



Menu d'aujourd'hui  
Bon Appetit!

## Office Delivery Menu

We provide convenience, value and reliable office delivery of delicious breakfast and lunch options to offices and boardrooms. This menu is designed to inspire your team and impress your clients.

Our market fresh sandwiches are made with in-house grilled or roasted meats and vegetables. We make all of our own mayo, aioli and salad dressings. Our side and entrée salads offer great, nutritious options for the health conscious guest. Our delicious hot entrées and appetizer platters will delight all at your next team meeting or casual reception.

### Bistro Breakfast

BREAKFAST PASTRIES \$2.75

freshly baked sweet & 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 & fresh fruit with granola

RANGE EGG BREAKFAST QUICHE \$7.95

choice of asparagus, red pepper, onion & cheese or ham and cheese

RANGE EGG BREAKFAST WRAP \$7.95

choice of huevos rancheros or vegetarian

CONTINENTAL BREAKFAST \$15

fruit salad, assorted pastries, yogurt & granola with organic coffee or fruit juice

### Side Salads

**SERVED IN LARGE BOWLS FOR SHARING - MINIMUM ORDER OF 8 SERVINGS PER SALAD**

GREEK QUINOA SALAD \$4.50

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

MEDITERRANEAN PASTA SALAD \$4.50

with shredded basil, crumbled goat cheese & roasted Mediterranean vegetables

SANTA FE SALAD \$4.50

black beans, sweet corn, pepper, red onion & barley tossed in lime cilantro vinaigrette

RAW BEET SALAD \$4.50

raw julienne beets & fresh parsley tossed in apple cider vinegar & virgin olive oil

ASIAN NOODLE SALAD \$4.50

julienne carrots, red peppers, green onion, tossed in fresh ginger & sesame oil vinaigrette

CAPRESE SALAD \$4.50

Vine-ripened tomatoes, bocconcini and fresh basil in a balsamic vinaigrette

DAILY GARDEN GREENS \$3.75

grape tomatoes, cucumbers, & dried cranberries with creamy house dressing or balsamic vinaigrette

BABY SPINACH SALAD \$3.75

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

CAESAR SALAD \$3.75

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



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## Entrée Salads

\$8.95 PER ENTRÉE PORTION

### ENSALADA PIQUANTE

romaine lettuce, sweet corn, black beans, red peppers, & tangy sour cream dressing

### SPINACH MIMOSA SALAD

egg, crispy bacon, orange segments, & creamy shallot vinaigrette

### HARBOURSIDE SALAD

red beets, green apples, blue cheese on mixed greens with creamy shallot vinaigrette

### PACIFIC GREENS

mixed greens, candied pecans, strawberries, & goat cheese with tarragon dijon vinegar

### SPINACH QUINOA SALAD

with avocado, dried cranberries, & miso orange vinaigrette

ADD ROASTED CHICKEN, PAN-SEARED SALMON, MARSALA TOFU \$5.95

ADD HARD BOILED EGG \$1.75

## Artisan Sandwiches & Wraps

All of our sandwiches use fresh, house made aiolis, daily grilled or roasted meats and vegetables, and are prepared to order. We also offer a variety of fresh breads including gluten free options.

### TENDERLOIN STEAK SANDWICH \$9.00

medium rare grilled beef tenderloin with micro greens, provolone cheese, peppercorn aioli & grainy mustard on white baguette

### ROASTED CHICKEN & AGED CHEDDAR SANDWICH \$9.00

thinly sliced roasted chicken breast, aged cheddar cheese, micro greens, tarragon mayo on ciabatta

### CHICKEN PESTO SALAD SANDWICH \$9.00

chicken breast tossed in fresh pesto mayo with Havarti cheese on baguette

### TURKEY & BRIE SANDWICH \$9.00

Sliced turkey breast, brie cheese, raspberry peppercorn mayo on cranberry bread

### SMOKED HONEY HAM SANDWICH \$9.00

smoked honey ham, havarti cheese with fresh tomatoes, romaine lettuce & chipotle aioli on whole wheat bread

### BUTCHERS BLOCK SANDWICH \$9.00

smoked honey ham, capicola, provolone cheese with sliced pickles & chipotle aioli on marbled rye bread

### GRILLED SALMON SALAD WRAP \$9.00

salmon salad with capers, romaine lettuce & fresh tarragon aioli on a whole wheat wrap

### AHI TUNA WRAP \$9.00

seared tuna with julienne vegetables, romaine lettuce & miso sesame aioli on whole wheat wrap

### MEDITERRANEAN VEGETABLE SANDWICH \$9.00

roasted Portobello mushrooms & peppers, crumbled goat cheese & creamy hummus on ciabatta bread

### GARDEN VEGGIE SANDWICH \$9.00

tomatoes, cucumber, avocado, arugula & herbed cream cheese on whole wheat

GLUTEN-FREE BREAD ADD \$1.75 PER SANDWICH



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## Hot Lunch Entrées

All hot entrees are served with assorted bread rolls and require a minimum order of 8 servings.

BAKED BOLOGNESE LASAGNA \$85 HALF PAN (6 portions) \$145 FULL PAN (12 portions)  
hearty lasagna noodles layered with Bolognese sauce & provolone

CREAMY MAC'N'CHEESE \$13 PER PERSON

mozzarella, cheddar and havarti home style macaroni and cheese garnished with fine herbs & nutmeg WILD

MUSHROOM RAVIOLI \$17.50 PER PERSON (6 large ravioli per serving)

hand made large ravioli smothered in a creamy pinot grigio veloute

FARFALLE MEDITERRANEAN PASTA \$15 PER PERSON

bowtie pasta with Mediterranean vegetables & spicy chorizo sausage in a rustic tomato sauce

BUTTER CHICKEN \$15 PER PERSON

tender pieces of chicken breast with red pepper, carrots & cauliflower in a savoury masala sauce with steamed rice

CASHEW CHICKEN STIRFRY \$15 PER PERSON

tender chicken breast, toasted cashews & slivered vegetables tossed in a sweet chili lime sauce with fresh ginger on steamed rice

BRAISED BEEF BOURGUIGNON \$15.50 PER PERSON

rich beef stew braised in red wine with pearl onions, mushrooms & fine herbs and served on rice pilaf

CITRUS CAPER SALMON \$15 PER PERSON

Ocean Wise BC salmon pan seared in Moroccan olive oil, lightly seasoned & served on Parisienne potatoes with citrus caper salsa on side

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

SUBSTITUTE BROWN RICE ADD \$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 hour notice for all hot entrée orders.

## 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 \$65 MED \$130 LG \$220

CHEESE

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

SM \$60 MED \$125 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



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## Don't Forget...

### ASSORTED SWEET BITES

a variety of cakes, sweets and cookies

\$2.95 **PER PERSON, 2 EACH**

GLUTEN-FREE \$3.25 **PER PERSON**

**MINIMUM ORDER OF 8 PEOPLE**

### FRESH BAKED COOKIES

Peanut butter, chocolate chip, or rolled oat and raisin

**SM \$1.50 LG \$2.25**

### ASSORTED COLD DRINKS

bottled sparkling and still water, sparkling and fresh  
juices and soft drinks

\$2.25 – \$2.75 **EACH**

### ASSORTED CANAPES

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

## 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](mailto: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](mailto: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 white melamine platters and stainless steel chaffing dishes. These items will be picked up the following day, please inquire regarding additional pick up fees.

We also provide compostable plates, napkins and flatware at a charge of \$0.45 per guest.

### PICK UP

You can pick up your order at our bistro on Harbourside Drive in North Vancouver. The restaurant features organic espresso, Artisan 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.

Menu prices do not include applicable taxes and are subject to change without notice.