



CATERING MENU

Our catering menu is made to order, from only the finest ingredients; we assure a beautiful presentation, delivered with exceptional quality and care by our professional, courteous WALLY LUCIE & SONS staff.

Advance notice requested to ensure availability of your menu selections. WL&S is excited to hear from you!



WALLY LUCIE & SONS

SANDWICHES

WL&S SIGNATURE SANDWICH PLATTER - \$12.50 (per sandwich)
a selection of WL&S Signature Sandwiches, prepared on artisan breads & rolls,
served with WL&S Gherkins
(12 sandwich minimum, please choose a maximum of four sandwich varieties)

PETITE SANDWICH PLATTER - \$6.25 (per sandwich)
a smaller version of our signature sandwiches, prepared on artisan breads & rolls,
served with WL&S Gherkins
(24 sandwich minimum, please choose a maximum of four sandwich varieties)

SANDWICH VARIETIES

- Curry Chicken Salad on Whole Wheat Wrap
- Ham, Brie & Apricot on Sourdough
- Fresh Mozzarella, Tomato, Basil on French Baguette
- Shrimp Salad on Brioche Bun
- Roast Beef with Horseradish Creme Fraiche on French Baguette
- Albacore Tuna Salad on Sourdough
- Smoked Salmon, Cream Cheese & Dill Pesto on Dark Rye
- Turkey Meatloaf with Chipotle Aioli on Sourdough
- Egg Salad on Brioche Bun

(ADDITIONAL \$ 2.50 PER SANDWICH FOR GLUTEN FREE BREAD)

SOUPS

Soup selections change with the seasons. Please call us for the soups that will be available at the time of your event.

All soups need reheating. Six-quart minimum on each soup variety. (serves 12-15)

\$14.00 (per quart)

SALADS

SWEET POTATO

- \$40.00 SMALL (serves 6-8) - \$75.00 LARGE (serves 12-15)
with red & yellow peppers, black beans, roasted corn
Cilantro vinaigrette

CLASSIC POTATO

- \$40.00 SMALL (serves 6-8) - \$75.00 LARGE (serves 12-15)

BEET, TOMATO & ARUGULA SALAD

- \$40.00 SMALL (serves 6-8) - \$75.00 LARGE (serves 12-15)
with goat cheese & pine nuts.

QUINOA TABOULE

- \$40.00 SMALL (serves 6-8) - \$75.00 LARGE (serves 12-15)
with cucumbers, tomatoes, parsley & mint
Lemon vinaigrette

WL&S GREEN SALAD

- \$40.00 SMALL (serves 6-8) - \$75.00 LARGE (serves 12-15)
with parmesan, pumpkin seeds
WL&S vinaigrette

KALE CEASAR

- \$40.00 SMALL (serves 6-8) - \$75.00 (serves 12-15)
with sourdough croutons, crispy chicken skin
Lemon & Parmesan vinaigrette

ORZO PASTA SALAD

- \$40.00 SMALL (serves 6-8) - \$75.00 (serves 12-15)
with feta, Kalamata olives, red peppers & tomatoes
White Balsamic vinaigrette

PLATTERS

DESSERT PLATTER

- \$55.00 SMALL (serves 10-15) - \$110.00 LARGE (serves 20-25)
assorted bars and cookies
cookies can be ordered gluten free

SEASONAL FRUIT PLATTER

- \$ 65.00 SMALL (serves 10-15) - \$120.00 LARGE (serves 20-25)

CRUDITE

- 75.00 SMALL (serves 10-15) - \$150.00 (serves 20-25)
assortment of vegetables with aioli

CHARCUTERIE PLATTER

- \$125.00 SMALL (serves 10-15) - \$235.00 LARGE (serves 20-25)
a selection of sliced meats and pate garnished with gherkins and olives
served with bread

CHEESE PLATTER

- \$135.00 SMALL (serves 10-15) - \$245.00 LARGE (serves 20-25)
a selection of cheese garnished with seasonal accompaniments
served with crackers

HORS D'OEUVRES - REQUIRE REHEATING

Two dozen minimum per variety unless otherwise specified.
These hors d'oeuvres require reheating and are packaged in foil containers with easy to follow instructions.

Serving platters are available for an additional charge.

MINI MAC& CHEESE CUPCAKES - \$2.00 (each)

TURKEY AND CORN MEATBALLS - \$2.25 (each)
with roasted red bell pepper sauce

MINI DUNGENESS CRAB CAKES - \$4.25 (each)
with lemon aioli

FILET MIGNON YORKIES - \$3.50 (each)
with horseradish crème fraiche

3 CHEESE GOUGERE - \$1.75 (each)

CHICKEN NUGGETS - \$2.00 (each)
with smokey ranch sauce

PEPPERONI & CHEESE PINWHEELS - \$2.00 (each)

CLASSIC SLIDERS - \$4.00 (each)
only available with staff on premise

ALSACE TART - \$2.00 (each)

HERB ZUCHINI & FETA FRITTERS - \$2.75 (each)

HORS D'OEUVRES - READY TO SERVE

Two dozen minimum unless otherwise specified.
Arrangement on platters is available upon request for additional charge.

CAULIFLOWER CAVIAR - \$2.00 (each)
served on endive spear

CHORIZO & POTATO BITES - \$2.00 (each)

SHRIMP CUPS - \$2.75 (each)
with romesco sauce

SALMON RILLETTE - \$3.00 (each)
served with crostini

SMOKED SALMON DUO - \$3.00 (each)
served on buckwheat blini

BEET BRUSCHETTA CROSTINI - \$2.00 (each)
served with baguette

GRILLED HALLOUMI - \$2.72 (each)
with sundried tomato & olive tapenade

WILD MUSHROOM PATE - \$3.00 (each)
served on polenta

HERBED CHICKEN SKEWER - \$2.25 (each)
with lemon aioli

SHRIMP SKEWER - \$3.00 (each)
with romesco sauce

PORK TENDERLOIN SKEWER - \$2.75 (each)
with yogurt & tahini sauce

CAPRESE SKEWER - \$1.75 (each)

ALBACORE TUNA SKEWER - \$3.50 (each)
with dill crème fraiche sauce

ENTREES - REQUIRE REHEATING

The following dishes require reheating and are packaged in foil containers with easy to follow instructions.

For an additional charge, platters are available for you to display and serve your food

BOURBON BABY BACK RIBS - \$20.00 (per rack)
with bourbon BBQ sauce
(4 rack minimum)

BOEUF BOURGUIGNON - \$16.00 (per serving)
with mushrooms, leeks and red wine
(4 serving minimum)

SOUTHERN FRIED CHICKEN - \$14.00 (per serving)
with smokey ranch sauce
(4 serving minimum)

TORTILLA TORTA - \$80.00 (serves 8-10)
layers of organic tortilla, shredded chicken breast, cheeses, roasted corn, salsa, black beans
and yogurt/sour cream sauce

TARRAGON CHICKEN - \$16.00 (per serving)
sautéed chicken breast in a creamy dijon mustard & tarragon sauce.
(4 serving minimum)

CREAMY MAC & CHEESE - \$65.00 (serves 8-10)
WITH LOBSTER - \$85.00 (serves 8-10)

CLASSIC LASAGNA BOLOGNESE - \$75.00 (serves 8-10)
layers of egg pasta, classic ragu bolognese, fresh ricotta, spinach, parmesan, fresh mozzarella

CHICKEN POT PIE - \$ 14.00 (each)
classic pot pie filling of roasted chicken breast, carrots, celery, leeks and peas in a creamy sauce
topped with butter puff pastry
(4 serving minimum)

SEAFOOD PIE - \$80.00 (serves 8-10)
prawns, salmon, scallops in a creamy sauce with mashed potato topping

WL&S SHEPHERD'S PIE - \$75.00 (serves 8-10)
shredded blade roast, roasted corn, caramelized onions, mashed potato
with au jus

ENTREES - READY TO SERVE

The following entrees are designed to be served at room temperature and are sent in bulk.
Arrangement on platters is available upon request for an additional charge.

HONEY & MUSTARD GLAZED HAM - \$100.00 (serves 10-12)
with hollandaise sauce

CHICKEN PAILLARD - \$7.00 (each)
Grilled marinated chicken scaloppini
with tarragon vinaigrette
(6 minimum)

TURKEY MEATLOAF - \$36.00 (per loaf / serves 4-6)
with sundried tomato aioli

GRILLED FLANK STEAK - \$22.50 (per pound)
marinated in red wine, herbs and shallots
with horseradish crème fraiche
(3 pound minimum)

MEDITERRANEAN ALBACORE TUNA LOIN - \$60.00 (serves 4-6)
with capers, olives, roasted tomatoes, garlic and olive oil

OVEN ROASTED BEEF TENDERLOIN - \$250.00 (serves 8-10)
with horseradish crème fraiche or basil vinaigrette

POACHED SALMON FILET - \$15.00 (per portion)
with dill crème fraiche

SIDES

ROASTED FINGERLING POTATOES - \$7.00 (per serving)
(4 serving minimum)

BAKED MASHED POTATOES - \$7.00 (per serving)
(4 serving minimum)

LEMON & OREGANO POTATOES - \$6.00 (per serving)
(4 serving minimum)

SMASHED POTATOES - \$7.00 (per serving)
(4 serving minimum)

BAKED RICE PILAF - \$6.00 (per serving)
(4 serving minimum)

BEANS ALMANDINE - \$6.50 (per serving)
(4 serving minimum)

ROASTED ROOT VEGETABLES - \$7.00 (per serving)
(4 serving minimum)

ASPARAGUS WITH PROSCIUTTO & LEMON - \$7.00 (per serving)
(4 serving minimum)

ROASTED HEIRLOOM CARROTS - \$6.50 (per serving)
(4 serving minimum)

SPAETZLE - \$7.00 (per serving)
handmade, sautéed with brown butter and parsley
(4 serving minimum)

DESSERT

Platters available upon request for an additional charge.

YOGURT, VANILLA SHEET CAKE - \$55.00 (serves 8-10)
with berry coulis

CARROT CAKE - \$50.00 (serves 10-12)

TIRAMISU - \$65.00 (serves 10-12)

OLD FASHIONED CHOCOLATE CAKE \$50.00 (serves 10-12)

QUEEN ELIZABETH CAKE - \$50.00 (serves 8-10)

STRAWBERRY GALETTE - \$30.00 (serves 6)
with Grand Marnier whipped cream

APPLE GALETTE - \$30.00 (serves 6)
with Calvados whipped cream

CUPCAKES - \$2.50 regular - \$1.50 mini
vanilla, chocolate & red velvet
(1 dozen minimum per variety)

COOKIES - \$3.00
chocolate/sea salt, pistachio shortbread,
gluten free chocolate/walnut & gluten free white chocolate/almond
(1 dozen minimum per variety)

BARS - \$3.00
pistachio lemon - pecan maple - brownie - caramel blondie
(1 dozen minimum per variety)

LOAF - \$30.00 (serves 8-10)
lemon poppy seed, banana/walnut

BRUNCH

Perfect for elegant gathering in your home.

QUICHES

-\$28.00 (9" serves 6)
Spinach & cheddar
Lorraine
Farmhouse
(requires reheating)

FRITTATA

-\$28.00 (12" serves 6-8)
asparagus & goat cheese
roasted tomatoes, zucchinis & peppers
potatoes & chorizo sausage
(requires reheating)

CROQUE MONSIEUR

-\$13.00 (each)
(requires reheating)

CROQUE MADAME

-\$14.00 (each)
(requires reheating)

MUFFINS

-\$3.25 (each)
blueberry, apple, chocolate chip, strawberry & bran
(6 minimum per variety)

LOAF

-\$20.00 (serves 8-10)
banana / walnut
lemon / poppy seed
croissant / chocolate bread pudding

COFFEE SERVICE - \$32.00 (10-12 cups)

Includes coffee, sugar, sweetener, milk & cream

TEA SERVICE - \$36.00 (10-12 cups)

Includes tea bags, honey, sugar, sweetener, milk & cream

DELIVERY

Food can be delivered to you seven days a week. Delivery charges are based upon distance from our kitchen. We will arrange for delivery and provide an estimated delivery fee when you place your order.

RENTALS

Platters, dinnerware, flatware and chafing dishes are available upon request.
We will provide an estimate when you place your order.

PRICING

All prices are subjects to change without notice.
Please note many items on the menu have minimum quantity requirements.

CHANGES AND CANCELLATIONS

Must be made at least 48 hours in advance of the scheduled delivery or pick up time.
Deposit is not refundable. Please contact us directly for any changes or cancellations.

ORDERING

We invite you to visit our store and our website, www.wallylucieandsons.com, to experience the style of our food and company. All orders require 36 hours notice unless specified on the menu. Menu items change with the seasons and are subject to availability. \$100.00 minimum required.

FULL SERVICE CATERING

If you would like full service catering with staff, rentals and more, please contact us and we will assist you with these more extensive services.

12171 SULLIVAN ST, SURREY, BC. – 787-545-3600 – www.wallylucieandsons.com

