the Lazy Gourmet
FALL/WINTER 2016

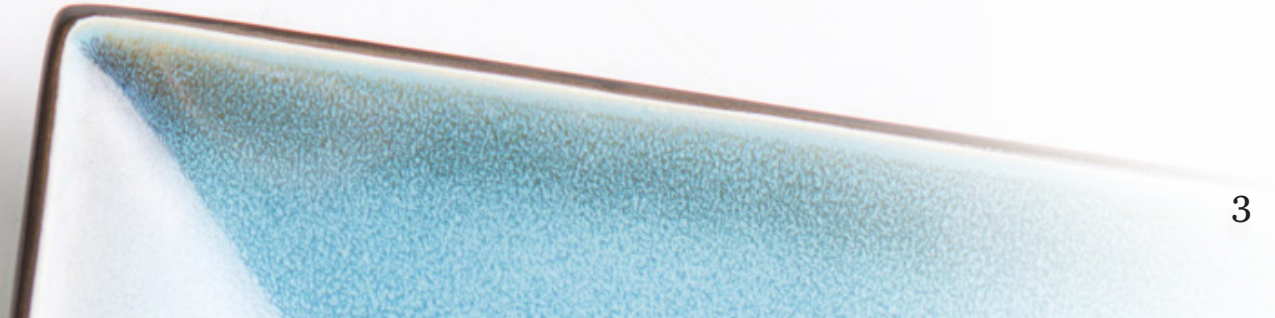
OUR FALL 2016 COLLECTION

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

Japanese Nori and Kobocha Fritters

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

Philly Cheesesteak Sliders

smokey and succulent beef brisket, caramelized vegetables and classic provolone

Korean Spicy Chicken on Kimchi Pancake

Gochujang marinated chicken on a bed of savoury Korean kimchi pancake

One-Bite Short Rib Gougères

braised beef short rib in French cheese puff

Quinoa and Chickpea Veggie Sliders

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

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

Sweet Seared Scallop Bites

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

Japanese Spicy Tuna Spoons

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

Mini Beet Caprese

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

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

Peruvian Causa Spoons

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

Korean-Style Braised Beef Sesame Leaf Wraps

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

Spicy Eggplant Spoons

roasted Japanese eggplant over jewelled rice, tart lemon yogurt

Korean-Style Braised Beef Sesame Leaf Wraps

PLATTERS

Turkey, Duck and Chicken Platter

"Turducken Platter"

Lazy Mediterranean Platter

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

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

Napa Cabbage, Raddichio, Spinach, and Apples

creamy roasted garlic dressing

Sweet Apple, Fennel, and Wheat Berry Salad

Sprout Salad

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

Sprout Salad

SIDES

Per portion (minimum of 10 portions)

Roasted Dijon Potatoes

Green Beans

sautéed shallots and crispy togarashi noodles

Sweet Ginger Glazed Parsnips, Carrots, and Pearl Onions

Chickpea and Barley Tomato Risotto

Pearce's Roasted Veggies

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

Green Beans

MAINS

Classic Chicken Adobo

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

Fennel Scented Flank Steak

beef seasoned with North African coriander and a licorice demi glaze

Vegetable and Rice Stuffed Salmon

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

Vegetable and Rice Stuffed Cabbage Parcel

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

Fennel Scented Flank Steak

Pumpkin Spice Tarts

DESSERTS

Per dozen (minimum of 2 dozen)

Macarons

chocolate chestnut

red velvet

caramel apple

Pâte de Fruit

black currant

lemon

Truffles

red bean

yuzu

whiskey coffee

Profiteroles

grasshopper

oreo

Donuts

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lemon lavendar
maple bacon
strawberry balsamic
bourbon Boston cream

Pie on a Stick

apple
strawberry
blueberry

Mini Tarts

cranberry butter
pumpkin spice

Spiced Chai Cupcakes

Spiced Chai Cupcakes

DESSERTS

Per dozen (minimum of 2 dozen)

Specialty Desserts

mini salted caramel churro
s'more gâteau bite
peppermint whoopie pie

Squares

brownie of the century
luscious lemon bar
cappucino Nanaimo bar
raspberry frangipane bar

Whiskey Salted Caramel Cake

serves 10

Mini Salted Caramel Churro

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)