



CHEF CARVING STATION

Salmon Wellington | Lemon Dill Sauce | Grilled Asparagus
Expresso rub tenderloin
Cheese boards
Grilled Veg platters

CHEF'S STATIONS: SMALL PLATES

Seared Scallops | Basil Butter | Sweet potato
Beef tartar station (avocadoes, onion, red wine vinegar, olive oil | parsley | poached egg yolk
Bourbon Peach Pork tenderloin | Fresh Peach salsa | Cilantro
Smoked Duck breast | Cranberry grand Marnier Gastric | Onion Jam
Vegan Beef Bourguignon | Potato Croquette

COLD ITEMS

Shrimp ceviche
Figs with bacon + chili jam
Blueberry, honey and goat's cheese flatbread
Cucumber Bites | Cream cheese fillings
Cured carrot and house smoked salmon rosettes
Artichoke Dip Bite | wonton Cups
Mushroom and goat's cheese galette
Shortbread with apple and maple bruleed brie

H'OR D'OEUVRES

Yachaejeon, (vegetable pancake) sesame and chili soy sauce
Salt cod fritter
Maple Bacon wrapped scallop
Mini Beef Wellingtons
Cured carrot and house smoked salmon rosettes
Roasted oysters with mignonette
Mini Lobster roll | Choux Paste

CHEF DESSERT STATION

Warm Chocolate Brownie or Warm Berry Crumble/Vanilla Ice-cream/ Chocolate sauce
Mini Crème Brulee
Assorted Macarons
Assortment of in-house Chocolate Truffles