

food stations

sample menu

food station ideas

- handmade mushroom agnolotti in a truffle crème, topped with frisée and fried breadcrumbs
- soft polenta topped with imported chorizo and tomato chutney
- chicken pot pies
- berkshire pork riblets with dipping sauce
- miso maple glazed black cod with soy marinated cucumber, served in a porcelain cup
- veal meat balls in a spicy tomato sauce with crostini
- lobster mac 'n cheese
- braised beef short ribs in a thyme red wine jus topped with truffled whipped potatoes & carrot spirals
- seared tuna with soba noodles, pickled cucumber and white ginger (white take-out boxes + chopsticks)
- lamb curry on a bed of basmati rice, sweet mango, and micro coriander

antipasto station

- san danielle prosciutto
- fried cantaloupe
- artichoke hearts
- grilled aubergine, marinated in extra virgin olive oil
- black mission figs stuffed with rosemary mascarpone
- marinated red peppers
- grilled calamari
- chilled mussels in its half shells with lemon aioli
- buffalo mozzarella & heirloom tomatoes topped with basil & olive oil
- grilled portobello mushroom
- grilled focaccia
- garlic rubbed crusty bread with olive oil, coarse salt, & oregano
- seared beef carpaccio & endive with parmesan crisps & lemon mayonnaise
- charred lamb chops, honey mustard & mediterranean spices

traditional tapas

- grilled tiger shrimp in its shell charred red pepper dip
- seared tuna rare with giant butter beans
- sautéed double smoked sausages, puy lentils stew
- char grilled lamb chops, parsley & whole grain salad
- air dried beef, pencil bean salad, vidalia onions
- marinated calamari, cured vegetables, olive juice
- green & red gazpacho
- roasted suckling pig marinated cabbage
- veal meat balls, spicy tomato sauce
- pickled fresh anchovies, celery, olives & aged cheese
- chilled steamed mussels, sweet garlic lemon mayonnaise
- cured ham & peppered summer cantaloupe
- clams with white wine, parsley & thyme
- chorizo & olives
- grilled mushroom salad
- marinated salmon on endive
- omelet with new potatoes, chive & sour cream, salmon roe
- soft polenta & beef stew

mediterranean station

- grilled figs, honey, pressed yogurt
- compressed watermelon, cantaloupe
- tomato, mini cucumber, feta
- toasted focaccia, bread
- crispy fava beans, tahini sauce
- asparagus spears
- chickpea pure, toasted cumin, flatbread
- roasted eggplant, olive oil, old balsamic
- parsley, mint, tomato, lemon, cracked wheat salad
- couscous, cinnamon, dried fruit, jicama
- warm olives, rosemary, bay leaf
- string cheese, black caraway

bread s , spread s & crudité

- crudité with herb dip
- garlicky tzaziki
- tapenade
- white bean with truffle oil
- roasted red pepper
- babaganouch
- artichoke dip
- guacamole
- hummus

maple taffy + cheese

- artisan cheese rolled in pure maple taffy on ice
- seared pork belly and/or bacon crumble

imported cheeses and charcuteria

- assorted soft and hard cheeses
- assorted spreads (truffle honey, quince jelly etc.)
- foie gras and assorted terrines
- assorted dried sausages (spicy and mild)
- assorted slices meats (prosciutto, sopressata etc.)
- various accompaniments (nuts, figs, grapes etc.)
- artisanal breads, flat breads, and bread sticks

oyster pavilion

- malpeque oysters ● p.e.i.
- colville bay oysters ● p.e.i.
- bras d'or ● nova scotia
- traditional cocktail sauce with horseradish
- hot pepper sauce with ginger & garlic
- red wine mignonette