



*Our client was a native of Quebec hosting a family reunion in her new home of Port Moody, British Columbia. She was thrilled to come across Louis, a native of Montreal, and tasked him with creating a menu that would make her French Canadian family feel at home while featuring some of the amazing products available in BC.*

*Oka cheese, crepes and poutine brought a French Canadian feel to the affair while local spot prawns, Wild BC salmon and Okanagan venison made for a gourmet introduction to beautiful British Columbia. Platters of international meats and cheeses provided a neutral backdrop while the East and West coast rivalled for gourmet supremacy.*

**Type of Event:** Family Reunion

**Date of Event:** September 19, 2009

**Location:** Old Orchard Hall, Port Moody

**Guests arrive:** 7:00 pm ceremony

7:30 pm toasts, 8:00 pm reception

**Guest count:** 110 guests

## Menu

### **Amuse Bouche**

*(Bite-sized foods passed by servers – 10 pieces per guest)*

#### **Hot**

Oka cheese croque monsieur  
*on fresh crostinis and garnished with grilled asparagus*

Firecracker spot prawns  
*large prawn wrapped in a crispy wonton and served with a lemon grass beurre blanc*

La poutine du chef  
*with melted cheese curds and gravy*

#### **Cold**

Chilled spiced lobster & tart apple crepes  
*with horseradish crème fraiche*

Wild salmon gravelax  
*with a celeriac grapefruit remoulade*

Venison carpaccio  
*served on a potato sage blinis*

### **Platters Presentations**

Antipasto of grilled & marinated vegetables with calabrese & Genoa salami, prosciutto, bocconcini & grape tomato skewers, olives, artichokes served with crusty artisan breads & condiments

Imported fine ripened cheeses  
*with fresh vintner grapes & nuts*

Sliced fresh seasonal fruit & berries

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