



WOW your Guests

FOOD STATIONS

For a casual reception that allows your guests to mingle, choose from our selection of food stations.
Prices vary depending on selection.

Salad Bar: Mixed greens and romaine lettuce with choice of dressings and toppings including cucumber, grape tomatoes, peppers, garlic croutons, chick peas, goat cheese, seasonal berries, toasted almonds, olives and pickles

Shrimp on Ice: Jumbo shrimp on ice with lemons, cocktail sauce and spicy mango yogurt

Beef Tenderloin Crostini: hand carved on fresh baguette with horseradish aioli and caramelized onions

Mashed Potato Martini: Creamy roasted garlic mash, served in a martini glass with choice of toppings including, Beef gravy, cheese, bacon bits, sautéed mushrooms, caramelized onions, green onions and sour cream

Pork sliders: Crackling pig roast roasted on site or pulled pork with condiments, slider buns and slaw

Gourmet Grilled Cheese: Selection of fresh made grilled cheese sandwiches on artisan breads. Cheddar and bacon, swiss and mushroom, brie and fig, mozzarella and caramelized onion

Taco Bar: Flank steak or chicken with grilled vegetables, on corn and flour tortillas, with pico di gallo, guacamole, pickled red onion, shredded lettuce, cheddar cheese and sour cream. Tortilla chips and salsa to accompany.

Grilled Cedar Plank Salmon Lettuce Wraps: Maple and grainy mustard marinated salmon grilled on cedar planks served on lettuce leaf with local fruit salsa

Chicken Souvlaki: Grilled marinated Greek style chicken kabobs with pita bread and tzatziki

Jerk Chicken: Rotisserie chicken marinated in Jamaican jerk seasonings served with rice and beans

Southern BBQ Station: BBQ pork ribs with creamy macaroni and cheese, corn bread, baked beans and slaw

Shanghai Noodle: Asian noodles with shitake mushroom, snow peas and bean sprouts with hoisin glaze served in Chinese take out boxes with chopsticks

Dessert Station: selection of handmade cakes, pastries and fruit tarts

Hors D'Oeuvres

Mango and smoked duck roll

Asparagus and brie mini quiche (v)

Pesto goat cheese charred tomato crostini (v)

Caprese salad on skewer (v)

Mushroom and goat cheese fricassee cup (v)

Parmesan cheese frico cup chicken caesar salad

Fig, asiago cheese and prosciutto skewer

Smoked salmon on blini

Mini Yorkshire pudding roast beef and caramelized onion

Seared scallop with braised leek mango chutney

From \$18.00 per dozen

(v) vegetarian