

# ADD-ON MENU

**FOOD STATIONS**

**PLATTERS**

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## FOOD STATIONS

Make your event interactive and provide your guests with 'made-to-order' elegant foods, by up-front and personal chefs. Inquire about pricing for stations for your event

### ENSALADA STATION:

Fresh local produce and made to order salads with exquisite homemade salad dressings. Choose toppings like avocado, pickled ginger, organic sprouts, rainbow radish, spiced roasted chickpea's, blistered cherry tomatoes, steamed chicken breast, ahi tuna and a variety of cheeses

### PASTA STATIONS:

*Made to order on induction burners*

White Truffled Spaghetti with Grana Padano and Meatballs in Stewed BC Hot House tomatoes

Fluffy Potato Gnocchi, with browned butter cream sauce, gorgonzola, pine nuts, and crispy sage

Rigatoni with Spicy Ground Lamb, Fire Roasted Red Peppers and Roma tomatoes, fresh Oregano and Basil

Seafood Linguini, Tiger Prawns, Scallops and Steamed Clams, with White Wine, Parmigiano, and Herbs, or Pescatore Style with Lemon, Olive, Capers and Fresh Tomato-Parsley Bruschetta

### CARVARY STATIONS:

Carved Prime Rib, New York Striploin, or AAA Roast Beef. Herb Crusted Rack of Lamb or Lamb Tenders, Smoked Duck Breast or Peking Duck with sauce and sides, Pork Loin, or combine multiple proteins. All served with sauces and breads

*\*Sautéed Mussels and Clams and Gourmet French Fries available upon request*

## PLATTERS

**FRESH VEGETABLE CRUDITÉ.** Organic Carrots, Crispy Baby Cucumbers, cauliflower and Broccoli, bright bell peppers, local zucchini's, Snap Peas, Belgian Endive, BC Hot House Tomato, and watermelon radish. Served with Creamy Dill Ranch  
\$42

**FRESH LOCAL & TROPICAL FRUIT** with Coconut Yogurt or Dark Chocolate-Cinnamon Dip  
\$68

**CHARCUTERIE SMOKED AND CURED MEATS.** Prosciutto, Salami, Capicola, Ham, Turkey, & Sausage. Served with Citrus-Olive Tapenade, mini Gherkin Pickle, Pearl Onion and Olive Oil Crostini  
\$62

**FINE CANADIAN CHEESES.** Creamy Brie, Cheddar, Oka, Jersey Blue, Fresh Grapes, Figs, and Crackers  
\$72

**FRESH BAKED ARTISAN BREADS** with Extra Virgin Olive Oil, Balsamic Modena, Spinach and Artichoke Cheese Fondue  
\$52

**MARINATED SEAFOOD PLATTER WITH CITRUS AND CHIVE.** Jumbo Mussels, Scallops, Clams, and Tiger Prawns \$79

**COLD SEAFOOD TOWER.** A Selection of Oysters, Poached Prawns, Marinated Mussels and Clams, Salmon Ceviche' & Poached Lobster. With Fresh Lemon, Mignonette, Cocktail and Fresh Shaved Horseradish  
\$109

**DARK CALLEBAUT CHOCOLATE COVERED JUMBO STRAWBERRIES**  
\$32 - 25 pcs