



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 April 1, 2017 until April 30, 2018



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 April 1, 2017 until April 30, 2018



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 April 1, 2017 until April 30, 2018