

progressive west coast
cuisine with local
& seasonal flavours

2010
catering menus

burnabyfoodservices
personalized service. undivided attention.



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aboutus

burnaby food services

Burnaby Food Services, formerly Deer Lake Catering, offers the finest presentation and service at your choice of one of our city's unique and ideal venues. Our attention to detail and commitment to quality service extends all the way from a morning coffee service to a black-tie evening affair. Our experienced staff will help you prepare a menu that reflects your specific culinary requirements. Or you're free to choose from a variety of special menus.

Looking for delectable tasty treats to tantalize your taste buds? You'll find a selection of our most popular menus. Choose one that works for your event, or give us a call and we'll customize a special menu that matches your precise needs from appetizers to dessert tray.

event guarantees

Our catering department requires an estimated guest count ten (10) days prior to your event. It is the sole responsibility of the client to advise the final guarantee to the catering supervisor, seventy-two (72) hours or three (3) business days prior to the function.

payment

Payment must be made in advance of the function unless credit has been granted by the City of Burnaby Food Services. The balance is due and payable within ten (10) days of the event. Advance payment may be made by cheque, cash or credit card.

Unless billing privileges have been established, a twenty percent (20%) deposit is required to confirm the service on a definite basis. The balance of the estimated charges is due on the day of the event. Payment on the day of the event may be made by certified bank draft, certified cheque, cash or credit card.

cancellation

All cancellations must be submitted in writing to the catering department. Functions cancelled within thirty (30) days are subject to a penalty fee equivalent to fifty percent (50%) of the contracted food and beverages. Functions cancelled within seventy-two (72) hours will be charged one hundred percent (100%) of contracted food and beverages. A non-refundable deposit may be applied to another function of equal size and value being booked and held in the same calendar year.

breakfast

hot breakfast buffet

miss sunshine (minimum 20 people) \$17 per person
choice of two of the following chilled juices: orange, apple or cranberry
farm fresh scrambled eggs with fine herbs
smoked bacon and sausage
country style yukon gold potato hash
sliced seasonal fresh fruits
fresh baked muffins, croissants, danishes, butter and preserves
fresh brewed regular and decaffeinated coffee and assorted teas

tempting additions

assorted individual yogurts \$2.50 per person
assorted dry cereals and granola; whole and 2% milk \$4 per person
chef's smoothie of the day \$3 per person
berry pancakes, sweet butter & maple syrup \$5 per person
omelette station - farm fresh eggs, cholesterol-free eggbeaters \$7 per person
or egg whites made to order with choice of shredded cheese, sliced
mushrooms, bacon, diced ham, onions, tomatoes, diced red and
green bell pepper, chef required (additional chef fee \$60)

cold breakfast buffet

continental (minimum 10 people) \$13 per person
choice of two of the following chilled juices: orange, apple and cranberry juices
sliced seasonal fresh fruits
fresh baked muffins, croissants, danishes, butter and preserves
fresh brewed regular and decaffeinated coffee and assorted teas

healthy (minimum 10 people) \$15 per person
choice of two of the following chilled juices: orange, apple or cranberry
sliced seasonal fresh fruits
hard-boiled free range eggs
granola and a variety of cereals
low fat plain yogurt and cottage cheese
fresh baked muffins, croissants, danishes, butter and preserves
fresh brewed regular and decaffeinated coffee and assorted teas

tempting additions

assorted individual yogurts \$2.50 per person
assorted dry cereals and granola; whole and 2% milk \$4 per person
chef's smoothie of the day \$3 per person

lunch

mai's butter chicken (minimum 12 people) \$22 per person

mixed green salad
mai's butter chicken
balsamic rice
chef's selection desserts
assorted canned pop
freshly brewed regular and decaffeinated coffee and assorted teas

wrap n' grab (minimum 10 people) \$18 per person

land & water grown organic lettuces, root curls, pear vinaigrette
roasted vegetables, feta, tabouleh, hummus, cucumber yogurt sauce
smoked turkey, cheddar, shredded lettuce, fresh tomato, dijonnaise
roast beef, swiss cheese, shredded lettuce, fresh tomato, smoked garlic mayonnaise
seasonal fruits and berries
chef's selection dessert
freshly brewed regular and decaffeinated coffee and assorted teas

pasta (minimum 10 people) \$18 per person

hand picked mixed greens and dressing
tomato and bocconcini, balsamic dressing
vegetable or meat lasagna, tomato sauce and parmesan cheese
spinach and ricotta cannelloni, white wine cream sauce or marinara
chef's selection desserts
freshly brewed regular and decaffeinated coffee and assorted teas

estate luncheon (maximum 10 people) \$15 per person

mixed green salad
selection of deli sandwiches
chef's selection dessert
freshly brewed regular and decaffeinated coffee and assorted teas

the basics (maximum 10 people) \$13 per person

selection of deli sandwiches
choice of either: chef's selection dessert or mixed green salad
freshly brewed regular and decaffeinated coffee and assorted teas

tempting additions

steaming hot soup \$2 per person
assorted soft drinks, juice \$2.50 per person
assorted mineral water, vitamin water \$2.50 per person

break

good morning (minimum 12 people)	\$7 per person
seasonal fruits and berries	
fresh brewed regular and decaffeinated coffee and assorted teas	
assorted soft drinks and mineral water	
energy (minimum 12 people)	\$14 per person
seasonal fruits and berries	
selection of natural and fruit flavored yogurts	
selection of homemade cookies and brownies	
freshly brewed regular and decaffeinated coffee and assorted teas	
assorted soft drinks and mineral water	
energizer trail mix	
healthy (minimum 12 people)	\$12 per person
fruit smoothies	
fresh cranberry granola bars	
chocolate covered strawberries	
mineral water	
break selections	
coffee and tea	\$2.00 per person
assorted soft drinks, mineral water	\$2.50 each
assorted juices	\$2.50 each
chef's smoothie of the day	\$3.50 per person
selection of freshly baked muffins	\$22 per dozen
cookies (chocolate chip, oatmeal)	\$18 per dozen
chocolate covered strawberries	\$2.50 each
sliced fresh fruits	\$3.00 per person
5 fruit skewer	\$3.00 each
assorted yogurts	\$2.50 each

dinner

grand dinner buffet (minimum 12 people)

\$35 per person

hand picked mixed greens and house dressing
oven roasted root vegetables, balsamic, honey and extra virgin olive oil
garlic mashed potatoes
chef's selection of dessert
freshly brewed regular and decaffeinated coffee and assorted teas

choose two of the following (additional selection add \$5 per person)

perfectly marinated butter chicken
oven roasted mojito chicken, lime marinade, sweet peppers, onions, apricots and mint
baked salmon, balsamic, pancetta and sautéed mushroom
thai seafood curry, in a fragrant coconut, lime and lemongrass sauce
roasted loin of pork, caramelized onions and pears
mustard and herbed top round roast, red wine jus
carving station (additional chef fee \$80)

tempting additions

caesar salad, pesto foccacia spears and parmesan mix	\$4 per person
sun-dried tomato pesto pasta with sweet onion and olives	\$4 per person
pasta with sun-dried tomato spinach and garlic sauce or wild mushroom and leek sauce	\$4 per person
tomato and bocconcini, balsamic dressing	\$4 per person
asian vegetables, soya ginger sauce	\$4 per person
herbed roasted nugget potatoes	\$4 per person
scalloped potatoes	\$4 per person
wild rice pilaf	\$4 per person

reception

italian antipasto board	\$90-\$165
imported and domestic cheese and salami, capicola, black forest ham, mortedella, olives	\$75-\$120
imported and domestic cheese board, served with bread and crackers	\$60-\$100
sliced local fruit and seasonal berries	\$50-\$75
chef select desserts	\$50-\$75
crudités, fresh vegetables and assorted dips: (blue cheese dip, herbed yogurt, tzatziki, tomato remoulade, caramelized onion)	\$40-\$65
sushi platter	\$95

following is priced per dozen:

chicken sate with peanut sauce	\$22
spicy chicken kebobs with yogurt sauce	\$22
torpedo shrimp	\$22
scallop wrapped with bacon	\$22
spicy shrimp in filo tarts	\$22
smoked salmon on pumpernickel or mini bagels with onions and capers	\$19
jalapeno chicken wrapped with proscuito	\$19
bococcini and tomato skewers	\$19
antipasto kebabs	\$19
chicken with mango and cilantro quesadilla	\$19
vegetable spring roll with a trio of emmersions	\$18
honey garlic chicken wings	\$17
cucumber and herb cheeseboard	\$17
mini vegetable samosa with tamarind sauce	\$16
spanakapita	\$16
mini quiche	\$16
mini sausage rolls	\$16
spicy meatballs	\$16
caviar devilled eggs	\$16
crunchy tortilla chips, house made salsa, sour cream and guacamole	\$15

reception

beverages

freshly brewed regular and decaffeinated coffee and assorted teas	\$2.50
juice by the pitcher	\$18 per pitcher
assorted bottled juices and flavoured drinks	\$2.50 per bottle
assorted regular and diet soft drinks (355 ml)	\$2.50 each
natural or mineral water	\$2.50 per bottle
regular and flavoured ice tea	\$3.50 per bottle
fruit punch	\$2 per glass
cold fresh milk (2% or skim milk)	\$2 per 8 oz. glass
smoothie station	\$4 each

specialty rentals list

chair covers (installed and removed)	\$10 each
vip boardroom set-up	\$10 per person
includes linens, skirting, bottled water, special candy, pens/pads, china	
banquet labour (minimum 4 hours)	\$30 per hour
bar labour (minimum 4 hours)	\$40 per hour

outdoor

the original grill (minimum 20 people)

\$16 per person

think back to the hot summer days with the family in the park having burgers and salad. take that memory and recreate it with this original bbq. this family favourite comes with:

\$9 per child ages 3-12

healthy organic greens served house dressing
macaroni salad

4 oz all beef hamburger, cheeseburger or veggie burger
grilled hot dogs for the children or those young at heart
all burgers are served on a bun with fresh crisp lettuce and juicy tomatoes

on top of that delicious selection you also get:

assorted vegetable tray
potato chips
chef selection desserts

healthy grills (minimum 20 people)

\$20 per person

this healthier choice bbq is a step away from your typical grill. it comes with the following:

healthy organic greens served house dressing
macaroni salad

marinated bbq chicken breast, served alone or with sandwich fixings
bbq salmon burger served with tartar sauce
veggie burger
all three burgers available by itself or with a kaiser buns with fresh crisp lettuce and juicy tomatoes

on top of that delicious selection you also get:

assorted vegetable tray
potato chips
chef selection desserts

V.I.B. (minimum 15 people)

\$28 per person

the very important bbq is a delicious way to enjoy the grill: served with healthy organic greens topped with house dressing and macaroni salad choose 1 of the following:

- 6 oz steak grilled to perfection
- 6 oz marinated chicken breast
- 6 oz herbed salmon steak

on top of that delicious selection you also get:

herbed roasted potatoes
assorted vegetable tray
potato chips
chef selection desserts

tempting additions

your choice between pitchers of lemonade or ice tea

\$1 per person

a third salad: choose between creamy coleslaw, vegetable corn, potato salad

\$2 per person

holidaydinner

elves' luncheon (minimum 12 people) \$14 per person
steamy cup of creamy garden vegetable soup
fresh roasted turkey, sliced fine and served on a croissant with whole cranberry sauce and lettuce
mincemeat tarts and Christmas shortbread
freshly brewed regular and decaffeinated coffee and assorted teas
hot apple cider

santa's dinner (minimum 12 people) \$32 per person
traditional roast turkey
garlic mashed potatoes with gravy
vegetable du jour
old fashioned stuffing
whole cranberry sauce
healthy organic mixed greens with toasted walnuts and raspberry vinaigrette
freshly baked buns with butter
mincemeat tarts and christmas cookies
freshly brewed regular and decaffeinated coffee and assorted teas
hot apple cider

deck the halls buffet (minimum 12 people) \$32 per person
traditional roast turkey
garlic mashed potatoes with gravy
baby carrots with ginger and honey
green beans and hazelnut butter
old fashioned stuffing
whole cranberry sauce
healthy organic mixed greens with toasted walnuts and raspberry vinaigrette
perfectly mixed caesar salad
specialty cheesecake
mincemeat tarts and christmas cookies
freshly brewed regular and decaffeinated coffee and assorted teas
hot apple cider

tempting additions

christmas baked ham	\$3 per person
pasta with sun-dried tomato spinach and garlic sauce or wild mushroom and leek sauce	\$3 per person
mustard and herbed round roast red wine jus	\$3 per person
carving station (additional chef fee \$80)	

perfectplace

banquets & wedding rentals

The setting counts as much as a witty toastmaster at successful meetings and banquets. Wedding planning begins not with a trip to the dressmaker but rather a search for exactly the right spot to host the festivities. Burnaby offers a range of picture-perfect venues that are aesthetically beautiful, historically interesting and, perhaps most important on busy days that ideally will run as smoothly as possible, highly functional. You can book up to a year in advance.

shabolt centre for the arts

Features a variety of small, mid-size and large spaces that offer delightful views of Deer Lake Park. The atrium and park view lounge, with its stone walls, soaring cathedral ceiling, natural lighting and southern exposure, is a stunning spot for gatherings as large as 200 people. Studio 103 features scenic vistas, access to outdoor patios and a gas-burning fireplace. For more information: 604-205-3020.

ceperley mansion (a.k.a. fairacres)

The historic home of the Burnaby Art Gallery routinely hosts wedding parties for up to 100 people in its main gallery. The veranda, rolling green lawns and the intimate fireside room are also used for parties. For more information 604-297-4422.

confederation community centre

Views of the north-shore mountains, a rose garden and surrounding parkland is an ideal spot for events that shift freely from indoors to outdoors. Seat 200 guests in the banquet hall or pass the canapés during stand-up receptions for 250 people. Ample parking and an on-site caretaker are included. For more information: 604-294-1936.

burnaby village museum

Weddings are a charming and special occasion when held in the old-fashioned chapel featuring hardwood floors, stained glass windows and pew-style seating for 80. There's no shortage of picturesque backdrops for wedding photos here and elsewhere on the museum's historic grounds. For more information: 604-293-6515.

alan emmott

Suitable for formal and informal banquet and social occasions. Included in the rental are round tables and banquet-style stacking chairs to accommodate the 150 building capacity. For more information, please contact: 604-320-2218.

burnaby lake pavilion

A waterfront venue with windows overlooking the lake suitable for formal, informal banquets and social occasions. Included in the rental are a combination of round and rectangular tables and stacking chairs to accommodate the 200 banquet capacity. For more information: 604-320-2218.

charles rummel

Suitable for informal social occasions. Included in the rental are rectangular tables and stacking chairs to accommodate the 110 building capacity. For more information: 604-320-2218.

perfectplace (continued)

westburn community centre

Suitable for informal social occasions. Included in the rental are rectangular tables and stacking chairs to accommodate the 110 building capacity. For more information: 604-320-2218.

bonsor sports complex

Located in the heart of Burnaby near the Metropolis at Metrotown shopping centre, the banquet hall is a central place for your next event. The main room accommodates up to 300 people and you can step outside into a nice garden patio area. Features include round tables, warming kitchen, hard wood floor and stage. Close to the Skytrain and major bus routes. For more information: 604-439-1860.

bill copeland sports complex

More than just an arena! This state-of-the-art facility is spacious, stylish and filled with natural light, it defies the usual image we have of a hockey arena. Visitors are struck by the executive-style appointments, the elegant interior design and the versatility of the building. The NHL regulation ice rink is lined with windows and features retractable seats and removable boards that transform it into a convention and trade show space. The exceptional acoustic, lighting and sound systems make it ideal not only for large sporting events but also for concerts and graduation ceremonies. Seminar rooms that can accommodate both small and large gatherings are equipped with everything you need for a productive meeting. For more information: 604-291-1261.

outdoor spaces

swangard stadium

There's no better spot for a major outdoor event. Located in Central Park at the corner of Boundary and Kingsway, the stadium is open from mid-March to mid-November. While it's best known as a world-class soccer venue, the facility has also hosted everything from major corporate picnics to public events like the Terry Fox Run and BC High School Track and Field Championships. Swangard's hospitality room can be rented separately for meetings and receptions. For more information: 604-294-7224.