



CORPORATE CATERING

# LUNCH MENU



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

# INDIVIDUALLY PACKED COLD LUNCH

Price includes packaging and labelling  
Served and wrapped in wholes, in deli paper and cello bag  
Min. 10 bags - 3 per sandwich type  
Personalized custom labelling available - Add \$2.5 pp

Add on:

Gluten-Free Bread \$3.5

Bottled Water or Soft Drink \$3.5

San Pellegrino \$3.5

## ON THE RUN

\$19.50

specialty sandwich or wrap + cookie

## MID-DAY MADNESS

\$21

specialty sandwich or wrap + Hardbite chips + cookie

## ULTIMATE LUNCH BREAK

\$25

specialty sandwich or wrap + mixed greens salad or  
kale Caesar + cookie or square

## EXECUTIVE LUNCH

\$27

specialty sandwich or wrap + shaved and chopped vegetable salad  
+ fruit skewer + cookie or square

The following guide indicates dietary restrictions:

DAIRY FREE 

GLUTEN FREE 

VEGAN 

VEGETARIAN 

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**Individually Packed Cold Lunch  
Mid-day Madness**



EDGE  
CATERING

EDGE  
**Farmhouse Chicken**  
Chicken breast, pear cranberry compote, apple,  
romaine, dijon mustard, gouda

Hardbite™  
HANDCRAFTED-STYLE CHIPS  
CROUSTILLES STYLE ARTISANAL

Kootenays, BC

SMOKIN' BBQ  
Nothing Artificial  
Rien d'artificiel  
SAVEUR DE BBQ

GF  
GLUTEN FREE  
SANS GLUTEN

NON GMO  
Produit  
VERIFIÉ & VÉ

PRODUIT  
SANS OGM

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# SANDWICHES

House-roasted meats and vegetables served on local artisan breads  
For optimal selection, all sandwiches are served as two halves,  
individually packaged and labelled

Min. 3 per type

Personalized custom labelling available - Add \$2.5 pp

Gluten-free bread - Add \$3.5

## **CHICKEN BLT**

\$16.5

chicken breast, maple bacon, Swiss cheese, roasted tomato,  
romaine, chipotle Southwest sauce, bianca panini bun

## **BANH MI - CHICKEN**

\$16

lemongrass marinated chicken thigh, pickled cucumber, carrots,  
cilantro, daikon, banana pepper, crispy shallots,  
cilantro lime aioli, ciabatta

## **FARMHOUSE TURKEY + BRIE**

\$15.5

roast turkey breast, apple, brie, leaf lettuce,  
cranberry pear compote, Dijon mayonnaise, cranberry sourdough

## **SPICED HAM + CHEESE**

\$16.5

Emperor ham, cardamom honey mustard glaze, apple, romaine,  
roasted onion aioli, smoked gouda, sourdough

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**Grilled Vegetable**



**Chicken BLT**



**Bulgogi Beef**



**Turkey + Brie**

# SANDWICHES

House-roasted meats and vegetables served on local artisan breads  
For optimal selection, all sandwiches are served as two halves,  
individually packaged and labelled

Min. 3 per type

Personalized custom labelling available - Add \$2.5 pp

Gluten-free bread - Add \$3.5

## EGG SALAD

\$15.5

free-range eggs, celery, scallions, pickles, spicy beans,  
leaf lettuce, Dijon mayonnaise, brioche

## GRILLED VEGETABLE

\$16

grilled zucchini & yams, roasted red pepper, tarragon,  
goat cheese, balsamic reduction, parmesan, aioli, multigrain

## BANH MI

\$16

marinated grilled tofu, cucumber, jalapeno, pickled carrot,  
kale slaw, pineapple relish, cilantro, ciabatta

## BULGOGI BEEF

\$16.5

Beef bulgogi, pickled carrots, cucumber, sauerkraut, cilantro,  
miso mayonnaise, ciabatta

## B.C. SALMON

\$16.5

house smoked salmon, "Everything Bagel Spice", onion, tomato,  
scallion cream cheese, lettuce, multigrain

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# WRAPS

House-roasted meats and vegetables served on a soft flour tortilla  
For optimal selection, all sandwiches are served as two halves,  
individually packaged and labelled  
Min. 3 per type

## SOY SESAME SALMON



\$16

glazed Ocean Wise steelhead, cabbage slaw, avocado,  
cucumber, pickled carrot, sriracha mayo

## CHICKEN BACON CAESAR

\$16

roast chicken, bacon, romaine, shaved parmesan, crispy  
chickpeas, Caesar dressing

## SANTA FE CHICKEN

\$16.5

grilled chicken breast, black bean, roasted corn, tomato,  
cilantro, crunchy tortilla, romaine, cheddar, cilantro  
chipotle lime aioli

## SPICY SOUTHWESTERN BEEF

\$16.5

chipotle roasted sliced beef, Mexican rice, cumin black  
bean, leaf lettuce, red pepper, banana pepper, jalapeno  
relish and sour cream

## SOY SESAME SALMON

\$16

Soy sesame glazed Ocean Wise steelhead, cabbage slaw,  
avocado, cucumber, pickled carrot, pickled ginger,  
sriracha mayo (DF)

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**Mid-East Falafel**



**Chicken Bacon Caesar**



**Roasted Cauliflower & Yam**

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# WRAPS

House-roasted meats and vegetables served on a soft flour tortilla  
For optimal selection, all sandwiches are served as two halves,  
individually packaged and labelled  
Min. 3 per type

## MID-EAST FALAFEL

\$16

chickpea falafel, romaine, cucumber tomato salad, pickled onions,  
tahini sauce

## BBQ PULLED JACKFRUIT

\$16

slow-roasted pulled jackfruit, house BBQ aioli, cumin black beans,  
blistered red peppers, pickled red onion, charred corn, romaine,  
cherry tomato, cilantro

## ROASTED CAULIFLOWER & YAM

\$15.5

red beet hummus, arugula, pickled onions, cucumber, sriracha,  
vegan sriracha mayonnaise, crispy chickpeas

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# BUFFET SALADS

Min. 8 per type - \$7 per serving

## MIXED GREENS vg gf

organic greens, heirloom carrot curl, cucumber, grape tomato, crispy chickpeas, roasted edamame, white balsamic thyme vinaigrette

## KALE CAESAR v gf

kale, crisp romaine, Grana Padano cheese, crispy chickpeas, house Caesar dressing

## ROAST CARROT vg gf

rainbow carrot, beluga lentil, mixed greens, romaine, sunflower seeds, puffed quinoa, tamari maple dressing

## SOUTHWEST YAM & POTATO gf

baby gem potato, yams, corn, roasted red pepper, cilantro, green onion, edamame, chipotle dressing

## MEDITERRANEAN ORZO

sundried tomato, Kalamata olives, yellow + red peppers, cucumber, red onion, feta, lemon tarragon vinaigrette

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# ENTRÉE SALADS

Individual bowls with house vinaigrettes

Min. 3 per type

## MIXED GREENS WITH GRILLED CHICKEN <sup>gf</sup>

\$20

spring greens, baby kale, cherry tomato, shaved carrot, radish,  
crispy chickpeas, white balsamic vinaigrette

Substitute fried tofu (no charge)

Substitute Ocean Wise steelhead salmon \$5.5

## KALE CAESAR WITH BACON <sup>gf</sup>

\$19

apple smoked bacon, hard-boiled egg, romaine, green kale,  
shaved parmesan, crispy chickpeas, Caesar dressing

## NIÇOISE <sup>gf</sup>

\$21

ahi tuna, Arcadian salad, tri-colour potatoes, green beans,  
red onion, kalamata olives, hard-boiled egg, grape tomato,  
fried capers, red wine vinaigrette

## HASTINGS COBB SALAD <sup>gf</sup>

\$23

grilled chicken breast, kale slaw, avocado, roasted cherry  
tomato, potato, bacon, egg, buttermilk ranch dressing

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**Mediterranean Orzo Salad**



**Roast Carrot + Lentil**



**Hastings Cobb Salad**

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# POWER BOWLS

Individual bowls with house vinaigrettes

Min. 3 per type

Add On:

grilled chicken breast \$ 6.5

Ocean Wise steelhead salmon \$ 9

fried tofu \$ 4.5

## ANCIENT GRAINS vg gf

\$17

arugula, wild rice, beluga lentil, red quinoa, kale slaw, edamame, carrot, pea shoots, dried cranberries, toasted pumpkin seeds, lemon poppy seed vinaigrette

## SUNRISE vg gf

\$19

beans, lentils, wild rice, quinoa, kale slaw, edamame, yam, roasted cauliflower, sweet corn, red pepper, cherry tomato, chipotle lime vinaigrette

## MID-EAST FALAFEL vg

\$16.5

chickpea falafel, romaine, cucumber tomato salad, pickled onions, tahini sauce

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# POWER BOWLS

Individual bowls with house vinaigrettes

Min. 3 per type

Add On:

grilled chicken breast \$ 6.5

Ocean Wise steelhead salmon \$ 9

fried tofu \$ 4.5

## ROAST CARROT + LENTIL

\$15

rainbow carrot, beluga lentil, mixed greens, romaine, sunflower seeds, puffed quinoa, tamari maple dressing

## TOFU GADO GADO

\$15

fried tofu, kale slaw, hard-boiled egg, green beans, cucumber, carrots, cherry tomato, crispy shallots, peanut dressing, cilantro

## GREEK BOWL

\$18

tzatziki, hummus, tomato, cucumber, red onion, peppers, romaine, feta, Kalamata olives, chickpeas, caper berry, red wine vinaigrette, flat bread

## STEELHEAD POKE

\$20

Poached Steelhead, edamame, avocado, pineapple, pickled ginger, radish, pear, compressed cucumber, sushi rice, sriracha aioli, ginger soy vinaigrette

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**Greek with Chicken Power Bowl**



**Tofu Gado Gado Powerbowl**



**Sunrise Powerbowl**

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# NOODLE BOWLS

Individual bowls

Min. 3 per type

## KOREAN BEEF

\$18.50

Roast beef, snow peas, cabbage, kimchi, green onion,  
cucumber, carrot, soft boiled egg, sesame, gochujang  
vinaigrette

\*nut free

## LEMONGRASS CHICKEN

\$18

Grilled lemongrass chicken, red peppers, carrots, green onions,  
celery, cucumbers, snap peas, kale slaw, fresh herbs, nuoc cham

\*nut free

## SOY SALMON

\$20

Soy sesame salmon, roasted broccoli, carrots, edamame, radish,  
soft boiled egg, toasted sesame seed, ponzu

\*nut free

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# HOT LUNCHES

Min. 12 per type  
Artisan baguette - Add \$2 pp

## SOUPS

**MINISTRONE** vg gf

\$7

Zucchini, carrot, celery, onions, cauliflower,  
tomato, white cannellini

**TOMATO BASIL** vg gf

\$7

Rustic tomato and basil soup, olive oil, roasted  
garlic

**CARROT COCONUT** vg gf

\$7

Carrot, coconut milk, ginger, turmeric, madras  
curry, garlic

**CORN & YAM CHOWDER** v

\$7

peaches & cream corn, yams, celery, red  
peppers, cream df

**THAI CHICKEN**

\$7

thai spiced chicken, coconut milk, lemongrass,  
medley of vegetables, spices

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# PASTA ENTRÉES

Accompanied by choice of mixed greens salad or kale Caesar all served buffet style

Min. 8 per type

Focaccia - Add \$ 2.5

Gluten-free/vegan focaccia - Add \$ 3.5

## BUTTERNUT SQUASH LASAGNA v

\$24

roasted butternut squash, spinach, caramelized onion, bechamel, sage, ricotta, mozzarella, parmesan

## WILD MUSHROOM ORECCHIETTE v

\$25

orecchiette, wild mushrooms, white wine, olive oil, arugula, parmesan, herbs

## TUSCAN VEGETABLE PENNE vg

\$24

egg-free penne, cherry tomato, artichoke, fennel, grilled vegetables, fresh herbs

Substitute gluten-free pasta \$3

Beef Lasagna

\$24

ground beef, spinach, bechamel, tomato sauce, mozzarella, parmesan

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**Roast Carrot + Lentil**



**Steelhead Salmon**



**Wild Mushroom Orzo**

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# HOT ENTRÉES

Served buffet style. Individual packaging available on request,  
additional charges apply

Min. 8 per type

Substitute gluten-free/vegan focaccia - Add \$3.5

## MOROCCAN VEGETABLE STEW

\$20

chickpeas, vegetables, basmati pilaf,  
Moroccan spices, naan bread

## RED THAI CURRY BEEF

\$22

fragrant Thai spiced sauce,  
bell peppers, bok choy, coconut rice

## CHICKEN CACCIATORE

\$20

boneless chicken thigh, orzo,  
roasted vegetable tomato sauce

## BUTTER CHICKEN

\$20

chicken breast, house coconut butter  
sauce, basmati pilaf, naan bread

## COCONUT BUTTER-LESS TOFU

\$20

organic tofu, basmati pilaf,  
coconut dairy-free sauce

## FRASER VALLEY CHICKEN

\$21

chicken breast, roasted  
garlic, rosemary, cherry  
tomato, fennel,  
Napa cabbage, leek, roasted  
potatoes

## TERIYAKI STEELHEAD

\$25.5

ancient grains, green onion,  
grilled seasonal vegetables,  
sesame seeds

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# SNACKS & LIGHT FARE

## CLASSIC CHEESE BOARD

\$145 - Small || \$210 - Large  
local + imported cheeses, fruit,  
olives, nuts, crostini, Raincoast  
crisps, croccantini

## CHEESE & CHARCUTERIE PLATTER

\$135 - Small || \$215 - Large  
Italian cured meats, cheese, fruit,  
olives, nuts, crostini, crostini,  
Raincoast crisps, croccantini

## MEDITERRANEAN MEZZE

\$120 - Small || \$220 - Large  
baba ganoush, beet hummus,  
zucchini, grilled artichokes, yams,  
peppers,  
fennel, asparagus, mixed olives,  
pickles, pita wedges, crisps

## FRESH MARKET VEGETABLE PLATTER

\$60 - Small || \$95 - Large  
seasonal fresh vegetables,  
red beet hummus dip

## FRESH FRUIT PLATTER

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

## SPICED ROASTED EDAMAME + CHICKPEAS

\$ 5  
Min. 8  
Edge custom blend of spices

## HARDBITE CHIPS

\$2.5  
individual bags of assorted  
flavours

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

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**Quinoa Cookie**



**Assorted Cookies**



**Petite Lemon Tart**

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# DESSERTS

Presented buffet style.

Individual packaging is available on request; additional charges apply

## COOKIES

\$3

chocolate chip, double  
chocolate, salted caramel  
chocolate,  
oatmeal coconut

## QUINOA COOKIE

vg gf

\$4

quinoa flour, dark chocolate  
chunks, coconut milk

## PEANUT BUTTER EVERYTHING COOKIE

\$3.5

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

## DESSERT SQUARES

\$3

assorted flavours

## PETITE TARTS

\$4

Min. 12 per type  
bite-sized assortment of tarts;  
flavours include lemon, butter  
tart, chocolate cheesecake

## COCONUT MACAROONS

gf

\$3.5

chocolate drizzle

## EDGE ENERGY BAR

vg gf

\$4

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

\*\*All items in this section are vegetarian

The following guide indicates dietary restrictions:

VEGAN vg

GLUTEN FREE gf

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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

### 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, sophistication; standards on par with the finest dining establishments. The benchmark of approachable luxury catering has become synonymous with Edge.

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