



BUFFET MENU

starting at \$ 60 pp



SEASONALLY FOCUSED
LOCALLY + SUSTAINABLY DRIVEN
CRAFTED WITH PASSION

SALADS

organically grown, freshly clipped greens

GRILLED SEASONAL FRUIT vg gf

greens, pumpkin seeds,
heirloom radishes,
roasted pear vinaigrette

CAMPARI HEIRLOOM TOMATO vg gf

Chilliwack corn, avocado,
cilantro, corn chips,
chipotle lime vinaigrette,
flatbread accompaniment

ROASTED BEET + CHEVRE gf v

golden + candy cane beets,
Salt Spring Island goat cheese,
greens, white balsamic

GRILLED SEASONAL FRUIT vg gf

greens, pumpkin seeds,
heirloom radishes,
roasted pear vinaigrette

KALE CAESAR gf v

shaved parmesan,
crispy chickpeas,
Caesar dressing
(Classic Caesar available)

EDGE GREENS vg gf

heritage greens, pickled + raw
vegetables, toasted pumpkin
seeds, white balsamic
vinaigrette
(ingredients vary with
seasonality)

ORECCHIETTE PASTA vg gf

roasted sweet peppers, arugula
oven-dried tomatoes,
Kalamata olives,
sun-dried tomato vinaigrette

events@edgecatring.ca
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MAINS



SOY SAKE SABLEFISH  
yuzu sauce vierge 



LOIS LAKE STEELHEAD  
sauce vierge

AAA TRI TIP BEEF CARVERY  
signature chimichurri

BRAISED BEEF SHORT-RIB  
Port au jus

CORNISH GAME HEN BALLOTINE 
herb sauce

RATATOUILLE PAVE  
layers of zucchini + eggplant, roasted pepper sauce

CENTER CUT OF CAULIFLOWER STEAK  
caramelized onions, pumpkin seed gremolata,
preserved lemon caper salsa verde

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SIDES

CHEF'S MARKET VEGETABLES  

GREEN BEANS ALMONDINE, CITRUS VINAIGRETTE  

ANCIENT GRAINS PILAF 

BROWN BUTTER GNOCCHI, SAGE, LEMON 

ROASTED FINGERLING POTATOES, FRESH HERBS 

POTATO PAVE 

SCALLION ROSTI 

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PETITE DESSERTS

Create the most spectacular sweet table

BLONDIE

chocolate ganache, praline crunch

PASSIONFRUIT CREAM PUFF

passionfruit pastry cream,
choux pastry, craquelin

S'MORES

graham cracker, dark chocolate,
brown sugar marshmallow

RASPBERRY DONUT

brioche, sprinkles, raspberry
glaze

CANNOLI

lemon mascarpone, fresh berries

RASPBERRY CHEESECAKE

dark chocolate crust, chocolate
crunch

BIRTHDAY CAKE SANDWICH COOKIE

confetti cookies,
strawberry buttercream

QUINOA CHOCOLATE

vg gf

RASPBERRY SANDWICH COOKIE

quinoa coconut cookie,
chocolate raspberry
ganache

BROWNIE

Callebaut chocolate
ganache, toasted coconut

SHOT OF PANNA COTTA

gf

strawberry rhubarb gelée,
vanilla panna cotta,
Chantilly cream

MOCHI CAKE

gf

mango glaze, black sesame

STRAWBERRY PAVLOVA

gf

strawberry curd, fresh
strawberry,
vanilla Chantilly cream

SHOT OF CHOCOLATE

gf

MOUSSE

Chantilly cream,
salted caramel popcorn

*Custom cakes available
on request

**All items in this section are
nut free & vegetarian

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Redefining the luxury catering experience in Vancouver.

At the heart of our company lies an abiding passion for premiere, cutting-edge cuisine and service excellence above all. Our team of event and culinary professionals create exceptional experiences with warmth and sophistication; standards on par with the finest dining establishments. The benchmark of approachable luxury catering has become synonymous with Edge.

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