

The ultimate luxury in catering is having a plated meal prepared and presented in the privacy of your own home or selected venue. Our event planners work with you to create the perfect menu tailored specifically to your needs and wants. Below are some sample plated dinners that we have prepared for 10 to 700 guests. Please contact one of our seasoned event planners for more information.

To Order Call: 604-734-2507

SELECTION A

Amuse Bouche
Roasted Fresh Figs with Balsamic

FIRST COURSE

Chef's Selection Baby Spinach Salad with Cumin Vinaigrette
Assorted House made Breads
Sun-Dried Tomato Pâté
Whipped Herb Butter

SECOND COURSE

Artichoke Crusted Halibut with Heirloom Tomato Salsa, Hassleback Potatoes

THIRD COURSE

Lemon Pavlova, Fresh Strawberries
Coffee, Decaffeinated Coffee & Specialty Tea

SELECTION B

Amuse Bouche
Mushroom Ragout en Croûte

FIRST COURSE

Grilled Cilantro Lime Scallops with Mango Salsa
Assorted House made Breads
Whipped Herb Butter



SECOND COURSE

Bocconcini Crusted Wild BC Salmon Filet with Fire Roasted Tomatoes with Cous Cous and Asparagus

THIRD COURSE

New York Cheesecake with Strawberries and Fresh Cream
Coffee, Decaffeinated Coffee & Specialty Tea

SELECTION C

Amuse Bouche
Burrata with Heirloom Tomatoes, Fresh Basil
Grilled Ciabatta, Olive Oil and Balsamico

FIRST COURSE

Vanilla Poached Lobster Salad On Arugula, Citrus Dressing
Assorted House made Breads
Whipped Herb Butter

SECOND COURSE

Rack of Lamb with Mint Puree, Winter Vegetable Mélange and Quinoa with lightly roasted Pine nuts

THIRD COURSE

Demi Tasse Valrhona Hot Chocolate Soufflés
Coffee, Decaffeinated Coffee & Specialty Tea

SELECTION D

FIRST COURSE

Baby Field Greens, Sun Dried Cranberries, BC Goat Cheese, Sugared Almonds and a Cranberry Stoli Vinaigrette

SECOND COURSE

BC Wild Salmon with a Sweet Chilli Glaze with Yam Frites and Seasonal Vegetables



THIRD COURSE

Chocolate Mousse Stack

SELECTION E

FIRST COURSE

Baby Spinach Salad with Yellow and Red Beets, Pink Grapefruit, Salt Spring Island Chevre with Caramelized Orange Dressing
Assorted House made Breads
Whipped Herb Butter

SECOND COURSE

Miso Glazed Sablefish, Wok Steamed Seasonal Vegetables and Khao Mok Rice wrapped in a Banana Leaf

THIRD COURSE

Triple Berry Crisp Tart with Vanilla Bean Ice Cream
Coffee, Decaffeinated Coffee & Specialty Tea