



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

30 PERSON MIN

menu prices DO NOT include 5% GST and 18% gratuity
menu subject to change



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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, profitéroles,
chocolate pecan brownies, fresh fruit skewers
100 pieces - \$300