

STATIONS

staff and rentals might be required/ delivered at room temperature/ for delivery & ready to serve / min 12pc per item

Breakfast 24

Egg and cheese or egg and bacon Wrap, home fries, the best seasonal fruit platters, mini pastries and your choice of one from: Chia pudding, yogurt parfait or overnight oats.

Locks Bagels and Spreads 22

Assorted mini bagels served with spreads like Egg salad, Tuna salad, Cream cheese, whipped butter, sliced tomatoes, cucumbers, and red onions with Coho smoked salmon platter, dill, capers, and lemon slices

Mediterranean V 14

Falafel, quinoa salad, grilled eggplant, roasted peppers, marinated mushrooms, pickled vegetables, olives, hummus, tapenade, and pita

Antipasto 19

Local sliced cheeses, sliced deli cuts, grilled vegetables, hummus, sun-dried tomato olive tapenade, and an assortment of crudités served with bread, crostini, and crackers

Harvest 14

Best seasonal vegetables grilled and crudite, hummus, sun-dried tomato and olive tapenade, with wonton chips, crostini, and flatbreads

Mezze Dips 16

Mediterranean classic dips including Baba ghanoush (eggplant), hummus (chickpea), labneh (Middle Eastern yogurt), muhammara (roasted pepper & walnut), and tzatziki (Greek cucumber, garlic & yogurt) accompanied with an assortment of vegetable crudités, pita chips, crispy flatbread and crostinies

Cheese 19

A playful display of imported and domestic cheese boards artfully presented with pickled vegetables, olives, fresh fruit, dried fruits, nuts, fruit jam, jelly and olive tapenade, accompanied with bread, crostini, and crackers

Charcuterie 22

Beautifully displayed, cured meats, domestic and imported cheeses, centred with a baked double cream brie topped with honey, dehydrated fruit, fresh fruit, vegetable crudite, olives, jam, spreads, bread, crostini, crackers, garnished with berries

Plant-based charcuterie 26

A specially curated station where we can accommodate all dietary restrictions without compromising quality, taste and fun. We will source out and create specialty products Veg V DF GF NF K

Salad 14.5

A refreshing display of house mix greens, romaine hearts and kale to be combined with the many satellite options of lemon rice, Mediterranean flavours quinoa, corn kernels, chickpeas, beets, carrots, sprouts, tomato, and cucumber. Choose from 2 of the dressings: balsamic & olive oil vinaigrette/ jalapeno honey lime avocado / or creamy caesar Veg

Nacho Bar 21

your choice of two of the following: Grilled chicken, carnitas, crispy pork belly, chorizo, or vegetarian chilli. Each station to include: seasoned rice, refried beans, diced tomatoes, corn, green onions, white onion, pickled red onions, hot sauce, sour cream, guacamole, pico de gallo, and cheese sauce

Popcorn 8

a variety of popcorn flavours like caramel, cheese, and spicy options.

INTERACTIVE STATIONS

Staff, chef and rentals are required/ Not for delivery/ Require preparation on site

Egg Omelets 12

3 egg omelet with a display of ingredients that include sliced mushrooms, spinach, white onions, peppers, parsley, tomatoes, and cheddar cheese

Grilled cheese station 11.5

A station to Wow your guests with a chef making freshly grilled cheese sandwiches to your liking, the station includes a variety of breads, cheddar, gruyere, brie cheese, caramelized onions, roasted peppers, sliced tomatoes, spinach, sliced pear, black forest ham, deli turkey, and bacon

Mac and Cheese 16

Build it how you like with the following: Cheese: cheddar cheese, Emmental cheese, and pepper jack. Additions: Truffle paste, bacon, diced tomatoes, olives, sautéed mushrooms. Choice of 1 protein: Pulled brisket, pulled pork, or pulled chicken

Italian Pasta 16

An interactive station with chefs tossing your pasta to order, this includes: Choose 2 kinds of pasta from: penne, fusilli, rigatoni, or spaghetti; Choice of 2 sauces: tomato sauce, cream sauce, or pesto. Toppings: garlic, onions, spinach, mushrooms, roasted peppers, olives, fresh tomatoes, Parmesan cheese, and chili flakes

Add: chicken, shrimp, or smoked salmon for an additional 4 pp

Pizza 18

A focal point of the your *outdoor pizza oven*, an interactive display with a chef preparing hand stretched pizza and your guest choose of one of 3 varieties (Veggie mushrooms & peppers/margarita, pizza sauce, basil, flor de late/ mushroom & pepperoni pizza sauce, mozzarella cheese) and to be topped with chilli flakes, spicy oil, parmesan cheese, olive oil, garlic oil

Oyster 3 oysters / 16pp

Our Chef is shucking the best selection of both East and West Coast oysters, according to seasonal availability. Served on their half shell, accompanied by a choice of toppings, including Mignonette, Pico de Gallo, freshly grated horseradish, fresh lemons, and our house hot sauce.

Seafood 24

2 oysters per person, best selection of both east and west coast oysters, according to seasonal availability. Branzino crudo marinated with onions, lemon and pepper salsa. 4-seafood ceviche, with a choice of toppings to include mignonette, Pico de Gallo, freshly grated horseradish, fresh lemons, and our house hot sauce.

Build-Your-Own Burger 14

Offer a variety of patties (beef, chicken, veggie), buns, toppings (cheese, lettuce, tomato, pickles), and sauces for a customizable experience.

Small Plates or Boat 19

Select up to 3 of the following; additional rentals might be needed.

Lemon Marinated Chicken, rice, cherry tomatoes, grilled broccoli, grilled peppers, pickled red onions, and sautéed purple cabbage, lemon aioli

Thinly Sliced Roast Beef rice, marinated grilled eggplant, roasted sweet potatoes, sautéed black beans, pickled purple cabbage, pickled carrots, and a spiced aioli

Shrimp Bowl lemon herb grilled jumbo shrimp with lemon rice, grilled peppers and zucchini, cucumber, pickled purple cabbage, pickled carrots and lemon aioli

Salmon Bowl grilled salmon with lemon rice, roasted cauliflower, grilled red peppers and broccoli, olives, radishes, and chermoula sauce

Vegan Tofu soy-marinated fried tofu mixed with BBQ sauce, rice, roasted seasonal vegetables mix, pickled cabbage, miso sesame vinaigrette

Miso Marinated Beef Kabob mixed greens, radishes, cucumbers, pickled cabbage, chickpeas, red peppers, and a miso vinaigrette

Grilled Chicken Caesar grilled chicken, romaine hearts, croutons, bacon, Parmesan cheese, and Caesar dressing

Charcuterie Cups a delicious display of cured meats, cheese, vegetables, crackers or breadsticks, nuts, fresh herbs, and a fruit garnish

Baked Potato 21

Hot Baked Potato halves are served hot to guests to top with your choice of two of the following: Pulled Brisket, Grilled Chicken, Carnitas, Crispy Pork, Chorizo, or Sauteed Mushrooms & Caramelized Onion V.

Garnishes to include: crispy bacon bits, diced tomatoes, green onions, white onion, pickled red onions, sour cream, shredded cheese, and hot sauce

Poutine 21

With our hot thick-cut fries, add your choice of two of the following: Pulled Brisket, Grilled Chicken, Carnitas, Crispy Pork, Chorizo, or Sauteed Mushrooms & Caramelized Onion V.

Garnishes to include: squeaky cheese curds, classic brown gravy (beef-based), roasted vegetable gravy, corn, green onions, pickled red onions, crispy bacon bits, pico de gallo, hot sauce, and ketchup.

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SWEET ENDING

staff required

Crepe 9

An interactive station with a chef making fresh crepes to include whipped cream, forest berry compote, sautéed apple, brandy flambéed bananas, vanilla ice cream, fresh berries, and chocolate ganache

Cannoli 9

Your choice of Lemon, orange, chocolate, or pistachio ricotta crema stuffed cannoli. Toppings: Chocolate chips, sprinkles, roasted pistachios, candied orange, toasted coconut, hazelnuts

Mini Dessert (3pc/pp) 12

Assorted mini desserts may include seasonal: shooters (such as tiramisu or chocolate mousse), tarts, cheesecake, mini lemon squares, brownies, soft gourmet cookies, and decorative berries

Fruit 7

beautifully displayed seasonal fruits, sliced and whole, with berries and grapes

Tiramisu 11

Go big for an awesome option of a Chef making tiramisu to your liking with ladyfingers infused in choice of espresso, Kalua and espresso or Marsala and espresso, topped with creamy mascarpone and dusted with Ecuadorian cocoa and chocolate bits.

Sweet Waffle 9

An interactive station with a chef making fresh waffles, plain or stuffed. Top it with fresh fruits, fresh berries, chocolate ganache whipped cream, forest berries compote, sautéed apples, and sprinkles

S'mores 6

This is a classic option that's perfect for a cozy, winter-like feel, especially during a chilly night. Include graham crackers, marshmallows, chocolate bars, and toppings like nuts, fruit, and sprinkles

Mocktail 12

a variety of non-alcoholic beverages like sparkling water, flavoured syrups, fresh fruits, and herbs for creating mocktails.

Hot Chocolate 8

A warm and comforting option for a chilly night. Offer a variety of toppings like marshmallows, whipped cream, chocolate shavings, and caramel drizzle.

and many more.... tailored to your event and your vision

LATE NIGHT SNACK from 15pp

please select 1 from the following

LATE NIGHT HORS D'OEUVRES 4pc/pp

House-made Yukon gold potato fries, served with ketchup and mayo, served in cones from a tiered stand.

Mini grilled cheese with aged white cheddar on mini brioche slices
mac 'n' cheese with aged cheddar cheese sauce, garnished with a Parm crisp, served in Chinese take-out boxes with wooden forks

Mini beef burger with cheddar, Roma tomato slice, iceberg lettuce and ketchup on a brioche bun

PORCHETTA CARVING STATION

crispy skin roasted porchetta thinly carved served on soft slider buns guests may top their sandwich with bread and butter pickles, pepperoncini, mustard with truffle crema, parmesan shavings, sautéed onions and peppers

TACO STATION

5" soft fresh corn tortillas or/5" flour tortillas filled with guests ' choice of shredded chicken breast with chipotle, seared beef rib-eye slices, accompanied by:

Queso fresco, aged cheddar, purple and green cabbage slaw, thinly shaved radish, pico de gallo salsa (fresh tomato salsa), crema fresca, hot sauce, guacamole, chipotle aioli, toasted corn, fresh sliced jalapeno peppers and lime wedges

Nacho Bar

Your choice of two of the following: Grilled chicken, pork carnitas, pork belly, chorizo, or vegetarian chilli. Each station to include: seasoned rice, refried beans, diced tomatoes, corn, green onions, white onion, pickled red onions, hot sauce, sour cream, guacamole, pico de gallo, and cheese sauce

Cannoli Station

Your choice of Lemon, orange, chocolate, or pistachio ricotta crema stuffed cannoli

Toppings: Chocolate chips, sprinkles, roasted pistachios, candied orange, toasted coconut, hazelnuts

Mini Dessert Station

An extravagant assortment of mini desserts to include: shooters, donuts, tarts, cheesecake, brownies, cookies, squares, and fresh seasonal fruit

Mac and Cheese Station (why not)

Build it how you like with the following: Cheese: cheddar cheese, Emmental cheese, and pepper jack. Additions: Truffle paste, bacon, diced tomatoes, olives, sautéed mushrooms. Choice of 1 protein: Pulled brisket, pulled pork, or pulled chicken

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