

SMALL PLATES

SOY CARAMEL SABLEFISH 10 df

miso aioli, nashi pear + yuzu cucumber salad, black sesame

LOIS LAKE STEELHEAD 199

green onion rosti, spring pea, charred tomato, cracklings

HOKKAIDO SCALLOP CRUDO

raw scallop on the half shell, yuzu dressing, cilantro, pickled serrano

FREE RANGE CORNISH HEN BALLOTINE

Cornish hen ballotine, butternut squash, brussels sprouts, herbes de provences infused chicken jus, brussels sprout slaw

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SMALL PLATES

LAMB RACK + CHERMOULA df gf

cauliflower skordalia, root vegetable hash, cavalo nero, savoury granola

BRAISED BEEF SHORT RIB 9

carrot fondant, grilled asparagus, harissa, shoestring potato

VEGAN 'CRAB' CAKE (9) 91

hearts of palm + artichoke, fennel +

preserved lemon salad,

avocado remoulade

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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 has

become synonymous with Edge.

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