



DINNER RECEPTION STATIONS

EXECUTIVE CHEF · MARK LONGSTER

CRUSTINI STATION

\$11.00 PER PERSON

Poached Pear on Walnut Crustini with Cambozola Cheese
Truffle Mushroom and Fine Herb Salad on Thyme Crustini
Grape Tomato, Basil Pesto and Shaved Parmesan Bruschetta
with Garlic Crustini
Woolwhich Goat's Cheese and Roasted Garlic with Multi-grain Crustini
Shaved Roast Beef with Parsnip Puree and Frizzled Onions
with Rosemary Crustini

CHEESE STATION

\$13.00 PER PERSON

A Selection of Imported and Domestic Cheeses
Sweet and Savory Preserves, Mixed Nuts, Red and Green Grapes
Flat Breads and Crackers

SALAD STATION

\$12.00 PER PERSON

Selection of 2 Chef's Choice Salads
Seasonal Vegetable Platter with Red Pepper Hummus
and Buttermilk Dip

PIZZA STATION

\$14.00 PER PERSON

Fire Roasted Pizzas: Three Cheese, Pepperoni and Vegetarian
Caramelized Onion and Goat's Cheese on Rosemary Focaccia

SATAY STATION

\$18.00 PER PERSON

Sesame Beef with Szechwan Dip
Jerk Chicken with Pineapple Curry
Maple Dijon Glazed Chicken Tenderloin
Green Thai Curried Shrimp Satay
Cajun Shrimp with Smoked Jalapeno Mayonnaise
(4 Pieces per Person)

RISOTTO STATION

\$19.00 PER PERSON

Asparagus and Preserved Lemon with Arborio Rice
Tomato Brunoise, Rocket Spinach,
Basil Pesto, Fresh Parmesan

ANTIPASTO STATION

\$20.00 PER PERSON

Balsamic Grilled Vegetables with Basil Oil and Shaved Parmesan
Truffle Mushroom Salad
Shaved Prosciutto and Cantaloupe Melon
Cherry Bocconcini, Blistered Plum Tomatoes
Infornate Olives and Sweet Balsamic

STUFFED PASTA STATION

\$21.00 PER PERSON

Ricotta Cheese Tortellini
with Smoked Chicken and Grilled Corn in a Chardonnay Cream with Grana Padano



DINNER RECEPTION STATIONS (CONTINUED)

SHRIMP STATION

\$32.00 PER PERSON

Lemon & Garlic Glazed Prawns with Green Thai Curry and Sweet Peppers
Classic Shrimp Cocktail
Grilled and Chilled Tiger Prawns with Salsa Verde
Lemons and Limes

SEAFOOD STATION

\$32.00 PER PERSON

Chilled P.E.I. Mussels with Sun Dried Tomato Marinade
Prawn and Cucumber Salad with Dill Buttermilk Dressing
Crab Cakes with Smoked Jalapeno Aioli
Coconut Shrimp with Hot and Sour Dip
Cold Poached Atlantic Salmon with Dill Crème Fraiche

STRIPLOIN OF BEEF STATION

\$36.00 PER PERSON

Blackened Cajun Roasted Striploin of Beef
Preserved Lime Butter and Grilled Onion Rings
Truffle Mashed Potatoes
Lemon Scented Asparagus Spears
Assorted Mini Buns and Butter
(Chef in Attendance Optional)

BEEF TENDERLOIN STATION

\$42.00 PER PERSON

Slow Roasted AAA Beef Tenderloin
Wrapped in Double Smoked Bacon with Pan Drippings
Caramelized Onion Jam and Roasted Red Peppers
Aged Cheddar Mashed Potatoes
Assortment of Mustards, Horseradish
Fine French Beans
Assorted Mini Buns and Butter
(Chef in Attendance Optional)

DESSERT STATION

\$14.00 PER PERSON

Assorted Selection of Desserts which may include:
Cakes, Pastries, Cookies, Squares, Tarts, Brownies
Fresh Sliced Fruit

A Minimum of Three Stations required and must be ordered according to the total number of guests in Attendance

For a Full Dinner Experience, we recommend a Minimum of Five Stations

Please note an additional charge of \$5.00 per person will be applied for groups of less than 30 people

Optional Chef in Attendance Fee \$150 per station

Prices are subject to taxes and gratuities

Prices in effect from May 1, 2025 until April 30, 2026