

catered buffet

A sample of our menus, please enquire as we are happy to customize menus for you. We are not limited to the items below.

HOT SIDES

- Seasonal Roasted Vegetables in honey, cumin and fresh herbs
- Arroz Chaufa, our version of a fried rice made with Sesame oil, sesame seeds, fried egg, red peppers and chives
- Papas Rellenas. Potato Dumplings filled with a sweet beef , raisins, black olives
- Roasted Rosemary Potatoes - Mini Potatoes, steamed, roasted and tossed in olive oil and parmesan
- Zucchini Rice Pilaf
- Wild Rice, Roasted Almonds, Cranberries and Black Olives
- Buttermilk and Chives Mashed Potatoes
- Arroz Verde. Spanish beer stewed cilantro rice with corn, and peas
- Sweet Corn Souffle
- Primavera Penne Pasta
- Pesto and Pea Penne Pasta
- Creamy Bacon Alfredo Pasta

MAINS

Pork Roast

Options Include:

- Spanish Rub
- Apricot Brown Sugar Glaze
- Spice and Orange Sauce

Seafood

- Pistachio crusted salmon, served over a lemon cream sauce
- Pesto and dijon salmon
- Salmon baked with lemon, capers and herbs
- Salmon baked with butter and parmesan

Chicken

- Chicken in a creamy wild mushroom sauce topped with truffle oil
- Estofado de Carne o Pollo

Aji de Gallina

Sweet Stew, beef or chicken served in a wine reduction with peas and potatoes



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MAINS CONTINUED...

- Chicken in a Walnut and Parmesan Sauce
- Chicken Enchiladas
- Chicken, Ricotta and Spinach Lasagna

Beef

- Braised Short Ribs in a sweet soy glaze
- Seco de Carne – Cilantro stewed beef with fresh peas
- Baron of Beef - served on Au jus or sliced to order
- Beef Lasagna with mushroom béchamel sauce

Vegetarian

- Yam, Cauliflower and Chickpea Curry
- Variety of Soup Options
- Four Cheese Lasagna
- Butternut Squash Lasagna

(Additional vegetarian dishes upon request)

SAMPLE OF SET MENUS

Spanish Themed Buffet

- Spicy Meatballs in a Homemade Tomato Sauce
- Basil, Spinach and Tomato Spanish Frittata
- Mushrooms sauteed in a wine and garlic
- Garlic Prawns

Sweets, served as platters or as a desert table

- Alfajorres (Dulce de Leche filled cookies)
- Brownies, Chocolate Mousse or Lemon Mousse
- Tres Leches , Cookies, Macaroons, Truffles
- Assorted Cheesecakes
- Grand Cheese Table
- A sight of its own! Specialty cheeses, artisan breads and crackers and dried fruits. Almost too amazing to eat!



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SALADS

All of our salads and dressings are made in house fresh. Minimum order of six portions.

- Classic Caesar, garlic croutons with fresh parmesano regianno
- Fresh seasonal fruit in a lime, honey and cinnamon dressing
- House Salad, cranberries, sunflower seeds, cranberries & cherry tomatoes in an apple cider vinaigrette
- Greek Salad, cucumbers, peppers, tomatoes, red onions, feta and Kalamata olives
- Red Potato Salad, celery, green apple, hardboiled egg and Dijon dressing
- Quinoa and kale salad with red onions, celery and cranberries with balsamic vinaigrette
- Spinach salad with a warm mushroom sauté, red onions, croutons and crisp bacon
- Chipotle Pasta Salad, sun dried tomatoes peas, and corn
- Green Apple Slaw, white and red cabbage, green apples, in a sesame oil and apple cider vinaigrette
- Seasonal beets, shaved fennel, goat cheese, caramelized walnuts
- Spinach salad, blue cheese, red grapes, caramelized walnuts
- Steamed broccoli, bacon, raisins, sunflower seeds in a light dressing
- Orange Greens, greens, orange slices, toasted almonds, red onions in a sesame oil dressing
- Bow tie Salad, garbanzo beans, corn, red onions, cherry tomatoes in a pesto creamy dressing

Peruvian Inspired!

- Ensalada Rusa - Beet and Potato Salad. Cubed Beets, potatoes, peas and carrots, in a creamy dressing served on top of freshly sliced tomatoes
- Solterito - fava beans, Peruvian corn, red onions, tomatoes, fresh cheese, and parsley
- Causa de Palta y Tomate – Layers of Yukon Gold potatoes, Peruvian infused, citrus and olive oil stuffed with tomatoes and avocados
 - Chicken and Black Olive Tapenade option available
- Mushroom Ceviche Salad – Sliced mushrooms, red onions, Aji, cilantro in a lime and olive oil dressing
- Peruvian House Salad – Sliced avocados, fresh tomatoes, and Salsa Criolla (must be served fresh on site, additional cost)
- Quinoa Stuffed Avocados – Fresh avocados, stuffed with quinoa, cherry tomatoes and cilantro (must be served fresh on site, additional cost)
- Papas a la Huancaína – Boiled and sautéed Yucas (cassava root) with a spicy cheese sauce

Side Portion \$4.00 per guest

Full portion \$7.00 per guest



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