

RICOLAN CHEF SERVICES

604 885 8837

alanbarnes@dccnet.com

Menu # 4

Selection of Cold and Hot Horsd'oeuvres

Smoked Salmon Rosettes and Cream Cheese on Pumpernickel

Shrimp and Herbs in Saffron Mayonnaise on French Baguette

Cocktail Tomatoes Filled with Basil Pesto

Almond Crusted Brie Wedges

Cocktail Tartlets Filled with Artichoke, Caramelized Onion & Mushroom

Prawn Skewers in Garlic Butter

Vegetable Spring Rolls with Mango Ginger Chutney

Mini Spanakopitas

Dinner Buffet

Wild Organic Greens & Balsamic Dressing

Sliced Tomato and Fresh Bocconcini, Chopped Basil

Drizzled with Olive Oil and Balsamic Vinegar

Marinated Mushrooms with Diced Bell Peppers and Herbs

Chilled Seafood Display on Glass

Including Salmon, Halibut & Shrimp Garnished with Lemon, Capers & Rosemarie Sauce

Roasted Prime Rib of Alberta Beef

Red Wine Sauce, Horseradish & Dijon Mustard

Penne Pasta "Primavera" with Rustic Vegetables in Tomato Basil Sauce

Buttered Vegetable Melange Roasted Rosemary Potatoes

Dessert

Fresh Fruit & Berries Displayed on Glass

Wedding Cake (Provided by the Client) Cut & Plated by the Chef

Coffee & Tea Service

Price per person; \$35.00 Exclusive of 12% HST & 15% Gratuity

Ricolan Waitress Service @ \$25.00 per hour per person

Executive Chef Services (on site) @ \$35.00 per hour