
FOOD STATIONS – OFF SITE WINERY

Executive Chef – Chris Willick

\$110 per person

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

The menus are designed for 50 guests minimum

ANTIPASTO AND CHEESE STATION

Tuscan Style Grilled Vegetables, Spiced Olives, Marinated Mushrooms, Italian Prosciutto, Assorted Salami, Marinated Bocconcini-Tomato, Shaved Red Onions and Extra Virgin Olive Oil Selection of Canadian Cheeses with Grapes, Nuts, Bread Crisp and Crackers

CHILLED SEAFOOD DISPLAY

Brandy and Dill Gravlax with Classic Garnishes and Crostini

Sesame Tuna Tataki with Honey-Soy-Ponzu Dip

Poached Tiger Prawns with Cocktail Sauce and Fresh Lemon

House Cured Gravlax with Capers, Red Onions and Crostini

PASTA STATION

Creamy Baked Potato Gnocchi in a Parmesan Sauce with Italian Sausage and Spinach

Penne a la Vodka with Rapini, Pecorino and Gremolata

CARVING STATION

Whole Roasted Striploin of Beef and Smoked Pork Back Ribs

Served with Garlic Mashed Potato and French Beans with Glazed Carrots

(Chef in Attendance to Carve)

PASTRY CHEF'S DESSERT TABLE

A Selection of Mini Cheesecakes, Tarts, Pastries

Freshly Brewed Coffee and Tea

ENHANCEMENTS

UPGRADE Striploin to Prime Rib- **\$14 per person**

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

All prices subject to taxes and gratuities



