

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 flavors served on soft white corn tortillas, served with cumin-lime tortilla chips, pico de gallo & assorted hot sauces. (Guacamole is available as an add-on.)

Choice of two items:

BARBACOA BEEF

cumin braised organic chuck, white onion, cilantro, radish, chili aioli (gf)

CHIPOTLE BRAISED CHICKEN

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

CARNITAS

braised organic pork shoulder, pico de gallo, crema (gf)

ANCHO BRAISED JACKFRUIT

white onion, fresh cilantro, avocado crema (gf, ve)

POPCORN SHRIMP

pico de gallo, chipotle-lime aioli





Served on freshly baked brioche buns with malt vinegar chips.

Select two of the following:

BRAISED SHORT RIB

braised short rib, horseradish aioli, pecorino, pear mostarda, brioche

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, sesame bun

GRILLED AUBERGINE

avocado, tomato, lettuce, red pepper relish, confit garlic hummus (ve)



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

Garnished in small takeout boxes.

Choice of one:

CREAMY COCONUT STIR-FRY

rice vermicelli, smoked tofu, hoisin, carrots, cabbage, scallions (gf & ve)

LEMONGRASS CHICKEN CURRY

rice vermicelli noodles , braised chicken, lemongrass coconut curry, thai basil (gf)

BRAISED PORK BELLY CHAO FAN

Jasmine rice, braised pork belly, green peas, green onions, fried garlic (gf)

CLASSIC GOONG FRIED RICE

jasmine rice, baby shrimp, egg, scallions, seasame (gf)





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

toasted pine nuts, green peas, asparagus, baby arugula, shaved parmesan (v)

BUTTERNUT SQUASH

roasted butternut squash, sage, candied walnuts, pea shoots, shaved parmesan (v)

WINTER TRUFFLED MUSHROOM

caramelized mushrooms, garlic confit, micro basil, truffle oil, shaved parmesan (v)

NEOPOLITAN PIZZA

Select two of the following:

MARGHERITA CLASSICO

fresh basil, extra virgin olive oil, chili, balsamic glaze (v)

PROSCUITTO & ARUGULA

prosciutto, baby arugula, lemon zest (v)

AUBERGINE & ZUCCHINI

thinly sliced aubergine, zucchini, kalamata olives & basil (v)

FENNEL SAUSAGE

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

FUNGHI CLASSICO

truffled mushroom fricassee, bechamel, shaved parmesan, chiffonade parsely

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

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

"RACKLESS" LAMB

heirloom beet emulsion, potato rösti, pickled beet, port demi (gf)

PAN ROASTED HALIBUT

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

ROSSDOWN FARMS CHICKEN

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

AGED FRASER VALLEY DUCK BREAST

dry aged breast, savoy purse, beluga lentils, guanciale, fermented cabbage, madeira jus (gf)

LOCAL ORGANIC PORK SCHNITZEL

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

SPRING PEA RISOTTO

pea purée, tendrils, asparagus tips, parmesan foam, fine herbs (gf)

GNOCCHI POMODORO

grape tomatoes, olive oil, dehydrated kalamata olives, micro basil (ve)

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 (v)



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

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.



GRAZING

GRAZING TABLE

local & imported meats & cheeses, olive tapenade, stone ground mustard, mostarda, grapes, berries, pickled things, beet emulsion, cauliflower hummus, carrots, raincoast crisps, warm baguette, grissini, candied nuts, marinated olives & artichokes

MORNING GRAZING STATION

assorted breakfast pastries, Liege waffles, gourmet preserves, creme chantilly, seasonal berries & fruit, mini parisian quiche, energy bites

ARTISAN CHEESE STATION

a selection of gourmet cheeses, crackers, assorted jams & preserves, Parisian baguettes



MAC N' CHEESE

Gruyere, mozzarella & cheddar bechamel served with toppings:

TWO RIVERS BACON CRUMBLE HOUSE MADE KETCHUP PICKLED JALAPENOS

HERB GREMOLATA



THE

mac n' cheese bar







LOADED WAFFLE 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, braised short ribs, garlic, ricotta, fresh parsley

WHITE TRUFFLE GNOCCHI)

truffle cream reduction, fresh parmesan, toasted black pepper (v)

WILD MUSHROOM RAVIOLI)

fresh basil cream, fricassée of mushrooms, asiago cheese, pine nuts (v)

GNOCCHI POMODORO

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

RATATOUILLE ROTINI

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



MEDITERRANEAN STATION

Char-grilled skewers of meat, served on warm pita, and accompanied by housemade sauces, marinated feta and tomato salad, and warm roasted olives.

Choice of one:

LAMB KOFTA

Spiced Lamb meatball, Harissa, baba ghanoush, micro sorrel

CHICKEN SOUVLAKI

Grilled chicken thigh, Hummus, oregano, cucumber tzatziki

BEEF PINCHO

Grilled top sirloin, smoked paprika, sumac, romesco

HALLOUMI AND VEGETABLE

Halloumi cheese, zucchini, peppers, sundried tomato pesto

TARTINE

Select two of the following:

POACHED EGG & ASPARAGUS

truffle yolk emulsion, shaved asparagus, whipped ricotta, fresh herbs

TRUFFLE MUSHROOM

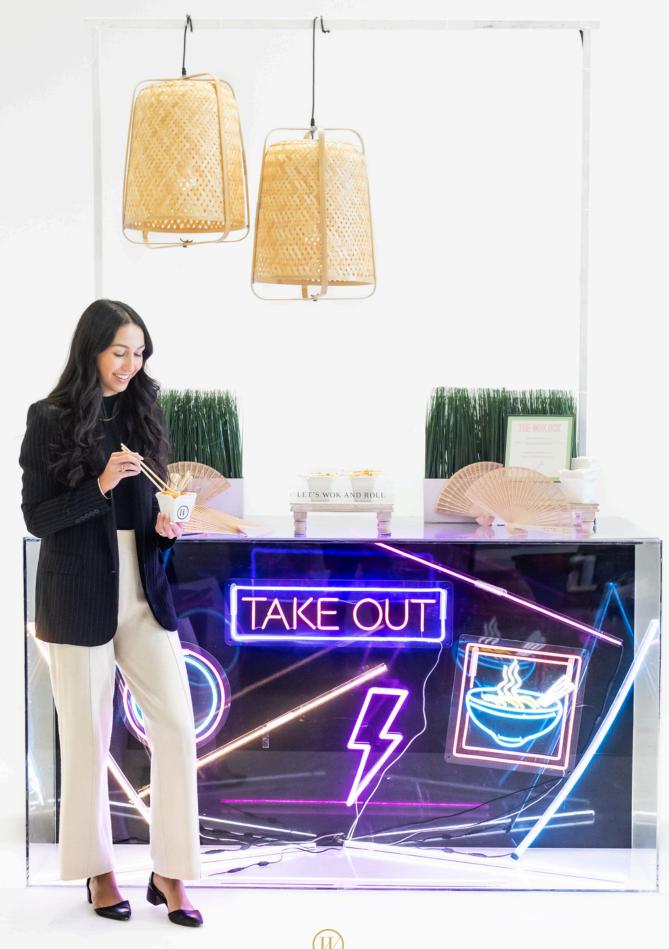
foraged mushroom purée, roasted buttons, pickled mustard seed, mizuna

PROSCIUTTO & BRIE

whipped Qualicum brie, shaved jamon, balsamic reduction

BEET CURED SALMON GRAVLAX

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



WHITE TABLE CATERING + EVENTS