



2025 - 2026

Exquisite Global Cuisine for Every Occasion

Live Station Menu



Live Appetizer Station



Samosa Station - \$20 per person

Guests enjoy freshly prepared samosas with a variety of fillings (vegetable, chicken, or lamb) served hot. Accompanied by chutneys like mint, tamarind, and garlic for dipping.

Dumplings Station - \$15 per person

Guests choose from a selection of dumplings (chicken, shrimp, or vegetable) that are steamed or pan-fried on the spot. Served with dipping sauces like soy, chili oil, or ginger-scallion sauce.

Tempura Station - \$20 per person

A chef prepares tempura live, offering freshly battered and fried vegetables (zucchini, bell peppers, onions) and proteins (shrimp, chicken). Served with soy or tempura dipping sauces.

Cheese Fondue Station - \$15 per person

A live station featuring melted cheese fondue served with dippable options like bread cubes, vegetables, crackers, or even mini sausages. Guests can customize their dipping experience.

Crepe Station - \$20 per person

Savory Crepes are typically filled with options like grilled chicken, roasted vegetables, cheese, and sauces, making them hearty and satisfying for a main meal.

Salad Bar - \$20 per person

A customizable salad station where guests can build their own salads from fresh ingredients, including:

1. Greens (romaine, spinach, arugula).
2. Toppings (tomatoes, cucumbers, onions, cheese, nuts).
3. Proteins (grilled chicken, tofu, shrimp).
4. Dressings (Caesar, ranch, balsamic vinaigrette).

Mediterranean Mezze Station - \$20 per person

Guests enjoy a selection of fresh Mediterranean small plates, including:

1. Hummus, baba ganoush, tzatziki.
2. Pita bread, olives, and grilled vegetables.
3. Mini falafels or kebabs prepared live.

Taco Bar - \$15 per person

A chef assembles fresh tacos on demand.

Guests choose:

1. Proteins: Grilled chicken, lamb, shrimp, or tofu.
2. Toppings: Salsa, guacamole, shredded cheese, lettuce, and sour cream.



Poutine Bar - \$15 per person

A Canadian favorite prepared live with fresh fries topped with gravy and cheese curds. Guests can customize with toppings like pulled pork, bacon, mushrooms, or caramelized onions.

Soup Flavor Options - \$15 per person

Beef-Based

Beef and Vegetable Soup, Beef Barley Soup

Veggie-Based

Cream of Tomato Soup, Minestrone Soup, Butternut Squash Soup

Chicken-Based

Chicken Noodle Soup, Chicken Corn Soup, Thai Coconut Chicken Soup

Seafood-Based

Lobster Bisque, Clam Chowder, Tom Yum Soup

Topping Options

Fresh Herbs (Parsley, Cilantro, Basil), Grated Cheese (Cheddar, Parmesan), Croutons, Sliced Green Onions, Bacon Bits, Fried Onions, Sour Cream, Lemon Wedges

Accompaniments

Freshly Baked Bread Rolls, Garlic Bread, Crackers

Sushi Bar or Tray \$15 per Person

Maki Rolls

California Roll (Crab, Avocado, Cucumber, and Tobiko)

Spicy Tuna Roll (Tuna, Spicy Mayo, Green Onion)

Salmon Avocado Roll

Vegetable Roll (Cucumber, Carrot, Avocado, Bell Pepper)

Nigiri Sushi (Hand-Pressed)

Salmon Nigiri

Tuna Nigiri

Shrimp Nigiri

Eel Nigiri (Unagi)

Scallop Nigiri



Specialty Rolls

Rainbow Roll (Crab, Cucumber, topped with Salmon, Tuna, and Avocado)

Dragon Roll (Eel, Cucumber, topped with Avocado and Unagi Sauce)

Dynamite Roll (Tempura Shrimp, Spicy Mayo, Cucumber, Tobiko)

Accompaniments

Pickled Ginger (Gari)

Wasabi

Soy Sauce (Regular & Gluten-Free)

Extras

Seaweed Salad

Edamame

Miso Soup

Note: The options included in the Live Dinner Station package are priced at \$15 per person. If you select an option with a higher price as part of the package, the price difference per person will be added.





Live Main Course Station

Rotisserie Brazilian-Style Grilling Menu - Choice of 4 items, \$60 per person

Picanha (Top Sirloin Cap)

A Brazilian favorite, this juicy and tender top sirloin cut is seasoned with rock salt and slowly grilled, delivering bold, rich flavors with each bite.

Alcatra (Top Sirloin)

This top sirloin roast is slow roasted until juicy, delivering a perfect balance of tenderness and robust flavor.

Costela de Porco (Pork Ribs)

Juicy and tender pork ribs, seasoned with a blend of Brazilian spices and roasted to perfection with a crispy exterior and succulent interior.

Frango (Chicken Thighs and Drumsticks)

Marinated in a blend of herbs and spices, these chicken cuts are slow roasted until golden and juicy, with a crispy skin.

Porco com Abacaxi (Pork with Pineapple)

A tropical Brazilian favorite, this combination of marinated pork and grilled pineapple offers a sweet and savory contrast.

Fraldinha (Flank Steak)

Grilled to perfection, this flavorful cut of beef is tender and full of beefy richness, sliced thin for a melt-in-your-mouth experience.

Costela de Boi (Beef Ribs)

Meaty beef ribs cooked low and slow on the rotisserie, allowing the rich marbling to render and create a mouth-watering, smoky flavor.

Linguiça (Brazilian Sausage)

Spicy and flavorful pork sausage, grilled to develop a slightly crisp casing with a burst of savory juiciness inside.

Cordeiro (Lamb Leg)

A perfectly roasted leg of lamb seasoned with rosemary, garlic, and olive oil, served with thin, tender slices that melt in your mouth.

Barriga de Porco (Pork Belly)

Crispy and succulent, the pork belly is slowly roasted to bring out its rich, fatty flavor with a delicious crackling crust.

Frango com Bacon (Chicken Wrapped in Bacon)

Tender chicken pieces wrapped in smoky bacon and grilled to perfection, offering a delightful combination of textures and flavors.





Skewer Grill/ Fusion Feast Menu - \$50 per person

Chicken

Tender pieces of marinated chicken, grilled with a perfect char for a smoky, succulent taste.

Pork

Grilled to perfection, these pork skewers are infused with a blend of sweet and savory marinades.

Salmon +\$4

Fresh salmon fillets grilled on skewers, offering a crispy exterior and a buttery interior.

Shrimp +\$4

Juicy, plump shrimp grilled with garlic butter and herbs, giving a burst of flavor with every bite.

Veal Liver

Grilled veal liver, lightly seasoned and caramelized for a melt-in-your-mouth texture.

Baby Calamari +\$4

Delicately grilled baby calamari, tender with a light char and a subtle lemon-herb flavor

Beef

Juicy beef cuts seasoned with herbs and spices, delivering a rich and bold flavor.

Lamb

Succulent lamb skewers, marinated with Mediterranean herbs, adding depth and fragrance.

Scallops +\$4

Delicate, seared scallops with a golden-brown crust, highlighting their sweet, oceanic flavor.

Octopus +\$4

Tender, charred octopus with a slight smoky flavor, balanced with light citrus and olive oil.

Pork Belly

Crispy pork belly skewers, grilled to perfection with a blend of spices that enhance its rich, savory taste.

Vegetarian Skewers

Tofu, halloumi, mushroom, green pepper, eggplant, zucchini, corn, onion



Mediterranean Skewer

Persian Skewers - \$50 per Person

Joojeh (Chicken Kabob)

Tender chicken marinated in saffron and lemon for a flavorful, juicy bite

Chenjeh (Lamb Kabob)

Juicy lamb pieces marinated with Persian spices, grilled to perfection

Shishlik (Marinated Lamb Ribs)

Traditional lamb ribs marinated with a mix of garlic, saffron, and yogurt

Koobideh (Minced Beef or Lamb)

Ground meat kabob seasoned with onion, saffron, and spices

Kabab Torsh (Tangy Marinated Chicken and Beef)

A unique kabob marinated in pomegranate molasses and walnut paste

Barg (Thinly Sliced Marinated Beef)

Delicate beef slices marinated with saffron and grilled over charcoal

Greek Skewers - \$40 per Person

Chicken Souvlaki

Grilled chicken skewers seasoned with Mediterranean herbs

Beef Souvlaki

Tender beef marinated in olive oil, garlic, and a hint of rosemary

Lamb Souvlaki

Juicy lamb kabobs flavored with thyme, garlic, and lemon

Pork Souvlaki

Pork marinated with olive oil, oregano, and lemon for a classic Greek flavor

Turkish Skewers - \$40 per Person

Adana (Spiced Minced Meat)

Ground beef or lamb spiced with chili, paprika, and herbs, grilled on flat skewers

Köfte (Meatballs on Skewers)

Juicy, spiced meatballs made with parsley, onion, and Turkish spices

Padlijan (Eggplant with Grilled Meat)

Smoky grilled eggplant paired with seasoned minced meat





Curries, Tandoori, Tikkas, and Chutneys - \$50 per Person

Curries

Chicken Curry, Goat Curry, Lamb Curry, Shrimp Curry

Tandoori Delights

Chicken Tandoori, Goat Tandoori, Lamb Tandoori, Shrimp Tandoori, Paneer Tandoori

Butter Specials

Butter Chicken, Butter Lamb, Butter Goat, Butter Shrimp, Butter Paneer

Masalas

Chicken Masala, Lamb Masala, Goat Masala, Shrimp Masala, Paneer Masala

Tikkas

Chicken Tikka, Lamb Tikka, Goat Tikka, Shrimp Tikka, Paneer Tikka

Freshly Made Naans

Butter Naan, Garlic Naan, Butter and Garlic Naan

Choice of 3 Chutneys

1. Mint Chutney (Pudina Chutney)

Made with fresh mint leaves, coriander, green chilies, and lemon juice.

2. Tamarind Chutney (Imli Chutney)

Sweet and tangy chutney made with tamarind pulp, jaggery, and spices.

3. Coriander Chutney (Dhaniya Chutney)

A refreshing chutney prepared with coriander leaves, green chilies, and lime juice.

4. Garlic Chutney (Lahsun Chutney)

Fiery chutney made with garlic, red chilies, and oil.

5. Coconut Chutney

Made with grated coconut, green chilies, and tempered with mustard seeds.

6. Mango Chutney (Aam Ki Chutney)

Made with raw mangoes, sugar, and spices (sweet or spicy versions).





Live Pasta Station \$35 per Person

Guests can create a customized pasta dish by selecting their favorite pasta, sauce, and toppings, prepared live by chefs for a fresh and personalized dining experience.

Pasta Options

Short Pastas: Rigatoni, Penne, Fusilli, Macaroni

Long Pastas: Spaghetti, Linguine, Fettuccine

Tiny Pastas: Orzo, Ditalini, Acini di Pepe

Sauce Options

Tomato-Based Sauces:

Marinara (Tomatoes, garlic, olive oil, onions, oregano, basil, salt, pepper)

Arrabbiata (Tomatoes, garlic, olive oil, red chili flakes, parsley, salt)

Bolognese (Ground beef, pork, tomatoes, onions, carrots, celery, red wine, milk, olive oil, garlic, herbs)

Cream-Based Sauces:

Alfredo (Heavy cream, butter, garlic, Parmesan, black pepper)

Carbonara (Eggs, pancetta, Parmesan, pecorino, black pepper, garlic)

Four Cheese Sauce (Parmesan, mozzarella, gorgonzola, ricotta, heavy cream, butter)

Mushroom Cream Sauce (Mushrooms, heavy cream, butter, garlic, Parmesan, thyme)

Truffle Cream Sauce (Truffle oil, heavy cream, butter, garlic, Parmesan)

Garlic Butter Sauce (Butter, garlic, parsley, lemon juice, salt)

Classic Basil Pesto (Basil, garlic, pine nuts, Parmesan, olive oil, salt)

Sun-Dried Tomato Pesto (Sun-dried tomatoes, garlic, Parmesan, almonds, olive oil, basil)

Spinach Pesto (Spinach, garlic, walnuts, Parmesan, olive oil, lemon juice)

Topping Options (Shrimp +\$3)

Proteins: Grilled Chicken, Shrimp, Italian Sausage, Meatballs

Vegetables: Sautéed Mushrooms, Bell Peppers, Spinach, Broccoli, Sun-Dried Tomatoes

Cheeses: Parmesan, Mozzarella, cheddar

Extras: Fresh Basil, Crushed Red Pepper Flakes





Live Fried Rice and Noodle Station \$35

Guests can customize their fried rice or noodle dish with their choice of base, fresh vegetables, protein, sauce, and toppings, all prepared live by skilled chefs for a delicious and interactive dining experience.

Base Options

Fried Rice (Vegetable, Egg, or Plain),
Noodles (Lo Mein, Rice Noodles, or
Udon)

Vegetable Options

Bell Peppers, Carrots, Broccoli, Green
Beans, Mushrooms, Snap Peas, Bean
Sprouts, Green Onions

Protein Options

Grilled Chicken, Shrimp, Beef Strips,
Tofu

Sauce Options

Soy Sauce, Teriyaki Sauce, Sweet Chili
Sauce, Garlic Ginger Sauce, Spicy
Szechuan Sauce

Toppings

Crushed Peanuts, Sesame Seeds, Fresh
Cilantro, Lime Wedges, Fried Onions

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Live Side Station

Basmati Rice Station - \$8 per person

A chef prepares or serves fragrant, long-grain basmati rice freshly steamed or flavored with spices and herbs.

Options for Customization:

Plain Basmati Rice: Lightly salted and aromatic for pairing with curries or stir-fries.

Flavored Basmati Rice:

Jeera Rice (Cumin-Flavored): Lightly sautéed cumin seeds for a subtle spice.

Vegetable Pilaf: Mixed with peas, carrots, and herbs.

Saffron Rice: Infused with saffron for a golden hue and delicate flavor.

Perfect Pairings:

Ideal as a side to curries, tandoori dishes, or kabobs.

Fries Station - \$8 per person

Guests enjoy freshly fried potatoes prepared live in a variety of styles and served with toppings and sauces.

Options for Fries:

Classic French Fries: Thin-cut and crispy.

Sweet Potato Fries: A slightly sweeter, healthier alternative.

Curly Fries or Waffle Fries: For a fun twist.

Toppings and Add-ons:

Cheese Sauce, Gravy (for poutine), Truffle Oil, Garlic Butter

Bacon Bits, Green Onions, Jalapeños

Dips:

Ketchup, Garlic Aioli, Chipotle Mayo, Ranch, Sweet Chili Sauce

Perfect Pairings:

Great as a side to burgers, sliders, or grilled mains.

Vegetable Saté (Sautéed Vegetables) Station - \$8 per person

A chef stir-fries fresh vegetables live, allowing guests to customize their selection of veggies and sauces.



Vegetable Options:

Zucchini, Bell Peppers, Mushrooms, Broccoli, Carrots, Snap Peas

Sauces and Seasonings:

Garlic Butter, Soy Sauce, Teriyaki Sauce, Lemon-Herb Olive Oil

Chili Flakes, Black Pepper, Fresh Herbs

Perfect Pairings:

Pairs well with grilled proteins, rice dishes, or pasta.

Boiling Vegetables Station - \$8 per person

Fresh seasonal vegetables are boiled live and served with seasonings and dressings.

Vegetable Options:

Baby Carrots, Green Beans, Broccoli, Cauliflower, Corn on the Cob

Add-ons and Toppings:

Butter, Lemon Juice, Olive Oil

Salt, Black Pepper, Chili Flakes

Parmesan Cheese, Fresh Herbs

Perfect Pairings:

Excellent as a side to fish, chicken, or steak entrees.

Mashed Potato Station - \$8 per person

Guests are served freshly mashed potatoes with their choice of mix-ins and toppings.

Base Options:

Classic Mashed Potatoes

Garlic Mashed Potatoes

Sweet Potato Mash

Toppings and Add-ons:

Gravy (Beef, Chicken, or Vegetarian)

Cheese (Cheddar, Parmesan)

Sour Cream, Butter, Chives, Bacon Bits

Caramelized Onions or Crispy Fried Onions

Perfect Pairings:

Complements roasted meats, grilled fish, or vegetables.





Live Dessert Stations

Croquembouche Dessert Station - \$15 per person

A stunning tower of cream puffs filled with your choice of custard cream or whipped cream.

Toppings: Chocolate, caramel, or sweetened coconut powder

Decorations: Fresh flowers for a luxurious finish

Roll Ice Cream Station - \$15 per person

Delight guests with custom-made rolled ice cream, prepared with their choice of fresh fruits

Marshmallow Fire Station - \$15 per person

A cozy station where marshmallows are toasted to perfection.

Toppings: Served with biscuits and chocolate for a s'mores-inspired dessert

Chocolate Fountain Station - \$15 per person

A luxurious chocolate fountain for dipping.

Accompaniments: Choice of fresh fruits for a delicious pairing

Crepe Station - \$15 per person

Freshly prepared sweet crepes made to order.

Fillings: Nutella, fresh fruits, whipped cream, or caramel for a decadent dessert experience

Dessert Table - \$15 per person

Chocolate cake	Tiramisu
Strawberry shortcake	Cream brûlée
Chocolate mousse	Cheesecake
Mini Donut (3 different kind)	



