



Stations Menu





Minimum 3 Stations Required
Minimum 50 Guests

SALAD BAR | \$12 PER

GUEST

1 per person

GREENS

Soiled Reputation Romaine & Baby Kale
Baby Cello Spinach & Arugula
Heritage & Spring Mix

TOPPINGS & GARNISHES

Grape Tomato, Peppers, Red Onion, Carrot,
Cucumber, Bacon, Candied Walnuts, Parmigiano,
Strawberry, Olives, Sourdough Croutons, Goat
Cheese, Feta

DRESSINGS (CHOICE OF 3)

Caesar, Lemon-Thyme Vinaigrette, Roasted Shallot
& Maple, Italian-Balsamic and Buttermilk Ranch

ADD ON SKEWERS | \$5 PER PERSON

Chicken Spiducci
or
Ginger Beef
or
Citrus Poached Shrimp

TACO CON TODO | \$18

PER GUEST

1 per person

Served with Corn & Flour Tortilla 2 Tacos Selections - 3
per person

5 SPICED PORK SHOULDER

Black Radish Slaw, Crema, Pickled Cucumber,
Chicharrone, Cilantro

CHICKEN TSO

Scallion, Sesame, Chili Aioli, Honey, Slaw, Cilantro

CARNE ASADA

Smoked Brisket, Charred Pico de gallo, Salsa
Borracha, Feta

BLACKENED COD

Peach-Mango Salsa, Avocado Raita, Slaw

LAMB NECK BARBACOA

Roasted Tomatillo & Mint Crema, Nopal Pico, Salsa
Picante

MASSAMAN GOAT LEG

Honey Crisp & Cauliflower Slaw, Mango Chutney

TVP SOFRITO

Chili, Tomato, Guacamole, Taro Root

JACKFRUIT & SWEET POTATO

Chipotle, Frijoles, Salsa Verde, "Feta", Shallot

ACCOMPANIMENTS

Hot Sauce, Sour Cream, Pico de Gallo, Lime, Diced
Onion, Cilantro

ADD ONS | \$3 PER PERSON

Guacamole ● Pico de Gallo ● Spanish Rice ●
Queso Fresco



POUTINERY | \$10 PP

1 per person

ONTARIO CRISPY COATED THICK CUT FRIES

Seasoned with Rock Salt, Lemon Zest, Black Pepper & Fresh Thyme, Mountain Oak's Fresh Cheese Curds, Brown Gravy (Vegetarian)

TOPPINGS

Smoked Jalapeno Carne (Beef)
Pico de Gallo
Scallion
Salsa Roja
Sour Cream

DUMPLINGS | \$12 PP

Choice of 3 - 4 per person

DUMPLINGS

Chicken Dumpling
Pork Dumpling
Shrimp Dumpling
Mushroom Dumpling

TOPPINGS

Wasabi Aioli, Scallions, Gochujang-Lime Aioli, Sweet Chili Ponzu, Toasted Sesame, Pickled Slaw, Sriracha

SOUP SIPPERS | \$10 PP

Choice of 2 soups - 1 cup of each per person

CARROT AND LEMONGRASS

Coconut, Ginger, Coriander

VICHYSOISE AUX POMMES

Melted shallot, chive, crispy leek

THAI SWEET CORN

Coconut, Thai Basil and Lemongrass

WILD MUSHROOM

Leek, Porcini

CAULIFLOWER & PIQUILLO

Picked Basil, Tomato Relish, Foam

LOBSTER BISQUE

Tomato, Basil, Cream, Vanilla

TOMATO FETA

Balsamic, Chili, Basil

HOISIN BEEF & VEGETABLE

Scallion, Ginger, Cabbage



SANDOS & WRAPS |

\$10 PP

Choice of 3

2 Choices per person (two halves)

(Gluten Free Alternatives Available)

PEAR & CHICKEN

Creme de Brie, Pink Peppercorn Aioli, Wild Arugula, Focaccia Loaf

THE CLUB

Roasted Turkey Breast, Butter Lettuce, Tomato, Cured Bacon, Lemon Aioli, Artisan Bun

BANH MI

Slow Roasted Pork Belly, Asian Glaze, Pickled Vegetable, Aioli, Soft Baguette

THE HEALTHY CHOICE

Grilled Asparagus, Portobello, Red Onion, Roasted Red Pepper, Spinach, Hummus, Tortilla

SMOKED SALMON CLUB

Pancetta, Pickled Onion, Capers & Dill Aioli, Arugula, Buttered Croissant

MUFFULETTA

Lombetto, Smoked Coppa, Mortadella, Giardiniera, Fior di Latte, Tapenade, Basil, Focaccia

SLIDERS | \$10 PP

Choice of 2. 2 per person

ROYALE WITH CHEESE

Chuck & Prime, Crisp Lettuce, Remoulade, House Butter Pickles

CRISPY CHICKEN

Honey Butter, Buttermilk Slaw, Pickle

THE BLACK SHEEP

Ground Lamb, Tzatziki, Chili Relish, Feta

TURKEY

Leek & Apple Stuffing, Sage Aioli, Cranberry Coulis

TRUE VEGETABLE GROUND

Sofrito, Guacamole, Alfalfa, Sour Onion, Guava Aioli

SWEET POTATO FIZZ

Maple

MIXED GRILL SATAYS

\$12 PP

1 of each per person

Chicken Speducci

Bulgogi Ginger Beef

Marinated Vegetables & Bocconcini

Gochujang Back Bacon

SAUCE

Cucumber Riata, Sweet Balsamic Aioli,

Chimichurri, Za'tar



STIR FRY NOODLE BAR

| **\$18 PP**

1 bowl per person

NOODLES

Miki
Rice Noodles
Ramen

SAUCE

Citrus-Teriyaki
Tonkatsu Broth
Pad Thai

PROTEIN

Ponzu Chicken
Crispy Pork Loin
Soy & Mirin Tofu

TOPPINGS

Mushroom, Broccoli, Bok Choy, Chili, Peppers,
Snap Peas, Heart of Palm, Bamboo Shoots, Red
Onion, Baby Corn, Broken Egg

ADD ON | \$6 PER PERSON

Bulgogi Beef Brisket
Firecracker Shrimp
Chashu Pork Belly

VALENTINO'S PASTA BAR

| **\$18 PP**

1 bowl per person

NOODLES

Orecchiette
Linguine
Gluten Free Penne

SAUCES

San Marzano Marinara
Parmesan & Thyme Cream
Vodka Rose
Basil Pesto

PROTEINS

Marinated Chicken
Chorizo Sausage
House Smoked Bacon
Beef & Pork Bolognese

TOPPINGS

Fresh Herb Mix, Tomato, Mushroom, Broccoli,
Spinach, Peppers, Zucchini, Red Onion,
Parmesan, Olives, Feta

ADD ON | \$4 PER PERSON

Garlic Baguette & Cheese - Add Bruschetta \$2
Fresh Stretched Mozzarella
Citrus Poached Shrimp



BUTCHER BLOCK

CARVING TAPAS PLATES

|\$48 PP

MEAT (2 selections) – 5 oz portions

SLOW ROASTED PRIME RIB

Minimum 28 Days Aged, Rosemary

POMEGRANATE GLAZED HAM

Brown Sugar & Thyme

LEEK & APPLE STUFFED TURKEY BREAST

Balentine Style, Orange, Sage, Thyme

LEG OF LAMB

Mint Gastrique

ACCOMPANIMENTS

Mini Yorkshire & Rolls, House Mustards,
Horseradish, Red Wine Demi, Herb infused Gravy

SIDE DISH | CHOOSE 2

Rustic Whipped Potato, Herb Roasted Mini
Potatoes, Chef's Seasonal Vegetables, Sweet
Potato Mash

ORGANIC CHICKEN

WINGS | \$14 PP

Flour dredged & 4 per person

SAUCES - CHOOSE 3

Moroccan Harissa
Honey-Lime Sambal
Truffle Parmesan
Peach-Habanero Barbecue
Buttered Cajun

RAW OYSTER BAR | \$12

PP

East Coast Oysters – 2 per person

MIGNONNETTES

Redwine & Shallot, Reposado-Chili, Gin & Juice

GARNISHES

Lemon, Fresh Grated Horseradish, Tabasco

ADD ONS | \$6 PP

CITRUS-POACHED SHRIMP

with Classic Cocktail Sauce & Lemon Rose Aioli

BAY SCALLOP CEVICHE

with Crisp Tortilla

MINI OCTOBERFEST | \$12

PP

Assorted Mini Bratwurst Sausages |

3 per person

PRETZEL BUNS

TOPPINGS

Sauerkraut
Sweet Maple Mustard
Spicy Dijon Mustard
Grainy Dijon Mustard
Beer Mustard
Curry Catsup



DONUT STATION | \$6 PP

CHURROS

BEIGNETS

CRONUTS

TOPPINGS

Cinnamon Sugar
Spicy Spanish Chocolate
Dulce De Leche
Thyme Honey
Wild Berry Compote
Toasted Coconut
Vanilla-Bean Cream
Oreo Crumb

ICE CREAM COOKIES | \$7

All 3 included - 1 per person

PEANUT BUTTER COOKIE

Popcorn Ice Cream

CHOCOLATE CHUNK COOKIE

Smoked Vanilla Bean Ice Cream

GINGERBREAD COOKIE

Mixed Berry Ice Cream

BUILD YOUR OWN SMORES | \$10 PP

2 per person

CHOCOLATE DIPPED GRAHAM CRACKER

MARSHMALLOWS

SAUCES

Salted Butter Caramel
Dark Chocolate Ganache
Fruit Jam

TOPPINGS

Cookie Crumbs
Sprinkles
Assorted Candies



Package Details

STAFF & LABOUR

Typically Requires

- 1 Chef for every 40 Guests
- 1 Kitchen Hand for every 25 Guests
- 1 Floor Manager, 1 Catering Manager
- 1 Server for every 10 Guests
- 1 Bartender for every 40 Guests

\$35-\$50 Per Guest

RENTALS

Rental costs differ based on guest count and style of food service, with an additional charge reflecting the rentals needed for each individual event. Rentals are paid directly to the provider.

*Staff, labour & rental costs are subject to change based on final menu, guest count, event/wedding details.

FEES

Service Fee

18% of Food Cost

The service fee is charged to cover the administrative and operational services related to your event. Tips are not included in your quote as all staff members receive a premium hourly wage.

Ontario Tax

13% HST Applicable