



FOOD STATIONS

LIVE ACTION

Bring the food and the entertainment to your event through Live Action Chef Stations. Chefs will create and plate menu items to order. Impress your guests with this unique, fun, and interactive food experience.



We recommend four stations for a full meal or include three passed canapes.

TACOS

Classic & modern flavours on soft white corn tortillas. Served with cumin-lime tortilla chips & assorted hot sauces. (Guacamole is available as an add-on.)

Select two of the following:

BARBACOA BEEF (GF)

cumin braised organic chuck,
white onion, cilantro, radish, chili aioli

CHIPOTLE BRAISED CHICKEN (GF)

free range organic thigh, sweet corn,
white onion, cilantro, avocado crema

CARNITAS (GF)

braised organic pork shoulder,
pico de gallo, crema

ANCHO BRAISED JACKFRUIT (GF VE)

white onion, fresh cilantro, avocado crema

POPCORN SHRIMP

pico de gallo, chipotle-lime aioli





MINI BURGERS

Served on freshly baked buns with malt vinegar chips.

Select two of the following:

BRAISED SHORT RIB

house fermented sauerkraut, mustard seed aioli, pecorino

CLASSIC BEEF

Two Rivers organic ground chuck, cheese & pickle, relish mayonnaise, shredded iceberg

LITTLE LAMB

cumin-spiced lamb, curry aioli, sweet pickled cucumber, cilantro

SMOKED PORK BELLY

tomato, shredded iceberg, garlic aioli

KOREAN FRIED CHICKEN

free-range chicken thigh gochujang cabbage slaw

GRILLED AUBERGINE (VE)

avocado, tomato, lettuce, red pepper relish, confit garlic hummus





DIM SUM

Select three of the following:

BBQ PORK BUNS

SHRIMP HAR GOW

VEGETABLE POTSTICKERS

SIU MAI

VEGETABLE SPRING ROLLS

CRISPY PORK BELLY

WOK BOX

GARLIC FRIED RICE (GF)

green peas, green onions, fried garlic

RICE NOODLES (GF, VE)

vermicelli, tamari dressing, shredded cabbage & carrot, bean sprouts, micro cilantro

SMOKED TOFU NOODLE BOX (GF, VE)

vermicelli, pickled carrot, cucumber, tamari vinaigrette, toasted sesame, cabbage

BRAISED CHICKEN NOODLE BOX (GF)

free range organic chicken breast, vermicelli, carrot, cucumber, pickled ginger, sweet rice vinegar, cilantro



BAO BUN

SHOYU BEEF BAO

short rib glazed in shoyu, gochujang aioli, pickled cucumber and carrot julienne, cilantro

PORK BELLY BAO

bao bun, pickled carrot & cucumber, mint & coriander salad, hoisin & sriracha mayo

HIBACHI EGGPLANT BAO

grilled marinated eggplant, gochujang aioli, pickled cucumber and carrot julienne, cilantro

RISOTTO

Select one of the following:

SPRING & SUMMER (V)

toasted pine nuts, green peas, asparagus, baby arugula, shaved parmesan

BUTTERNUT SQUASH (V)

roasted butternut squash, sage, candied walnuts, pea shoots, shaved parmesan

WINTER TRUFFLED MUSHROOM (V)

caramelized mushrooms, garlic confit, micro basil, truffle oil, shaved parmesan



NEOPOLITAN PIZZA

Select two of the following:

MARGHERITA CLASSICO (V)

fresh basil, extra virgin olive oil, chili, balsamic glaze

PROSCIUTTO & ARUGULA

prosciutto, baby arugula, lemon zest

AUBERGINE & ZUCCHINI (V)

thinly sliced aubergine, zucchini, kalamata olives & basil

FENNEL SAUSAGE

roasted red peppers, red onion, roasted garlic confit, roasted grapes, micro arugula

FUNGHI CLASSICO

truffled mushroom fricassee, bechamel, shaved parmesan, chiffonade parsley

BELGIAN WAFFLE

Select two of the following:

KOREAN FRIED CHICKEN

marinated chicken thigh, purple cabbage purée, kewpie, micro cilantro

MAPLE PORK BELLY

crispy braised local pork, pickled apple, five spice maple syrup, micro shiso

AVOCADO

tear drop pepper, breakfast radish, pickled pearl onion, mizuna

OKANAGAN STONE FRUIT

vanilla bean chantilly, cinnamon maple syrup, blossoms

CHOCO-LATA

chocolate chantilly, Nutella drizzle, toasted hazelnuts, gold leaf





Specialty macarons & handcrafted luxury chocolate bon bons, served to guests by the culinary team.

PÂTISSERIE

AFFOGATO

The Italian classic. A scoop of locally made vanilla ice cream topped with an espresso shot and in-house-made biscotti.



MINI PLATES

Specialty-selected mini versions of our plated menu for an elevated dining experience.
Served by our culinary team from a station.



Are you looking to pair your mini plates with a cocktail?
[View our cocktail menu here](#)

MINI PLATE SELECTION

Select two of the following.



48 HOUR SHORT RIB (GF)

organic beretta beef, burnt allium, tallow whipped potato, tiny carrot, madeira demi

“RACKLESS” LAMB (GF)

heirloom beet emulsion, potato rösti, pickled beet, port demi

PAN ROASTED HALIBUT (GF)

green pea polenta, smoked cream, asparagus tips, dill oil, fine herbs

ROSSDOWN FARMS CHICKEN

milk poached breast, chicken skin tuile, potato rösti, tiny carrot, truffle cream

FRASER VALLEY DUCK BREAST (GF)

confit celeriac, braised celery, celeriac purée, port demi

LOCAL ORGANIC PORK SCHNITZEL

broccoli purée, charred broccoli, pickled shimeji, tallow whipped potato

SPRING PEA RISOTTO (GF)

pea purée, tendrils, asparagus tips, parmesan foam, fine herbs

POMODORO (VE)

grape tomatoes, olive oil, dehydrated kalamata olives, micro basil

BRAISED SHORT RIB RIGATONI

pomodoro sauce, vino rosso braised short ribs, garlic, ricotta,
lemon parsley gremolata

CARROT & CITRUS

salad of glazed & roasted carrots, orange segments, beets, cashew crema,
chickpea dukkah

FOOD STATIONS

Bring your event to life with our popular food stations. Perfect for a cocktail hour, corporate event, or late-night snack. Select from our many comfort food options to bring entertaining nostalgia to your event.



SALAD

Select one of the following:

CLASSIC CAESAR SALAD

chopped baby romaine hearts, lemon, ciabatta croutons, asiago cheese,
house Caesar dressing

KALE CAESAR SALAD (V GF)

baby kale, toasted chickpeas, pickled red onion, shaved asiago cheese, roasted garlic,
anchovy & lemon dressing

KALE CITRUS SALAD (GF, VE)

baby kale, segmented grapefruit and oranges, hazelnuts, shaved fennel,
citrus honey dressing

TUSCAN PANZANELLA

baguette crisps, B.C. heirloom tomatoes, cucumber caviar, grapefruit, micro basil, basil oil,
mozzarella fresca

QUINOA GARDEN SALAD (GF, VE)

cherry tomatoes, dates, kale, peppers, roasted chickpeas, feta, lemon vinaigrette



GRAZING

ANTIPASTO

Fresh seasonal fruit decor, citrus, Artisanal cheeses, charcuterie, hummus, tzatziki,
preserves, baguettes, artisan bread and crackers, olives and cornichons, nuts,
and dried fruit.

MAC N' CHEESE

Gruyere, mozzarella & cheddar bechamel sauce.
Garnishes to choose from:

TWO RIVERS BACON CRUMBLE

WELL CUT CHIVES

PICKLED JALAPENOS

HOUSE MADE KETCHUP

KIMCHI RELISH

RITZ CRUMBLE





LOADED FRY

Fresh fried potato waffles, cheeky old bay, choice of 5 garnishes to build your own.

SHREDDED CHEDDAR
CHOPPED SCALLIONS
HOUSE GRAVY
COUNTRY SAUSAGE GRAVY
WHITE BEAN & CORN CHILI

BACON
CHEESE CURDS
BUTTERMILK RANCH
AVOCADO CREMA
HOUSE KETCHUP



PASTA STATION

Served with parmesan cheese, salt, pepper.

BRAISED SHORT RIB RIGATONI

pomodoro sauce, vino rosso braised short ribs, garlic, ricotta, lemon parsley gremolata

WHITE TRUFFLE GNOCCHI (V)

truffle cream, young parmesan, basil oil

WILD MUSHROOM RAVIOLI (V)

fresh basil cream, fricassée of mushrooms, asiago cheese, pine nuts

GNOCCHI POMODORO (VE)

grape tomatoes, really nice olive oil, dehydrated kalamata olives, micro basil

RATATOUILLE ROTINI (V)

rotini pasta, eggplant, tomatoes, zucchini, capers, basil, balsamic glaze



TARTINE

Select two of the following:

EGG & ASPARAGUS

yolk emulsion, shaved asparagus, whipped ricotta, fresh herbs

FUNGUS

foraged mushroom purée, roasted buttons, pickled mustard seed, mizuna

PROSCIUTTO & BRIE

whipped Qualicum brie, shaved jamon, balsamic reduction

SMOKED SALMON

crispy capers, everything spice, red onion, dill, chives



MINI MILKSHAKE

CLASSIC VANILLA

classic vanilla, strawberry puree, sprinkles, whipped cream

DOUBLE CHOCOLATE

double chocolate, oreo crumbles, caramel sauce, whipped cream



WHITE TABLE

CATERING + EVENTS