



## Signature Louis Gervais

### *Complete Meal Menus*

*The following menus offer the flexibility of being simply delivered or staff and rentals can be arranged to provide full service catering (additional charges will apply).*

#### ***Burger Feast***

Asian slaw  
*with a kumquat cilantro dressing*  
Roasted Yam Wedges  
*served with chipotle aioli*  
Barbecued sirloin beef & cheddar burgers  
*served with assorted condiments and toppings*  
Grilled BC salmon medallions  
*served in a bun (or not) with lemongrass mayonnaise*  
Vegetarian burgers  
*with havarti cheese & aioli sauce*  
Chocolate cake  
*with fresh berries and sliced summer fruit*

(10-19 guests) \$34 per person  
(20-29 guests) \$32 per person  
(30-49 guests) \$30 per person  
(50-100 guests) \$27 per person

#### ***The West Coast***

Leafy greens with local berries and purple onions  
*dressed with a balsamic vinaigrette*  
Whole marinated salmon  
*stuffed with fresh dill, lemon & capers*  
Warm potato salad  
*with crispy bacon & fresh parsley*  
Grilled marinated summer vegetables  
Fresh fruit tartlets

(10-19 guests) \$40 per person  
(20-29 guests) \$37 per person  
(30-49 guests) \$34 per person  
(50-100 guests) \$30 per person

*Signature Louis Gervais-Complete Meals continued...*

***South East Grill***

Tossed new growth greens  
*with tarragon vinaigrette*  
Grilled chicken brochettes  
with peanut sauce  
Marinated rib eye steaks  
*with ginger mango salsa*  
Grilled honeycomb potato sticks  
Grilled marinated summer vegetables  
Sliced melons  
Peach & apricot pies  
*with whipped vanilla cream*

(10-19 guests) \$46 per person  
(20-29 guests) \$42 per person  
(30-49 guests) \$38 per person  
(50-100 guests) \$33 per person

***Fall Feast***

Organic micro greens  
*with pearl tomatoes and vinaigrette tarragon*  
Braised leg of lamb  
*brushed with fig cumin coulis*  
~or~  
Top sirloin roast  
*with port jus*  
Served with:  
*Bouquetiere of vegetables*  
*Gratin dauphinois*  
French apple lattice tart

(10-19 guests) \$45 per person  
(20-29 guests) \$42 per person  
(30-49 guests) \$40 per person  
(50-100 guests) \$36 per person

*Signature Louis Gervais-Complete Meals continued...*

***Thanksgiving***

Mixed greens  
*garnished with dried cherries and winter vegetable chips, mandarin dressing*

Traditional roasted turkey  
*with gravy & sage stuffing*

~or~

Maple-glazed baked ham

Served with:

*Bouquetiere of seasonal vegetables*

*Honey glazed yams*

*Whipped savoury potatoes*

*Cranberry sauce*

Cherry clafouti

*with caramel*

(10-19 guests) \$32 per person

(20-29 guests) \$30 per person

(30-49 guests) \$28 per person

(50-100 guests) \$26 per person

***Yuletide Dinners***

*Entertaining dinner guests over the holiday season is as simple as making a phone call. We can handle all the details from preparation to clean-up. Or you can pick up your dinner at our studio kitchen complete with warming instructions and recommendations for presentation.*

**Suggestion # 1**

Crisp fennel & watercress salad  
*tossed in a champagne mandarin vinaigrette*

Sage & winter pear stuffed turkey  
*slow roasted & basted with a savoury glace de viande*

Served with:

*Buttered beans*

*Five spiced cauliflower & brussel sprouts*

*Roasted chateau potatoes*

*Cranberry relish*

Apple tarte

*with toffee caramel & vanilla bean chantilly cream*

(10-19 guests) \$32 per person

(20-29 guests) \$30 per person

(30-49 guests) \$28 per person

(50-100 guests) \$26 per person

[www.louisgervais.com](http://www.louisgervais.com)

T: 604.904.7720 E: [louis@louisgervais.com](mailto:louis@louisgervais.com)

*Signature Louis Gervais-Complete Meals continued...*

**Suggestion # 2**

Composed salad of micro greens

*garnished with root vegetable chips & beet lace and tossed in a mandarin vinaigrette*

Caramelized pork loin roast

*filled with a garlic, onion & brioche stuffing and calvados mignonette sauce*

Served with:

*Honey thyme baby carrots*

*Steamed asparagus*

*Marbled whipped potatoes*

*Cranberry relish*

Warm white chocolate croissant pudding

*drizzled with caramel*

(10-19 guests) \$40 per person

(20-29 guests) \$37 per person

(30-49 guests) \$33 per person

(50-100 guests) \$30 per person