

The image features three meringue tarts arranged in a diagonal line from the bottom foreground to the top background. Each tart is a light-colored, dome-shaped meringue base topped with a swirl of white whipped cream. The cream is garnished with fresh strawberries, including whole and sliced pieces, and thin slices of green mint leaves. The background is a plain, light grey or off-white surface.

SEASONS
— CATERING —

CORPORATE MENU

SEASONSCATERING.CA
118 W 6TH AVE., VANCOUVER, BC
ORDER@SEASONSCATERING.CA
604-215-3330

SEASONS
CATERING

BREAKFAST MENU



COLD BREAKFAST

Homemade Breakfast Pastries

Served with whipped butter and jam

\$4.50/ea

- Blueberry Flaxseed Muffin
- Apple Raisin Muffin
- Cranberry Scone
- Ham & Cheese Scone
- Pecan Coffee Cake Loaf
- Banana Chocolate Chip Loaf
- Butter Croissant
- Mini Danishes (2pcs/ order)

Savoury Breakfast Muffins

Minimum of 6 orders, 48 hours notice

\$6.25/ea

- Spinach, Feta, Parmesan and Tomato Muffin
- Smoked Bacon, Canadian Cheddar and Caramelized Onion Muffin

Mini breakfast pastries

Served with whipped butter and jam.

\$5.25/3 pcs

Assorted Mini Homemade Breakfast Pastries.

Breakfast Tarts

Minimum of 6 orders, 48 hours notice

\$6.25/ea

Cherry Tomato, Goat Cheese & Caramelized Onion Tart

Cherry Tomato, Goat Cheese and Caramelized Onions topped on a buttery Puff Pastry layered base.

Gruyère, Mushroom & Caramelized Onion Tart

Gruyère, Mushroom and Caramelized Onions topped on a buttery Puff Pastry layered base.

Speciality Breakfast Pastries

- Blueberry Scone (GF)
- Coconut, Orange, Cranberry Scone (Vegan)

\$4.95/ea

Bavarian Breakfast Platter

Selection of Deli Meats, Cheeses, Hard Boiled Eggs and Sliced Tomatoes. Served with Buttery Croissants & Bagels.

Small (10 - 12 servings)

\$82.95

Large (16 - 20 servings)

\$104.95

Continental Breakfast

Breakfast Pastry, Fresh Fruit Salad & Bottled Juice.

\$13.25/person

Bagel & Lox

Open-Faced Bagel topped with Herb Cream Cheese, Smoked Salmon, thinly sliced Onion, Dill & Caper.

\$11.95/ea

Seasonal Fresh Fruit & Yogurt Selection

Fresh Fruit Skewers

\$5.75/ea

Individual Fresh Fruit Bowl

\$6.95/ea

Fresh Fruit Salad

\$6.25/portion

(minimum 4 portions)

Yogurt Parfait

\$8.25/ea

With House-Made Granola & Berry Compote

Seasonal Fresh Fruit Platter

Small (10 - 12 servings)

\$69.95

Large (16 - 20 servings)

\$109.95

HOT BREAKFAST

Omelettes

Minimum 8 orders.

Choose 3 fillings to go inside our 3-egg omelette, served with sliced bread.

Add on Additional Fillings: **\$1.95/ea.**

Choice of Fillings:

- Black Forest Ham
- Smoked Bacon
- Smoked Cheddar
- Sautéed Mushroom
- Sautéed Spinach
- Caramelized Onion

\$18.95/person.

Buttermilk Pancakes*

Minimum 8 orders.

Choose 1 topping to go with our fluffy buttermilk pancakes.

Choice of Toppings:

- Smoked Bacon & Maple Syrup
- Fresh Strawberry & Chantilly Cream
- Cinnamon Apple & Demerara Crumble

\$18.95/person.

Homemade Oatmeal

Minimum 8 orders.

Served with Demerara Crumble

Add on Additional Topping:

- Maple Syrup
- Berry Compote
- Banana

\$7.25/portion

\$1.50
\$1.50
\$1.50

Crepes

Minimum 8 orders.

Choice of Fillings:

Seasonal Berries & Chantilly Cream
Spinach, Bacon & Mushroom

\$18.95/person

Full English Breakfast

Minimum 8 orders.

Scrambled Eggs, Sausage**, Bacon, Grilled Tomato, Hash Brown and Sliced Bread.

\$20.95/person

**Substituting pork sausages for turkey sausages available upon request.

*Vegan/GF pancakes available upon request.

Hot Breakfast a-la-carte

Minimum 8 orders.

- Scrambled Eggs (3 eggs) \$8.45
- Gourmet Sausage (2 pcs) \$4.75
- Smoked Bacon (3 pcs) \$4.75
- Baked Beans \$4.75
- Pan-Fried Hash Browns \$4.75
- Grilled Tomato with Cheese (2 pcs) \$4.75
- Portobello Mushroom (per piece) \$6.95

Eggs With Kale & Spinach Hash

Minimum 8 orders.

\$20.95/person

Two eggs (poached or fried sunny-side-up) on top of a bed of kale, spinach and potato hash browns.

Served with Sliced Bread.

Breakfast Sandwich/Wrap

Choice of Tortilla Wrap / Buttery Croissant / English Muffin / Bagel.

Served Warm.

Classic

Bacon / Ham / Sausage, Scrambled Egg, Tomato, Grilled Vegetable, Caramelized Onion & Cheddar

\$11.95/ea.

Hearty

Egg White, Ham, Sautéed Spinach, Tomato and Feta

\$11.95/ea.

Veggie

Scrambled Egg, Sautéed Mushroom, Onion, Roasted Bell Pepper, Tomato and Cheddar

\$11.95/ea.

Vegan

Sautéed Mushroom and Onion, Roasted Bell Pepper, Tomato, Hash Brown

\$11.95/ea.

Combo

Breakfast Sandwich / Wrap + Hash Brown

\$13.95/ea.

SEASONS
CATERING

LUNCH MENU



SANDWICHES & WRAPS



Prepared fresh daily using top quality oven-roasted meats and the freshest local ingredients. Selection of artisan breads including Multigrain, Marbled Rye, Sourdough, Focaccia, French Baguettes, Portuguese Rolls, etc.

Meat

ROASTED BEEF (S)

Canadian Local Beef, Horseradish Spread, Crispy Onion, Lettuce, Tomato

BLACK FOREST HAM (S)

Black Forest Ham, Swiss Cheese, Lettuce, Tomato

SALAMI (S)

Genoa Salami, Dill Cream Cheese Spread, Roasted Red Pepper, Lettuce, Tomato

CHICKEN CAESAR (W)

Grilled Chicken Breast, Caesar Dressing, Romaine, Bacon, Parmesan, Mini Croutons

CHORIZO & GRILLED VEGETABLES (W)

Spanish Chorizo, Grilled Seasonal Vegetables, Pesto Aioli

Seafood

SMOKED SALMON (S)

Canadian Smoked Salmon, Lemon Dill Cream Cheese Spread, Cucumber

Vegetarian

TOMATO BOCCONCINI (S)

Pesto, Tomato, Bocconcini, Lettuce, Sun-Dried Tomato

EGG SALAD (S) (W)

Classic Egg Salad, Lettuce

FALAFEL (S) (W) (VEGAN)

Traditional Lebanese Falafel, Red Pepper Hummus, Tahini, Lettuce, Tomato, Radish, Cucumber, Fresh Herbs

\$12.95/ea.

Gluten Free + \$2.00

Customized Sandwich \$14.50/ea.

Individual Packaging available upon request. Personalized Label: +\$2.00

S = Sandwich W = Wrap

ABCLT (S) (W)

Grilled Chicken Breast, Bacon, Lemon Aioli, Avocado, Lettuce, Tomato

TANDOORI CHICKEN (S) (W)

Grilled Tandoori Chicken, Yogurt Mint Marinade, Lettuce, Tomato, Red Onion

TURKEY (S) (W)

Oven-Roasted Turkey Breast, Cranberry Chutney, Swiss Cheese, Lettuce, Tomato

APPLE CHICKEN (W)

Apple Chicken Salad with Raisin & Walnut, Lettuce

SPICY CHICKEN (W)

Sweet Corn, Lime, Cilantro, Sriracha

DILL TUNA SALAD (S) (W)

Dill Tuna Salad, Smoked Cheddar Cheese, Celery, Lettuce, Tomato

GARDEN VEGETABLES (W)

Seasonal Local Vegetables

GRILLED VEGETABLES (S) (W)

Grilled Seasonal Vegetables tossed in Pesto, Feta, Pesto Aioli - served on House-Made Herb Focaccia



HOT SANDWICHES

\$13.95/ea.

Gluten Free + \$2.00

V = Vegetarian

CHICKEN

Sun-Dried Tomato Caper Chicken, Bacon, Sautéed Spinach, Roasted Red Pepper, Mayo, Sun-Dried Tomato Spread

BBQ PULLED PORK

BBQ Pulled Pork, Smoked Cheddar, Caramelized Onion, Dill Pickle, Grainy Dijon Mustard

ROASTED BEEF

Canadian Local Beef, Brie, Sautéed Spinach, Onion Fig Spread, Grainy Dijon Mustard

TANDOORI CHICKEN

Grilled Tandoori Chicken, Yogurt Mint Marinade, Tomato, Red Onion

TURKEY BACON CLUB

Oven-Roasted Turkey Breast, Bacon, Swiss Cheese, Tomato, Cranberry Chutney, Mayo

TUNA MELT

Dill Tuna Salad, Smoked Cheddar, Tomato, Mayo

CAPRESE (V)

Tomato, Bocconcini, Sun-Dried Tomato, Pesto, Olive Tapenade

GRILLED VEGETABLES (V)

Grilled Seasonal Vegetables tossed in Pesto, Feta, Pesto Aioli - served on House-Made Herb Focaccia

FALAFEL (VEGAN)

Traditional Lebanese Falafel, Red Pepper Hummus, Tahini, Tomato, Radish, Cucumber, Fresh Herbs



SALADS

SIGNATURE SALAD

Mixed Greens, Romaine, Corn, Avocado, Cherry Tomatoes, Red Onions, Hard-Boiled Eggs, House-Made Herb Croutons, Apple Vinaigrette Dressing

APPLE HARVEST (GF)

Spinach, Gala Apples, Caramelized Pecans, Red Onions, Cherry Tomatoes, Crumbled Feta, Apple Vinaigrette Dressing

AUTUMN SPINACH SALAD (GF)

Spinach, Avocado, Cherry Tomatoes, Dried Cranberries, Toasted Pumpkin Seeds, Red Onions, Crumbled Feta, Raspberry Vinaigrette Dressing

CHEF'S SPINACH SALAD (GF)

Spinach, Crispy Bacon, Hard-Boiled Eggs, Mushrooms, Red Onions, Sliced Almonds, Creamy Parmesan Dressing

CAESAR SALAD

Romaine, Parmesan, House-Made Herb Croutons, Lemon Wedges, Caesar Dressing

CHERRY TOMATO PASTA SALAD

Penne Pasta tossed in Pesto Dressing, Cherry Tomatoes, Red Onions, Parmesan

BUTTERNUT SQUASH SALAD (GF)

Spinach, Roasted Butternut Squash, Cherry Tomatoes, Toasted Pumpkin Seeds, Dried Cranberries, Red Onions, Crumbled Feta, Apple Vinaigrette Dressing

GARDEN GREEN SALAD (GF)

Mixed Greens, Assorted Seasonal Vegetables, Ranch Dressing

ROASTED BUTTERNUT SQUASH QUINOA SALAD (VEGAN) (GF)

Romaine, Roasted Butternut Squash, Quinoa, Red Onions, Dried Cranberries, Toasted Pumpkin Seeds, Lemon Vinaigrette Dressing

BLACK BEAN & CORN SALAD (VEGAN) (GF)

Black Beans, Corn, Cilantro, Red Onions, Lemon Juice, Olive Oil

Sharing Bowl: \$6.95 / portion (minimum of 4 portions)

Individual Side: \$8.95/ea.

Entrée Size: \$13.25/ea.

Add:

Grilled Chicken Breast / Chorizo / Roasted Beef

- \$7.50 for Individual/Entrée Salad
- \$8.50 for Sharing Bowl Salad

Grilled Salmon / Grilled Prawns (3 pieces/order)

- \$9.95 for Individual/Entrée Salad
- \$11.50 for Sharing Bowl Salad

Hard-Boiled Egg – \$1.95

Focaccia / Dinner Roll – \$1.95

SPECIALITY SALADS



Sharing Bowl: \$7.95/ portion (minimum of 4 portions)

Individual Side: \$9.95/ea.

Entrée Size: \$14.25/ea.

Add:

Grilled Chicken Breast / Chorizo / Roasted Beef

- \$7.50 for Individual/Entrée Salad
- \$8.50 for Sharing Bowl Salad

Grilled Salmon / Grilled Prawns (3 pieces/order)

- \$9.95 for Individual/Entrée Salad
- \$11.50 for Sharing Bowl Salad

Hard-Boiled Egg – \$1.95

Focaccia / Dinner Roll – \$1.95

TOMATO BOCCONCINI SALAD (GF)

Cherry Tomatoes, Bocconcini, Thinly Sliced Red Onions, Pesto Dressing

ROASTED NEW POTATO (GF)

Roasted New Potatoes, Red Onions, Celery, Carrots, Crispy Bacon, Hard-Boiled Eggs, Red Wine Vinaigrette Dressing

GREEK SALAD (GF)

Cucumbers, Cherry Tomatoes, Red Bell Peppers, Red Onions, Olives, Crumbled Feta, Greek Vinaigrette Dressing

SEASONAL

SUMMER STRAWBERRY SALAD (GF)

Spinach, Avocado, Fresh Strawberries, Sliced Almonds, Crumbled Feta, Raspberry Vinaigrette Dressing

ROASTED VEGGIE COUSCOUS (VEGAN)

Roasted Seasonal Vegetables, Couscous, Cherry Tomatoes, Dried Cranberries, Lemon Vinaigrette Dressing

EDAMAME & CORN SALAD (VEGAN) (GF)

Mixed Greens, Edamame Beans, Corn, Red Bell Peppers, Red Onions, Carrots, Lemon Vinaigrette Dressing

SUNSHINE SALAD (VEGAN) (GF)

Spinach, Fresh Berries, Red Onions, Orange Segments, Caramelized Pecans, Raspberry Vinaigrette Dressing

MANGO QUINOA SALAD (VEGAN) (GF)

Romaine, Quinoa, Fresh Mangoes, Red Onions, Dried Cranberries, Toasted Pumpkin Seeds, Lemon Vinaigrette Dressing

Boxed Meals

Includes napkins and cutlery

*Please specify any dietary restrictions.

Customize Sandwich + \$1 / Customize The Box + \$3

Personalized Label + \$2



Boxed Lunch

1. DOLCE \$20.50

Assorted Sandwich / Wrap
Choice of Housemade Cookie or Dessert Bar
Choice of Soda / Juice / Water
(GF option available @ \$3.00 extra)

2. JOYRIDE \$23.50

Assorted Sandwich
Crudite with Ranch Dip
Seasonal Fruit Salad
Choice of Soda / Juice / Water
(GF option available @ \$2.00 extra)

3. VIVA \$23.50

Assorted Sandwich / Wrap
Salad of your choice (Seasons Signature Salad / Apple Harvest Salad / Butternut Quinoa Salad)
Choice of Housemade Cookie or Dessert Bar
Choice of Soda / Juice / Water
(GF option available @ \$3.00 extra)

4. BOOST \$27.50

Salad of your choice (Seasons Signature Salad / Apple Harvest Salad / Butternut Quinoa Salad) with protein of your choice (grilled chicken breast / salmon steak / maple glazed tofu)
Choice of Housemade Cookie or Dessert Bar
Choice of Soda / Juice / Water
(GF option available @ \$1.00 extra).
Add Dinner Roll / Focaccia for \$1.99 extra

Boxed Breakfast

1. SUNRISE \$15.95

Assorted Morning Pastries
Fresh Fruit Salad
Bottled Juice or Yogurt Cup
(Vegan / GF option available for \$1 extra)

2. REFRESH \$13.95

Granola Bar
Fresh Fruit (Strawberries & Grapes)
Bottled Juice or Yogurt Cup

3. ENERGIZER \$19.95

Butter Croissant
Slices of Black Forest Ham & Swiss Cheese
Boiled Egg
Fresh Fruit Salad

4. HEARTY \$19.95

Bagel & Lox
Fresh Fruit Salad



MEETING PACKAGES

Breakfast

Minimum order of 6.

1. FRESH FROM THE OVEN \$15.95

Assorted Mini Homemade Baked Goods
Yogurt Cups (Various Flavours)
Fresh Fruit Salad (Min. 6) / Fresh Fruit Platter
(min. 10)

2. HEALTHY START \$20.50

Savoury Egg Bites
(Feta, Spinach & Tomato / Ham, Cheddar,
Caramelized Onion)
Yogurt Parfait
Fresh Fruit Salad (Min. 6) / Fresh Fruit Platter
(min. 10)

3. WARM & HEARTY \$19.95

Assorted Warm Breakfast Wraps / Sandwiches
Hashbrown Patties
Fresh Fruit Salad (Min. 6) / Fresh Fruit Platter
(min. 10)

Hot Lunch

Minimum order of 10.

Requires 48 hours notice

1. THAI-AWAY \$29.95

Thai Coconut Chicken Red Curry with Snow Pea
Jasmine Rice
Garlic Ginger Scented Bok Choy
Fresh Fruit Platter

3. INDIAN SPICES \$29.95

Chicken Tikka Masala
Basmati Rice & Naan Bread
Chickpea Potato Samosa with Chutney
Assorted Dessert Squares

ADD SODA/JUICE/WATER (EACH) \$2.95

Lunch

Minimum order of 10.

1. SANDWICH & SALAD \$20.50

Assorted Artisan Sandwiches/Wraps
Seasons Signature Salad OR Apple
Harvest
Salad
Freshly Baked Cookies/Dessert Squares

2. SANDWICH & SOUP \$22.50

Assorted Artisan Sandwiches/Wraps
Roasted Garlic & Tomato Soup
OR Country Chicken Vegetables Soup
Dessert Platter – Cupcakes, Tarts,
Cookies, Squares.

3. HOT SANDWICHES \$22.50

Requires 48 hours notice .
Assorted Hot Ciabatta Sandwiches (served
warm)
Roasted Butternut Squash Salad OR
Autumn Spinach Salad
Freshly Baked Cookies / Dessert Squares

2. FRENCH BISTRO \$29.95

Classic French Beef Bourguignon
Buttery Mashed Potatoes
Roasted Seasonal Vegetables
Assorted Dessert Tarts

4. MEDITERRANEAN SUNSHINE \$29.95

Mediterranean Chicken Kebab w Tzatziki Sauce
Basmati Rice Pilaf
Spanakopita
Fresh Fruit Salad

Homemade Soups

Soup: \$7.25 / portion (minimum of 10 portions)

Soup + Salad: \$13.50 / order (minimum of 10 orders)

Soup + Sandwich: \$18.25 / order (minimum of 10 orders)

Add Focaccia / Dinner Roll: **\$1.95**

Meat

Classic Chicken Noodle

Italian Sausage Wedding

Country Chicken Vegetables

Baked Potato

Chicken Coconut Curry

Kale Potato & Chorizo (GF)

Vegetarian

Chipotle Corn Chowder

Roasted Garlic & Tomato (GF)

Carrot Coconut Ginger (Vegan, GF)

Apple Butternut Squash (Vegan, GF)

Moroccan Chickpea Kale (Vegan, GF)

SEASONS
CATERING

HOT ENTREES



HOT ENTREES

Requires 48 hours notice.

Minimum 10 servings per each hot entrée.

All hot entrées are accompanied with a mixed green salad.

Served buffet style. Individual packaging available upon request.

Feathered

GARLIC LEMON THYME CHICKEN SUPREME (GF) Whole Grain Mustard Caper Cream Sauce Choice of Mashed or Roasted Potatoes	\$23.95	OVEN-ROASTED HERB CHICKEN (GF) Gravy / Barbeque Sauce / Sun-Dried Tomato Cream Sauce Choice of Mashed or Roasted Potatoes	\$23.95
CHICKEN PARMESAN Choice of Mashed or Roasted Potatoes	\$23.95	BAKED HONEY MUSTARD CHICKEN (GF) Choice of Mashed or Roasted Potatoes	\$23.95
BRAISED CHICKEN IN BALSAMIC (GF) Choice of Mashed Potatoes or Long Grain Rice	\$23.95	MEDITERRANEAN CHICKEN KEBAB (GF) Tzatziki Sauce Served with Basmati Rice infused with Fresh Herbs & Onions	\$23.95
CHICKEN TIKKA MASALA (GF) Served with Basmati Rice	\$22.95		
THAI COCONUT CHICKEN WITH SNOW PEA (GF) Served with Fragrant Jasmine Rice	\$22.95		

Farmed

SLOW-ROASTED TENDERLOIN/RIB EYE/STRIP LOIN (Minimum 12 portions) Gravy & Horseradish Cream Choice of Mashed or Roasted Potatoes		BAKED PORK CHOP WITH ROASTED APPLE & THYME PURÉE (GF) Choice of Mashed or Roasted Potatoes	\$23.95
<ul style="list-style-type: none">TenderloinRib EyeStrip Loin	<ul style="list-style-type: none">\$49.95\$43.95\$38.95	CLASSIC FRENCH BEEF BOURGUIGNON (GF) Choice of Mashed or Roasted Potatoes	\$23.95
MEDITERRANEAN BEEF KEBAB (GF) Tzatziki Sauce Served with Basmati Rice Pilaf	\$23.95	BEEF & BROCCOLI STIR-FRY (GF) Garlic & Ginger Soy Glaze Served with Fragrant Jasmine Rice	\$21.95
GRILLED PORK CHOP WITH BARBEQUE GLAZE (GF) Sweet Corn Served with Basmati Rice Pilaf	\$23.95	BAKED PORK TENDERLOIN Creamy Mushroom Sauce Choice of Mashed or Roasted Potatoes	\$23.95
IRISH GUINNESS PORK STEW Choice of Mashed or Roasted Potatoes	\$23.95	RACK OF LAMB IN HERB & SUN-DRIED TOMATO RUB (2 PCS / PERSON) (GF) Port Wine Jus Choice of Mashed or Roasted Potatoes	\$39.95
ASIAN SWEET & SOUR PORK TENDERLOIN STIR-FRY WITH CRUNCHY VEGETABLES (GF) Served with Fragrant Jasmine Rice	\$21.95	SLOW COOKED BARBEQUE BACK RIBS Choice of Long Grain Rice or Mashed Potatoes	\$23.95

HOT ENTREES (con't)

Seafood

BAKED SALMON FILLET (GF) <i>Sauce Vierge / Creamy Dill Sauce</i> Choice of Long Grain Rice or Mashed Potatoes	\$31.95	PAN-SEARED SALMON FILLET (GF) Warm Tomato Relish Choice of Long Grain Rice or Mashed Potatoes	\$31.95
PAN-SEARED HALIBUT* (GF) <i>Herb & Beurre Blanc</i> Choice of Long Grain Rice or Mashed Potatoes	\$35.95	GRILLED PRAWN SKEWERS (GF) Chilli Cocktail Sauce Choice of Basmati Rice Pilaf or Mashed Potatoes	\$31.95
GRILLED HALIBUT* (GF) <i>Sesame Soy Glaze</i> Choice of Long Grain Rice or Mashed Potatoes	\$35.95	MIXED SEAFOOD PAELLA (GF) <i>Market Fresh Seafood, Chorizo, Spanish Rice</i>	\$23.95
HOMESTYLE TUNA CASSEROLE <i>Baked with Macaroni & Parmesan</i>	\$21.95		

*Subject to availability.

Vegetarian

EGGPLANT, MOZZARELLA & PESTO GRATIN (GF) <i>Choice of Basmati Rice or Couscous</i>	\$21.95	CRUNCHY QUINOA STUFFED ZUCCHINI/RED PEPPER (GF, Vegan) <i>Choice of Basmati Rice or Couscous</i>	\$20.95
CLASSIC RATATOUILLE (GF) <i>Choice of Mashed Potatoes or French Baguette</i>	\$20.95	SPICED CAULIFLOWER & CHICKPEA STEW (GF, Vegan) <i>Served with Basmati Rice Pilaf</i>	\$20.95
THAI GREEN CURRY WITH TOFU & EXOTIC VEGETABLES (GF, Vegan) <i>Served with Fragrant Jasmine Rice</i>	\$22.95	VEGETARIAN CHILI (GF) <i>Choice of Mashed or Roasted Potatoes</i>	\$20.95

Additional Hot Sides

Minimum of 10 portions

Add a hot side for: **\$6.25** / portion

Substitute any hot side for an additional: **\$4.25** / portion

- WHIPPED MASHED POTATOES
- ROASTED SWEET POTATOES
- ROASTED ROOT VEGETABLES
- VEGETABLE STIR FRY
- ROASTED / STEAMED SEASONAL VEGETABLE MEDLEY
- STEAMED ASPARAGUS
- ROASTED CARROTS AND ZUCCHINI

PASTA



Requires 48 hours notice .

Minimum 10 servings per each hot entrée.

All pastas are accompanied with a mixed green salad and garlic bread.

Served buffet style. Individual packaging available upon request.

Vegetarian

VEGETARIAN LASAGNA (TOMATO BASE)

Half Tray (6-8 servings)	\$124.95
Full Tray (12-15 servings)	\$249.95

SPINACH & RICOTTA LASAGNA

Half Tray (6-8 servings)	\$124.95
Full Tray (12-15 servings)	\$249.95

TAGLIATELLE WITH SPINACH, MASCARPONE & PARMESAN

\$20.95

FETTUCCINE ALFREDO WITH SUN-DRIED TOMATO, MUSHROOM & PARMESAN

\$20.95

SPAGHETTI ALLA PUTTANESCA

\$19.95

PASTA ALLA NORMA*

\$19.95

BAKED ZUCCHINI MOSTACCIOLI

\$20.95

GOLDEN 3 CHEESE MAC & CHEESE

\$18.95

BUTTERNUT SQUASH & RICOTTA PASTA BAKE

\$19.95

*Can be made vegan/dairy-free upon request.

Meat/Seafood

CLASSIC MEAT LASAGNA MADE FROM SCRATCH

Half Tray (6-8 servings)	\$124.95
Full Tray (12-15 servings)	\$249.95

SPAGHETTI & ITALIAN MEATBALLS

\$20.95

PESTO GARLIC PENNE WITH ROSEMARY CHICKEN

\$20.95

SPAGHETTI CARBONARA WITH PANCETA

\$20.95

SEAFOOD LINGUINI WITH WHITE WINE CREAM SAUCE

\$20.95

SPAGHETTI BOLOGNESE

\$20.95

Risotto/ Gnocchi

Requires 48 hours notice

Minimum 10 servings per each hot entrée

All hot dishes are accompanied with a mixed green salad

Add:

Grilled Chicken Breast / Chorizo Sausage – \$6.00/portion

Seafood Medley (calamari, mussels, shrimps) – \$8.00/portion

SAUSAGE, SPINACH AND CANNELLINI BEANS GNOCCHI	\$21.95
MUSHROOM MARSALA GNOCCHI	\$20.95
ZUCCHINI, SUN-DRIED TOMATO& BASIL RISSOTTO	\$20.95
CHICKEN & ASPARAGUS RISSOTTO	\$21.95
LEMON PEA RISSOTTO	\$20.95
TOMATO & PORTOBELLO MUSHROOM RISSOTTO	\$21.95

Homemade Pies

Requires 48 hours notice

Half Tray (serves 6 – 8) \$124.95 / Full Tray (serves 12 – 15) \$249.95

All pies are accompanied with a mixed green salad and garlic bread

1. SHEPHERD'S PIE
2. GARDEN VEGETABLE POT PIE
3. (VEGETARIAN) ENGLISH BEEF PIE
4. CHICKEN POT PIE
5. PACIFIC COAST SALMON PIE

SEASONS
CATERING

HORS D'OEUVRES





PLATTERS

TRIO-DIP PLATTER

Tzatziki, Spinach Dip, Red Pepper Hummus

Small (10 - 12 servings)

Large (16 - 20 servings)

\$66.95

\$98.95

SEASONAL FRESH FRUIT PLATTER

Small (10 - 12 servings) \$69.95

Large (16 - 20 servings) \$109.95

\$69.95

\$109.95

CHARCUTERIE & ARTISAN CHEESE PLATTER

Small (10 - 12 servings)

Large (16 - 20 servings)

\$129.95

\$159.95

FINE CHARCUTERIE PLATTER

Small (10 - 12 servings)

Large (16 - 20 servings)

\$159.95

\$199.95

DOMESTIC CHEESE & CRACKER BOARD

Small (10 - 12 servings)

Large (16 - 20 servings)

\$88.95

\$120.95

IMPORTED CHEESE & CRACKER BOARD

Small (10 - 12 servings)

Large (16 - 20 servings)

\$120.95

\$145.95

DOMESTIC CHEESE & SEASONAL FRESH FRUIT PLATTER

Small (10 - 12 servings)

Large (16 - 20 servings)

\$99.95

\$132.95

IMPORTED CHEESE & SEASONAL FRESH FRUIT PLATTER

Small (10 - 12 servings)

Large (16 - 20 servings)

\$138.95

\$174.95

GRILLED ANTIPASTO PLATTER

Small (10 - 12 servings)

Large (16 - 20 servings)

\$105.95

\$139.95

Add Extra Protein:

+ \$30.00

SEASONAL VEGETABLE PLATTER WITH RANCH DIP*

Small (10 - 12 servings)

Large (16 - 20 servings)

\$64.95

\$94.95

*Ask us about substituting ranch with hummus (vegan).

BAVARIAN BREAKFAST PLATTER

Selection of Deli meats, cheeses, hard boiled eggs and sliced tomatoes.

Served with Buttery Croissants & Mini Whole wheat Bagels

Small (10 - 12 servings)

Large (16 - 20 servings)

\$82.95

\$104.95

FINGER SANDWICH/WRAP/CROISSANT PLATTER

*Roasted Beef (S), BBQ Pulled Pork (S), Egg Salad (S)**, Tuna Dill Salad (S), Cranberry Turkey (W), Ham & Cheese (C)*

***More Vegetarian Options available Upon Request. Please let us know if you require the vegetarian sandwiches to be plated separately. Can't be made GF.*

Small (20-25servings/70pcs)

Medium (30-35 servings/105 pcs)

Large (45-50 servings/150 pcs)

\$258.95

\$355.95

\$480.95

S = Sandwich W = Wrap C = Croissant



CANAPES

Requires 48 hours notice
Minimum 24 / each canapé

VEGETARIAN

MINI QUICHE	\$3.50/ea
BRIE & CARAMELIZED ONION CROSTINI	\$3.75/ea
POACHED PEAR & GOAT CHEESE CROSTINI	\$3.75/ea
POACHED APPLE & BRIE CROSTINI	\$3.75/ea
MASCARPONE & HAZELNUT CROSTINI	\$3.75/ea
SAGE & GARLIC-ROASTED BUTTERNUT SQUASH CROSTINI WITH CINNAMON CREAM CHEESE	\$3.75/ea
GRILLED MEDITERRANEAN VEGETABLE SKEWERS WITH ROSEMARY (VEGAN)(GF)	\$3.75/ea
SPANAKOPITA	\$3.50/ea
VEGETABLE SAMOSAS (VEGAN)	\$3.50/ea
VEGETARIAN SPRING ROLLS (VEGAN) (2 PCS/ORDER)	\$3.50/order
QUESADILLAS (CHICKEN, VEGETARIAN)	\$3.95/ea
CHERRY TOMATO, BOCCONCINI, BASIL SKEWER (GF)	\$3.75/ea
GRILLED EGGPLANT SKEWER WITH BOCCONCINI, KALAMATA OLIVE AND BASIL	\$3.75/ea
BRUSCHETTA WITH GOAT CHEESE AND OLIVES	\$3.75/ea
LAMB POPS (GF)	\$8.95/ea

MEAT / SEAFOOD

CHORIZO & GUACAMOLE CROSTINI	\$3.75/ea
GRILLED SCALLOP & ITALIAN CAPONATA CROSTINI	\$4.95/ea
MINI HAM, BRIE, & WILD MUSHROOM SANDWICHES	\$3.95/ea
MINI PIZZA (HAWAIIAN / VEGETARIAN)	\$3.75/ea
PROSCIUTTO WITH MELON (GF)	\$3.75/ea
CHICKEN SATAY (GF)	\$4.50/ea
BEEF SATAY (GF)	\$4.50/ea
MINI BRIOCHE BURGERS (BEEF, CHICKEN, SALMON)	\$4.75/ea
CHICKEN WINGS (2PCS / ORDER) BBQ, HOT, SWEET, THAI CHILI, HONEY GARLIC, TERIYAKI	\$3.75/order
TUNA TARTAR IN CUCUMBER CUPS (GF)	\$3.95/ea
SHRIMP CEVICHE AND CUCUMBER (GF)	\$3.95/ea
CUCUMBER WITH SMOKED SALMON MOUSSE CUPS (GF)	\$3.95/ea
COCONUT SHRIMP	\$4.25/ea
MINI CRAB CRAKES WITH FRUIT SALSA	\$4.75/ea
SHRIMP WITH AVOCADO SALSA (GF)	\$3.95/ea
SMOKED SALMON PINWHEELS	\$3.75/ea
ZUCCHINI ROLLS WITH PRAWNS (GF)	\$4.50/ea
MINI YORKSHIRE PUDDING FILLED WITH ROAST BEEF, JUS, & BEET	\$4.50/ea
LAMB POPS (GF)	\$8.95/ea

SEASONS
— CATERING —

BEVERAGES
& DESSERTS



Beverages

ASSORTED BOTTLED JUICES Apple, Orange, Grapefruit.	\$2.95
BOTTLED WATER	\$2.95
ASSORTED BEVERAGES Assortment of bottled waters, juices and sodas.	\$2.95
PELEGRINO (ORANGE, LEMON, SPARKLING WATER)	\$3.25
ASSORTED CANNED SODAS Coke, Diet Coke, Sprite, Canada Dry	\$2.95
PREMIUM TEAS (SERVES 10) Includes 8 oz. paper cups, stir sticks, sugar & cream	\$29.95
ORGANIC COFFEE (SERVES 8-10) Includes 8 oz. paper cups, stir sticks, sugar & cream	\$29.95

Desserts

ASSORTED DESSERT SQUARES • Signature Dark Chocolate Brownie • Red Berry Crumble Bar • Salted Caramel Oatmeal Square	\$3.95/ea	GLUTEN FREE CUPCAKES Boston Cream	\$4.95/ea
GLUTEN FREE & VEGAN COOKIES • Chocolate Chip, Raisin & Oatmeal	\$4.95/ea	ASSORTED BITE-SIZE COOKIES (2 pieces/order)	\$2.50/order
ASSORTED COOKIES & BISCOTTI • Cranberry & Pumpkin Seed Biscotti • Dark Chocolate & Orange Biscotti • Oatmeal Raisin Cookie • Double Chocolate Cookie • Chocolate Chip Cookie	\$3.50/ea	ASSORTED MINI DESSERTS Mini Dessert Squares, Mini Cupcakes, Mini Tarts and Chocolate Dipped Strawberries (2 pieces/order, Minimum of 10 orders)	\$4.95/order
ASSORTED CUPCAKES • Red Velvet • Boston Cream	\$4.50/ea	ASSORTED DESSERTS Assorted Cookies, Dessert Squares, Cupcakes and Tarts	\$4.25/ea
		GLUTEN FREE THUMBPRINT COOKIES (2 pieces / order)	\$4.50/ea
		ASSORTED TARTS • Seasonal Fruit Tart • New York Cheesecake Tart • Lemon Tart	\$4.50/ea





ALL PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE.
PLEASE REFER TO OUR WEBSITE FOR THE MOST RECENT PRICE.



S E A S O N S
— CATERING —

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