

CORPORATE DELIVERY

catering





To Louis Gervais and team, thank you for the fantastic catering jobs you do for us. Big or small, your food is always fabulous and your service amazing.

We can always rely on you to provide top notch results, for whatever we ask. Thanks again.

Frieda Brooks
– RBC North Shore Market

LOUIS launched Louis Gervais Fine Foods & Catering in 1998 with the goal of making five-diamond catering accessible and entertaining. He pairs his classic European training with a playful nature to create recipes and menus that nurture inspiration, community and laughter.

These menus are designed to inspire your team and impress prospective clients. Our market fresh baguette sandwiches and salads, delicious hot entrées and appetizer platters will delight all at your next team meeting or casual reception. If you are planning a staff party or celebrating a new contract that requires a higher level of service we are definitely up to the task. Just visit our website or call us to discuss your vision.

bistro breakfast

BREAKFAST PASTRIES \$2.75
fresh baked sweet and savoury pastries

FRESH FRUIT PLATTER
fresh sliced seasonal fruits
SMALL: 10–12 guests \$44
MEDIUM: 20–25 guests \$86
LARGE: 40–45 guests \$155

YOGURT PARFAIT \$6
Greek yogurt, honey and fresh fruit
sprinkled with granola

RANGE EGG BREAKFAST QUICHE \$7.95
choice of asparagus, red pepper,
onion and cheese or ham and cheese

RANGE EGG BREAKFAST WRAP \$7.95
choice of huevos rancheros, vegetarian
or the benedict

CONTINENTAL BREAKFAST \$15
fruit salad, assorted pastries, yogurt and
granola with organic coffee or fruit juice

artisan sandwiches

ONE 7-INCH BAGUETTE

ROASTED CHICKEN \$8.25
chili rubbed chicken breast with micro
greens and fresh basil mayo

ROASTED BEEF \$8.25
thinly shaved top sirloin beef with
micro greens, cheddar cheese and grainy
maple mustard mayo

HAM AND SWISS \$8.25
smoked honey ham, fresh tomatoes,
micro greens, Swiss cheese and grainy
maple mustard mayo

ROASTED VEGETABLE \$8.25
roasted peppers, zucchini, spinach and
crumbled feta cheese with fresh basil mayo

TOMATO, BASIL AND BOCCONCINI
\$8.50
vine ripened tomato, sliced bocconcini
and shredded basil with fresh basil mayo

**ASPARAGUS, PROSCIUTTO AND
PROVOLONE** \$8.50
with micro greens and lemon mayo

FIG, BRIE AND ROASTED CHICKEN
\$8.50
with micro greens and maple mayo

**GLUTEN-FREE BREAD ADD \$1.75
PER SANDWICH**

salads

DAILY GARDEN GREENS

served with a variety of garnishes and creamy house dressing or balsamic vinaigrette

BABY SPINACH SALAD

topped with shaved fennel, sliced pineapple and tossed with a mirin vinaigrette

CAESAR SALAD

crisp romaine lettuce with a creamy garlic citrus dressing and house-made croutons

\$3.⁴⁵ **PER SIDE PORTION**

\$6.⁸⁵ **PER MEAL-SIZE PORTION**

ADD CHICKEN, HAM OR ROAST BEEF \$2.⁷⁵

ADD SHRIMP OR PROSCIUTTO \$3.⁷⁵

GREEK QUINOA SALAD

with diced cucumbers, yellow peppers, tomatoes, purple onion and olives tossed in extra virgin olive oil and lemon juice

MEDITERRANEAN PASTA SALAD

with shredded basil, crumbled goat cheese and roasted Mediterranean vegetables

CAPRESE SALAD

vine ripened tomatoes, bocconcini and fresh basil in a balsamic vinaigrette

\$3.⁹⁵ **PER SIDE PORTION**

\$7.²⁵ **PER MEAL-SIZE PORTION**

Minimum of 8 orders per salad



platters

SMALL: 10–12 guests **MEDIUM:** 20–25 guests **LARGE:** 40–45 guests

MARKET FRESH VEGETABLES

seasonal raw vegetables served with assorted dips

SM \$33 **MED** \$65 **LG** \$120

MARKET FRESH FRUIT

sliced fresh fruit and berries

SM \$44 **MED** \$86 **LG** \$155

CHARCUTERIE

French country paté, sliced local artisan meats, cornichons, olives and grainy mustards served with crusty French baguette and rosemary flatbread

SM \$55 **MED** \$110 **LG** \$195

CHEESE

assorted cheeses served with vintner grapes, fruit compote and crusty French baguette and rosemary flatbread

SM \$55 **MED** \$110 **LG** \$195

MEDITERRANEAN DIPS

roasted garlic hummus, tzatziki and roma tomato bruschetta served with naan and flatbreads

MED \$95 **LG** \$170

SOUTHWESTERN DIPS

fresh tomato salsa, avocado guacamole and black bean and corn dip served with tortilla chips

MED \$95 **LG** \$170

canapés

For an extensive list of canapés available for delivery visit our website or contact one of our event specialists.

I have worked with the Louis Gervais team for several years. They are professional, creative and reliable. The quality of food is exceptional and they are always suggesting new menu items and ideas. I highly recommend Louis Gervais Fine Foods and Catering – they make your events successful!

Trish Spencer

– Seaspan Marine Corporation



hot lunch entrées

ALL HOT ENTRÉES ARE SERVED WITH ASSORTED BREAD ROLLS AND REQUIRE
A MINIMUM ORDER OF 8 SERVINGS

BAKED BOLOGNESE LASAGNA

hearty lasagna noodles layered with
Bolognese sauce and provolone
\$85 **HALF PAN** (6 portions)
\$145 **FULL PAN** (12 portions)
(no minimum order)

CREAMY MAC'N'CHEESE

mozzarella, cheddar and havarti home style
macaroni and cheese garnished with fine
herbs and nutmeg
\$12 **PER PERSON**

WILD MUSHROOM RAVIOLI

hand made large ravioli smothered
in a creamy pinot grigio veloute
\$16.75 **PER PERSON** (6 large ravioli each)

FUSILLI MEDITERRANEAN PASTA

fusilli pasta with Mediterranean vegetables
and spicy chorizo sausage in a rustic
tomato sauce
\$14 **PER PERSON**

BUTTER CHICKEN

tender pieces of chicken breast with red
pepper, carrots and cauliflower in a savoury
masala sauce with steamed rice
\$14 **PER PERSON**

CASHEW CHICKEN STIRFRY

tender chicken breast, toasted cashews and
slivered vegetables tossed in a sweet chili lime
sauce with fresh ginger on steamed rice
\$14.50 **PER PERSON**

BRAISED BEEF BOURGUIGNON

rich beef stew braised in red wine with
pearl onions, mushrooms and fine herbs
and served on rice pilaf
\$15.50 **PER PERSON**

CITRUS CAPER SALMON

Ocean Wise BC salmon pan seared in
Moroccan olive oil, lightly seasoned and
served on Parisienne potatoes with citrus
caper salsa on side
\$15 **PER PERSON**

**SUBSTITUTE GARLIC BREAD
FOR BREAD ROLLS \$1.25 PER GUEST**

SUBSTITUTE BROWN RICE \$1 PER GUEST

*Featured entrées in our bistro are also available
for delivery. Contact one of our event specialists
to see what Chef Louis has planned for the day
of your meeting or event.*

*We appreciate 48 hours notice for all hot
entrée orders.*

Don't forget...

ASSORTED SWEET BITES

a variety of cakes, sweets and cookies,
two pieces per person
\$2.75 **PER PERSON**

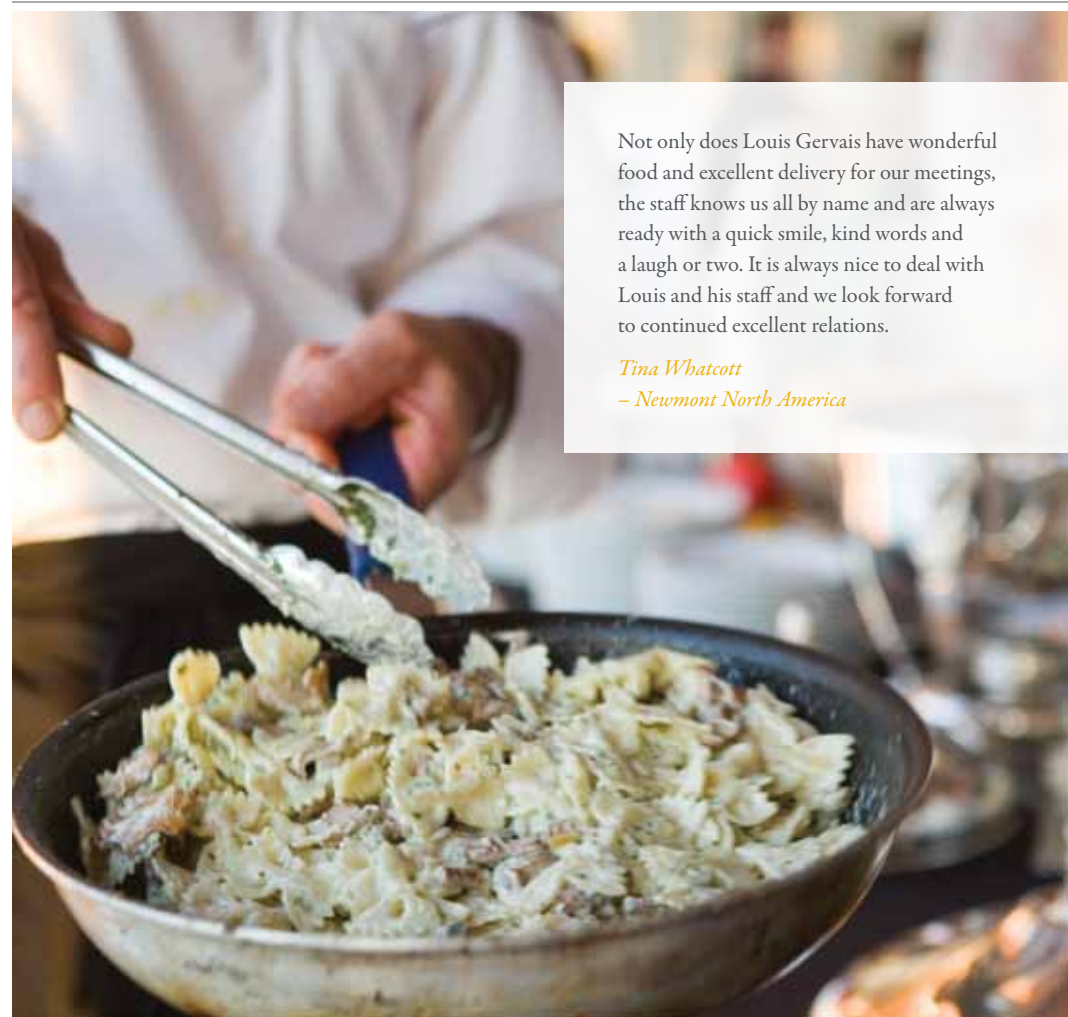
GLUTEN-FREE \$3 PER PERSON

FRESH BAKED COOKIES

Peanut butter, chocolate chip,
or rolled oat and raisin
SM \$1.35 LG \$2

ASSORTED COLD DRINKS

bottled sparkling and still water,
sparkling and fresh juices and soft drinks
\$2.25 – \$2.75 **EACH**



Not only does Louis Gervais have wonderful
food and excellent delivery for our meetings,
the staff knows us all by name and are always
ready with a quick smile, kind words and
a laugh or two. It is always nice to deal with
Louis and his staff and we look forward
to continued excellent relations.

*Tina Whatcott
– Newmont North America*

how to order

This menu is designed to be dropped off at morning or lunch time meetings and events that do not require staff. To order, contact us by phone, 604-904-7720 or email, bistro@louisgervais.com

We appreciate 48 hours notice for all hot food orders and ask that orders for cold food be received before noon the day prior. We will do our best to accommodate same day orders but menu items will be subject to availability.

If you are planning an event that requires staff, please contact one of our event planners by phone, 604 -904-7720 or email, louis@louisgervais.com

DELIVERY AND SET UP

Our minimum order for delivery is \$100. We offer free delivery on the North Shore between the bridges. For delivery outside the bridges and beyond the North Shore, or if you require a complex or involved set-up, please ask for a quote when placing your order.

As part of our commitment to a sustainable environment, delivery orders are dropped off on recyclable platters and pans. Alternatively, we can provide melamine platters and chaffing dishes for an additional charge of \$20. These items will be picked up the following day. We also provide compostable plates, napkins and flatware at a charge of \$0.25 per guest.

PICK UP

You can pick up your order at our bistro on Harbourside Drive in North Vancouver.

The restaurant features organic espresso, French baguette sandwiches and daily breakfast and lunch specials that are also available for take-away. Or, stay and enjoy the bistro's contemporary décor and sunny garden patio.

PAYMENT

We require a credit card number to process your order. If you prefer to pay by cash or company cheque please let us know at time of ordering. For corporate clients who order regularly, we can arrange to invoice on a weekly basis.

CHANGES AND CANCELLATIONS

We will do our best to accommodate last minute changes but we do require a minimum of 24 hours for cancellation of an order.

LOUIS GERVAIS FINE FOODS AND CATERING

604.904.7720 ✨ louisgervais.com
850 Harbourside Drive, North Vancouver



@LouisGervaisFFC



Louis Gervais Fine Foods & Catering