



Café & Bistro

713 St. Patrick Street, Oak Bay
Victoria, BC

www.livcafeandbistro.com

Welcome to Liv Catering

Where locally sourced ingredients are uniquely presented & curated by celebrationists!

From small intimate gatherings to large and lavish affairs in Oak Bay and surrounding area.

At Liv we are Passionate about what we do, we strive to ensure all our celebrations are exceptional.

We Bring Fine Dining to You!

Farm fueled ~ Chef driven

Liv canape and reception style platters

- VEGETARIAN CANAPES –

\$42 per dozen – V -Vegan / GF gluten free / minimum 1.5 dozen (18 pieces) dozen per canape

WATERMELON & FETA - GF

Watermelon Compressed with Rose Champagne, Macedonian Feta, Basil Balsamic Pipette

SPRING ROLLS / V

Asian spiced vegetable wrapped in crispy wrapper, lemongrass plum sauce

VEGETABLE SAMOSA- V

Indian spiced roasted cauliflower, potato & green peas, pear and tamarind chutney

STRAWBERRY PEPPER CREAM CHEESE

Strawberry scooped and stuffed with pepper cream cheese, fig balsamic

VEGETABLE PAKORAS – V -GF

Curry spiced chickpea & lentil flour, seasonal veg, Date and tamarind chutney

CAPRESE SKEWER - GF

Marinate tomato, Bocconcini, Fresh Basil Leaf, fig balsamic

SPANOKOPITA

Spinach & feta cheese wrapped with a crispy filo pastry

- SEAFOOD CANAPES –

\$48 per dozen / minimum 1.5 dozen (18 pieces) per canape

AHI TUNA

Sesame tuile, Fresh Mango slaw, Black Sesame Seeds, Micro Pea Shoots

PRAWN COCKTAIL SHOOTERS (GF)

cocktail Sauce, Microgreens

SMOKED SALMON BARQUETTES

Ocean wise Sockeye Salmon, Pepper Cream Cheese Center, Microgreens

SCALLOP AGUACHILE

Citrus Cured Scallops, Corn Tostada, Avocado, Jalapeno Mango Puree, Pickled Red Onion

MINI CRAB CAKES

Lemon aioli

- MEAT CANAPES –

\$48 per dozen/ minimum 1.5 dozen (18 pieces) dozen per canape

CHICKEN CORN FRITTERS (GF)

Roasted pepper aioli

ANTIPASTO SKEWER (GF)

Italian deli meats (salami & prosciutto) Bocconcini marinated with pesto, marinated artichoke

CHICKEN MANCHURIAN

Roasted sesame & panko crusted (marinated chicken breast)

BUTTER CHICKEN SKEWERS (GF)

Marinated chicken skewered with peppers & onions, chargrilled, honey mint sauce

DUCK CONFIT SPRING ROLLS (add \$10 per dozen)

Duck confit, aromatic vegetable, hoisin

RECEPTION STYLE FOOD STATIONS

Minimum 18 people / only available with a combination of other appetizers & shared platters

BEEF SLIDERS (\$9 each)

Chargrilled beef short rib patties (2.5 oz), Guinness mustard, citrus mayo, shaved red onions, tomato, house pickles and artisan buns

MINI BEEF & YORSHIRE, WILD MUSHROOM (\$7 each)

Beef tenderloin, wild mushroom duxelles, baked in a mini-Yorkshire shell

SHARED BOARDS & PLATTERS (minimum of 10 people)

- **LIV CHARCUTERIE BOARD** - cured & smoked meats ~ Bocconcini & fig balsamic, marinated artichoke hearts & house made bruschetta ~ olives & house pickles ~ ~ herb garlic baguette - \$15/person
 - **MEDITERRANEAN PLATTER** – grilled Mediterranean vegetable ~ roasted beet Hummus olives & house pickles ~ sundried tomato & walnut dip ~ tzatziki ~marinated tomatoes ~ crispy pita \$15/person
 - **CRUDITE VEGETABLE & HOUSE PICKLES PLATTER**– buttermilk ranch ~ roasted pepper aioli - \$8/person
 - **SHARE – IMPORTED & DOMESTIC CHEESE PLATTER** ~ grapes & berries ~ toasted spiced nuts ~ crusty baguette wedges~ artisan crackers - \$15/person
 - **FRUIT PLATTER** – seasonal fruit and berries, lemon honey yogurt - \$9/person
- SWEET TOOTH**– combination of petit fours ~ macaroons ~ chocolate dipped strawberries ~ double chocolate brownies - \$9/person

FRUIT SKEWERS - Lemon honey yogurt dip

Private dining at Liv Café & Bistro
Rooms + Rentals

\$350 for the first 3 hours, \$100 every hour after
<http://www.livcafeandbistro.ca>

Mini Yorkshire Puddings with Roast Beef & Horseradish Cream: Mini Yorkshire puddings with horseradish cream are a nod to traditional British cuisine.

