

Chef's Exclusive Plated Service

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Minimum 25 People

When only the Ultimate, Specialty Menu will suffice, The **Chef's Exclusive Plated Menu** consists of a Three **OR** Four Course Presentation ~ Appetizer ~ Soup or Salad ~ Entrée and Dessert. Each course is unique in it's menu composition as well as plate presentation.

EACH COURSE IS PRICED INDIVIDUALLY

Main Entrée Selections (select One)

Alberta Beef Tenderloin

Canadian AAA Filet of Tenderloin, Mushroom Ragout, Cipollini Onion, Buttermilk Mashed Potato, Leek Jus

Duo of Roasted Lamb Chop and Medallion of Beef Tenderloin

Cabernet Jus, Mushroom Ragout, Blue Cheese Gratin, Sour Cream Mashed Potato

Pork Tenderloin Medallions

Wrapped in Bacon, Crisp Pork Belly, Roasted Apple Compote, Horseradish jus, Potato Dauphine Gratin

Rack of Lamb

Mustard Crusted, Rosemary Jus, Sweet Garlic Cream, Potato Duet

Fresh Alaskan Char

Green Tea Poached with a Soya Lime & Ginger Emulsion, with Seven Grain Rice

Fire Grilled New York & Petite Dungeness Alaskan King Crab Cake

Cabernet Infused Jus & Garlic Lemon Herb Butter, Sweet Potato & Fennel Hash

Scallops & Prawns

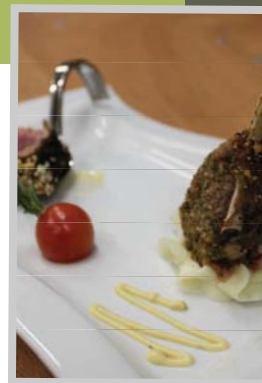
Pan Seared, Roasted Heirloom Tomato Jam, Lemon Basil Emulsion with Lobster Risotto

Cornish Game Hen Ballontine

Black Plum Jus, Apples, Herbs, Potato & Celeric Pave

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Exclusive Plated Appetizers (Select One)

Seared Bay Scallops

with Butternut Squash Risotto

Smoked Salmon

Potato Rosti, Herb Boursin Cheese, Tobiko Caviar

Dungeness Crab Cakes

With Traditional Old Bay Seasonings on top of Wakame Salad with Roasted Sesame Seeds, Smoked Tomato, and Roasted Red Pepper Jelly

Cheese and Charcuterie

Blue Cheese, Triple Cream Brie, Irish Dubliner, Elk & Saskatoon Berry Smoked Sausage, Genoa, Capicola, Farm House Pickled Relish, Whole Grain Mustard, Crostini

Ahi Tuna Poke

Fresh Ahi Tuna marinated in Sesame Oil, Garlic and Chili Sauce. Presented with Sunomono and Crisp Wonton

Proscuitto & Melon

Italian Proscuitto, compressed Watermelon, Fig Chutney, Crisp Mandarin

Smoked Duck

White Navy Bean Hummus, Apple Raddichio Slaw, Toasted Chaibatta

Baked Camembert

Panko Crusted and deep fried till warm and soft in the center, with Crumbled Candied Bacon and Mixed Berry Coulis for Dipping

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Chef's Signature Plated Service

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Exclusive Salad & Soups (Select One)

Salads

Asparagus & Prawn Salad

Poached in Green Tea with assorted Micro Greens and Nitrogen Infused Citrus Dressing

Baby Spinach & Pear Salad

Pancetta Crisps, Bruleed Pears, Cucumber Ribbons, Roasted Tomato, Crumbled Goat Cheese, Caramelized Shallot Vinaigrette

Lobster Martini with Citrus Salsa

Butterleaf Lettuce, Grilled Lobster, Sweet Peppers, Fresh Cilantro and a mixture of Citrus Fruit Segments, Thai Ginger Dressing

Heirloom Tomato Salad

Fior di Latte, Micro Sprouts, Clissico Balsamic Glaze, White Balsamic Crystals Crisp Basil

Kale & Farro Salad

Beet Strings, Roasted Tomato, Cashews, Mandarins, Lemon Basil Dressing Orange Gastrique

Artisan Greens

Roasted Yellow and Red Beets, Goat Cheese, Candied Pecans, Blackberries Lemon Olive Oil Vinaigrette

Soups

Duo of Roasted Pepper Soup

Grana Padano Baguette and Basil Scented Crème Fraiche

Wild Mushroom Chowder

Puffed Wild Rice, Herbed Olive Oil, Thyme Crème Fraiche

Lobster Bisque

Brandy, Fresh Chives, Lemon Crème Fraiche, and Roasted Garlic Pastry Caps

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Exclusive Desserts (Select One)

Desserts

Death by Chocolate

Trio of Chocolate Pate, Café Latte Mousse in Chocolate Cup, and Double Chocolate Cheesecake

Strawberry Genoise Martini

Rich French Sponge cake, Vanilla Vodka, Macerated Strawberries, Dark & White Balsamic Crystals

Sweet & Salty Chocolate Brownie

Dark Chocolate Mousse with a Crunchy Chocolate Center on a Dark Chocolate Velvet Biscuit flecked with White Chocolate

Tiramisu Martini

Mascarpone, Mocha Sponge Cake, Coffee Cream, and Chocolate all layered in a Cocoa Powder Rimmed Martini glass, garnished with a French Rolled Wafer

French Bread Pudding

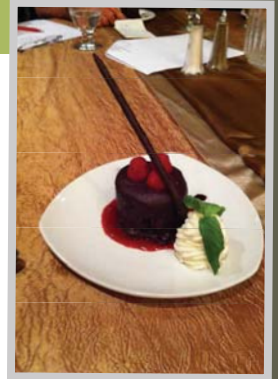
Made with French Baguette and Croissant, Caramel, Raisins, Lemon Peel and Pecans, baked in a brulee dish and topped with a Toasted Bourbon Meringue

Hazelnut Praline Rocker

Milk Chocolate Shell, Almond Sprinkle, Praline Cream, Crunchy Meringue Centre

Charlotte Russe

Genoise Sponge, Crisp Biscuit, Raspberry Custard, Fresh Berry Topping



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