



alice savage
personal caterer

Apres ski
3 course meal

Brie and Leek Parcels
on organic greens and a grainy mustard maple vinaigrette

Poached Wild BC Salmon Piccata
with leek and pea risotto topped with shiitake mushrooms

Lava Cake
dark chocolate and orange lava cake with home-made vanilla ice cream

Dinner party
5 course meal

Chili Crab cakes
with sweet chili and lime dipping sauce

Roasted beet and orange salad
with a hazelnut, basil dressing tossed with organic greens and arugula

BBQ Beef Tenderloin
with a fresh salsa verde, dauphinois potatoes and roasted ratatouille

Caramelized Pears
Bosc pears halved and gently cooked served chilled with a tiramisu cream

Cheese board
selection of BC cheeses, served with chutney and crackers