



## 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 Gratinee, Sour Cream Mashed Potato

#### **Frenched Porkloin**

Bone-in Centre Cut Porkloin Chop, Bacon Wrapped Pork Tenderloin, Grilled Cipollini Onions, Apple 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 & Celeriac 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

### **Prosciutto & Melon**

Italian Prosciutto, compressed Watermelon, Fig Chutney, Crisp Mandarin

### **Smoked Duck**

White Navy Bean Hummus, Apple Radicchio Slaw, Toasted Ciabatta

### **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, Classico 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

*add an EXCLUSIVE SOUP, SALAD OR DESSERT to a CHEF'S SIGNATURE PLATED MEAL*

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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

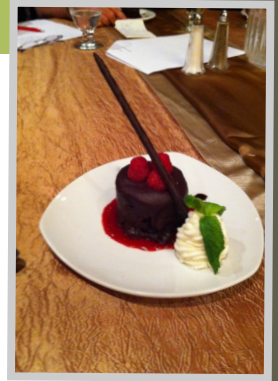
Made with French Baguette and Croissant, Caramel, Raisins, Lemon Peel and Pecans, baked in a brulee dish and topped with a Toasted Bourbon Meringue

#### 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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