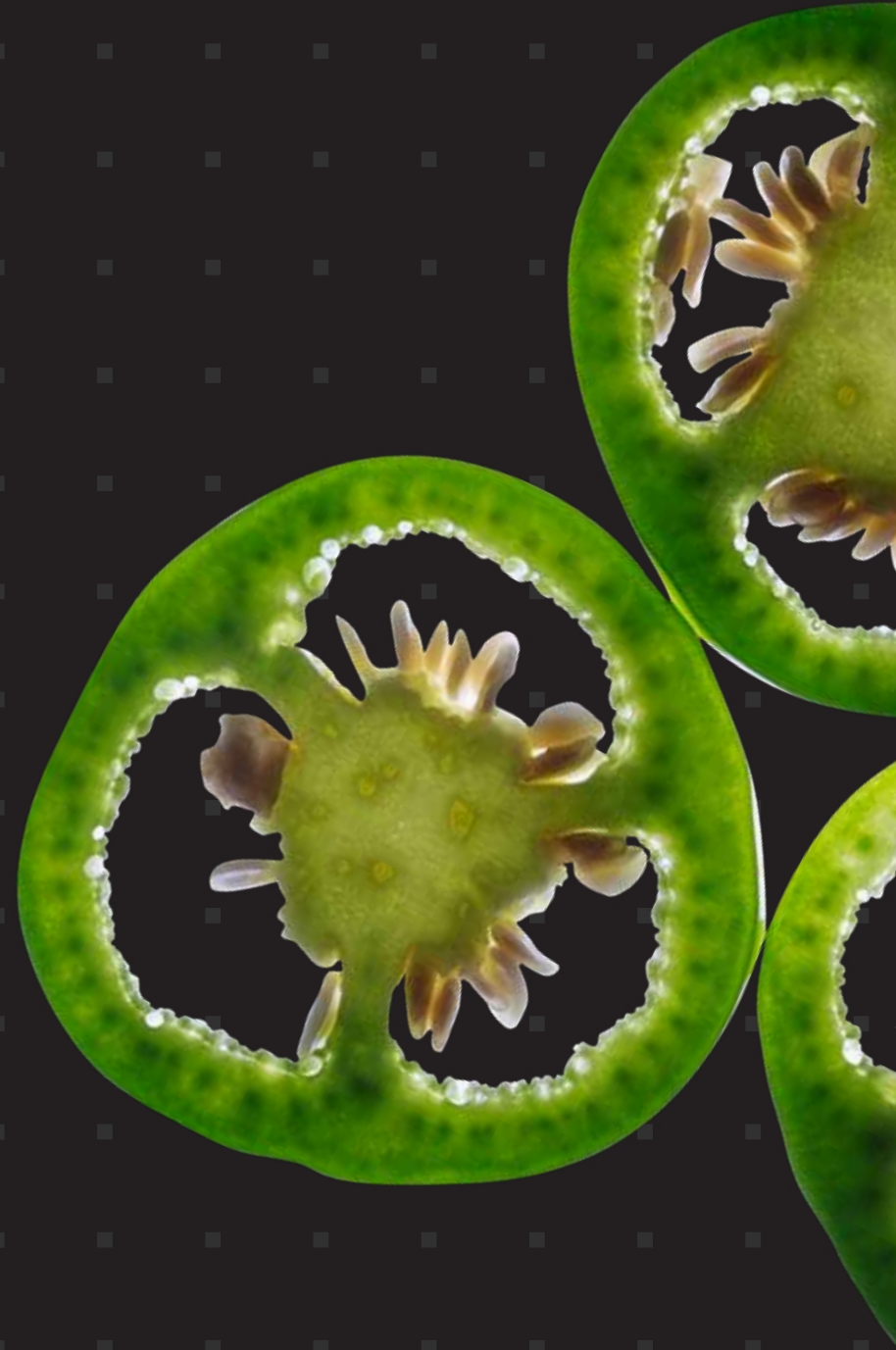


MEINHARDT

# *Catering Menu*



# Salads

## CAESAR SALAD

Romaine lettuce, croutons, parmesan cheese, & lemon wedges, Caesar dressing

## SPINACH SALAD

Spinach, mushrooms & white balsamic vinaigrette

## GREEK SALAD

Traditional greek salad with peppers, tomatoes, cucumber, onion, kalamata olives, feta cheese, mediterranean balsamic dressing

## PEAR ENDIVE SALAD

Baby mix greens, roasted pears, endives, walnuts, blue cheese, dried cranberries & white balsamic vinaigrette

## BEET SALAD

Pickled golden, red and stripe beets, baby mix greens, candied pecan, crumbled goat feta, hazelnut mulch & raspberry vinaigrette

## WILD RICE SALAD

Wild rice, garbanzo beans, dried cranberry, candied walnuts & orange vinaigrette

## ORZO SALAD

Meinhardt orzo salad with sundried tomatoes, baby spinach, kalamata olives, mini bocconcini, pesto dressing

## COUS COUS SALAD

Cous cous, garbanzo bean, peppers, cucumber, corn, parsley, lemon vinaigrette

## QUINOA SALAD

Quinoa, swiss chard, kale, peppers, lemon ginger vinaigrette

## KALE SALAD

Green kale, peppers, sunflower seeds, hummus dressing

## BROCCOLI SALAD

Broccoli, peppers, red onion, tofu dressing

## GARDEN SALAD

Mix baby greens, tomatoes, red onion, cucumber, raspberry vinaigrette

Small | \$39.00 | serves 8-10 \*

Large | \$62.00 | serves 16-18 \*

\* Menu may vary due to seasonal availability

## SOLO ENTREE SALADS

### CAESAR SALAD | \$8

Romaine lettuce, croutons, parmesan cheese, & lemon wedges, Caesar dressing

### CHICKEN CAESAR SALAD | \$9

Romaine lettuce, chicken breast, croutons, parmesan cheese, caesar dressing & lemon wedge

### COBB SALAD | \$9

Mix baby greens, chicken breast, bacon, hard boil egg, blue cheese, lemon wedge, caesar dressing, parmesan cheese

### PEAR SALAD | \$8

Mix baby greens, Belgium endive, poach pear, dried cranberry, blue cheese, candied pecan, white balsamic vinaigrette

### MIXED BERRIES SALAD | \$8

Mix baby greens, strawberry, black berry, blue berry, raspberry, candied pecan, raspberry vinaigrette

\* Menu may vary due to seasonal availability



# Hors D'Ouevres

## COLD

### SMOKED SALMON | \$38

Smoked Salmon, cream cheese, capers, French baguette

### PRAWN SKEWER | \$36

Citrus poached prawn skewer, fresh pineapple relish

### ROASTED BEEF | \$36

Roasted Beef, English mustard spread, French baguette

### BOCCONCINI SKEWER | \$32

Tomato bocconcini skewer with vine ripened cherry tomato

### BRUSCHETTA | \$32

Grilled vegetable Bruschetta, crumbled goat cheese

## HOT

### CHICKEN SKEWERS | \$36

Chicken breast skewer, lemon, garlic, oregano

### BEEF SKEWERS | \$36

Beef skewer, served with yogurt dipping sauce

### MINI VEGETABLE SPRING ROLL | \$32

Cabbage, green onion, beans, carrot, waterchestnut corn and onion, served with sweet chili sauce

### MINI PORK MEATBALLS | \$34

Mini pork meatball, Italian tomato sauce

### QUICHE | \$34

Caramelized onion & goat cheese quiche

\* Hot d'oeuvres are presented cold. Reheating is required

\* Minimum order 1 dozen each

\* Menu may vary due to seasonal availability



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*fresh meals  
on the go,  
just like you.*

# Sandwiches

## SANDWICH PLATTERS

\$8.29 per sandwich or wrap

KOBE MEATBALL WITH MOZZARELLA CHEESE

GRILLED CHICKEN WITH APPLEWOOD CHEDDAR

ROASTED TURKEY WITH CRANBERRY MAYONNAISE

ROASTED BEEF WITH HORSERADISH MAYONNAISE  
+ CARMELIZED ONIONS

HONEY GLAZED HAM + SWISS CHEESE  
+ DIJON MAYO

CORNED BEEF WITH SAUERKRAUT + PICKLES  
+ SWISS CHEESE + DIJON MAYO

TOMATO BOCCONCINI ARUGULA WITH PESTO  
MAYONNAISE

ROASTED PEPPERS, ZUCCHINI, TOMOTO, SWISS  
CHEESE + PESTO MAYONNAISE

TURKEY CLUB WRAP WITH BACON + TOMATO

CAESAR CHICKEN WRAP WITH CHEDDAR CHEESE

CHORIZO SCRAMBLE EGG WITH CHEDDAR CHEESE

## LUNCH BOXES

### CORPORATE | \$14.59

Your choice of sandwich or wrap

- + 1 small bottled water
- + 1 Meinhardt cookie
- + 1 fresh apple or orange

### DELUXE | \$16.59

Your choice of sandwich or wrap

- + 1 small bottled water
- + 1 Meinhardt cookie
- + 1 fresh apple or orange
- + Meinhardt kale or garden salad

\* Menu may vary due to seasonal availability

# Indian + Sushi

## INDIAN FAMILY STYLE

Choose any two meat items and one vegetable item  
Basmati rice included

**MEINHARDT BUTTER CHICKEN**  
**MANGO CHICKEN**  
**BEEF VINDALOO**

**PALAK PANEER**  
**ALOO MUTTAR**  
**CHANA MASALA**

## BASMATI RICE

Small | \$129 | Serves 8 - 10

Large | \$199 | Serves 16 - 18

\* Food is presented cold. Reheating is required

\* 24 hour notice is required

\* Menu may vary due to seasonal availability

## SUSHI PLATTER A | \$100

Assortment of Nigiri + Maki Roll (50 pieces)  
3 pcs wild salmon Nigiri, 3 pcs Toro Nigiri, 3pcs Ebi Nigiri,  
Alaska roll, Dynamite avocado roll, californian roll, wild  
salmon roll, spicy tuna roll, oshingo roll + kappa roll  
Wasabi, pickle ginger + soy sauce

## SUSHI PLATTER B | \$92

Assortment of Nigiri + Maki Roll (50 Pieces)  
5pcs Wild Salmon, 5pcs Nigiri, Tuna Nigiri, 5pcs Ebi Nigiri  
Californian roll, Dynamite roll, Oshingo roll, Kappa roll + Yam  
roll  
Wasabi, pickle ginger and soy sauce.

## VEGGIE SUSHI PLATTER | \$64

Fresh garden roll, Avocado roll, Kappa roll, Yam roll Oshingo  
roll, Grasshopper roll and 4pcs Inari roll  
Wasabi, pickle ginger and soy sauce.



# Platters

## FRESH FRUIT PLATTERS

Watermelon, honeydew, cantaloupe, pineapple, Grapes, seasonal berries + exotic fruits (med/lrg)

Small | \$50 | Serves 10 - 12  
Medium | \$60 | Serves 15 - 18  
Large | \$75 | Serves 20 - 25

## FRESH MARKET VEGGIE PLATTERS

Red + yellow peppers, carrots, celery, cucumber, cauliflower, broccoli, tomatoes with blue cheese dip

Small | \$45 | Serves 10 - 12  
Medium | \$55 | Serves 15 - 18  
Large | \$65 | Serves 20 - 25

## ANTIPASTO PLATTERS

Assortment of prosciutto, salami, roasted peppers + zucchini, mix olives, cornichons, bocconcini cheese, artichoke heart, crackers + baguette

Small | \$85  
Large | \$135

## CHEESE PLATTERS

Selection of local and imported cheese (Applewood smoked cheddar, brie, blue cheese, emmenthal cheese, Salt Spring Island goat cheese), crackers, baguette and grapes

Small | \$85  
Large | \$135

## BREAKFAST PLATTERS

A selection of our house-made muffins, including gluten free muffins + scones + loaves (such as morning glory, citrus, bran, cheese scone, banana chocolate loaf, lemon loaf, vegan loaf option)

Small | \$40 | Serves 8 - 10  
Medium | \$60 | Serves 12 - 16  
Large | \$75 | Serves 20 - 24

\* Menu may vary due to seasonal availability





OUR PERSONALITY

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*We are  
all culinary  
curators of  
small  
indulgences.*

# Desserts

## DESSERT PLATTERS

**BAR ASSORTMENT** - a mix of our house made bars and squares including traditional chocolate brownie, tangy lemon bar, Lindas decadent double chocolate chunk brownie, cheesecake square, butterscotch magic bar and gluten friendly French macarons & other seasonal flavours.

Small | \$40 | Serves 8 - 10  
Medium | \$60 | Serves 12 - 18  
Large | \$90 | Serves 18 - 22

**COOKIE ASSORTMENT** - a mix of our traditional cookies, biscotti, coconut macaroons, French macaron and seasonal varieties

Small | \$30 | Serves 8 - 10  
Medium | \$40 | Serves 12 - 16  
Large | \$50 | Serves 18 - 22

## COOKIES BY THE DOZEN | \$13

Choose from: Chocolate chunk, Oatmeal raisin, Oatmeal chocolate, Gingersnap, Peanut butter, Almond cranberry biscotti, Chocolate biscotti

## TARTLETS | \$2.75 EA

\* Minimum order 1 dozen per flavour, or allow us to create a delicious assortment of 12 pieces

Smaller versions of our delectable tarts including tangy lemon, custard and fresh fruit, chocolate, mixed nut, and seasonal options (e.g. pumpkin pie, mincemeat, strawberry mousse)

**DELUXE PLATTER** - a collection of our most popular bars, cookies and tartlets

Small | \$50 | Serves 10 - 12  
Medium | \$70 | Serves 12 - 14  
Large | \$90 | Serves 14 - 16

\*Menu may vary due to seasonal availability

# Cakes

## SPECIAL OCCASION CAKES

Small | \$24.99 | Serves 8 - 10

Large | \$49.99 | Serves 12 - 16

**CHOCOLATE DECADENCE** - dark, rich chocolate cake layered and frosted with our chocolate decadence icing

**LEMONADE CAKE** - light lemon chiffon cake layered with alternating tangy lemon curd and smooth lemony butter-cream, frosted with swirls of lemon buttercream

**CARROT CAKE** - classic moist carrot cake full of carrots and walnuts, iced in traditional cream cheese frosting

\*complimentary personal memo for any special occasion

## SLAB CAKES

Perfect for office parties and birthdays

8" x 12" (1/4 slab) | \$60 | Serves 16 - 20

**CHOCOLATE DECADENCE** - dark, rich chocolate cake layered and frosted with our chocolate decadence icing

**LEMONADE CAKE** - light lemon chiffon cake layered with alternating tangy lemon curd and smooth lemony butter-cream, frosted with swirls of lemon buttercream

**CARROT CAKE** - classic moist carrot cake full of carrots and walnuts, iced in traditional cream cheese frosting



# Beverages

## JUICES

### THE JUICE TRUCK COLD PRESSED JUICES | 500ML | \$9.25

The Green  
The Remedy  
Rejuvenation Tonic  
Turmeric Tonic

### CYONI JUICES | 296ML | \$3.25

Orange Juice  
Lemonade Juice  
Apple Juice

### CAWSTON SPARKLING JUICES | 330ML | \$3.75

Sparkling Rhubarb with Apple  
Sparkling Ginger Beer  
Sparkling Apple Presse

## KOMBUCHA & SODA

### RISE KOMBUCHA | 355ML | \$4.00

Ginger Kombucha  
Rose Schizandra Kombucha  
Lemongrass Kombucha  
Blueberry Maple Kombucha

### BOYLAN SODA | 341ML | \$2.75

Ginger Ale  
Sugar Cane Cola  
Root Beer  
Black Cherry Soda

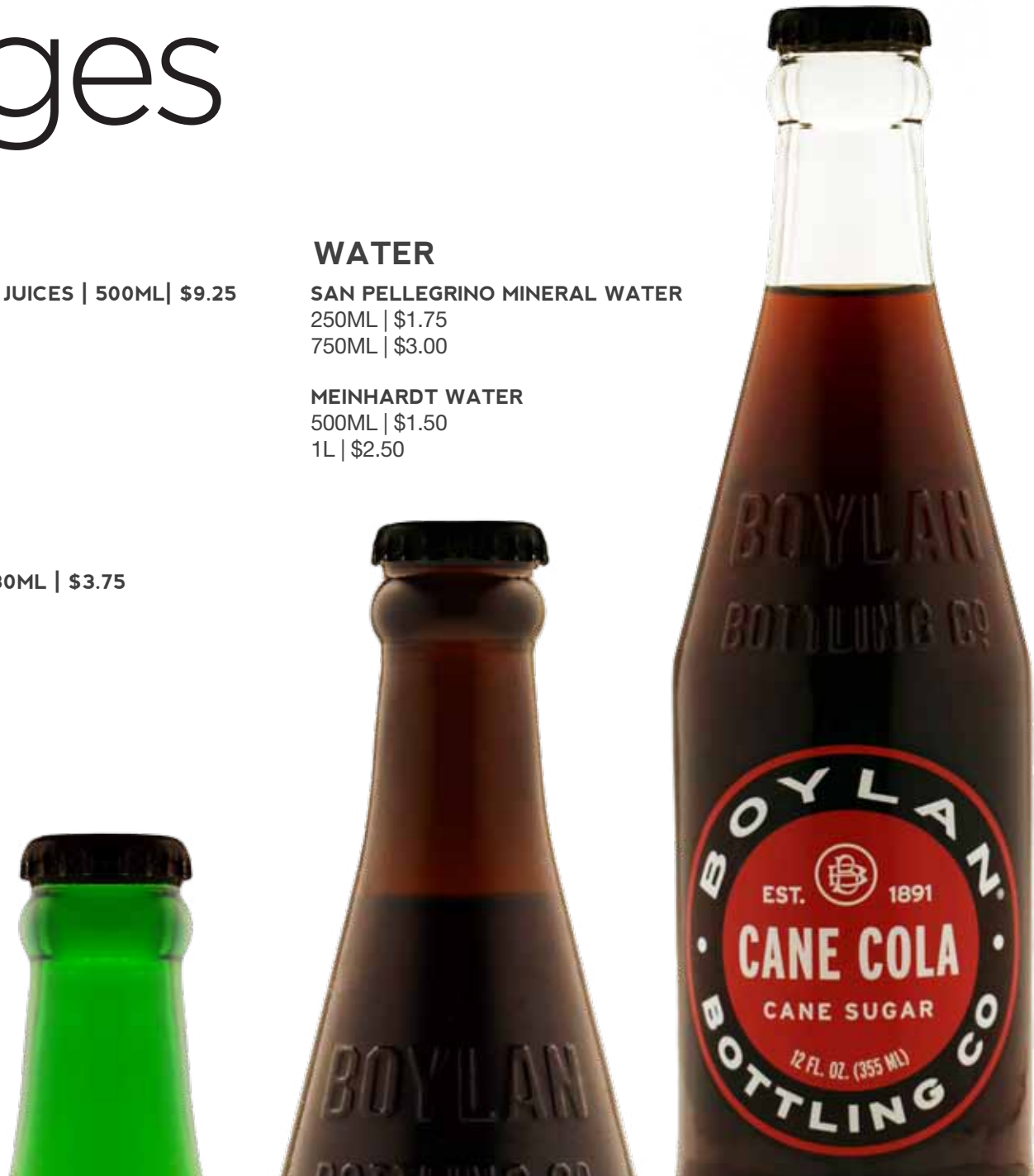
## WATER

### SAN PELLEGRINO MINERAL WATER

250ML | \$1.75  
750ML | \$3.00

### MEINHARDT WATER

500ML | \$1.50  
1L | \$2.50



# Ordering Info

## WAYS TO ORDER

Email | catering@meinhardt.com

Phone | 604.732.4405

Fax | 604.732.4216

We require a minimum of 24 hour notice for all catering orders  
48 hour notice is required for orders that include sushi and hors  
d'oeuvres

Orders must be received by 1pm for next business day delivery

## CANCELLATIONS

24 hour notice is required

Cancellations must be confirmed by phone

## PAYMENT

Order minimum is \$75 (before tax)

Payment information is required upon placement of order

We accept VISA, MASTERCARD & AMEX

## DELIVERY

Delivery available Monday to Friday

Minimum delivery charge within Downtown Vancouver \$25

(1st platter) | \$3 additional charge for each extra platter

(delivered to same location)

Delivery hours | 9am to 4pm

Holidays, Saturdays & Sundays may be accommodated via  
special arrangement

## PRESENTATION & PACKAGING

Most of our food is presented on sharing platters. Please let us  
know when ordering if you require a different type of presenta-  
tion. Depending on the order and if possible, we can package  
your order in take out boxes.

On request, we can also provide paper plates or cutlery.

## ALLERGIES & DIETARY REQUIREMENTS

Please advise us at the time of ordering if anyone in your group  
requires special consideration. We will be able to mark their  
order with either VEGETARIAN (V) or GLUTEN-FREE (GF).

Please note that we do our best to accommodate most requests,  
but we are not a nut-free facility. As such we cannot guarantee  
that cross contamination will not occur. We will do our best  
effort to prevent it.

\* Menu may vary due to seasonal availability

MEINHARDT.

# Feed Your Curiosity.

## Contacts

Ambleside

P: 604-247-0002

F: 604-922-5362

1350 Marine Drive, West Vancouver

Hours:

Monday - Saturday 7 am - 9 pm

Sundays 8 am - 7 pm

Pacific Centre

P: 604-681-8175

F: 604-681-9930

609 Granville St. & Dunsmuir St.

Hours:

Monday - Friday 7 am - 9 pm

Saturday & Sunday 9 am - 7 pm

South Granville

P: 604-732-4405

F: 604-732-4216

3002 Granville Street & 14th Ave

Hours:

Monday - Saturday 7 am - 9 pm

Sunday 9 am - 8 pm