



CORPORATE CATERING

LUNCH MENU



BC Salmon Sandwich

SEASONALLY FOCUSED
LOCALLY + SUSTAINABLY DRIVEN
CRAFTED WITH PASSION

INDIVIDUALLY PACKED COLD LUNCH

Price includes packaging and labelling
Served and wrapped in wholes, in deli paper and cello bag
Min. 10 bags - 3 per sandwich type
Personalized custom labelling available - Add \$2.5 pp

Add on:

Gluten-Free Bread \$3.5

Bottled Water or Soft Drink \$3.5

San Pellegrino \$4

ON THE RUN

\$19.50

specialty sandwich or wrap + cookie

MID-DAY MADNESS

\$21

specialty sandwich or wrap + Hardbite chips + cookie

ULTIMATE LUNCH BREAK

\$25

specialty sandwich or wrap + mixed greens salad or
kale Caesar + cookie or square

EXECUTIVE LUNCH

\$27

specialty sandwich or wrap + shaved and chopped vegetable salad
+ fruit skewer + cookie or square

The following guide indicates dietary restrictions:

DAIRY FREE 

GLUTEN FREE 

VEGAN 

VEGETARIAN 

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**Individually Packed Cold Lunch
Mid-day Madness**



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SANDWICHES

House-roasted meats and vegetables served on local artisan breads
For optimal selection, all sandwiches are served as two halves,
individually packaged and labelled

Min. 3 per type

Personalized custom labelling available - Add \$2.5 pp

Gluten-free bread - Add \$3.5

CHICKEN BLT

\$16.5

chicken breast, maple bacon, Swiss cheese, roasted tomato,
romaine, chipotle Southwest sauce, bianca panini bun

BANH MI - CHICKEN

\$16

lemongrass marinated chicken thigh, pickled cucumber, carrots,
cilantro, daikon, banana pepper, crispy shallots,
cilantro lime aioli, ciabatta

FARMHOUSE TURKEY + BRIE

\$15.5

roast turkey breast, apple, brie, leaf lettuce,
cranberry pear compote, Dijon mayonnaise, cranberry sourdough

SPICED HAM + CHEESE

\$16.5

Emperor ham, cardamom honey mustard glaze, apple, romaine,
roasted onion aioli, smoked gouda, sourdough

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BBQ Pulled Jackfruit Wrap



Mid-East Falafel Wrap



Bulgogi Beef



Farmhouse Turkey + Brie



Chicken BLT

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Min. 3 per type

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Gluten-free bread - Add \$3.5

EGG SALAD v

\$15.5

free-range eggs, celery, scallions, pickles, spicy beans,
leaf lettuce, Dijon mayonnaise, brioche

GRILLED VEGETABLE v

\$16

grilled zucchini & yams, roasted red pepper, tarragon,
goat cheese, balsamic reduction, parmesan, aioli, multigrain

BANH MI vg

\$16

marinated grilled tofu, cucumber, jalapeno, pickled carrot,
kale slaw, pineapple relish, cilantro, ciabatta

BULGOGI BEEF

\$16.5

Beef bulgogi, pickled carrots, cucumber, sauerkraut, cilantro,
miso mayonnaise, ciabatta

B.C. SALMON

\$16.5

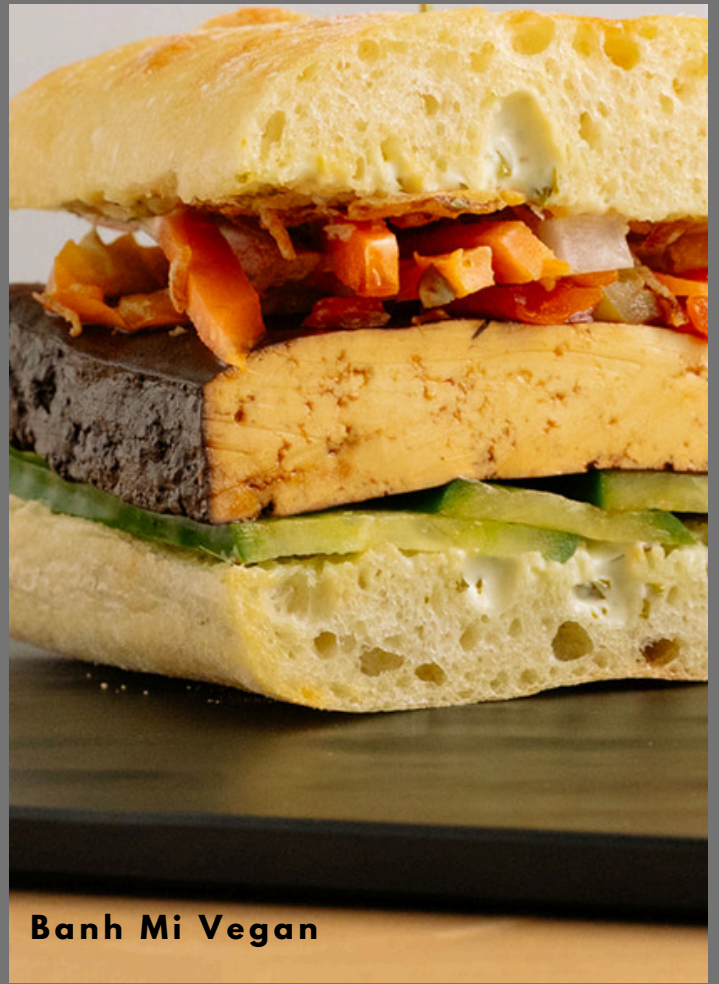
house smoked salmon, "Everything Bagel Spice", onion, tomato,
scallion cream cheese, lettuce, multigrain

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**Santa Fe
Wrap**



Banh Mi Vegan



Banh Mi Chicken

**Soy
Sesame
Salmon**



Spiced Ham + Cheese

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WRAPS

House-roasted meats and vegetables served on a soft flour tortilla
For optimal selection, all sandwiches are served as two halves,
individually packaged and labelled
Min. 3 per type

SOY SESAME SALMON

\$16

glazed Ocean Wise steelhead, cabbage slaw, avocado,
cucumber, pickled carrot, sriracha mayo

CHICKEN BACON CAESAR

\$16

roast chicken, bacon, romaine, shaved parmesan,
crispy chickpeas, Caesar dressing

SANTA FE CHICKEN

\$16.5

grilled chicken breast, black bean, roasted corn, tomato,
cilantro, crunchy tortilla, romaine, cheddar,
cilantro chipotle lime aioli

SPICY SOUTHWESTERN BEEF

\$16.5

chipotle roasted sliced beef, Mexican rice, cumin black
bean, leaf lettuce, red pepper, banana pepper,
jalapeno relish and sour cream

SOY SESAME SALMON

\$16

Soy sesame glazed Ocean Wise steelhead, cabbage slaw,
avocado, cucumber, pickled carrot, pickled ginger,
sriracha mayo (DF)

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WRAPS

House-roasted meats and vegetables served on a soft flour tortilla
For optimal selection, all sandwiches are served as two halves,
individually packaged and labelled
Min. 3 per type

MID-EAST FALAFEL vg

\$16

chickpea falafel, romaine, cucumber tomato salad, pickled onions,
tahini sauce

BBQ PULLED JACKFRUIT vg

\$16

slow-roasted pulled jackfruit, house BBQ aioli, cumin black beans,
blistered red peppers, pickled red onion, charred corn, romaine,
cherry tomato, cilantro

ROASTED CAULIFLOWER & YAM vg

\$15.5

red beet hummus, arugula, pickled onions, cucumber, sriracha,
vegan sriracha mayonnaise, crispy chickpeas

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BUFFET SALADS

Min. 8 per type - \$7 per serving

MIXED GREENS vg gf

organic greens, heirloom carrot curl, cucumber, grape tomato, crispy chickpeas, roasted edamame, white balsamic thyme vinaigrette

KALE CAESAR v gf

kale, crisp romaine, Grana Padano cheese, crispy chickpeas, house Caesar dressing

ROAST CARROT vg gf

rainbow carrot, beluga lentil, mixed greens, romaine, sunflower seeds, puffed quinoa, tamari maple dressing

SOUTHWEST YAM & POTATO gf

baby gem potato, yams, corn, roasted red pepper, cilantro, green onion, edamame, chipotle dressing

MEDITERRANEAN ORZO v

sundried tomato, Kalamata olives, yellow + red peppers, cucumber, red onion, feta, lemon tarragon vinaigrette

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ENTRÉE SALADS

Individual bowls with house vinaigrettes
Min. 3 per type

MIXED GREENS WITH GRILLED CHICKEN ^{gf}

\$20

spring greens, baby kale, cherry tomato, shaved carrot, radish,
crispy chickpeas, white balsamic vinaigrette

Substitute fried tofu (no charge)

Substitute Ocean Wise steelhead salmon \$5.5

KALE CAESAR WITH BACON ^{gf}

\$19

apple smoked bacon, hard-boiled egg, romaine, green kale,
shaved parmesan, crispy chickpeas, Caesar dressing

NIÇOISE ^{gf}

\$21

ahi tuna, Arcadian salad, tri-colour potatoes, green beans,
red onion, kalamata olives, hard-boiled egg, grape tomato,
fried capers, red wine vinaigrette

HASTINGS COBB SALAD ^{gf}

\$23

grilled chicken breast, kale slaw, avocado,
roasted cherry tomato, potato, bacon, egg, buttermilk ranch
dressing

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Hastings Cobb Salad



Organic Mixed Greens



Keto Start



Mediterranean Orzo Salad



POWER BOWLS

Individual bowls with house vinaigrettes

Min. 3 per type

Add On:

grilled chicken breast \$ 6.5

Ocean Wise steelhead salmon \$ 9

fried tofu \$ 4.5

ANCIENT GRAINS vg gf

\$17

arugula, wild rice, beluga lentil, red quinoa, kale slaw,
edamame, carrot, pea shoots, dried cranberries, toasted
pumpkin seeds,
lemon poppy seed vinaigrette

SUNRISE vg gf

\$19

beans, lentils, wild rice, quinoa, kale slaw, edamame, yam,
roasted cauliflower, sweet corn, red pepper, cherry tomato,
chipotle lime vinaigrette

MID-EAST FALAFEL vg

\$16.5

chickpea falafel, romaine, cucumber tomato salad,
pickled onions, tahini sauce

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POWER BOWLS

Individual bowls with house vinaigrettes

Min. 3 per type

Add On:

grilled chicken breast \$ 6.5

Ocean Wise steelhead salmon \$ 9

fried tofu \$ 4.5

ROAST CARROT + LENTIL

\$15

rainbow carrot, beluga lentil, mixed greens, romaine, sunflower seeds, puffed quinoa, tamari maple dressing

TOFU GADO GADO

\$15

fried tofu, kale slaw, hard-boiled egg, green beans, cucumber, carrots, cherry tomato, crispy shallots, peanut dressing, cilantro

GREEK BOWL

\$18

tzatziki, hummus, tomato, cucumber, red onion, peppers, romaine, feta, Kalamata olives, chickpeas, caper berry, red wine vinaigrette, flat bread

STEELHEAD POKE

\$20

Poached Steelhead, edamame, avocado, pineapple, pickled ginger, radish, pear, compressed cucumber, sushi rice, sriracha aioli, ginger soy vinaigrette

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Greek with Chicken Power Bowl



Korean Beef Noodle Bowl



Soy Sesame Noodle Bowl



Sunrise Powerbowl



Tofu Gado Gado Powerbowl

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NOODLE BOWLS

Individual bowls

Min. 3 per type

KOREAN BEEF

\$18.50

Roast beef, snow peas, cabbage, kimchi, green onion,
cucumber, carrot, soft boiled egg,
sesame, gochujang vinaigrette

*nut free

LEMONGRASS CHICKEN

\$18

Grilled lemongrass chicken, red peppers, carrots, green onions,
celery, cucumbers, snap peas, kale slaw, fresh herbs, nuoc cham

*nut free

SOY SALMON

\$20

Soy sesame salmon, roasted broccoli, carrots, edamame, radish,
soft boiled egg, toasted sesame seed, ponzu

*nut free

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HOT LUNCHES

Min. 12 per type
Artisan baguette - Add \$2 pp

SOUPS

MINISTRONE vg gf

\$7

Zucchini, carrot, celery, onions, cauliflower,
tomato, white cannellini

TOMATO BASIL vg gf

\$7

Rustic tomato and basil soup, olive oil, roasted
garlic

CARROT COCONUT vg gf

\$7

Carrot, coconut milk, ginger, turmeric,
madras curry, garlic

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HOT LUNCHES

Min. 12 per type
Artisan baguette - Add \$2 pp

SOUPS

CORN & YAM CHOWDER v

\$7

peaches & cream corn, yams, celery,
red peppers, cream

THAI CHICKEN df

\$7

thai spiced chicken, coconut milk , lemongrass,
medley of vegetables, spices

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PASTA ENTRÉES

Accompanied by choice of mixed greens salad or kale Caesar all served buffet style

Min. 8 per type

Focaccia - Add \$ 2.5

Gluten-free/vegan focaccia - Add \$ 3.5

BUTTERNUT SQUASH LASAGNA v

\$24

roasted butternut squash, spinach, caramelized onion, bechamel, sage, ricotta, mozzarella, parmesan

WILD MUSHROOM ORECCHIETTE v

\$25

orecchiette, wild mushrooms, white wine, olive oil, arugula, parmesan, herbs

TUSCAN VEGETABLE PENNE vg

\$24

egg-free penne, cherry tomato, artichoke, fennel, grilled vegetables, fresh herbs

Substitute gluten-free pasta \$3

BEEF LASAGNA

\$24

ground beef, spinach, bechamel, tomato sauce, mozzarella, parmesan

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HOT ENTRÉES

Served buffet style. Individual packaging available on request,
additional charges apply

Min. 8 per type

Substitute gluten-free/vegan focaccia - Add \$3.5

MOROCCAN VEGETABLE STEW

\$20

chickpeas, vegetables, basmati pilaf,
Moroccan spices, naan bread

RED THAI CURRY BEEF

\$22

fragrant Thai spiced sauce,
bell peppers, bok choy, coconut rice

CHICKEN CACCIATORE

\$20

boneless chicken thigh, orzo,
roasted vegetable tomato sauce

BUTTER CHICKEN

\$20

chicken breast, house coconut butter
sauce, basmati pilaf, naan bread

COCONUT BUTTER-LESS TOFU

\$20

organic tofu, basmati pilaf,
coconut dairy-free sauce

FRASER VALLEY CHICKEN

\$21

chicken breast, roasted
garlic, rosemary, cherry
tomato, fennel,
Napa cabbage, leek,
roasted potatoes

TERIYAKI STEELHEAD

\$25.5

ancient grains, green onion,
grilled seasonal vegetables,
sesame seeds

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Roast Carrot + Lentil



Steelhead Salmon



Wild Mushroom Orecchiette



SNACKS & LIGHT FARE

CLASSIC CHEESE BOARD

\$145 - Small || \$210 - Large
local + imported cheeses, fruit,
olives, nuts, crostini, Raincoast
crisps, croccantini

CHEESE & CHARCUTERIE PLATTER

\$135 - Small || \$215 - Large
Italian cured meats, cheese, fruit,
olives, nuts, crostini, crostini,
Raincoast crisps, croccantini

MEDITERRANEAN MEZZE

\$120 - Small || \$220 - Large
baba ganoush, beet hummus,
zucchini, grilled artichokes, yams,
peppers, fennel, asparagus,
mixed olives, pickles, pita
wedges, crisps

FRESH MARKET VEGETABLE PLATTER

\$60 - Small || \$95 - Large
seasonal fresh vegetables,
red beet hummus dip

FRESH FRUIT PLATTER

\$75 - Small || \$100 - Large
market fresh cut fruit 

SPICED ROASTED EDAMAME + CHICKPEAS

\$ 5
Min. 8
Edge custom blend of spices

HARDBITE CHIPS

\$2.5
individual bags of assorted
flavours

*For serving reference: Small (approx. 10), Large (approx. 20)

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Assorted Cookies



Petite Lemon Tart



Dessert Squares



Quinoa Cookie

DESSERTS

Presented buffet style.

Individual packaging is available on request; additional charges apply

QUINOA COOKIE vg gf

\$4

quinoa flour, dark chocolate
chunks, coconut milk

COOKIES

\$3

chocolate chip, double
chocolate, salted caramel
chocolate,
oatmeal coconut

PEANUT BUTTER EVERYTHING

COOKIE

\$3.5

chewy cookie with oats,
granola, nuts, chocolate,
raisins, coconut

DESSERT SQUARES

\$3

assorted flavours

EDGE ENERGY BAR vg gf

\$4

2 per order
dried fruits, seeds, oats,
chocolate
*nut-free

COCONUT MACAROONS gf

\$3.5

chocolate drizzle

PETITE TARTS

\$4

Min. 12 per type
bite-sized assortment of tarts;
flavours include lemon,
butter tart, chocolate
cheesecake

**All items in this section are vegetarian

The following guide indicates dietary restrictions:

VEGAN vg

GLUTEN FREE gf

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BEVERAGES

COLD BEVERAGES

SOFT DRINKS

\$3.5

assortment of canned beverages

FRUIT JUICE

\$4

apple, orange, cranberry

SAN PELLEGRINO

\$4

flavoured and regular sparkling

JUICES BY THE LITER

\$18

orange or apple

EDGE BOTTLED WATER

\$3.5

HOT BEVERAGES

SMALL COFFEE/TEA SERVICE

\$52

49th Parallel brewed coffee +
Tealeaves tea service

Serves 12 guests

LARGE COFFEE/TEA SERVICE

\$94

49th Parallel brewed coffee +
Tealeaves tea service

Serves 25 guests

EXTRA LARGE COFFEE/TEA SERVICE

\$170

49th Parallel brewed coffee +
Tealeaves tea service

Serves 50 guests

*Includes all cups + condiments

*Oat milk +\$6 per 12 guest

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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, sophistication; standards on par with the finest dining establishments. The benchmark of approachable luxury catering has become synonymous with Edge.



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