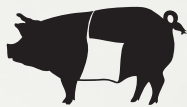




Having an early meeting?  
Let us curb your caffeine craving and impress  
your guests with freshly baked pastries.  
Looking to throw an office event or entertain at home?  
Add a touch of class with our gorgeous platters,  
delectable meals and sweet treats.



THE DIRTY APRON

*Cooking School, Catering  
& Delicatessen*

Now you can enjoy what you love from The Dirty Apron at home or  
at the office. Our gourmet sandwiches, fresh salads, artisanal  
platters are available for pickup or delivery, with compostable plates  
and cutlery.

Visit our website at [www.dirtyapron.com](http://www.dirtyapron.com)

Contact Us  
Email: [orders@dirtyapron.com](mailto:orders@dirtyapron.com)  
Phone: 604 879 8588 ext. 2

## BREAKFAST

### PASTRIES

- \$3.75 Daily Savoury or Sweet Scones\*
- \$3.50 Seasonal Muffin Tops\*
- \$3.75 Belgian Pearl Sugar Waffles with house made Seasonal Toppings\*
- \$3 All Butter Croissant\*
- \$4.50 Gluten-free Savoury and Sweet Scones\*
- \$15 Mini Pastries: Scones or Muffins (ordered per dozen)\*
- \$18 Gluten-free Mini Pastries: Scones or Muffins\*
- \$4.25 Whole Grain Spiced Pumpkin Granola Bar
- Dark Chocolate and Dried Cranberries (gluten free/ vegan/ non-fat)
- \$4.25 Triple Berry Crumble Bar (gluten free/ nut free/ vegan/ dairy free)
- \$4.25 The "Triple P" : Paleo Pumpkin Pecan Bar (vegan/paleo)
- \$4.25 Prosciutto and Taleggio Brioche (48 hours notice required)
- \$4.25 Cinnamon & Apple Brioche (48 hours notice required)

*\*These items are served with a selection of house made preserves and butter.*

*\*\*Please note that all pastries are made in house and we are not an allergen/ nut free kitchen and items may contain traces of nuts and/or gluten despite our best efforts to avoid cross contamination*

### INSPIRED COLD DISHES

- \$8 Ploughmans Platter  
prosciutto, wild smoked salmon, fresh avocado, seasonal cheese, hard boiled egg, lemon  
mascarpone spread with fresh mini bagels (price per person- minimum order of 6)
- \$6.95 Add on Bacon Jam (250ml) to the platter
- \$5 Yogurt Parfait  
Granola Nut Mix, Organic Yogurt and Seasonal Berry Compote
- \$5 Raspberry & Coconut Chia Pudding (Vegan)

## FARM FRESH FRUIT

\$4 Fruit Salad, Bite-sized seasonal fruit (per person)

*\*Can be served Individually or Family Style*

Intricately Sliced Seasonal Fruits & Berries Plates

\$40 Small Platter *(for 10 people)*

\$60 Medium Platter *(for 15 people)*

\$80 Large Platter *(for 20 people)*

## HOT BREAKFAST

\$8 Farmer' s Wrap

roasted red pepper, baby fingerling potatoes, chorizo, free range eggs and aged manchego cheese

\$7 Vegetarian Wrap

white balsamic roasted mushrooms, soft camembert cheese, sundried tomatoes, free range eggs, and basil

\$8 Egg Strata

choose from the decadent cr è me brûl é e french toast or the hearty gruyere & smoked ham croque monsieur  
*(minimum order of 10)*

\$2 Add on Pork & Maple Breakfast Sausage

\$7 Huevos Rancheros

with poached free range eggs, spicy chorizo, fresh salsa & avocado

*\*We require 48 hours notice for hot meal selections. However, if time is of the essence, please feel free to contact catering at (604) 879-8588 ext 2.*



## GOURMET BAGUETTE SANDWICHES

- \$10 Hummus & Avocado (Vegan)  
mint, carrot, and pomegranate molasses
- \$11 Fine Herb & Goat Cheese (Vegetarian)  
sundried tomato, fennel, and basil
- \$12 Smoked Paprika & Lemon Turkey  
guacamole, garlic aioli, corn & tomato succatash
- \$10 Smoked Ham  
piccalilli, mayonnaise, tomato, parsley, and gruy è re
- \$11 Thai Beef  
hanger steak, lemongrass aioli, green papaya,  
tamarind vinaigrette, thai basil, peanuts
- \$12 Prosciutto  
figs, watercress, brie cheese, balsamic onions
- \$10 Roast Beef  
chimichurri, charred tomato salsa, horseradish mayonnaise, watercress
- \$11 Roast Chicken  
chipotle mayonnaise, sundried tomatoes, parmesan, watercress
- \$11 Montreal Smoked Meat  
beef brisket, shaved fennel, comte cheese, pickles, basil, caramelized onion mustard
- \$12 Crab & Shrimp  
crab, shrimp, aji mayo, guacamole, cilantro, peppadews, sweet peruvian peppers
- \$12 Confit Albacore Tuna  
citrus mayonnaise, smoked paprika, fennel, basil, parmesan, sundried tomatoes

**Gluten-free Bread** available with 48 hours notice - additional \$2.25 per sandwich

*All of our sandwiches are made fresh, wrapped, labeled and cut in half.*

*Custom modifications to presentation or recipe substitutions may incur additional charges.*

## LUNCH PAIRING

- \$15 Baguette Sandwich & Salad  
Select any of our gourmet baguette sandwiches and seasonal salads
- \$14 Meatless Sandwich & Salad  
Select our vegetarian and vegan sandwich options and seasonal salad

## SEASONAL SALADS

Small Side Salad - \$4.50, Large Salad - \$10  
*\$5 Add Roasted Chicken/ Chili Lime BBQ Prawns/ Seared Albacore Tuna*

### Nicoise Salad

with nugget potatoes, green beans, Nicoise olives, tomatoes, parsley & lemon vinaigrette

### Soba Noodle Salad

with buckwheat noodle, edamame, carrots, snow peas, soya sesame vinaigrette

### Spicy Green Bean Salad

with green beans, pickled carrot, sesame seeds, Thai basil, Sriracha honey lime vinaigrette

### Organic Greens

with shaved fennel, slivered almonds, radish and sherry vinaigrette

### Kale Caesar

with hard-boiled egg, parmesan and house-made croutons (*dressing contains anchovies*)

### Orecchiette Pasta Salad

with basil pesto, cherry tomatoes, bocconcini cheese and walnuts

## SALAD BAR

\$10 per person, entrée sized salad (add proteins \$5 per person)

*\*MINIMUM ORDER OF 10*

GREENS (choose 2): Kale/ Artisanal Greens/ Spinach/ Arugula

VEGETABLES (choose 3): Avocado/ Grape Tomatoes/ Red Onion/ Shaved Fennel/ Radish/  
Cucumber

CHEESE (choose 1): Feta/ Goat/ Parmesan/ Bocconcini

TOPPINGS (choose 3): Croutons/ Pumpkin Seeds/ Nuts/ Sunflower seeds/ Corn Succotash

DRESSINGS (choose 2): Classic Caesar/ Sherry Vinaigrette/ Sriracha Lime/ Balsamic  
Vinaigrette/ Lemon Olive Oil

PROTEINS (add \$5 pp): Chicken Breast/ Prawns/ Hard-boiled Eggs/ Seared Albacore Tuna/  
Tempeh



SEASONAL SOUP with Fresh Baked Baguette

Small Side, Soup - \$5.00 Large Soup - \$7.00

Please contact us directly for information on our daily house made soup

CHIPS

\$2.25 Hardbite: Handcrafted All-Natural Kettle Cooked Chips

Jalapeno/ Wild Onion & Yogurt/ Ketchup/ All Natural

\*Gluten Free, Non- GMO

**INDIVIDUAL LUNCH BOXES**

\$20 Personalized and labelled Lunch Box with a choice of:

- Gourmet Baguette Sandwich
  - Side Seasonal Salad
- Cookie: Lemon Earl Grey, Coconut Oatmeal Raisin, Triple Chocolate Chip Cookie, or Orange Chai Tea
- Drink San Pellegrino Sparkling Juice - Aranciata, Limonata, Pompelmo, Aranciata Rossa (330ml can), or Mineral Water (250ml bottle)

**GLUTEN FREE INDIVIDUAL LUNCH BOXES**

\$23 Personalized and labelled Gluten Free Lunch Box with a choice of:

- Gourmet Baguette Sandwich on Gluten Free Bread
  - Side Seasonal Salad (gluten free)
  - Double Chocolate Pecan Cookie
- Drink San Pellegrino Sparkling Juice - Aranciata, Limonata, Pompelmo, Aranciata Rossa(330ml can), or Mineral Water (250ml bottle)

## ANTIPASTO BOX

\$20 Lunch Box Includes:

- Sopresatta & Prosciutto
- Applewood Smoked Cheddar or Brie
- Marinated Olives, Cornichons & Nuts
  - Grape Cluster
  - Fresh Baguette
- Pistachio Brownie or Lemon Bar
- Drink: San Pellegrino Sparkling Juices – Aranciata, Limonata, Pompelmo, Aranciata Rossa( 330ml can), Mineral Water (250ml bottle), *or* Happy Water (500ml)  
\$1.50 Add free range hard-boiled egg

## COOKIES

- \$2.25 Earl Grey Lemon
- \$2.25 Coconut Oatmeal Raisin
- \$2.25 Triple Chocolate Chip
- \$2.25 Orange Chai Tea
- \$3 Gluten-free Double Chocolate Pecan

## MINI COOKIES

- \$15.00 Assorted Mini Earl Grey Lemon, Coconut Oatmeal Raisin, Triple Chocolate Chip, Orange Chai Tea (per dozen)
- \$18.00 Mini Gluten-free Double Chocolate Pecan (per dozen)

## BARS & SPECIALTY DESSERTS

- \$4.25 Triple Berry Crumble Bar (gluten free/ nut free/ vegan/ dairy free)
- \$4.25 The “Triple P” – Paleo Pumpkin Pecan Bar (vegan/paleo)
- \$3.75 Pistachio Cream Cheese Brownie (Gluten-free)
- \$3.75 Triple Chocolate Coconut Bar
- \$4.25 Orange & Almond Cake (Gluten-free)
- \$4.50 Lemon Bar Garnished with Seasonal Fruit (Gluten-free)
- \$4.50 Dirty Twixter Bar with Salted Chocolate Ganache and Dulce De Leche
- \$28 Assorted selection of our dessert bars and specialty desserts in miniature size (ordered per dozen)

## BEVERAGES – HOT

- \$18 JJ Bean Raittown Blend Organic Coffee
- \$18 Mighty Leaf Organic Tea
- Assorted black, herbal and green teas

*Tea and Coffee are ordered per 10-cup thermos.  
Sugar, milk & cream all included as well as compostable cups and stir sticks.*

## BEVERAGES – COLD

- \$6.95 Juices: Fresh Squeezed Orange, Supremely Kale, Cashew milk (16 oz. each) *48 hours notice required*
- \$1.75 San Pellegrino Sparkling Juices: Aranciata, Limonata, Pompelmo, Aranciata Rossa
- \$2 San Pellegrino Sparkling Mineral Water
- \$2.50 Boylan Naturally Sweetened Sodas: Diet Cane Cola
- \$2.50 Phillips Soda Works: Natural Root Beer, Ginger Ale
- \$2.50 Mr Q. Cumber: Sparkling Cucumber Beverage
- \$1.75 Happy Water 500 ml Bottle
- \$2.75 Good Drink Natural Iced Teas: Black Tea & Lemon, Blueberry White Tea, Lemon & Honey Green Tea, Mango, Hibiscus & Vanilla
- \$3.50 Cabana Original Natural Lemonade



## GOURMET PLATTERS

Provides an appetizer portion for:  
Small - 10 people, Medium - 15 people, Large - 20 people

*\$6.95 ADD Dirty Apron Bacon Jam to a platter*

### ARTISAN CHEESE

\$75 Small/ \$100 Medium /\$150 Large

A selection of artisan cheeses, fruit, house made fig & orange marmalade  
with freshly baked baguette and gourmet crackers

### CHARCUTERIE

\$65 Small /\$95 Medium /\$120 Large

A selection of Cured Meats served with house-made Grainy Dijon Mustard, Mixed Olives, Cornichons, Peppadews  
and Balsamic Onions

With freshly baked baguette and gourmet crackers

### MEDITERANEAN

\$65 Small/ \$85 Medium /\$100 Large

A selection of dirty apron dips such as hummus, walnut tomato salsa, smoky tomato salsa, tzatziki and baba ganoush  
with mixed olives, peppadews, cornichons, and balsamic onions with pita bread

### ANTIPASTO

\$65 Small/ \$85 Medium/ \$100 Large

Grilled eggplant, asparagus, zucchini, red pepper, and sundried tomatoes with bocconcini cheese as well as  
sopressata and prosciutto slices with freshly baked baguette and gourmet crackers

### SEAFOOD

\$95 Small/ \$135 Medium/ \$175 Large

Smoked white tuna, house made crab & shrimp dip, smoked salmon lox, poached prawns with caper berries, shaved  
red onion, and house made cocktail sauce with baguette and gourmet crackers

### MARKET VEGETABLES

\$35 Small/ \$45 Medium/ \$55 Large

A seasonal selection of raw market vegetables with house made  
herb sour cream dip

*\*Seasonal ingredients may be substituted, addition cost for gluten free baguette or crackers*



## CANAPES

*All Canapes are Served by the Dozen, Hot Canapés require a chef onsite*

**\*\*GF = Gluten Free**

## SEAFOOD

- \$33 Crab & Shrimp, Spiced Peppadews, Lemon Cucumber (cold) **GF**
- \$33 Crisp Lemon Bread, Smoked Salmon, Capers,  
Black Pepper Crème Fraîche (cold)
- \$34 Sesame Albacore Tuna, Crisp Wonton (cold)
- \$38 Yuzu Marinated Tuna Fish Taco (cold)
- \$38 Seafood Motoyaki with Ponzu Aioli (hot) **GF**
- \$39 Black Olive & Butter Crusted Arctic Char, Pickled Cucumber (hot) **GF**
- \$34 Lobster & Mascarpone Grilled Cheese (hot)
- \$39 Caramelized Miso Sake Sablefish, Crispy Sesame Rice (hot)
- \$34 Maple Seared Scallops (hot) **GF**
- \$34 Lobster Bisque, Vanilla Cream (hot)

## MEAT

- \$36 Seared Beef Carpaccio, Sweet Golden Beets, Horseradish Crème Fraîche (cold) **GF**
- \$39 Foie Gras, Port Reduction, Honey Brioche (cold)
- \$30 House-made Tomato, Goat Cheese and Prosciutto on Brioche (cold)
- \$38 Moroccan Curried Cous Cous Crusted Lamb, Eggplant Caviar, Crisp Pita (hot)
- \$32 Jalapeño Buttermilk Chicken Karaage Skewer (hot)
- \$39 Roasted Duck, Apple Compote, Toasted Brioche (hot)
- \$38 Braised Beef Short Rib, Tomato Brioche Bun (hot)

## VEGETARIAN

- \$30 Grilled Asparagus, Quail's Egg, Truffle Aioli on Brioche (cold)
- \$28 Herbed Butter Lettuce, Grilled Corn & Jalapeno Succotash (cold) **VEGAN**
- \$36 Cambozola, Caramelized Walnut on Endive (cold) **GF**
- \$30 Tomato & Basil Gazpacho (cold) **GF**
- \$28 Herbed Goat Cheese Gougère (cold)
- \$32 Mushroom Cappuccino, Truffle Thyme Crème (hot) **GF**
- \$32 Pan Seared Halloumi, Pomegranate Reduction (hot)
- \$28 Olive Oil Poached Fingerling Potatoes, Pickled Sumac Carrots, Dirty Apron Hummus (hot/  
cold) **VEGAN**

## DESSERT

- \$30 Dirty Twixter, Dulce de Leche, Chocolate Ganache,  
Fleur de Sel
- \$28 Hazelnut Chocolate Pop **GF**
- \$30 Seasonal Panna Cotta & Mini Biscotti
- \$26 Yuzu Curd Mini Doughnut
- \$28 Mini Assorted Dessert Bars

## À LA CARTE HOT ENTREES

Choose a protein and add complimentary side dishes:

*48 hours notice required  
10 order minimum unless otherwise stated*

## FROM THE FARM

- \$16 Double Lamb Chop  
*grilled with roasted garlic and herbs*
- \$17 Moroccan Braised Lamb Shank **GF**  
*with coriander mint yogurt*
- \$16 Frenched Pork Chop **GF**  
*with apple raisin compote*
- \$16 Grilled Korean Style Short Ribs **GF**  
*with scallion & sesame*
- \$15 Chili Rubbed Flat Iron Steak **GF**  
*with garlic chimichurri sauce*
- \$22 Classic Milanese Ossobuco  
*with roasted garlic and lemon herb gremolata*
- \$16 Lemon Herbed Lamb Sirloin **GF**  
*with grilled portabella sauce*
- \$10 Miso Sake Roasted Eggplant **VEGTARIAN/ GF**  
*with sesame ginger bok choy*

## FROM THE BARN

- \$14 Sicilian Style Chicken **GF**  
*with san marzano tomatoes, capers and olives*
- \$12 Thai Lemongrass Chicken **GF**
- \$10 Yogurt Marinated Chicken or \$15 Lamb Kebabs **GF**  
*with seasonal vegetables - 2 kebabs per order*
- \$14 Tamarind BBQ Chicken **GF**  
*with lime and green papaya*
- \$14 Smoked Paprika Lemon Chicken **GF**  
*with salsa verde*
- \$10 Japanese Style Chicken Yakitori Skewers **GF**
- \$13 Crispy Chicken Schnitzel with Lemon Caper Parsley Sauce

## FROM THE SEA

- \$15 Grilled Trout **GF**  
*with lentil spinach saut é e and brown butter caper sauce*
- \$18 Pan Seared Halibut **GF**  
*with charred tomato & olive oil sauce*
- \$18 Miso Sake Roasted Sable Fish  
*with sesame bok choy*
- \$16 Pan Seared Arctic Char **GF**  
*with tarragon vegetable nage*
- \$15 Baked Salmon Wellington  
*with citrus and spinach, wrapped in puff pastry*
- \$14 Macadamia Nut Crusted Mahi Mahi **GF**  
*with a chili lime coconut sauce*

## VEGETARIAN

- \$8 Honey Roasted Yams with Salsa Verde Roasted Brussel Sprouts **GF**
- \$9 Kale & Zucchini Spaetzle with Toasted Pumpkin Seeds
- \$10 Grilled King Oyster Mushrooms & Asparagus with Shaved Pecorino Cheese. **GF**
- \$9 Chickpea and Cauliflower Curry **GF**
- \$10 Corn, Tomato & Quinoa Succotash with Arugula Chimichurri
- \$9 Vegetable Okonomiyaki (Japanese Pancake) with Tonkaatsu sauce

## ON THE SIDE

- \$4.25 Moroccan Cous Cous
- \$4.25 Roast or Mashed Potatoes **GF**
- \$4.50 Lemon Crushed Fingerling Potatoes **GF**
- \$4.25 Basmati Rice **GF**
- \$4.50 Rice Pilaf **GF**
- \$4.25 Buttered Penne Noodles
- \$4.25 Caramelized Fennel **GF**
- \$5.00 Grilled Portabella & King Oyster Mushrooms **GF**
- \$4.25 Honey Roasted Carrots **GF**
- \$4.50 Tarragon Vegetable Nage **GF**
- \$3.50 Fresh Baked Baguette with butter (per baguette)

## FAMILY STYLE MEALS

- \$11 Orecchiette Pasta  
with sautéed kale, garlic panko and caper lemon olive oil  
add on chili prawns (five per serving – \$5.00) or roasted chicken (\$5.00)
- \$12 Traditional Greek Moussaka  
*Ordered in quantities of 6, 8 or 10*  
with beef, eggplant and charred zucchini
- \$12 Lasagna  
Classic Beef & Béchamel or Vegetarian Kale  
*Ordered in quantities of 6, 8 or 10*
- \$13 Beef & Mushroom Stroganoff  
*with buttered egg noodles*
- \$10 Spanish Style Meatballs  
*with aged Manchego cheese, grilled Spanish onions and a smoked paprika tomato sauce.*
- \$14 Arroz con Pollo  
spanish style coriander & cumin rubbed chicken  
*with saffron vegetable rice*
- \$14 German Style Bratwurst  
*with caramelized onions, mustard & spaetzle*

## ALLERGIES & DIETARY REQUIREMENTS

Please contact us with your allergy and dietary restriction requests. We do our best to accommodate most requests, but we are not a nut free facility. As much as we do our best to prepare the order to the proper specifications, we cannot guarantee that cross contamination will not occur in preparation despite our best efforts to prevent it.

The Dirty Apron cannot be held liable for adverse reactions to food consumed, or items that an individual has come in contact with, at an event catered by The Dirty Apron.

# THE DIRTY APRON DELIVERY

## WAYS TO ORDER:

By Email: [orders@dirtyapron.com](mailto:orders@dirtyapron.com)

By Phone: 604.879.8588 ext.2

## ***Orders must be received by 3 PM the business day prior.***

Please be aware that we do not deliver on public holidays, and that catering orders are not processed on weekends (orders for Saturday and Monday must be placed on Friday by 3PM).

A Rush Charge of \$15 will be added to orders placed after 3PM.

## PAYMENT:

Payment information is required prior to the order being delivered to secure the order.

We accept Visa, Mastercard, Amex, EFT, Cash, and Cheque

*(upon approval, contact us to set up an account. 30 day payment terms, payments not made within 30 days will be charged to the credit card held on file)*

## CANCELLATIONS:

24 hours notice is required, 48 hours for Hot/ Specialty/ Canapé menu items.

\*\*Cancellations must be confirmed with a team member by phone.

## DELIVERY & MINIMUMS:

**\$5-8 Zone 1:** Downtown Vancouver (Minimum order \$100)

**\$12-\$20 Zone 2:** Vancouver East and West (Minimum order- \$150)

**\$20-\$25 Zone 3:** North Vancouver/ U.B.C. (Minimum order- \$175)

**\$20-\$25 Zone 4:** Burnaby/ South Vancouver (Minimum order- \$200)

**\$25-\$30 Zone 5:** North Richmond (Minimum order- \$300)

Delivery available Monday to Friday between the hours of 7:00AM and 5:00PM

Please allow for a 30 minute window for drop off.

Deliveries outside of those hours are subject to an additional \$25 After Hours Fee

Pick-up is available through our Delicatessen at 540 Beatty Street during regular business hours of 8:30am-6:00pm.

Minimum order on Sunday is \$1000.

## PRESENTATION & WARES COLLECTION:

Throwing a meeting with a touch of class?

Let us know when ordering if you require a formal presentation

(Pick-ups occur next business day)

If same day pick-up is required, please let us know *when placing the order* as additional charges apply.

Missing or broken equipment will be billed to the customer.

If pick-up is required at a location other than the delivery location, please specify when ordering.

No need to clean the dishware, but please do have it ready for the pick-up to avoid additional costs. If we are required to make multiple trips, additional fees will apply.



## Hosting a Special Event?

No need to dirty your apron, we will do the work for you with our gourmet catering for all occasions. Our professional, experienced and passionate on-site team can prepare, cook, and provide service for events large and small. Whether entertaining friends at home or organizing a grand opening for those who matter most, look to us for seamless and professional service that will leave a lasting impression.

We use only the best quality local ingredients and will work with you to create an inspired menu from our outstanding repertoire of dishes, including French, Spanish, Italian, Thai, and Japanese cuisines. With a background in French cooking techniques, Chef David Robertson has traveled extensively and has created dishes inspired by his worldly experiences while maintaining his dedication to using local products.

Contact our catering department for event details.

Email: [orders@dirtyapron.com](mailto:orders@dirtyapron.com)

Phone: 604 879 8588 ext. 2

