



EDGE
CATERING

PLATED MENU

starting at \$ 75 pp

SEASONALLY FOCUSED
LOCALLY + SUSTAINABLY DRIVEN
CRAFTED WITH PASSION



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PLATED STARTERS

BEET TARTARE

curry vegan yogurt, red sorrel,
pickled mustard seed, taro chips,
Belgian endive



ROASTED HEIRLOOM

CARROT MEDLEY

house-made cashew ricotta,
watercress, pumpkin seed gremolata,
pomegranate vinaigrette

WILD MUSHROOM ROTOLO

kale + ricotta stuffed rotolo,
wild mushrooms, Grana Padano

MUSHROOMS ON TOAST

roasted wild mushrooms,
house-made brioche, cauliflower +
taleggio fonduta, pickled shallot

TUNA CRUDO

lightly cured albacore tuna,
basil crema, heirloom cherry
tomato, crispy shallot, pine nut

CRISPY PORK BELLY

slow braised + crisped belly,
green papaya slaw, puffed rice,
cilantro, nuoc cham sauce

DUO OF SALMON

house-made gravlax, salmon
rilette, caramelized onion
bread,
petite greens



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PLATED SALADS

BURRATA + HEIRLOOM TOMATO v gf

basil oil + crema,
heirloom tomato, aged balsamic,
grilled radicchio

ROASTED BEET + CHEVRE v gf

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

CITRUS SALAD W/ POACHED PRAWN df

shaved citrus, heritage greens,
charred lemon vinaigrette,
sundried tomato

EDGE GREENS vg

pickled + raw vegetables,
heritage greens,
toasted pumpkin seeds,
white balsamic vinaigrette

Ingredients vary with seasonality

BABY GEM CAESAR SALAD

grilled lemon Caesar dressing,
toasted brioche croutons,
Portuguese white anchovy



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PLATED ENTRÉES

LOIS LAKE STEELHEAD

scallion rosti, sauce vierge,
brown butter corn succotash,
watercress

SOY SAKE MARINATED SABLEFISH

potato gnocchi, edamame,
asparagus, Peking duck broth

WILD MUSHROOM BOMBE

savoy cabbage, pickled + roasted
squash, beluga lentils, pumpkin seed,
red pepper relish, brussels sprouts

BEET WELLINGTON

mushroom duxelles, celeriac purée,
soy truffle vinaigrette

BLACK COD DUO

herb-crusted sablefish,
brandade fritter, piperade,
braised kale, chickpea purée

WILD ARCTIC CHAR

beurre rouge, artichoke, chorizo,
chickpea panisse, celeriac

BRAISED BEEF SHORT-RIB

Chef's market vegetables,
carrot purée, carrot top
gremolata

SMOKED PEPPERCORN CRUSTED

BEEF TENDERLOIN

pomme dauphinoise,
Pernot demi-glace

FRASER VALLEY DUCK CONFIT

braised white bean ragu,
orange + rosemary roasted
squash, fig jus

ROSSDOWN FARMS

chicken ballotine
potato pave, chicken jus,
Chef's market vegetables

ROSSDOWN FARMS

Chicken supreme
lemon roasted baby nu potato,
Chef's market vegetables,
chicken jus

* Customized options available on request

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PLATED DESSERTS

LEMON BERRY PAVLOVA gf

lemon curd, seasonal berries,
Chantilly cream

MISO BUTTERSCOTCH BROWNIE gf

dark chocolate brownie, cherry,
crunch

CHOCOLATE DULCE TART

dulce de leche,
dark chocolate ganache,
flaky sea salt, crème fraiche

DARK CHOCOLATE GATEAU

rich chocolate cake,
dark chocolate ganache,
passionfruit gel, berries

CHOCOLATE CHIA MOUSSE vg gf

raspberry gel, chocolate crunch

CHOCOLATE CARAMEL BUDINO gf

caramelized popcorn,
Maldon salt

RASPBERRY LYCHEE TART

rosewater custard,
roasted lychees, raspberry gel

PASSIONFRUIT ORANGE GUAVA BOMBE

guava gelée,
coconut white chocolate streusel

*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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