

Grazing Stations

Our grazing stations, artfully arranged on our signature live edge tables, offer a bounty of locally sourced and house-made delights designed to captivate and feed your guests. Whether as an enticing welcome spread or a stunning dessert display, these stations provide a feast for both the eyes and the palate.

Classic \$24 per guest

Haus Sausage Co's salumis and organic Canadian cheeses
Mensch's chicken liver pâté, headcheese and pork rilette
marinated olives, seasonal pickles, compotes, mustard, fresh and preserved fruits, candied nuts, crackers (gf) and fresh breads

Seafood \$26 per guest

smoked salmon, whitefish spread, marinated herring, smoked tuna tartare
oysters on the half shell
cucumber salad, seasonal relish, mustard, pickles and fresh veggies,
lemon and herbs, organic breads, crackers (gf)

Vegan \$20 per guest

hummus, mushroom pâté, cashew spread, roasted squash spread, preserved eggplant, seasonal pickles, marinated cherry tomatoes, dolmades, fresh seasonal veggies and fruits, preserved fruits, assorted crackers (gf), fresh manoushe flatbreads, organic breads, house ketchup chips

Dessert \$20 per guest

chocolate persimmon tarts, raspberry meringue tartlets, carrot cake cupcakes (gf), cookies – sourdough chocolate chip, seasonal macarons (gf), miso sugar cookies, donuts – seasonal crullers, honey glazed donut holes, beignets, fresh + dried fruits, roasted + candied nuts

