



Menu d'aujourd'hui
Bon Appetit!

Spring/Summer
3-Course Plated Dinner A – \$55.00

(based on 50 guests)

To add a selection of bite-size appetizers before dinner see our list of amuse bouche.

APPETIZER

(choose one)

Celebration Greens (GF)

garnished with fresh berries & sweet field onions, goat cheese and spiced nuts with a champagne citrus vinaigrette

Organic Black Kale & Brussel Sprout Salad

with house-made reggiano croutons, drizzled with a creamy garlic citrus dressing

Summer Courgette & Leek Soup (GF)

rich veloute of baby zucchini, leeks, potatoes & cream garnished with fresh herbs

All come with

House-made focaccia & French baguette

MAIN

(choose two entrees to offer your guests)

Rosemary Lemon Cornish Hens

Cleaver-cut and served with a creamy heirloom tomato polenta & grilled seasonal vegetables garnished with lemon beurre noir pearl onions

Pink Peppercorn Ling Cod

lemon beurre blanc, grilled seasonal vegetables & ginger chive rice pilaf

Fresh Gnocchi

with a basil garlic cream sauce & drizzled with balsamic crema

DESSERT

(choose one)

Profiteroles

Pastry shells filled with French vanilla custard, drizzled with rich chocolate sauce and caramel brittle

Tarte au Ganache Chocolat

flaky pastry shell filled with a rich chocolate ganache & garnished with chantilly cream & fresh berries

Stone Fruit salted Caramel Galette

served with warm toffee sauce & sprinkled with cracked sea salt

*** Gluten free and vegetarian options are also available; please contact one of our event planners.*

*** Add a Bite Sized Dessert Buffet for \$7.5 per guest (3 pieces per person)*

*** Non-Alcoholic Bottomless Drinks \$2.75 per person*

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