



ANCHORED FOOD STATIONS

These special stations are built for stand-up reception and roaming. Each station is a self-serve style and are supplied with small plates, utensils, and linens. The prices are per person and any station can be upgraded. The minimum is 40 ppl per station.

Beef Carvery Station \$25 /person

This station has the choice of cut for our guests and is carved by one of our trained Galley Chefs.

Choose 1:

- Herb Rubbed and Seared AAA Tenderloin
- Tied and Slow Roasted Alberta Ribeye
- Dry Rubbed New York Striploin

This station comes with our harvest potato salad, gathered green salad, and mini white dinner buns. With the accompaniment of hot mustards and horseradish.

Mac & Cheese and Pasta Station \$22 /person

This station has a choice of 2 items below and is accompanied by garlic baguette and a Gathered Green salad.

Choose 2:

- Baked White Cheddar and Truffle Macaroni
- Meat Lasagna
- Veggie Lasagna
- Baked Short Rib Mac & Cheese
- Vegetarian Penne and Grilled Veggie Primavera

Sushi Station \$28 /person

This station comes with an ice sculpture and banana leaves to serve the sushi. It can be personalized for an additional charge. An assortment of Vancouver's Riz sushi rolls with wasabi, pickled ginger, and soy.

Taste of Mexico \$24 /person

This station is a build your own dish. We set the table so its easy for our guests to enjoy. Slow braised and pulled Achiote pork shoulder and chicken tacos, corn tortillas, fresh cut pico-de-gayo, shredded cabbage, feta cheese, pickled onions, served with tortilla chips, fresh made guacamole and a roasted corn and 3 bean salad.

Pacific Northwest Seafood Station \$50 /person

This station comes with a beautiful ice sculpture and banana leaves to serve this bounty. Ice sculpture can be personalized for a fee.

King Crab, poached lobster tail bites, mussels, and clams braised in white wine and herbs, assortment of smoked and candied salmon, butter poached jumbo prawns, and Chef's choice of in season oysters (5 dozen). Served with mignonette, cocktail sauce, lemon lime dill aioli, and fresh cut lemons.

Desert and Fruit Station \$15 /person

This station comes with a fine selection of in season fruits and berries with a vanilla mint yogurt. We offer a fancy array of cakes, pies, bars, and housemade chocolate truffles. Our deserts will have a selection of gluten and dairy free choices. Also with a brewed coffee and herbal tea station with flavored syrups and dairy free choices.

Stations are meant to be add ons or enhancements to your menu.
When a food station is ordered as a stand alone item, prices are subject to change.

V - Vegetarian Ve - Vegan GF - Gluten Free D - Dairy Free  - Certified Ocean Wise

***All prices are subject to 15% service charge & applicable taxes
See Catering Practices for more detail**