



FOOD STATIONS

Please choose from the following:

Hand rolled crispy Peking duck, chive crepe, cilantro hoisin smear – 2 per
\$8 per person

Chef-carved Alberta beef tenderloin cooked medium rare, roasted garlic aioli, thyme-infused horseradish, roasted red pepper Dijon, rolls, caramelized onions
\$18.50 per person (3-4 oz)

Wild mushroom sautee station: Seasonal exotic mushroom sautéed in garlic butter, brandy, herbed crostini, classic béarnaise, porcini cream
\$9 per person

Onsite chef-rolled sushi (maki and nigiri): Tuna, salmon, smoked eel, salmon roe, California, spicy tuna, etc. All served with the traditional condiments
Minimum 75 guests – Starts at \$1,000

Fresh-shucked oyster bar with all the classic condiments (seasonal prices)

Gourmet Grilled Cheese Station:
Duck confit, brie, fig preserve
Bacon, caramelized onion, aged cheddar
Grilled Port Salut, oven roasted tomatoes
Grilled and served hot
\$7 per person

Lime-chili sauteed shrimp tacos, flour tortillas, shredded cabbage, chunky guacamole, pico di gallo, white sauce, cilantro
\$9 per person





Food Stations (cont'd)

Build your own gourmet Macaroni and Cheese with the following toppings:
Wild mushrooms, crisp bacon bits, baby spinach, seasoned ground
beef, smoked chicken, black olives, scallions and a gouda/cheddar/parmesan
sauce, chipotle ketchup
\$8 per person

Lobster risotto, extra old cheddar, lobster butter, frizzled leeks
\$10 per person

Braised short rib, horseradish spun potatoes, roasted asparagus, braising jus,
parsnip chips
\$12 per person

Minimum of 20 guests for all Food Stations

