



## **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 AND ARE MANNED BY A CHEF FOR BUYOUTS

PRICES ARE EXCLUSIVE OF 13% HST AND 20% SERVICE CHARGE

### **OYSTER STATION (per oyster) \$4.00**

Mignonette | Chef's Hot Sauces | Shaved Horseradish | Lemon

+SHUCKER FEE \$250.00

ALL EVENTS OF 125 OR MORE PERSONS REQUIRE 2 SHUCKERS

### **CARVING STATION \$40.00**

Roast Beef or Smoked Turkey, Sliced by a Chef

Fresh Rolls | Horseradish | Jus | Mustard

+ CHEF FEE \$250.00

+ ADD ROASTED VEGETABLES \$7.00

+ADD KALE & CHARD SALAD \$7.00

### **SUCKLING PIG \$800.00**

A Whole Suckling Pig Served with Fresh Rolls

+ CHEF FEE \$250.00

+ ADD ROASTED VEGETABLES \$7.00

+ ADD KALE & CHARD SALAD \$7.00

### **TACO STATION \$27.00**

*Three Offerings of Tacos*

Corn Tortillas | Slaw | Pico di Gallo | Guacamole | Limes | Hot Sauces

Steak | Fried Battered Fish (Cod) | Vegan (Rice, Beans)

+ CHEF FEE \$250.00



## **DESSERT STATION**

(PER PERSON)

Churros | Cookies | Fresh Fruits | Seasonal Squares \$14.00

Crème Brûlée (individual) – House Baked Custard & Crisp Sugar Topping \$12.00

Fruit Platter \$12.00