



"We want our families and cultures to mingle!" Tasked with creating a menu that honoured the groom's Westcoast upbringing and the bride's Vietnamese heritage Louis suggested that themed stations would provide a fantastic opportunity to encourage guests to mingle and meet.

So on a sunny day in July, on a beautiful, waterfront lawn on Bowen Island guests enjoyed 7 custom stations each representing a favorite food of the bride or groom. The event was interactive, visually spectacular and most of all delicious; in other words, a complete success!

Date of Event: Saturday, July 23, 2011

Location: USSC Lawn, Bowen Island

Time: 4:30pm - 11pm

Guest Count: 100 guests

Menu

Food Stations

(chef attended)

"Raw Bar"

Oyster Bar

Peel & Eat BC Spot Prawns

served with traditional cocktail sauce, tabasco, worcestershire, lemon wedges

"Southern Style" Station

JD Brined & Brushed Pulled Pork

served with grilled corn cob wheels & roasted garlic filone

"Vietnamese Salad Bar"

Vietnamese Papaya Salad

served with or without sweetwater shrimp

"Crab Three Ways"

Louisiana Crab Fritter ~ Westcoast Dungeness Crab Cakes ~ Mirin Crab Ceviche

served with caperberry tartar

"Risotto a la Minute"

Prawn & Sweet Pea or Wild Mushroom

creamy arborio rice customized and made to order

"Wild West coast" Station

Wild BC Salmon Filet

served with watercress and melon radish slaw

Dessert Station

Chocolate dipped, chantilly filled profiteroles ~ "Petit" Tiramisu ~ Banana rhubarb clafouti drizzled with coconut dulce de leche

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