

## Stations



Create a memorable and interactive event with grazing stations  
Chef attendance required at chef stations

### Cassoulet

Tender duck confit and spicy merguez sausage accompanied by rich stewed tomato and white beans with pork belly and garnished with crisp haricot vert

Miso glazed nipissing pickerel carved at the station with a green pea puree and rhubarb chutney garnished with cabbage cress

Maple glazed bbq leg of lamb with red wine jus served with roasted red potato and green beans garnished with cabbage cress

Cherry stuffed Conestoga pork tenderloin wrapped with smoked bacon with a seasonal ratatouille salad in tomato verjus vinaigrette garnished with pea shoots

Lentil and bean. Pan seared red lentil patties perched on julienne vegetables in a pool of truffled white bean purée

Venison seared and braised venison with saffron risotto and green pea garnished with crisp crouton of parmesan cheese

Beef bourguignon marinated and simmered in red wine with truffled mushrooms, layered with creamy polenta, grana padano and peppers garnished with scallions and enoki served in a cosmo glass

Ontario caprese. Buffalo mozzarella with heirloom tomato and basil

Mount forest chicken herb stuffed and roasted chicken at the station with maple yam mash garnished with chestnuts



Ontario lamb chop served with blueberry ketchup and a minted fennel and potato gratin

Conestoga pulled pork dressed with sweet and sour sauce with wild rice blinis and grilled peppers and onion

Mac and cheese in a ramekin or disposable made with three cheeses, topped with buttered panko crumbs

## Carving stations

Duck crepes station. Marinated duck breast carved at a station and served with scallion crepes, with a hoisin and ginger sauce

Caraway crusted pork loin, cheese perogies on red cabbage slaw with tomato apple chutney

Maple glazed bbq leg of lamb with red wine jus served with a salt roasted red potato and green beans garnished with cabbage cress

Cherry stuffed Conestoga pork tenderloin wrapped with smoked bacon with a seasonal ratatouille salad in tomato verjus vinaigrette garnished with pea shoots

Herb marinated and gilled strip loin carved a la minute onto fresh baguette offered with horseradish yogurt and grainy mustard

Roulade of stuffed turkey lined with sweet sausage and bread stuffing with bourbon jus and chili spiked cranberry sauce with buttery French green beans

BBQ beef station. Slow roasted marinated beef brisket carved at the station accompanied by baked potato garnished with sour cream and chives

## International

### Vodka oyster station

Fresh east coast and west coast oysters shucked to order accompanied by infused vodka, lemon, and fresh horseradish

### Rice bar

Warm jasmine scented rice, wehani and saffron basmati rice blend

Guests may choose from a variety of toppings:

bbq boneless chicken leg in a tandoori spiced sauce

thai green seafood curry of scallops, shrimp, and whitefish

vegetarian gold curry with coconut milk

spicy shredded beef with scallions and ginger in hoisin sauce

Station accompanied by sliced green onion, pepper flakes and chilli oil, chopped cilantro

### Risotto station

Creamy saffron Arborio rice topped with a variety of toppings such as:

green pea and asparagus

asparagus and proscittuo

fennel and onion

truffle and wild mushroom

Station is accompanied by chili peppers, olive oils and shaved reggiano parmesan

### Golden curry

Vegetarian curry served with cardamom scented rice and garnished with crisp pappadam and sprigs of coriander



### Asian noodle station

Tamarind pad thai noodles with thai marinated chicken, julienne vegetables, tossed with sprouts and coriander with flat white rice noodles

Shanghai lo mein noodles with shrimp and cabbage tossed with rice wine soy glaze with thick yellow noodles

Glass noodle with julienne vegetables and mango with lime coriander dressing with thin bean vermicelli

Cantonese chow mein with crispy chicken, scallions, garlic and ginger with oyster sauce and thin yellow noodles

### Salad station Choice of three

arugula, belgian endive, and scallion tossed with aged balsamic and extra virgin olive oil

shaved fennel, green onion, julienne peppers, and orange segments dressed with tarragon vinaigrette

quinoa salad with brunoise vegetables, apricots and cranberries

marinated tomato, red onion and cucumber salad with oregano vinaigrette, olives and feta cheese

roasted potato salad with pickles, grilled onion and pommery vinaigrette

farfalle pesto salad with chives, pinenuts and lemon vinaigrette

spinach garnished with apple, carrot, celery, and red onions topped with blue cheese and spiced nuts

### Panini station Mini sandwiches of

bocconcini and prosciutto;

aged cheddar and apple;

goat cheese and roasted vegetables

grilled à la minute accompanied with dijon mustard and spicy charred tomato ketchup