

INTERACTIVE CHEF STATION MENUS



Here is a sampling of some of our many exciting chef station concepts!

Guests can enjoy customized tasting menus freshly prepared to order on site. Stations are perfect for cocktail style events and can be combined with passed hors d'oeuvres. Two to three stations are recommended for dinner hour events. Our event consultants will be happy to design a menu incorporating chef stations that will be perfect for your next event.

RISOTTO BOWL STATION

Chef prepared Nova Scotia lobster risotto with chives and smoked mozzarella Chicken risotto with asparagus spears and mascarpone Wild mushroom risotto with truffle drizzle and parmesan Saffron risotto with chorizo and cheddar

MASHED POTATO MARTINI STATION

Whipped roasted garlic mash or sweet potato mash topped with choice of 3:
Grilled strip loin steak or beef tenderloin medallions with pear and port wine demi
Herbed roast turkey, pan gravy, cranberries & rosemary
Grilled salmon with teriyaki sauce
Lemon/thyme grilled breast of chicken with mango salsa
Wild forest mushrooms with goat cheese mousse
Grilled shrimp with Creole sauce
Rosemary Dijon lamb riblets with peppercorn sauce

PASTA STATION

Nova Scotia stuffed lobster ravioli with San Marzano tomato and basil sauce House made potato and ricotta gnocchi with vodka sauce topped with reggiano parmesan

SATAY STATION

Free range chicken satay with spicy peanut sauce
Angus tenderloin satay with Hoisin garlic sauce
Atlantic salmon satay with teriyaki glaze
Served with steamed rice and water chestnuts in banana leaf

ASIAN NOODLE STATION

