

# glamour



INTERNATIONAL  
CENTRE



13-01-09

## carvery & action stations

*(All stations, Chef attended, \$30 per hour, 3 hour minimum)*

### Slow Roasted Hip of Beef | 995

Assorted Mustards and Horseradish, Fresh Baked Buns  
(Serves 120 guests)

### Maple Mustard Glazed Ham | 350

Assorted Mustards, Fresh Baked Buns  
(Serves 50 guests)

### Sea Salt and Herb Roasted Striploin of Beef | 250

Assorted Rolls, Horseradish and Mustard  
(Serves 20 guests)

### Roasted Traditional Turkey | 220

Port Wine infused Cranberry Sauce, Turkey Jus, and Fresh Baked Buns  
(Serves 25 guests)

### Balsamic Honey Glazed Leg of Lamb | 400

Selection of Mustards, Mint Sauce  
(Serves 50 guests)

### Live! Pasta Station | 12 pp

Cheese Tortellini Marinara Sauce, Penne Pasta Alfredo, with Chicken, Italian Sausage, Mushrooms, Peppers, Onions and Garlic, Parmesan Cheese, Chili Flakes  
(Minimum 50 guests)

### Peking Duck Station | 12 pp

Peking Duck, Julienne Cucumbers, Green Onions, Hoisin, Rice Crepes  
(Minimum 20 guests)

### Slow Roasted Pig | 550

Roasted Whole and Sliced served with Hoisin  
(Maximum 60 portions)



### Asian Stir Fry Station | 12 pp

Choice of Beef, Chicken or Shrimp  
Soya Ginger Sauce  
Steamer Noodles, Jasmine Rice, Asian Vegetables,  
(Minimum 50 guests)

### Antipasto Display | 7 pp

Provolone, Bocconcini and Mozzarella Cheeses, Prosciutto, Mortadella,  
Genoa Salami, Marinated Vegetables and Selection of Olives, Focaccia  
(Minimum 20 guests)

### From the Sea | 16 pp

Jumbo Shrimp Cocktail Display, Ice Chilled Crab Claws  
Nova Scotia Salmon, Red Onions, Capers, Pumpnickel Bread  
(Minimum 20 guests)

### Jumbo Shrimp Cocktail | 10 pp

Served with Cocktail Sauce, & Chipotle Mango Salsa  
Based on 4 pieces per person

### Dim Sum Station | 12 pp

Selection of Dim Sum Served in Steamer Baskets: Pork Sui Mai, Har Gow,  
Vegetable Gow, Mini Pork Buns, Pork and Vegetable Pot Stickers,  
Soya Sauce, Rice Wine & Ginger Infused Dipping Sauce  
(Minimum 50 guests)

### Vegetable Crudités | 6 pp

Carrots, Celery, Broccoli and Cauliflower Florets, Red Yellow and Green Bell Peppers,  
Grape Tomatoes, Trio of Vegetable Dips  
(Minimum 20 guests)

### Sushi Table | 16 pp

Assorted Authentic Japanese Specialties, Spicy Tuna, Salmon Sushi, Shrimp Sushi,  
California Roll, Avocado Cucumber Roll, Cucumber Roll  
Served with Wasabi, Pickled Ginger, Soy Sauce and Chop Sticks  
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### International and Domestic Cheese Display | 7 pp

*(minimum of 20 guests)*

Cheddar, Monterey Jack, Havarti, Oka, Brie, Danish Blue, Gouda, Boursin, and Swiss  
Assorted Crackers and Grapes

### Deli Sandwich Display | 8 pp

*(minimum of 10 guests)*

Assorted Selection of freshly made Deli Sandwiches to include Corned Beef on Marble Rye,  
Turkey & Havarti on a Sundried Tomato Wrap, Roast Beef & Swiss with Horseradish, Mayo on Multi-  
grain, Ham & Cheddar on Whole Wheat, Tuna Salad on Croissant,  
Grilled Vegetables with Goat Cheese Wrap

### Chocolate Fountain | 13 pp

*(minimum of 100 guests)*

Strawberries, Bananas, Cantaloupe, Pineapple, Marshmallows, Biscotti  
Warm Decadent Chocolate

### The Complete Reception | 35 pp

*(minimum of 25 guests)*

Chilled Vegetable Crudités with Trio of Dips  
International and Domestic Cheese Display  
Black Olive Tapenade and Red Pepper Aioli  
Variety of Baked Artisan Breads, Mediterranean Pita  
Chef's Selection of Cold Canapés  
Chef's Selection of Hot Hors D'oeuvres  
Seasonal Fresh Fruit Display  
Assortment of Decadent Mini Desserts

### Cold Canapés | 36 dz

Vine Ripened Tomato and Bocconcini served on Crustini  
Vietnamese Salad Roll with Mango  
Prosciutto and Melon Skewer  
Smoked Salmon on Pumpernickel  
Peking Duck Roll Crepe  
Herb Goat Cheese Purse  
Shrimp Shooter  
Grilled Vegetable and Goat Cheese Skewer  
Charred Vegetables on Polenta Disk  
Selection of Sushi: California Rolls, Spicy Tuna, Salmon Teriyaki, Cucumber, Avocado Roll

### Hors D'oeuvres | 36 dz

Vegetable Samosa with Tamarind Chutney  
Lamb Samosa with Tamarind Chutney  
Crab Medallion with Chipotle Aioli  
Digby Scallop wrapped in Smoked Bacon  
Black and White Sesame Chicken Skewer  
Tandoori Chicken Brochette  
Teriyaki Beef Satay  
Spanakopita with Tzatziki  
Hawaiian Shrimp Skewer with Spiced Pineapple Yogurt  
Garlic Shrimp Spring Roll with Sweet Thai Sauce  
Vegetable Spring Roll with Plum Sauce  
Leek and Brie Tart  
Pork and Vegetable Pot Sticker with Rice Wine Dipping Sauce  
Lime Chipotle Marinated Shrimp, with Mango Cilantro Aioli

### Just Desserts | 12

Individual White Chocolate Crème Brulee  
Selection of Squares  
Niagara Fruit Triple with Late Harvest Riesling  
Chocolate Fudge Brownies  
Mini Fruit Tarts  
French Pastries  
New York Style Cheesecake  
Vibrant Display of Fresh Fruit and Berries

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