

**RICOLAN CHEF SERVICES**

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**“ Feel The Difference “**

**604 885 8837**

**[alanbarnes@dccnet.com](mailto:alanbarnes@dccnet.com)**

**[www.ricolanchefservices.com](http://www.ricolanchefservices.com)**

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**Sample Plated Dinner Event**

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**Cold Hord’oeuvres**

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**Herbed Chicken Breast & Cranberry Chutney on French Baguette  
Asparagus Spears wrapped with Prosciutto & Parmesan  
Smoked Salmon, Cream Cheese, Capers on Pumpernickel  
Brie Cheese Wedges & Almond Crust**

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**\$20.00 per dozen**

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**Plated Dinner**

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**Shrimp Cocktail  
on Chiffonnade of Romaine**

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**Roasted Prime Rib of Beef  
Yorkshire Pudding  
Red Wine Sauce  
Seasonal Vegetables & Roasted Rosemary Potatoes**

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**Creme Caramel  
Whipped Cream & Fresh Berries**

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**\$50.00 Per Person**

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**Prices are exclusive of appropriate taxes & gratuity**

**Ricolan Chef Services  
Alan Barnes Executive Chef**