



Menu d'aujourd'hui
Bon Appetit!

**Spring Summer
Buffet Dinner B – \$60.00**

(based on 50 guests or more)

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

SALADS & SIDES

Kale & Romaine Caesar Salad

creamy garlic, citrus dressing with French baguette croutons

Celebration of Organic Greens

slivered green apples, spiced nuts & crumbled blue cheese with a house vinaigrette

Grilled Seasonal Vegetables

Brushed with fresh lemon juice, fruity olive oil & Italian parsley

Parmesan-Roasted Cauliflower

caramelized florets with crispy fried onions and Reggiano cheese

Whipped Mascarpone Potatoes

with fresh thyme & garlic

or

Rice Pilaf

vegetable stock, parsley & green onions

French Baguette & House-made Focaccia

MAIN

(choose two)

Pink Peppercorn Ling Cod

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

Carved Top Sirloin of Beef

garlic, ginger marinade & wild Shitake mushrooms & sesame soy sauce

Grilled Rosemary Lemon Cornish Hens

clever-cut and garnished with lemon slices & beurre noir pearl onions

Sauteed Tiger Prawns

tossed in escabeche compote & garnished with crispy capers

*** 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)*

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

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