

PAYMENT

To secure all office catering orders, a credit card is required. We accept Visa, MasterCard, and American Express. If you prefer alternative payment methods, please feel free to inquire. Please note that all prices exclude tax and a 10% service charge.

PICKUP

We kindly ask for a 24-hour notice for all orders exceeding \$200, and the deadline for placing orders for the next business day is 3 pm. Pickup service is available every day at Bel Café, situated at 801 West Georgia Street. The pickup hours are Monday to Friday from 7:30 am to 4:00 pm and Saturday to Sunday from 8:30 am to 4:00 pm.

CHANGES & CANCELLATIONS

We request a 24-hour notice (equivalent to one business day) for any changes or cancellations. Cancellations made within 24 hours of the scheduled pick up time will incur a fee equal to 50% of the total order amount.

ALLERGIES & DIETARY RESTRICTIONS

Please provide any allergies or dietary restrictions upon placing your order and we will do our best to accommodate. Kindly note that our team will do their utmost to avoid allergen contamination, however we cannot 100% guarantee that any dishes are fully allergen free.

INQUIRIES & ORDERS

We request that all orders be placed Monday to Friday during office hours, with a minimum of 24 hours' notice. Orders for the next business day must be submitted & confirmed by 3 pm.

Email:

events@hawksworthgroup.com

Phone:

604-605-3325 ext. 305



**delivery is available from 10am to 5pm within radius above*



**OFFICE
CATERING**





BREAKFAST

YOGURT PARFAIT vanilla yogurt, house made granola	9
COCONUT CHIA PUDDING fresh berries, maple syrup	9
BREAKFAST SANDWICH bacon, egg, mushroom, horseradish aioli	10
VEGGIE BREAKFAST SANDWICH egg, mushroom, horseradish aioli	10
BREAKFAST BURRITO chorizo, egg, hash brown, salsa verde, cotija	15
VEGETARIAN BURRITO corn salsa, egg, hash brown, beans, cotija	15

EXECUTIVE LUNCH

your choice of sandwich, personal green salad and chips or cookie	24
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SALADS

	INDIVIDUAL	TO SHARE
COBB SALAD chicken, bacon, egg, tomato, blue cheese, avocado, buttermilk ranch	20	12
ALBACORE TUNA SUSHI avocado, orange, radish, jalapeño, sushi rice, citrus soy	20	12
MEDITERRANEAN CHOPPED cucumber, tomato, kalamata, spiced chickpeas, feta, lemon vinaigrette	16	9.5

add ons chicken +6 | bacon +3 | avocado +3 | hard boiled egg +3

SANDWICHES

ROAST BEEF BUN miso, mustard, arugula, pickled red onion, horseradish aioli, housemade brioche bun	18
HOUSE SMOKED TURKEY bel pickles, gouda, garlic, chili crunch, crispy shallot	16
LEMONGRASS CHICKEN BANH MI cucumber, pickled carrot & daikon, jalapeño, black pepper jam	16
BLT bacon, lettuce, tomato	15
ALT avocado, lettuce, tomato	14

substitute gluten-free bread +2

PLATTERS

 48 hours notice required | minimum of 5 persons per order PER PERSON

FRUIT PLATTER includes seasonal fruit, melon, berries	10
ASSORTED LOCAL & IMPORTED CHEESE PLATTER traditional accompaniments	12
ASSORTED CHEESE & CHARCUTERIE PLATTER traditional accompaniments	16

PASTRIES

	INDIVIDUAL	HALF DOZEN	FULL DOZEN
MIXED BERRY MUFFIN	5.5		
BUTTER CROSSIANT	4.75		
PAIN AU CHOCOLAT	5.5		
ORANGE & CRANBERRY SCONE	5.75		
ASSORTED PASTRIES		30	58

COOKIES

	INDIVIDUAL	HALF DOZEN	FULL DOZEN
SALTED CHOCOLATE CHIP	3.75		
OATMEAL & CRANBERRY	3.75		
PEANUT & CARAMELIZED WHITE CHOCOLATE	3.75		
ASSORTED COOKIES		20	40

BEVERAGES

CRAFT CULTURE KOMBUCHA lavender lemonade, peach basil, strawberry mojito, cherry cream soda	7.5
LOOP JUICES & SMOOTHIES morning glory juice, green smoothie vibes	7.75
ASSORTED POP coke, diet coke, perrier sparkling water, san pellegrino limonata	3.65
UMBRIA BIZZARRI DRIP COFFEE half batch (serves approximately 6 cups)	25
full batch (serves approximately 12 cups)	40
RISHI TEA full batch (serves approximately 12 cups)	54