



TERMINAL CITY CLUB

SUMMER CATERING PACKAGE

2024

HOST A SUMMER SOCIAL AT THE CLUB.

With a spectacular view of the North Shore mountains, the patio at TCC is the perfect venue for your summer barbecue. Whether you are booking a staff party for 200, or a birthday for 25, our professional catering staff is dedicated to creating an extraordinary experience for you and your guests.

For more information on booking an event at Terminal City Club, please contact the Catering Team at catering@tccclub.com or 604 488 8605.

POLICIES.

Standard catering policies apply.

All menus are based on a minimum 25 guests

TERMINAL CITY CLUB

Happy Hour

\$52 per person

Maximum 2 hours

Summer Reception

Passed Canapes

Chef choice (3 Selections)

Stationed Platters

Cheese & Charcuterie Platter *with breads & lavash*

Market Fresh Vegetable Crudites *house ranch dip*

Fried Artichokes *sweet chili sauce*

Turmeric Roast Cauliflower

hummus, feta, caramelized onions, raisins, pepitas, crispy kale

ENHANCE YOUR RECEPTION

Sliders

Crispy Chicken, pickle brine, *sriracha mayo, slider bun*

Beef Chuck, cheddar, *horseradish aioli, slider bun*

Quinoa Vegetable Fritter, *pesto aioli, slider bun*

\$63 per dozen

Passed Canapes - Chill

Flaked Steelhead Salmon Crostini, *crème fraîche, black tobiko*

Crab & Shrimp Puff, *kewpie mayo, furikake*

Grilled Scallop, *truffle vinaigrette*

Nduja & Burrata, *chili oil, lemon zest*

Gin Compressed Melon, *mint gel, micro basil, black pepper VG/GF*

Albacore Tuna Poke Cone, *pineapple salsa, soy caramel DF*

California Rolls, *wasabi-tamari mayonnaise GF/DF*

\$60 per dozen

Passed Canapes - Sizzle

Crispy Confit Pork Belly, *black bean glaze, scallion ginger sauce*

Fried Cauliflower, *sesame, Aleppo pepper, lemon tehina*

Steamed Mini BBQ Pork Bun

Chicken Tikka Skewer, *sweet tomato chutney GF/DF*

Vegetarian Spring Roll, *sweet Thai chili sauce DF*

Yam Pakora, *cilantro mint yogurt VEGETARIAN/GF*

Moroccan Roasted Lamb Chops, *espresso gastrique GF/DF*

\$62 per dozen

Build Your Own Burger

\$70 per person

Salads and Sides

Spinach Salad, *strawberries, candied pecans, whipped goat cheese, balsamic dressing*
TCC Potato Salad, *baby dill, cucumber, pickled shallots, lemon caper cornichon remoulade*
Marinated Tomato & Spanish Onion Salad
arugula, capers

Kennebec Potato Fries, Yam Fries, Beer Battered Onion Rings

Hot off the Grill

Beef Burger
Salmon Fillet
Cajun Marinated Chicken Breast
Southern Fried Portobello Mushroom

Brioche Buns & Lettuce Wraps

Pile it on

cheddar, romaine, tomato, red onion, bread and butter pickles, mushrooms, bacon bits, pickled jalapeños, burger sauce, gribiche, chipotle aioli, red pepper hummus

Finish it off

Assorted Fruit Tarts, Bars and Sweet Treats

Cook out

\$71 per person

Salads and Sides

Tortilla Chips, *salsa, sour cream, guacamole*
Pesto Penne Salad, *basil, ricotta, pickled red onion, sun dried tomatoes*
Rustic Slaw, *cabbage, kale, carrots, raisins, sunflower seeds*

Baked Potato, *sour cream, scallion, shredded cheese*
Corn On The Cob, *tajin butter*

Hot off the Grill

Tangy BBQ Pork Ribs, *crispy onion*
Coffee rubbed Grilled Flank Steak, *espresso jus*
Grilled salmon, *lemon dill yogurt*
Grilled Vegetable Skewers, *mushroom, bell peppers, tomato, summer squash, artichoke, balsamic glaze*

Finish it off

Assorted Fruit Tarts, Bars and Sweet Treats

That's a wrap

\$73 per person

Salads and Sides

Greek Salad, *red onion, bell peppers, cherry tomatoes, Macedonian feta, kalamata olives, red wine vinaigrette*

Israeli Couscous, *preserved lemon, pine nuts, fennel, apricot*

Fattoush Salad

Saffron Lemon Rice

Sumac Roast Vegetables, *rosemary, balsamic*

Hot off the Grill

Grilled Chicken Thighs, *garlic, lemon*

Herb Roast Leg of Lamb, *mint jus*

Grilled Prawns and Squid,

san marzano tomato jam

Chick Pea Falafel, *beet hummus, feta*

grilled pita, tomato, red onion, cucumber, tzatziki, hummus, cilantro garlic sauce

Finish it off

Assorted Fruit Tarts, Bars and Sweet Treats

Add on's

Beef & Bacon Chili - **\$12 per person**

Vegetarian Lentil Chili - **\$10 per person**

Market fresh vegetable crudité - **\$10 per person**

Melon & Berry Fruit Platter- **\$9 per person**

Watermelon Wedges - **\$5 per person**

TERMINAL CITY CLUB

Contact us today

catering@tcclub.com

604 488 8605