



# VCC Catering Menu

Vancouver Community College Food Services welcomes the opportunity to serve you at either our Downtown or Broadway campus. For more information please contact our catering manager by email at [catering@vcc.ca](mailto:catering@vcc.ca).

All menu items are proudly produced in-house by VCC students in the culinary, baking and pastry arts programs and/or food services staff. Selection may vary depending on curriculum. Prices may vary between campuses.

VCC internal catering will be subject to "Chef Selection" within the menu categories. This is to ensure VCC culinary/baking students are exposed to all items for their course's ideal outcomes. Thank you for your understanding.

## LUNCH OR DINNER BUFFET EVENT

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### OPTION A

\$35/PERSON

#### APPETIZERS

1 soup and 2 salads

#### MAIN

Choice of 3 mains; up to 1 meat and 1 fish, and/or vegan and pasta options

#### SIDES

Choice of 2 vegetables and 2 starches

#### DESSERTS

A selection of pastries and cookies. Gluten-free and vegan options are available.

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### OPTION B

\$40/PERSON

#### APPETIZERS

4 salads (or soups)

#### MAIN

Choice of 4 mains; up to 2 meat and 1 fish, and/or vegan and pasta options

#### SIDES

Choice of 3 vegetables and 3 starches

#### DESSERTS

An assortment of wonderful little pastries. Gluten-free and vegan options are available.

**NOTE:** All menu offerings can be tailored specifically to your needs, such as including a meat selection platter or any individual items.

## YOUR CHOICES

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### SOUPS

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Butternut squash soup  
Tomato and basil soup  
Coconut Thai curry chicken soup  
Nova Scotia clam chowder

**Our vegan and/or gluten-free options:**

Mulligatawny (curried)  
Minestrone soup

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### SALADS

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Mixed green salad  
Caesar salad  
Greek salad  
Hawaiian style coleslaw  
Tomato bocconcini salad  
Asian green beans

**Our vegan and/or gluten-free options:**

Chickpea, mango, avocado, and hemp hearts salad  
Grilled vegetables and black bean salad  
Beet salad with grapefruit, smoked tofu, and kale gremolata

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### MAINS

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Salmon niçoise, tomato, capers, garlic, fresh herbs  
Chicken Thai green curry  
Roast leg of lamb, rosemary jus  
Lasagna meat and/or vegetable option  
Grilled flatiron steak with chimichurri sauce  
Beef bourguignon – braised beef in red wine

**Our vegan and/or gluten-free options:**

Bebere tofu with Moroccan couscous  
Marinated portobello mushroom, cannellini bean mush, and roasted vegetables  
Eggplant roulade, coconut curried lentil, and sun dried tomato

## YOUR CHOICES

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### VEGETABLES

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Baked tomato provençale  
Honey glazed rainbow carrots  
Broccoli or cauliflower with cheese sauce  
Sautéed green bean almondine  
Roasted root vegetables

**Our vegan and/or gluten-free options:**

Turmeric-spiced roasted cauliflower, herb tahini sauce  
Garlic glaze bok choy

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### STARCH

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Tuscan pan fried polenta, tomato chutney  
Scallop potatoes  
Herb spätzle  
Roast potatoes

**Our vegan and/or gluten-free options:**

Bombay basmati rice  
Zucchini, carrot, and chickpea fritters  
Sweet potato casserole with chickpea and spinach coconut curry

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### DESSERTS

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**An assortment of wonderful little pastries with vegan and/or gluten-free options:**

Tutti fruity tartlets  
Chocolate raspberry tart  
Lemon meringue tartlets  
Pecan pie  
Petite éclair  
Coconut pineapple cake  
Summer berry square  
Petit fours

## HOT BUFFET BREAKFAST

Available Monday-Thursday, 8:00-10:30 a.m.

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MINIMUM 12 PEOPLE, PRICED PER PERSON

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<b>EGGS, BACON/SAUSAGE, AND POTATOES</b>	\$12
Add fruit	\$4
<b>OMELETTE STATION</b>	\$21
Available on request	

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## OTHER OPTIONS

### PLATTERS

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MINIMUM 12 PEOPLE, PRICED PER PERSON

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<b>DELUXE CHARCUTERIE BOARD/PLATTER</b>	\$11
A selection of cured meats, terrines, domestic, and international cheeses accompanied by seasonal vegetables, fruits, dips, artisan breads, and condiments.	

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<b>HAVE IT ALL WITH SLICED MEATS</b>	\$10
A mixture of artisan and house made fresh and cured sausages, pâté, salami, and condiments.	

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<b>CHEESE TRAY</b>	\$9
A selection of some classic favourite domestic and international cheeses, served with artisan breads, crackers, chutneys and preserves, nuts and fruits.	

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<b>CRUDITES AND DIPS</b>	\$7
A beautifully cut and artfully displayed melange of raw and steamed vegetables with VCC dips.	

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<b>FRESH FRUIT PLATTER</b>	\$7.50
This platter includes freshly cut cantaloupe, watermelon, honeydew, pineapple, and is garnished with whole strawberries, sliced kiwi, and grapes.	

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<b>DESSERT PLATTER</b>	\$7
An assortment of wonderful little pastries and cookies from our catering pastry team with gluten free and vegan options.	

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### À LA CARTE

<b>SANDWICH PLATTER</b>	\$10
An assortment of sandwiches on house-made breads. May include tuna, egg, ham, turkey, roast beef. Vegetarian option available on request.	

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<b>MARKET FRESH GREEN SALAD WITH FRESH-MADE DRESSING</b>	\$4
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<b>CHEF'S CREATION SEASONAL HOMEMADE SOUP</b>	\$4
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## COCKTAIL RECEPTION EVENT – HORS D’OEUVRES

Start your event with our chef selection of passed hor d’oeuvres. Our house-made canapés are sold by the dozen with a minimum order of two dozen per selection. Additional quantities per selection will be increased in increments of one dozen. Canapés may be passed or stationary, depending on selection. Passed canapés are a perfect addition to start off your buffet dinner and a delightful first course.

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### COLD CANAPÉS

\$36 PER DOZEN, MINIMUM 2 DOZEN

House smoked salmon canape  
Curried prawns and green apple canape  
Melon and prosciutto canapes  
A selection of cheeses, and fruit and nut canapes

#### **Our vegan and/or gluten-free options:**

Tomato and basil crostini  
Baba ghanoush, middle eastern eggplant dip on foccacia  
Sun-dried tomato and cannellini

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### HOT CANAPÉS

\$42 PER DOZEN, MINIMUM 2 DOZEN

Minted feta, rosemary, and pine nuts spanakopita  
Broiled beef with chimichurri verde  
Braised duck leg confit mini-strudel  
Coconut crusted prawns with pineapple salsa  
Mini quiche and variations  
Scallops wrapped in bacon with cocktail salsa  
Sweet and sour glazed beef lollipops

#### **Our vegan and/or gluten-free option:**

Vegan teriyaki tofu and vegetable

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### SWEET TEMPTATIONS SELECTION

\$36 PER DOZEN, MINIMUM 2 DOZEN

#### **With vegan and/or gluten-free options, also can be a mixed selection:**

Chocolate raspberry tartlets  
Lemon meringue tartlets  
Fresh fruit tartlets  
Coconut pineapple cake  
Summer berry squares  
Gluten-free bittersweet chocolate bites  
Vegan cheesecake

## BAKERY

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### CAKES FOR ANY OCCASION

Available 8". Availability of cakes is dependent on curriculum.

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CHOCOLATE OR WHITE BUTTER CREAM CAKE	\$15
CHEESECAKE	\$20
MOUSSE CAKES Dark chocolate, strawberry, mango, raspberry.	\$20
BLACK FOREST CAKE	\$15

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Specialty decorating for logos, chocolate roses or marzipan inscriptions are available at an additional charge. Please inquire when placing your order. Other cakes such as tiramisu or angel food cake may be available depending on student production.

### PASTRIES

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#### ASSORTED PASTRIES

An assortment of house-made pastries available for morning or afternoon. \$3/PERSON  
Selections based on the current curriculum

## BEVERAGES

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HOT COFFEE AND TEA \$3/PERSON  
Minimum of 10 people.  
Coffee, regular or decaffeinated, black, green, and herbal teas.

CHILLED FRUIT JUICES \$3/BOTTLE  
Choose from orange, apple, tomato, grapefruit, cranberry, or mixed fruit.

SOFT DRINKS \$2.25/CAN

PUNCH \$55/BOWL  
Serves roughly 40.

SPARKLING FRUIT JUICE \$3.5/PERSON  
All-natural, sparkling Italian fruit juices.

#### WATER

We proudly serve Vancouver's finest tap water. Free with all orders over \$15.

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## ALCOHOL SERVICE

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VCC offers two licensed dining areas at our Downtown campus. We can offer alcohol service in any room of your choice provided a special event license has been applied and approved through BCLDB event portal. Bartending staff is provided at \$32 per hour for a 4-hour minimum.

## SERVICE STAFF

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We are pleased to offer tray service for your event. Service staff is available at \$32 per hour for a 4-hour minimum.

To accommodate buffets exceeding 50 people, an additional 4-hour labor charge of \$35 per hour is applied to cover the service staff, specifically the Instructor Assistant (IA). This labour charge increases with the increase in guest numbers. The IA assists students with food preparations, room setup, buffet service, cleanup, and breakdown.