

GOURMET DINNER FOR EIGHT

Effortless Elegant Entertaining



APPETIZERS

Offered by Barrett Fullerton

One of ~

A Really “Real” Ceviche

A combination of white fish and seafood cured in citrus juice and spiced with peppers and Mexican seasonings.

Shrimp and Crab Pie

A delightful pie layered with avocado and lime, hard-boiled eggs with mayo green onion, topped with mustard and cilantro sour cream and generous amount of shrimp and crab. Served with nachos.

Curry Shrimp Salad Stuffed Avocados

The title says it all!



SOUP

Offered by Noreen Dennis

One of ~

Ginger Carrot Soup

This is a rich coconut infused soup with just a touch of spice. Finished with curls of pecorino Romano cheese and a drizzle of herby pistou.

Garden Pea Soup

Summer in a bowl, a bright green soup with garden peas and finished with mint oil and crème fraîche.

Mélange of Mushrooms Soup

With hints of saffron and brandy, this is an umami intense bowl topped with a gruyère crostini.





SALAD

Offered by Anne Richmond

One of ~

Fennel and orange *with red onion and mint dressing.*

Asiago, pear and arugula *with toasted pecans.*

Classic Caesar salad *with tangy home-made dressing and croutons.*



MAIN

Offered by Helen Fletcher

One of ~

Lamb Shank Tagine

Capture the atmosphere of Morocco with this rich, slow cooked dish infused with cumin, cinnamon, coriander, ginger, turmeric, and saffron along with dried fruits.

Halibut with Wasabi Pea Crust

This crust with a Japanese flair has just the right amount of zip and crunch to contrast with the moist fish.

Chicken Saltimbocca (jump in the mouth)

An Italian dish made with Metchosin chicken wrapped in prosciutto and sage and finished with a wine sauce.



SIDES

Offered by Deirdre Chettleburgh

One of ~

Mediterranean Rice Pilaf

Basmati rice and orzo are combined with sauteed onions and cooked in vegetable broth. Lemon peel keeps this side fresh and light.

Lemon-Pistachio Israeli Couscous

Israeli couscous are little pearls of pasta. Preserved lemon, pistachios, fresh parsley, dried fruit, and cinnamon make this a versatile side.

Smashed Baby Potatoes

Tender young potatoes steamed and smashed with butter and fresh dill.

One of ~

Green Bean Slaw

Green beans tossed with julienned carrots, radishes, and red pepper in a light vinaigrette.

Irish Carrot and Parsnip Mash

Carrots and parsnips cooked and creamed with butter, salt, and pepper.

Sauteed Broccolini and Bok Choy

Simple, delicious, and healthy.



DESSERT

Offered by Lorraine Buchanan

One of ~

Double Chocolate Cheesecake *topped with chocolate ganache. Indulge!*

Rich Chocolate Cake *layered with mocha butter cream and smothered in chocolate butter cream.*

Lemon Meringue Pie *a light, melt-in-your-mouth favourite.
A perfect end to a wonderful dinner!*



The Gourmet Dinner is an annual fund raising event for the Metchosin Seniors' Association, who operate the Seniors' Resource Centre (SRC).