

# GRAZING STATIONS

## CHILLED SEAFOOD TOWER

\$36/PERSON

MARINATED PINK SCALLOP  
LOBSTER MAYONNAISE  
FRESH OYSTER WITH MIGNONETTE  
POACHED PRAWNS WITH COCKTAIL SAUCE  
SMOKED STEELHEAD

## CHEESE & CHARCUTERIE

\$32/PERSON

A SELECTION OF CHEESES  
SAUCISSON  
PROSCIUTTO  
HOUSE MADE PÂTÉ  
MIXED OLIVES  
FRESH BAKED BAGUETTE  
HOUSE MADE CROSTINI



## CRUDITÉS

\$28/PERSON

A SELECTION OF FRESH VEGGIES  
MEDITERRANEAN TAPENADE  
HOUSE MADE GARLIC AIOLI  
ESPELETTE HUMOUS



## SWEET BOARD

\$18/PERSON

HOUSE MADE MACARONS  
CHOCOLATE BROWNIES  
MINI TARTE AU CITRON  
MIXED BERRY CRUMBLE

## CHEF-ATTENDED NORTHERN DIVINE CAVIAR STATION

\$2650/500 GRAM TIN

\$675/125 GRAM TIN

\$300/50 GRAM TIN

CHOPPED CHIVES  
HARD-BOILED EGGS  
CAPERS  
CRÈME FRAÎCHE  
SHALLOTS  
BLINIS

20% service charge, 2% booking fee, and taxes will be added to the bill. | A deposit is required upon booking. |

With the exception of the Northern Divine Caviar, prices for Grazing Stations are based upon the confirmed number of guests 48 hours prior to the date of your booking. | Subject to change without notice.