
FOOD STATION – Menu 1

Executive Chef – Andrew Loft

\$90 per person

Our Station Menus are Perfect for a Casual Evening or an Elegant Cocktail Dinner

The menus are designed for 50 guests minimum

GRAZING STATION

Crisp Green Salad with Veggies and Citrus Vinaigrette

Caprese Salad with Fior Di Latte Mozzarella and Balsamic

Crudities and House Made Dips, Breads, Spreads, House Pickles

FLATBREAD STATION *Assorted Flatbreads Including;

BBQ Grilled Chicken and Asiago

Classic Bruschetta

Pulled Pork and Onion Jam

Pepperoni and Bocconcini with Hot Honey and Basil

RISOTTO STATION

Saffron Risotto with Parmesan, Grilled Pacific White Prawns and Butternut Squash

CARVING STATION

BBQ Beef Brisket and Roasted Chicken

Served with Garlic Mashed Potato and Seasonal Vegetables with Smokey Jus

(Chef in Attendance to Carve)

PASTRY CHEF'S DESSERT TABLE

A Selection of Mini Cheesecakes, Tarts, Pastries

Freshly Brewed Coffee and Tea

ENHANCEMENTS

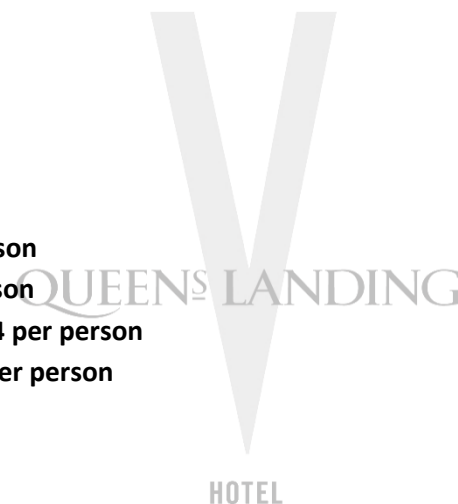
Cured Local Meats and Cheese Antipasto - \$14 per person

Fresh Oysters with Traditional Garnishes - \$14 per person

Grilled Sesame Chicken and Honey Mustard Salmon Satays - \$14 per person

House Cured Gravlax with Capers, Red Onions and Crostini - \$14 per person

All prices subject to taxes and gratuities



FOOD STATION – Menu 2

Executive Chef – Andrew Loft

\$100 per person

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The menus are designed for 50 guests minimum

ANTIPASTO AND CHEESE STATION

Tuscan Style Grilled Vegetables, Spiced Olives, Marinated Mushrooms, Italian Prosciutto,
Assorted Salami, Marinated Bocconcini-Tomato, Shaved Red Onions and Extra Virgin Olive Oil
Selection of Canadian Cheeses with Grapes, Nuts, Bread Crisp and Crackers

CHILLED SEAFOOD DISPLAY

Brandy and Dill Gravlax with Classic Garnishes and Crostini
Sesame Tuna Tataki with Honey-Soy-Ponzu Dip
Poached Tiger Prawns with Cocktail Sauce and Fresh Lemon
Maple Salmon Satays with Cucumber Tzatziki

PASTA STATION

Creamy Baked Potato Gnocchi in a Parmesan Sauce with Italian Sausage and Spinach
Penne a la Vodka with Rapini, Pecorino and Gremolata

CARVING STATION

Whole Roasted Striploin of Beef and Smoked Pork Back Ribs
Served with Dairy Free Garlic Mashed Potato and French Beans with Glazed Carrots
(Chef in Attendance to Carve)

PASTRY CHEF'S DESSERT TABLE

A Selection of Mini Cheesecakes, Tarts, Pastries

Freshly Brewed Coffee and Tea

ENHANCEMENTS

UPGRADE to Premium Antipasto and Cheese - **\$14 per person**

UPGRADE Striploin to Prime Rib- **\$14 per person**

Fresh Oysters with Traditional Garnishes - **\$14 per person**

All prices subject to taxes and gratuities



FOOD STATION – Menu 3

Executive Chef – Andrew Loft

\$125 per person

Our Station Menus are Perfect for a Causal Evening or an Elegant Cocktail Dinner

*The menus are designed for **50 guests minimum***

PREMIUM ANTIPASTO STATION

Tuscan Style Grilled Vegetables, Spiced Olives, House Pickles, Grilled Mushrooms, Premium Imported Salumi and Cheeses, Focaccia, Buffalo Mozzarella and Heirloom Tomato Salad, Grilled Calamari Salad

SEAFOOD STATION

Crisp Crab Cakes with Classic Remoulade

Seared Rare Tuna Poke Bowl with Assorted Garnishes and Sauces

Grilled Jumbo Prawns with Green Thai Mango Salad and Roasted Peanuts

Mussels Provencal with Grilled Baguette

RAVIOLI STATION **Please Choose*

Butternut Squash – OR – Lobster Ravioli

Roasted Garlic Chardonnay Cream Sauce with Parmesan and Gremolata

CARVING STATION

Slow Roasted Prime Rib with Fresh Horseradish, Potato Gratin and Sautéed Vegetables, with Natural Jus

(Chef in Attendance to Carve)

PASTRY CHEF'S DESSERT TABLE

A Selection of Mini Cheesecakes, Tarts, Pastries

Freshly Brewed Coffee and Tea

ENHANCEMENTS

Fresh Oysters with Traditional Garnishes - **\$14 per person**

House Cured Gravlox with Capers, Red Onions and Crostini - **\$14 per person**

ADD Lobster Rolls to Seafood Station - **\$14 per person**

All prices subject to taxes and gratuities

HOTEL