

BUILD YOUR OWN BAR

Chef Stations

mac & cheese station

\$10.00 / person

macaroni served with a rich cheese sauce.

toppings to include: ketchup, bacon bits, braised leeks,
tomatoes, hot sauce & bread crumbs

poutine station

\$8.50 / person

**roast baby potatoes served with house made gravy
and Quebec cheese curds.**

add ons:

sautéed mushrooms: \$3

bacon bits: \$3

grilled tofu: \$2.50

caramelized onions: \$2.50

**vegetarian available on request*

BUILD YOUR OWN BAR

Chef Stations

raw bar build your own

\$12.50 / person

organic mesclun greens, romaine lettuce, red & green cabbage, cherry tomatoes, cucumbers, mixed peppers, red onions, marinated tomatoes, carrots, lentils, chick peas, corn, black beans, ranch dressing, blue cheese dressing, Italian dressing, red wine vinaigrette.

add ons:

cheese: \$2.00

quinoa: \$2.00

grilled chicken breast: \$8.00

flatiron steak: \$8.00

sockeye salmon w/ butter: \$8.00

grilled tofu: \$5.00

SEAFOOD

Chef Stations

oyster station

\$4.50 / oyster (min 5 doz)

freshly shucked oysters served on the half shell

*accompanied by lemon wedges, red wine mignonette
and hot sauce*

salmon gravlax station

\$17.50 / person (min 5 doz)

Salmon gravlax, candied nuggets, double smoked sticks

*served with chive & dill cream, rye crisps, pickled onions,
capers and lemon wedges*

chilled seafood display

\$45.00 / person (min 50)

a selection of BC oysters, clams, mussels, prawns, crab and seared Albacore tuna

*served with fresh lemon, cocktail sauce, ponzu dipping sauce,
red wine mignonette & hot sauce*

VEGETARIAN

Chef Station

vegetarian mixed platter

\$13.50 / person

chickpea & lentil sliders

garlic aioli, brie cheese, house made sesame bun

vegetarian souvlaki skewer

marinated mushrooms, peppers, zucchini and onions
served with tzatziki

roasted corn & poblano pepper tacos

cilantro, lime, cabbage, jalapeno & mexican crema

vegetarian antipasto

\$15.00 / person

vegetable crudite

carrots, celery, cherry tomatoes, peppers

trio of dips

tzatziki, hummus, roasted red pepper dip served
with Terra Breads baguette

grilled antipasto

marinated grilled kale, red peppers, zucchini, artichokes,
green beans and parmesan

MEAT, CHEESE AND CHARCUTERIE

Chef Stations

cheese station

\$16.00 / person

assortment of local & artisanal award winning cheeses

served with honey, dried and fresh fruits, candied nuts,
Terra Breads baguette, pizza Bianca and crackers

charcuterie station

\$17.00 / person

a mixture of artisan and house made charcuterie meats including fresh aged sausages, pate and salami

served with a house made mustard, house pickles, crackers,
terra Breads baguette and pizza Bianca

carving station

\$24.00 to \$32.00 / person

a classic carving station

all meats are roasted and sliced to order on site and served
with house made mustards, roast potatoes & carrots,
dinner rolls & au jus

choose from:

chicken: \$24.00

AAA flatiron: \$26.00

turkey: \$28.00

AAA prime rib: \$29.00

leg of lamb: \$32.00

MEAT, CHEESE AND CHARCUTERIE

Chef Stations

bbq station

\$18.50 / person

slow roast bbq ribs and crispy fried chicken

served with a chive biscuit, coleslaw & potato salad