

A top-down view of a collection of fresh pastries on a white surface. The assortment includes several golden-brown croissants, some with chocolate drizzle, some with a yellow filling, and some with a white glaze. There are also several muffins, some in brown paper liners, and a few scones. The pastries are arranged in a circular pattern around a central teal circle.

Bell
Café

**OFFICE
CATERING**

BREAKFAST

YOGURT PARFAIT	blueberry basil compote, granola	9
CINNAMON APPLE OVERNIGHT OATS	maple, apple compote, almond	9
BREAKFAST SANDWICH	bacon, egg, mushroom, arugula, horseradish aioli	10
VEGGIE BREAKFAST SANDWICH	egg, mushroom, arugula, 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

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

BOWLS

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

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

SANDWICHES

WAGYU ROAST BUN	18
brioche bun, miso-mustard, arugula, crispy shallots, fresh horseradish	
SMOKED TURKEY REUBEN	18
marble rye, sauerkraut, cucumber, dijon, swiss, thousand island dressing	
LEMONGRASS CHICKEN BANH MI	16
cucumber, pickled carrot & daikon, jalapeño, cilantro, black pepper jam	
GRILLED EGGPLANT PARM	17
mozzarella, grana padano, fresh tomato, basil, tomato sauce	
BLT	15
bacon, lettuce, tomato, lemon herb aioli	
ALT	14
avocado, lettuce, tomato, lemon herb aioli	

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
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			7.5
lavender lemonade, peach basil, strawberry mojito, cherry cream soda			
THE JUICE TRUCK JUICES		small 6 large 9.5	
small - just orange, the tumeric large - the green			
ASSORTED POP			3.65
coke, diet coke, perrier sparkling water, san pellegrino limonata			
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

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

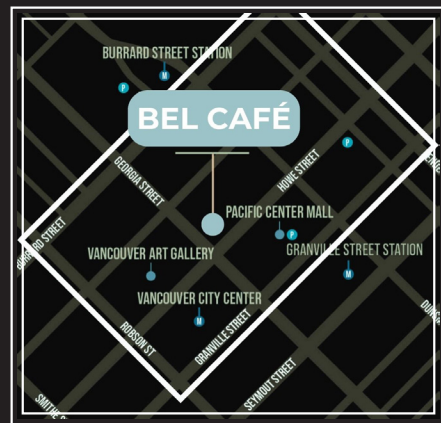
We request that all orders be placed Monday to Friday during office hours, with a minimum of 24 hours' notice. Orders for the next business day must be submitted & confirmed by 3 pm.

Email:

events@hawksworthgroup.com

Phone:

604-605-3325 ext. 305



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