



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.

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

Option A

\$40 lunch, \$48 dinner/person

Appetizers

House-made bread
Three salads

Main

One meat, one fish, and vegan or pasta option

Sides

Vegetables and starch of the day

Desserts

A selection of pastries, cookies, and fruit

Option B

\$45 lunch, \$52 dinner/person

Appetizers

House-made bread
Three salads

Main

Two meats, one fish, and vegan or pasta option

Sides

Vegetables and two starches of the day

Desserts

A selection of pastries, cookies, and fruit

Sample menu options

Salads

Mixed green
Caesar salad
Greek salad
Coleslaw
Tomato bocconcini
Green bean

Vegan and/or gluten-free options include:

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

Mains

Salmon Niçoise, tomato, capers, garlic, fresh herbs
Chicken Thai green curry
Roast leg of lamb, rosemary jus
Lasagna meat and/or vegetable
Grilled flatiron steak with chimichurri
Beef Bourguignon

Vegan and/or gluten-free options include:

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

Vegetables

Baked tomato Provençale
Honey glazed carrots
Broccoli or cauliflower with cheese sauce
Sautéed green bean amandine
Roasted root vegetables

Vegan and/or gluten-free options include:

Turmeric roasted cauliflower, herb tahini sauce
Garlic glazed bok choy

Starch

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

Vegan and/or gluten-free options include:

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

Desserts

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 – 10:30 a.m.

	Minimum 12 people, price per person
Eggs, bacon/sausage, and potatoes	\$12
Add fruit	\$4
Omelette station – Available on request	\$21

Other options

Platters	Minimum 12 people, price per person
Deluxe charcuterie board/platter A selection of cured meats, terrines, domestic, and international cheeses accompanied by fruits, dips, artisan breads, and condiments.	\$13
Charcuterie board/platter A mixture of artisan and house-made fresh and cured sausages, pâté, salami, and condiments.	\$12
Cheese tray A selection of some classic favourite domestic and international cheeses, served with artisan breads, crackers, chutneys and preserves, nuts and fruits.	\$11
Crudités and dips A beautifully cut and artfully displayed melange of raw vegetables with VCC dips.	\$7
Seasonal fresh fruit platter	\$6
Dessert platter An assortment of wonderful little pastries and cookies from our catering pastry team with gluten free and vegan options.	\$8
À la carte	
Sandwich platter (Based on one sandwich per person) An assortment of sandwiches on house-made breads. May include tuna, egg, ham, turkey, roast beef. Vegetarian option available on request.	\$8
Market fresh green salad with fresh-made dressing	\$4
Chef's creation seasonal homemade soup	\$5

Cocktail reception event - hors d'oeuvres

Start your event with our chef selection of passed hors d'oeuvres. Our house-made canapés are sold by the dozen with a minimum order of three dozen per selection. Additional quantities per selection will be increased in increments of one dozen. Passed canapés may be subject to additional charges.

Cold canapés

\$40 per dozen, minimum 3 dozen

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

Vegan and/or gluten-free options include:

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

Hot canapés

\$46 per dozen, minimum 3 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 sauce
Sweet and sour glazed beef lollipops

Vegan and/or gluten-free options include:

Vegan teriyaki tofu and vegetable

Sweet temptations selection

\$36 per dozen, minimum 3 dozen

(Sweet temptation selection can only be ordered in addition to the cold and hot canapés)

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

Bakery

Cakes for any occasion (8-inch cakes)

Availability of cakes is dependent on curriculum.

Chocolate or white buttercream cake	\$15
Cheesecake	\$20
Mousse cakes Dark chocolate, strawberry, mango, raspberry.	\$20
Black forest cake	\$15

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

Assorted pastries

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

Beverages

Hot coffee and tea Minimum of 10 people. Coffee, regular or decaffeinated, black, green, and herbal teas.	\$3/person
Chilled fruit juices Choose from orange, apple, tomato, grapefruit, cranberry, or mixed fruit.	\$3/bottle
Soft drinks	\$2.25/can
Punch Serves roughly 40.	\$55/bowl
Sparkling fruit juice All-natural, sparkling Italian fruit juices.	\$3.5/person

Water

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

Alcohol service

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 \$38.50 per hour for a 4-hour minimum.

Service staff

We are pleased to offer tray service for your event. Service staff is available at \$38.50 per hour for a 4-hour minimum.

To accommodate buffets exceeding 50 people, an additional 4-hour labor charge of \$42 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.