made falafel with hummus, grilled zucchini, kale & tomato in a whole wheat wrap

## **MISO MARINATED GRILLED EGGPLANT WRAP**

With julienne vegetables, crunchy slaw, miso tahini spread, lettuce & pea shoots

## **CRISPY TOFU AND AVOCADO SANDWICH**

With vegan Green Goddess dressing, sprouts, tomato, pan fried tofu and whole grain bread

## **CRISPY BUFFALO CAULIFLOWER WRAP**

With tahini ranch, tomato, romaine and cucumber in a flour tortilla

# A la carte salads

\$4.50 each

Min 6 servings

## DC SIGNATURE

### SLOW ROASTED CINAMMON PEAR SALAD

With Okanagan goat cheese, organic greens, toasted pumpkin seeds and balsamic vinaigrette

### MISO SOBA SALAD

Cold soba noodles with angel hair vegetables, black sesame, green onion and miso sesame vinaigrette

### KALE CEASAR SALAD

With kale and romaine hearts, house made Caesar dressing, herb croutons, shaved parmesan and lemon

### ISRAELI COUS COUS SALAD

With edamame, roasted corn, cured onion, cherry tomatoes, arugula and tahini harissa vinaigrette

### BEET SALAD

Shaved and roasted beets, carrot, Okanagan goat cheese, pearl barley, dried cranberries, organic greens and red wine vinaigrette





## WILD MUSHROOM & TRUFFLE PASTA SALAD 🍄

Roasted wild mushrooms with arugula, shaved parmesan, orrechiette pasta and truffle vinaigrette

## SHAVED BRUSSEL SPROUT SALAD 🥬🌿

With red cabbage, kale, cranberries, green apple, toasted pumpkin seeds and poppy seed vinaigrette

## ROASTED ROOT VEGETABLE AND TRUFFLE SALAD 🍄

With kale, ancient grains, roasted root vegetables, truffle vinaigrette and puffed wild rice

## LAVENDER ORANGE AND ALMOND SALAD 🍊🌿

Organic greens with lavender infused orange segments, toasted almonds, dried Okanagan cherries, fennel and apple vinaigrette

## ROASTED SWEET POTATO SALAD 🍠🌿

With honey Dijon dressing, roasted tomatillos, grilled peppers, baby spinach and toasted pumpkin seeds



# Individual Boxed Lunches

## **BOXED LUNCH #1**

Any sandwich or wrap, field green salad & cookie

\$16 per guest

## **BOXED LUNCH #2**

Any sandwich or wrap, Lavender Orange and Almond Salad & dessert bar

\$17.50 per guest

## **BOXED LUNCH #3**

Any sandwich or wrap, Ancient Grain & Grilled Vegetable Salad, fresh fruit salad & cookies

\$19 per guest





# Boardroom 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

## **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

## **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

## **FRESH FRUIT DISPLAY** \$5 per guest

An assortment of fresh cut seasonal fruits

# Desserts

**ASSORTED FRESHLY BAKED COOKIES** 🌿 \$3.25

**ASSORTED SEASONAL DESSERT BARS** 🌿 \$3.50

Made in house by our pastry team

**MACARON DE PARIS** 🌿 \$2.00

**DC RAW & VEGAN ENERGY BAR** 🌿 🌱 \$4.00

With dates, ginger, raw cacao, shredded coconut





# Beverages

## BOTTLES

**BOYLAN'S ALL NATURAL CANE SUGAR SODAS** \$ 3

**SAN PELLEGRINO** \$ 3

**FRUIT JUICE DISPENSERS** \$ 8 0  
(7.5 LITRES - SERVES 30)

Apple, orange or grapefruit.

## INFUSED WATER

Adds an elegant touch to meetings and reduces waste. Includes glass dispenser and biodegradable cups. Each dispenser serves approximately 30 guests \$ 5 0

- Citrus and ginger
- Cucumber and mint
- Pear and rosemary (Fall/Winter only)
- Satsuma mandarin & cinnamon (Fall/Winter only)
- Strawberry and basil (Spring/Summer only)
- Lavender and raspberry (Spring/Summer only)

**STILL WATER DISPENSER** \$ 15



## 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





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

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

For cold items or baked goods for fewer than 50 guests, orders must be confirmed prior to 2pm the business day before the event date. For cold items or baked goods for greater than 50 guests, 48 hours notice required. For hot food orders, minimum 48 hours notice required.