



*Our client was planning a 50th wedding anniversary for her parents and as they were major contributors to the Maritime Museum she had chosen that venue to host the event. The venue lended itself naturally to a BC themed menu and with many out of town guests the fit seemed all the more ideal. Chef Louis worked with all local ingredients to create a clean, straight forward menu that would appeal to a large demographic while including some of the client's specific request: a touch of Great Britain to honour Mum's heritage, local berries as Mum and Dad used to like to berry picking in the Valley and a citrus dessert was a must for Dad.*

**Type of Event:** 50th Wedding Anniversary      **Location:** Maritime Museum  
**Date of Event:** Saturday, July 3, 2010      **Guest Count:** 50

### Menu

#### **Amuse Bouches**

*Bite sized pieces passed by LGFF servers - 4 pieces per guest*

Wild rice blinis

*topped with Devonshire cream and caviar*

Lavendar crusted lamb popsicles

*Saltspring Island lamb chops crusted with lavender scented brioche*

Baked sundried cranberry, brie and pesto pizzettes

*hand tossed flatbread topped with fresh basil pesto, sundried cranberries and creamy French brie*

Gravalax & green apple ballotines

*wild BC smoked wrapped filled with fresh herb cream cheese and garnished with shaved green apple*

#### **Buffet Dinner**

*Served on or in white porcelain dishes and displayed on white lined buffets*

*Served with artisan breads and whipped butter*

Leafy greens with local blueberries and purple onions

*with balsamic dressing*

Spinach leaves, Okanagan watermelon and feta

*with creamy vinaigrette*

Grilled marinated summer vegetables

Whole marinated salmon

*stuffed with fresh dill, lemon & capers*

Buttered fingerling potatoes

#### **Desserts**

*Displayed on white linen buffet tables*

Fresh Lemon Curd Tart

*served with fresh raspberries*

Bowls of fresh berries

*with accompanying bowl of whipped cream*

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