



# Food Station Menus

ALL FOOD STATIONS ARE OFFERED FOR EVENTS HOSTED IN THE PRIVATE DINING ROOM OR AS A FULL VENUE BUY OUT

ALL FOOD STATIONS MUST BE ORDERED BASED ON THE FULL NUMBER OF GUESTS

ADD 13% HST AND 20% SERVICE CHARGE TO ALL PRICING BELOW

## CHARCUTERIE STATION

chef's choice of 3 served along side  
Beer House Mustard | Concord Grape Musto | House Pickles | Crostini  
\$18.00 PER PERSON

## CHEESE STATION

chef's choice of 3 served along side  
Compote | Fresh Fruits | Beer Nuts | Honeycomb | Crostini  
\$18.00 PER PERSON

## GRAND CHEESE STATION

An elaborate display of over 10 types of cheeses  
\$3000.00 FEEDS UP TO 400 PERSONS

## OYSTER STATION

Chorizo Mignonette | Chef's Hot Sauces | Shaved Horseradish | Lemon  
\$3.25 PER OYSTER + \$200 SHUCKER FEE  
ALL EVENTS OF 125 OR MORE PERSONS REQUIRE 2 SHUCKERS

## CARVING STATION

Roast beef and smoked turkey, sliced by a chef served with fresh rolls, horseradish, jus, mustard  
\$35.00 PER PERSON + \$200 CHEF FEE  
ADD ROASTED VEGETABLES \$7.00 A PERSON  
ADD KALE & CHARD SALAD \$7.00 A PERSON



## SUCKLING PIG

a whole suckling pig served with fresh rolls

\$400.00

ADD ROASTED VEGETABLES \$7.00 A PERSON

ADD KALE & CHARD SALAD \$7.00 A PERSON

## TACO STATION

Three offerings of tacos, served fresh corn tortillas, slaw, pico di gallo, limes, hot sauces

brisket/oxtail/steak (choose 1)

+

fish

+

vegetarian (rice, bean, guacamole)

\$27.00 PER PERSON + \$200 CHEF FEE