

# STEAMWORKS<sup>®</sup>

*events menu package*



## *plated signature*

MINIMUM 20 PEOPLE (60 MAX)

\$32 LUNCH

\$45 DINNER

PLATED STARTER (PICK ONE)

PLATED ENTRÉES (PICK TWO)

PLATED DESSERT (PICK ONE)

ADD ONS:

ROLLS & BUTTER (\$3 PER PERSON)

COFFEE & TEA (\$3 PER PERSON)



## *plated premium*

MINIMUM 20 PEOPLE (60 MAX)

\$40 LUNCH

\$52 DINNER

PLATED STARTERS (PICK TWO)

PLATED ENTRÉES (PICK THREE)

PLATED DESSERTS (PICK TWO)

\*INCLUDES ROLLS/BUTTER & COFFEE + TEA

*Please note that item counts are not needed in advance as orders are taken onsite.*



## plated starter options

### STEAMWORKS GARDEN SALAD **V, G, VE**

mixed greens, kalamata olives, gem tomatoes, cucumbers, citrus vinaigrette

### CLASSIC CAESAR SALAD

romaine, house croutons, caesar dressing, parmesan

### TOMATO BOCCONCINI SALAD **V, G**

chiffonade basil, peach reduction

### TOMATO BASIL SOUP **V**

grated asiago cheese, house garlic croutons

### WEST COAST SEAFOOD CHOWDER

white chowder, B.C. salmon, cod, clams, double-smoked bacon

## plated dessert options

### VANILLA BEAN GELATO

### CHOCOLATE ESPRESSO MOUSSE **V, G**

strawberry coulis, crème chantilly

### NY-STYLE CHEESECAKE **V**

strawberry coulis, crème chantilly

### VEGAN LEMON TART **V, G, VE**

raspberry coulis, icing sugar



## plated entrée options

### WILD MUSHROOM FETTUCCINI **V**

garlic cream sauce, green onions, parmesan

### BEYOND MEAT JAMBALAYA **V, G, VE**

cajun jasmine rice, plant-based "beyond" italian sausage, celery, bell peppers, garlic, tomato sauce, vegan cashew, crispy beets, black bean, roasted corn salsa with fresh green scallions

### CRACKED PEPPER & MUSHROOM CHICKEN BREAST **G**

garlic mashed potatoes, grilled asparagus, roasted tomatoes

### GRILLED BEER BRINED CHICKEN

mash potatoes, seasonal veg, garlic cream sauce, crispy pancetta

### GARAM MASALA DUSTED CHICKEN **G**

Vindaloo tomato sauce, coconut jasmine rice, seasonal vegetables

### GRILLED WILD SALMON FILET **G**

creamy lemon dill butter sauce, house rice blend, seasonal vegetables

### CAJUN SALMON RISOTTO **G**

topped with a tomato creole butter sauce

### GRILLED CAB SIRLOIN

grilled medium rare, five peppercorn sauce, mashed potatoes, seasonal vegetables

### GRILLED FILET MIGNON **G** (\*\$10 add-on)

roasted potatoes, seasonal vegetables

#### Steak Add ons:

Skewer of Prawns +\$5

Peppercorn Sauce +\$2

**V** - Vegetarian

**VE** - Vegan

**G** - Gluten Sensitive



## *buffet signature*

MINIMUM 30 PEOPLE (40 PEOPLE ON FRI/SAT)

\$38 LUNCH

\$50 DINNER

BUFFET SALADS (PICK TWO)

BUFFET SIDES (PICK TWO)

BUFFET MAINS (PICK THREE)

BUFFET DESSERT (PICK ONE)

ADD ONS:

ROLLS & BUTTER (\$3 PER PERSON)

COFFEE & TEA (\$3 PER PERSON)

## *buffet premium*

MINIMUM 30 PEOPLE (40 PEOPLE ON FRI/SAT)

\$45 LUNCH

\$60 DINNER

BUFFET SALADS (PICK TWO)

BUFFET SIDES (PICK THREE)

BUFFET MAINS (PICK FOUR)

BUFFET DESSERT (PICK ONE)

\*INCLUDES ROLLS/BUTTER & COFFEE + TEA



## buffet salad options

### STEAMWORKS GARDEN SALAD **V, G, VE**

mixed greens, kalamata olives, gem tomatoes, cucumbers, citrus vinaigrette

### CLASSIC CAESAR SALAD

romaine, house croutons, caesar dressing, parmesan

### TOMATO & BOCCONCINI SALAD **V, G**

chiffonade basil, peach reduction

### GREEK SALAD **V, G**

cucumber, tomato, kalamata olives, feta cheese, sun-dried tomato vinaigrette

## buffet side options

### HERB ROASTED BABY POTATOES **V, G, VE**

### GARLIC TRUFFLE MASHED POTATOES **V, G**

### ROASTED BEETS **V, G**

topped with toasted almonds & goat cheese

### GRILLED CORN WITH HERBED CREOLE BUTTER **V, G**

### BROWN BUTTER GLAZED CARROTS **V, G**

topped with fresh herbs

### MAPLE ROASTED BRUSSELS SPROUTS **V, G**

topped with parmesan reggiano

### COCONUT SAFFRON JASMINE RICE **V, G, VE**

## buffet dessert options

### CHOCOLATE ESPRESSO MOUSSE

strawberry coulis, crème chantilly

### NY-STYLE CHEESECAKE

strawberry coulis, crème chantilly

### VEGAN LEMON TART **V, G, VE**

raspberry coulis, icing sugar

## buffet main options

### BUTTERNUT SQUASH RAVIOLI **V**

roasted gem tomatoes, garlic cream sauce, basil oil, topped with fresh parmesan & herbs

### BEYOND MAC N' CHEESE **V**

roasted corn, creamy creole cream sauce, topped with scallions

### WILD MUSHROOM PENNE **V**

rosemary cream sauce

### GRILLED BEER BRINED CHICKEN BREAST

garlic cream sauce, crispy pancetta

### PAPRIKA CHICKEN BREAST

veal demi glace

### GARAM MASALA DUSTED CHICKEN **G**

vindaloo tomato sauce

### MAPLE MARINATED SALMON **G**

crown royal maple marinated, pineapple salsa

### MEDITERRANEAN SALMON **G**

capers, artichokes, sundried tomato, lemon dill butter

### SLOW ROASTED BRISKET

caramelized sugar, coffee bark, Steamworks secret chipotle bbq sauce

### GRILLED ROAST OF FILET

MIGNON (+\$5 per person)

rock salt, pepper crusted  
peppercorn sauce

#### Steak Add ons:

Skewer of Prawns +\$5

Peppercorn Sauce +\$2

**V** - Vegetarian

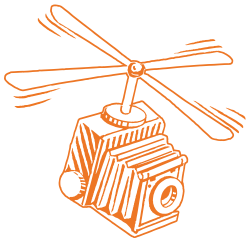
**VE** - Vegan

**G** - Gluten Sensitive



## reception menus

Steamworks custom reception menus are the ideal way to encourage your guests to get social with one another. As they mingle, our friendly staff will pass through your crowd with delicious canapés for them to enjoy while sipping on libations. All of our menus are custom created to suit the needs of your guests.



### HOW TO CREATE YOUR MENU

#### STEP 1:

Select your items from any of the three price tiers (\$2.50, \$3.25, \$3.75)



#### STEP 2:

Add the cost of the individual items together to get your menu price per person



#### STEP 3:

Multiply your menu price\* by your guest count (quantity of items = guest count)

*\*menu price is subject to 5% GST & 18% gratuity*

Passed menus start at \$20.00 pp for a minimum order of 25 guests. The quantity is based on your guest count, but you can always double up on an item if you prefer.

Download our menu calculator to help customize your menu.

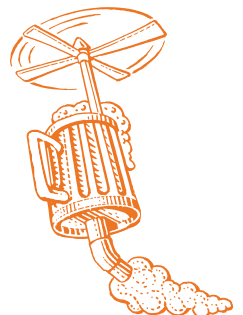
### SUGGESTED QUANTITIES PER PERSON

Pre-Dinner/Cocktail Hour (1 hr) – 3-5 pieces/person or share platters

*\*minimum price/person does not apply*

Networking/Welcome Reception (2 hrs) – 8-10 pieces/person + share platters

Cocktail Reception (3 hrs+) – 10-14 pieces/person + share platters/stations



# canapés

## TIER 1



### POACHED PRAWN, MANGO & FRESH DILL **G**

served on a cucumber round

### MINI JULIENNE VEGETARIAN SPRING ROLL **VE**

asian spicy dipping sauce

### GEM TOMATO, MINI BOCCONCINI & FRESH BASIL SKEWER **V,G**

balsamic glaze

### SPANAKOPITA BITES **V**

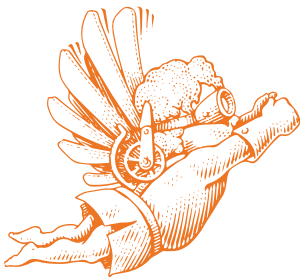
with tzatziki

### SEARED KING OYSTER MUSHROOM **V,G**

with blackpepper sauce

### MOZZARELLA ARANCINI RISOTTO BALL **V**

with marinara



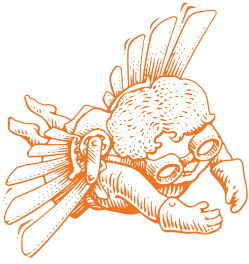
*Minimum order is for 25  
guests complimentary coffee  
& tea with order*

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# canapés



## TIER 2

### THAI STYLE MARINATED CHICKEN SATAY SKEWER G

peanut sauce

### TANDOORI MARINATED CHICKEN SKEWER G

raita dipping sauce

### PROSCIUTTO & ROASTED ROMA TOMATO ON CROSTINI

parmesan cheese

### ITALIAN SAUSAGE & PESTO FLATBREAD

balsamic reduction drizzle

### ASIAN STYLE MARINATED WONTON WRAPPED PRAWN

spicy dipping sauce

### INDIAN SPICED LAMB MEATBALL

raita dipping sauce

### SMASHED AVOCADO MINI TOASTS

with sriracha aioli, tobiko, green onion

### SWEET SOY SIRLOIN BEEF SKEWERS G

grilled medium rare

### FRESH STRAWBERRIES VE,G

dipped in callebaut chocolate

*Minimum order is for 25  
guests complimentary coffee  
& tea with order*

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## canapés

### TIER 3

#### VIETNAMESE SALAD ROLL **V,G**

with cashew sesame dip

#### PULLED PORK SLIDER

house bbq sauce

#### SPICY ASIAN MARINATED SCALLOP & PRAWN SKEWER **G**

#### SEARED BEEF TENDERLOIN ON CROSTINI

basil pesto & dijon mustard

#### MONTREAL SPICED GRILLED CHEESEBURGER SLIDERS

melted cheddar cheese, dijon mayo, lettuce, tomato

#### BEYOND MEAT SLIDER **V**

lettuce, tomato, chipotle aioli

#### MINI CRAB & SHRIMP CAKES

chili lime mayo

#### AHI TUNA TARTAR IN WONTON SPOON **G**

wasabi mayo, topped with green onion

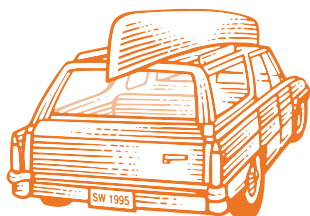
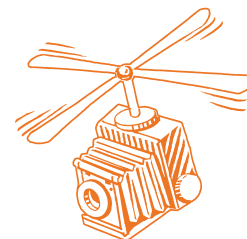
#### SMOKED B.C. SALMON ON CROSTINI

horseradish cream, fresh dill

#### ASSORTED MINI CHEESECAKES **V**

#### WHITE CHOCOLATE CHIP BROWNIE WEDGE **V**

fresh strawberry & crème chantilly



*Minimum order is for 25 guests  
complimentary coffee & tea with order*

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## enhance your menu

Menu enhancements are an excellent way to welcome your guests to dinner, surprise your guests with a late night snack or add an element of interest to your cocktail reception. Our list includes both heartier stations as well as a wide variety of share platters.

### stations

#### PASTA STATION (SELF-SERVE)

##### CHICKEN & GARLIC CAPPELLETTI

spinach cream sauce

##### CHORIZO PENNE

mushroom, red onion, cherry tomato, garlic tomato sauce

##### THREE CHEESE TORTELLINI

oven-roasted vegetables, sundried tomato cream sauce

*\$15.99/person*

#### BUILD YOUR OWN POUTINE STATION (SELF-SERVE)

hand-cut kennebec fries

cheese curds

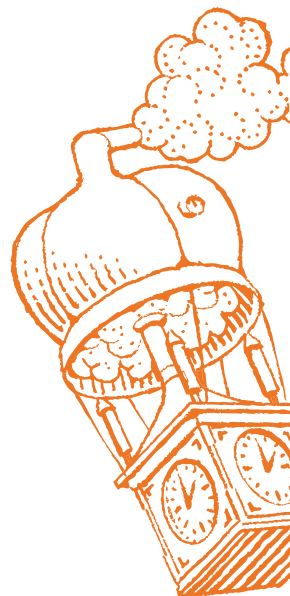
house gravy

crispy bacon bits

green onions

*\$13.99/person*

*Price and menu items subject to  
change price subject to 5% GST &  
18% gratuity 40 pax minimum*



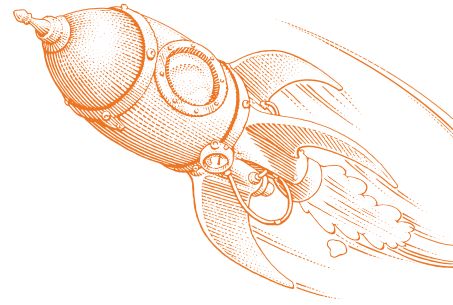


## *stations (continued)*

### BREWERY BBQ STATION (SELF-SERVE)

bbq chicken thighs  
spicy grilled corn on the cob  
macaroni salad  
potato skins  
coleslaw

*\$19.99/person*



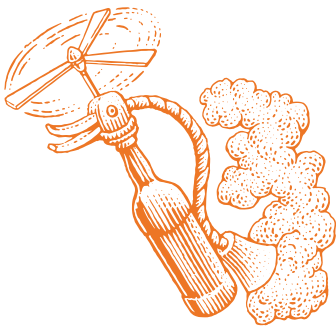
### LIVE CARVERY (LIVE CHEF)

#### **HAND-CARVED SLOW ROASTED BRISKET**

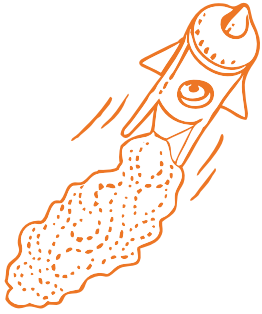
coffee & brown sugar crusted served  
with a chipotle crispy coleslaw & house  
made BBQ sauce  
*serves 40 - \$499*

#### **SLOW-ROASTED TURKEY BREAST**

cranberry compote, herbed gravy  
*serves 40 - \$399*



*Price and menu items subject to  
change price subject to 5% GST &  
18% gratuity 40 pax minimum*



## share platters

### WESTCOAST SEAFOOD PLATTER

candied & smoked, salmon, prawns, mussels  
& clams, crostini, cocktailsauce, lemons  
*serves 50 - \$499*

### POACHED PRAWN TOWER

served with cocktail sauce  
*serves 300 pieces - \$399*

### PREMIUM IMPORTED CHEESE BOARD

with fruit & crostini  
*Serves 25 - \$160*  
*Serves 50 - \$300*  
*Serves 100 - \$425*

### PREMIUM CHARCUTERIE

assorted cheeses, cured meats, pickles,  
nuts, preserve, crostini  
*Serves 25 - \$195*  
*Serves 50 - \$350*

### FRESH SEASONAL FRUIT PLATTER

*Serves 50 - \$125*

### VEGETABLE CRUDITE PLATTER

served with smokey pepper hummous  
*Serves 50- \$95*

### ASSORTED DESSERT PLATTER

mini cheesecakes, assorted fruit tarts,  
profiteroles, fresh fruit  
*serves 50 (150pcs) - \$300*



*Late Night Pizza (available after 10pm)*  
*see à la carte menu for pricing – 8 slices per pizza*