

Food Stations

Off-Premise Events

2016



OYSTER BARS, SEAFOOD & SATAY STATIONS are also available
Chef Wages are Additional

**Minimum 50
Guests**

OMELETTE BAR \$9.95 per person

Omelet's are prepared to order by a Chef with your choice of the following fillings Black Forest Ham, Tomatoes, Mushrooms, Julienne of Rainbow Bell Peppers. Sautéed Onions. Swiss or Cheddar Cheese.

CREPE STATION

Your choice of two crepes (Chicken, Seafood, Spinach, Mushroom, Broccoli & Cheddar, Ratatouille, or Crespella) prepared to order by a Chef and served with an appropriate sauce.
\$9.95 per person

CHATEAUBRIAND & HIP OF BEEF STATION

Grilled Beef Tenderloin or Hip of Beef hand carved by a Chef and served with Béarnaise Sauce, Dijon Mustard, Creamy Horseradish and Fresh Market Rolls.
\$15.95 per person or \$ 9.95 per person

PASTA BAR

Choose Two fresh pastas (Tri- Colour Fusilli, Farfalle or Penne) prepared to order by a Chef and served with your choice of two sauces (Arrbiatta, Pesto, Alfredo, "Blue Tomato" or Creamy Zucchini), Fresh Grilled Vegetables, Crushed Black Peppercorns, Chili Peppers & Freshly Grated Parmesan Cheese
\$10.95 per person

Add Strips of Grilled Chicken \$3.50 per person
Add Fresh Metane Shrimp \$3.95 per person
Add Wild Mushrooms \$2.50 per person
Add P E I Mussels \$3.50 per person
Add Brushetta \$1.95 per person

SMOKED SALMON STATION

Norwegian Smoked Salmon or Gravlax hand carved by a Chef and Served with Chopped Egg, Bermuda Onion, Capers, Lemon, Dill Sauce and Cocktail Rye Bread.
\$12.95 per person