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# **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**

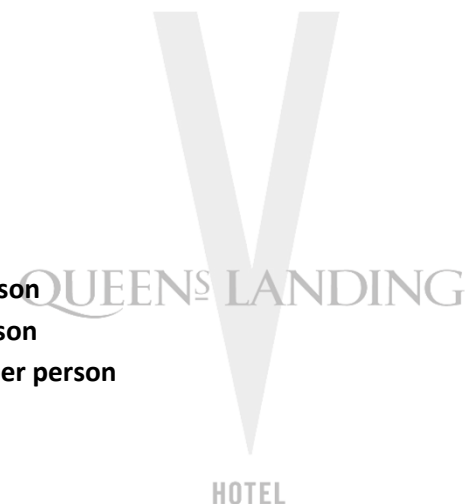
A Selection of Mini Cheesecakes, Tarts, Pastries

*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*



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# **FOOD STATION – Menu 2**

**Executive Chef – Chris Willick**

**\$125 per person**

*Our Station Menus are Perfect for a Casual 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*

