



CATERING AND SPECIAL EVENTS

Nordstrom Vancouver VIP Opening Reception, Vancouver Art Gallery

MENU

Hors d'oeuvre

Beef Tenderloin on Yorkshire

beef tenderloin on miniature Yorkshire pudding with creamy horseradish

Crab Cake with Passionfruit Gelée

fresh Dungeness crab meat garnished with a touch of yogurt and cucumber
mint salad

Edible Spoon with Grilled Tuna

crisp handmade spoon with marinated ahi tuna, wasabi mayonnaise and crisp
pickled vegetables

Honey Roasted Lamb

on a potato crisp with lemon mayonnaise and fresh fennel salad

Manchego Crisp with Beef Tenderloin

spice rubbed and grilled beef with smoked red pepper mayonnaise and Manchego
gremolata

Savoury Walnut Biscotti with Manchego

house made cracker with cumin, orange marmalade, pickled shallots

Scallop BLT

seared scallop stuffed with cherry tomato, crisp pancetta, radish sprouts and
chipotle mayonnaise

Vegan Sous-vide Butternut Squash with Hazelnuts

terrine of butternut squash, apples and celery root and a hazelnut maple salsa
verde served on a ceramic spoon

White Soy Caramel Sablefish with Miso Aioli

crisp cucumber and Asian pear salad, yuzu mirin vinaigrette on a ceramic spoon