

antipasto pavilion

assortment may be further discussed to suit your tastes or any dietary restrictions

- san danielle prosciutto ●
 - fried cantaloupe ●
 - artichoke hearts ●
 - grilled aubergine, marinated in extra virgin olive oil ●
 - black mission figs stuffed with rosemary mascarpone ●
 - marinated red peppers ●
 - grilled calamari ●
 - chilled mussels in its half shells with lemon aioli ●
 - buffalo mozzarella & heirloom tomatoes topped with basil & olive oil ●
 - grilled portobello mushroom ●
 - chards of grilled focaccia ●
 - garlic rubbed crusty bread with olive oil, coarse salt, & oregano ●
 - seared beef carpaccio & endive with parmesan crisps & lemon mayonnaise ●
 - charred lamb chops, honey mustard & mediterranean spices ●
- 30 – (please select 5)*

traditional tapas

- grilled tiger shrimp in its shell charred red pepper dip ●
 - seared tuna rare with giant butter beans ●
 - sautéed double smoked sausages, puy lentils stew ●
 - char grilled lamb chops, parsley & whole grain salad ●
 - air dried beef, pencil bean salad, vidalia onions ●
 - marinated calamari, cured vegetables, olive juice ●
 - green & red gazpacho ●
 - roasted suckling pig marinated cabbage ●
 - veal meat balls, spicy tomato sauce ●
 - pickled fresh anchovies, celery, olives & aged cheese ●
 - chilled steamed mussels, sweet garlic lemon mayonnaise ●
 - cured ham & peppered summer cantaloupe ●
 - clams with white wine, parsley & thyme ●
 - chorizo & olives ●
 - grilled mushroom salad ●
 - marinated salmon on endive ●
 - omelet with new potatoes, chive & sour cream, salmon roe ●
 - soft polenta & beef stew ●
- 30 – (please select 5)*

bread s, spreads & crudites

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- crudite with herb dip ●
- garlicky tzaziki ●
- tapenade ●
- white bean with truffle oil ●
- roasted red pepper ●
- babaganouch ●
- artichoke dip ●
- guacamole ●
- hummus ●

30 – (please select 4)

imported cheeses

*a stunning display of imported cheese, rustic breads, fresh & dried fruits
served on chards of marble with truffled honey and/or quince jelly*

- mon père brie ● france
- cave aged gruyere ● switzerland
- l'explorateur ● france
- chèvre ● france
- blue stilton ● england
- tête de moine ● switzerland

15 –

oyster pavilion

*overflowing with seaweed, shells, & netting
an assortment of oysters shucked a la minute by our very own Oyster Boy™*

- malpeque oysters ● p.e.i.
- colville bay oysters ● p.e.i.
- bras d'or ● nova scotia

topped with your guests' choice of the following sauces

- traditional cocktail sauce with horseradish ●
- hot pepper sauce with ginger & garlic ●
- red wine mignonette ●

7 – (2 pieces/person)

seafood tower

arranged on an illuminated ice sculpture, served with all the fixings

tiger shrimp ●

crab legs ●

12 – (not including ice sculpture)



lobster bake &/or seafood pavilion

freshly baked sour dough bread ●

freshly whipped butter ●

east coast clam chowder ●

mixed organic greens with cherry tomatoes, tossed in a champagne vinaigrette ●

freshly shucked oysters w/ 3 sauces ●

cedar plank salmon ●

grilled corn on the cob dripping in butter & salt ●

grilled lobster tails dripping with garlicky butter ●

52 – with lobster

32 – without lobster

sushi pavilion

*a stunning display of sushi, sashimi, & hand-rolls made a la minute for your guests
assortment may be further discussed to suit your tastes or any dietary restrictions*

nigiri sushi

- salmon ●
- tuna ●
- white tuna with roasted garlic oil ●
- b.b.q. eel ●
- b.b.q. scallops ●
- snapper ●
- wild sockye salmon ●

makimono rolls

- soft shell crab rolls ●
- california rolls ●
- spicy tuna or salmon ●
- assortment of 5-8 vegetarian rolls ●
- 3 pieces per person

15 – (3 pieces/person – price does not include sushi chef & display)

salad pavilion

- grilled warm asparagus salad with mushroom aioli & toasted crusty bread ●
- organic baby greens lightly tossed in a champagne vinaigrette ●
- wild & domestic mushroom salad with rocket, oven dried tomatoes, & grilled rosemary focaccia ●
- arugula & fresh cranberry beans with pecorino, blackened red sweet onion in a red wine vinaigrette ●
- oven roasted asparagus, fennel, & tomatoes, topped with onions & olives, finished in a cider vinaigrette ●
- endive, arugula, & watercress salad with pears, toasted pecans, & roquefort cheese ●
- spinach salad with grilled portobello mushrooms ●

12 – (please select 2)

foie gras

- blackened beef carpaccio topped with chilled foie gras & rum jelly ●
- torched rare tuna with a soya glaze, topped with foie gras & stewed chinese plums ●
- foie gras crostini topped with fig jam, shaved parmesan & arugula ●
- venison loin topped with seared foie gras & juniper berry compote ●
- toasted brioche with a slice of chilled foie gras, drizzled with truffle oil ●

20 – (please select 2)

soup pavilion

tiny sipping bowls, served from a silver samovar, assembled by a uniformed chef

- chicken consume garnished w/ chives, star shaped noodles & tender pieces of chicken ●
- tomato & green tea consume with carrot & tomato confetti ●
- beef consume garnished with pearl barley & leafy parsley ●
- lobster consume with shellfish ravioli ●
- cream of wild & domestic mushroom ●
- cream of cauliflower soup with provimi meatballs & gnocchi ●
- cream of celery root topped with a red pepper crème ●
- cream of tomato topped with an herbed crème fraiche & a giant crouton ●

8 – (please select 2)

mini taco station

- chili spiced ground beef tenderloin ●
- cilantro & garlic spiced chicken ●

served in mini taco shells, dressed with frissee, shredded aged cheddar, sliced tomatoes

self serve toppings to include:

- limey guacamole ●
- wasabi sour cream ●
- chili sauce ●

7.50 –

grilling pavilion

- charred lamb chops with honey, mustard, and Mediterranean spices ●
- grilled AAA beef tenderloin ●
- grilled spicy chorizo sausages ●
- grilled short-ribs marinated in Chef's secret b.b.q. sauce ●
- free range breast of capon with jerk spices ●
- indian spiced grilled corn on the cob ●
- grilled portobello mushroom with balsamic reduction & garlic oil ●
- charred red, yellow, & green peppers ●
- b.b.qed potatoes ●

40 – (please select 2 meat dishes & 2 vegetable accompaniments)

kebab pavilion

- jerk spiced chicken ● skewered with white peaches
- lamb kebabs ● served with a cucumber yogurt & feta dipping sauce
- veggie kebabs ● mushrooms, onions, & peppers marinated in balsamic reduction with garlic oil
- beef tenderloin on bamboo skewers ● with grape tomatoes and pearl onion

12 –



potato bar

- mashed yukon golds with squash ●
- boursin & roasted garlic mashed ●
- golden rosemary roasted mini red skinned potatoes ●

served in martini glasses with an array of toppings for guests to choose from:

- chives ●
- red wine & shallot reduction ●
- grilled wild mushrooms ●
- old fashioned butter whipped ●
- steamed broccoli ●
- extra old cheddar ●
- double smoked bacon ●
- crème fraiche ●
- arugula pesto ●
- roasted rosemary salt ●
- smoked salmon ●
- gorgonzola cream ●
- gravy ●

9.50 – (please select 2 potato selections & 2 accompaniments)

salmon duo

- whole poached salmon: served warm, topped with dill crème fraise ●
- smoked salmon: served with capers, sweet red onions, shallots & chopped egg ●
- smoked salmon mousse: served with salmon caviar ●
- salmon tartar: sushi grade raw salmon whipped with a wasabi crème fraise ●
- salmon coulbiac: salmon layered with rice, mushrooms, and dill ●
- wrapped in phylo topped with a lemon sauce ●

accompanied by

- blini ●
- whipped potatoes ●
- potato latkas ●
- pumpnickel bread ●

20 – (please select 2 salmon selections & 2 accompaniments)

seafood trio

- seared salmon topped with a soya glaze ● served with a glass noodle salad
- seared tuna spiced with a wasabi crème ● on crispy rice cakes, topped with sun-dried tomato aioli
- smoked mackerel & trout ● served with potato latkas accompanied by sour cream, chives, & sweet onions

24 –

panini pavilion

- amalfi ● salami, prosciutto & capocollo with provolone, garlic aioli & marinated tomatoes
- tremiti ● sun dried tomato pesto with garlic, artichokes, spicy eggplant & onion confit
- milan ● gorgonzola & greens with a balsamic drizzle on ciabiatta bread
- venice ● roasted zucchini, yams & eggplant smothered with provolone cheese
- paestun ● chevre & roasted red pepper, sprouts & cucumbers with a garlicky aioli

18 – (please select 3)

risotto pavilion

- wild & domestic mushroom risotto ●
- risotto milanese: scented with saffron & garnished with italian parsley ●
- spring pea risotto with crispy pancetta ●
- pumpkin risotto with gorgonzola cream ●
- creamy spinach risotto scented with nutmeg, topped with asparagus spears ●
- lemon & sage risotto served with charred chicken ●
- red beet risotto ●

12 – (please select 2)

stir fry pavilion

an interactive pavilion wok fried a la minute before your guests

- chicken, beef or shrimp ●
- rice or glass noodles ●
- snow peas, broccoli, red pepper, celery and bean sprouts ●

12 –

pasta pavilion

an interactive pasta pavilion cooked a la minute before your guests

- ricotta & spinach cannelloni in a light cream sauce ●
- farfalle pasta in a light cream sauce with grilled chicken & toasted hazelnuts ●
- fussili pasta in a spicy tomato sauce tossed with grilled vegetables ●
- penne pasta in a rich tomato sauce with smoked bacon & sweet vidalia onions ●
- tubetti pasta with roasted garlic, olive oil, mushrooms, minced tomatoes, asparagus, & parmesan ●
- linguine in a vodka garlic cream sauce, with shallots & smoked salmon ●

14 – (please select 2)

carving pavilion

- grade AAA alberta beef tenderloin ●
- served with fresh grated horseradish & a port wine jus

- rack of lamb: honey mustard glazed ●
- served with mint jelly & a pomegranate jus

accompanied by

- savoury bread pudding ●
- whipped potatoes drizzled with truffle oil ●
- mini-yorkshire puddings ●
- creamy sautéed spinach ●
- potato croquettes ●
- sweet root vegetables to include: buttercup squash, parsnips, yams, & sweet potato ●

38 – (please select 2 accompaniments)