

BREAKFAST

YOGURT PARFAIT: GREEK HONEY YOGURT, CASHEW GRANOLA (GF), FRESH BERRIES - \$8.50

VEGAN YOGURT PARFAIT: COCONUT CREAM YOGURT, GRANOLA (GF), FRESH BERRIES - \$9.50

BREAKFAST WRAPS: SERVED WITH PICO DE GALLO + SOUR CREAM

- CLASSIC: SCRAMBLED EGGS, CHEESE, SAUSAGE, BACON, PEPPERS, GREEN ONION \$9.50
- GARDEN VEGETABLE: SCRAMBLED EGGS, FETA, SPINACH, MUSHROOMS, PEPPERS, AVOCADO \$8.50

BREAKFAST SANDWICHES

- CLASSIC: EGG, SAUSAGE, CHEDDAR, ARUGULA, TOMATO ON A BRIOCHE BUN \$8
- GARDEN VEGETABLE: EGG, SPINACH, SWISS, MUSHROOMS ON A BRIOCHE BUN \$7
- VEGAN: GRILLED TOFU, VEGAN CHEESE, IMPOSSIBLE SAUSAGE PATTY, SPINACH, VEGAN MAYO \$10

AVOCADO TOAST: AVOCADO SLICES WITH YOUR CHOICE OF TOPPINGS

- BUFFALO MOZZARELLA, TOMATO + BASIL \$14
- SMOKED SALMON, CREAM CHEESE, RED ONION, DILL + CAPERS \$16
- SALSA, RADISH, + CILANTRO **\$12**
- AVOCADO, CREAM CHEESE + EVERYTHING BAGEL SEASONING \$12

TWO PEAS CLASSIC BREAKFAST: CREAMY SCRAMBLED EGGS, ALDERWOOD SMOKED BACON, COUNTRY STYLE SAUSAGE, ROAST POTATOES, FRESH FRUIT, ASSORTMENT OF BAKED GOODS - \$22

BREAKFAST HASH

- **TRADITIONAL**: SCRAMBLED EGGS, ROAST POTATOES, PEPPERS, MUSHROOMS, RED ONIONS, ZUCCHINI, SPINACH + FETA **\$15**
- **MEXICAN:** SCRAMBLED EGGS, CHORIZO SAUSAGE, ROAST POTATOES, BLACK BEANS, PEPPERS, RED ONIONS, COJITA CHEESE, AVOCADO SERVED WITH PICO DE GALLO + SOUR CREAM \$17

FRUIT: BERRY SALAD - \$7 PER PERSON FRUIT PLATTER - \$8 PER PERSON

BAKED GOODS - CHECK FOR AVAILABILITY AND NEW ITEMS - SUBJECT TO CHANGE

SCONES \$5	CARROT CAKE	\$6
CHEDDAR + CHIVE	LEMON OLIVE OIL CAKE (VEGAN)	\$6
BLUEBERRY + LEMON	BLUEBERRY COFFEE CAKE	\$5
APPLE CINNAMON + CARAMEL	BEST EVER TRIPLE CHOCOLATE BROWNIE	\$4.75
CRANBERRY + LEMON	MUFFINS	\$5
	(BLUEBERRY BRAN, BANANA BLUEBERRY, LEMON POPPY SEED (GF),	
	CHOCOLATE ESPRESSO)	
SPINACH + FETA	LEMON LOAF	\$5
CHUNKY MONKEY	CROISSANTS	\$3.50
PEACH	BANANA BREAD, CHOCOLATE BANANA BREAD (GF)	\$5

FOR SHARING

CHARCUTERIE: AN ARRAY OF ITALIAN CURED MEATS, OLIVES, PICKLES, CIPPOLINI ONIONS, CHEESES, FRUIT, NUTS, BAGUETTES, CRACKERS, PRESERVES - **\$10 PER PERSON**

SMOKED SALMON: FRESH SMOKED SALMON, CORN BLINIS, RED ONION, CAPERS, CRÈME FRAICHE - **\$10 PER PERSON**

GRILLED VEGETABLE PLATTER: MUSHROOMS, PEPPERS, ZUCCHINI, ASPARAGUS, CAULIFLOWER, BABY POTATOES SERVED WITH HUMMUS AND WHIPPED FETA DIP **\$10** PER PERSON

WEST COAST SEAFOOD: JUMBO PRAWNS, SEARED SCALLOPS, SESAME SOY AHI TUNA, CANDIED SALMON, SMOKED OYSTERS, CRAB DIP **\$15** PER PERSON

LUNCH

PANINIS – SERVED ON TURKISH BREAD

MAKE IT A COMBO - ADD VEGGIES, HUMMUS + COOKIE \$6.00

- ROAST BEEF: BEEF, CARAMELIZED ONIONS, BRIE, SPINACH, BALSAMIC DRIZZLE \$13
- ROAST TURKEY: TURKEY, PROSCUITTO, FIG PRESERVE, BRIE, SPINACH \$13
- CHICKEN PESTO: CHICKEN BREAST, MOZZARELLA, PESTO, TOMATO, SPINACH \$13
- HAM + CHEESE: HAM, SWISS, PROVOLONE, CHEDDAR, SPINACH, HONEY MUSTARD \$13
- ROASTED VEGETABLE: EGGPLANT, ZUCCHINI, MUSHROOMS, PEPPERS, PESTO, HUMMUS,
- PROVOLONE, SPINACH \$13
- CAPRESE: MOZZARELLA, PESTO, TOMATO, SPINACH \$12
- TRUFFLE MUSHROOM: MUSHROOMS, TRUFFLE OIL, SWISS, SPINACH \$13
- VEGAN: MUSHROOMS, TOMATO, BALSAMIC TOFU, SPINACH, VEGAN CHEESE \$12
- **REUBEN:** CORNED BEEF, SAUERKRAUT, THOUSAND ISLAND DRESSING, SWISS \$13
- THE BIG ITALIAN: MORTADELLA, SALAMI, PROSCUITTO, GIARDINIERIA, PROVOLONE, SPINACH \$13

SANDWICHES (CHOICE OF MULTIGRAIN, SOURDOUGH OR WRAPS (GLUTEN FREE \$1.00 EXTRA)

MAKE IT A COMBO – ADD GREEN SALAD OR VEGGIES, HUMMUS + COOKIE \$6.00

- TARRAGON CHICKEN SALAD: CHICKEN, GRAPES, CELERY, RED ONION, TARRAGON \$10
- TUNA SALAD: ALBACORE TUNA, DILL, CELERY, GREEN ONIONS, CAPERS \$10
- SHRIMP SALAD: FRESH BABY SHRIMP, CELERY, GREEN ONION, DILL, PARSLEY \$13
- **SALMON BLT:** SOCKEYE SALMON, BACON, TOMATO, AVOCADO, SPINACH **\$13**
- **SMOKED SALMON BAGEL:** SMOKED SALMON, CREAM CHEESE, CUCUMBER, CAPERS, RED ONION, DILL \$13

VEGETARIAN/VEGAN OPTIONS:

- EGG SALAD: EGGS, CELERY, GREEN ONIONS, DILL, PARSLEY \$8
- WEST COAST VEGGIE: HUMMUS, AVOCADO, SPROUTS, CUCUMBER, TOMATO, PROVOLONE \$10
- WEST COAST VEGAN: TRUFFLE HUMMUS, AVOCADO, SPROUTS, TOMATO, CUCUMBER, SPINACH \$12
- **TERIYAKI TOFU + KIMCHI WRAP:** MARINATED TOFU, KIMCHI, CUCUMBER, RED PEPPER, GREEN ONION, BEAN SPROUTS, SHREDDED LETTUCE **\$12**
- **BBQ CAULIFLOWER WRAP:** CHUNKS OF BBQ'D CAULIFLOWER, TANGY COLESLAW, CILANTRO, CUCUMBER \$12
- **MEXICAN WRAP:** RICE, REFRIED BEANS, SALSA, GUACAMOLE, TOMATO, VEGAN CHEESE, SHREDDED LETTUCE, CILANTRO \$12

THE BOARDROOM PACKAGE: LEAVE IT TO US! A DELICIOUS SELECTION OF SANDWICHES AND WRAPS, 2 SALADS OF OUR CHOICE, DESSERT (SPECIAL DIETARY NEEDS CAN BE ACCOMMODATED) - \$23

SOUPS – CHANGES DAILY, PLEASE CHECK FOR AVAILABILITY

SMALL \$6 - MEDIUM \$8 - LARGE \$12 - ADD BREAD \$2

SEAFOOD CHOWDER: SMALL \$8 – MEDIUM \$10 – LARGE \$14 (WHEN IN STOCK)

SALAD BOWLS – ADD YOUR CHOICE OF PROTEIN FROM THE LIST BELOW.

HAWAIIAN POKE BOWL: COCONUT RICE, NAPA CABBAGE, EDAMAME, RADISH, CUCUMBER, CARROTS, AVOCADO, PINEAPPLE, PICKLED GINGER, PEA SHOOTS, ASIAN VINAIGRETTE- **\$16**

SPICY PEANUT RICE NOODLE BOWL: RICE NOODLES, RED CABBAGE, EDAMAME, CARROTS, THAI BASIL, HOUSEMADE SPICY PEANUT SAUCE, CILANTRO - **\$16**

CHINESE CHICKEN SALAD: ROMAINE, ROAST CHICKEN, NAPA CABBAGE, CARROTS, CELERY, SNAP PEAS, RADISH, GREEN ONION, CASHEWS, CRISPY NOODLES - \$20

MEXICAN STREET TACO BOWL: ROMAINE, RICE, BLACK BEANS, RED CABBAGE, JICAMA, RADISH, AVOCADO, COTIJA CHEESE, TORTILLA STRIPS, CILANTRO, PICO DE GALLO, SOUR CREAM - \$16

CHICKEN + AVOCADO TZATZIKI BOWL: CHICKEN, AVOCADO, CUCUMBER, KALE, ROMAINE, SUN-DRIED TOMATOES, RED ONION, DILL, BASIL, PARSLEY, TZATZIKI, FETA - \$18

CHOPPED SALAD: ROMAINE, RED CABBAGE, EGG, TOMATO, CUCUMBER, PEPPERS, CORN, PEAS, AVOCADO, RED ONION - \$16

ADD PROTEIN: ROAST CHICKEN \$7 — SALMON \$9 — PRAWNS \$8 — AHI TUNA POKE \$8 — SALMON POKE \$8 — SESAME TOFU \$5

HOT MEALS – MINIMUM OF 4 ORDERS PER ITEM

(ALL INDIVIDUALLY PACKAGED AND LABELED IN MICROWAVEABLE CONTAINERS)

MEAT

ROAST CHICKEN: ¼ CHICKEN, MASHED POTATOES, SEASONAL VEGETABLES, GRAVY (GF)-\$18

BUTTER CHICKEN: CHICKEN THIGHS, BASMATI RICE, VEGETABLE SAMOSAS, NAAN BREAD - \$18

THAI COCONUT CHICKEN CURRY: CHICKEN THIGHS IN A RED COCONUT CURRY SAUCE, PINEAPPLE, BAMBOO SHOOTS, TOMATO, ONION, BASMATI RICE (GF) - \$18

CLASSIC ITALIAN LASAGNA: GROUND BEEF, ITALIAN SAUSAGE, HERB RICOTTA, SPINACH + MOZZARELLA WITH A CAESAR SALAD - \$20

MEXICAN PLATE: CHICKEN ENCHILADAS, HOUSEMADE REFRIED BEANS, MEXICAN RICE, TORTILLA CHIPS, PICO DE GALLO, SOUR CREAM + GUACAMOLE- \$18

BEEF BOURGUIGNON: SLOW BRAISED BEEF WITH RED WINE, CARROTS, ONIONS, MUSHROOMS + PEAS SERVED WITH MASHED POTATOES - \$24

CHICKEN POT PIE: ROAST CHICKEN, CARROTS, ONIONS, CELERY + PEAS SAUTEED IN WHITE WINE + WRAPPED IN PUFF PASTRY SERVED WITH AN ORGANIC GREEN SALAD - \$18

VEGETARIAN

ROASTED VEGETABLE LASAGNA: EGGPLANT, MUSHROOMS, PEPPERS, ZUCCHINI, SPINACH, HERB RICOTTA SERVED WITH A CAESAR SALAD - \$20

CURRIED CAULIFLOWER + CHICKPEA CURRY: SERVED WITH BASMATI RICE, SNAP PEAS, CILANTRO, NAAN BREAD (VEGAN)\$18

THAI COCONUT CURRY: SHIITAKE MUSHROOMS, ONIONS, BABY CORN, EGGPLANT, PEPPERS, ZUCCHINI, GRILLED TOFU, BEAN SPROUTS, THAI BASIL + CILANTRO IN A RED COCONUT CURRY SAUCE (VEGAN + GF) - \$18

STUFFED PORTOBELLO MUSHROOM: QUINOA, SPINACH, PEPPERS, ONIONS, RICOTTA CHEESE + BASIL SERVED WITH AN ORGANIC GREEN SALAD (GF) - \$18

VEGETARIAN MEXICAN PLATE: GRILLED CORN, PEPPERS, ONIONS, RED LENTILS, HOUSEMADE REFRIED BEANS, TORTILLA CHIPS, PICO DE GALLO, SOUR CREAM, GUACAMOLE - **\$18**

HOT LUNCH BUFFETS - \$25 PER PERSON

A TASTE OF MEXICO: BUILD YOUR OWN TACOS (CORN + FLOUR TORTILLAS), CHOICE OF CHICKEN, BEEF, VEGGIE, BAJA COLESLAW, MEXICAN RICE, HOUSEMADE REFRIED BEANS, TORTILLA CHIPS, PICO DE GALLO, SOUR CREAM, GUACAMOLE

A TASTE OF GREECE: GREEK SALAD, CAESAR SALAD, GREEK RICE, CHICKEN (SOUVLAKI STYLE), SPANAKOPITA, PITA, HUMMUS + TZATZIKI

A TASTE OF INDIA: VEGETARIAN SAMOSAS, BASMATI RICE, BUTTER CHICKEN, ROASTED CHICKPEA + CAULIFLOWER COCONUT CURRY, NAAN, RAITA

A TASTE OF THAILAND: VEGETARIAN SPRING ROLLS, BASMATI RICE, RED COCONUT CHICKEN CURRY, PAD THAI

BUILD YOUR OWN BURGER BAR: HERB POTATO SALAD, CAESAR SALAD, BRIOCHE BUNS WITH CHOICE OF PRIME RIB/CHICKEN/VEGGIE BURGERS, LETTUCE, TOMATO, ONIONS, ALL SAUCES, CHEESES, KETTLE CHIPS - \$28 PER PERSON

AFTERNOON PICK ME UPS (PERFECT FOR MIDDAY)

SEASONAL FRUIT BOX - \$8

MEZZE BOX - \$9

DOLMADES, PEPPADEWS, GRILLED VEGETABLES, HUMMUS, PITA

ROASTED VEGETABLE BOX - \$7

SERVED WITH HUMMUS

CHEESE & FRUIT BOX - \$9

CHEESES, FRUIT, CRACKERS, MIXED NUTS

CHARCUTERIE BOX - \$10

ITALIAN CURED MEATS, PEPPADEWS, CIPPOLINI ONIONS, OLIVES, PICKLES, CRACKERS

SMOKED SALMON + CORN BLINIS - \$12 (MIN ORDER OF 6)

SERVED WITH LEMON + DILL SOUR CREAM

HOT BEVERAGES

JJ BEAN BREWED COFFEE - \$3.25 PER PERSON

MIGHTY LEAF TEAS - \$4.50 — CHAMOMILE, EARL GREY, JASMINE, ENGLISH BREAKFAST, MINT, TROPICAL GREEN

COLD BEVERAGES

ASSORTMENT OF SOFT DRINKS — \$2.50 - COKE, DIET COKE, COKE ZERO, SPRITE, GINGER ALE, FRESCA, ICED TEA

BOTTLED WATER - \$3.75

комвисна - \$4.50

PURE LEAF ICED TEA - \$4.50

GOOD DRINK ICED TEA - \$4.50 - PEACH, MANGO, BLUEBERRY

COMPOSTABLE CUTLERY + NAPKINS PROVIDED AT AN ADDITIONAL COST OF \$1.00 EACH

CAFÉ LOCATED AT 1426 WEST 8TH AVENUE, VANCOUVER, BC V6H 1E1

604.730.0942 INFO@TWOPEASINAPODCATERING.COM

IF YOU DON'T SEE SOMETHING YOU ARE WANTING – JUST LET US KNOW AND WE'D BE HAPPY TO DO IT FOR YOU!

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