



ACTION STATIONS MENU

The perfect addition to a Buffet or ideal for a Late-Night Snack or Cocktail Hour

SAVORY

Poutine Station / \$6.50 per guest

Crispy French Fries, Beef Gravy, Vegetarian Mushroom Gravy and Cheese Curds

For the meat lovers Pulled Pork on the side.

Balsamic Caramelized Onions for our vegetarian friends

Silky Mashed Potatoes / \$6.50 per guest

Served in a Martini Glass. Fixings: Beef or Mushroom Gravy, Scallions, Cheddar Cheese & Bacon

Chef Manned or DIY Salad Station / \$7.00 per guest

Assorted Ingredients to prepare your favorite classic salads.

Variety of lettuce, greens, sliced vegetables and dressings

Bruschetta Station / \$7.50 per guest

Assorted Bread Selection

Variety of Toppings: Tomato-Mozzarella, Sautéed Wild Mushrooms, Fig and Prosciutto (Seasonal),
Apricot-Goat Cheese and Balsamic Reduction.

(Can be set as a self-serve station)

Mini Sliders with French Fries / \$8.50 per guest

AAA Butcher Style Beef (Vegetarian Option Available upon request)

Crispy Fries and Classic Fixings: Ketchup, Mustard, Lettuce, Tomato and Cheese

 Upgrade fries to poutine \$1.00 extra per guest

 Upgrade to Yam fries \$1.00 extra per guest

 Extra Slider \$2.50 per guest



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Mini Taco Station/ \$8.50 per guest

AAA Beef or Chicken Fajita Style or Vegetarian (Zucchini, Corn and Queso Fresco)
Flour Tortillas and Assorted Homemade Sauces

Panini Station / \$8.50 per guest

Three Varieties:

Muffletta: Olive tapenade, Salami, Montreal Smoked Meat, Provolone, Arugula
Shaved Turkey BLT

Vegetarian Home made Hummus, Tomatoes & Grilled Vegetables

Beef Carving Station / Beef Baron \$9.50 per guest or / AAA Tenderloin \$13.50

Chef carved served with 2 Mini Yorkshire puddings & Beef Au Jus

Mini Philly Cheesesteak Station / \$10.50 per guest

AAA Shaved Beef and Grated Cheese.

Fixings to choose: Sautéed Mushrooms, Caramelized Onions, Peppers & Home made spreads

SWEETS

S'mores Bar Station / \$7.00 per guest

Everything you need for a gourmet S'mores Bar:

Graham Crackers, Chocolate Bars & Marshmallows, wooden skewers & stove top fuels









Waffle Bar \$ 8.50 / per guest

Sauces: Caramel, White & Dark Chocolate

Fresh Fruit: Seasonal Berries, Banana

Home made Vanilla Whipped Cream

** Some venues do not allow cooking onsite. Please check with your venue beforehand.

-  Pricing Includes: Rental of Serving Platters, Chaffing Dishes and Serving Utensils.
-  Additional charge of \$2.50/person applies to groups of 20 people or less.
-  Our Chefs are open to modifying your menu to accommodate food allergies or intolerances. Please call for additional information.
-  Environmental fee for all additional rentals: Linens, Glassware, Flatware and Plates.
-  Pricing does not include Chef/Cook hours on site.
-  18% Gratuity not included.
-  Delivery Charge based on Venue location.
-  Taxes are not included.