

ENHANCE YOUR MENU



Menu enhancements are an excellent way to welcome your guests to dinner, surprise your guests with a late night snack or add an element of interest to your cocktail reception.

Our list includes both heartier stations as well as a wide variety of share platters.

STATIONS

TACO STATION (SELF-SERVE)

sliced steak, ancho mushrooms & grilled chicken breast with lettuce, tomato, cheese, green onion, salsa & sour cream

\$16 per person

BEEF CARVERY (LIVE CHEF)

herb & dijon roasted prime rib

served in warm rolls with mustard & horseradish

\$12 per person

or

herb & dijon roasted prime rib

served with mashed potatoes, au jus, horseradish & seasonal vegetables

\$15 per person

MINIMUM 30 GUESTS

price and menu items subject to change
price subject to 5% GST & 18% gratuity

SHARE PLATTERS



SUSHI PLATTER

dynamite rolls, spicy tuna rolls, avacado mango rolls
100 pieces - \$275

CHILLED SEAFOOD PLATTER

poached prawns, fresh oysters, poached salmon, chilled mussels
Serves 50 - \$499

PREMIUM IMPORTED CHEESE PLATTER

with fruit & crostini
Serves 25 - \$160
Serves 50 - \$300

CHARCUTERIE BOARD

assorted cheeses, cured meats, pickles, nuts, preserves, crostini
Serves 25 - \$195
Serves 50 - \$350

VEGETABLE CRUDITÉ PLATTER

with ranch
Serves 50 - \$80

FRESH SEASONAL FRUIT PLATTER

Serves 50 - \$125

DESSERT PLATTER

mini cheesecakes, peanut butter explosions, profiteroles,
chocolate pecan brownies, fresh fruit skewers
100 pieces - \$300