the Lazy Gourmet

Weddings & Events

604.734.2507 lazygourmet.ca

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Micro Events and Weddings and Elopement Packages

As we navigate through the current climate and adhere to regulations on gatherings and ensuring our guests safety as our top priority we are pleased to offer new curated dining packages for smaller events and celebrations. As always, we are pleased to partner with you to tailor a custom menu specific to your needs. Please do no hesitate to reach out to our event planners who can guide through the process.

Staffing, Rentals and Service charges are not included in the below pricing. As each event is different, please contact us to discuss your service and china needs.

Cocktail Hour

Pre or Post Reception
6+ guests, 14 pieces per person

Charcuterie Board
Locally Cured Meats, Cheeses, Fresh Fruit and House Baked Breads and Crackers

Harvest Board
Grilled Vegetables, Squash and Feta Dip, Hummus, Pesto Marinated Bocconcini and Pita Crisps

Crab Cakes on Lemon Frisee
with Lemon Caper Aioli

Buttered Wild Mushrooms on Toasted Point
with White Bean Puree and Balsamic Pearls

Peppered New York Striploin
seared and served on Rosemary Skewer

per person **$40**

Cocktail Party

25+ guests, 6 pieces per person

Carne Asada
with Citrus Soy Marinade and Fresh Mozzarella

Banana Blossom Fritter
with Tomato Mint Chutney

Mustard Chicken Bite
with Peanuts, Lychee and Serrano

Surf and Turf- Peppered Steak
with Lobster and Tarragon Aioli on Crostini

Pickled Woodear Mushroom Taco
with Ginger, Cucumber, Avocado

Seared Salmon
with Japanese Mayo, Nori, Fried Garlic and Yuzu Pearls

per person **$18**

Chef Stations

We recommend 3 stations if used as standalone catering.
Priced per person, minimum 12 per order

Seared Flank Steak on Garlic Baguette **$9**
with Horseradish Cream or Blue Cheese and Fried Spanish Onions

Tuna or Salmon Poke Bowls S **$8** | **$12**
Halloumi, Crispy Chickpeas, Beets, Cucumbers, Romaine
with Pomegranate Dressing

Pan Fried Gnocchi **$8**
with Summer Squash, Sugar Peas, Lemon Butter and Parmesan

Chicken Karaage Slider Bar **$6**
with Bulldog Sauce, Miso Mayo, Lime Coleslaw and Sesame Bun

Plated Lunch and Dinners

6+ guests

PLATED MENU OPTION 1

Heirloom Tomatoes, Peaches, Burrata, Basil Leaves
Reduced Balsamic and Garlic Brushed Focaccia

12 hour Braised Beef Shortrib
Jus, Parmesan Polenta, Rainbow Carrots, Crispy Red Onions

Mascerated Strawberry Pannacotta
with Biscotti, 24 Karat Gold

per person **$65**

PLATED MENU OPTION 2

Gem Lettuces
with Champagne Vinaigrette, Red Radish, Goat Cheese Croquette

Sous Vide Wild BC Salmon Filet
with Lemon Tarragon Butter, Sweet Pea Risotto, Micro Greens, Charred Asparagus

Deconstructed White Chocolate Cheesecake
with Cherries, Cookie Dust and Shaved Ruby Chocolate

per person **$60**

Plant Based Lunch and Dinner

Avocado and Lime Gazpacho

White Miso "Scallop" Oyster Mushrooms
Sesame Braised Spinach, Zucchini Noodles, Squash Purée and Pea Shoots

Coconut and Pineapple Naked Cake

per person **$50**

Champagne and Dessert

Serves 4-6

Two Tiered Celebration Cake
decorated with Fresh Flowers. Serves 4-6

White Chocolate Dipped Strawberries

European Cheeses
with Crostinis and Wild Honey

Bottle of Veuve Cliquot

$250

PRE BATCHED COCKTAILS AVAILABLE

Serves 4

Paperplane
Bourbon, Aperol, Amaro, Lemon

Hemingway Daquiri
Rum, Lime, Grapefruit, Maraschino

Strawberry Negroni
Strawberry Infused Gin, Campari, Sweet Vermouth

$60

Our Full Bar List is always available