

## Live Stations

### CHICKEN WAFFLES

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

\$14 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

\$10 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

\$18 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

### PASTA STATION

Beet casarecce with Parmesan Wheel and fresh truffle

\$30 per person

### CHARCUTERIE & CHEESE STATION (NO CHEF)

Assortment of local Charcuterie and fine cheese, crostini and local artisan breads

\$20 per person

### PRIME RIB CARVING STATION

Northern Gold Prime Rib Roast with Sweet Potato Mash and au jus

\$18 per person