

# CHARCUTERIE VANCOUVER

ESTD • 2019



# CHARCUTERIE VANCOUVER

ESTD • 2019

## Catering Pricing Guide

### CHIC DISPLAY WITH RISERS AND SET UP

Our stunning chic display with our white acrylic risers include charcuterie, fruit, veggies, canapes, premium desserts and other cold appetizers.

When considering this option, it is important to assess the available space for setting up the risers and determine if additional support is needed for serving and replenishing the menu items.

Fruit, charcuterie and simple flowers are included, choose a minimum of 4 types of canapes below at one dozen per type.

PRICE VARIES

**GOOD FOR:**  
corporate events,  
weddings, bridal  
showers, small or  
large events, indoor  
events

### GRAZING TABLE PRICING GUIDE

Our grazing tables include a variety of fine cheeses and meats, accompanied by local jams, dips, nuts, dried fruit, fresh fruit, bread, crackers and floral decor.

Please email or fill out the form below to inquire

**\$30+**  
**PER PERSON**

**GOOD FOR:**  
Easy set up and clean  
up. Corp events,  
parties, showers and  
more

### INQUIRY GUIDE

The following information **MUST** be included when sending an email to inquire:

YOUR NAME:

YOUR EMAIL:

YOUR PHONE NUMBER:

DATE OF EVENT:

TIME OF EVENT:

ADDRESS OF EVENT:

THEME AND DECOR OF EVENT: (Please include inspo photos if you have)

HOW MANY GUESTS ARE EXPECTED?

IS THE EVENT INSIDE OR OUTSIDE?

DO YOU NEED STAFF TO REPLENISH ITEMS AND STAY DURING YOUR EVENT?

# CHARCUTERIE VANCOUVER

ESTD • 2019

## PREMIUM CANAPE MENU

### MISE EN BOUCHE - APPETIZERS

Designed, created and prepared by  
Michelin Star Trained Chef Kevin Ao from Bon Moment

#### CURED SOCKEYE SALMON (1 dz min)

Cured sockeye salmon, brulée miso, salmon furikake

#### THAI COCONUT PRAWN ROLL (1 dz min)

Thai coconut prawn salad, garlic shell crumb, brioche roll

#### ROUGIÉ FOIE GRAS (1 dz min)

Rougié Foie Gras with seasonal condiment  
Foie gras, coronation grape, grappa gel, liver fat

#### BLACK PEPPER PORK PÂTÉ (1 dz min)

Black pepper pork pâté, ginger scallion sauce,  
butter scone  
Black pepper pork pâté, ginger  
scallion sauce, butter scone



### MISE EN BOUCHE - APPETIZERS

#### Seasonal gâteau salé (savory sponge cake) (1 dz min)

Asparagus sponge cake, asparagus tarragon  
bavarois, truffle hollandaise, asparagus chip

#### Mussel Panna Cotta (1 dz min)

Mussel escabeche, pickled red onion, holy duck chili  
tarte

#### Coronation chicken (1 dz min)

Raisin chutney, mini naan

#### Roasted Beet Tartare (1 dz min)

Tarragon cream cheese, beet stem relish

#### Carrot Pâté\* (1 dz min)

Dill yogurt, dill and carrot top dukkha

#### Spring pea and mint panna cotta (1 dz min)

Thin tarte, lemon gel



# CHARCUTERIE VANCOUVER

ESTD • 2019

## CANAPE MENU

### BRUSCHETTA AND OTHERS

MIN 1 DOZ REQUIRED PER ITEM

**Burrata and Strawberry Crostini (1 dz min)**  
Crostini, olive oil, burrata, strawberry, mint

**Fig, and Cream Cheese Crostini (1 dz min)**

**Pesto and Chicken Crostini (1 dz min)**  
Crostini, chicken sliced deli meat, pesto

**Balsamic Bruschetta (1 dz min)**  
Black pepper pork pâté, ginger scallion sauce,  
butter scone Black pepper pork pâté, ginger s



### MISE EN BOUCHE - APPETIZERS

**Seasonal gâteau salé (savory sponge cake) \$6 EA**  
Asparagus sponge cake, asparagus tarragon bava  
rois, truffle hollandaise, asparagus chip

**Mussel Panna Cotta (1 dz min)**  
Mussel escabeche, pickled red onion, holy duck  
chili tarte

**Coronation chicken (1 dz min)**  
Raisin chutney, mini naan

**Roasted Beet Tartare (1 dz min)**  
Tarragon cream cheese, beet stem relish

**Carrot Pâté\* (1 dz min)**  
Dill yogurt, dill and carrot top dukkha

**Spring pea and mint panna cotta (1 dz min)**  
Thin tarte, lemon gel

# CHARCUTERIE VANCOUVER

ESTD • 2019

## DESSERT MENU

### DESSERTS

Designed, created and prepared by  
Michelin Star Trained Chef Kevin Ao from Bon Moment

Lavender White Chocolate Ganache  
Earl grey madeleine,  
sunflower seed feuilletine

Pineapple Crème Diplome,  
Vanilla glaze, stewed pineapple, parmesan pâte  
sucré

Ruby Chocolate and Strawberry ganache,  
Rosé wine "coeurcoulant", hazelnut biscuit

Tiramisu  
Marsala zabaione, coffee tartelette



### DESSERTS

Yuzu Cheesecake (1 dz min)  
Black sesame praline, puffed rice

Signature Madeleine (1 dz min)  
Matcha/ white chocolate  
Lapsang souchong/ dark chocolate  
Black lemon/ white chocolate

Signature Financier (Gluten free) (1 dz min)  
Hazelnut  
Almond  
Lemon poppy seed

Chocolate Mousse (1 dz min)  
Premium Belgian Chocolate, whipping cream



# CHARCUTERIE VANCOUVER

ESTD • 2019

## CHOOSE YOUR FLORALS

### OPTION 1 - LUXURY AND GRAND

Designed by Charcuterie Vancouver,  
created and executed by local Luxury Florists

Choose your colors and theme, the flowers will be  
displayed as a center piece on your table.



### OPTION 2 - SIMPLE

Simple flowers are included in the per person  
price already

If you want to add additional arrangements, you  
can!

One arrangement comes with your table