

Small Plate Food Stations

Ideal for a casual reception that allows your guests to mingle.
Food stations are chef attended to create dishes for your guests.
Casual seating & 3-4 stations are recommended.

AAA Beef Tenderloin Crostini Carvery 🍷

Hand-carved on fresh baguette, horseradish aioli, caramelized onions

Crackling Pig Roast 🍷

Chef carving station, slider buns, fennel slaw, apple chutney and BBQ sauce

Mashed Potato Martini Bar

Creamy roasted garlic mash, served in a martini glass with your choice of 4 toppings & beef jus: cheddar cheese, bacon bits, sautéed mushrooms, caramelized onions, green onions, sour cream

Signature Sliders

Pork belly & apple chutney or Pulled pork with BBQ sauce, brioche buns, fennel slaw

Gourmet Grilled Cheese 🍷

Freshly made grilled cheese sandwiches on artisan breads.

Cheddar & bacon, Swiss & mushroom, brie & fig, gouda & caramelized onion

Taco Bar

Flank steak or chicken with grilled vegetables, on corn and flour tortillas, with pico de 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 whole grain mustard marinated wild salmon, grilled on cedar planks with fresh fruit salsa

Chicken Souvlaki

Grilled chicken breast wrapped in a pita with onions, tomatoes, tzatziki

Jerk Chicken

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

Southern BBQ Station

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



Prices vary depending on selection.

Hors D'Oeuvres

Bite size canapés available passed or stationed

VEGETARIAN

Vegetables Sushi Maki Rolls **G D V**

Vietnamese Vegetarian Rice Paper Roll with 5 Spices Marinade **G D V**

Stuffed Mushroom with Boursin **G V**

Wild Mushrooms and Artichoke Fricassee on Mini Tartelette **V**

Caprese Salad & Fresh Oregano on Bamboo Skewers **G V** 🍷

Ricotta Berry Wonton Cups **V**

Asparagus & Brie Mini Quiche **V** 🍷

Cranberry Brie Pastry with candied pecans **V**

Seasonal Fruit Kabobs **G D V**



FOR MEAT LOVERS

Boursin Stuffed Medjool Dates with Prosciutto

Chicken Caesar Salad in parmesan cheese basket **G**

Mini French Beef Tourtiere **D**

Smoked Duck Breast and Mango Skewers **G D** 🍷

Brie, Prosciutto and Apricot Crostini

Asian Roasted Duck & Vegetable Rice Paper Roll **D**

Mini Yorkshire Pudding with Parsnip Mash, Smoked Beef and Caramelized Onion

Cocktail Meatballs on Grilled Crostini topped with fresh parmesan

FROM THE SEA

Smoked Salmon on Rye with Dill Cream Cheese

Shrimp wrapped with Smoked Salmon **G D** 🍷

Honey garlic glazed Shrimp Skewer

Assorted Sushi Rolls **G D V**



-Crowd Favorite **G**-Gluten Free **D**-Dairy Free **V**-Vegetarian