



Our clients were planning a Summer 2010 wedding and were expecting quite a few out of town guests. The bride was a native Vancouverite and was very keen to showcase the best of BC; the groom, a native Albertan was determined to see AAA Alberta beef on the menu.

Taking all these requests into account, Louis created a light summer salad featuring local Saltspring Island goat cheese, infused the appetizer with Thai flavours to honour the bride's heritage and kept the beef entree light to appease the groom while not overwhelming a summer menu.

The bride and groom were thrilled; "This is exactly the menu we would have created had we known how!"

Date of Event:	August 6th, 2010	Location:	UBC Boathouse
Type of Event:	Plated Dinner	Guest Count:	140

Menu

Three Course Menu

(Served in traditional banquet style by LGFF servers)

Salad

Organic micro greens

*garnished with beet lace, local berries, Saltspring Island Chevre & spiced candied pecans
served with a vinaigrette maison*

Appetizer

Lemongrass & kaiffir lime infused scallops garnished with Westcoast crab cakes
served with a sweet corn & mango salsa

Entree

Roasted filet of beef tenderloin

*served with pomme paillaison, buttered patty pans & haricot vert
garnished with a beurre rouge & fresh herb sprigs*