

A top-down view of a collection of fresh baked goods. In the center, a teal circle contains the text 'Bels Café'. Below it, the words 'OFFICE CATERING' are printed in white. The background is filled with various pastries: a large golden-brown croissant, several round muffins with different toppings like chocolate and fruit, and triangular scones with a white glaze. The items are arranged on a light-colored, possibly marble, surface.

Bels  
Café

**OFFICE  
CATERING**

## BREAKFAST

SEASONAL FRUIT CUP	9
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
SPICY KALE BREAKFAST SANDWICH egg, sriracha aioli, provolone	10
BREAKFAST BURRITO chorizo, egg, hash brown, salsa verde, cheddar	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
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## BOWLS

	INDIVIDUAL	TO SHARE
MEDITERRANEAN CHOPPED SALAD cucumber, tomato, kalamata, spiced chickpeas, feta, lemon vinaigrette	16	9.5
COBB SALAD chicken, bacon, egg, tomato, blue cheese, avocado, buttermilk ranch	20	12
ALBACORE TUNA SUSHI BOWL avocado, orange, radish, jalapeño, sushi rice, citrus soy	20	12
BIBIMBAP BOWL grilled chicken, egg, jalapeño, kimchi, sesame, aioli	20	12
TUSCAN MIXED GREENS cucumber, grape tomato, radish, lemon vinaigrette	14	8

## SANDWICHES

WAGYU ROAST BEEF BUN brioche bun, miso-mustard, arugula, crispy shallots, fresh horseradish	18
SPICY SMOKED TURKEY marble rye, pickled red onion, arugula, avocado, dill, spicy aioli	18
LEMONGRASS CHICKEN BANH MI cucumber, pickled carrot & daikon, jalapeño, cilantro, black pepper jam	16
VEGAN HUMMUS WRAP carrot, cucumber, pickled red onion, radish, tomato, balsamic dijon	12
BLT bacon, lettuce, tomato, lemon herb aioli	15
ALT avocado, lettuce, tomato, lemon herb aioli	14

**add ons** chicken +6 | bacon +3 | avocado +3 | hard boiled egg +3 **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		
VEGAN EARL GREY & LEMON LOAF	4		
CARAMEL & SMOKED ALMOND BROWNIE (gf)	4.25		
ENERGY BITES (gf)	4		
VEGAN HAZELNUT & CHERRY GRANOLA BAR (gf)	4.5		
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](mailto:events@hawksworthgroup.com)

Phone:

604-605-3325 ext. 305



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