

We've put together some lunch packages based on our most popular options. However, we are always able to put together a customized proposal to make it perfect for your corporate event. Don't hesitate to ask! Our lunch packages have a 10 person minimum order.

Cold Lunch Packages

Gourmet Sandwich and Salad Lunch

\$12.00
per person

An assortment of sandwiches on house made herb focaccia bread (all sandwiches available on wraps as well) including:

- Prosciutto and Provolone with red pepper aioli
- Herb roasted beef with emmenthal, grainy mustard and arugula
- Roasted Tuscan Chicken with Sundried Tomatoes, Parmesan, Roasted Peppers
- Grilled Vegetables with roasted garlic hummus
- Capicollo with mozzarella and balsamic onions

Drew Cooks! Signature Slow Roasted Cinnamon Pear Salad

With baby greens, Okanagan goat cheese, toasted pumpkin seeds and cinnamon balsamic vinaigrette

Fresh Seasonal Fruit Platter

The West Coast Healthy Lunch

\$14.75
per person

Wrap Platter

A selection of whole wheat wraps including:

- Albacore Tuna with Julienned Vegetables and Miso Sesame Aioli
- Wild BC Salmon with Lemon & Shallot Dressing, roma tomato and arugula
- Lemon and Herb Chicken with caramelized onion aioli, asiago, lettuce
- Grilled Vegetables with Roasted Garlic Hummus

Fresh Vegetables with Hummus

A selection of the freshest seasonal vegetables arranged around our house-made roasted garlic hummus.

Quinoa Salad

With fall greens, roasted butternut squash, dried cranberries, lemon and roasted shallot vinaigrette

Fresh Seasonal Fruit Platter



Cold Lunch Packages

Additional Sandwiches and Salads

Additional sandwich and salad options that may be substituted in with your lunch package, or added for an extra charge.

Sandwiches (Available as wraps as well)

\$7.50

- Black Forest Ham with Maple Dijon mustard and swiss
- Smoked Salmon, Dill lemon cream cheese, tomato relish
- Egg Salad with whole grain mustard, capers and shallots
- Spicy Calabrese, pesto, provolone
- Tuna with olive tapenade and roasted peppers
- Smoked Turkey, sage and roasted apple salsa, aged cheddar
- Mediterranean Club with crispy pancetta, roasted eggplant, artichokes, peppers and feta
- Grilled Chicken Breast with roasted tomato sauce, parmiggiano reggiano and baby greens
- Grilled Chicken Breast with Thai Peanut Sauce, carrot ginger slaw
- Pear and Cambozola with organic greens
- Bacon Turkey Club with avocado, honey mustard, organic pea greens

Salads

\$4.25 per serving

min. order
of 6 servings

- Roasted New Potato Salad, honey dijon dressing with spinach, fresh flatleaf parsley and cherry tomatoes
- Pear and Spiced Pecan Salad with baby spinach and organic greens and balsamic vinaigrette
- Caesar salad with crisp romaine hearts, house roasted garlic caesar dressing, brioche croutons and parmiggiano reggiano
- Greek Pasta Salad with roasted peppers, cucumber, feta, caramelized red onion and oregano lemon dressing
- Roasted Beet Salad with organic greens, crumbled Okanagan goat cheese and tomato thyme vinaigrette.
- Italian Bread Salad with toasted focaccia and roasted tomatoes, peppers, onions and asparagus. Finished with parmesan and basil.
- Thai Noodle Salad with shredded carrot, sliced scallions, thai-peanut dressing and black sesame seeds
- Roasted Butternut Squash with baby spinach, artichokes, toasted pumpkin seeds and a citrus herb dressing.

Signature Quinoa Salads

\$5.00 per serving

min. order
of 6 servings

A gluten-free "super grain" with numerous health benefits, we are proud to have quinoa options available to be substituted or added to your lunch!

- Quinoa and Grilled Balsamic Vegetable salad with lemon shallot vinaigrette, parmiggiano reggiano, cherry tomatoes
- Greek Quinoa Salad with caramelized red onion, feta, cucumber, roasted peppers and roasted garlic and oregano dressing
- Shaved Fennel and Citrus Quinoa Salad with ginger basil dressing, pea shoots, Okanagan goat cheese, fresh herbs
- Basil Pesto Quinoa Salad with Grilled Asparagus, roasted wild mushrooms, asiago and cherry tomatoes



Hot Lunch Packages

If you wish, fresh fruit can be added to your lunch for \$2.50 per guest, or a tray of our seasonal house made desserts for \$2.85 per guest.

Italian Inspired

\$17.00
per person

Free Range Chicken Parmigiana

Breaded with brioche breadcrumbs, topped with melted mozzarella, padano cheese and covered in our house marinara

Grilled Fall Vegetable Orecchiette

With sundried tomato pesto, asiago, roasted cherry tomatoes, fall herbs

Classic Caesar Salad

With focaccia croutons, shaved padano, house dressing

Freshly Baked Baguette with Butter

Road Trip to Memphis

\$18.50
per person

Smoked Pulled Pork

Cooked low and slow with our secret dry rub, house BBQ sauce, served with freshly baked buns.

Todd's Coleslaw

Our chef de cuisine's special recipe

Roasted Potato Salad

With crispy house made bacon, honey Dijon dressing, cherry tomatoes

Freshly Baked Cornbread

Fall Comfort

\$17.95
per person

Wine Braised Beef

With root vegetables, wild mushrooms, peppercorn Madeira demi glace

Chive and Garlic Mashed Potatoes

Baby Spinach Salad

With spiced pecans, shaved fennel, citrus dijon vinaigrette

Freshly Baked Baguette with Butter

Parlez vous Francais?

\$18.50
per person

Coq Au Vin

Free range chicken cooked with shallots, house made bacon, white wine, carrots and herbs provencal

Haricot Vert Almondine

Green beans sautéed with garlic, parsley, slivered almonds

Nicoise Salad

With steamed potatoes, fall greens, olives, hard boiled egg, capers, Dijon vinaigrette

Freshly Baked Baguette with Butter



Hot Lunch Packages

The Deep South

\$18.00
per person

Chorizo and Chicken Jambalaya

House cured chorizo and chicken with okra, tomatoes, roasted vegetables and Cajun spices in a spicy tomato broth

Steamed Cajun Rice

Cilantro, Grilled Pepper and Chick Pea Salad

With ancho vinaigrette, smoked croutons, baby greens

House made Buttermilk Biscuits

The Night Market

\$16.75
per person

Choice of:

Grilled Chili Ginger Beef Short Ribs

With black sesame seeds, roasted peppers, green onions

OR

Grilled Sesame Chicken

With braised Chinese cabbage, baby bok choy, ginger broth

Lemon Jasmine Rice

Mandarin and Peanut Salad

With fall greens, crispy won tons, 5 spice vinaigrette

Diners, Drive-ins and...

\$16.50
per person

Drew Cooks! Signature Smoked Mac n Cheese

With crisp padano and herb topping

'Old School' Iceberg Salad

With shaved vegetables, house made ranch dressing

Caesar Salad

With focaccia croutons, shaved padano, house dressing

Diner Style Rolls

With whipped garlic and parsley butter



All our corporate deliveries include 100% biodegradable Taterware plates, utensils, napkins and hot beverage cups. Food is presented on high quality re-usable serving platters and bowls that our staff will pick up the following business day.

Mornings on the Capilano

\$19.50
per person

Wild Salmon

With roasted butternut squash, tomato beurre blanc, crispy shallots

Roasted Rosemary Baby potatoes

Grilled Zucchini and Feta Salad

With baby arugula and spinach greens, tomato thyme vinaigrette, pumpkin seeds

House Baked Focaccia with Herb Butter

Full Moon

\$18.50
per person

Lemongrass Braised Beef

Tender beef with ginger, roasted fall vegetables, cilantro and coconut milk

Kaffir Lime and Coconut Basmati Rice

Cilantro, Rice, Snap Pea and Sprout Salad

With shaved carrot, baby greens, lemongrass vinaigrette

Pineapple with Spiced Yogurt Dip

Canapé and Platter Lunch Packages

"The Mingler"

\$17.95
per person

Tapas Platter

Chorizo sausage, serrano ham, prosciutto, aged manchego cheese, marinated olives, artichokes, and roasted peppers accompanied by sliced artisan breads

Smoked Salmon Platter

Wild BC Smoked Salmon elegantly presented with dill cream cheese, capers, thinly shaved marinated red onion slivers, caramelized lemon wedges, Crostini bread and bagel crisps

Local Artisan Cheese Selection

Featuring a selection of BC artisan cheeses from Poplar Grove, Salt Spring Island and Qualicum farms, accompanied with seasonal fruits, berries and grapes as well as sliced French bread and organic crackers.

Vegetarian Hors D'oeuvres Selection

A selection of vegetarian finger foods including avocado and mango salad on endive, mini caprese salad, spinach and artichoke cucumber cups with asiago.

Fresh Fruit Platter

An assortment of fresh seasonal fruits elegantly arranged and served with a light citrus yogurt.

Gourmet Hors D'oeuvre Sampler

\$19.95
per person

Canapés:

- Seared rosemary flank steak with smoked tomato confit on savoury truffled pancake rounds
- Sticky rice cakes with ginger sesame chicken and sesame lime asian slaw
- Avocado and mango salad on belgian endive with lime vinaigrette
- Wild BC salmon on rye with dill lemon cream cheese and slivered sweet onion

Grilled Vegetable Display

Assorted grilled vegetables with parmiggiano shavings and fresh basil pesto

Tapas Platter

Chorizo sausage, serrano ham, prosciutto, aged manchego cheese, marinated olives, artichokes, and roasted peppers accompanied by sliced artisan breads

Fresh Fruits and Seasonal Dessert Bites

Satay and Canapé Package

\$21.95
per person

Canapés:

- Avocado and mango salad on belgian endive, lime cilantro vinaigrette
- Tequila Lime roasted chicken with pico de gallo and chili aioli on toasted focaccia
- Hand rolled shiitake springrolls with chili plum aioli and chives
- Smoked salmon on brioche with tomato confit, pea greens

Chicken and Pork Satay

With house peanut sauce and fresh cilantro

Grilled Vegetable Display

Assorted grilled vegetables with parmiggiano shavings and fresh basil pesto

Cheese Display

A selection of fine cheeses garnished with house made compotes, fruits, organic crackers and crostini

Fresh Fruit Platter

An assortment of fresh seasonal fruits elegantly arranged and served with a light citrus yogurt.

Beverages



Assorted soft drinks, bottled water

\$1.50 each



Assorted RW Knudsen Farms Sparkling Juices

\$2.00 each



San Pellegrino

\$2.00 each



Assorted bottled juices

\$2.00 each



Casa Del Cafe Premium Coffee

\$19.95 per 12-15 cup push-pot



Assorted teas and hot water

\$14.95 per 12-15 cup push-pot

For additional menu options, visit drewcooks.com

Our corporate lunch prices are based on a 10-person minimum. Minimum 24 hours notice required to order. For events of over 50 people, minimum 48 hours notice. HST not included. Our delivery rates are as follows: - Vancouver/Richmond - \$15 - Burnaby/New Westminster - \$20 - North Vancouver/West Vancouver - \$25 - Coquitlam/Surrey - \$30 - Port Coquitlam/Port Moody/Langley - \$40 - Other areas - Please enquire