

Interactive Chef Station Party - Pescatarian F * \$54.00/guest

chef stations - please choose two [2]

mushroom risotto

*wild mushroom risotto made with a mushroom broth, crispy shallots and brewers yeast **vegan*

gnocchi with roasted squash

house-made ricotta gnocchi with butternut squash, stilton, browned butter and crispy sage

quinoa cake with wild mushrooms

crispy quinoa patty with braised leeks and wild mushrooms, kale and shaved fennel salad

roasted salmon and ponzu

roasted wild salmon with wasabi scented edamame puree, radish, pickled carrot and shitake mushroom, ponzu reduction

roasted cauliflower and carrots with lentils

awaze roasted cauliflower and carrots, berbere spiced lentils, cucumber and micro green salad (ethiopian inspired)

salad station

roasted beet and goat cheese salad

roasted golden and yellow beets, mixed with orange segments, 'Okanagan' goat cheese, and toasted hazelnuts on a bed of mache lettuce

shaved fennel and apple salad

shaved fennel, julienned apples, mixed greens, and aged gouda with a herb vinaigrette.

shaved carrot, apple and cumin salad

colourful ribbons of BC carrots (orange, purple, yellow and red), sweet and crisp gala apples in a tangy vinaigrette flavoured with ginger, lemon and cumin and a sesame seed and cilantro topping

canapes

chinese style salad roll

marinated tofu, pickled cucumber, mushrooms and carrot, cilantro, green onion and vermicelli wrapped in a rice paper roll with a sesame hoisin dip

eggplant bartha

spiced eggplant on a cucumber round with cucumber raita, cilantro and crisp roti garnish

goat cheese and roasted beet "salad"

mini seed crusted goat cheese round topped with baby golden and red beets and micro greens on a toasted brioche round

nicoise 'salad'

seared BC Albacore tuna, egg yolk, green bean, olive aioli, cherry tomato and micro greens on a potato round

[cont....](#)

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ratatouille

Provençal style ratatouille (sauteed peppers, zucchini, eggplant, garlic and tomato) on a crispy polenta round

salmon gravlax with cucumber

house cured salmon gravlax on a crispy potato chip, pickled cucumber and red onion salad, caramelized lemon creme fraiche

spanish tortilla

roasted peppers and caramelized onion on a potato and egg Spanish omelette

stuffed peppadew

sweet and spicy peppadew peppers stuffed with feta, pine nuts and roasted garlic

watermelon feta salad

juicy red watermelon cubes with savoury feta and basil dressing in an asian spoon

platters

mixed smoked fish platter

cold smoked halibut and albacore tuna, smoked black cod, and spring salmon, capers, red onion and lemon, crostini and fresh bread

tapas platter

serrano ham, mixed olives, toasted salted almonds, manchego cheese, gigantes beans, marinated mushrooms, ciabatta bread

grilled vegetable platter

grilled asparagus, fennel and raddichio with extra virgin olive oil, fresh lemon, herbs, balsamic vinegar and shaved Grana Padano