














CHEF'S EXCLUSIVE HORS D'OEUVRES

(\$4²⁵ Each A La Carte • Minimum 40 per item)

COLD

- HONEY ROAST LAMB ON A SESAME CRACKER   
with Lemon Mayonnaise & Frisée
- AHI TUNA IN A CUP  
with Black & White Sesame, Julienne Endive & Arrowroot
- BLACK SESAME SOBA NOODLE & CRUNCHY YAM  
(Vegan)
- TOFU POKE   
with Avocado, Edamame, Tomato & Seaweed
- MINI PARMESAN SCONE 
with Prosciutto, Grainy Mustard & Pea Shoots
- MINI LOBSTER & SHRIMP ROLL  
with Sriracha Aioli & Avocado in a Hoagie Bun

HOT

- LAMB EMPANADAS  
with Moroccan Dip
- DUNGNESS CRAB CAKES  
with Old Bay Seasonings, Red Peppers, Cilantro & Roasted Garlic Aioli
- BRAISED BEEF MINI WELLINGTON 
with Mushroom & Prosciutto
- BEEF TENDERLOIN IN MINI YORKSHIRE PUDDING 
with Creamy Horseradish
- SMOKED DUCK & GRILLED PORTABELLA TARTLET 
with Creamy Horseradish
- CHICKEN TIKKA ON MINI NAAN & MINT CHUTNEY   
- LEMONGRASS PORK BELLY   
on a Steam Bun & Pickled Vegetables

CHEF'S ACTION STATIONS

Our Action Stations are designed to enhance any Buffet Meal or Hors D'Oeuvres Reception & are priced per person. Chef manned stations are not to be used as a meal unless customized by your Event Coordinator.

Please note that adding an Action Station to your meal service will increase the time it takes your guests to make all their buffet meal selections. They may not be suitable for events where a quick meal service is of priority.

A Chef charge of \$55⁰⁰ per chef will be charged per station.

CUBAN STYLE MINI SANDWICH \$7⁰⁰

- Artisan Ham & Turkey
- Spicy Mayo
- Pickled Jalapeño
- Jack Cheese

RAVIOLI BAR \$11⁰⁰


- Butternut Squash Ravioli with the following garnish to be chosen by guest & sautéed "A la Carte:"
 - Roasted Garlic Shallots
 - Double Smoked Bacon
 - Mushrooms
 - Grape Tomatoes
 - Basil
 - Oregano
 - Parmesan Cheese
 - Marinara or Alfredo Sauce

Add: Pulled Pork \$6⁰⁰ or Chicken Confit \$6⁰⁰

DIPS AROUND THE WORLD \$7⁵⁰

- Pistachio Dukkah
- Sundried Tomato Hummus
- Bruschetta Served with Fresh Chef Toasted Pita
- Mini Naan
- Assorted Breads

CARNITAS TACO STATION (SOFT SHELL) \$11⁰⁰

- Pork & Beef Tacos 
- Fresh Tortillas
- Salsa Verde
- Salsa Fresca
- Salsa Roja

MASHED POTATO "CHEFTINI" STATION \$8⁷⁵

- Creamy Yukon Gold Mashed Potato & Sweet Potato Mash with the Following Garnishes Available:
 - Fried Garlic Chips
 - Diced Shallots
 - Capicola Ham
 - Mushrooms
 - Bacon
 - Chorizo Sausage
 - Fresh Herbs
 - Finished with Rich House Made Gravy

OYSTER BAR MARKET PRICE BY THE DOZEN

(Minimum 5 dozen)

- Fresh Oysters shucked by our Chef & served over a bed of Ice with:
 - Tabasco
 - Lemons Mignonette
 - Cucumber Relish

MAC & CHEESE BAR \$10⁰⁰

- Truffle Scented House Made Cheese Sauce
 - Toppings include:
 - Mushrooms
 - Bacon Bits
 - Green Onions
 - Herb & Parmigiano Crumbs
- Add: Pulled Pork \$6⁰⁰ or Chicken Confit \$6⁰⁰

POKE RAW BAR \$14⁰⁰

- Sushi Rice
- Kale
- Tuna
- Salmon
- Chef's Sauces

*Pricing is subject to an 18% Service Charge + 5% GST.