

The logo for Edge Catering is a white diamond shape with a thin black border. Inside the diamond, the word "EDGE" is written in a large, white, sans-serif font, and the word "CATERING" is written in a smaller, white, sans-serif font directly below it.

EDGE
CATERING

VEGAN MENU

The background of the entire image is a close-up, slightly blurred view of several small, clear glass bowls. Each bowl contains a light-colored, creamy appetizer, possibly a dip or sauce, topped with various fresh ingredients including sliced jalapeños, green herbs, and small yellow and purple flowers. The bowls are arranged on a white surface with a decorative border of blue, red, and white stripes.

SEASONALLY FOCUSED
LOCALLY + SUSTAINABLY DRIVEN
CRAFTED WITH PASSION

CANAPÉS

Min. 36 per type

VEGAN 'CRAB' CAKE gf

Heart of palm + artichoke, shaved fennel + preserved lemon salad,
avocado remoulade

FALAFEL gf

cauliflower + quinoa falafel, black garlic aioli, giardiniera

WATERMELON POKE BOWL gf

ponzu compressed melon, puffed wild rice, black sesame,
guasacaca

CARROT LOX SUSHI ROLL gf

seasoned rice, nori, wasabi mayo

ZUCCHINI CANNOLI gf

cashew ricotta, semi-dried tomato, crispy shallots

MUSUBI gf

teriyaki glazed tofu, Japanese rice cake, furikake

CROQUETTE

panko crusted mac + cheese, curried ketchup

AVOCADO TOAST

charred tomato, puffed quinoa, sourdough crostini

The following guide indicates dietary restrictions:

GLUTEN FREE gf

events@edg catering.ca

www.edg catering.ca

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STARTERS & SALADS

ROASTED HEIRLOOM CARROT ^{gf}

cashew ricotta, watercress, pumpkin seed,
pomegranate vinaigrette

BEET TARTARE ^{gf}

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

HERITAGE GREENS ^{gf}

shaved fennel + carrot, white balsamic vinaigrette

GRILLED SEASONAL FRUIT ^{gf}

greens, heirloom radish, pumpkin seed, roasted pear vinaigrette

QUINOA + GREEN BEAN ^{gf}

grape tomato, Persian cucumber, roasted corn, arugula,
sherry vinaigrette

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ENTRÉES

For Plated all entrées are served with
Chef's seasonal vegetables

VEGAN CRAB CAKE gf

heart of palm + artichoke, shaved fennel + preserved lemon salad,
avocado remoulade

SAVOY CABBAGE BOMBE gf

wild mushroom, roasted squash, walnuts + beluga lentil,
red pepper relish

ROASTED CENTER-CUT CAULIFLOWER STEAK gf

caramelized onion, preserved lemon caper salsa verde,
carrot fondant

BEET WELLINGTON

mushroom duxelle, celeriac puree, soy truffle vinaigrette
*not suitable for buffet

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DESSERTS

PETITE DESSERT

QUINOA CHOCOLATE RASPBERRY SANDWICH COOKIE

quinoa coconut cookie, chocolate raspberry ganache

BANANA CAKE

dark chocolate ganache, cocoanib

CHOCOLATE TRUFFLE

coconut milk

PLATED DESSERT

APPLE CRUMBLE

roasted apples, oat crumble, caramel

AQUAFABA PAVLOVA

coconut pastry "cream", fresh fruit

CHOCOLATE CHIA MOUSSE

raspberry gel, chocolate crunch

*All items in this section are nut free, gluten free & vegan

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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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