

COLD BREAKFAST

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

CONTINENTAL BREAKFAST

\$ 1 1

freshly baked muffins, scones, croissants, fresh fruit salad

PASTRIES - 1 LARGE

\$4.5

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

GLUTEN-FREE/VEGAN PASTRIES (9) (9)

\$6

freshly made muffins

PEANUT BUTTER EVERYTHING COOKIE

\$3.5

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

The following guide indicates dietary restrictions:



GLUTEN FREE (gf)



VEGETARIAN 💟





Proud supporters of Ocean Wise sustainable seafood

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EDGE ENERGY BAR v9 gf

\$4

2 per order dried fruits, seeds, oats, chocolate *nut-free

INDIVIDUAL GRANOLA PARFAIT 9

\$7

whipped Greek yogurt, mixed berry compote, house granola *nut-free

COCONUT CHIA PUDDING V9 9

\$9

toasted coconut, cocoa nibs, fruit *24 hours notice required

KETO PLATTER 9

\$12.5

Min. 10 per order ham slices, hardboiled egg, cheese selection

The following guide indicates dietary restrictions:

DAIRY FREE of

GLUTEN FREE (gf)

VEGAN V9

VEGETARIAN 💟





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FRESH FRUIT PLATTER

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

SMALL FRUIT SKEWERS

\$3.5

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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DAIRY FREE df

GLUTEN FREE gf



VEGAN V9

VEGETARIAN 💟





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HOT BREAKFAST

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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

FRITTATA 9

\$10

Min. 6 per type choice of sun-dried tomato, feta, spinach, herbs or Denver ham or bacon, cheddar, green onions served with roasted potato

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VEGETARIAN 💟



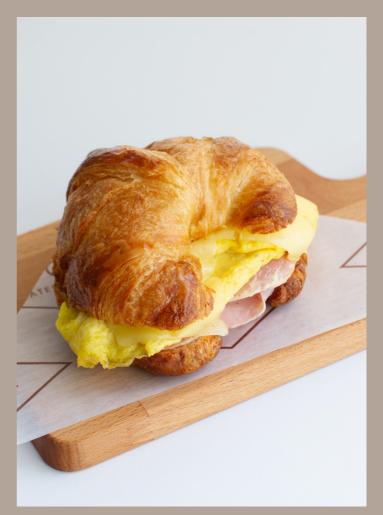


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HOT BREAKFAST

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VEGAN BREAKFAST SANDWICH vg gf

\$16.5

vegan egg, spinach, grilled vegetables, vegan sriracha mayo

BREAKFAST WRAP

\$12

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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VEGETARIAN 💟





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BEVERAGES

COLD BEVERAGES

SOFT DRINKS

\$3.5

assortment of canned beverages

FRUIT JUICE

\$3.5

apple, orange, cranberry

SAN PELLEGRINO

\$3.5

flavoured and regular sparkling

FRESH JUICES BY THE LITER

\$18

orange or apple

EDGE BOTTLED WATER

\$3.5

HOT BEVERAGES

SMALL COFFEE/TEA SERVICE

\$40

49th Parallel brewed coffee and Tealeaves tea service Serves 12 guests

LARGE COFFEE/TEA SERVICE

\$80

49th Parallel brewed coffee and
Tealeaves tea service
Serves 25 guests

EXTRA LARGE COFFEE/TEA SERVICE

\$160

49th Parallel brewed coffee and
Tealeaves tea service
Serves 50 guests
*Includes all cups + condiments
*Oat milk +\$6 per 12 guest



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.

