

Chef Stations



CHEF STATIONS

BUTCHER BLOCK

Prime rib, horseradish and dijon, whipped garlic mashed potato, aus jus with root veg

Beef tenderloin, roasted herbed mini potatoes, lemon and parmesan asparagus, aus jus

Beef brisket, mop sauce reduction, herbed mini potatoes, grilled seasonal vegetables, corn bread mini

Leg of lamb, stuffed with pine nuts, spinach and feta, celeriac puree, root veg with raita cucumber

Pork tenderloin, herbs, prosciutto, apple compote with garlic whipped mashed potato and roasted apple and turnip

Roasted salmon, lemon caper dill butter, cauliflower puree, roasted asparagus, lemon zest and crushed garlic

PASTA

Mac and cheese, garlic panko crust - mini plates

Bolognese, rigatoni noodle, roasted chili, basil, tomato marinara, grated parmesan - mini plates

Interactive pasta bar, made to order:

+ two options of pasta noodle

+ basil pesto, tomato marinara, lemon thyme cream sauce

+ grilled vegetables

+ 2 proteins (chicken, beef, tofu or shrimp)

POUTINE

Mini chip truck boats and forks

deep fryer and oil rental required

Classic poutine gravy

Quebec cheese curds

Fresh French fries

+ add on two of the following:

pulled pork

smoked meat

pulled BBQ chicken

vegetarian fries supreme sauces - sour cream, cheese sauce, scallion, diced tomatoes

PANINI

A la minute panini station (choose 3):

- Cajun chicken and provolone
- Pear, pesto and goat cheese
- Apple, brie and chutney
- Brisket, cheddar and caramelized onions
- Grilled cheese with bacon, smoked cheddar
- Grilled cheese with apple, caramelized onions and smoked cheddar

Taco Stations, Curry Stations, Salad Stations, Risotto Stations - Available Upon Request

A glass bottle of olive oil is on the left, and a wooden tray with pita bread and hummus is on the right. The word "Platters" is written in a white, cursive font in the top left corner.

Platters

PLATTERS

CHEESE

Selection of 5 artisanal cheeses, imported and domestic camembert, boursin, applewood smoked cheddar, stilton, chevre with grapes, dried and fresh figs, dried apricots, olives, gherkins and soppressata with variety of crackers and breadsticks

CHARCUTERIE

Selection of cured meats such as herbed salami, prosciutto di parma, copa di parma, chorzo, pancetta, genoa salami, soppressata, pickled items and pate, grainy mustard, Dijon and crostini

ANTIPASTO

Pickled and marinated vegetables including artichoke hearts, mushrooms, sweet onions, green beans, gherkins, sundried tomatoes, roasted red peppers, olives, feta stuffed hot peppers, genoa salami and provolone cheese served with crackers and crostini

MIDDLE EASTERN MEZZE

Za'atar spiced pita triangles with variety of dips including baba ghanoush, garlic hummus, tzatziki, roasted red pepper hummus, tabbouleh, toum, spiced nuts, olives, artichoke hearts, dried apricots, dolma and falafel bites

CRUDITES

Market vegetables, raw, including carrot, celery, green beans, asparagus, tomatoes, snap peas, bell peppers, broccoli, cucumber, radish and endive with french onion dipping sauce or dill and cucumber dipping sauce

PITA AND DIPS

Pita triangles and organic blue corn chips with variety of dips (choose three)

Garlic Hummus | Spinach and Artichoke Dip | Tomato Bruschetta | Black Bean Hummus | Eggplant Baba ghanoush | Tabbouleh

HYBRID BOARDS

Combining Boards. Where you want hybrid cheese and charcuterie or hybrid crudité and pita and dips, these are our "hybrid boards". We are happy to accommodate your request and quote based on your guest count! Check out our grazing tables as well!

SMOKED SALMON

Side of smoked lox salmon with capers, lemon, red onion with whipped cream cheese and variety of bakery fresh bagels

DESSERT

Mixed desserts platters can include a variety of items; please inquire about your needs. Cannoli, cream horns, tiramisu bites, strawberry custard tarts, mini lemon meringue tarts, butter tarts, cookies, shortbread, brownies, Nanaimo bars, date squares, lemon curd bites, loaves and donuts. We are happy to source your cupcakes and cakes as well!

FRUIT

Variety of fresh fruits. berries, melons, citrus, seasonal and imported tropical and vibrant. Please inquire based on seasonal availability.

CANDY CONFECTIONS

Looking to treat your guests to candy for that special birthday party, colour themed event or a movie night for a crowd, we can provide candy platters with full sized candies, gummies, sours and chocolates.



Grazing & Stations

GRAZING TABLES

PRICED PER GUEST COUNT AND REQUIREMENTS (PLEASE INQUIRE)

ULTIMATE GRAZE

- Abundant cheese selection
- Charcuterie selection
- Crackers and crostini selection
- Gherkins, olives and pickled items
- Pita, organic blue corn chips
- Selection of 3 dips
- Crudites with French onion dipping sauce
- Dried and fresh fruits
- Herbs and microgreens
- Table kraft paper

VEGETARIAN GRAZING STATION

- Abundant cheese selection
- Crackers and crostini selection
- Gherkins, olives and pickled items
- Mini finger sandwiches including egg and scallion, cucumber boursin
- Pita, organic blue corn chips
- Selection of 3 dips
- Crudites with French onion dipping sauce
- Berries
- Dried and fresh fruits
- Herbs and microgreens
- Table kraft paper

BRUNCH GRAZING

- Abundant cheese selection
- Grapes
- Cracker selection
- Donuts, mini muffins, apple turnovers and loaves
- Butter Croissants, chocolate croissants
- Mini quiche selection
- Smoked salmon, capers, red onion and lemon
- Whipped cream cheese
- Bakery bagels
- Fresh citrus
- Bowls of Greek and vanilla yogurt
- Honey granola
- Berries
- Dried fruits
- Herbs and microgreens
- Table kraft paper

SWEET GRAZING

- Full sized candy bars
- Nerds (boxed)
- Licorice
- Gummies
- Sour Gummies
- Push pops
- Chocolates
- Donut Towers
- Cupcakes
- Cookies
- Brownies
- Cheezies
- Pretzels

Please inquire about our chef attended stations and other custom crafted offerings to help create your memorable event!