

cocktail stations

Typically served in conjunction with Hors D'oeuvres, where this will take the role of the main course, 2-4 stations are recommended.

Oyster Select Fresh Oysters Shucked to Order and served on Ice with Mignonette, Freshly Grated Horseradish, Lemon Wedges & Cocktail Sauce ●

Shrimp Cocktail 3 pcs per person Chilled Jumbo Shrimp served in a Martini Glass with Vodka Spiked Cocktail Sauce & Meyer Lemon Aioli ●

Thai Mango Salad Julienne Mango, Peppers, Napa Cabbage, Red Onion & Glass Noodles with Roasted Cashew Nuts, Cilantro Lime Vinaigrette & a Choice of Either Marinated Shrimp, Chicken or Tofu with tofu ●/●

Caprese Flor Di Latte Cheese seasoned with Olive Oil, Sea Salt & Freshly Cracked Pepper. Served with Heirloom Tomatoes, Fennel, Radicchio Salad & Homemade Focaccia **without bread** ●

Grazing Artisan Cured Meats to Include: Dry Cured Sausage, Local Salamis & Shaved Brisket, Smoked Gouda & Piave Cheese, In-House Pickled Vegetables, Gourmet Mustards & Sliced Baguette **without bread** ●

Sushi 3 pcs per person Assorted Maki Rolls & Nigiri Sushi served with Soy Sauce, Pickled Ginger & Wasabi and a Side of Sesame Seaweed Salad **without soya** ●

Dim Sum (choose any 3 of the following)
Steamed Veggie Buns with Ponzu-Ginger Dipping Sauce
Shrimp & Leek Wonton Parcels with Scallion Dipping Sauce
BBQ Duck & Shiitake Spring Rolls with Hoisin Plum Sauce
Chive & Pork Pot Stickers with Soy-Vinegar Sauce
Sweet & Sour Pork Meatballs

Lemongrass Chicken Lemongrass Chilli Chicken with Green Beans, Sweet Peppers, Garlic & Chilli Paste. Served over Basil Infused Basmati Rice

Saganaki Kefalotiri Cheese Flambéed with Ouzo and served with Pita Wedges, Homemade Focaccia & Kalamata Olives

Flambé Ouzo Shrimp Jumbo Tiger Shrimp Flambéed Live with Ouzo and served on Basmati Rice Pilaf ●

mini entrée stations

Served on small plates. 3 stations recommended for dinner.

Braised Chicken & Polenta Chicken braised in Red Wine with Cremini Mushrooms & Pearl Onions. Served on a Herb Polenta Medallion and garnished with Enoki Mushrooms ●

Southern Buttermilk Fried Boneless Chicken, Creamy White Cheddar & Smoked Gouda Macaroni & Sautéed Collard Greens

Pot Pie 3" pies served with Arugula & Fennel Salad
Choice of 2 Fillings: Beef Ale & Mushroom Pie; Chicken Pot Pie; Root Vegetable & Lentil Pie (1 pie per person)

Jerk Boneless Jerk Chicken with Rice & Peas, Fried Plantain & Creamy Slaw ●

Greek Grilled Lemon & Oregano Marinated Chicken Skewers, Lemon Roasted Potatoes, Greek Salad, Grilled Pita & Tzatziki **without pita** ●

Peter & Paul's Cornish Hen Grilled Boneless Cornish Hen with Lemon Herb Sauce. Served over Roasted Root Vegetables

Pork Schnitzel Fried Mini Pork Schnitzel served in Mini Kaiser Buns with Pommery Mustard Aioli, Swiss Cheese & Sauerkraut with a side of Kettle Chips ●

Bahn Mi Sandwich Fried Mini Pork Schnitzel served in Mini Kaiser Buns with Pommery Mustard Aioli, Swiss Cheese & Sauerkraut with a side of Kettle Chips

Empanada Chilean Braised Beef Empanadas with Chimichurri & Sour Cream & Brazilian Rice Pilaf

Striploin Grilled Beef Striploin with Red Wine Jus. Served Medium Rare over Roasted Garlic Mashed Potatoes & French Beans ●

Boneless Beef Short Ribs Braised Beef Short Ribs with Red Wine Jus. Served over Truffle Mashed Potatoes & Garnished with Julienne Grilled Oyster Mushrooms

Montreal Style Deli Montreal Smoked Meat, Corned Beef & Pastrami Sliced for Guests and served on assorted Rye Breads with a selection of Mustards (Dijon, Pommery & French's), Dill Pickles & Coleslaw

*MP - market pricing - call coordinator to inquire.

All menu items are based on a per person cost
Minimum will apply depending on location
Event Rentals, Event Staff, Bar & Beverage Service also available

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Gourmet Panini

Gourmet European Inspired Panini Sandwiches served warm at the Station

(Choose 3 varieties):

BBQ Chicken Breast with Grilled Peppers, Jack Cheese, Caramelized Onions & Dijon Aioli on a Ciabatta Bun

Steak Spiced Beef Tenderloin with Sautéed Mushrooms, Onions, Swiss Cheese & Dijon Horseradish Mayo on a Baguette

Turkey Breast with Artichoke Provolone Cheese & Pesto on a Swiss Bun

Marinated Grilled Vegetables Pesto & Goat Cheese on a Multigrain Panini

Mortadella, Genoa Salami & Provolone Cheese on a Panini Bun with Pesto Aioli

Shaved Beef Brisket Swiss Cheese, Sauerkraut & Mustard on Dark Rye Bread

Indian Traditional Butter Chicken with Jewelled Basmati Rice, Vegetable Fritters & Mint-Mango Chutney ●

Pasta Our Chefs will prepare a choice of Pasta with a selection of Sauces & a variety of Ingredients

Risotto Saffron Risotto topped with (choose 1 variety): Edamame & Sun Dried Tomatoes; Asparagus & Prosciutto Truffled Wild Mushrooms; Purple Beet, Goat Cheese with Lemon Zest, Crispy Leeks & Parmesan Shards

Stir Fry Ginger Beef, Chilli Chicken, Crispy Tofu & Vegetables served with Sesame Scented Jasmine Rice. Garnishes include: Green Onion, Toasted Sesame Seeds & Chilli Pepper Sauce

Asian Sesame Crusted Salmon served on a bed of Soba Noodle Salad with Soya Ginger Citrus Glaze & Assorted California Rolls

Chow Mein Vegetable Chow Mein with Crispy Tofu; Chicken Chow Mein with Vegetables served in Chinese Style Boxes with Chop Sticks

Taco Stand

Two 6" Soft Tacos filled with

(choose 2 varieties):

Grilled Cajun Chicken with Pineapple-Jalapeno Salsa

Herb Marinated Flank Steak with Pico de Gallo

Spiced Black Beans with Sautéed Peppers & Onions with Shredded Cheese

Guests may choose from the following toppings: Guacamole, Salsa Verde, Tomato Salsa, Sour Cream, Shredded Cheddar, Cilantro & Hot Chilli Sauce

Mac & Cheese Old-Fashioned Macaroni & Cheese made with White Cheddar, Oka & Smoked Gouda. Baked with Crunch Panko Bread Crumbs & Parmesan Cheese

Comfort Food Mini Hamburgers, Mini Hot Dogs, Mini Grilled Cheese and Regular & Sweet Potato Wedges. Served with Ketchup

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dessert

Brownie Sundae Bar Chocolate & Blondie Brownie Bites presented in a Mini Cup with Choice of Toppings: Chocolate & Caramel Sauce, Stewed Berries, Whipped Cream and Chopped Toasted Almonds

Milk & Cookies Salted Caramel & Chocolate Chip Cookies served with Small Glasses of Milk

Fruit Pie Bar Served with Whipped Cream

Ontario Caramelized Apple Pie with Shavings of Thunder Oak Gouda

Muskoka Wild Blueberry Cranberry Pie with Oat Crumble Topping

Poached Peas & Almond Alsacienne with Shaved Almonds

New York, New York A Variety of New York Style Cheesecakes with Selections of Different Sauces & Traditional Toppings

Cupcake Stand 2 pcs per person A Variety of Mini Cupcakes with Buttercream Frosting

Candy Land Selection of Hard & Soft Candies and Chocolate Covered Pretzels served from Glass Candy Bars

Nutella Banana Empanada All the goodness of Nutella & Bananas baked into an Empanada Shell. Served with Whipped Cream

Oh So Sweet! minimum 50 pcs Fresh Fruit, Pastries, Cakes & Mini Desserts

Specialty Ice Cream Truck Sundaes, Shakes, Floats, Soft Served Ice Cream, Slushies & a Variety of Popsicles (availability based on # of guests & season)

late night stations

Poutine Poutine made with all Fresh Ingredients, Toppings & Traditional Flavours, French Fries, Gravy & Cheese Curds

Grilled Cheese Station Grilled Cheese Sandwiches prepared live and served with Thick Cut Potato Wedges & Ketchup for Dipping

Bubble & Squeak Crisp Potato & Cabbage Rosti served with Caramelized Onion & Sausage Hash & Topped with a Fried Egg ●

Porchetta Oven-Roasted Porchetta Carved and served with Hot Banana Peppers, Crispy Onion & Horseradish Aioli. Choice of either Calabrese Buns or Pita

Mediterranean Shawarma & Falafel Authentic Shawarma & Homemade Falafel Balls (for vegetarians) served on Pita and choice of Traditional Condiments ●

Fish & Chip Stand Beer Battered Cod Fillet served on Spiced Red Skin Potato Wedges with Tartar Sauce, Malt Vinegar & Ketchup

Chicken & Biscuit Buttermilk Fried Chicken with Pickled Red Cabbage. Served on a Warm Biscuit with Dijon Aioli & Cabbage Cress

New York Hot Dog Stand 2 pcs per person Nathan's Mini Beef Hot Dogs served with Choice of Sauerkraut, Crispy Onion, Ketchup, Mustard & Chipotle Aioli

Pierogi Pierogie pan-seared, served with Traditional Condiments

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