

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

HOLIDAY STATIONS

CHIMMICHURI PORK TOMAHAWK (LIVE-CHEF)

pear fennel chutney & hot cider gravy
\$14 per person

HERB ROASTED PORCHETTA (LIVE-CHEF)

crispy crackling & apple demi glace
\$13 per person

SLOW ROASTED TURKEY BREAST (LIVE-CHEF)

savoury stuffing, cranberry compote, herbed gravy
\$13 per person

MINIMUM OF 30 PEOPLE FOR ANY OF THE 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 \$14 per person

or

herb & dijon roasted prime rib
served with mashed potatoes, au jus, horseradish
& seasonal vegetables
\$16 per person

MINIMUM OF 30 PEOPLE FOR ANY OF THE STATIONS



PLATTERS

SUSHI PLATTER

dynamite rolls, spicy tuna rolls, avocado mango rolls, salmon avocado rolls with soy sauce & wasabi

125 pieces - \$299

CHILLED SEAFOOD PLATTER

poached prawns, fresh oysters, candied salmon, chilled mussels with lemons, cocktail sauce, horseradish, mignonette, tabasco

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 charred lemon hummus Serves 50 - \$95

FRESH SEASONAL FRUIT PLATTER

Serves 50 - \$125

DESSERT PLATTER

mini cheesecakes tarts, profitéroles, chocolate almond brownies, fresh fruit skewers 100 pieces - \$300