

Reception Stations

(Minimum 20pp)

Whole decorated Salmon Pickled cucumbers, egg yolks, egg whites, red onion, dill sour cream	\$15 per person
Salmon En Croute Wilted spinach, Braised leeks, puff pastry served with champagne cream sauce	\$15 per person
Honey cured smoked Pork loin Miniature rolls, Jalapeno mayo and apricot mustard	\$15 per person
Spiced charred Beef Tenderloin Miniature rolls, Tarragon mustard, Horseradish sauce, jalapeno mayo	\$20 per person
Bruchetta station Tomato basil relish, Corn & white bean relish, olive tapenade, toasted baguette	\$12 per person
Artisanal Cheese Platter Housemade Chutney, honey comb, quince paste, toasted baguette	\$15 per person
Shrimp Cocktail Tequila cocktail sauce or Asian Cashew sauce	\$15 per person
Sushi platter Assortment of Nigiri, sashimi, and rolled sushi	\$25 per person