



Summer Menu 2024

**We are proud to be the exclusive caterers for the
Bill Reid Gallery of Northwest Coast Art in downtown Vancouver,
Arts Umbrella event spaces, and The MRG Group entertainment venues:
Vogue Theatre, Slate Event Space, and Biltmore Cabaret.**

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

Bon Vivant Catering & Events Inc.
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Bill Reid Gallery of Northwest Coast Art

Named after the acclaimed Haida artist Bill Reid (1920 – 1998), who would have been 100 years old in 2020, this public gallery is nestled in the heart of downtown Vancouver just a short walk from major hotels, the Vancouver Convention Centre and public transit. Guests are surrounded by the stunning gold jewelry and spectacular sculptures by Bill Reid and awed by the towering totem pole by Chief James Hart of Haida Gwaii, in addition to special exhibitions of contemporary Indigenous Art of the Northwest Coast.

In collaboration with Indigenous Chefs across the province, Chef Dino Renaerts has created select canapés that utilize traditional Indigenous ingredients from the sea, the forest, and the plains – in innovative ways.

Cold

- Wild Mushroom Bruschetta - fresh herbs, vincotto (vegan)
- Bannock Tostada - candied salmon, avocado, pickled red onion, poblano crema
- Cured Wild Salmon – potato crisp, dill crème fraîche (gluten free)
- Bannock & Salmon - candied wild bc salmon mousse
- BC Albacore Tuna – togarashi spice, wakame, wasabi aioli, tamari (gluten free)
- Citrus & Fennel Cured Arctic Char - wild rice blini, dill crème fraîche (gluten free)
- Poached BC Sidesripe Shrimp – miso aioli (gluten free)
- Shrimp Ceviche Spoon – seaweed, radish, shoyu (gluten free)
- Spicy Elk Salami – sheep's milk cheese (gluten free)
- Smoked Venison Spoon – pickled mushroom, puffed rice (gluten free)
- *Northern Divine Caviar - wild rice blini, trout & arctic char caviars (gluten free) *minimum 3 dozen
- *Quails Egg – dill cream, salmon caviar (gluten free)

Hot

- Wapiti Meatball (Elk) – spicy tomato sauce (gluten free)
- Salmon Satay – nettle & lemon aioli (gluten free)
- Scallop & Bacon Brochette – miso glaze (gluten free)
- Baked Salt Spring Island Mussel – fennel & herb butter, provençal crumb
- Smoked Trout Cake – herb aioli
- BC Sidesripe Shrimp Risotto Spoon – shellfish reduction (gluten free)
- Pulled Pork Bannock Tostada – apple slaw, spicy aioli
- Seared Duck Breast – mountain huckleberry compote (gluten free)
- Oka Cheese Tart – bacon, leeks
- *Bison Pemmican Meatball – cherry glaze (gluten free)
- *Venison Sausage – huckleberry compote (gluten free)

Canapé Selection

(some items require additional rentals to fulfill, i.e. tasting spoons, mini forks, shot glasses etc.)

4 pieces per person total (Choose up to 4 options) - \$15.75

6 pieces per person total (Choose up to 7 options) - \$23.75

7 pieces per person total (Choose up to 8 options) - \$27.75

8 pieces per person total (Choose up to 9 options) - \$31.50

10 pieces per person total (Choose up to 12 options) - \$39.50

* additional market price

How much should we order?

45 Minute Light Reception

4 pieces per person

1 - 2 Hour Reception

6-10 pieces per person

hint: add stationary food if it's over a meal period

2 - 4 Hour Evening Reception

10 pieces per person minimum

+ stationary food or action stations if you have space

Cold - (minimum 24pcs)

Cannellini Bean Bruschetta - sweet roasted peppers, vin cotto (vegan)

AOC Butter Dipped Radishes – fleur del sel (vegan, gluten free)

Compressed Pineapple – gin, mint (vegan, gluten free)

Avocado Toast – smashed confit cherry tomatoes (vegan)

Marinated Honeydew Melon – pistachio, parsnip chip, agrodolce (gluten free)

Provençal Ratatouille Tart - eggplant, capers, zucchini, onions, white bean purée (vegan)

Shoyu Braised Daikon - pickled hon shimeji mushrooms, wasabi oil (vegan, gluten free)

Watermelon & Feta – lemon thyme syrup, aged balsamic (vegetarian, gluten free)

Beet Tartar Spoon – walnut picada, crispy shallot, aioli (vegetarian)

Endive Spears - blue cheese mousse, citrus marmalade (vegetarian, gluten free)

Artichoke Caprese Skewer – cherry tomato, bocconcini, balsamic glaze (vegetarian, gluten free)

Leek & Gruyere Tart - caramelized onion, royale (vegetarian)

Chèvre Crostini – local honey, toasted walnuts, olive tapenade (vegetarian)

Three Cheese Gougère – whipped chèvre (vegetarian)

Golden Beet & Chèvre Spoon – pistou, balsamic drizzle (vegetarian, gluten free)

Wild Salmon Gravlax – potato crisp, dill crème fraîche (gluten free)

Smoke Salmon Wrapped Asparagus – dill cream cheese (gluten free)

Shrimp Aguachile – charred poblano, cilantro, lime, mango (gluten free)

Poached Prawn Cocktail - house made cocktail sauce (gluten free)

Shrimp Profiterole - yuzu, sesame, scallion

Prawn Satay – mango & yellow pepper sauce, cilantro (gluten free)

Ahi Tuna Poke Cone – sesame, tamari, scallions

BC Albacore Tuna Tataki – togarashi spice, wakame, wasabi aioli, tamari (gluten free)

*Dungeness Crab Salad Spoon – herb & lemon aioli (gluten free)

*Devilled Egg Toast – trout caviar

Tarragon Chicken Gougère - pickled tarragon aioli

Crispy Pork Belly & Avocado Toast – tomato, cilantro

España Chorizo & Manchego – quince (gluten free)

Smoked Venison Spoon – pickled mushroom, puffed rice (gluten free)

Apricot & Duck Pâté – gherkin, crostini

Rillettes of Duck Confit – fig jam, pickled red onion, gougère

*BBQ Peking Duck Crepe Roll – green onion, spiced hoisin sauce

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Hot - (minimum 24pcs)

Moroccan Vegan 'Chicken' B'stilla – spices, gardein vegan 'chicken' phyllo purse (vegan)
Basil Pistou Risotto – oven dried tomato (vegan, gluten free)
Miso Roasted Eggplant - sesame & sweet tamari glaze (vegan, gluten free)
Falafel - chickpea, fresh herbs, cashew cream (vegan, gluten free)
Mushroom Purse – garlic, herbs, phyllo pastry (vegan)
Chickpea Panisse Fritter – eggplant caponata (vegan, gluten free)
Parmesan Arancini – pesto (vegetarian)
Mini Baked Potato - truffle crème fraîche, chives (vegetarian, gluten free)
Mini Grilled Cheese – brie & quince jelly OR truffle cheddar & gherkin (vegetarian)
Spinach & Feta Tart – scallions (vegetarian)
Wild Mushroom Tart – fresh herbs (vegetarian)
Smoked Cheddar Mac n Cheese Croquettes - chipotle ketchup (vegetarian)
Tamari Glazed Carrot - sesame, tahini-yogurt drizzle, micro cilantro (vegetarian, gluten free)
*Mushroom & Ricotta Ravioli – truffle beurre blanc (vegetarian)



Confit Wild Salmon Cube – black tea & nori mayo, dill gremolata (gluten free)
Thai Lois Lake Steelhead Satay - coconut curry glaze (gluten free)
Smoked Salmon Tart - dill crème fraiche
Wild Sidestripe Shrimp Risotto Spoon - shellfish reduction (gluten free)
Prawn Satay – spice rub, roasted pepper aioli (gluten free)
Smoked Trout Brandade - saffron & roasted garlic aioli
Crab & Shrimp Bites - nuoc cham, cilantro
Seared Scallop & Crispy Pancetta – balsamic jus (gluten free)
*Squid Ink Tortellini - scallop & prawn mousse, lemon beurre blanc
*Roasted Sable Fish Spoon - miso, edamame, hon shimeji mushrooms (gluten free)
*Stuffed Shiitake Mushroom Croquette – dungeness crab, ponzu sauce



Red Thai Curry Chicken Satay – crunchy peanut sauce, spicy pickle (gluten free)
Chicken Karaage Bites – korean bbq sauce, sesame seeds (gluten free)
Grilled Bratwurst – german mustard (gluten free)
Prosciutto Wrapped Asparagus – vin cotto (gluten free)
Devils On Horseback – dates, blue cheese, wrapped in bacon (gluten free)
Za'atar Spiced Lamb Satay – pomegranate molasses, mint picada (gluten free)
Albondigas - beef meatball, red wine-tomato sauce
Braised Beef Short Rib Bite - truffle aioli
Spice Rubbed Flank Steak – chimichurri sauce (gluten free)
Roast Beef – smashed potato croquette, horseradish, tarragon aioli (gluten free)
*Beef Wellington Bite – prosciutto, mushroom duxelles, in pastry
Wapiti Meatball (Elk) – spicy tomato sauce (gluten free)



Sweets - (minimum 24 pcs, can be stationary or passed)

Million Dollar Strawberries – dark chocolate dipped, gold flake (vegan, gluten free)
Vanilla Cheesecake Brûlé – raspberry coulis (gluten free)
Macarons – made with almond flour, selection varies (gluten free)
Apple Beignets – cinnamon sugar dust
Profiteroles – pistachio cream filling, chocolate drizzle
Petite Lemon Tarts – brûlée meringue
Dark Chocolate Mousse – dark chocolate cup (gluten free)
Coffee S'Mores Shot - coffee chocolate mousse, graham cracker, torched marshmallow fluff (gluten free)



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Small Plates - (minimum 18 people)

Heartier than a canapé, but smaller than a dinner plate, these dishes can be enjoyed while standing up. Plates can be produced from an Action Station in the venue or from behind the scenes.

*Additional rental and labour costs incurred.

Vegetarian

Wild Mushroom & Pea Risotto – shaved parmesan (vegetarian, gluten free) - \$9 pp
Green Harissa Polenta – confit tomatoes, king oyster mushroom (vegan, gf) - \$10 pp
Fried Goat Cheese – greens, garlic crostini, Dino's branston pickle (gf) - \$10 pp
Pea & Ricotta Ravioli – sautéed zucchini, mint, pecorino cheese, brown butter emulsion (vegetarian) - \$11 pp

Seafood

Steelhead Salmon – farro & chanterelle risotto (gluten free) - \$11 pp
BC Albacore Tuna Niçoise – new potato, haricot vert, quail egg, tomato & olive vinaigrette (gluten free) - \$11 pp
Seared Scallop & Pork Belly – 5-spice, tomato jam (gluten free) - \$10 pp
Wild Sidestripe Shrimp Risotto – lemon, asparagus, parmesan (gluten free) - \$10 pp
Miso Glazed Sable Fish - dashi broth, edamame, hon shimeji mushrooms (gluten free) - \$13 pp
Shrimp Okonomiyaki – kupe mayo, katsuobushi - \$10 pp



Meat

Green Goddess Lettuce Cup – diced chicken, green goddess dressing, anchovy crumbs, gem lettuce (gf) - \$8 pp
Buttermilk Fried Chicken – garlic mashed potato, pickles, chile-honey, gravy (gluten free) - \$9 pp
Duck Confit – fricassée of root vegetables, white bean cassoulet, jus (gluten free) - \$12 pp
Petit Poutine Cup – french fries, beef jus, braised short rib, cheese curd (gluten free) - \$8 pp
Grilled Flank Steak - chimichurri, roasted peppers (gluten free) - \$11 pp
Braised Asian Pork Belly – fried sticky rice cake, chile miso, pea shoots (gluten free, dairy free) - \$9 pp
Bangers & Mash - grilled bratwurst or chicken sausage, garlic mash potato, pickled red onion (gluten free) - \$8 pp

Take Out Boxes

Vegan Noodle Box – rice noodles, fried eggplant, mango, peanuts thai basil, chiles, lime (vegan) - \$9 pp
Chili Soy Salmon Box – rice noodles, mint, nuoc cham, peanuts (gluten free, dairy free) - \$11 pp
BBQ Pulled Pork Box – apple & cabbage coleslaw (gluten free, dairy free) - \$10 pp

Dessert Station - \$7.50 each (served in 125ml mason jars)

Coconut Lime Tapioca – strawberry mince (vegan, gluten free)
Fresh Peaches & Blackberries - prosecco (vegan)
Pavlova - crisp vanilla meringue, lemon curd, fresh berries (gluten free)
Tiramisu – gf lady fingers, espresso, dark rum, mascarpone cream, cocoa (gluten free)
NY Cheesecake – gf graham crust, blueberry-lemon compote (gluten free)
Black Forest Cake - chocolate cake, cherry compote, vegan buttercream, shaved chocolate (vegan)
Banoffee Pie – bananas, caramel, shortbread cookie crumble, chantilly cream, shaved chocolate
Strawberry Shortcake - vanilla cake, orange liqueur macerated strawberries, whipped cream
Coffee S'Mores Pie - coffee chocolate ganache, graham cracker crumble, torched marshmallow fluff (gluten free)
Chocolate Valpolicella Crema – mascarpone cream, amaro cherry, amaretti (gluten free without the cookie)

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Platter Menu

Fresh Fruit Platter

\$6.00 per person
~ minimum order 10 people

An assortment of sliced seasonal fresh fruit, melons, and berries when in season (vegan, gluten free)

Trio of Dips

\$6.50 per person
~ minimum order 10 people

Lemon, Parmesan & Artichoke (vegetarian), Roasted Red Pepper Tapenade (vegan), and Basil Hummus (vegan) served with sliced baguette & gluten free crackers

Crudit  Platter

\$6.00 per person
~ minimum order 10 people

A wide selection of colorful fresh vegetables served with house made dip (vegan dip option available)
*individual cups available for an additional charge

Roasted Squash Platter

\$6.00 per person
~ minimum order 10 people

Chilled roasted butternut squash slices with cardamom & allspice, fresh lime, green chile, yogurt-tahini drizzle (vegetarian, gluten free)

Antipasti Vegetable Platter

\$8.50 per person
~ minimum order 10 people

Tomato & bocconcini skewers, caponata, olives, artichokes, grilled marinated vegetables, served with crostini (vegan & vegetarian)

Grilled Mediterranean Vegetable Platter

\$7.00 per person
~ minimum order 10 people

Grilled marinated zucchini, peppers, fennel, eggplant, and asparagus, olive oil, balsamic glaze (vegan, gluten free)
*served room temperature

Bruschetta Trio

\$9.00 per person
\$4.25 for one type
~ minimum order 10 people

California – fresh tomato, basil, olive oil, asiago (vegetarian)
Artichoke - artichoke hearts, olive oil, lemon, garlic, aged parmesan
Sicilian - eggplant, capers, zucchini, onions (vegan)
~ served with crostini

Oyama Charcuterie Display

\$9.75 per person
~ minimum order 10 people

Organic and ethically raised meat selections from locally crafted Oyama Sausage Co. served with grain mustard, gherkins, & sliced baguette (gluten free crackers available) *'No Pork' selection add \$3.00

British Columbia Artisanal Cheese Platter

\$11.00 per person
~ minimum order 10 people

A rotating selection of cheese from small producers such as Farmhouse, Natural Pastures, Little Qualicum Cheese, Moonstruck, Poplar Grove, and Kootenay Alpine Cheese - served with sliced baguette, gluten free crackers, & house made marmalades.

Market Cheese Board

\$8.00 per person
~ minimum order 12 people

A selection of sliced or cubed domestic & import cheese, pickles, fruit garnish, croccantini crackers, & gluten free crackers

Market Cheese & Meat Board

\$13.00 per person
~ minimum order 10 people

A selection of sliced or cubed domestic and imported cheese, salamis, olives, pickles, crackers, & gluten free seed crackers

Baked Brie Wrapped in Filo

\$49 per 600g wheel
~ suitable for 8-10 people

Tartufata black truffle paste OR Red wine macerated sundried blueberries (vegetarian) OR Leek and truffle filling (vegetarian) – served with sliced baguette (can be produced without pastry)

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Albacore Tuna Tataki Platter

\$9.00 per person
~ minimum order 12 people

Sliced rare BC albacore tuna, cucumber, radish, sweet sesame-tamari dressing, rice crackers (gluten free)

Smoked Salmon Platter

\$9.00 per person
~ minimum order 12 people

Cold smoked wild salmon, red onion, capers, dill crème fraîche – served with crostinis

Oyster Platter

\$48-54 per dozen
~ minimum order 4 dozen

Fresh West or East Coast oysters (raw) shucked and served on ice, with lemon and mignonette (gluten free)

*We also have full oyster bar set ups with a Shucker!

Prawn Cocktail

\$100/ platter/ 36 pieces

Court bouillon poached, house made cocktail sauce, lemon wedges (gluten free)

Chilled BC Seafood Display

\$11.00 per person (3 - 4 pcs pp)
~ minimum order 12 people

Seasonal selection varies but may include fresh shucked oysters, bc albacore tuna tataki, shrimp cocktail with house made cocktail sauce, cold smoked wild salmon, candied wild salmon, marinated squid, or scallop ceviche (gluten free)

Oysters Rockefeller

\$54 per dozen
~ minimum order 3 dozen

Local oysters, spinach, shallots, garlic, parsley, parmesan, pernod, breadcrumbs, butter
(served hot – kitchen equipment required)

Slow Roasted Sliced Beef

\$15.00 per person
~ minimum order 12 people

AAA Striploin, slow roasted to medium rare, carved, and served room temperature – with soft buns, creamed horseradish, pickled red onion, grainy mustard, mayonnaise (2 buns per person)

Slider Bar

\$12.00 per person
~ minimum order 12 people
(2 sliders per person)

Choose up to 3 types:

Canadian AAA Beef – smoked bacon, aged cheddar, dijon aioli, tomato jam, cherry tomato, gherkin

Pulled Pork - zesty bbq sauce, apple-cabbage coleslaw

Buttermilk Battered Chicken – pickled red onion, sriracha aioli, shredded lettuce, cherry tomato, pepperoncini

BC Albacore Tuna – togarashi crust, wasabi aioli, pea shoots

Portobello Mushroom – caramelized onion, blue cheese, garlic aioli (vegetarian)

Satay Bar

\$12.00 per person
~ minimum order 12 people
(3pcs per person)

Choose up to 3 types:

Prawn - spice rub, roasted red pepper aioli

Chicken - teriyaki glaze

Salmon - thai coconut curry

Beef - ginger & lime marinade

Grilled Vegetable – peppers, mushrooms, onion, za'atar, garlic

Tofu - tamari, garlic, peanut sauce (vegan)

(all items are gluten free)

Chinese BBQ Pig

\$450 – Suckling Pig
~ serves approximately 10-15pl
\$560 – Large Pig
~ serves approximately 50pl

Dry-cure rubbed with Chinese 5-spice, sugar and salt - whole suckling or a large pig that is spit-roasted and displayed on banana leaves. Sliced for guests to serve themselves or can be carved and served by a Chef for an additional charge.
(gluten free)

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Plated Dinner Options

Chef Dino often likes to write custom menus for our clients, particularly when you have dined with us before. He takes inspiration from the season's bounty and perhaps your choice of wines if you're digging into the cellar. The following menu items are in our repertoire for this season and can be combined to design a dinner menu starting at 3 courses, with as many additions as you would like. Pricing will reflect the number of courses and the combination of choices.

Sample 3 Course Menu

Pea, Asparagus, & Zucchini Salad

mint & herb ricotta, toasted almond, micro herbs
(vegetarian, gluten free)

Cedar Planked Salmon

maple-miso marinade, japanese sushi rice, pickled cucumbers, mushroom fricassee,
chili-miso vinaigrette
(gluten free)

Basque Cheesecake

raspberry & rhubarb compote
(gluten free)

starting at \$65 pp

(3 courses, minimum 8 people)



Appetizers:

Warm Goat Cheese Salad – garden greens, red wine vinaigrette, garlic crostinis, branstown pickle (vegetarian)
Caprese Salad – heirloom tomatoes, mozzarella di bufala, lemon zest-basil oil, balsamic reduction (gluten free)
Orange & Avocado Salad - spiced almonds, spanish olives, greens, gazpacho dressing (vegan, gluten free)
Baby Gem Salad – pickled anchovy, prosciutto crisp, parmesan, lemon vinaigrette (gluten free)
Roasted Beet Salad with Smoked Duck – toasted pine nut purée, herb salad (gluten free, dairy free)
Zucchini Ribbon Salad – burrata, olives, toasted almonds, fresh basil, olive oil-lemon vinaigrette (vegetarian, gf)
Citrus Salad – citrus segments, shaved fennel, arugula, roasted pumpkin seeds, parmesan, lemon-chile dressing (vegetarian, gluten free)
Heirloom Tomato, Peach, & Burrata Salad – basil chiffonade, balsamic reduction (gluten free)
Pea, Asparagus, & Zucchini Salad – mint & herb ricotta, toasted almond, micro herbs (vegetarian, gluten free)
Caramelized Pear & Candied Walnut Salad – blue cheese mousse, watercress, endive, cider dressing (gf)
Three Cheese Soufflé – fig jam, toasted hazelnuts, micro greens (vegetarian)
Spinach Salad - strawberries, roasted pecans, feta, poppyseed dressing (gluten free)

Chilled Cucumber & Tomatillo Gazpacho - baby shrimp, fried corn tortillas, prosciutto crisp (gluten free, dairy free)
Lobster Bisque – garlic shrimp, brandied chantilly
Westcoast Seafood Chowder – fin & shellfish, local corn, herbs, light cream

Grilled Summer Vegetable & Herb Goat Cheese Terrine – blistered tomato vinaigrette (vegetarian)
64° Egg – sautéed chanterelle garlic crostini, bitter greens, roasted cherry tomato, ver jus (vegetarian)
Burrata & Charred Bread – salsa verde (vegetarian)
Potato and Vegetable Terrine – leek & tomato concassé (vegan)
Warm Wild Mushroom Bruschetta – grilled italian bread, sauteed mushrooms, fresh herbs, truffled tahini (vegan)

Risotto alla Milanese - saffron, prawns, mussels, white fish (gluten free)
Poached Salmon Ballotine – dill crème fraîche, trout caviar, summer greens (gluten free)
Pan Fried Oysters - local oysters, cajun remoulade (can be gluten free)
Squid Ink Tortelloni - scallop & prawn mousse, lemon beurre blanc
Pan Seared Scallops – parmesan risotto, blistered tomato & olive vinaigrette (gluten free)
Scallop Ravioli - lobster & cognac reduction, caviar & chive crème chantilly
Provençal Garlic Prawns – pernod, golden puff pastry
Yellow Tail Hamachi - cucumber & coriander broth, dashi pearls, radish, spring pea shoots (gluten free)
Dashi Poached Albacore Tuna – avocado cream, puffed rice, pickled shimeji, edamame (gluten free)
Wild Salmon Gravlax – zucchini & potato fritter, dill crème fraîche, chives (gluten free)
Crab Cake – preserved lemon aioli (can be gluten free upon request)
Dungeness Crab Croquette - celeriac ravioli, lemon-herb beurre blanc

Escargot - basil, parsley & garlic emulsion, pan seared gnocchi
Duck & Pistachio Terrine – pickled mustard, gherkins, garlic crostini
Yukon Gold Potato Gnocchi – pork sausage, cavolo nero, cherry tomato sauce, shaved parmesan
BBQ Unagi and Pan Seared Foie Gras - dashi broth, maitake mushrooms (gluten free)
Pan Seared Pork Belly & Scallops – five spice, tomato jam (gluten free)
Beef Tartar – toast points, classic garnishes
Beef Carpaccio – arugula, shaved parmesan, truffle aioli (gluten free)

Entrées:

Mediterranean Stuffed Beefsteak Tomato – quinoa, roasted pepper & tomato coulis, market vegetable (vegan)
Grilled King Oyster Mushroom - caramelized onions, polenta, lemon-garlic broccolini, chermoula sauce (vegan)
Harissa Grilled Eggplant – moroccan spiced couscous, pistachio tzatziki (vegan)
Stuffed Portobello Mushroom – celery, onion, sundried tomato, tarragon, basil, taleggio, vegetables (vegetarian)
Goat Cheese & Spinach Ravioli – asparagus, peas, morels, brown butter sauce (vegetarian)
Eggplant Parmesan – lightly breaded & fried, baked with tomato sauce, shaved parmesan, fior di latte (vegetarian)
Asparagus & Wild Mushroom Risotto - parmesan (vegetarian, gluten free)

Black & Blue Ahi Tuna Steak – japanese sushi rice, pickled cucumber sunomono, ginger-wasabi-tamari butter sauce (gluten free)

Pan Seared Halibut – scallop & shiitake ravioli, sweet corn velouté, blistered tomato vinaigrette, basil crisp

Pan Seared Thai Snapper - dungeness crab croquette, shellfish reduction, bok choy (gluten free)

Miso Glazed Sable Fish - edamame, hon shimeji mushrooms, dashi broth (gluten free)

Pan Seared Ling Cod – spring pea risotto, morels, nettle cream (gluten free)

Risotto alla Milanese – saffron, prawns, mussels, white fish (gluten free)

Pan Seared Scallops – pork belly, maitake mushrooms, peas, gnocchi, tomato jam, parmesan foam (gf)

Pan Seared Butterflied Rainbow Trout – buttered green beans, olive oil crushed fingerling potatoes, caper & lemon brown butter (gluten free)

Wild BC Salmon Filet – pomme fondant, grilled vegetable stack, tapenade, gremolata (gluten free)

Cedar Planked Salmon – maple-miso marinade, japanese sushi rice, pickled cucumbers, mushroom fricasee, chili-miso vinaigrette (gluten free)

Grilled Nova Scotia Lobster – truffled tagliatelle pasta, blistered tomato, basil crisp, salsa verde

White Wine & Dijon Roasted Chicken Breast – smoked cheddar mashed potato, grilled asparagus, apple chutney, chicken jus (gluten free)

Poulet Chasseur – brandy mushroom sauce, lardons, gremolata, roasted potatoes (gluten free)

Grilled ½ Spatchcock Game Hen – garlic lemon & herb basted, Israeli couscous, grilled vegetables, chermoula

Duck Confit – roasted potato, haricot vert, orange jus (gluten free)

Crispy Breast of Duck – sautéed kale, braised cipollini onion, pomme fondant, cherry reduction (gluten free)

Juniper Rubbed Squab - brown butter cauliflower purée, saskatoon berry jus (gluten free)

Grilled Beef Tenderloin – pomme purée, haricot vert, béarnaise sauce, red wine jus, pommes paille (gluten free)

Grilled A5 Wagyu – sautéed maitake & garlic mushrooms, lemon-chili broccolini, caramelized onion fingerling potatoes, red wine jus (gluten free) - market price

Black & Blue Striploin Steak – ½” cut, cowboy butter, pomme pont neuf, broccolini (gluten free)

Grilled Korean Beef Short Ribs – japanese rice, green papaya slaw, korean bbq sauce (gluten free)

Grilled Lamb Sirloin – chèvre mashed potatoes, tapenade, involtini, sundried tomato-basil jus (gluten free)

Braised Snake River Pork Cheeks – lemongrass, lime leaves, ginger, tamari, jasmin rice, bok choy, sesame (gf)

Grilled Double Bone-in Pork Chop – fennel rub, yam pont neuf, grilled rapini, sauce diablo (gluten free)



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Desserts:

Cheese & Nuts – artisanal cheese from local producers, european cheese, fruit compote, nuts
Basque Cheesecake – raspberry & rhubarb compote (gluten free)
Profiteroles – pistachio cream, chocolate dipped, crème anglaise
White Chocolate Financier Cake – shortbread soil, blueberry & lemon compote
Strawberry Shortcake – triple sec, vanilla cake, chantilly cream, strawberry coulis
Crème Caramel - the classic way (gluten free)
White Chocolate Raspberry Crème Brûlée – sesame brittle (gluten free)
Lemon Pavlova – lemon curd, fresh berries, crisp vanilla meringue (gluten free)
Bananas Foster – rum-infused caramel sauce, sautéed banana, vanilla ice cream (gluten free)
Apple Tart Tatin – vanilla ice cream or crème anglaise
Lemon Tart – brûlée meringue, berry coulis
Molten Chocolate Cake – soft centre, raspberry coulis, vanilla gelato (gluten free)
Chocolate Valpolicella Crema – mascarpone cream, amaro cherry, amaretti (gluten free without cookie)
Tiramisu – espresso, gluten free lady fingers, dark rum, mascarpone cheese (gluten free)
Vanilla Panna Cotta – citrus compote, sesame brittle (gluten free)
Grand Marnier Soufflé – crème anglaise *limited to smaller dinner parties
Fruit Plate – colorful assortment (dairy free, vegan)
Coconut Lime Tapioca – strawberry mince (vegan, gluten free)
Black Forest Cake – chocolate cake, cherry compote, whipped coconut cream, shaved chocolate (vegan)



Custom Cake Options:

Custom Occasion Cakes are available from our local partner, Margot Macaron. Your Event Coordinator can provide you with the current offerings and pricing upon request.



Dinner Buffet – Menu #1

Baby Gem Caesar Salad

garlic thyme croutons, parmesan, anchovy, Dino's famous Caesar dressing

Choose:

Steamed Nugget Potatoes

fresh herbs, olive oil
(vegan)

OR

New Potato Salad

fresh herbs, pickle, hard-boiled egg,
herb vinaigrette
(gluten free, dairy free)

Grilled Broccolini

lemon, chiles
(vegan)

Choose 2 Entrées:

Buttermilk Fried Chicken

chile honey & pickles, biscuits, gravy
(chicken is gluten free)

Poached Steelhead Salmon

basil crema
(gluten free)

Mediterranean Stuffed Beefsteak Tomato

quinoa, roasted pepper & tomato coulis
(vegan, gluten free)

Chicken Penne

pancetta, peas, mushrooms, light cream sauce

Choose 1 Mason Jar Dessert:

(add a second choice for \$3pp)

Strawberry Shortcake

fresh strawberries, triple sec,
vanilla cake, chantilly cream

Pavlova

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

Tiramisu

espresso, gf lady fingers, dark
rum, mascarpone cheese
(gluten free)

\$68 per person

(minimum 20 people)

*Add Coffee & Tea service for \$2.95

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Dinner Buffet – Menu #2

Choose 2 Salads:

Baby Gem Caesar Salad

garlic thyme croutons, parmesan, anchovy,
Dino's famous Caesar dressing

Panzanella Salad

grilled ciabatta, tomato, cucumber, capers,
olives, sherry dressing
(vegan)

Golden Beet & Quinoa Salad

citrus, pumpkin seeds, arugula, crumbled feta,
sherry dressing
(vegetarian, gluten free)

Citrus Salad

citrus segments, shaved fennel, arugula,
roasted pumpkin seeds, parmesan,
lemon-chile dressing
(vegetarian, gluten free)

Choose:

Garlic Mashed Potatoes

cream, butter
(vegetarian, gluten free)

OR

Rice Pilaf

carrots, onion, thyme, lemon zest
(vegan, gluten free)

Choose:

Grilled Broccolini

lemon, chile flakes
(vegan, gluten free)

OR

Sautéed Summer Snap Peas

local garlic
(vegan, gluten free)

Choose 2 Entrées:

Pan Seared West Coast Seafood

mussels, prawns, salmon, & halibut
white wine sauce
(gluten free)

Roast Sirloin of Beef

sautéed mushrooms, au jus
(gluten free)

Mediterranean Stuffed Beefsteak Tomato

quinoa, roasted pepper & tomato coulis
(vegan, gluten free)

Buttermilk Fried Chicken

chile honey & pickles, biscuits, gravy
(chicken is gluten free)

Chef's Assorted Mini Mason Jars

(125ml - choose 2)

Tiramisu – gf lady fingers, espresso, dark rum, mascarpone cream, cocoa (gluten free)
Banoffee Pie – bananas, caramel, shortbread cookie crumble, chantilly cream, shaved chocolate
Strawberry Shortcake - fresh strawberries, triple sec, vanilla cake, chantilly cream
Pavlova - crisp vanilla meringue, lemon curd, summer berries (gluten free)
Coconut Lime Tapioca – strawberry mince (vegan, gluten free)

\$78 per person

(minimum 20 people)

*Add Coffee & Tea service for \$2.95

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Dinner Buffet – Menu #3

Choose 2 Salads:

Panzanella Salad

grilled ciabatta, tomato, cucumber, capers,
olives, sherry dressing
(vegan)

Citrus Salad

citrus, shaved fennel, arugula, roasted pumpkin
seeds, parmesan, lemon-chile dressing
(vegetarian, gluten free)

Golden Beet & Quinoa Salad

citrus, pumpkin seeds, arugula, crumbled feta,
sherry dressing
(vegetarian, gluten free)

Casarecce Salad

pasta, cucumber, sundried tomatoes, pistachio, feta,
creamy avocado dressing
(vegetarian)

Baby Gem Caesar Salad

garlic thyme croutons, parmesan, anchovy,
Dino's famous Caesar dressing

New Potato Salad

fresh herbs, pickle, hard-boiled egg, herb vinaigrette
(gluten free, dairy free)

Rice Noodle Salad

fried eggplant, mango, crushed peanuts, thai basil,
lime, chiles
(vegan, gluten free)

Wild Rice & Orzo Salad

roasted butternut squash, almonds,
dried apricot, moroccan spices
(vegan)

Choose 1 option:

Roasted Cauliflower

capers, currants, pine nuts, gastrique
(vegan, gluten free)

Sautéed Snap Peas

local garlic
(vegan, gluten free)

Grilled Broccolini

lemon, chilies
(vegan, gluten free)

Choose 1 option:

Rice Pilaf

carrots, onion, thyme, lemon zest
(vegan, gluten free)

Garlic Mashed Potatoes

cream, butter
(vegetarian, gluten free)

Steamed Nugget Potatoes

fresh herbs, olive oil
(vegan)

Choose 2 Entrées:

Cedar Planked Wild Salmon

maple-miso glaze
(gluten free)

Butterflied Leg of Lamb

salsa verde, au jus
(gluten free)

Asian Sticky Pork Ribs

tamari, mirin, sesame, cilantro
(gluten free)

White Wine Chicken

red wine jus, shallots, black pepper
(gluten free)

Beef Tenderloin

red wine jus
(gluten free)
*Requires staffing

Stuffed Beefsteak Tomato

spiced quinoa, roasted pepper &
tomato coulis
(vegan, gluten free)

Chef's Assortment of Desserts

~ a selection of mini mason jars, cakes, crostatas or pies ~
(always includes at least one gluten free item – please let us know if you need a vegan option)

\$89 per person
(minimum 25 people)

*Add Coffee & Tea service for \$2.95

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Summer BBQ Buffet

Jalapeno Corn Bread Muffins

honey butter
(vegetarian)

Apple Slaw

cabbage, apple, carrot, creamy herb mayo
(vegetarian, gluten free)

Grilled Vegetable Kebabs

peppers, mushrooms, onion, za'atar, garlic
(vegan, gluten free)

Choose:

Baked Beans

lardon, molasses, brown sugar, smoked paprika
(gluten free)

OR

Esquites-style Poblano Pasta Salad

orecchiette, charred corn, zucchini, scallions,
poblano chile, cilantro-lime-crema, cotija cheese
(vegetarian)

Choose 2 options:

Smoked Beef Brisket

wet & dry rubbed, slow cooked for
16 hours
(gluten free)

Pulled Pork

dry rubbed, 4 hour braise
(gluten free)

Grilled Korean Beef Short Ribs

korean bbq glaze, scallion,
cilantro
(gluten free)

\$68 per person

(minimum 25 people)

*Additional rental equipment required if kitchen set up and BBQ are not available on site.

Add on for \$8 per person:

Chef's Assortment of Fruit Crostatas & Mini Mason Jars

Mason Jar selection varies: Coconut Lime Tapioca (vegan), Tiramisu (gluten free), Strawberry Short Cake,
Pavlova (gluten free), Summer Fruit Crumble

Crostata selection varies: Raspberry & Rhubarb, Peach & Blackberry, Strawberry – with chantilly cream

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Buffet Additions:

Artisanal Bread Display

freshly baked assorted bread, creamery butter
additional \$3.50 per person

Chilled Seafood Display

poached prawns & house made cocktail sauce
smoked salmon & dill crème fraîche
albacore tuna, radish, jalapeno-tamari sauce, & wakame salad
additional \$9.50 per person

Antipasti Display

oyama organic charcuterie, grilled marinated vegetables, olives,
marinated artichokes, gherkins, grainy mustards
additional \$7.50 per person

Fresh Fruit Display

an assortment of sliced summer fruits, melons, and berries
additional \$4 per person

Coffee & Tea Service

fair trade coffee, selection of herbal and black teas
sugar, milk, & cream
additional \$2.95 per person

Themed Buffet Specialties:

Many of our clients request a menu that suits their family traditions or party theme. Your Event Coordinator can provide more detail on the fabulous recipes Chef Dino & his team have done for Greek/Mediterranean, Italian, Japanese, Indian, Spanish, Mexican/Central American, and even breakfast buffets.

Let's travel the culinary globe together!



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Booking Policies

Service Staff Rates:

All our service staff have extensive experience in hotels, restaurants, or premium event companies. We do not use staffing agencies. Our staff uniform is a black shirt or blouse, black pants or skirt, black service apron, and a bon vivant nametag. For more casual or outdoor events, the option of a black bon vivant T-shirt with khaki slacks or capris is available.

Server/Busser: \$30/hr

Bartender: \$32/hr

Oyster Shucker: \$35/hr

Host, Greeter, Coat Check: \$25/hr

Event Supervisor: \$40/hr

Solo Lead Server: \$38/hr

Cook On-site: \$35/hr

Executive Chef On-site: \$45/hr

Room Set Up/Décor Installation: \$30/hr

Wedding & Event Coordinators On-site: \$45/hr

Sommelier: \$50/hr

**A Supervisor or Lead Server is required at every event where we provide staffing.*

All service labour charges are calculated hourly, with a minimum 4 hours per employee. Overtime is charged at 1.5 times the hourly rate after an 8-hour shift. Charges for labour are double on Statutory Holidays. The Supervisor or Lead Server and Culinary staff are paid from the time they arrive at the shop to load the van, until the time they arrive back at the shop and unload the van. Locations outside of Vancouver or the Northshore will incur travel time, ferry fees, or fuel service charges. Parking is required for our catering vehicles and will be charged to the client if not available onsite. Your Event Planner will provide that information in the quote.

Rentals:

We reserve the right to coordinate all rentals required for our food and beverage service. Unlike other catering companies, we do NOT charge a markup (or 'insurance' as our competitors call it) on these rentals when through our chosen service partner. As the client, you are responsible for all costs associated to broken, damaged, or missing rentals, including replacement costs, related to your event. For other outside providers such as florists, décor, transportation, photography, tenting, or audiovisual, a 10% service charge will be added to cover our administrative costs of managing these suppliers and we will invoice these costs in advance to the Client.

Final Guest Count:

The final guest count is required a minimum 7 calendar days in advance of your event 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. The estimated number of guests will be considered the guarantee for billing purposes unless the final guest count is received as required. Please note that external vendors such as F&B and décor rentals may not be able to accommodate changes without a longer lead time. For seated events with multiple tables, the final guest list with table assignments is required 3 business days in advance and is preferred in an Excel spreadsheet that includes the guest's dietary needs.

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.

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

Taxes & Gratuities:

There is an 18% service charge on the food and beverage portion of the invoice when service or culinary staffing are onsite. All other order types are subject to a 3% service charge.

The entire invoice, including gratuity & service charges, are subject to 5% GST. Liquor is subject to 10% PST.

Payment Policies:

To secure our services for the date of your event, we require a signed contract and completed credit card form. Your event is not considered confirmed otherwise. A deposit of 75% of the food, beverage, labour estimate, rental equipment quote, and external vendor quotes is due no less than 30 calendar days prior to your Event Date and will be processed to the credit card on file, unless other payment devices are arranged in advance. External vendor quotes are subject to their own policies which will be communicated by your planner. All contracts for tenting will be put in the client's name and will require additional signing, with payment made directly to the vendor.

Following completion of your event, actual labour and rental charges will be tallied, along with beverage consumption if applicable, to produce the final invoice. The balance is due upon receipt of the invoice and will be charged to the credit card on file. We accept Visa, MasterCard, and American Express. For any event order over \$5,000 a 2% processing fee for credit card payments will be charged on the entire total. Otherwise, the balance is due within 3 business days of receipt of the final invoice if paying by electronic funds transfer, corporate cheque, or international wire, with express approval in advance of your event. A signed credit card authorization form must be on file regardless of your chosen payment option.

Cancellations:

In the event of any cancellation by the Client, an administrative fee equivalent to 10% of the deposit and prepayments will be held back from any deposit refund.

For cancellations occurring 14-21 calendar days prior to the event date, we will apply 85% of the balance of your deposits and prepayments towards another catering order occurring within 90 days of the originally contracted event date(s), less any penalties charged by external vendors. All menu costs are subject to change.

For cancellations occurring 4-13 calendar days prior to the event date, we will apply 75% of the balance of your deposits and prepayments towards another catering order occurring within 90 days of the originally contracted event date(s), less any penalties charged by external vendors. All menu costs are subject to change.

For cancellations occurring in the 72 hours prior to the event date, all deposits and payments on the account for catering and external vendors will be forfeited.

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

Liability & Indemnification:

You are responsible for safely transporting you and your guests to and from the chosen venue, and will indemnify and save us harmless if you fail to do the same.

You are entirely responsible for any damages to the location or venue in any way, except gross negligence by the caterer, and will supervise all event participants to ensure that they conduct themselves in an orderly manner.