the Lazy Gourmet
FALL/WINTER 2016

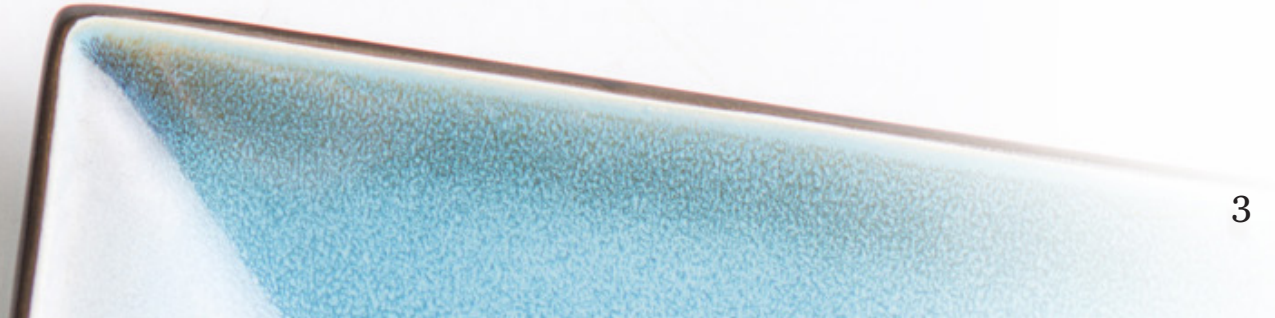
OUR FALL 2016 COLLECTION

At The Lazy Gourmet, we understand the passion of West Coast living. That starts with our legendary food. We have over 36 years of experience preparing West Coast based cuisine with an emphasis on local, organic, seasonal ingredients. This year our Fall/Winter menu consists of classic flavours with infusions from Europe and Asia, South America. The Holiday Menu package is an ode to our favourite classic dishes.

Whether you are ordering a spread for your office, throwing a lavish cocktail party, or impressing your guests at home, we have something for everyone. We hope you enjoy.

Kevin Mazzone

General Manager



HOT APPETIZERS

Per dozen (minimum of 3 dozen)

Mini Jamaican Beef Patties

spicy Canadian ground beef wrapped in a tender, flakey crust with a touch of curry

$38

Japanese Nori and Kobocha Fritters

light and crispy deep-fried Japanese squash and seaweed with a house made sesame aioli dip

$28

Philly Cheesesteak Sliders

smokey and succulent beef brisket, caramelized vegetables and classic provolone

$36

Korean Spicy Chicken on Kimchi Pancake

Gochujang marinated chicken on a bed of savoury Korean kimchi pancake

$36

One-Bite Short Rib Gougères

braised beef short rib in French cheese puff

$38

Quinoa and Chickpea Veggie Sliders

quinoa, chickpea, and red beets, soft brioche bun with feta aioli

$32

Philly Cheesesteak Sliders

Per dozen (minimum of 3 dozen)

Magret de Canard on Taro Puff

roasted tender duck breast drizzled with black vinegar reduction on savoury taro puff, topped with salted egg

$38

Sweet Seared Scallop Bites

juicy seared scallops with tomatillo corn relish on Shanghai wrapper crisps, topped with crispy proscuitto

$38

Japanese Spicy Tuna Spoons

albacore tuna tataki with house made dashi gelée and wild rice puff

$36

Mini Beet Caprese

red and yellow beets on baked parmesan crisp with lightly fried basil

$28

Magret de Canard on Taro Puff

COLD APPETIZERS

Per dozen (minimum of 3 dozen)

Seafood Verrine

chilled shrimp layered with corn, zucchini, mascarpone, crème fraiche and topped with crispy proscuitto

$36

Peruvian Causa Spoons

classic layered Peruvian potato dish topped with spiced chicken and lime avocado mousse

$36

Korean-Style Braised Beef Sesame Leaf Wraps

marinated braised beef, crisp pickled vegetables in a refreshing sesame leaf wrap

$36

Spicy Eggplant Spoons

roasted Japanese eggplant over jewelled rice, tart lemon yogurt

$28

Korean-Style Braised Beef Sesame Leaf Wraps

PLATTERS

Turkey, Duck and Chicken Platter

"Turducken Platter"

$300

Lazy Mediterranean Platter

spanakopita, pita, eggplant terrine bites, marinated cauliflower, grilled halloumi with fig jam, smokey eggplant dip, squash dip, pumpkin seed brittle

$150

Lazy Mediterranean Platter

SALADS

Per cup (minimum of 10 cups)

Kale and Frisée Salad

green kale and frisée tossed with roasted carrots, sunflower seeds and dressed with a tarragon vinaigrette

$5

Napa Cabbage, Raddichio, Spinach, and Apples

creamy roasted garlic dressing

$6

Sweet Apple, Fennel, and Wheat Berry Salad

$5

Sprout Salad

roasted brussel sprouts, bacon bites, dried cranberries, shredded parmesan with a dijon dressing

$6

Sprout Salad

SIDES

Per portion (minimum of 10 portions)

Roasted Dijon Potatoes

$5

Green Beans

sautéed shallots and crispy togarashi noodles

$5

Sweet Ginger Glazed Parsnips, Carrots, and Pearl Onions

$6

Chickpea and Barley Tomato Risotto

$5

Pearce's Roasted Veggies

yellow and red sliced peppers, brussel sprouts, and sambal green beans

$6

Green Beans

MAINS

Classic Chicken Adobo

Filipino-style chicken marinated in soy sauce, apple cider vinegar, garlic, and spices

4oz $14
6oz $18

Fennel Scented Flank Steak

beef seasoned with North African coriander and a licorice demi glaze

4oz $16
6oz $20

Vegetable and Rice Stuffed Salmon

baked salmon stuffed with Spanish rice, peppers, onions, celery, tomatoes, cumin, and tomato sauce

4oz $16
6oz $20

Vegetable and Rice Stuffed Cabbage Parcel

cabbage stuffed with Spanish rice, peppers, onions, celery, tomatoes, cumin and served with a spicy roasted tomato sauce

$14

Fennel Scented Flank Steak

Pumpkin Spice Tarts

DESSERTS

Per dozen (minimum of 2 dozen)

Macarons

chocolate chestnut

red velvet

caramel apple

$28

Pâte de Fruit

black currant

lemon

$24

Truffles

red bean

yuzu

whiskey coffee

$36

Profiteroles

grasshopper

oreo

$36

Donuts

Donuts

lemon lavendar

maple bacon

strawberry balsamic

bourbon Boston cream

$3.75 each

minimum of 1 dozen per type

Pie on a Stick

apple

strawberry

blueberry

$4.5 each

minimum of 1 dozen per type

Mini Tarts

cranberry butter

pumpkin spice

$24

Spiced Chai Cupcakes

$30

Spiced Chai Cupcakes

DESSERTS

Per dozen (minimum of 2 dozen)

Mini Salted Caramel Churros
$36

S'more Gâteau Bite
$28

Peppermint Whoopie Pie
$32

Squares
brownie of the century
luscious lemon bar
cappucino Nanaimo bar
raspberry frangipane bar
$4 each

Whiskey Salted Caramel Cake
serves 10
$75

Mini Salted Caramel Churros

Whiskey Salted Caramel Cake

HOLIDAY 2016

Starters

Napa Cabbage, Raddichio, Spinach and Apple Salad
creamy roasted garlic dressing

House Made Baguettes
with toasted nutmeg butter

Main

Herb Roasted Turkey

Sides

Lazy Gourmet Mashed Potatoes

Lazy Gourmet Signature Gravy

Orange Cointreau Cranberry Sauce

Sweet Potato and Kale Stuffing

Pearce's Holiday Vegetables
yams, red onions, bell peppers, brussel sprouts and green beans with a Sambal sauce

Desserts

A Selection of Lazy Gourmet Holiday Baking

Hot Lunch $28
Dinner $36
Per guest (minimum of 6 guests)