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

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BREAKFAST

YOGURT PARFAIT vanilla yogurt, house made granola	9
CINNAMON APPLE OVERNIGHT OATS maple, apple compote, almond	9
BREAKFAST SANDWICH bacon, egg, mushroom, horseradish aioli	10
BREAKFAST BURRITO chorizo, egg, hash brown, salsa verde, cotija	15
EGG WHITE & FETA WRAP spicy kale, potato confit, chipotle aioli	15

EXECUTIVE LUNCH

vour abaica af can duviab	nareanal areas called and chine ar acalic	
vour choice of sandwich	personal green salad and chips or cookie	
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SALADS & BOWLS		INDIVIDUAL TO	SHARE
MEDITERRANEAN CHOPPED SALAD cucumber, tomato, kalamata, spiced chickpe	eas, feta, lemon vinaigret	16 te	9.5
COBB SALAD chicken, bacon, egg, tomato, blue cheese, av		20	12
ALBACORE TUNA SUSHI BOWL avocado, orange, radish, jalapeño, sushi rice, o	citrus soy	20	12
BIBIMBAP BOWL grilled chicken, egg, jalapeño, kimchi, sesam	-	20	12
		nicken +6 baco	on +3
SANDWICHES	avocado +3	hard boiled e	gg +3
ROAST BEEF BUN miso, mustard, arugula, pickled red onion, ho	orseradish aioli, housem	ade brioche bu	18 In
TURKEY & CRANBERRY spiced pecans, grana padano, brussels sprou			18
LEMONGRASS CHICKEN BANH MI cucumber, pickled carrot & daikon, jalapeño,			16
ROASTED SQUASH & BRIE marble rye, apple, spiced pepitas, aioli, dijon			16
BLT			15
bacon, lettuce, tomato ALT	substitute gluten-	Free bread +2	14

PLATTERS 48 hours notice required minimum of 5 persons per order	PER PERSON
FRUIT PLATTER includes seasonal fruit, melon, berries	10
CRUDITÉ PLATTER includes seasonal vegetables, roasted garlic hummus	10
ARTISAN CHEESE PLATTER traditional accompaniments	12
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		
ASSORTED COOKIES		20	40
BEVERAGES			
CRAFT CULTURE KOMBUCHA lavender lemonade, peach basil, strawberry mojito, ch	erry cream s	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			0.5
half batch (serves approximately 6 cups) full batch (serves approximately 12 cups)			25 40
RISHI TEA full batch (serves approximately 12 cups)			54
run bateri (serves approximately iz cups)			54

avocado, lettuce, tomato

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24