the Lazy Gourmet
SPRING/SUMMER
2016

OUR SPRING/ SUMMER 2016 COLLECTION

At The Lazy Gourmet, we understand the passion of West Coast living. That starts with our legendary food. We have over 35 years of experience preparing West Coast based cuisine with an emphasis on local, organic, seasonal ingredients.

Our spring menu epitomizes fresh flavors and a true BBQ feel. Taking inspiration from BC and the far east, our menu caters to every palate. From a casual BBQ to a corporate cocktail party, this menu will delight the senses.

Kevin Mazzone

General Manager

HOT APPETIZERS

Per dozen, minimum 3 dozen

Grilled Chicken Slider NF
with roasted pineapple and ginger bourbon BBQ sauce
$36

Citrus Salmon GF
risotto pea and mascarpone on Asian spoon with a dill vinaigrette
$36

Shrimp and Corn Hush Puppies
Creole mayo
$28

Po Boy Shrimp Sliders
$28

Beef Wellies & Truffle Mushrooms
inquire for pricing

V vegetarian VG vegan GF gluten free DF dairy free NF nut free

COLD APPETIZERS

Per dozen, minimum 3 dozen

Lemon Coriander Tuna

with edamame hummus on a wonton crisp and finished with wasabi peas

Fried Avocado Tostadas (V)

with pickled onions and refried beans

$30

Lamb Shawarma

eggplant purée on pita crisp topped with a harissa dip

$36

Spicy Bloody Mary Gazpacho Sips (V)

pickled asparagus

$32

Paprika Octopus (GF)

slow roasted tomato compote and basil gremolata on garlic crostini

inquire for pricing

Tikka Chicken

cucumber tomato raita on a poppadum

$32

(V) vegetarian (VG) vegan (GF) gluten free (DF) dairy free (NF) nut free

BURGERS

Minimum 6 per type

Korean BBQ burger
kimchi slaw
$12

Fried Chicken Waffle Burger
Swiss cheese and Frank's RedHot sauce
$12

Classic Homemade Burger
remoulade, cheddar, lettuce and tomatoes
$12

SALADS

Per cup, minimum 6 cups

Honey Mustard Coleslaw GF V
$4

Chipotle Ranch Potato Salad GF V
$4

Mediterranean Chickpea Salad GF V
chickpeas, tomatoes, olives, cucumbers, red onion, mint
$4

Mixed Greens GF V
blueberries and sunflower seeds with a lemon basil vinaigrette
$4

Greens with Grapes and Crispy Tortilla Chips GF V
tomato vinaigrette
$4

V vegetarian VG vegan GF gluten free DF dairy free NF nut free

MAINS

Roasted Lavender Honey Chicken
whole
$60

Grilled Steak
Dijon caper sauce
inquire for pricing

Coconut Crusted Salmon
inquire for pricing

SIDES

Corn Casserole
9 x 13" pan
$68

Cauliflower Wings
miso mayo
$6 per cup

Potato Skin Bar
inquire for pricing

DESSERTS

Cake, 9"
peaches & cream
$55

Cupcakes
malted chocolate
yuzu mango
$24 per dozen

French Macarons
strawberry lemonade
caramel macchiato
coconut lime
$24 per dozen

Cake Pops
Creamsicle orange
KitKat wafer
tuxedo chocolate
$36 per dozen

Pate de Fruits
peach raspberry
strawberry kiwi
$18 per dozen

Pie, 9”
coconut cream
$48

DESSERTS

Stuffed Nutters
$28 per dozen

Graham Cracker Bark
¼ sheet
$50

Tarts
strawberry balsamic
passionfruit mango
coconut cream
$24 per dozen

Profiterole
strawberry lime
$28 per dozen

Chocolate Avocado Mousse
$36 per dozen

Truffles
strawberry basil
pear
Chambord raspberry
$28 per dozen

Glasses
Mojito Mousse
Piña Colada
$36 per dozen

Mini Wagon Wheels
$36 per dozen

Cheesecake Gelee Bites
$36 per dozen

Mini Dilly Bar
$48 per dozen