



LeSoleil

**567 Hornby St
Vancouver, BC
V6C 2E8
(604) 632 – 3000**

Create Your Own Dinner Menu

Our Chef has designed these Dinner Menus to enable you to create your own three or four course customized menu.

Included with the Menu: Freshly Baked Assorted Breads and Butter,
Freshly Brewed Coffee and Assorted Teas

Please note that the Starter & Dessert should be the same for all attendees.

Three or four course menus must include one entrée.

For Entrées, there is a maximum choice of 3 & pre-ordering is required.

SOUP

Pacific Northwest Seafood Chowder <i>BC Wild Salmon, Clams, Shrimp</i>	\$8.00 per person
Vegetable Minestrone	\$5.00 per person
Mushroom Bisque	\$5.00 per person
Mulligatawny Soup	\$5.00 per person
Roasted Fraser Valley Butternut Squash Soup	\$5.00 per person
Tomato & Roasted Garlic Soup	\$5.00 per person

SALAD

Traditional Caesar Salad <i>Pesto Parmesan Croutons</i>	\$6.00 per person
Mixed Green Salad <i>Mixed Green Leaves with a Selection of House Dressings</i>	\$5.00 per person
Spinach with Blue Cheese <i>Spinach, Pear & Blue Cheese</i>	\$6.50 per person
Arugula Salad <i>Mixed Berries, Nuts and Papaya Dressing</i>	\$6.00 per person

Prices are subject to change without notice, minimum numbers of 20 and do not include applicable 18% service charge & 5% GST



APPETIZER

Prawns Cocktail <i>Tiger Prawns, Tomato, Garlic, Ginger Root, Tabasco</i>	\$11.00 per person
Smoked Salmon <i>Capers, Red Onion, Olive Oil & Crème Fraiche</i>	\$9.00 per person
Crab Cake <i>Red Pepper, Celery, Egg, Paprika Mayo, Papaya- Mango Salsa</i>	\$9.00 per person
Short Ribs on Spoons <i>Tomato, Onions, Garlic, Celery</i>	\$10.00 per person

ENTRÉE

Pacific Halibut <i>Spanish Rice, Seasonal Vegetables Lime & Saffron Sauce</i>	\$27.00 per person
Pan-Fried Filet of Wild BC Salmon <i>Lemongrass Basmati Rice, Pea Shoots, Lemon & Orange Sauce</i>	\$26.00 per person
Fraser Valley Chicken Breast wrapped in Prosciutto <i>Yukon Gold Fondant Potato, Lime, Tomato Vierge</i>	\$24.00 per person
Certified Angus 6 oz Beef Tenderloin <i>Truffle Bobs Ranch Shallots, Pinot Noir Glaze, Garlic Gratin Potatoes, Grilled Seasonal Vegetables</i>	\$32.00 per person
Certified Angus Beef New York Steak 8 oz <i>Center Cut Striploin, Red Wine Rosemary Garlic Jus, Grana Padano Potato Gratin, Seasonal Vegetables</i>	\$28.00 per person
Grilled Portobello Mushroom with Spinach and Feta Cheese	\$19.00 per person

DESSERT

Chocolate Terrine, Crème Anglaise	\$6.50 per person
Vanilla Bean, Ginger Crème Brûlée	\$6.50 per person
Lemon Cheesecake, Blueberry Compote	\$6.50 per person
Belgian Chocolate Cup, Fresh Fruit	\$6.50 per person
Okanagan Apple Tart, Whipped Cream	\$6.50 per person
Tiramisu Cake	\$6.50 per person

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