



GRAZING STATIONS

Grazing stations are a great way to get a variety of tastes at one event, this style of reception gets your guests mingling around in a casual atmosphere. Each guest can usually find something that they like and they have the chance to relax and have fun.

SEAFOOD BAR

All items are priced individually so you can create your own custom menu

Menus are priced for a minimum of 50 guests, but we can accommodate a minimum of 25 *limited items, please inquire

Cold poached jumbo Shrimp

lemon poached jumbo shrimp accompanied with our smoked tomato cocktail sauce

Grilled Jumbo Shrimp with assorted dips

Oysters on the half shell

a fabulous selection of fresh oysters on the half shell presented on ice...accompanied by cocktail sauce, Hot sauces, classic mignonette sauce

Assorted Sushi

Soft shell Crabs/Crab Claws

Steamed Mussels

Coconut shrimp with tangy dipping sauce

Bacon wrapped scallops skewers (2 per skewer)



MARKET PRICE





SOUP AND SANDWICH

Grilled cheese and tomato soup cups

Mini Aged cheddar and pesto sandwiches with our home made tomato basil soup, served in cups and saucers, we also have shot glass versions on the passed hors d'oeuvres list

Grilled cheese and French Onion soup cups

Mini grilled ham & Swiss croissants with our mouth-watering French onion soup



MASHED POTATO BAR

Buttermilk & Garlic Mashed potatoes, guests top their potatoes with these mouth watering selections

- Applewood smoked bacon
- Cheddar cheese
- Sour cream
- Green onions
- Crispy onions
- Butter
- Gravy
- Veg gravy-surcharge*
- BBQ pulled pork *surcharge*



ENHANCEMENTS TO THIS STATION

Poutine -with cheese curds and gravy



Buttermilk fried chicken bites with gravy & Ranch dipping sauce



Crispy onion rings with classic ketchup and a horseradish dip





SLIDER BAR

Beef Sirloin sliders, fresh Arugula, Aged cheddar, Applewood smoked bacon and red pepper mayo, olive spear



Pulled Pork sliders – Smoked pork shoulder, slow cooked for 12 hours with our “kick it up” slaw, olive spear

Beef sirloin sliders with BBQ sauce, crispy onion rings, Goopy Mozzarella cheese, pickle spear



ENHANCEMENTS TO THIS STATION

Add chicken skewers with Greek salad and Tatziki



PASTA BAR

Guests choose from cheese tortellini OR Penne
Classic tomato basil sauce, Creamy Alfredo, fresh pesto and olive oil, Fresh Parmesan, selection of fresh Italian breads & rolls

- add Gnocchi *surcharge*
- add a selection of vegetables and chicken *surcharge*
- add tiger shrimp *surcharge*

ENHANCEMENTS TO THIS STATION

Caprese salad- Juicy Hot house tomatoes, Fresh Bocconcini, garden Basil, fresh cracked pepper

Classic Caesar salad-roasted garlic dressing, Applewood smoked bacon bits, sourdough croutons, Shaved Fresh Parmesan

Butternut squash stuffed fresh pasta with wild mushrooms, candied squash, arugula
fall favourite





Shanghai Noodle Bar



Asian noodles tossed with julienne vegetables, Bok Choy, ginger, garlic and sesame seeds, served in noodle boxes with chopsticks.

Guests can top their boxes with chili sauce, bean sprouts, Asian spice infused chicken

ENHANCEMENTS TO THIS STATION

Pho Noodle bowl

Shaved beef, rice noodles, bean sprouts, shaved onion, green onions



Vegetarian Spring rolls, chili dipping sauce
Crispy Wontons Plum dipping sauce
Crispy vegetarian spring rolls, Plum sauce

MEXICAN FIESTA BAR

Chicken Fajitas

Tender sauteed Fajita chicken slices, mixed peppers and onions, accompanied with flour tortillas



Beef Tacos

Spiced taco beef in flour tortillas or crunchy taco shells

Guests top both selections with salsa, sour cream, shredded cheddar, Guacamole, shredded lettuce, jalepenos

DOWN HOME STEAK AND POTATO BAR

Thinly carved medium rare New York Striploin...roasted garlic Demi-glance, Kristin's horseradish cream



Garlic basted flat iron steak with Chimichurri sauce

Butter basted corn on the cob

Horseradish laced
mashed potatoes with
fresh parsely



Twice baked potatoes, stuffed with Buttermilk-cheddar
whipped potatoes, crisp garlic and bacon

Mini Yorkshire Pudding-"Mother-in-law" approved
(she's British you know)

ENHANCEMENTS TO THIS STATION

Selection of dark and white tortilla chips with fresh salsa and chipotle sour cream

*individual brown bag of chips-optional for easy grazing with solo cup of salsa/sour cream



Beans and rice





SALAD BAR

Crudités shots

Colorful mixture of vegetables in glass jars, Buttermilk Ranch dip

Caprese skewers

Cherry tomatoes, Mini Bocconcini, fresh basil and balsamic glaze



Hearts of Romaine Caesar

Romaine leaves filled with shaved Parmesan, smoked pancetta, crispy crouton, Caesar dressing drizzle

everything is priced separately so you can create variety

Mini salad boxes

Organic green salad, grilled peaches or roasted beets (depends on time of year) candied pecans, crumbled Goat cheese, Apple cider vinaigrette

Make your own Fresco style salad box (lots of toppings to choose from)



PIZZA STATION

12 Slice Pizzas



Bruschetta, fresh basil and Mozza
Sausage, Pancetta, Pepperoni
Wild mushroom, goat cheese, Arugula
Ricotta, spinach and tomato
Artichoke, Feta, Zucchini, garlic
Margherita Pizza

24 slice Pepperoni and Cheese
24 slice Cheese

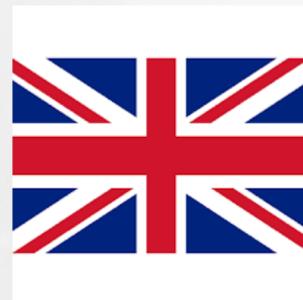


Gluten free available-surcharge

We can customize pizzas for your party



THE FISH AND CHIPPY



English Style Fish and Chips

Real Yorkshire style batter made with our own hometown Silversmith English Pale Ale, homemade Tartar sauce

*presentation styles will vary the price (newspaper cone vs. flat tray)



MAC AND CHEESE BAR

The best comfort food of all time, our panko-butter crusted version will surely please all your guests. Toppings include

- Bacon bits and shredded cheddar
- Green onions
- **For an additional charge add**
- Pulled pork
- Hot dogs
- Sausage
- Chili
- Shrimp
- Gorgonzola cream sauce



ENHANCEMENTS TO THIS STATION

Mushy peas

Bangers and Mash *onions & gravy*



Mini British Meat pies

Mini Curried chicken pies

Flaky and yummy sausage rolls

Cornish Pasty

*all accompanied with brown sauce (HP)



Empire cookies

Eccles cakes

Custard tarts

Mincemeat tarts

Individual trifles





CHARCUTERIE TABLE

This is a "wow" station. There are so many ways to present these delicious foods. We would love to go "rustic" and use wood tables *surcharge \$75 each* but if that is not in your budget, don't worry we will "wow" your guests on tables with linens and props



This station has many components. We will include some of the following items. Components will vary depending on season and market availability, chef's selection

*minimum 25 people required

- Domestic cheese selection (3 kinds)
- Imported cheese selection (3 kinds)
- Marinated olives
- Grapes
- Berries
- Figs
- Roasted nut selection
- Sopressata
- Prosciutto
- Mortadella
- Bresaola
- Salami
- Liver Pate
- Assorted gourmet mustard's
- Assorted Pickles
- Crusty breads
- Crostini's
- Olive oil/Balsamic vinegar



Satay Station

- Greek inspired chicken skewers with Tzatziki sauce
- Jerk spice chicken skewers with Mango chutney
- Asian inspired beef skewers with peanut sauce
- Malaysian Beef skewers with hazelnuts
- Vegetable skewers

Chili sauce available for nut free events





Fish Tacos



Just like they make'em on the West Coast

Citrus marinated white fish, battered and topped with tangy cabbage slaw, mango salsa, pico de gallo and chipotle aioli, lime wedge

*allows 1 person

*surcharge add some more

Street Vendors Station

All beef hot dogs (minis)

Ketchup/mustard/relish/diced onions/banana peppers

Add chili and shredded cheddar and make it a chili cheese dog

Corn dogs & Mustard

Philly Cheesesteak Sandwiches

Tender shaved roast beef, caramelized onions & peppers on a crusty Italian pannini with Provolone chese

Sweet potato fries
with a Srirachi dipping sauce

Gnocchi Poutine

Crispy gnocchi smothered in gravy and Camembert cheese

Poutine box

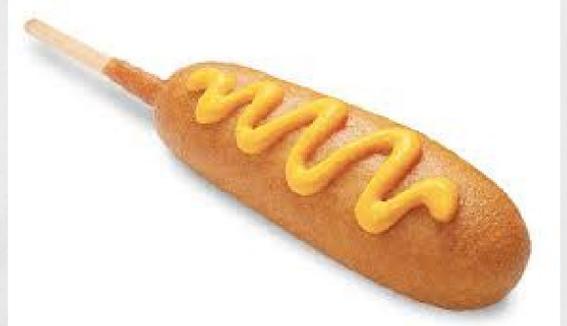
Fries, gravy and cheese curds

Enhance this station

Add sliders for \$2.50 each (see menu on page 3)

Deep fried pickles, chipotle-Ranch sauce

everything is priced separately so you can create variety





Indian Feast

Tantalize your guests taste buds by adding some of these great dishes

Vegetarian Samosa

Crispy pastry turnovers stuffed with seasoned potatoes & green peas

Butter Chicken

Marinated and simmered chicken in sweet & tangy creamy tomato sauce with a hint of fresh garlic & blend of exotic spices, rice

Chicken Tikki Masala

Marinated boneless chicken, cooked with onions & bell peppers in thick tomato sauce, garnished with fresh cilantro, rice

Lamb Curry

Pieces of bone-in lamb cooked in onions, ginger, garlic, tomatoes & garam masala, garnished with fresh cilantro, rice

Chana Masala *vegan*

Chickpeas cooked in tomatoes, onions, ginger & garlic with a blend of spices & herbs, rice

Tandoori Naan

Clay oven baked Naan

Raita

Yogurt dressing with cucumber, tomatoes, onions & cumin, lightly seasoned

Mix Pickle

Blend of mango, green chillies, carrots, & lemon pickled in oil with exotic spices.

OPA!

Chicken Souvlaki sticks with Tzatziki

Greek salad boxes

Hummus and Pitas

Spanakopita





Risotto Bar

Start with Creamy risotto and add 5 toppings, each additional topping will be a surcharge

Our chefs will make your guests their own
Topped off with freshly shaved Parmesan



- Grilled chicken
- Chorizo sausage
- Mussels
- Mixed wild mushrooms
- Grilled Mediterranean vegetables
- Sun-dried tomatoes & black olives
- Pesto
- Pine Nuts and Arugula
- Butternut Squash & Spinach
- Gorgonzola
- Grilled Asparagus *seasonal
- Tiger shrimp *surcharge

Lettuce Wrap Bar

Healthy choice

A great summer station, keeping it fresh and healthy
Start with a bibb lettuce wrap and fill it full of toppings

Choose 5 fillers (includes 2 meat selections)

Additional fillers and meat available *surcharge applies

Peanut sauce, soya sauce, hoisin sauce and chili sauce included



- Cucumber sticks & shredded carrot
- Coconut curry rice noodles & fresh Cilantro
- Bell pepper sticks & green onions
- Seasoned, pulled chipotle chicken
- Pulled BBQ pork
- Korean inspired beef
- Grilled Tiger shrimp *surcharge*
- Quinoa Salad
- Avocado slices & fresh mint



Dessert Station

This station is sure to WOW your guests, so many items to choose from to make this the best "END" the best event
Save some room for this Extravaganza!!

*some props are not included but can be rented

Pricing is by the dozen or by the piece

*minimum 3 dozen per kind required for events over 100

*minimum 2 dozen of one kind (6 kind max) for groups 50 and under



- Lemon curd tarts
- Chocolate mousse in phyllo cups topped with white chocolate
- Fresh fruit cheesecake
- Chocolate cheesecake
- Apple Crumble cheesecake
- Caramel cheesecake
- Dulce de Leche cheesecake
- Lemon cheesecake bars
- Pumpkin cheesecake with cinnamon cream
- Apple Strudel slices
- Standard size pies/Mini fruit pies
- Chocolate eclairs
- Mini Empire cookies
- Standard size cupcakes/mini cupcakes
- Mason Jar cheesecakes -all flavors
- Mason Jar Crumbles-all flavors
- Mason Jar Bread pudding
- Mason Jar trifle
- Mason Jar chocolate raspberry mousse
- Sticky toffee pudding
- Chocolate mousse on shortbread
- Cannoli's
- Pistachio Cannoli's
- Almond Crescents
- Hazelnut Frolini cookies
- Linzter cookies
- Chocolate shots
- Dark and white chocolate tarts
- Mini Lemon Merique tarts
- Key Lime tarts
- Tiramisu cups
- Chocolate dipped strawberries
- Mini strawberry shortcakes
- Macarons
- Mini Butter tarts/Mini Pecan Tarts
- Mini pumpkin tarts/Mini Mincemeat tarts
- Mini Creme Brulee
- Nanaimo Bars
- Shortbread cookies

Chocolate shortbread cookies (we can put your initials on them)

Lemon butter cream stuffed sugar cookies

we can put your initials and wedding date on them

We have the most talented Pastry chefs in the Niagara region, if you don't see something you want, please just ask



Cheesecake Bar

Take a slice of creamy homemade cheesecake and top it with whatever your heart desires

This is fantastic for weddings, corporate events and backyard family parties

Choose 10 toppings, more can be added *surcharge*



- Cherry Pie filling
- Blueberry pie filling
- Bowl of mixed berries *seasonal price*
- Fresh Strawberries
- M & M's
- Reese's Pieces
- Crushed peanuts
- Pecan pieces
- Mini jube jubes
- Chocolate Sauce
- Salted Caramel Sauce
- Crushed Oreos
- Peanut butter pretzel OMG's
- Mini Rolo's
- Crushed Caramel corn
- Whipped cream

Gelato Bar

Choose 2 kinds of Gelato
*additional kinds-surcharge
made locally by our Gelato chef

Station includes waffle bowls, bowls and gelato spoons

Choose 10 toppings
*more can be added for a surcharge
Choose any topping from the Cheesecake bar list
and the list below *max 10

- Sprinkles
- Gummie bears
- Skor bits
- Peanut M & M's
- Crushed pretzels



Add monogrammed compostable spoons, sold by 100's, if you have leftovers, use them for your house parties, Christmas parties, 1st anniversary, work lunches



Pie Bar

Chef's seasonal selection of homemade pies, they could include the Following
Choose 6 kinds

*all of our pies are handmade from fresh local Niagara fruit, some pies are not available at certain times of the year



- Strawberry
- Strawberry Rhubarb
- Niagara Peach
- Niagara Peach Crumble
- Niagara Peach and Plum
- Niagara Peach and Apricot
- Niagara Peach and Blueberry
- Niagara Peach and Raspberry
- Grape
- Plum
- Apple
- Apple Crumble
- Cherry
- Lemon Meringue
- Coconut Cream
- Chocolate Cream
- Pecan



Smore's Bar

This FUN interactive station allows your guests to make their own Smore's,
Selection of Marshmallows, Graham crackers, Hershey's chocolate bars (3 flavors)



Mini Pie Bar

Choose 5 flavors from the pie bar
This is a great enhancement to a dessert buffet or for a late night buffet

