



AT YOUR  
SERVICE  
CATERING

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## LUNCH TIME



*Add 18% gratuity and 5% GST*

*Offsite events are subject to a 15% package which includes: plates, cutlery, napkins and all catering equipment and service staff.*

[www.yourservicecatering.ca](http://www.yourservicecatering.ca)



AVAILABLE 10AM – 3PM

IF SERVED FOR DINNER + 35%

## LUNCH BUFFETS

All lunches come with assorted dessert squares, cookies and fruit unless otherwise stated

### SANDWICH AND SALAD BUFFET

Assorted sandwiches and wraps,  
garden veggie salad, caesar salad

*\$20 per person*

*+\$6 add chefs soup*

### GREEK PLEASE BUFFET

Chicken, beef and veggie souvlaki  
Greek salad, garden salad, tzatziki, pita

Choose 1: Greek rice or potatoes

*\$30 per person*

*\$3 sub any 1 souvlaki for prawns*

*\$5 add prawn souvlaki*

### SOUP & SANDWICH BUFFET

Basic, gourmet and open faced  
sandwiches, wraps  
hummus and vegetable display  
chef's soup, caesar salad, potato salad

*\$28 per person*

### GERMAN BUFFET

Schnitzel in mushroom sauce,  
potato cheddar perogies, sour cream  
braised red cabbage and Caesar salad

*\$30 per person*

### ITALIAN PASTA BUFFET

Penne bolognese, wild mushroom &  
truffle gnocchi, garlic bread, garden  
veggie salad, caesar salad

*\$28 per person*

*+6 add Tuscan chicken*

### BYOB BURGER BUFFET

Fix up your own burger !!  
Brisket beef burgers and chicken burgers  
the fixings; cheese, pickled jalapeno ,  
ketchup, mustard, mayo, relish,  
caesar salad, potato salad

*\$30 per person*

*+\$3 each add: bacon, sautee mushrooms*

### BUILD YOUR OWN BUDDAH BOWL BUFFET

Quinoa bowl with topping of: kale,  
tomato, pickled onion, peppers, broccoli,  
tomato, egg, cilantro, avocado, feta,  
prawns, chicken  
sauces of: honey lime vinaigrette, ginger  
miso dressing, spicy sambal

*\$28 per person*

### ASIAN GOURMET

BBQ Char siu pork, lemongrass chicken,  
coconut curry, asian coleslaw, marinated  
daikon & carrot salad, homemade kimchi

*\$30 per person*

# PLATED LUNCH

\*all guest to have the same selection

Choose **one main** and one starter for the entire group, price per person is based on the prices listed next to main courses.

## Desserts

Add Plated Dessert (below)+\$10 per person  
or

1 platter of cookies and fruit per table  
+\$5 per person

## STARTERS

CHOOSE ONE FOR ENTIRE GROUP

- Black garlic Caesar salad with Sourdough croutons and Parmesan cheese
- Garden and vegetable salad with balsamic basil vinaigrette
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- Bruschetta duo - tomato basil and beet avocado
- Soup de Jour, choose from cream base or broth base

## DESSERT

CHOOSE ONE FOR ENTIRE GROUP

- Caramel chocolate swirl cake and cream
- Crème Brûlée of the day
- Lemon raspberry cookie sandwich
- Chefs layered trifle (custard, cookies, cream and cake)
- Chocolate banana nutella crumble

## MAIN

CHOOSE ONE FOR ENTIRE GROUP

### THAI CHICKEN OR VEGGIE STIRFRY \$30

Chicken and stir fry veg, sautéed in our red coconut curry served over rice pilaf

### TUSCAN CHICKEN \$35

Seared chicken baked in a roasted tomato and red pepper sauce, served over rice with chefs veg

### SHEPARD'S PIE \$33

Ground beef, mashed potato, gravy, cheddar cheese

### STEAK SANDWICH \$40

6oz steak cooked to medium served on garlic toast with mushrooms on the side and potato wedges

### LEMON DILL BASA FILLET \$36

Basa filet served over rice pilaf topped with white wine lemon dill and served with chefs veg

### ROAST PORK LOIN \$36

Served with mashed potato, cardamom apple sauce, and chefs veg

### PESTO CREAM PENNE \$30

Penne and pesto cream with sundried tomato and parmesan cheese

## NOTE ON ALLERGIES

if allergy can be treated by removing a component of the dish, no charge

If guest requires a completely separate meal, add \$25 each