



## 2019 Stations

Great Food. Great People.

### PASTA STATION

Crisp Caesar Salad with Pancetta and Grana Padano in a Phyllo Cup

Butternut Squash Agnolotti with Candied Shallots and a Maple Cream Sauce

Lobster Mac & Cheese with Truffle Oil

Gemmeli with Vegan Veggie Balls, Spinach and Peppers with Puttanesca Sauce

Chili Flakes, Grated Parmesan and Spicy Oil on the Side

### SOUTHERN BBQ STATION

Coleslaw

Buttermilk Fried Chicken with Waffles and Maple Crema

Pulled Brisket Sloppy Joe with Crispy Onion Strings

Bbq's Tempeh, Sautéed Onions and Mushrooms Sloppy Joe



## CHEESE AND CHARCUTERIE

Prosciutto, Bresaola, Encrusted Salamis and Dried Sausages  
Grilled Vegetable Antipasto, Assorted Mustards and Spiced Olives  
Artisan Canadian and International Cheeses  
Fresh and Dried Fruit with Breads, Flatbreads and Crackers

## MEXICAN STATION

### Tacos

Carne Asada (grilled steak) Taco topped with Cilantro Lime Slaw and Crema  
Chicken Tinga Taco topped with Red Cabbage Slaw and Crema  
Fish Taco topped with Cilantro Lime Slaw and Crema  
Roasted Vegetable and Queso Quesadilla

Served with Rust Ancho Salsa, Salsa Verde and Guacamole with Tortilla Chips

## THAI CURRY STATION

Chicken Peanut Satay  
Banana Leaf Monkfish  
Golden Squash Coconut Curry With Tofu  
Vegetable Spring Roll With Nuoc Nam  
Jasmin Rice

served with Mango & Papaya Slaw and Hot Sauces

## SEAFOOD STATION

Butter Poached Cod with Prosciutto Crisps  
over Braised Lentils with a Lemon Tarragon Sauce

Salmon Tartare with Sauce Gribiche and Chive on Croustini

Seared Scallops on Cauliflower Puree on Tasting Spoon with Chive Oil & Caviar

Orange Cilantro Shrimp topped with Avocado, Orange and Red Onion Relish

## POULTRY COSMO STATION

Pan Roasted Duck Breast on Cauliflower Puree  
with Sautéed Swiss Chard and Orange Honey Gastrique

Confit Leg of Chicken Stuffed  
with Chorizo and Grilled Corn and Bulger topped with Sherry Glace

Tasting Spoon with Honey Glazed Quail,  
on Seasonal Cassoulet, topped with Micro Greens

## COMFORT FOOD STATION

Meat Balls in Five Mushroom and Merlot Sauce  
Sweet and Spicy Braised Chicken  
BBQ Pulled Pork  
BBQ Vegan TVP  
Mashed Sweet Potatoes  
Garlic Mashed Potatoes  
Creamy Polenta



**Pricing available  
upon Request**

**\$9.00pp- \$22.00pp**

**Prices do not include HST or  
Landmark Fees (if applicable)**

#### **CHINESE STATION**

Vegetable Dumpling Spoons  
Pork Dumpling Spoons

General Tsao Chicken Skewers  
Lemon Beef Skewers  
Egg Fried Rice  
Spring Rolls

#### **BOLLYWOOD STATION**

Vegetable Samosas  
Butter Chicken  
Lamb Vindaloo  
Palak Paneer (Spinach and Fenugreek with Paneer)  
Raita, Mango Chutney And Naan

#### **MORROCCAN STATION**

Grilled Flatbreads With Roasted Red Pepper Hummus  
Mint And Lemon Cous Cous  
Halloumi, Beet & Lentil Salad with Pomegranate & Sunflower Seeds  
Harissa Chicken Skewers With Cherry Tomatoes And Mint  
Paprika Prawns With Fennel Slaw  
Ras El Hanout Lamb Chops

#### **ROSEMARY FLATBREADS**

Smoked Gouda and Roasted Peppers  
Prosciutto, Buffalo Mozzarella, Roasted Garlic Oil & Arugula  
Peppered Beef Tenderloin with Horseradish Aioli  
Spicy Italian Sausage with Rapini and Pickled Peppers

#### **SLIDER STATION**

Kale, Dried Currants, Shaved Pecorino and Lemon Dressing in a Phyllo Cup  
Beef Slider, Pepper Jack Cheese, Jalapenos Jam, Chipotle Aioli and Tortilla  
Strips  
Lamb Slider with Fig Jam, Whipped Ricotta, Pistachio Chimmichurri and Pickled  
Radish  
Six Mushroom Ragout Sider on a Butter Bun with Truffle Aioli, Crispy Onion, and  
Leafy Greens

#### **COSMO STATION**

Sesame Encrusted Atlantic Salmon with Miso Sauce and Sticky Rice  
Juniper Marinated Lamb Chop  
Served with Spiced Sweet Potato Mash and Cucumber Mint Raita  
Braised Beef Cheeks with Maple Bourbon Demi Glaze on Mashed Potato  
with Lardon