

International Food Stations

ASIAN STATION

Bamboo steamers set over large woks and filled with assorted sumai and wonton dumplings. Served with an assortment of dipping sauces. Szechwan chicken sautéed with fresh vegetables and glazed with our hoisin and ginger orange sauce laced with chilies and scallions Egg drop fried rice with ginger and garlic, sliced BBQ pork served with a red chili and apple dip, Golden Baskets filled with Curried Chicken and Vegetables

BEEF STATION

Interactive Sandwich Station
Grilled medallions of beef tenderloin with spicy pecans
in a bourbon mustard sauce or our traditional with Mustard Glaze.
Accompaniments include: Horseradish Cream, an array of Mustard, Carmelized Onions,
Crispy Fried Onions, Julienne of Peppers, Sautéed Mushroom and Crisp Vegetable Chips
served on French Baguette Wedges or Mini Rolls

CRÊPE STATION

Crepes can be made to order by our chef right in front of your guests.
Choose two of the following fillings;
Ratatouille, Fresh Tomato Basil Sauce with Zucchini, Eggplant, Peppers and Onions,
Domestic and Wild Mushrooms in a Fresh Thyme Cream Sauce,
Creamed Chicken with Fresh Tarragon
Sweet Filling: Strawberries topped with Fresh Whipped Cream,
Apples and Cinnamon topped with a Granola Crumble

FRENCH CHARCUTERIE TABLE

A round table is laden with interesting French Cheeses, some soft, some hard and some very intense, as well as a baked Camembert perfect for dipping crusty bread.
Cheeses will be displayed with Vegetable Crudities with unique dips,
exotic fruits and berries along with Baguette Bread and Biscuits

GAZPACHO

Why not try a cold typically Spanish Tomato Soup – great on a warm evening!

ROMANTIC GREECE

Our Chef will offer a demonstration of flamed Saganaki cheese
Miniature Grilled Lamb Shishkababs displayed on Hot Rocks with Tzesiki Sauce
Grape Leave Rolls with Minted Yoghurt Sauce
Hummus with Pita Bread and traditional Greek Salad with Greek Olives

GYPSY STYLE SPANISH OMELETTES

This Huevos dish is a whirl of red, green, orange, white and yellow
(ham and chorizo sausage served on the side)

SEAFOOD HAWAIIAN STYLE

Mahi Mahi Hawaiian Style or Salmon in Ginger Butter Sauce
Served over Luau Fried Rice
Banana Fritters

HONEY HAM

Honey Glazed Ham chef carved and served with Honey Mustard
served on Mini Dinner Rolls with Creamy Cole Slaw

HOT ROCK SATAYS

Tender Skewers of Beef, Chicken, Pork, Salmon, Shrimp, and Scallops hot off the grill
displayed on Sizzling Slate Hot Rocks with Complimentary Sauces

JAMAICAN STATION

Plantain chips with mango salsa
Chilled fire roasted skewered vegetables with a smoked tomato and pesto glaze
Jerk chicken satays with Jamaican flavours and served with a fruit chutney sauce sliced and
presented on Baguette Bread

KEBABS

Moorish Style Spicy Chicken, Beef, Pork, Salmon, Shrimp Skewers grilled over a Charcoal
Fired Hibachi served with complimentary sauces

LAMB BAR

Lamb Chops encrusted with Breadcrumbs, Garlic & Fresh Herbs
Hot Orzo with Roasted Tomato & Spinach

OYSTERS WITH FROZEN VODKA

This station features Fresh Oysters (variety depending on availability)
Our oyster shucker will create your specialty with Tabasco, Piquant Seafood Sauce, Jalapeno
Hot Sauce, Lemons & Freshly Grated Horseradish
We can also serve them warm with a blue cheese topping!
Absolute Vodka Shooters would be definitely the finishing touch!

MEXICAN STATION

Corn and nacho chips with a variety of dips including white bean and cilantro, guacamole and spicy salsa Quesadilla wedges with smoked chicken, jalapeno jack cheese and roasted onion and garlic jam

Fajita Fiesta

warm soft tortillas with sautéed traditional vegetables, seasoned chicken & beef. served with Mexican salsa, shredded lettuce, cheddar cheese, sour cream & other condiments for a personal fajita

MUSSEL BAR

Steamed in our White Wine, Garlic, Tomato and our Secret Spices

PAELLA STATION

A Spanish favourite consisting of Long Grain Rice, Chicken, Chorizo, Mussels, Shrimp, Tomato, Peppers, Garlic and Olive Oil

PASTA STATION

Enjoy the dazzle and excitement of our Chef Preparing a combination of your favourite pasta dishes right before your eyes.
Butternut Squash Stuffed Agnolotti or Tri-coloured Fusilli served with your choice of Spicy Tomato Basil or Alfredo Sauce
Accompaniments: Red and Yellow Peppers, Julienne of Seasonal Vegetables, Grated Parmesan, Sundried Tomatoes, Mushrooms, Snow Peas, Black Forest Ham, Smoked Salmon, Shrimp, Grilled Chicken Mesclun Greens or Caesar Salad
and a display of Crusty Italian Rolls and Breads with Rosettes of Sweet Butter

PEROGIES, PEROGIES AND MORE PEROGIES

Traditional Perogies with fillings to include Potato and Cheese, Ground Beef, Sauerkraut with Mushrooms. Topped with your choice of Caramelized Onions, Bacon, Sour Cream and Parmesan Cheese

FLAMING RISOTTO STATION

Bordered by platters of grilled vegetables, assorted olives, spreads and breads sits our whole wheel of Parmigiano-Reggiano awaiting ignition. Our Chef will dazzle your guests as he sets the wheel aflame for an a la minute finish of wild mushroom risotto. For a fabulous finish, shaved fresh truffles will be offered to top

SALMON STATION

A side of fresh Atlantic salmon sliced and braided, painted with maple butter and dusted with maple sugar. Hot roasted on an aromatic cedar plank served with maple butter, mayonnaise or sweet mustard on Wild Rice Scones

SHRIMP DISPLAY

Jumbo Shrimp presented on blocks of Ice served with traditional Shrimp Sauce, Chili Lime, and Mary-Rose Sauces

SHRIMPS IN LOVE

Jumbo Shrimp sautéed in Butter and Garlic, fresh Herb and Pernod

SMOKED FISH DISPLAY

Our magnificent smoked fish presentation with items such as: Smoked Salmon, Trout, Sable, White Fish, Sturgeon, Golden Eye, Kippered Salmon and Herring in cream sauce and the condiments are certain to reel in your guests

SPICY SHRIMP SAUTÉ

Our chef will sauté shrimps in a Spicy Tomato Basil Sauce served plain or over white rice

SMASHED POTATO BAR

Creamy mashed potatoes served in a martini glass self-serve accompaniments to include: Sour Cream, Scallions, Aged White Canadian Cheddar Cheese, Chives, Crispy Bacon, Caramelized Onion, Roasted Garlic, Duxelle of Mushroom, Red Wine Boursin Sauce and Chunky Tomato Salsa

SUSHI BAR

Our Japanese Chef will prepare assorted Maki Rolls and Nigiri Sushi Salmon, Tuna, Yellowtail, Uni, Snapper and Shrimp to name a few Pickled Ginger, Wasabi and Soya Sauce

TENDERLOIN OF BEEF

Beef Tenderloin encrusted with Mustard and Crushed Black Peppercorn over Roasted Garlic Mashed Potatoes served in Martini Glasses

THAI STATION

Basket of Shrimp chips with spicy Thai dipping sauce Traditional Pad Thai with Shrimp, chicken and egg tossed in vermicelli rice noodles mildly spiced, and sprinkled with ground peanuts served in traditional white Oriental takeout boxes and chopsticks

TUNA STATION

Chef will shave freshly grilled Tuna rolled in Chinese Sweet Pancakes served with Wasabi Mustard, Frisee Lettuce and Japanese Condiments

TURKEY STATION

Emince of Roasted Turkey over Yukon Gold Mashed Potatoes presented in Martini Glasses, with Cranberry Chutney, and Turkey Sauce

TUSCANY IN ITALY

Focaccia Fingers with Extra Virgin Olive Oil and Fresh Herbs skewered Prosciutto with Melon Balls, Beef Carpaccio on Facelle Fresh Grated Padano and Extra Virgin Olive Oil, Gourmet Pizza's with Assorted Toppings, Antipasto Display with Marinated Mozzarella with Pinenuts, Sliced Grilled Italian Sausages and Marinated Calamato Olives served warm

VIETNAMESE STATION

Vietnamese Pho combines your choice of Shrimp, Pork, Grape Tomatoes, Fresh Basil, Water Chestnuts, Spring Onion, Bok Choy, Red & Yellow Peppers with our own Spicy Pho Broth hinted with Lemongrass and Coriander from a Gleaming Silver Samovar served in Demi Tasse Cups

WILD MUSHROOM BAR

Grilled Polenta Rounds filled with Wild Mushrooms

HYDROPONIC SALAD BAR

Variety of Live Growing Hydroponics Lettuces
With extravagant selection of toppings that may include:
Strawberries, Mandarin Orange Segments, Lychee, Gooseberries, Miniature Kiwi, Cucumbers, Kalamata Olives, Red Onion, Baby Bocconcini, Cherry Tomatoes, Baby Corn, Freshly Shaved Parmesan Cheese, Asiago Cheese, Croutons

Dressings: Honey Balsamic, Oregano and Oil, Caesar, and Strawberry

SWEET TREATS

Where anything goes.....
Grand Marnier Infused Chocolate Dipped Strawberries, Fruit Tarts and Mini Pastries and whatever else the chef can conjure up.... and we'll make sure there are a few brownies

FRUIT CRUDITE

Melon Wedges, Seedless Green and Purple Grapes, Pineapple Pieces, Strawberries, Kiwi... a full display of Seasonal Fruits with Honey infused Yoghurt Cream

SWEET CRÉPES

Strawberries topped with Fresh Whipped Cream, Apples and Cinnamon topped with a Granola Crumble

FRUIT AND CHEESE

Some soft, some hard and some very intense, as well as a warmed Brie presented on a Hot Slate perfect for dipping crusty bread, Fresh Figs (if available) and Grapes will accompany, along with other tropical fruit, Biscuits & Crackers

MERINGUE STATION

Individual Floating Islands on a lake of Strawberry or Lemon Sauce Meringue Nests filled with Seasonal Berries & Grand Marnier Whipped Cream, fresh Coconut Pavlova between Layers of stacked Meringue with Fresh Strawberries and Kiwi, Miniature Towers of Baked Alaska, Mocha or Chocolate Cream piped into Hazelnut Meringue Nests garnished with Chocolate Covered Coffee Beans

ZABAGLIONI STATION

One of Italy's great gifts to the world This warmed custard will be served over a medley of Berries in Martini Glasses

AU CHOCOLAT

Nothing excites guests more than the sight of The Chocolate Fountain
Three tiers of Billowing Belgian Chocolate just waiting for Guests to Plunge Strawberries, Melon Wedges, Pineapple Cubes, Banana 'Reels' and Marshmallows beneath.

YOUR SERVE !

Mini Ice Cream Cones
When only "Greg's" will do!
Roasted Marshmallow, Coconut Pineapple Rum,
Espresso, Chocolate Orange, Lychee, Coffee Toffee

ESPRESSO AND CAPPUCCINO BAR

Made to order and topped with your favourites

SERVICE OF COFFEE AND TEA

Second Cup Coffee, Selection of Teas from our Tea Box, Cream, Milk, Sugar, Lemon

MILK N' COOKIE BAR

Guests will follow the aroma of Chocolate Chip, Pecan & Oatmeal Raisin cookies
freshly baked in mini ovens

Add shooter glasses of milk or flavour with Kahlúa (just for the big kids!)

DECADENT HOT CHOCOLATE BAR

The Ultimate Chocolate Experience!

Callebaut Chocolate, Semisweet or Ultra-Rich Milk Chocolate,
shaved from the block at a station and served with steaming milk
topped with a choice of cognac, dark rum, Frangelico, Chambord
whipped cream, marshmallows, festive striped peppermints, cinnamon sticks,
& chocolate covered coffee beans