



fresh
by
savorychef

salads

8.25 / Side 3.95

seasonal, light, balanced. in house crafted dressings, local ingredients, biodegradably contained.

grilled pear salad

grilled bartlett pears, baby arugula, blue cheese, candied walnuts, with a fresh citrus vinaigrette and bread crisp.

roasted yellow & red beet salad

roasted golden and red beets, goat cheese, oranges, candied walnuts, baby arugula, fennel, with a citrus herb vinaigrette and bread crisp.

pasta salad

gemelli noodles, roasted red pepper, zucchini, sun-dried tomatoes, basil, with a balsamic vinaigrette.

soba noodle salad

cold soba noodles, carrots, snap peas, black sesame seeds, green onions, bean sprouts, watercress, with an asian sesame dressing.

fingerling potato salad

fingerling potatoes, shallots, chives, green beans,, yellow beans (seasonal), with a grainy mustard vinaigrette.

fresh salad

baby arugula, cucumber, red peppers, cherry tomatoes, baby radish, pumpkin seeds, dried cranberries, with a herb vinaigrette and bread crisp.

sandwiches

8.25

savoury/sweet, satisfying. free range non medicated roasted meats, artisan breads, all ingredients are hand prepared in house (condiments included).

served with a side of our "fresh" salad add +1.00.

duck & jicama

pan roasted 'Yarrow Meadow Farms Muscovy Duck' breast, crisp jicama, cucumber slaw, watercress, chili hoisin sauce on a crusty baguette.

slow roasted beef sandwich

herb roasted Pemberton Meadows beef, sweet caramelized onion, baby arugula, white cheddar, tomato relish and horseradish mayonnaise on a multigrain baguette.

pear & brie sandwich

grilled bartlett pears, soft double cream brie, pesto mayonnaise and baby arugula on pumpkin seed bread. add prosciutto at no cost.

chicken tapenade

grilled Maple Hill Farms chicken breast, olive tapenade, roasted red pepper, baby arugula, and cucumber on pumpkin seed bread.

pork & apples

herb crusted 'Sloping Hills' pork, chili apple chutney, dijon mustard, fennel, cucumber and baby arugula on ciabatta bread.

roasted veggie

balsamic marinated roasted red peppers, grilled zucchini and eggplant, lemon goat cheese, baby arugula, and pickled vegetables on fresh ciabatta bread. add prosciutto at no cost.

bbq pork

BBQ 'Sloping Hills' pork, daikon and carrot salad, cilantro, cucumber, watercress with hoisin honey on multigrain baguette.

roasted turkey

roasted free range turkey, maple bacon, avocado and sun-dried tomato mayonnaise on pumpkin seed bread.

platters

seasonal, diverse, encourages sharing.

seasonal fruit platter

large 69.98 / med 44.98

changes with the seasons.

mixed cookie platter

large 43.95 / med 22.95

milk chocolate with five spice and orange modern chinese almond cookie, black sesame and coconut butter sable, japanese green tea and lemon.

cheese platter

large 224.95 / med 124.95

assorted fine local and international cheeses with nuts, fruit (both fresh seasonal and dried), seasonal confitures, and seasonal crackers and breads.

antipasto platter

large 109.95 / med 84.95

prosciutto, genoa salami, grilled asparagus, marinated mushrooms, marinated artichoke hearts, olives, marinated manchego or chevre and roasted peppers and artisan bread.

sandwich platter

98.95

assortment of our "Fresh" sandwiches. serves 12.

group salads

29.95

choose any one of our featured salads. serves 4.

sweets

delicate, decadent, gratifying. freshly baked and prepared in house. ordered by the 1/2 dozen.

brown butter financiers

1.95

rich almond and brown butter cookies.

chinese almond cookies

2.49

our contemporary version of the original.

chocolate dipped madelaines

2.49

belgian chocolate dipped vanilla madeleines.

mixed macarons

2.95

chocolate macaron with chocolate ganache, pistachio macaron with coconut butter cream and vanilla macaron with pistachio butter cream.

drinks

san pellegrino

1.25 (1 bottle)

personal size (250ml), refreshing, bubbly, recyclable.

r.w. knudson

1.35 (1 can)

organic 100% juice spritzers - raspberry / peach - (330ml)

humaniterra coffee

17.95 (10 cups)

creamy and delicate; a rich combination of flavours.



phone: 604-357-7172 fax: 604-357-7166

email: fresh@savourychef.com

online ordering: <http://fresh.savourychef.com>

philosophy

The Fresh philosophy is simple - ensuring that we serve the highest quality food that we would be proud to serve our friends and family. Though inspired by global flavours, our selected ingredients are seasonal and local whenever possible, and used to create delicious, gourmet eco-conscious meals. We favour the globally and ethically conscious, choosing produce and organic breads, locally grown non-medicated meats and serve our food only with biodegradability packaging and cutlery.

But it is not all about us. By ordering a Fresh by Savoury Chef meal, you can be confident that the food you are eating has been created with the utmost care and attention to every aspect, from the sourcing of the best ingredients available, to the final product.

Above all, every item on our menu is convenient, delicious and Impeccably Fresh.

fresh suppliers

The ingredients we select to create our Fresh products are fundamental to the quality of the food we serve, and we are lucky to have access to excellent local suppliers. We hope the farms and bakeries we have chosen to work with reflect our desire to support fine local businesses and provide quality products that we can serve with pride.

- Yarrow Meadow Farms Muscovy Duck
- Maple Hill Farms Chicken
- Pemberton Meadows Natural Beef
- Sloping Hills Farm Pork
- Artisan Bake Shoppe
- Terra Coffee and Tea Ltd. - Humaniterra

packaging

All of our food is served in fully biodegradable and compostable PLA plastic containers (made from corn, and therefore from a non-toxic and renewable resource), which is just as strong as normal plastic. The stickers you will find on our products are constructed from partial post consumer recycled material, nontoxic, and printed with soya based inks. special delivery prices.

how to order

To order your Fresh by Savoury Chef meal please visit our website: <http://fresh.savourychef.com>, please select 'add to cart' from the page of the menu item(s) you'd like to purchase. Once you've selected all of your items, please proceed to 'Check-out', then select the 'Pay' option.

*You can also Fax (604) 357-7166, or Call in your orders (604) 357-7172
Orders must be made before 3:00pm for next day deliveries.
Fresh by Savoury Chef also offers Corporate Accounts. Contact us for more information.*

minimum order quantities

*All orders that fall under our minimum order quantity of 80.00 do not qualify for delivery .
Please call in your order (604) 357-7172, to organize a pickup from one of our locations.*

platter sizes

- medium size - (good for 15 to 25 guests)
- large size - (good for 35-50 guests)

payment methods

- Visa
- Mastercard
- Corporate accounts may choose to issue cheques to 'Savoury Chef Foods Ltd.'



We take precautions to protect your information. When you submit sensitive information via our website, your information is protected both online and offline with SSL Certified 128-Bit Protection.

delivery zones and prices

We currently delivery to the following areas.

- Downtown Vancouver - 10.00
- East Vancouver - 10.00
- Burnaby - 12.00
- West Vancouver - 15.00
- North Vancouver - 15.00

If your region is not listed, please contact us (fresh@savourychef.com) for special delivery prices.

Delivery Times

- Monday to Friday
- *9:30am to 4:30pm

**Please contact us for special delivery times.*

mailing address

Savoury Chef Foods Ltd.
826 Renfrew Street,
Vancouver, BC
V5K 4B6



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