

CHEFS ACTION STATIONS Prices range from \$10⁹⁹ - \$15⁹⁹

These stations are designed to be an enhancement to any buffet meal selection or Hors D'oeuvres reception. A Chef charge of \$60⁰⁰ per chef will be charged per station, guest counts over 100 will require a second station.

MASHED POTATO "CHEFTINI" STATION

- Creamy yukon gold mashed potato & sweet potato mash with the following garnishes to be chosen by guest and sautéed:
 - fried garlic chips
 - green onions
 - capicola ham
 - mushrooms
 - bacon
 - chorizo sausage
 - fresh assorted herbs
- finished with rich house made gravy

ASIAN NOODLE BAR STATION

- Shanghai noodles, strips of beef and chicken, Asian string vegetable medley, pan fried to order with choice of sauce:
 - Teriyaki
 - orange ginger
 - hoisin BBQ sauce.
- Presented in an Asian take-out box with chop sticks

SAUTÉED PRAWNS STATION

- Black tiger prawns, sautéed with fresh garlic, seasonings, chives, and fresh parsley then flamed with choice of:
 - pernod
 - brandy

CARVED BEEF STATION

- Alberta Triple A Striploin,
- Chef Carved with Fresh buns.
- Served with Horseradish Mayo, Caramelized Onion Jam and Assorted Mustards

STREET TACO STATION

- Pork carnitas
- Mango chili chicken
- Soft tortilla shells
- Cilantro, red pickled onions, lime crema, jalapenos, chopped limes
- Salsa verde
- Cojita cheese

MAKE IT ASIAN TACO BAR

- Bulgogi chicken
- Teriyaki beef
- Pickle daikon
- Pickled carrot
- Cucumber
- Red pepper
- Red cabbage
- Roasted cashews
- Fried rice noodles
- Butterleaf lettuce wraps,
- Assorted dipping sauces

STREET STYLE SLIDER STATION

- Thai Chicken, Pulled Pork, Roasted Vegetable, BBQ Beef, Bacon Cheddar Burger
- Corn Relish
- Caramelized onion jam
- Guacamole, salsa fresca & mango salsa
- Assorted mustards
- Crispy fried onions & pickled onions
- Bacon jam
- Grilled pineapple
- Butterleaf lettuce & sliced roma tomato
- Assorted cheese
- Pickles

SPECIAL DIET MENU

With an ever growing demand for special-diet dining, whether for allergy, illness, lifestyle or religious reasons, our chefs are able to meet your needs by customizing our menu. It is very important that these requirements are identified prior to the event so that we can be fully prepared.

SQUASH & MUSHROOM WELLINGTON

- in a puffed pastry, with a mushroom duxelle, prosciutto and herb crepe and garlic mashed potato

VEGETABLE LATKES

- zucchini, carrots, onion, potato, dill, feta cheese (can be Vegan/GF)

CURRY PUFFS

- puff pastry with mashed potato, carrots, onion & sweet pea

GNOCCHI

- homemade potato gnocchi, cherry tomato, basil, garlic, white wine

VEGETARIAN LASAGNA

- traditional & homemade

GRILLED POLENTA

- with mushroom ragout (can be Vegan/GF)