

# CORPORATE DELIVERY



## 2024 Spring

Available for delivery Monday – Saturday in Vancouver, North & West Vancouver, and Burnaby.  
\*Minimum 48-hour notice required but a longer lead time is preferred as we purchase all your ingredients fresh.

\*Menu prices are subject to tax.  
Menu content and pricing is subject to change due to market variables and availability.

To place an order, call 604-921-2665, ext. 4  
or email: [orders@bonvivantcatering.ca](mailto:orders@bonvivantcatering.ca)

## Breakfast - Cold

Served buffet-style on Bon Vivant equipment. Minimum order per item is 6 servings.

\*Individual recyclable/compostable packaging is available for most items. Additional charges will apply.

### Freshly Baked Muffins

selection varies: apple cinnamon, raisin bran, blueberry lemon, carrot, banana nut, oatmeal chocolate chip (medium size)

**\$5.00 per person**

### Freshly Baked Scones

selection varies: cheddar, summer berry, orange cranberry

**\$4.25 per person**

\*add butter & jam - \$1.50 per person

### Vegan Avocado & Roasted Pepper Hummus Toast

whole wheat loaf, organic sprouts, sunflower seeds (vegan)

**\$8.75 per person**

### Vegan Smoothie Bowl

banana, berries, tropical fruit, almonds, chia seeds, coconut milk (vegan)

**\$9.50 each**

### Freshly Baked Mini Danish

selection varies: apple, maple pecan, raspberry, cinnamon swirl

**\$4.50 per person**

### Freshly Baked Croissants

classic or chocolate

**\$4.25 per person**

\*add butter & jam - \$1.50 per person

### Chef Dino's Power Bars

coconut, almonds, sunflower, flax, and pumpkin seeds, raisins, sesame, apricots, cranberries, peanut butter, crisp rice (vegan, gluten free)

**\$5.50 each**

### Gluten Free or Vegan Muffins or Pastries

chef's selection - varies daily (vegan or gluten free)

**\$36.00 - half dozen**

### Fresh Fruit Platter

grapes, melons, tropical fruits, berries when in season

**\$6.00 per person**

\*individual cups – add \$1.00 per person

### Bagels

regular cream cheese

**\$5.50 each**

\*add cold smoked wild salmon, capers, & dill - \$4.75

### Granola Yogurt Parfait

vanilla yogurt, organic granola, fresh seasonal fruit

**\$7.50 each**

\*gluten free granola - add \$2.00

### Cinnamon Rolls

loads of cinnamon swirl, cream cheese frosting

**\$24.00 – half dozen**

## Breakfast - Hot

Served buffet-style - equipment required.

### Breakfast Burritos

scrambled free-range eggs, cheddar cheese, wheat tortilla fresh cut tomato salsa

*choice of:* bacon, turkey sausage, or spiced black beans (v)

**\$9.50 per person**

\*minimum order of 10

### Whole Quiche

free-range eggs, choice of: cherry tomato, bocconcini, pesto (v) or caramelized onion, leek & gruyere (v) or classic ham & emmental cheese (serves 4-6)

**\$39.00 each**

### All Business Breakfast

scrambled free-range eggs, grilled tomatoes, roasted breakfast potatoes, cheddar biscuits

*choice of:* bacon or chicken sausage

**\$25.00 per person**

\*minimum order of 10

## Beverages

### Coffee Service

fairtrade certified organic beans  
\*includes compostable cups, stir sticks, sugar, milk  
(decaf available upon request)  
**\$30.00 per 10 Cup Thermos**  
\*add oat milk – \$.50 per person

### Soft Drinks

selection of canned pop  
**\$3.00 each**

### Earth Water

canadian spring water in a reusable aluminum can, 473ml  
**\$3.50 each**

### Tea Service

assorted herbal and black teas  
\*includes compostable cups, stir sticks, sugar, milk  
**\$25.00 per 10 Cup Thermos**  
\*add oat milk – \$.50 per person

### Flavoured San Pellegrino

assorted flavours  
**\$3.50 each**

### San Pellegrino

sparkling water, 500ml  
**\$3.50 each**

### Fresh Squeezed Juice

100% cold pressed juice – 1litre format  
selection varies: ruby red grapefruit, organic apple, mandarin orange, pineapple mint, carrot, green juice blend  
**7 days advance ordering required – market price**

## Snack & Break Options

Served buffet-style on Bon Vivant equipment. Minimum order per item is 10 servings.

### Crudit  & Dip

a wide selection of colorful fresh vegetables served with house made dip (vegan dip option available)  
**\$6.00 per person**  
\*individual cups available for an additional charge

### Fresh Fruit Platter

grapes, melons, tropical fruits, berries when in season  
**\$6.00 per person**  
\*individual cups available for an additional charge

### Popcorn

choice of: sweet & salty, parmesan, or sea salt (gluten free)  
**\$4.95**  
\*individual popcorn boxes available for an additional charge

### Assorted Cookies

baked fresh daily – selection varies: oatmeal chocolate chip, ginger snaps, peanut butter (gf), double chocolate, coconut macaroons (gf)  
**\$4.50 per person (2pc pp)**

### Loaf Slices

baked fresh daily – selection varies: banana bread, coffee cake, lemon loaf, chocolate chip-zucchini loaf  
**\$3.00 per person**  
\*individual packaging available for an additional charge

### Crackle Cookies

choose between: mango coconut, chocolate mint Or passionfruit coconut almond (gf)  
**\$4.50 per person (2pc pp)**

### Red Pepper Hummus & Tzatziki

pita bread, gluten free crackers  
**\$5.50 per person**

### Antipasti Vegetable Platter

tomato & bocconcini skewers, olives, caponata, artichokes, grilled marinated vegetables, served with crostini (vegan & vegetarian)  
**\$8.50 per person**

### Market Cheese & Meat Board

a selection of sliced or cubed domestic & imported cheese, salamis, olives, pickles, crackers, & gf seed crackers  
**\$13.00 per person**

### Oyama Charcuterie Display

organic and ethically raised meat selections from locally crafted Oyama Sausage Co. served with grain mustard, gherkins, & sliced baguette (gluten free crackers available)  
**\$9.75 per person**

\*\*No Pork' selection add \$3.00 pp

## Lunch – Sandwiches & Wraps

Made with local artisan breads or flour tortillas. **\$13.25 each** (*gluten free bread is an additional \$3.00*)  
*Served buffet-style on Bon Vivant equipment. Minimum order per item type is 6 servings.*

- Shrimp Roll** – celery, old bay spice, charred scallion mayo, brioche
- Tuna Fish** - wasabi aioli, pickled cucumber, lettuce chiffonade
- Roast Beef** - pickled red onion, arugula, havarti, horseradish aioli
- Smoked Turkey** - gouda, lettuce, cucumber, dijonnaise
- Italian Salami** – provolone, arugula, tapenade, aioli
- Honey Ham** – swiss cheese, lettuce, tomato, red onion
- Chicken Baguette** – grilled chicken breast, gouda, roasted red peppers, basil mayo, arugula
- Chicken Caesar Wrap** – grilled cajun chicken, romaine lettuce, caesar dressing
- Buttermilk Chicken Wrap** – grilled chicken, mushrooms, spinach leaves, buttermilk ranch dressing

### Vegan

- Grilled Vegetable Sandwich** – zucchini, peppers, eggplant, pesto hummus, arugula
- Southwest Wrap** - roasted bell peppers, caramelized onions, roasted corn, black beans, quinoa, cilantro, tomato salsa, vegan aioli, romaine
- Asian Tofu Wrap** – tamari glazed grilled tofu, quinoa, pickled red onion, cucumber, cabbage slaw, rice wine-cilantro vinaigrette
- Mediterranean Wrap** – spinach leaves, zucchini, peppers, eggplant, pesto hummus

### Vegetarian

- Free-range Egg Salad** – celery, scallions, pickles, mayo, leaf lettuce
- Spicy Veg & Cheese Sandwich** – cucumber, tomato, sprouts, gouda, siracha mayo
- Cucumber** – marble cheese, salt & pepper, mayo

## Lunch – Side Salads

*Served buffet-style on Bon Vivant equipment. Minimum order per item is 6 servings.*  
**(to be combined with sandwiches, soup, or hot buffet items - \$15 pp as an entrée)**

- Salad de Maison** – chopped romaine, bacon, tomatoes, slivered almonds, shredded swiss & parmesan cheese, croutons, lemon dressing **\$8.00**
- Caesar Salad** - romaine leaves, shaved parmesan, garlic thyme croutons, anchovy-oil & vinegar dressing **\$7.50**
- BLT Salad** – bacon, cherry tomatoes, chopped romaine, blue cheese dressing (gf) **\$8.00**

### Vegan

- Seasonal Mixed Greens** – celery, carrot, cucumber, cherry tomato, rice wine vinaigrette (gf) **\$7.00**
- Panzanella Salad** – grilled ciabatta, tomato, cucumber, capers, olives, sherry dressing **\$7.50**
- Roasted Carrot and Quinoa Salad** – roasted walnuts, dried cranberries, mixed greens, middle eastern lemon vinaigrette (gf) **\$8.50**
- Crunch Salad** – kale, brussel sprouts, celery, shredded carrot, cashews, sunflower seeds, apple, sundried cranberries, orange-shallot dressing (gf) **\$8.50**
- Rice Noodle Salad** – fried eggplant, mango, crushed peanuts, thai basil, lime, chiles (gf) **\$8.50**
- Wild Rice & Orzo Salad** - roasted butternut squash, almonds, apricot, moroccan spices **\$8.50**
- Power Greens** - kale, quinoa, edamame, carrot, cabbage, miso ginger dressing (gf) **\$8.50**

### Vegetarian

- Spinach Salad** – strawberries, roasted pecans, feta, poppyseed dressing (gf) **\$8.50**
- Casarecce Salad** – pasta, cucumber, sundried tomatoes, pistachio, feta, creamy avocado dressing **\$7.25**
- Greek Salad** – tomato, cucumber, bell peppers, olives, red onion, feta, oregano vinaigrette (gf) **\$7.50**
- New Potato Salad** – fresh herbs, pickle, hard-boiled egg, herb vinaigrette (gf, dairy free) **\$7.25**
- Citrus Salad** – citrus segments, fennel, arugula, pumpkin seeds, parmesan, lemon-chile dressing (gf) **\$7.25**
- Gold Beet & Quinoa Salad** – citrus, pumpkin seeds, arugula, crumbled feta, sherry vinaigrette (gf) **\$8.50**
- Tomato & Bocconcini** – cherry tomato, pearl bocconcini, basil, capers, red onion, balsamic dressing (gf) **\$8.50**
- Esquites-style Poblano Pasta Salad** – orecchiette pasta, charred corn, zucchini, scallions, poblano chile, cilantro-lime-crema, cotija cheese **\$8.50**

## Lunch – Hot Buffet Items

Equipment required. Minimum order 10 people.

**Buttermilk Marinated Chicken Thighs** - spice breaded & fried, mashed potatoes, jus, green beans (gf) **\$24.00**

**Moroccan Spiced Beef Kebabs** – jewelled rice with saffron, almonds, carrot, raisons, cranberries (gf) **\$24.00**

**Smash Burger** - hand pressed certified angus beef with cheddar, brioche bun - accompaniments: dijonaise, ketchup, ballpark mustard, lettuce, tomato, red onion, pickles, bacon **\$15.00**

**Chicken Shawarma with Tabbouleh** – bulgar wheat, tomato, cucumber, mint parsley, lemon-olive oil **\$19.00**

**Lasagne Bolognese** - ground beef, spinach, bechamel, tomato sauce, mozzarella, garlic bread **\$19.00**

**Butter Chicken** - indian spices, tomatoes, coconut milk, eggplant, chickpeas, aromatic rice (gf, dairy free) **\$21.00**

**Thai Chicken Coconut Curry** - mildly spiced sauce, sautéed vegetables, aromatic rice (gf, dairy free) **\$21.00**

**Meat Enchiladas** - pulled pork, braised beef, or chicken, black beans, corn, cilantro, rice, savory enchilada sauce, melted cheese, salsa verde & fresca **\$18.00**

**Grilled Chicken Kebabs & Vegetable Kebabs** - rice pilaf, tzatziki & pita **\$22.00**

**Parmesan Chicken** - lemon caper butter, penne arrabiata (vegan), wild mushroom orecchiette (vegetarian) **\$24.00**

**Ling Cod** - smoke tomato & fennel coulis, rice pilaf, honey roasted carrots (gf) **\$28.00**

**Wild Salmon** - miso, maple syrup & tamari glaze, mashed potatoes, grilled broccolini (gf) **\$29.00**

### Vegan

**Mediterranean Stuffed Beefsteak Tomato** – quinoa, roasted pepper & tomato coulis (gf) **\$16.00**

**Vegan Thai Coconut Curry** - chickpeas, zucchini, eggplant, kaffir lime, coconut milk, aromatic rice (gf) **\$18.00**

**Chickpea Curry** - indian spices, zucchini, eggplant, peppers, tomato, coconut milk, aromatic rice (gf) **\$18.00**

### Vegetarian

**Summer Squash Ravioli** – sage, brown butter emulsion, pecorino, toasted breadcrumbs **\$24.00**

**Eggplant Parmesan** – breaded eggplant, ricotta, basil, tomato coulis, mozzarella cheese, garlic bread **\$18.00**

**Black Bean Enchiladas** - roasted corn, spiced cilantro rice, savory enchilada sauce, melted cheese, salsa verde & fresca **\$16.00**

## Lunch – Entrée Salads & Bowls

Packaged individually in compostable containers. Minimum order per type is 3.

**Add: 4oz grilled chicken, prawns, or fried tofu for \$6.00**

### Butter Lettuce Cobb

grilled chicken, crispy bacon, avocado, crumbled blue cheese, hard-boiled egg, grape tomatoes, red onion, vinaigrette (gluten free)

**\$22.50**

### Tamari Glazed Squash Bowl

roasted squash, sweet potatoes, tamari glaze, shiitake mushrooms, wakame, sesame seeds, white rice (vegan, gluten free)

**\$18.00**

### Albacore Tuna Poke Bowl

white rice, pickled ginger, wakame, diced mango, nori, edamame, shredded carrot, wasabi aioli, sesame vinaigrette (gluten free)

**\$22.00**

### Ginger-Miso Chicken Slaw

grilled chicken, snow peas, scallions, cabbage, carrots, miso-lime dressing (gluten free)

**\$19.95**

### Wild Mushroom Quinoa Bowl

bc forest mushrooms, mixed greens, toasted sesame, tamari soy glaze (vegan, gluten free)

**\$18.00**

### Chili Soy Salmon Bowl

rice noodles, mint, nuoc cham, carrots, crushed peanuts (gluten free)

**\$18.00**

### Cajun Chicken Caesar

Chef Dino's signature caesar dressing, chopped romaine, parmesan, mildly spiced grilled cajun chicken (gluten free)

**\$19.95**

### Buddhaful Bowl

crispy tofu, quinoa, shaved beets, carrots, radish, chickpeas, greens, tomato, ginger-tamari-tahini dressing (vegan, gluten free)

**\$19.95**

### Arugula & Chicken

grilled chicken, oven dried tomatoes, toasted pine nuts, shaved parmesan, lemon dressing (gluten free)

**\$19.95**

## Sweets

Packaged individually in 125ml mason jars. Minimum order per type is 6.

### **Black Forest Cake Jar**

vegan chocolate cake & 'buttercream',  
cherry compote, dark chocolate  
(vegan)

**\$7.50**

### **Lemon Pavlova Jar**

lemon curd, fresh berries,  
crisp vanilla meringue  
(gluten free)

**\$7.50**

### **Tiramisu Jar**

espresso, gluten free lady fingers,  
dark rum, mascarpone cream  
(gluten free)

**\$7.50**

### **Coconut Lime Tapioca Jar**

diced strawberries  
(vegan, gluten free)

**\$7.50**

### **Summer Fruit Crumble Jar**

seasonal fruit selections,  
toasted almond & oat crumble  
(gluten free)

**\$7.50**

### **Strawberry Shortcake Jar**

vanilla sponge, summer strawberries,  
chantilly cream

**\$7.50**

## Snack Boxes - Substantial enough to be a meal

Packaged individually in compostable containers. Minimum order per type is 3.

### **BC Cheese & Fruit Box**

Island Brie (Little Qualicum  
Cheeseworks), Aged Cheddar (Natural  
Pastures), seasonal fruit, quince  
preserves, tomato & bocconcini  
skewers, crackers

**\$22.00**

### **Indigenous Box**

elk pepperoni, bison salami,  
candied wild bc salmon mousse,  
aged farmhouse cheddar,  
fried bannock

**\$32.00**

### **Salumi & Cheese**

aged farmhouse cheddar, island brie,  
saucisson sec, chorizo, prosciutto,  
green olives, pepperoncini, quince,  
crackers

**\$36.00**

\*all charcuterie is organic and ethically farmed meat from Oyama Sausage Co.

\*\*vegan cheese or non-pork salumi can be substituted for an additional charge

## **Drop Off Policies**

### **Delivery Fees:**

Delivery is \$25.00 for Vancouver, North & West Vancouver, and Burnaby. All other service areas will be calculated by your Event Planner. Delivery windows are 30 minutes, so if you would like to eat at 12:00PM, the window should be 11:15-11:45AM. Minimum order is \$125.

### **Paper Service:**

We use biodegradable and compostable flatware products for delivery orders upon request.  
Cutlery & Napkins: \$1.50 per person; Plate, napkin & cutlery: \$1.95 per person

### **Payment Policies:**

To confirm your Drop Off order, we require a signed contract and completed credit card form. A deposit of 50% of the order is due at time of booking. All deposits are non-refundable 7 calendar days prior to the Drop Off date. The balance remaining will be processed prior to your Drop Off. We accept Visa, MasterCard, and American Express. Payments by e-transfer or corporate cheque must be arranged with your Event Coordinator in advance and are subject to approval by our accounting department. For any credit card purchase over \$5,000, a 2% processing fee will be charged on the entire total.

### **Allergies & Dietary Restrictions:**

We can accommodate most allergies and dietary restrictions, but we are NOT a nut or gluten free facility. We will do our best to avoid cross contamination but assume no liability for adverse reactions to products produced in our facility. We also assume no liability for adverse reactions to food cooked or plated in facilities for which you have contracted us to provide catering. Special meals or substituted ingredients may incur additional menu and/or labour costs.

There has been a substantial increase in special meal requests for guests with food allergies and special diets. In order to protect you and your guests, please find out if the request is an allergy and its severity, or just a diet preference.

### **Final Order Amount:**

The final guest count or order amount is required 3 calendar days in advance of your Drop Off date(s). This includes all dietary requirements. After that time, we will do our best to accommodate increases but we are not able to accommodate decreases.

### **Cancellations:**

All deposits are non-refundable 7 calendar days prior to the Drop Off date.

Cancellations must be sent in writing via email to the Event Coordinator and are accepted up to 72 hrs in advance of the contracted delivery date.

Cancellations received 72-24 hours in advance of the delivery date will have 75% of the deposit applied towards a future catering order occurring within 60 days of the original order date. All menu costs are subject to change.

Cancellations received within 24 hours of the contracted delivery window will be charged in full.

In the event of a cancellation by the caterer, all deposits will be refunded in full.

### **Service Charge:**

Delivery orders are subject to a 3% service charge on the food and beverage portion.

### **Taxes:**

The entire invoice is subject to 5% GST.