



# TANTALIZING THEME SELECTIONS



## SEAFOOD STATION

- Seasonal Oysters Shucked to Order with Sherry Mignonette, Hot Sauce, Tomato Ginger Salsa and Lemon
- Smoked Salmon Display with Accoutrements
- Riesling Poached Tiger Shrimp with Dipping Sauces
- Atlantic Clams and Mussels Steamed to Order
- Imported and Domestic Caviar Display with Iced Vodka, Blini and Crème Fraiche

*To Name a Few...*

## TRY SOMETHING A LITTLE DIFFERENT...

Action Stations are an entertaining and festive alternative to traditional sit down or buffet events. Your guests are encouraged to mingle and interact with our chefs as they design their own meal. Choose from the examples listed here, or allow us to create themed stations that are uniquely yours!

- Salad Station
- Mashed Potato Bar in Martini Glasses
- Carving Station
- Mediterranean Presentation
- Indian Station
- Canadian Stations Featuring Regional Cuisine from Coast to Coast

## GRILL STATION

- Ontario Lamb, Grain Fed Free Range Chicken, Brome Lake Duck Breast, Boneless Rib-Eye Steaks Grilled to Order with Seasonal Accompaniments
- Variety of Seasonal Seafood such as Atlantic Salmon, Yellowfin Tuna, Swordfish Steaks, Lobster Tails or Scallop Brochettes
- Chicken, Beef or Shrimp Satays with a Selection of Dipping Sauces
- Western Barbecue: Baby Back Ribs with Chipotle Mop, Striploin Steaks, "Cowboy" Veal or Pork Chops

*And Many More...*

## ASIAN STATION

- Variety of Sushi and Sashimi Rolls with Tamari Dip, Pickled Ginger and Wasabi
- Soba Noodle Salad in Miniature Take-Out Boxes
- Chicken Yakitori on Grapevine Skewers
- Selection of Spring Rolls with Dipping Sauces
- Steamed Vegetable/Shrimp Dumplings on a Bed of Asian Slaw

## PASTA BAR

- A selection of fresh seasonal vegetables, chicken, beef, shrimp and scallops in an exquisite display. Your guests choose which items they would like as our chefs prepare each pasta to order. Select from a variety of imported pastas and finish it all off with Oven Roasted Roma Tomato or Cream Sauce, White Wine and Freshly Grated Parmesan or Asiago Cheese.
- Accent your pasta station with a colourful Antipasto Display including Grilled Vegetables, Imported Cheeses, Genoa Salami, Olives and Marinated Vegetables.

## DESSERT STATION

- Chef-Attended Crêpe Station with Seasonal Berries, Sauces and Liqueurs
- White Chocolate/Espresso Parfait Served in Champagne Flutes
- Bananas Foster Prepared to Order with Vanilla Bean Ice Cream
- Chocolate Truffle Trees, Individual Crème Brûlée, Croquembouche, Miniature Tarts, Petit Fours and Biscotti
- Aged Cheese Display with Vintage Port and Seasonal Fruit

*Pricing dependent on seasonal market rates and items chosen.*