



VCC Catering Menu

Vancouver Community College Food Services welcomes the opportunity to serve you at either our Downtown or Broadway campus. For more information please contact our catering manager by email at catering@vcc.ca.

All menu items are proudly produced in-house by VCC students in the culinary, baking and pastry arts programs and/or food services staff. Selection may vary depending on curriculum. Prices may vary between campuses.

VCC internal catering will be subject to “Chef Selection” within the menu categories. This is to ensure VCC culinary/baking students are exposed to all items for their course’s ideal outcomes. Thank you for your understanding.

LUNCH OR DINNER BUFFET EVENT

OPTION A

\$35/PERSON

APPETIZERS

1 soup and 2 salads

MAIN

Choice of 3 mains; up to 1 meat and 1 fish, and/or vegan and pasta options

SIDES

Choice of 2 vegetables and 2 starches

DESSERTS

A selection of pastries and cookies. Gluten-free and vegan options are available.

OPTION B

\$40/PERSON

APPETIZERS

4 salads (or soups)

MAIN

Choice of 4 mains; up to 2 meat and 1 fish, and/or vegan and pasta options

SIDES

Choice of 3 vegetables and 3 starches

DESSERTS

An assortment of wonderful little pastries. Gluten-free and vegan options are available.

NOTE: All menu offerings can be tailored specifically to your needs, such as including a meat selection platter or any individual items.

YOUR CHOICES

SOUPS

Butternut squash soup
Tomato and basil soup
Coconut Thai curry chicken soup
Nova Scotia clam chowder

Our vegan and/or gluten-free options:

Mulligatawny (curried)
Minestrone soup

SALADS

Mixed green salad
Caesar salad
Greek salad
Hawaiian style coleslaw
Tomato bocconcini salad
Asian green beans

Our vegan and/or gluten-free options:

Chickpea, mango, avocado, and hemp hearts salad
Grilled vegetables and black bean salad
Beet salad with grapefruit, smoked tofu, and kale gremolata

MAINS

Salmon niçoise, tomato, capers, garlic, fresh herbs
Chicken Thai green curry
Roast leg of lamb, rosemary jus
Lasagna meat and/or vegetable option
Grilled flatiron steak with chimichurri sauce
Beef bourguignon – braised beef in red wine

Our vegan and/or gluten-free options:

Bebere tofu with Moroccan couscous
Marinated portobello mushroom, cannellini bean mush, and roasted vegetables
Eggplant roulade, coconut curried lentil, and sun dried tomato

YOUR CHOICES

VEGETABLES

Baked tomato provençale
Honey glazed rainbow carrots
Broccoli or cauliflower with cheese sauce
Sautéed green bean almondine
Roasted root vegetables

Our vegan and/or gluten-free options:

Turmeric-spiced roasted cauliflower, herb tahini sauce
Garlic glaze bok choy

STARCH

Tuscan pan fried polenta, tomato chutney
Scallop potatoes
Herb spätzle
Roast potatoes

Our vegan and/or gluten-free options:

Bombay basmati rice
Zucchini, carrot, and chickpea fritters
Sweet potato casserole with chickpea and spinach coconut curry

DESSERTS

An assortment of wonderful little pastries with vegan and/or gluten-free options:

Tutti fruity tartlets
Chocolate raspberry tart
Lemon meringue tartlets
Pecan pie
Petite éclair
Coconut pineapple cake
Summer berry square
Petit fours

HOT BUFFET BREAKFAST

Available Monday - Thursday, 8:00 - 10:30 a.m.

MINIMUM 12 PEOPLE, PRICED PER PERSON

EGGS, BACON/SAUSAGE, AND POTATOES	\$12
Add fruit	\$4
OMELETTE STATION	\$21
Available on request	

OTHER OPTIONS

PLATTERS

MINIMUM 12 PEOPLE, PRICED PER PERSON

DELUXE CHARCUTERIE BOARD/PLATTER	\$11
A selection of cured meats, terrines, domestic, and international cheeses accompanied by seasonal vegetables, fruits, dips, artisan breads, and condiments.	
HAVE IT ALL WITH SLICED MEATS	\$10
A mixture of artisan and house made fresh and cured sausages, pâté, salami, and condiments.	
CHEESE TRAY	\$9
A selection of some classic favourite domestic and international cheeses, served with artisan breads, crackers, chutneys and preserves, nuts and fruits.	
CRUDITES AND DIPS	\$7
A beautifully cut and artfully displayed melange of raw and steamed vegetables with VCC dips.	
FRESH FRUIT PLATTER	\$7.50
This platter includes freshly cut cantaloupe, watermelon, honeydew, pineapple, and is garnished with whole strawberries, sliced kiwi, and grapes.	
DESSERT PLATTER	\$7
An assortment of wonderful little pastries and cookies from our catering pastry team with gluten free and vegan options.	

À LA CARTE

SANDWICH PLATTER	\$10
An assortment of sandwiches on house-made breads. May include tuna, egg, ham, turkey, roast beef. Vegetarian option available on request.	
MARKET FRESH GREEN SALAD WITH FRESH-MADE DRESSING	\$4
CHEF'S CREATION SEASONAL HOMEMADE SOUP	\$4

COCKTAIL RECEPTION EVENT - HORS D'OEUVRES

Start your event with our chef selection of passed hor d'oeuvres. Our house-made canapés are sold by the dozen with a minimum order of two dozen per selection. Additional quantities per selection will be increased in increments of one dozen. Canapés may be passed or stationary, depending on selection. Passed canapés are a perfect addition to start off your buffet dinner and a delightful first course.

COLD CANAPÉS

\$36 PER DOZEN, MINIMUM 2 DOZEN

House smoked salmon canape
Curried prawns and green apple canape
Melon and prosciutto canapes
A selection of cheeses, and fruit and nut canapes

Our vegan and/or gluten-free options:

Tomato and basil crostini
Baba ghanoush, middle eastern eggplant dip on foccacia
Sun-dried tomato and cannellini

HOT CANAPÉS

\$42 PER DOZEN, MINIMUM 2 DOZEN

Minted feta, rosemary, and pine nuts spanakopita
Broiled beef with chimichurri verde
Braised duck leg confit mini-strudel
Coconut crusted prawns with pineapple salsa
Mini quiche and variations
Scallops wrapped in bacon with cocktail salsa
Sweet and sour glazed beef lollipops

Our vegan and/or gluten-free option:

Vegan teriyaki tofu and vegetable

SWEET TEMPTATIONS SELECTION

\$36 PER DOZEN, MINIMUM 2 DOZEN

With vegan and/or gluten-free options, also can be a mixed selection:

Chocolate raspberry tartlets
Lemon meringue tartlets
Fresh fruit tartlets
Coconut pineapple cake
Summer berry squares
Gluten-free bittersweet chocolate bites
Vegan cheesecake

BAKERY

CAKES FOR ANY OCCASION

Available 8". Availability of cakes is dependent on curriculum.

CHOCOLATE OR WHITE BUTTER CREAM CAKE \$15

CHEESECAKE \$20

MOUSSE CAKES \$20

Dark chocolate, strawberry, mango, raspberry.

BLACK FOREST CAKE \$15

Specialty decorating for logos, chocolate roses or marzipan inscriptions are available at an additional charge. Please inquire when placing your order. Other cakes such as tiramisu or angel food cake may be available depending on student production.

PASTRIES

ASSORTED PASTRIES

An assortment of house-made pastries available for morning or afternoon. \$3/PERSON
Selections based on the current curriculum

BEVERAGES

HOT COFFEE AND TEA \$3/PERSON

Minimum of 10 people.

Coffee, regular or decaffeinated, black, green, and herbal teas.

CHILLED FRUIT JUICES \$3/BOTTLE

Choose from orange, apple, tomato, grapefruit, cranberry, or mixed fruit.

SOFT DRINKS \$2.25/CAN

PUNCH \$55/BOWL

Serves roughly 40.

SPARKLING FRUIT JUICE \$3.5/PERSON

All-natural, sparkling Italian fruit juices.

WATER

We proudly serve Vancouver's finest tap water. Free with all orders over \$15.

ALCOHOL SERVICE

VCC offers two licensed dining areas at our Downtown campus. We can offer alcohol service in any room of your choice provided a special event license has been applied and approved through BCLDB event portal. Bartending staff is provided at \$38.50 per hour for a 4-hour minimum.

SERVICE STAFF

We are pleased to offer tray service for your event. Service staff is available at \$38.50 per hour for a 4-hour minimum.

To accommodate buffets exceeding 50 people, an additional 4-hour labor charge of \$42 per hour is applied to cover the service staff, specifically the Instructor Assistant (IA). This labour charge increases with the increase in guest numbers. The IA assists students with food preparations, room setup, buffet service, cleanup, and breakdown.