



VCC Catering Menu



Butternut squash soup
Tomato and basil soup
Coconut Thai curry chicken soup
Nova Scotia clam chowder

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Mulligatawny (curried)
Minestrone soup



Mixed green salad
Caesar salad
Greek salad
Hawaiian style coleslaw
Tomato bocconcini salad
Asian green beans

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Chickpea, mango, avocado, and hemp hearts salad
Grilled vegetables and black bean salad
Beet salad with grapefruit, smoked tofu, and kale gremolata



Salmon niçoise, tomato, capers, garlic, fresh herbs
Chicken Thai green curry
Roast leg of lamb, rosemary jus
Lasagna meat and/or vegetable option
Grilled flatiron steak with chimichurri sauce
Beef bourguignon – braised beef in red wine

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Bebere tofu with Moroccan couscous
Marinated portobello mushroom, cannellini bean mush, and roasted vegetables
Eggplant roulade, coconut curried lentil, and sun dried tomato



AB

Baked tomato provençale
Honey glazed rainbow carrots
Broccoli or cauliflower with cheese sauce
Sautéed green bean almondine
Roasted root vegetables

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Turmeric-spiced roasted cauliflower, herb tahini sauce
Garlic glaze bok choy

AC

Tuscan pan fried polenta, tomato chutney
Scallop potatoes
Herb spätzle
Roast potatoes

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Bombay basmati rice
Zucchini, carrot, and chickpea fritters
Sweet potato casserole with chickpea and spinach coconut curry

A

/ :
Tutti fruity tartlets
Chocolate raspberry tart
Lemon meringue tartlets
Pecan pie
Petite éclair
Coconut pineapple cake
Summer berry square
Petit fours

 **B**  **B**  **A**  **A**  **A**  **A**  **A**  **A**  **A**  **A**  **A**  **A**

A M -T , 8:00-10:30 . .

MINIMUM 12 PEOPLE, PRICED PER PERSON

EGG , BAC N/ A AGE, AND A E	\$12
Add fruit	\$4
MELE E A I N	\$21
Available on request	



A

MINIMUM 12 PEOPLE, PRICED PER PERSON

DEL ECHA C E IE B A D/ LA E	\$11
A selection of cured meats, terrines, domestic, and international cheeses accompanied by seasonal vegetables, fruits, dips, artisan breads, and condiments.	
HA E I ALL I H LICED MEA	\$10
A mixture of artisan and house made fresh and cured sausages, pâté, salami, and condiments.	
CHEE E A	\$9

CANAPES

APPETIZERS

DESSERTS

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CANAPES

\$36 PER DOZEN, MINIMUM 2 DOZEN

- House smoked salmon canape
- Curried prawns and green apple canape
- Melon and prosciutto canapes
- A selection of cheeses, and fruit and nut canapes

APPETIZERS

- Tomato and basil crostini
- Baba ghanoush, middle eastern eggplant dip on foccacia
- Sun-dried tomato and cannellini

CANAPES

\$42 PER DOZEN, MINIMUM 2 DOZEN

- Minted feta, rosemary, and pine nuts spanakopita
- Broiled beef with chimichurri verde
- Braised duck leg confit mini-strudel
- Coconut crusted prawns with pineapple salsa
- Mini quiche and variations
- Scallops wrapped in bacon with cocktail salsa
- Sweet and sour glazed beef lollipops

APPETIZERS

- Vegan teriyaki tofu and vegetable

CANAPES

\$36 PER DOZEN, MINIMUM 2 DOZEN

DESSERTS

APPETIZERS

- Chocolate raspberry tartlets
- Lemon meringue tartlets
- Fresh fruit tartlets
- Coconut pineapple cake
- Summer berry squares
- Gluten-free bittersweet chocolate bites
- Vegan cheesecake

BAKERY

Cakes

Available 8". Availability of cakes is dependent on curriculum.

CHOCOLATE HIBERTEAM CAKE	\$15
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CHEESECAKE	\$20
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MILK CAKE	\$20
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Dark chocolate, strawberry, mango, raspberry.

BLACK FOREST CAKE	\$15
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Specialty decorating for logos, chocolate roses or marzipan inscriptions are available at an additional charge. Please inquire when placing your order. Other cakes such as tiramisu or angel food cake may be available depending on student production.

PASTRIES

ASSORTMENT OF PASTRIES

An assortment of house-made pastries available for morning or afternoon. \$3/PERSON
Selections based on the current curriculum

BEVERAGES

HOT COFFEE AND TEA	\$3/PERSON
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Minimum of 10 people.

Coffee, regular or decaffeinated, black, green, and herbal teas.

CHILLED FRUIT JUICE	\$3/BOTTLE
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Choose from orange, apple, tomato, grapefruit, cranberry, or mixed fruit.

FLAVORED MILK	\$2.25/CAN
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ICE CREAM	\$55/BOWL
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Serves roughly 40.

ASSORTED ITALIAN FRUIT JUICES	\$3.5/PERSON
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All-natural, sparkling Italian fruit juices.

WATER

We proudly serve Vancouver's finest tap water. Free with all orders over \$15.

Alcohol Service

VCC offers two licensed dining areas at our Downtown campus. We can offer alcohol service in any room of your choice provided a special event license has been applied and approved through BCLDB event portal. Bartending staff is provided at \$32 per hour for a 4-hour minimum.

Tray Service

We are pleased to offer tray service for your event. Service staff is available at \$32 per hour for a 4-hour minimum.

To accommodate buffets exceeding 50 people, an additional 4-hour labor charge of