



special events menu



THE DIRTY APRON

Catering

THREE - COURSE PLATED MENUS

Want to impress your guests? The Dirty Apron's three-course plated menus are perfect for any event, from intimate dinner parties to elegant soirées. Relax as our chefs set up shop in your home or event venue and whip up the best of The Dirty Apron's tried-and-true signature dishes, like the refreshing, Hawaiian-inspired Ginger-Soy Tuna Poke or our flavor-packed Yakima Valley Double Lamb Chops. Whether you choose land, sea or a mixed menu, we make you look goood

FROM THE SEA

\$70 per person

1st Course

Ginger-Soy Tuna Poke, Crispy Sesame Rice, pressed Avocado

2nd Course

Pan-roasted Halibut, Olive Oil pressed Fingerling Potatoes, Smoked Tomato Butter Sauce

3rd Course

Raspberry and Hazelnut Chocolate Pâté

FROM COUNTRY TO COAST

\$55 per person

1st Course

Maple seared Scallops, Chorizo Olive Ragout, Pea Coulis

2nd Course

Porcini grilled Pork Loin, caramelized Cipollini Onions, Cinzano Vinaigrette

3rd Course

Apple Almond Tart, Chai Ice Cream

FROM THE LAND

\$65 per person

1st Course

Crispy seared Duck Breast, Apple Sauté, Sherry Orange Gastrique

2nd Course

Yakima Valley Double Lamb Chops, Tomato Sorrel Risotto, Asparagus

3rd Course

Red Wine Poached Pear Tart



*Pricing for this service does not include the cost of rentals or staffing fees, and require a minimum of 12 guests

BUFFET DINNERS

Large gathering? The more the merrier with The Dirty Apron buffet dinners, starring our most popular cooking school recipes. Our west coast-inspired "The Locavore" menu features fresh, seasonal and... you guessed it... local ingredients in dishes like the chilled BC Mussels with Smoked Chili and Lime Vinaigrette. Or, go continental with the French-themed Ooh La La menu. After tasting our Seared Tuna Niçoise and Grand Marnier Crème Brûlée, we guarantee your guests will say "oui, oui, oui" all the way home.

OOH LA LA

\$70 per person

Dirty Apron Camembert Brioche Buns
Citrus Yogurt Crab Salad, grilled French Baguette

Black Pepper and Lime-seared Tuna,
Niçoise- style Salad

Classic Boeuf Bourguignon,
Fingerling Potatoes, Bacon Lardons
Crisp seared Arctic Char, Vegetable Nage

Selection of small desserts:

Grand Marnier Crème Brûlée
Red Wine Poached Pear Tart
Mini Chocolate Eclairs

MAMMA MIA

\$65 per person

Dirty Apron Focaccia

Porcini and Chestnut Soup

Caramelized Fennel and Goat Cheese Salad

Roasted Butternut Squash Gnocchi,
Parmigiano- Reggiano

Lemon grilled Lamb Sirloin, Chanterelle Sauté,
Olive Oil tossed Asparagus

A selection of small desserts:

Lemon Panna Cotta
- White Chocolate Pistachio Biscotti

THE LOCAVORE

\$50 per person

Grilled Dirty Apron flatbread

Kale Caesar Salad, Herbed Croutons, shaved
Parmesan

Chilled BC Mussels, Smoked Chili and Lime
Vinaigrette

Smoked Salmon Plank, Grilled Mini Bagels, house-
made Lemon Crème Fraîche

Lemon Paprika roasted Chicken, Honey roasted
Root Vegetable

Miso Sake caramelized Sablefish,
Sesame Rice

A selection of small desserts:

Lemon Tart
Dirty Apron Twixter Bar
Yuzu Doughnut

*Prices do not include fees for on-site chefs, servers and bartenders. All buffets require a minimum of 40 guests

ACTION STATIONS

Are you ready for some action? Watch your meal go from our pan to your plate with The Dirty Apron Action Stations. From melt-in-your-mouth Duck Breast to buttery rich Risotto, our chefs sizzle, simmer and sear their way through your selection of our delectable hors d'oeuvres.

PASTA

- Goat Cheese and Arugula Ravioli, Brown Butter Sage Sauce - \$5
- Lobster and Mascarpone Creamed Cicatelli Pasta - \$7
- Kale and Lemon Oricchietti, shaved Parmesan, crisp Panko - \$4

PROTEIN

- Crisp Duck Breast, Poached Apple, Sherry Gastrique - \$6
- Bourbon Maple Quail, crisp Potato Rosti - \$7
- Herb-roasted Lamb Loin, Cumin Flatbread, Baba Ghanoush - \$9

RISOTTO

- Tomato, Roast Garlic and Sorrel Risotto - \$4
- Truffle, Thyme and Chanterelle Risotto - \$6
- Lemon, Chive and Spot Prawn Risotto - \$8

LATE NIGHT SNACKS

A calorie-burning turn on the dance floor only means one thing- late night cravings! The Dirty Apron's Late Night Snacks service has you covered. Between songs, you and your guests can nosh on appetite-curbing bites like delicious Red Wine-braised Beef Short Rib Sliders or Prosciutto and Buffalo Mozzarella Flatbread. Once refueled, you can return to the floor ready to bust a move.

FLATBREAD

- Moroccan-style Lamb Flatbread, Lemon Yogurt, Baba Ghanoush - \$3
- Lobster and Arugula Flatbread, Smoked Tomato Purée - \$6
- Prosciutto and Buffalo Mozzarella Flatbread, confit Tomato, Basil Pesto - \$3

SLIDERS

- Red wine-braised Beef Short Ribs, caramelized Onion Mustard, Watercress, Potato Bun - \$5
- Moroccan-style Braised Lamb, Eggplant Purée, charred Tomato Jam, caramelized Onion Bun - \$5
- Tomato and Coriander-braised Pork Shoulder, Sambal Aioli, Pickled Onions, Jalapeño Cheddar Bun - \$5

*Action Stations and Late Night Snacks require a minimum order of 20 portions

*Prices do not include fees for on-site chefs, servers and bartenders

THE DIRTY APRON HOME CHEF EXPERIENCE

\$175 per person

Turn your kitchen into a gourmet classroom with The Dirty Apron's Home Chef. Learn the tricks of the trade from our pros, alongside twelve to twenty of your closest foodie friends, gathered in the comfort of your own home. During this fabulous evening our Dirty Apron instructors will show you the ropes while they prepare a marvelous three-course meal, but not before you settle in with a gorgeous appetizer spread of our house-made dips, breads and charcuterie.

Choose three courses from any one of our delicious cooking class menus- from Sea to Sky featuring Smoked Sablefish with Buttered Dungeness Crab to Knife Skills, where you will refine your chopping, cutting, and knife sharpening techniques while learning recipes like BBQ Duck and Fine Vegetable Crepe.

We send two chefs and a server to take care of all your needs- including the dishes! We will even provide wine pairing recommendations beforehand, so you can select the perfect wines to serve. Bon appetit!





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