



Edible Displays

These self-serve stations are wonderfully displayed allowing your guests to mingle while nibbling at their leisure.

Smoked Fish Board - carvings of smoked salmon, trout, and vodka cured salmon pastrami, with onion, capers, mustard dill, herbed crème fraîche and breads.

Satay Station - An "action" station, with a chef serving hot skewers of beef, chicken and Italian sausage, along with Asian sauces, barbecue dips and mustards.

Combination "Foodscapes" - fresh fruits and vegetables, accompanied by dips, spreads, salsas, domestic and imported cheeses, Italian antipasto, grilled vegetables, artichokes, olives, sweet and spiced nuts, breads, flat breads and bread sticks.

Smoked or Poached Salmon Platter - a full cold salmon garnished with capers, sweet and sour onions, horseradish cream, honey mustard dill and a citrus glaze, served with a chilled English cucumber salad. Serves approximately 30 guests.

Shaved "Triple A" Alberta Beef Sirloin - another action station, where this prime cut of beef is carved for each guest and served as a mini gourmet sandwich on rustic crusty bread with assorted sauces, BBQ onions, horseradish and mustards.

Vegetable Crudités - An assortment of fresh market vegetables with traditional and Mediterranean dips and salsas.

Fruit & Cheeses - An assortment of domestic and imported cheeses such as Brie, cheddar and Asiago with grapes, melons, pineapples, berries, nuts, flat breads and crackers.

Italian Antipasto - Marinated and pickled vegetables, olives, Italian meats and cheeses, with Mediterranean breads and dips.