



a **MOVEABLE**
Feast
Cafe & Catering Co.

Small Group Summer Gatherings
Family Style Buffets

Please inquire about our plexi-glass screens for your event.

We recommend service staff for these buffets, to ensure safety and hygiene during your event.

CONTACT INFO




ADDRESS

102 Garden Avenue
North Vancouver, BC, V7P 3H2

PHONE – 604 990 6996

EMAIL – admin@amoveablefeastcafe.com

SOCIAL MEDIA

 facebook.com/amoveablefeastcatering
 twitter.com/amfcatering
 instagram.com/chef_mina

HOURS OF OPERATION

Our hours of operation are based around your catering needs. Administrative hours are outlined below.

ADMINISTRATIVE HOURS

Monday - Friday 8 am - 4 pm

Saturday - By appointment only

Sunday - Closed

Proud Member of



West Coast Cravings

Based on Groups of 20 to 50 Guests

\$ 42 per person

Mixed Greens and Baby Spinach

Fresh Blueberries, Sunflower Seeds, Garden Veggies Poppy seed Vinaigrette

Wild Rice Salad

Edamame, Bean Sprouts and Fresh Cilantro

Roasted New Potatoes with Thyme and Red Onions

Baked Seafood Pasta

Creamy Tarragon Sauce

Roasted Chicken with Wild Mushroom Sauce

Grilled Salmon

Sesame Maple Glaze

Apple and Berry Crumble

Fruit Salad

Rustic Breads

Whipped Parsley Butter

Southern Belle

*Based on Groups of 20 to 50 Guests
\$ 41 per person*

Crunchy Romaine Salad

Sliced Red Cabbage, Garden Veggies and Candies Pecans Lemon Vinaigrette

Black Bean and Pico de Gallo Salad

Creamy Potato and Dill Salad

Steamed Corn on the Cob

Fried Chicken

Brined and Hand Tossed

Blackened Basa on Yellow Grits

Buttermilk Biscuits and Corn Bread

Chili Lime Butter

Fruit Skewers

Freshly Baked Pie and Whipped Cream

Please inquire for flavours

Tuscan Grill

Based on Groups of 20 to 50 Guests

\$ 43 per person

Romaine and Radicchio Salad

Radishes, Cherry Tomatoes, Thinly Sliced Fennel, Sweet Peppers, Roasted Garlic Vinaigrette

Primavera Pasta Salad

Creamy Sun-Dried Tomato Dressing, Fresh Basil and Parsley

Caprese Salad

Balsamic Reduction

Roasted Smashed Parmesan Potatoes

Grilled Rosemary and Garlic Chicken Breasts

Grilled Black Pepper and Oregano Sirloin Steak

Served Medium Rare and Thinly Sliced

Black Olive Tapenade and Chimichurri Drizzle for Meats

Basket of Focaccia

Lemon and Herb Butter

Tiramisu

Melon Wedges and Strawberries
