



# FOOD STATIONS – Menu 1

EXECUTIVE CHEF · MARC LYONS

Menu 1 - \$70.00 per person

Our station menus are perfect for a casual evening or an elegant cocktail dinner.  
This menu is designed for groups of 50 guests or more.

## ANTIPASTO STATION

Tuscan Style Grilled Vegetables, Spiced Olives, Marinated Mushrooms  
Italian Prosciutto, Bocconcini, Roma Tomatoes, Shaved Red Onions and Extra Virgin Olive Oil

## PIZZA STATION

Pepperoni and Cheese  
Rustic Focaccia Pizza with Grilled Red Onions, Roma Tomatoes and Bocconcini Cheese

## RISOTTO STATION

Woodland Mushroom Risotto, Parmesan Cheese, White Truffle Oil and Fresh Arugula  
With Black Tiger Prawns  
(Chef in Attendance Provided)

## AAA BEEF RIB EYE STATION

Beef Rib eye with Smoked Corn Potatoes and Horseradish Jus with Basil Ratatouille  
(Chef in Attendance to Carve)

## PASTRY CHEF'S DESSERT TABLE

A Selection of Mini Cheesecakes, Tarts, Pastries  
Coffee, Tea & Decaffeinated Coffee

## ENHANCE YOUR FOOD STATION EVENT WITH THE FOLLOWING ADDITIONS

### FROM NIAGARA'S FINEST THAI

LATE NIGHT SNACK \$18.00 PER PERSON  
Shrimp Chips, Spring Rolls, Satays, Thai Chicken Bites, Fresh Rolls and Spring Rolls

CURRY STATION \$23.00 PER PERSON  
Choice of Red, Green or Panang Curry served with either Beef, Chicken, or Vegetables and Jasmine Rice

### FROM MASAKI SUSHI

LATE NIGHT SUSHI \$12.00 PER PERSON  
Chef's Choice Nigiri and Maki Rolls (3 to 4 pieces per person)

PREMIUM SUSHI TABLE \$17.00 PER PERSON  
Chef's Choice Nigiri, Maki, Futomaki and Sashimi (3 to 4 pieces per person)

**All prices subject to taxes and gratuities.**  
**Prices in effect from May 1, 2019 until April 30, 2020**



# FOOD STATIONS – Menu 2

EXECUTIVE CHEF · MARC LYONS

Menu 2 - \$85.00 per person

Our station menus are perfect for a casual evening or an elegant cocktail dinner.  
This menu is designed for groups of 75 guests or more.

## ANTIPASTO STATION

Tuscan Style Grilled Vegetables, Spiced Olives, Marinated Mushrooms  
Italian Prosciutto, Bocconcini, Roma Tomatoes, Shaved Red Onions and Extra Virgin Olive Oil

## SMOKED SALMON AND TUNA

Brandy and Dill Gravalax with Sweet Mustard and Tuscan Crostini  
Smoked Salmon with Traditional Garnishes, Sour Cream Blinis and Crème Fraiche  
Spiced Seared Rare Ahi Tuna with Pickled Ginger, Soya Glaze and Papaya Salsa  
Tiger Shrimp with Cocktail Sauce

## SATAY STATION

Beef Tenderloin with Spicy Peanut Crumbs  
Sesame Chicken with Plum Sauce  
Candied Atlantic Salmon with Honey Grainy Mustard Glaze  
Scallop Wrapped with Smoked Bacon

## AAA BEEF RIB EYE STATION

Beef Rib eye with Smoked Corn Potatoes and Wild Mushroom Sauce  
French Beans with Toasted Almonds  
(Chef in Attendance to Carve)

## PASTRY CHEF'S DESSERT TABLE

A Selection of Mini Cheesecakes, Tarts, Pastries  
Coffee, Tea & Decaffeinated Coffee

## ENHANCE YOUR FOOD STATION EVENT WITH THE FOLLOWING ADDITIONS

### FROM NIAGARA'S FINEST THAI

LATE NIGHT SNACK \$18.00 PER PERSON  
Shrimp Chips, Spring Rolls, Satays, Thai Chicken Bites, Fresh Rolls and Spring Rolls

CURRY STATION \$23.00 PER PERSON  
Choice of Red, Green or Panang Curry served with either Beef, Chicken, or Vegetables and Jasmine Rice

### FROM MASAKI SUSHI

LATE NIGHT SUSHI \$12.00 PER PERSON  
Chef's Choice Nigiri and Maki Rolls (3 to 4 pieces per person)

PREMIUM SUSHI TABLE \$17.00 PER PERSON  
Chef's Choice Nigiri, Maki, Futomaki and Sashimi (3 to 4 pieces per person)

**All prices subject to taxes and gratuities.**  
**Prices in effect from May 1, 2019 until April 30, 2020**



# FOOD STATIONS – Menu 3

EXECUTIVE CHEF · MARC LYONS

Menu 3 - \$110.00 per person

Our station menus are perfect for a casual evening or an elegant cocktail dinner.  
This menu is designed for groups of 75 guests or more.

## ANTIPASTO STATION

Tuscan Style Grilled Vegetables, Spiced Olives, Marinated Mushrooms  
Italian Prosciutto, Bocconcini, Roma Tomatoes, Shaved Red Onions and Extra Virgin Olive Oil

## SEAFOOD STATION

Crisp Crab Cakes with Chili Spiced Remoulade  
Seared Rare Tuna with Lime Papaya Salad  
Fresh Oysters with Traditional Garnishes  
Black Tiger Prawns with Assorted Sauces and Fresh Lemon

## RAVIOLI STATION (CHOICE)

Braised Short Rib – OR – Lobster, Ravioli  
With Forest Mushroom and Truffle Café au Lait Sauce  
Parmesan Cheese, White Truffle Oil and Fresh Arugula

## AAA BEEF STRIPLOIN STATION

Beef Rib eye with Smoked Corn Potatoes and Foie Gras Jus with Sautéed Vegetables  
(Chef in Attendance to Carve)

## PASTRY CHEF'S DESSERT TABLE

A Selection of Mini Cheesecakes, Tarts, Pastries  
Coffee, Tea & Decaffeinated Coffee

## ENHANCE YOUR FOOD STATION EVENT WITH THE FOLLOWING ADDITIONS

### FROM NIAGARA'S FINEST THAI

LATE NIGHT SNACK \$18.00 PER PERSON  
Shrimp Chips, Spring Rolls, Satays, Thai Chicken Bites, Fresh Rolls and Spring Rolls

CURRY STATION \$23.00 PER PERSON  
Choice of Red, Green or Panang Curry served with either Beef, Chicken, or Vegetables and Jasmine Rice

### FROM MASAKI SUSHI

LATE NIGHT SUSHI \$12.00 PER PERSON  
Chef's Choice Nigiri and Maki Rolls (3 to 4 pieces per person)

PREMIUM SUSHI TABLE \$17.00 PER PERSON  
Chef's Choice Nigiri, Maki, Futomaki and Sashimi (3 to 4 pieces per person)

**All prices subject to taxes and gratuities.**  
**Prices in effect from May 1, 2019 until April 30, 2020**