



## Stations

### Soft Tacos Station

Duck Confit Taco with Smoked Gouda and Crème Fraiche  
Beef Barbacoa with Arugula and Ancho Aioli  
Roasted Jerk Chicken with Mango Salsa  
Portabella Mushroom with Three Herb Pesto  
Shrimp with Fruit Salsa and Lime Aioli  
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### Cheese & Chocolate Station

Chef Selection of Artisanal Cheeses  
Lavender Honey, Pear Shallot Jam, Apricot Compote  
Fresh and Dried Fruits, Salted Pecans, Candied Walnuts  
Callebeaut Milk and Dark Chocolate  
Fresh Artisan Breads and Crisps  
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### Charcuterie Bar

Prosciutto, Bresaola, Encrusted Salamis and Dried Sausages  
Grilled Vegetable Antipasto and Olives  
Chefs Choice of Artisan Cheeses  
Kozlick Mustards, Olive Oil and Balsamic  
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### Vertical Cone Station

Ahi Tuna Tar Tar with Avocado Cream  
Roasted Jerk Chicken with a Mango Slaw  
Forest Mushroom, Chevre and Thyme Salad  
Peppered Beef Tenderloin and Wasabi Aioli  
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### Mediterranean Station

Fresh Pitas and Crisps  
Hummus, Babaganouj & Tzatziki  
Grilled Vegetables, Tabbouleh, Stuffed Grape Leaves and Olives  
Falafel Balls  
Lamb Kafka Kabobs  
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### Poutine Bar

House Cut Fries with Your Guests Choice of:  
Traditional Rich Gravy and Cheese Curds  
Duck Confit  
BBQ Brisket  
Spicy Italian Sausage and Peppers  
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### Crostini's

Tomato, Basil, Garlic and Olive Oil  
Black Olive Tapenade and Feta  
Mushroom, Pesto & Goat Cheese  
Shrimp with Fruit Salsa and Lime Aioli



### Rosemary Flatbreads

Prosciutto, Roasted Garlic, Olive Oil & Arugula  
Peppered Beef Tenderloin with Horseradish Aioli  
Balsamic Grilled Peppers with Smoked Gouda  
Spicy Italian Sausage with Rapini and Pickled Peppers

### Mini Phyllo Cups

Roasted Jerk Chicken with a Mango Salsa  
Ahi Tuna with Avocado and Wasabi Cream  
Curried Quinoa with Apricots and Roasted Pecans

### Tenderloin-tini & Lamb-tini Station

Slow Roasted Tenderloin of Beef with Garlic Mashed Potatoes, Cognac Peppercorn Jus, Horseradish and Crispy Onion Strings  
Juniper Marinated Lamb Chop with a Spiced Sweet Potato Mash with a Cucumber Mint Raita

### Pasta

Wild Mushroom Agnolotti with Herbed Garlic Cream  
Cheese and Spinach Agnolotti with Roasted Tomato Sauce  
Mac & Cheese  
Served with your guest's choice of condiments:  
Shaved Pecorino, Shaved Reggiano, Blue Cheese, Peppers, Mushrooms, Pancetta, Sundried Tomatoes, Spicy Italian sausage

### Slider Bar

Angus Beef Slider, Onion Confit and Gorgonzola  
Lamb Kofta and Cucumber Mint Raita  
Chicken, Havarti and Ancho Pepper Aioli  
Salmon with Arugula and Lime Mayo  
Five Mushroom and Oven Dried Tomato Pesto

### Bollywood Bar

Onion & Spinach Pakoras  
Vegetable Samosas  
Butter Chicken  
Lamb Vindaloo  
Raita, Mango Chutney and Naan

### Taste of Thai

Mango and Cashew Slaw  
Chicken and Tofu Pad Thai  
Red Pepper Thai Curry Beef on Jasmine Rice  
Vegetable Spring Roll with Nuoc Nam

