



## CATERING MENU

**A**s culinary artists deeply committed to sustainability, our menus are heavily influenced by the seasons and local availability.

We cook only fresh, natural foods, inspired by cuisines from around the world.

We strive to use natural ingredients and take pride in supporting local farmers and businesses.

We source the freshest local ingredients available to celebrate the bounty of each season and enhance the quality of our catering service.

We have an incredible network of food suppliers, including access to a tremendous variety of organic meats, sustainable seafood, and local produce.

We work closely with Ocean Wise to ensure that all of our seafood choices adhere to environmental and sustainable standards.

It is with the utmost respect to our farmers and purveyors that we prepare and serve the food they work so hard to produce with the highest integrity. Our menus are created from the fruits of their labour.

We carefully prepare your meal with mindfulness and intention every time, and artfully present it to complement the atmosphere of your event. Diversity's team will work directly with you to create a beautiful event – from intimate dinners and enchanted weddings to large gala events or product launches.

If you would like something that is not on this menu, just ask! We are happy to dream up something new and exciting to meet your needs. Prices will vary depending on the season.

**We look forward to working with you!**

# BREAKFAST

## PLATTERS

Small platters serve 8-10 ppl  
Medium platters serve 16-20 ppl  
Large platters serve 25-30 ppl

### SLICED FRESH FRUIT

A selection of freshly sliced fruits: watermelon, cantaloupe and honey dew melons, red grapes, pineapple and oranges  
\$25 / \$45 / \$62

### BREAKFAST BREADS

A selection of fresh-baked breakfast breads such as muffins, cinnamon buns, scones and banana bread  
\$22 / \$40 / \$58

### THE CLASSIC

Freshly sliced fruit with a selection of house-baked breakfast breads.  
Served with canned juice or house-ground coffee  
\$55 / \$80 / \$115

## A LA CARTE

Muffin - \$1.80  
Scone - \$2.25  
Banana bread - \$2.25  
Fruit cups - \$4  
Breakfast parfait (granola, fruit, yogurt) - \$4  
Cinnamon buns - \$2.25  
Bagels (served with butter, cream cheese or jam) \$2.25

### BEVERAGES

Canned Juices (340ml) - \$1.50  
Kiju Organic Juices (355ml) - \$2.25  
Green Bean Coffee (regular / decaf) - \$1.95  
Assorted Teas - \$1.75

Tea and coffee service includes cups, stir sticks, cream, milk and sugar

# LUNCH

## SANDWICH / WRAP SELECTION

\$6.25 (1-25 ppl) \$5.95 (26-99 ppl) \$5.50 (100+ ppl)

### BOMBAY CHICKPEA WRAP

Chickpea hummus, carrot, lettuce, cucumber  
and tomato-ginger chutney

### ROASTED VEGETABLE AND GOAT CHEESE WRAP

Roasted vegetables, fresh spinach, lemon-herb mayo and goat cheese

### EGG SALAD SANDWICH

Local organic eggs, celery, onion, lettuce  
and tomato

### ALL NATURAL HAM & CHEESE SANDWICH

Lettuce, tomato, mayo, Dijon mustard and Bothwell cheddar

### ORGANIC SMOKED TURKEY SANDWICH

Smoked turkey, lettuce, tomato, mustard and Bothwell cheddar

### SOUTHWEST CHICKEN WRAP

Locally raised chicken, mesa red sauce, lettuce, red onion, sour cream



### SMOKED WILD SALMON WRAP

Horseradish mayo, green onions,  
cucumbers, lettuce



### TUNA SALAD SANDWICH

Albacore tuna, lettuce, green onions, roasted red peppers and lemon mayo

### CHICKEN CAESAR WRAP

Local chicken, romaine, red onion, parmesan cheese, housemade Caesar dressing



Recommended by the Vancouver Aquarium as an ocean-friendly seafood choice.

# LUNCH

## SANDWICH COMBOS

### CLASSIC BAGGED LUNCH

\$12.50 (1-25) \$12.25 (26-99)

\$11.50 (100+)

Choice of sandwich or wrap.

Each bag is a complete lunch, including side mixed greens, a house-made cookie and a canned drink.

### SANDWICH AND SOUP COMBO

\$10.50 (1-25) \$10.25 (26-99)

\$10 (100+)

See sandwich menu for your selection.

Ask about our soups of the day.

## ASSORTED PLATTERS

Small platters serve 8-10 ppl

Medium platters serve 16-20 ppl

Large platters serve 25-30 ppl

### SLICED FRESH FRUIT

A selection of freshly sliced fruits: watermelon, cantaloupe and honey dew melons, red grapes, pineapple and oranges

\$25 / \$45 / \$62

### VEGGIES AND DIP

Freshly cut vegetables served with a garlic-lemon and herb dip

\$20 / \$30 / \$53

### ANTIPASTO PLATTER

Olives, hummus, tomato-ginger chutney, pickled and marinated vegetables, smoked meats and assorted breads

\$40 / \$55 / \$80

### ASSORTED DESSERT BITES

Ever changing and always delicious.

Selection may include brownies, peanut butter squares and cookies

\$35 / \$50 / \$75

### CHEESE AND CRACKERS

Assorted Bothwell cheeses served with assorted crackers

\$35 / \$50 / \$75

Regional and imported cheeses served with assorted crackers and dried fruits

\$40 / \$55 / \$80

# LUNCH / DINNER

## SIGNATURE SALADS

\$4 – small (1) \$7 – large (1-2) \$23 – small bowl (6-8) \$29 – large bowl (8-10)

### DIVERSITY MIXED GREENS

Grated beets and carrots, cucumbers, tomatoes, chickpeas, sunflower and hemp seeds  
choice of housemade dressing:  
balsamic-dijon vinaigrette,  
miso-sesame dressing or cucumber ranch

### SPINACH SALAD

Marinated mushrooms, walnuts, feta,  
balsamic-dijon vinaigrette

### GREEK SALAD

Romaine lettuce, cucumber, tomato,  
red onions, peppers, olives and feta cheese

### CAESAR SALAD

Crisp romaine, croutons, Caesar dressing,  
parmesan cheese

## DELI SALADS

\$3 – small (250ml) \$5 – large (500ml) \$9 – bulk (per litre)

### CURRIED POTATO SALAD

Local potatoes, onions, bell peppers tossed  
with a creamy curry dressing

### SANTA FE PASTA SALAD

Locally made pasta, roasted corn, green  
onions and feta cheese

### ASIAN TOFU SALAD

Mushrooms, roasted red peppers, scallions and  
crisp green cabbage with a  
sesame dressing

### CHICKPEA SALAD

Organic chickpeas, bell peppers, kalamata  
olives, broccoli and feta

## BAKED PASTAS

Locally made noodles, housemade sauces topped with Bothwell cheeses

\$35 half pan (8-10 ppl) \$65 full pan (18-20 ppl)

Choose your noodles and sauces:

### NOODLES

Tri-coloured fusilli or  
penne

### SAUCES

Alfredo sauce, marinara, grass fed beef  
bolognese, or cheese sauce

### ADD ON'S:

Roasted vegetables \$6 / \$11  
Grilled chicken \$8 / \$14  
Housemade meat balls \$6 / \$11  
Smoked wild salmon \$8 / \$14  
Garlic toast \$1.50 each

# LUNCH / DINNER

## HOT MEALS

Minimum 6 people - All prices per person

All hot meals come served with your choice of two sides  
(see next page)

### CHICKEN

Roasted breast with mushroom cream sauce - \$12

Grilled breast with housemade bbq sauce - \$12

Skewers with spicy peanut sauce - \$11

Baked breast with lemon garlic marinade - \$12

Roasted leg with traditional cranberry sauce - \$11

Southern style fried leg - \$12

Build your own pulled chicken tacos - \$13

Stir fried with mixed vegetables - \$12

### PORK

Roasted pork loin with caramelized onions and apple sauce - \$15

Souvlaki style skewers - \$13

Stir fried with mixed vegetables - \$12

Build your own pulled pork tacos - \$13

Bbq style pulled pork - \$12

### GRASS FED BEEF

Traditional style roast with natural jus - \$16

Lemon, black pepper and garlic marinated skewers - \$15

Middle eastern grilled kafta - \$14

Housemade meatballs in marinara or alfredo sauce with fresh herbs - \$13

Build your own beef tacos - \$13

### SEAFOOD

Baked wild salmon with lemon and herbs - \$13

Pan roasted halibut with garlic and caramelized onions - \$15

Panko breaded pickerel with fresh lemon - \$14

Salmon masala with seasoned yogurt sauce - \$14

### VEGETARIAN / VEGAN\*

\*Bell peppers stuffed with toasted quinoa, almonds and fresh herbs - \$14

\*Marinated tofu skewers - \$11

Black bean enchiladas with peppers, onions, mesa red sauce and jack cheese - \$14

\*Curried chickpeas and tomatoes - \$12

\*Red lentil dahl - \$12

Stir fried marinated tofu with mixed vegetables - \$13

Brown rice and mushroom patties with tomato ginger chutney - \$12

# LUNCH / DINNER

## SIDES

Each entree comes with your choice of two sides

\*vegan

Whipped local potatoes

\*Roasted baby potatoes with olive oil and fresh herbs

\*Steamed basmati rice (white or brown)

Toasted quinoa pilaf

Mixed mushrooms with onions and balsamic vinegar

Sweet peas with almond and citrus butter

\*Roasted mixed vegetables

Baked sweet potatoes with brown sugar and green onions

Wild rice pilaf

Grilled mixed vegetables

Cavena nuda pilaf (rice of the prairies made from oats)

Mixed green salad

Spinach salad with mushrooms, feta and walnuts

Add freshly baked dinner rolls and butter to any order for \$1.50 per person

## BEVERAGES

Tea and coffee service includes cups, stir sticks, cream, milk and sugar

Green Bean Coffee (regular / decaf) - \$1.95

Assorted Teas - \$1.75

Canned Juices (340ml) - \$1.50

Kiju Organic Juices (355ml) - \$2.25

Canned Soft Drinks (355ml) - \$1.50

## CONTACT US

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