



Corporate Catering by Saveur

Our Commitments to our Valued Clients:

We strive to operate a company that is socially and environmentally responsible to our community and our planet.

Our ingredients are sourced locally whenever possible from Vancouver Island farms and small businesses.

The companies and suppliers we partner with will have the same social and environmental values as we do.

Our food will be made fresh, with love, and using only quality ingredients.

Our menus will be designed environmental sustainability in mind.

Contact us

info@saveurrestaurant.ca

Phone 250-590-9251

658 Herald st Victoria BC

Please contact us for special requests, we are pleased to customize menus.



Corporate Catering Menu

Beverages

Oughtred Coffee

\$25 per urn (7-8 cups)

Assorted Silk Road Teas

\$25 per urn (7-8 cups)

Thomas Haas Hot Chocolate

Aztec \$36.95 per urn (7-8 cups)

Regular \$32.95 per urn (7-8 cups)

Individually Bottled Juice \$2.50 each

Orange, Apple, Cranberry, Pineapple, Grapefruit

*Make it an eco-friendly pitcher \$18
(Serves 8)

San Pellegrino Sparkling Beverages \$3.50

Locally-Made Phillips Sodas \$4.00 each

Ginger Ale, Root Beer, Orange

Breakfast

Assorted Basket of Fresh Baked goods

\$6.75 per person (min 8 people)

Scones, muffins, & croissants; butter and house-made compote (gf option available)

Assorted Breakfast Sandwiches

\$10.50 per person (min 8 people)

Individually wrapped English muffin with a fried egg;

Bacon, smoked cheddar, mayo...Or...Smoked tomato, avocado, arugula, goat's cheese

Assorted Breakfast Wraps

\$10.50 per person (min 8 people)

Warmed tortillas, salsa, guacamole, crème fraiche, refried beans, egg, smoked cheddar

Seasonal Fruit Platter

\$8.00 per person (min 8 people)

Frittata

\$9 per person (minimum 8 people) – Served Chilled

Bacon, cheddar, tomato... Or... Exotic mushroom, goat's cheese, tomato jam, local greens

Please contact us for special requests, we are pleased to customize menus.

Corporate Catering Menu...

Lunch Buffet – Option One

(8 people minimum) \$17 per person

Choose Two Salads

Sun Wing Farm Tomato Salad

(when in season)

Goat's cheese, watercress, puffed quinoa, smoked tomato

Island Mixed Greens (when in season)

Seasonal vinaigrette, garden vegetables

Chef's Seasonal Vegetable Salad

Harissa Potato Salad

Pickled fennel, roasted pepper, scallion

Soba Noodle Salad

Miso dressing, Asian vegetables

Moroccan Chickpea Salad

Toasted almonds, mint yogurt dressing

Assorted Sandwich Platter

(Chef's Assortment)

Cowichan Valley Roast Chicken

Salsa verde, arugula, tomato, Pickled shallot

Michell's Farm Grilled beet

Horseradish aioli, goat's cheddar, cabbage and apple slaw

Lockwood Farm Eggs

Egg salad, chives

Local Smoked Fish

Catch of the day, caper aioli, tomato, cabbage, tograshi

Roasted Mushroom

Tarragon aioli, arugula, parmesan, pickled shallot

Enhancements

Assorted Dessert Plate

+\$6.50 per person (min 8 people)

Fresh Baked Cookies

+3.50 per person (min 8 people)

Beverage Service – Assorted Juices, Sparkling Water, and Local Sodas

+4.50 per person (min 8 people)

Please contact us for special requests, we are pleased to customize menus.

Lunch Buffet – Option Two

(8 people minimum) \$25 per person

Choose One Entrees

Chimichurri Chicken

Cowichan Valley chicken leg, Argentina
parsley sauce

Korean Cowichan Valley Chicken

Peanut, scallion, chili yogurt

Thai Squash Curry

Cabbage, kaffir lime, coconut, gnocchi

Exotic Mushroom Mac and Cheese

Truffle, smoked cheddar, béchamel

Local Rock Fish

Lentil Ragout, Grilled maitake mushroom,
jalapeño vinaigrette

Beef Bourgeon

Braised Beef, Pearl onions, Mushrooms,
Berryman Farm Braised Pork Belly,
Red Wine Sauce

Choose Two Salads

Sun Wing Farm Tomato Salad (seasonal)

Goat's cheese, watercress, puffed quinoa,
smoked tomato

Island Mixed Greens (seasonal)

Seasonal vinaigrette, farm veggies

Harissa Potato Salad

Pickled fennel, roasted pepper, scallion

Soba Noodle Salad

Miso dressing, Asian veggies

Moroccan Chickpea Salad

Toasted almonds, mint-yogurt dressing

Enhancements

Assorted Dessert Plate

+\$6.50 per person (min 8 people)

Fresh Baked Cookies

+3.50 per person (min 8 people)

Beverage Service – Assorted Juices, Sparkling Water, and Local Sodas

+4.50 per person (min 8 people)

Please contact us for special requests, we are pleased to customize menus.

A La Carte Menu

(8 people minimum)

Salads

\$4.95 per person

Sun Wing Farm Tomato Salad (seasonal)

Goat's cheese, watercress, puffed quinoa, smoked tomato

Island Mixed Greens (seasonal)

Seasonal vinaigrette, farm veggies

Harissa Potato Salad

Pickled fennel, roasted pepper, scallion

Soba Noodle Salad

Miso dressing, Asian veggies

Moroccan Chickpea Salad

Toasted almonds, mint-yogurt dressing

Sandwiches

\$8.95 each

Cowichan Valley Roast Chicken

Salsa Verde, Arugula, Tomato, Pickled Shallot

Michell's Farm Grilled beet

Horseradish aioli, Goats cheddar, Cabbage and apple Slaw

Lockwood Farm Eggs

Egg Salad, Chives

Local Smoked Fish

Catch of the day, Caper Aioli, Tomato, Cabbage, Tograshi

Roasted Mushroom

Tarragon Aioli, Arugula, Parmesan, Pickled Shallot

Entrees

\$16 per person

Chimichurri Chicken

Cowichan Valley chicken leg, Argentina parsley sauce

Korean Cowichan Valley Chicken

Peanut, scallion, chili yogurt

Thai Squash Curry

Cabbage, kaffir lime, coconut, gnocchi

Exotic Mushroom Mac and Cheese

Truffle, smoked cheddar, béchamel

Rock Fish Lentil Ragout

Grilled maitake mushroom, jalapeño vinaigrette

Beef Bourgeon

Braised Beef, Pearl onions, Mushrooms, Berryman Farm Braised Pork Belly, Red Wine Sauce

Please contact us for special requests, we are pleased to customize menus.