

CHEF SMALL PLATES AND ACTION STATIONS

The small plate movement is the latest food trend! An easy fork friendly experience offers a mix and mingle atmosphere, around cocktail tables. These Chef attended mini meals provide 3 - 4 bites per plate. Combine one or two with some passed canapes and platters to create a truly unique experience for your guests. Any small plate is possible but here are a few of our most popular ones.

Artisan Flatbreads

Delicious pizza style flatbreads, choose from
Tony Soprano,
Pesto Chicken
Mediterranean Veggie

Sliders

enjoy classics like: beef short rib and bleu with crispy onion,
Hickory smoked BBQ chicken or pulled pork with tangy slaw,
or mini burgers: beef, chicken or Edgey veggie
served in a warm buttery brioche bun.

Spuds

including poutine style wedges with house gravy and cheese curds,
and twice baked with sour cream, chives and bacon crumbles

Tacos

soft and hard shell taco shells, ground warm meats, veggies, sauces,
salsas and all the toppings you can imagine

Grilled Cheese and Soup Shots

one of our most popular stations, including a variety of grilled cheese combos
right from the pan with soup pairings such as
tomato basil and cream of mushroom
Served in espresso cups and saucers



Beef Yorkies

slow braised beef with merlot demi glace,
garlic smashed Yukon gold potato,
caramelized squash and carrots all in a mini yorky

Turkey Dinner

doesn't have to be Christmas. Oven roasted turkey, savory stuffing,
buttermilk mash and roasted yams and cranberry chutney

Roast Chicken

Savory roasted garlic confit chicken thighs, crisp herb potatoes
and caramelized bunch carrots with garlic jus

Wild BC Salmon

Wild Pacific salmon with lemon Beurre blanc,
citrus and thyme rice pilaf, buttery seasonal vegetables

Asian Pork Belly

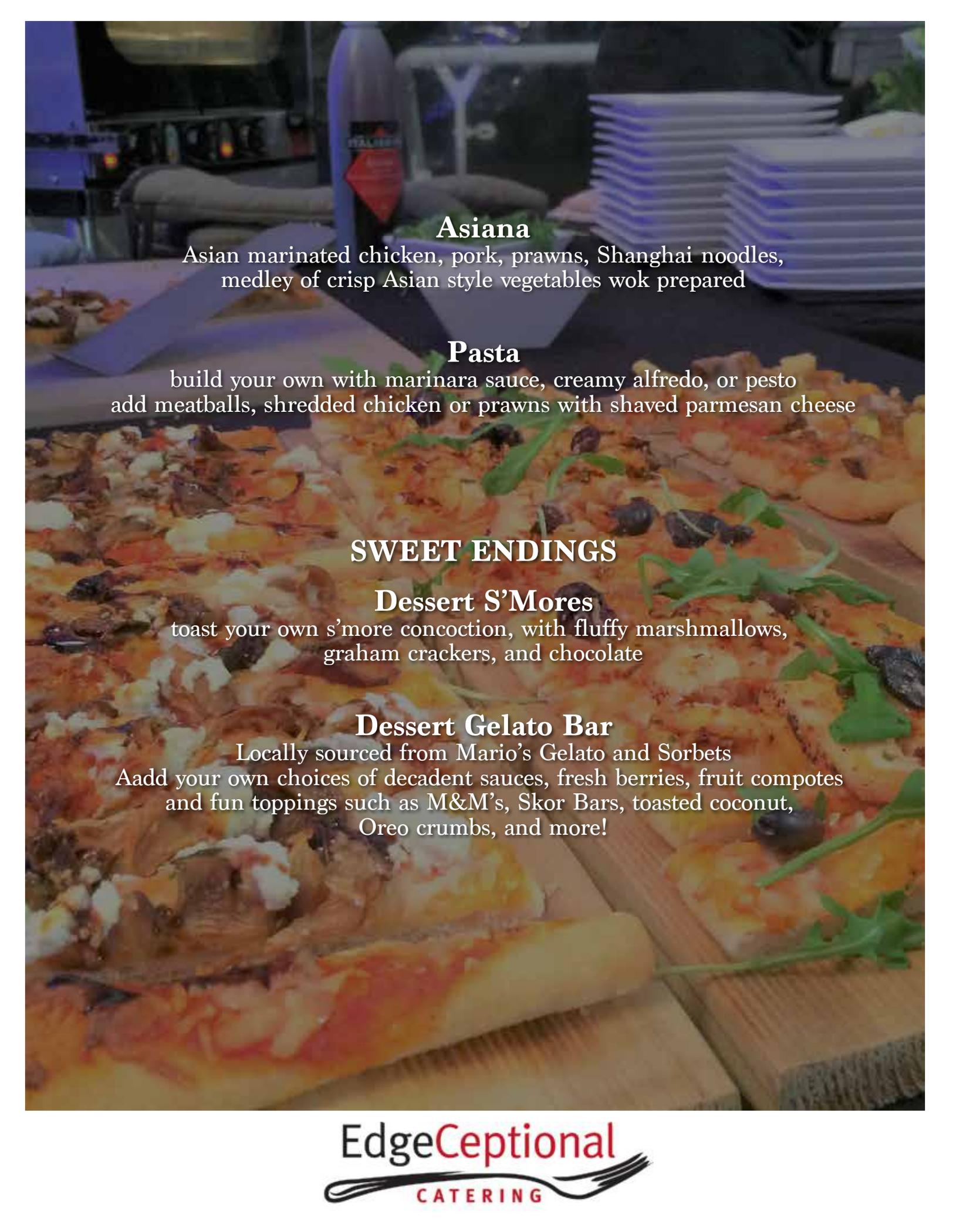
5 spice braised pork belly, chow mein noodles,
stir fry veggies, wok prepared

Back to Bombay

Indian butter chicken in tomato creme, basmati rice
and grilled naan with raita

Tuscan Veggies

medley of grilled Mediterranean style veggies
with sundried tomato risotto cake and focaccia wedge



Asiana

Asian marinated chicken, pork, prawns, Shanghai noodles, medley of crisp Asian style vegetables wok prepared

Pasta

build your own with marinara sauce, creamy alfredo, or pesto add meatballs, shredded chicken or prawns with shaved parmesan cheese

SWEET ENDINGS

Dessert S'Mores

toast your own s'more concoction, with fluffy marshmallows, graham crackers, and chocolate

Dessert Gelato Bar

Locally sourced from Mario's Gelato and Sorbets
Add your own choices of decadent sauces, fresh berries, fruit compotes and fun toppings such as M&M's, Skor Bars, toasted coconut, Oreo crumbs, and more!