

Drop Catering Contact

Please direct any catering requests to:

Liv Burch

Catering and Events Manager

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BREAKFAST OF CHAMPIONS & ALL-DAY TREATS

ASSORTED NUTRITIOUS BREAKFAST BREADS \$3.50

ASSORTED HOMESTYLE MUFFINS \$3.25
(GLUTEN FREE AVAILABLE)

ASSORTED FRESH BAKED COOKIES \$1.95

ASSORTED ARTISAN PASTRIES \$3.75
(SAVORY OPTIONS AVAILABLE)

ASSORTED MINI ARTISAN PASTRIES \$2.95
(SAVORY OPTIONS AVAILABLE)

ASSORTED CUPCAKES \$3.75 – MINIMUM ORDER 1 DOZEN

ASSORTED MINI CUPCAKES \$2.95 – MINIMUM ORDER 1 DOZEN

SUPER FOOD PARFAIT – \$5.95

Agave Greek Yogurt, Shredded Coconut, Dried Cranberries & Apricots, Jackfruit, Chia Seeds, Dark Chocolate Flakes

HOT BUFFET BREAKFAST – \$14.99
(Minimum 20ppl)

- Koerner's Sweet Potato Hash
- Scrambled Eggs with Fresh Garden Herbs
- Maple Smoked Bacon or Maple Thyme Breakfast Sausage (Hormone and nitrite free)
- Chef's Selection of Breakfast Pastries and Breakfast Breads

*“Why, sometimes I've believed as many as six impossible things before breakfast.”
– Lewis Carroll, Alice in Wonderland*

SANDWICHES

(MINIMUM ORDER OF SIX PER ITEM)

CLASSIC SANDWICHES – \$6.95

Smoked Black Forest Ham & Swiss Cheese

– honey dijon aioli, mesculin greens and tomato on a marble rye

Tuna Salad

– lemon and chive spread, mesculin greens and tomato on portuguese buns

Roasted Turkey

– cranberry mayo, havarti cheese, greens and tomato on a portuguese buns

Roast Beef

– horseradish and garlic aioli, cheddar cheese, greens and red onions on a portuguese buns

Vegetarian Sandwich

– jalapeño monterey jack, cucumber, pickled red onion, alfalfa sprouts, and garlic mayo on marble rye

GOURMET SANDWICHES – \$8.95

Free-Range Herb Roasted Chicken and Brie

– smoky, herb chicken with pickled onion, jalapeño, chipotle aioli and romaine on focaccia

Hoisin Beef

– onion confit, gochu chang aioli, pickled jalapeños and bean sprouts on a butter brioche bun

Midnight in Havana

– slow roasted pork, garlic tartar aioli, roasted onions, cilantro on focaccia

New Orleans Muffaletta

– prosciutto, genoa salami, calabrese, swiss cheese, honey dijonnaise aioli on fresh portuguese buns

Apple and Brie (Vegetarian)

– caramelized onion, arugula, radish, balsamic reduction on a seed bread

Roasted Squash (Vegan)

– roasted squash with dried cranberries and sage sandwich on fresh focaccia

Gluten Free Bread Available upon request + \$2.00

"I am a philosopher of sandwiches, he decided. Things good on the inside."

– Anne Carson, Autobiography of Red

SALADS

FULL SALAD \$7.95 / SIDE SALAD \$4.95

Farm Salad (VEGAN available)

– mesclun, arugula, radicchio, red onion, dried cranberries, chia seeds, feta, & orange cilantro dressing

Peppery Caesar Salad

– crisp romaine with parmesan, house-made croutons and our peppery caesar dressing

Orchard Salad (VEGAN)

– kale, apple and dried cranberry salad with shallot and basil vinaigrette

Coconut Quinoa (GF)

– red quinoa, broccoli florets, purple cabbage, red peppers, corn, grated carrots with coconut, cilantro, and lime dressing.

Cauliflower and Orzo

– roasted cauliflower, orzo pasta, chickpeas, radicchio with sundried tomato and herb vinaigrette

ADD ON:

Free-Range Spiced Chicken Breast +\$5/person

Feta Cheese +\$2/person

Crispy Tofu +\$4/person

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HOT BUFFET LUNCH

\$16.95 PER PERSON

(MINIMUM 20 PEOPLE)

GREEK

Free-Range Roasted Chicken with Pita, Tzatziki, Greek Potatoes, and Greek Salad

Vegetarian option: Roasted Mediterranean Vegetable Kebabs

greek potatoes can be substituted for vegetable rice pilaf (extra charge: \$2.00)

SOUTHERN (VEGETARIAN & VEGAN available)

Southwest Chili with Jalapeño and Cheddar Corn Bread, and a Corn and Black Bean Salad

INDIAN

Chicken Tikka Masala, Indian Flatbread, and Rice Pilaf

Vegetarian option: Aloo Gobi (potato and cauliflower in garam masala sauce)

VEGETARIAN LASAGNA (GF *no pasta noodles*)

Pomodoro Sauce, Eggplant, Zucchini, Onions, Red Peppers, Mozzarella , Parmesan, Basil with Caesar Salad

Add Free Range Beef \$3.75/person

TRUFFLE MAC & CHEESE (GF option available),

Succhetti Noodles in a Rich and Creamy Black Truffle Oil infused Cheese Sauce with Caesar Salad

Add Braised Pork \$3.00/person

"You don't win friends with salad."

—Homer Simpson

CANAPÉS

(MINIMUM 1 DOZEN)

COLD CANAPÉS – \$35/DOZEN

Caramelized Apple and Brie Crostini

Caprese Skewers with Balsamic Glaze

Pissaladière – anchovies, caramelized onions, fresh thyme, feta cheese on flat bread

Tomato Bruschetta on Crostini

Local Wild Mushroom on Toast with Crumbled Feta

Ahi Tuna Poke on Fried potato plank

Smoked Salmon Tartlette

HOT CANAPÉS – \$39/DOZEN

Parmesan Quiche filled with Onion and Thyme Confit

Chicken Karaage with Ponzu Mayo.

Free-Range Thai Chicken Skewers with Sambal Peanut Sauce

Bay Scallop, Salsa Verde, Romaine on Mini Croissant

PLATTERS

Small (25 bites) / Medium (50 bites) / Large (75 bites)

Artisan Charcuterie Platter Served with Crostini – \$65/\$110/\$155

Cheese Platter Served with Fruits, Honey and Crostini – \$40/\$80/\$120

Premium Cheese Platter Served with Fruits, Honey and Crostini – \$60/\$100/\$140

Smoked Salmon Platter with Chive Cream Cheese and Pumpernickel – \$60/\$100/\$140

Fresh Vegetable Platter with Garlic and Chive Ranch – \$35/\$60/\$80

Seasonal Fresh Fruit Platter – \$35/\$60/\$80

ARTISAN DIPS (served with crostini) – \$49.95

(Each bowl serves approximately 25 people)

Roasted Red Pepper Hummus

Black Olive Tapenade

Garlic & Green Onion Yogurt Dip

“You can't just eat good food. You've got to talk about it too. And you've got to talk about it to somebody who understands that kind of food.”

— Kurt Vonnegut, Jailbird

BEVERAGES

COFFEE AND TEA

Locally Roasted, Pallet Coffee – \$55 / Gallon
(One Gallon Serves 25 People)

Assorted Organic Tea – \$2.50 / Cup
(Min 10 Cups)

NON-ALCOHOLIC BEVERAGES

Soda Pops – \$2.50

Orange, Grapefruit or Apple Juice – \$3.50

San Pellegrino Limonata or Aranciata – \$3.50

San Pellegrino Sparkling Water 1L – \$5.00

Individual San Pellegrino or Fiji Water 300ml – \$3.50

Fresh Pressed Juices – \$5.95

PUNCH & LEMONADE

(One Gallon Serves Approximately 20 People)

Fruit Punch – \$40/Gallon

Home-style Lemonade – \$40/Gallon

Southern Sweet Iced Tea – \$40/Gallon

BEER

Mill St Organic Lager – \$7.50

Mill St 100th Meridian Organic Amber – \$7.50

WINE

SPARKLING

Villa Teresa Prosecco – \$7.50 Glass / \$35 Bottle

WHITE

Sandhill Sauvignon Blanc – \$7.50 Glass / \$35 Bottle

RED

Sandhill Syrah – \$7.50 Glass / \$35 Bottle

HIGHBALLS (AVAILABLE UPON REQUEST)

Well Liquor – \$6.50

Premium Spirits – \$7.50

Specialty liquors & liqueurs available upon request

*“Drinking wine was not a snobbism nor a sign of sophistication nor a cult;
it was as natural as eating and to me as necessary...”*
— Ernest Hemingway, *A Movable Feast*