



*North and South of the border meet for this shared birthday party celebrating a native of Mexico and Vancouver. Commissioned to create a menu that would equally represent both heritages Chef Louis found common denominators like fresh seafood and produce to create a balanced menu. Vancouver Island scallops prepared as a traditional Mexican ceviche, local spot prawns served with a sweet chili, lime dip and quesdillas with heirloom tomato salsa bridge the gap beautifully between these two cultures. Just a few bites for a casual after-work affair but with great care and customization this menu is sure to make an impression.*

**Type of Event:**

Birthday Party

**Location:**

Private Home

**Date of Event:**

Sat, Sept. 25, 2010

**Guest Count:**

60 guests

## Menu

### **Amuse Bouches**

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

Bay scallop ceviche verde shooters

*tender bay scallop slow cooked in a green citrus vinaigrette*

Firecracker prawns

*large prawns wrapped in a crispy wonton and served with chili lime dip*

BBQ pork tenderloin

*served on crispy garlic and onion tuile*

Smoked chipotle & havarti quesadillas

*with cilantro sour cream & tomato salsa*

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