

BWAK CATERING

HOOVES

CHILI \$27

CHILI CON CARNE - Ground beef, peppers, jalapenos, hominy corn, kidney beans, cilantro with sweet spicy smoky chili spices

FIXINGS - Shredded cheese, green onions, sour cream

CHOP SALAD - Iceberg lettuce, bacon, tomato, shredded cheddar, corn, with BWAK ranch

BREAD BOWL (add on \$3.75PP) OR SUB Regular GRILLED BREAD FOR FREE. Swiss bakery sourdough bread bowl

Or
GRILLED BREADS

Daily selection with evoo and herbs

BURRITO LUNCH \$27 (DOES NOT COME WITH BREAD)

BURRITO - Mexican dirty rice, cilantro, cheese and pasilla mayo with salad and sour cream on the side

Choice of: beef, chicken, or fajita grilled peppers, guacamole +\$4

JALAPENO PASTA SALAD - Roasted corn, pickled jalapeño, chives with creamy jalapeño ranch dressing

CHIPS + SALSA - Fresh fried tortillas with pico de Gallo and sour cream

*** guacamole +\$4

TACO FIESTA \$28 GLUTEN FREE (3 TACOS PER

GUESTS, DOES NOT COME WITH BREAD)

TACO BAR - Choice of: taco beef, ground chorizo, Chicken tinga, or fajita grilled peppers, beyond sausage

Toppings: shaved cabbage, cilantro, fresh jalapeno, pickled onions, feta cheese
Sauces: verde, pico de gallo, sour cream, guacamole \$4

JALAPENO PASTA SALAD - Roasted corn, pickled jalapeño, chives with creamy jalapeno ranch dressing

CHIPS + SALSA - Fresh fried tortillas with pico de gallo and sour cream

FINS

WESTCOAST GRILLED SALMON \$28 GLUTEN FREE

MAPLE DIJON SALMON - Salmon marinated in apple juice, maple syrup Dijon + pink peppercorn

GRILLED LEMON PILAF - blackened lemons with traditional rice pilaf + herbs

ROASTED BROCCOLI + CAULIFLOWER - crispy caramelized florets with red onion, fennel seeds + tarragon

HERITAGE GREENS SALAD - Thin sliced veggies + heirloom cherry tomato with white balsamic thyme vinaigrette

PACIFIC SPANAKOPITA \$32

SALMON SPANAKOPITA - Salmon fillet topped with spinach, pine nut and feta wrapped in phyllo pastry and baked

GREEK LEMON POTATO - Par boiled wedge cut potatoes, roasted with lemon juice, oregano + garlic

GRILLED LEMON PILAF - Rice stewed with onions, garlic lemon zest, charred lemons and chicken stock

TZATZIKI + PITA - BWAK Tzatziki with grilled pita bread

HOT LUNCH COMBOS

Minimum order of 10 per selection.

Served with grilled ciabatta +BWAK onion butter (or bread as indicated).

24-hour notice for all hot combos

vegetarian option to any lunch combo; one for one, or add extra portions for additional \$6

Balsamic roast vegetable phylo pocket

Grilled chimichurri tofu steak

FEATHERS

OPA!! \$28 GLUTEN FREE (COMES WITH PITA BREAD)

CHICKEN SOUVLAKI - lemon, garlic + oregano marinated chicken breast skewers; charred on the grill

LEMON ROASTED POTATO WEDGES - Baby new potatoes marinated with lemon, garlic + herbs

GRILLED LEMON PILAF - blackened lemons with traditional rice pilaf + herbs

GREEK SALAD - cucumber, peppers, tomato, olive + feta with garlic + oregano vinaigrette

FRASER VALLEY \$25 GLUTEN FREE

ROAST GARLIC ROSEMARY CHICKEN - Bone-in chicken marinated with roast garlic, onion oil + rosemary, roasted crispy + juicy

ROAST BROCCOLI + CAULIFLOWER - crispy caramelized florets with red onion, fennel seeds + tarragon

MUSHROOM TRUFFLE BARLEY - Button, cremini, + porcini infused barley finished with truffle oil, chives + olive oil

LEMONI ARUGULA - parmesan, fried capers, red onion with caper vinaigrette

ROAST LEMON CHICKEN \$27 GLUTEN FREE

ROAST LEMON CHICKEN - Bone-in chicken marinated with lemon peel, roast garlic oil + parsley

OLD SCHOOL MASH - Creamy mashed potatoes with chives, butter, and cream

ROASTED BROCCOLI + CAULIFLOWER - crispy caramelized florets with red onion, fennel seeds + tarragon

LEMONI ARUGULA - parmesan, fried capers, red onion with caper vinaigrette

CHICKEN POT PIE \$26

CHICKEN POT PIE - Carrot, celery, pearl onions, tarragon velouté with Dijon and puff pastry

COBB SALAD - Romaine lettuce, bacon, tomato, egg, shredded cheddar, with BWAK ranch

GRILLED BREADS - Daily selection with EV00 and herbs

HUNTER CHICKEN \$28

CHICKEN CHASSEUR - Bone-in chicken thighs heavy seared and braised in chicken stock, cognac, + tarragon with mushrooms + tomato

GARLIC ROSEMARY POTATOES - baby nugget potatoes roasted with rosemary + tossed in roasted garlic

CLASSIC ITALIAN - Wedge cut tomato, parmesan cheese on romaine greens with garlic mustard vinaigrette

GRILLED BREADS - Daily selection with EV00 and herbs

ISLAND LUNCH \$26 GLUTEN FREE (WITH GRILLED NAAN)

GRILLE JERK CHICKEN - BWAK jerk sauce with scotch bonnet peppers, orange, thyme and allspice marinated and grilled bone-in

CARIBBEAN RICE + BEANS - Coconut rice with kidney beans + cilantro stems

HERITAGE GREENS - Leafy greens, carrot, tomatoes, cucumber, radish+ white balsamic thyme vinaigrette

GRILLED NAAN - Naan bread

INDIAN LUNCH \$25 GLUTEN FREE (WITH GRILLED NAAN)

BWAK BUTTER CHICKEN - Indian spiced tomato cream butter sauce with marinated chicken

ALOO GOBI - stewed potato + cauliflower curry with turmeric, coriander + chili

JEWLEED BASMATI RICE - Ajwain + Garam masala yellow rice

CRISPY POPADOM - fried Indian cracker

VEGETARIAN

BROCCOLI CHEDDAR BAKE CASSEROLE \$20 VEGETARIAN

BROCCOLI MUSHROOM + CHEESE CASSEROLE - all baked together with wild + white rice

ARUGULA LEMONI - parmesan, fried capers, red onion with caper vinaigrette

PLANT BASED

BAJA CAULIFLOWER \$20 GLUTEN FREE | VEGAN

GRILLED BAJA CAULIFLOWER - Jalapeño brined cauliflower, charred on the grill, cashew chili sauce, olive oil, almonds, cilantro on smoked onion-potato puree

HERITAGE GREENS - Thin sliced veggies + heirloom cherry tomato with white balsamic thyme vinaigrette

PLANTAIN CURRY \$26 GLUTEN FREE | VEGAN (WITH GRILLED NAAN)

JAMICAN PLANTAIN CURRY - plantain, yam, swiss chard, kidney beans, Jamacian coconut curry gravy

CARIBBEAN RICE + BEANS - Coconut rice with kidney beans + cilantro stems

HERITAGE GREENS - Leafy greens, carrot, tomatoes, cucumber, radish + white balsamic thyme vinaigrette

GRILLED NAAN - Naan bread

DELICIOUS VEGAN LUNCH \$28 VEGAN

CHARRED BRAISED CABBAGE - Wedge cut green cabbage charred then braised in tomato umami sauce.

MUSHROOM TRUFFLE BARLEY - Button, cremini and porcini infused barley finished with truffle oil, chives + olive oil

GRILLED PEPPERS + ONIONS - Grilled peppers and onions with balsamic vinegar, tarragon, and chili

HERITAGE GREENS - Leafy greens, carrot, tomatoes, cucumber, radish + white balsamic thyme vinaigrette

GRILLED BREADS

Daily selection with EV00v and herbs

PASTA BAKES

ALL PASTA COME WITH GRILLED BREADS
Daily selection with EV00 and herbs

BY THE PAN

SMALL | UP TO 10 | \$110

LARGE | UP TO 24 | \$220

BWAK LASAGNA

Layers of BWAK bolognese sauce with mozzarella between sheets of fresh pasta + baked golden brown

BWAK SQUASH LASAGNA VEGETARIAN

Layers of butternut squash, caramelized onions, hazelnuts, caramelized onion bechamel, mozzarella between sheets of fresh pasta + baked golden brown

LAZY LASAGNA

BWAK Bolognese sauce with mozzarella + bakes golden brown with round route pasta

VODKA PASTA WITH SALAMI

Creamy tomato vodka sauce with parmesan cheese and crispy fried salami

SMOKED CHICKEN PESTO

White wine cream sauce with pesto, mozzarella + penne

5 GUYS CAPPELLETTI

Ground BWAK chuck burger mix, white cheddar cheese sauce, ballpark sauce, dill pickles, baked together with fresh tomato and shredded iceberg and finished with crispy bacon

CAPPELLETTI GRATIN (MAC + CHEESE)VV

Rich white cheddar béchamel, candied onions with crispy butter crumble top

BEYOND™ TUSCAN PASTA

Beyond™ Italian sausage, orecchiette pasta, spinach, sun dried tomato, kalamata olive, pesto, olive oil + nutritional yeast

WINTER SQUASH RIGATONI

Silky smooth Kabocha squash sauce with parmesan, sage and hazelnuts

PINK CASHEW ALFREDO (VEGAN)

Cashew alfredo sauce with beets, served on gnocchi with vegan parmesan cheese and olive oil

VEGAN