



Strolling Menu

CHOOSE THREE SAVOURY STATIONS
ONE: CHEF REQUIRED AND TWO: STATIONARY

Mason Jar Salads

Select your salad, shake and enjoy!!!
These delicious layered salads are served in
mason jars (select 4)

Southwestern Salad

corn, black beans, avocado, romaine lettuce
and house vinaigrette

Caesar Salad

Crumbled Bacon, Fresh Grated Parmesan,
House Made Croutons, Creamy Dressing

Baby Spinach Salad

Strawberries, Feta, Almonds served with a
Raspberrry Vinaigrette

Broccoli Salad

Mandarin Oranges, Red Onion, Almonds and
Bacon - Kale and Beet salad with Sun Dried
Cranberries, Pumpkin Seeds, Poppyseed
Dressing

Israeli Couscous

Toasted Almonds, Raisins, Apricot, Moroccan
Vinaigrette

Fattoush Salad

Lettuce, Cucumber, Pita Chips, Tomatoes,
Mint Parsley, Lemon Vinaigrette



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CRUSH TABLE

An assortment of County Cheese, Cured Meats, pickled and Fresh Seasonal Vegetables, Fresh Seasonal Fruit, Assorted breads, Crackers, Pretzel Bites and Assorted Dips

PASTA BAR

Chef required
Penne and Tri Coloured Fusilli, Assorted Vegetables, Chicken, Sausage, Pesto, Marinara, Alfredo Sauce

CARVING STATION

Chef Required
(Choose one beef, one pork, lamb and either ham or turkey)
Prime Roast Beef, New York Strip Loin Roast, Beef Picanha, Lamb Shoulder, Roast Pork Loin, Grilled Pork Tenderloin, Bone in Smoked Ham or Roast Turkey, Freshly Baked Rolls, Beef Jus, Beef Demi, Turkey Gravy, Chimichurri, Horseradish Cream, Grainy Mustard, Cranberry Aioli.

Indian Butter Chicken

Chana Masala, Basmati Rice, Naan Bread, Pappadums, Vegetable Samosas, Mango Chutney, Raita

Taco and Empanada Station

Chef Required
Tacos: Crispy Cod, Beef Barbacoa, Al Pastor (Pork), El Pollo Loco (Chicken) and Vegan Empanadas: Beef, Charcoal Chicken, Kimchi, Butter Chicken, Vegan Served with: Mexican Rice, Refried Beans, Pickled Red Onions, Shredded Lettuce, Jalapeno, Cheddar Cheese, Guacamole, Sour Cream, Cilantro, Lime Wedges, Flour and Corn Tortillas



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STIR FRY STATION

Chef Required

Ginger Beef, Teriyaki Chicken, Sticky Rice, Low Mein Noodles, Assorted Vegetables, sweet and Sour, Soy Ginger, Teriyaki
(Made to Order)

Pub Grub

It's like sitting in your favorite Irish / English Pub
Mini Fried Fish n Chips, Beef Stew Stuffed Yorkies, Bangers and Mash Cosmos, Potato Skins, Deep Fried Pickles, Mozzarella Sticks, Mini Sausage Rolls, Mini Pogos

Dreamy Poutine

Build your own poutine using a wide selection of favorite ingredients. Choice of French Fries or Tater Tots, Beef Gravy, Vegetarian Mushroom Gravy, Cheese Curds, Sauteed Mushrooms, Caramelized Onions, Pulled Pork, Italian Sausage or Bacon.

Sliders Sliders Sliders

Everyone loves sliders, our gourmet selection includes your choice of 4: - AAA beef slider with smoked gouda, grilled red pepper and chipotle - BBQ pulled pork with cabbage slaw - Banquet slider with bacon and cheddar - Grilled Vegetable Slider with mozzarella and pesto - California slider with grilled chicken, havarti, roasted red pepper and avocado - Korean BBQ Slider, Kimchi Mayo, Asian Slaw - Christmas Slider with roast turkey, Brie, Cranberry Aioli - Nashville Hot Chicken - Bison, Bourbon Braised Onions - Wild Boar, Smoked Mozzarella



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MEAT PAELLA

chicken, chorizo sausage, peppers and Spanish rice slowly cooked in a saffron scented broth and served hot from our paella pan

Wood Fired Pizza

10" Wood Fired Pizzas are always a hit whether it is for dinner service or late night, Choose 4 Margherita, Pepperoni, Primavera, Meat Lovers, Reuben, Mexican Butter Chicken

Oyster Bar

Chef Required

(premium)Add \$16.00 per person

The seasons finest fresh oysters shucked on-site and served on ice. Includes Lemons, Horseradish vinaigrette, mignonette, cocktail sauce, hot sauce and tabasco Includes professional oyster shucker, table linen and equipment. Oyster types depend upon seasonal availability. East and West Coast varieties as follows: Premium malpeques, Cascumpec bay, Colville Bay, St. Simon, Le Caraquette, Black Point, Raspberry Point, Beach Angel, Black Pearl and Kusshi

Hawaiian

(premium)Add \$16.00 per person

Poke: Raw Fish Salad, Traditional Hawaiian Cuisine Bowls of rice are topped with the guests choice of Salmon, Tuna or Shrimp Sauces include: Spicy Mayo, Ponzu, Sesame Shoyu Toppings: Cucumbers, Edamame, Fried Onion, Sprouts, Radish, Jalapeno, Green Onion, Avocado, Cilantro, Pickled Ginger, Wasabi, Sesame Seeds, Wakame and Furikake



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Seafood Paella

(premium) Add \$16.00 per person
shellfish, morsels of seafood, peppers and Spanish rice
slow cooked in a saffron scented broth and served hot from
our paella pan.

Mashed Potato Martini Station

Yukon Gold mashed served with a buffet of delicious
toppings to include: Bacon, Beef Brisket, Sautéed
Mushrooms, Caramelized Onions, Grilled sweet peppers,
chives, parmesan, aged cheddar, sour cream, gravy,
cracked black pepper

Panini Station

Our popular station features chefs grill pressing an
assortment of gourmet mini sandwiches including: Swiss,
Gouda, Gruyere, Chipotle Turkey Brie and Cranberry Italian
prosciutto, Provolone, Basil Pesto Roasted Pork, Honey Ham,
Swiss, Dijon Mustard, Pickle Soup Shooters available upon
request

DESSERT STATION

a variety of assorted tarts, squares, brownies,
donuts and cakes

Please email all of your choices as well as any guests dietary
restrictions to Marlise Ponzo three weeks prior to your
celebration.

Enjoy!