
FOOD STATION – Menu 1

Executive Chef – Chris Willick

\$90 per person

Our Station Menus are Perfect for a Casual Evening or an Elegant Cocktail Dinner

*The menus are designed for **50 guests minimum***

GRAZING STATION

Crisp Green Salad with Veggies and Citrus Vinaigrette

Caprese Salad with Fior Di Latte Mozzarella and Balsamic

Crudities and House Made Dips, Breads, Spreads, House Pickles

FLATBREAD STATION *Assorted Flatbreads Including;

BBQ Grilled Chicken and Asiago

Classic Bruschetta

Pulled Pork and Onion Jam

Pepperoni and Bocconcini with Hot Honey and Basil

RISOTTO STATION

Saffron Risotto with Parmesan, Grilled Pacific White Prawns and Butternut Squash

Vegetarian Mushroom Risotto with Spinach, Herbs and Pecorino

CARVING STATION

BBQ Beef Brisket and Roasted Chicken

Served with Garlic Mashed Potato and Seasonal Vegetables with Smokey Jus

(Chef in Attendance to Carve)

PASTRY CHEF'S DESSERT TABLE

A Selection of Mini Cheesecakes, Tarts, Pastries

Freshly Brewed Coffee and Tea

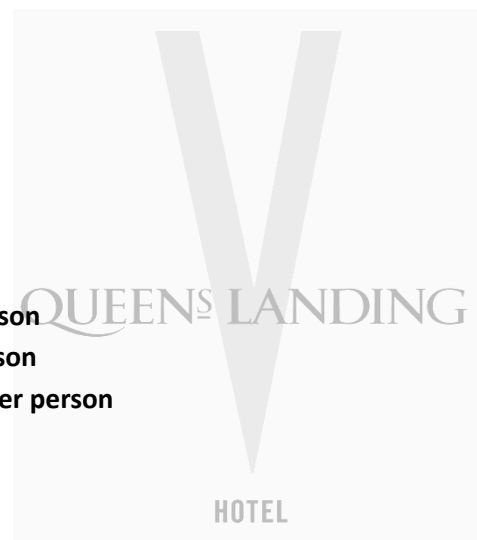
ENHANCEMENTS

Cured Local Meats and Cheese Antipasto - \$14 per person

Fresh Oysters with Traditional Garnishes - \$14 per person

House Cured Gravlax with Capers, Red Onions and Crostini - \$14 per person

All prices subject to taxes and gratuities



FOOD STATION – Menu 2

Executive Chef – Chris Willick

\$125 per person

Our Station Menus are Perfect for a Causal Evening or an Elegant Cocktail Dinner

*The menus are designed for **50 guests minimum***

PREMIUM ANTIPASTO STATION

Tuscan Style Grilled Vegetables, Spiced Olives, House Pickles, Grilled Mushrooms, Premium Local and Imported Salumi and Cheeses, Focaccia, Buffalo Mozzarella and Heirloom Tomato Salad, Grilled Calamari Salad

SEAFOOD STATION

Crisp Crab Cakes with Classic Remoulade

Seared Rare Tuna and Salmon Poke Bowl with Assorted Garnishes and Sauces

Grilled Jumbo Prawns with Green Thai Mango Salad and Roasted Peanuts

Mussels Provencal with French Baguette

RAVIOLI STATION **Please Choose*

Butternut Squash – OR – Lobster Ravioli

Roasted Garlic Chardonnay Cream Sauce with Parmesan and Gremolata

CARVING STATION

Slow Roasted Prime Rib with Fresh Horseradish, Potato Gratin and Sautéed Vegetables, with Natural Jus

(Chef in Attendance to Carve)

PASTRY CHEF'S DESSERT TABLE

A Selection of Mini Cheesecakes, Tarts, Pastries

Freshly Brewed Coffee and Tea

ENHANCEMENTS

Fresh Oysters with Traditional Garnishes - **\$14 per person**

ADD Mini Lobster Rolls to Seafood Station - \$14 per person

All prices subject to taxes and gratuities

