

Live Stations

CHICKEN IN WAFFLES

Our buttermilk fried chicken inside of a fresh warm and crispy waffle with maple syrup and hot sauce

\$10 per person

RAW SEAFOOD

Oysters ,Crab and Jumbo shrimp over a bed on ice. With five sauces -house citrus cocktail, shallot red wine vinegar mignonette, hot sauce, horseradish, canadian maple syrup

\$18 per person

GOURMET POUTINE BAR

Shoestring frites, cheese curds, red wine brisket gravy. Extra topping include feta and pico de gallo

\$12 per person
(add butter chicken for \$4/person)




TACO STATION

A choice of braised beef, blackened chicken, battered fish or deep fried cauliflower. Toppings include chipotle maple aioli, dill pickle mango slaw, pico de gallo, guacamole and hot sauce (gluten-free option available)

\$15 per person

GRILLED CHEESE STATION

Traditional grilled cheese with old cheddar cheese and a spicy banana pepper ketchup (gluten-free bread upgrade available)

- with brie and pesto - \$12 per person 
- with prosciutto and gruyere - \$13 per person
- add roast tomato soup shots for - \$3 per person  

\$10 per person

POKE

Red tuna on a bed of soba noodles or sushi rice, root vegetables, cucumber salad, tobiko, wasabi aioli & soba sauce

\$12 per person

FALAFEL BAR

Falafel , pita , mediterranean salad, tahini , fries, hot sauce

\$12 per person

PASTA STATION

Tri colore gnocchi with traditional alfredo sauce - \$15 per person
Beet casarecce with Parmesan Wheel and fresh truffle - \$20 per person

CHARCUTERIE & CHEESE STATION (NO CHEF)

Assortment of local Charcuterie and fine cheeses, assortment of crustines and local artisan bread

\$20 per person

All food stations are for a minimum of 50 people unless indicated otherwise.