

Menu d'aujourd'hui Bon Appetit!

<u>Familia-Style or Buffet</u> European Inspired – \$68.00

(based on 50 guests or more)

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

SALADS & SIDES

Tossed Arugula salad with French Chevre toasted almonds, and a creamy Vinaigrette

Mixed Beet Salad honey glazed with a tart apple cider vinaigrette

Classic caprese salad sliced vine-ripened tomatoes, Italian bocconcini, & fresh basil drizzled with balsamic crema

> French Green Beans and Heirloom Carrots glazed in honey and fresh thyme

Gratin Dauphinois thinly scalloped potatoes in a creamy sauce, baked with gruyere cheese or

Long Grain Rice Pilaf baked with vegetable broth, provincale herbs & olive oil

French Baguette or House-made Focaccia

MAIN

(choose two)

Fontina Crusted Range Chicken Breast filled with spinach & creamy ricotta cheese

Lamb Osso Bucco braised with vegetables & white wine garnished with caramelized cioppino onions

> Sablefish Escabeche steeped in a Mediterranean vegetable ragu

Carved Beef Tenderloin cooked to a perfect medium rare and served with tarragon beurre noir

** 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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