

PEAKE *of* CATERING

LUNCH MENUS

Whether sitting down to a complete lunch or simply grabbing a quick bite, you and your guests deserve wholesome and delectable fare. Our ample lunch selection offers hot and cold choices; prepared with attention to detail and the freshest available ingredients. Our updated Menus feature local and seasonal selections.

Classic Sandwiches - \$7

made on an assortment of freshly baked breads, buns and croissants. Sandwiches are halved and served with a side of sweet pickles.

Roast Beef

Sliced roast beef, cheddar cheese, tomatoes, cucumbers, field greens and Dijon mayonnaise

Turkey

Sliced turkey breast, Swiss cheese, tomatoes, cucumbers, field greens and Dijon mayonnaise

Ham

Sliced Black forest ham, cheddar cheese, tomatoes, cucumbers, field greens and Dijon mayonnaise

Egg Salad

Chopped hardboiled eggs, alfalfa sprouts, cucumbers, field greens and a chive blended fresh dill mayonnaise

Chicken Salad

Oven roasted chicken and red onions infused with French tarragon and lemon zest, tomatoes, field greens and Dijon mayonnaise

Salmon Salad

Grilled wild Pacific salmon, cucumbers, field greens, red onions and a sweet pickle relish blended with mayonnaise and lemon zest

Tuna Salad

Tuna, red onions, celery and sweet pickle relish blended with mayonnaise, topped with cucumber and field greens

Vegetarian

Avocado, Monterey jack cheese, roasted zucchini, tomatoes, cucumbers, alfalfa sprouts, field greens and Dijon mayonnaise

(Vegan option available without cheese)

Deluxe Sandwiches - \$8

made on an assortment of freshly baked breads, buns and croissants. Sandwiches are halved and served with a side of sweet pickles.

Magnificent Meatloaf

Meatloaf, Monterey Jack cheese, tomatoes, greens, caramelized onions and spicy ketchup served on a whole wheat Kaiser bun

The Haida

Wild Pacific smoked salmon, lettuce, alfalfa sprouts, red onion, capers and lemon-dill cream cheese served on a multigrain bagel

Pastrami and Rye

Pastrami, Swiss cheese, tomatoes, field greens, coleslaw and dill pickles served on marble rye bread

N'awlins

Barbecued pulled pork, jalapeño jack cheese, field greens, coleslaw and seared apple slices served on an onion Kaiser bun

Egg and Ham

Ham and Egg Frittata, tomatoes, field greens, alfalfa sprouts and honey mustard mayonnaise served on sourdough bread

Club at Peake

Turkey breast, Swiss cheese, crispy bacon, hard-boiled eggs, tomatoes, field greens and avocado-mayonnaise served on a hoagie bun

Beefeater

Roast Beef, blue cheese, caramelized onion, cucumbers, field greens and horseradish cream served on dark rye bread

Vegetable Patch

Roasted eggplant, peppers, zucchini, onions, tomato, cucumber, alfalfa sprouts, artichoke-spinach cream cheese served on focaccia bread

Something Vegan

Falafel patties, tomatoes, field greens, cucumber, dill yogurt and hummus spread served in a pita

May we suggest...

Homemade Cookie and Chilled Beverage-\$3 *Add to one our classic sandwiches to create a quick meal.*

Under Wraps - \$8

*Our wraps are made with an assortment of tortillas
Minimum of six per variety*

Ginger Beef

Roast Beef, cheddar cheese, baby spinach, cucumber, candied ginger and chipotle cream cheese

Mexicali Chicken

Chicken, shredded cheese, tomatoes, shredded lettuce, avocado, peppers, onions, cilantro, salsa, and cumin-refried bean cream cheese

B.C. Salmon Roll

Wild Pacific salmon salad, B.C. smoked salmon, shrimp and baby spinach leaves

Great American Bird

Turkey breast, roasted red onions, tomatoes, baby spinach leaves and cranberry cream cheese

California Avocado

Avocado, Monterey jack cheese, tomato, alfalfa sprouts, roasted peppers and olive tapenade cream cheese

Grilled Paninis -\$8

*Our paninis are made on fresh ciabatta buns, grilled and served at room temperature
Minimum of six per variety*

Tomato Bocconcini

Plum tomatoes, bocconcini, baby spinach, basil and olive tapenade

Italian

Salami, capicola, Provolone cheese, spinach, roasted peppers and onions and sun dried tomato spread

Roast Beef Please

Roast Beef, aged white cheddar, tomatoes, spinach, roasted onions and horseradish cream cheese

Wild Salmon Melt

Salmon, asparagus, baby spinach, Swiss cheese and hollandaise cream cheese

Satay Chicken

Roasted Chicken, peanut dressing, spinach, cucumber and pineapple

Cranberry Turkey

Turkey breast, Swiss cheese, baby spinach and cranberry mayonnaise

Grab and Go Lunches - \$9.5

On the run? **Let us prepare a delicious meal packed into a lunch bag**

Simply choose one of our classic sandwiches and we'll add a piece of seasonal fruit and sweet treat to round off your meal on the go!
(Add \$1 to Change to a deluxe sandwich)

All meals are labeled and contain
Classic Sandwich, fresh fruit, sweet treat and a paper napkin

It's all in the Box - \$12

*A selection of our classic sandwiches, side salad and a dessert bar or square. Includes paper napkin, salt, pepper
(Add \$1 to Change to a deluxe sandwich) Minimum six per variety.*

New York Deli

Pastrami with Little Italian orzo salad and a sweet

Le Poulet

Chicken tarragon salad with pickled beet salad and a sweet

Das Emperor

Black forest ham and cheddar cheese with potato salad and a sweet

Veggie Paradise

Our Classic vegetarian with spinach salad and a sweet

Setting an Eggs-ample

Egg Salad on a foccacia bun with little Italian salad and a sweet

Fishin' for a Good Thing

Tuna Salad on sourdough bread with green salad and a sweet

Here's the Beef

Roast beef and cheddar cheese with potato salad and a sweet

West Coaster

Grilled Wild Pacific Salmon Salad with Thai noodle salad and a sweet

Entrée Salad Bowls - \$15

All salad bowls are presented in a black container with clear lid to showcase the meal, and include a paper napkin, salt, pepper and cutlery pack

Minimum of 6 per variety

The Cobb

A grilled chicken breast atop chopped romaine hearts with crispy bacon, avocado, hard-boiled egg, crumbled blue cheese and diced tomatoes; served with a blue cheese coulis

Thai'd up Tofu

Egg noodles with shredded vegetables tossed in an Asian BBQ sauce, finished with grilled pineapple and tofu

Enchanted Salmon

Grilled Wild Pacific Salmon served with green beans, grape tomatoes, steamed potatoes, sliced red onion and mixed greens; served with a Dijon mustard dressing

The Samurai

Tomato and green bean salad tossed in a creamy ponzu dressing and topped with a thin sliced marinated flank steak

The Peake

Baby shrimp atop baby spinach leaves with water chestnut, mandarin orange segment and candied pecans: served with a sesame mango dressing

Corporate Cold Lunch Packages

Priced per guest. Minimum of six per variety

Main Street - \$11

A variety of our classic sandwiches, assorted homemade cookies and fresh fruit salad

Sunny Day Solution - \$13

A variety of our classic sandwiches, chef's choice daily salad and homemade cookies

Rainy Day Solution - \$14

A selection of our Panini sandwiches, soup of the day and assorted dessert bars and squares

68th Street Deli Mix - \$15

A variety of our classic sandwiches and wraps, your choice of daily soup or salad and seasonal tarts

Southwestern - \$16.5

A variety of assorted wraps, your choice of daily soup or salad, fresh fruit kebabs and assorted dessert bars and squares

Northeastern - \$17.25

A variety of our deluxe sandwiches, house green salad, traditional potato salad and your choice of seasonal tarts or dessert bars and squares

Corporate Hot Lunch Packages

Priced per guest. Staff and Rentals not included (if required)

Minimum of 10 per variety

Sardinian - \$15

Traditional Caesar salad
Meat lasagna
Garlic bread
Mini individual tiramisu cups

Wild Ginger - \$17

Spinach salad
Chow Mein noodles
Ginger Beef stir fry with Asian vegetables
Chef's choice crème brûlée

Kashmir - \$17

Veggie Mulligatawny Soup
Your choice of tandoori chicken or butter chicken (choose one only please)
Basmati rice and naan bread
Kheer rice pudding with almonds

Southern Europe - \$17

Sicilian Salad
Toasted Pita Bread
Your choice of chicken or beef souvlaki (choose one only please) with tzatziki
Lemon roasted potatoes
Homemade baklava

Southwestern - \$17

Black bean and corn salad
Beef enchiladas
Cumin scented rice
Mexican flan

Pan Asian - \$17

Thai noodle salad
Coconut crusted tilapia with a red Thai curry
Pineapple fried rice
White chocolate and macadamia nut cookies

Venice - \$18

Spinach salad
Chicken Cacciatore
Fettuccini noodles
Chocolate and raspberry biscotti

Last Samurai - \$20

Tomato and green bean salad in a creamy ponzu dressing
Teriyaki salmon
Stir fried vegetables
Steamed rice
Chocolate silk cake

Mediterranean - \$20

Nelson salad
Roasted chicken breast with a wild mushroom cream sauce
Steamed market vegetables
Roasted potatoes
Chocolate silk cake

Comfort - \$20

Seafood chowder with assorted rolls
Mama's Meatloaf with mushroom gravy
Buttermilk mashed potatoes
Peas and carrots
Apple crumble with whipped cream

Salads on the Side - \$4

Priced per guest. Minimum six per variety.

House Greens

Wild organic greens, shredded carrot, cucumber and grape tomatoes with our house made black mission fig vinaigrette

Sicilian

Crispy cucumber, diced tomatoes, artichoke hearts, red onion, asparagus spears, black and green olives, red and green peppers tossed in basil vinaigrette and finished with crumbled feta

Caesar

Romaine lettuce tossed in our signature roasted garlic dressing with shaved reggiano parmigiano cheese, house baked croutons and a splash of grilled fresh lemon juice

Spinach Leaves

Organic baby spinach with candied pecans, tomatoes and mandarin oranges with a sesame mango dressing

Traditional Potato

Baby red potatoes, chopped celery, grated carrot, chopped hard boiled egg and scallions tossed in a seasoned mustard mayonnaise dressing

Thai Noodle

Chow mein noodles with a julienne of fresh vegetables, toasted sesame and tossed in an Asian barbecue sauce

Little Italian

Orzo pasta with sun-dried tomatoes, snow peas, artichoke hearts, diced tomatoes and a chiffonade of leek tossed in Italian vinaigrette

Pickled Beets

Freshly steamed, sliced beets with peppers and tomatoes tossed in a shallot vinaigrette

Nelson

Organic mixed greens, candied pecans, red peppers and goat cheese with a honey mustard vinaigrette

Tomato and Green Bean

Tomato and crisp green beans tossed in a creamy ponzu dressing

Sensational Soups - \$5

Priced per guest. Minimum six per variety.

Our Soups are made daily from the freshest of ingredients

Roasted Butternut Squash

Chef's famous soup, the recipe is in the vault!

Cream of Mushroom

A creamy medley of mushrooms and herbs

Seafood Chowder

A true West coast classic with white fish, salmon and shrimp, in a delicious mirepoix cream base

Potato Leek

A warming bowl of earthy comfort for any soup lover

French Onion

The classic in a rich beef broth with tender caramelized onions

Lemongrass Chicken Noodle

Chicken Stock simmered with lemongrass, chow mein noodles and fresh vegetables

Tomato Basil Bisque

A French inspired classic featuring the ripest of tomatoes, basil and a splash of sweet cream

Minestrone

A vegetable broth rich with pasta, fresh vegetables and infused with fresh Italian herbs

Something Sweet

Assorted Homemade Cookies – \$1.75

May include chocolate chip, oatmeal raisin, peanut butter, white chocolate and macadamia nut, ginger molasses or double chocolate chip

Assorted Dessert Bars and Squares - \$2.25

May include triple berry crumble bar, Nanaimo bar, country carrot cake, maple fudge bar or lemon macaroon square

Assorted Cheesecake Wedges - \$2.25

May include chocolate, strawberry or blueberry

Fresh Fruit Kebabs - \$3.5

Tarts - \$3.5

May include seasonal fresh berry, lemon curd with fresh berry, lemon meringue, chocolate mousse or banana cream

Beverages

Coffee, Tea or Hot chocolate

With decaffeinated coffee (upon request), milk, cream, white sugar, raw sugar and sweetener

12-14 cup Stainless pump pot \$17.5

40-50 cup Cambro \$70

80-90 cup Cambro \$132

Gourmet Teas -\$2.5

Assorted Chilled Beverages

Bottled Juices, Soft Drinks, Regular or Sparkling Waters, Milk, Iced Tea or Lemonade-\$2