

STATIONS MENU

TO START

ANTIPASTO DISPLAY

selection of artisan cheeses, charcuterie, fresh breads, tapenade, hummus, and seasonal fruit

COLD STOP

choice of two

KALE CAESAR

house-made caesar dressing, toasted chickpeas, grana padano, crispy kale chip (GF)

BEET & ARUGULA

goat cheese, radish, toasted sunflower seeds, mustard vinaigrette (GF)

SPINACH & RADICCHIO

fennel, strawberry, toasted pumpkin seeds, champagne vinaigrette (GF)

PANZANELLA

toasted sourdough, cherry tomato, fiore de latte, sweet basil, cucumber, orange-balsamic vinaigrette

MEDITERRANEAN FARRO

sundried tomato, cucumber, kalamata olive, feta, red onion, lemon vinaigrette

HOT STOP

choice of two

ROASTED SEASONAL VEGETABLES

selection of the season's best, tossed in olive oil, roasted and grilled

POUTINE BAR

classic cut french fries, cheese curds, house made beef demi glace

BUILD YOUR OWN TACOS

choice of two: roasted chicken, pork carnitas, roasted cauliflower, sliced flank steak

accompanied with corn tortillas, pico de gallo, guacamole, crema, pickled red onions, and hot sauce



STATIONS MENU

CHEF STATIONS

choice of two, additional stations may be added for a surcharge

GOURMET PIZZA

choice of two: margherita, fig & brie, potato, pepperoni, wild mushroom

SLIDERS

choice of one: classic beef, BBQ chicken, portabello served with fresh buns and accompaniments

PASTA BAR

choice of two: cheese tortellini, marinara linguini, garden vegetable orecchiette, roasted squash penne, fusili funghi

CHEF'S CARVERY

choice of one: porchetta, AAA sirloin, brisket prime rib + \$ market price

TO FINISH

SIGNATURE DESSERTS

selection of specialty made pastries, dessert bites, cookies, and fresh seasonal fruit

FRESH CRÉPES

seasonal fruit, berries, fresh whipping cream, and local maple syrup

+ \$ market price