



CORPORATE CATERING

# BREAKFAST MENU

**SEASONALLY FOCUSED**  
LOCALLY + SUSTAINABLY DRIVEN  
CRAFTED WITH PASSION



# COLD BREAKFAST

Presented buffet style on reusable platters.  
Single service available on request with applicable charges.

## GLUTEN-FREE/VEGAN PASTRIES vg gf

\$6

freshly made muffins

## CONTINENTAL BREAKFAST

\$11

an assortment of freshly baked muffins, scones, croissants +  
fresh fruit salad

## PASTRIES

\$4.5

an assortment of baked goods including muffins, scones,  
loaves, fruit turnovers, croissants  
\*add butter + jam \$1.5

## PEANUT BUTTER EVERYTHING COOKIE

\$3.5

chewy cookie with oats, granola, nuts, chocolate, raisins,  
coconut

[corporate@edg catering.ca](mailto:corporate@edg catering.ca)  
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[@edgcaters](https://www.instagram.com/edgcaters)

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## EDGE ENERGY BAR vg gf

\$4

2 per order

dried fruits, seeds, oats, chocolate

\*nut-free

## INDIVIDUAL GRANOLA PARFAIT gf

\$7

whipped Greek yogurt, mixed berry compote, house granola

\*nut-free

## COCONUT CHIA PUDDING vg gf

\$9

toasted coconut, cocoa nibs, fruit

\*24 hours notice required

## KETO PLATTER gf

\$12.5

Min. 10 per order

ham slices, hardboiled egg, cheese selection

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## **FRESH FRUIT PLATTER**

\$75 - Small || \$100 - Large  
market fresh cut fruit

## **SMALL FRUIT SKEWERS**

\$4.5  
fresh seasonal + tropical fruit

## **FRUIT SALAD**

\$7  
fresh cut seasonal + tropical fruits

## **WHOLE FRUIT**

\$3  
seasonal selection

\*For serving reference: Small (approx. 10), Large (approx. 20)

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# HOT BREAKFAST

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## FRITTATA <sup>gf</sup>

\$10

Min. 8 per type  
choice of sun-dried tomato, feta, spinach, herbs  
or Denver ham  
or bacon, cheddar, green onions  
served with roasted potato

## BREAKFAST EGG CROISSANT

\$12

Min. 6 per type  
choice of ham, Swiss and Dijon aioli  
or tomato relish, aged cheddar, and Dijon aioli

## BREAKFAST SANDWICH

\$12

Min. 6 per type  
scrambled eggs, cheddar, spinach, sun-dried tomato aioli,  
potato bun, with choice of bacon or grilled vegetables  
\*gluten-free option available \$15

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## VEGAN BREAKFAST SANDWICH

\$16.5

vegan egg, spinach, grilled vegetables, vegan sriracha mayo

## BREAKFAST WRAP

\$13.5

Min. 6 per type

scrambled eggs, cheese, spinach, black beans, potatoes,  
flour tortilla + sour cream and salsa  
choice of bacon or roasted vegetables

## JUMP START BREAKFAST

\$25

Min. 12 per order

herb scrambled eggs  
choice two sides: bacon  
or sausage  
or grilled tomato  
or mushroom + kale

served with roasted breakfast potatoes, savoury scone

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# BEVERAGES

## COLD BEVERAGES

### SOFT DRINKS

\$3.5

assortment of canned beverages

### FRUIT JUICE

\$4

apple, orange, cranberry

### SAN PELLEGRINO

\$4

flavoured and regular sparkling

### FRESH JUICES BY THE LITER

\$18

orange or apple

### EDGE BOTTLED WATER

\$3.5

## HOT BEVERAGES

### SMALL COFFEE/TEA SERVICE

\$52

49th Parallel brewed coffee and

Tealeaves tea service

Serves 12 guests

### LARGE COFFEE/TEA SERVICE

\$94

49th Parallel brewed coffee and

Tealeaves tea service

Serves 25 guests

### EXTRA LARGE COFFEE/TEA SERVICE

\$170

49th Parallel brewed coffee and

Tealeaves tea service

Serves 50 guests

\*Includes all cups + condiments

\*Oat milk +\$6 per 12 guest

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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 that has become synonymous with Edge.

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