



PEAKE *of* CATERING



Dinner Station Menus

2011

From private affairs, black-tie galas, weddings to conferences, let Peake's creativity, quality and experience guide you on a marvellous dinner station journey culminating in an utterly amazing and flawless event with the WOW factor.

It's all part of *going beyond your expectations.*

www.peakeofcatering.com

Stations made easy

priced per guest (minimum 50 guests)

32 Three dinner stations

8 Additional dinner station(s)

Select three (3) dinner stations from the list of our favourites to create a delectable and interactive feast for your guests. If you are hosting a themed party ask one of our event coordinators to design a custom menu tailored to your specific needs. Service staff, rentals and decor are not included.

Chasing the Dragon

Watch the smoke rise as one of our chefs prepares fresh ceviche on a bed of dry ice with your choice of Grey Goose Vodka **or** Bombay Sapphire Gin. You'll definitely be back for more!

Build the ultimate ceviche with your choice of salmon, red snapper, scallops or tuna served with jalapeño mignonette, Thai orange sauce, fire pineapple salsa, or balsamic mint

Peake-tini

Prepared by one of our chefs in front of your guests and served in a martini glass.

Fluffy garlic and fennel infused mashed potatoes

Strips of beef tenderloin sautéed in peppercorn sauce

Prawns sautéed in Pernod sauce

Ratatouille

Sautéed mushrooms

Blue cheese coulis

Armenian flat bread

Asian Stir-Fry

Made to order for your guests and served in authentic take-out boxes with chopsticks.

Chicken or beef and vegetable stir-fry prepared in your choice of the following sauces:

- ♦ Black bean ♦ Ginger garlic sesame ♦ Soya sauce

Served over egg noodles with bean sprouts, snow peas, bok choy, carrots, baby corn, mushrooms, Swiss chard, water chestnuts, bamboo shoots and green onions

Torch and Scorch

Armed with a butane torch, one of our chefs will sear for you the perfect salmon dish!



Thinly sliced wild Pacific salmon lightly brushed with lemon herb butter, served with the following: burnt onion jam, black olive tapenade, peach and pecan salsa, fennel lemon marmalade and wasabi crème fraiche

Dim Sum

Assorted Dim Sum presented on a bed of wheat grass served to your guests from a mobile cart.

May include the following types:

- ♦ Meatballs ♦ Chicken steamed buns ♦ Prawn hagow ♦ Chicken gow gee
- ♦ Pork and shrimp sui mei ♦ Vegetarian spring rolls



Recommended by the Vancouver Aquarium as an ocean-friendly seafood choice.

Stations made easy continued...

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Where's the Beef

Chef carved thinly sliced mustard and garlic crusted slow roasted AAA Alberta beef served on mini crusty buns and accompanied with a variety of specialty mustards and horseradish

Yorkshire Peake District

Individual mini Yorkshire puddings filled with all the different comfort foods of the North of England:

- ◆ Roast beef and horseradish ◆ Bangers and fried onions ◆ Pork and apple sauce
- ◆ Braised lamb shank with mint jelly ◆ Hunters' style chicken

Grilled Cheese Please

Not your typical grilled cheese!

Your choice of four (4) of the following fillings:

- ◆ Brie with basil ◆ Camembert with D'anjou pear ◆ Cheshire with sun-dried cherries
- ◆ Aged cheddar with onions and mushrooms ◆ Jalapeno jack and sweet onion compote
- ◆ Gouda with sun-dried apricots ◆ Swiss and black mission fig. ◆ Brie with caramelized apple
- ◆ Traditional ham and cheddar ◆ Peppered brie with dried apple

Served with tomato bisque and butternut squash soup

Fancy Fajitas

Prepared fresh in front of your guests, these are sure to be a hit!

Tender strips of chicken or sliced beef and grilled vegetables

Tomato, spinach and whole wheat tortillas

Served with sour cream, salsa, jalapenos, scallions, guacamole and grated cheese

Curry Madness

Vegetable masala

Beef vindaloo

Chicken Madras

Steamed rice

Naan bread

Accompanied with mango chutney, cucumber and mint raita, toasted coconut and yogurt

Hasta-B-Pasta

Made to order pasta for you and your guests.

Your choice of two (2) pastas with tomato, pesto or alfredo sauces, with a selection of toppings which may include:

- ◆ Prosciutto ◆ Peas ◆ Manila clams ◆ Baby shrimp ◆ Chicken strips ◆ Mushrooms ◆ Spinach
- ◆ Sun-dried tomatoes ◆ Assorted vegetables ◆ Wild Pacific smoked salmon ◆ Chorizo sausage

Topped with freshly grated Parmesan cheese and garlic bread

Stations made easy continued...

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Italian Antipasto

A variety of Italian favourites presented on marble slabs and painter palettes:

- ◆ Spoons of bruschetta topped with a garlic crouton ◆ Artichoke hearts filled with chicken salad
- ◆ Prosciutto wrapped baby corn ◆ Roasted corn antipasto dip with crackers
- ◆ Sun-dried tomato pâté in a mini vol au vent ◆ Spinach and Asiago mini tarts
- ◆ Kalamata olive, grape tomato and bocconcini skewer with basil oil

T-artful Creations

A selection of miniature savoury pastry pockets to include:

- ◆ Vegetarian spring rolls with plum sauce ◆ Chicken samosas with tamarind dip
- ◆ Beef Jamaican patties ◆ Roasted vegetable tarts ◆ Spinach and Asiago quiche ◆ Spicy chicken rolls
- ◆ Mini salmon wellingtons

Variety may also include ◆ Empanadas ◆ Sausage rolls ◆ Beef rolls ◆ Curried chicken pockets

Valley Vittles

For the love of spuds!

This station includes a variety of ways to serve your favourite starch:

- ◆ Herb scalloped potatoes ◆ Baby shrimp potato skins
- ◆ Creamy mashed potatoes topped with duck confit
- ◆ Warm potato salad with champagne vinaigrette and crispy lardons
- ◆ Twice-baked potatoes filled with prosciutto, sun-dried tomato, spinach and jalapeno jack
- ◆ Parisienne potatoes tossed in chipotle pepper sauce and served with a blue cheese coulis

Martini Salad Madness

A selection of scrumptious salads served in martini glasses and displayed on multiple layers.

Your choice of three (3) from the following:

- ◆ Asparagus spears, grilled radicchio, roasted peppers and grapefruit segments in mint vinaigrette
- ◆ Asian noodle salad with barbecued duck ◆ Wild leaf salad with grilled BC salmon
- ◆ Orzo salad with baby shrimp and topped with a jumbo prawn
- ◆ Organic spinach salad with strawberries and pine nuts
- ◆ Sicilian salad with sweet peppers, red onion, green and black olives, cucumber, basil, asparagus, basil, tomatoes and feta cheese with a red wine vinaigrette

Mini Savoury Cones

Bite sized flavoured cones with assorted fillings displayed on a vertical buffet:

Wild mushroom cheesecake served in a garlic cone

Spinach and feta cheesecake served in a tomato basil cone

Cheddar and mango chutney cheesecake served in a spinach cone

Wild BC salmon mousse served in a salt cone

Dessert stations made easy

priced per guest (minimum 50 guests)

10 Single dessert station

16 Two dessert stations

8 Each additional dessert station(s)

Finish off your culinary adventure with our favourite dessert stations. Our dessert stations are also perfect on their own for a late night cocktail reception. Includes regular and decaf coffee and teas. Service staff and rentals are not included.

Sweet Grilled Cheese

The perfect marriage of sweet and savoury come together in this delicious take on a traditional grilled cheese. Grilled in front of your guests by one of our chefs and served on warm marble slabs:

- ◆ Strawberries, Nutella and jalapeno jack cheese
- ◆ Apricot and brie
- ◆ Pistachio, red wine pears and chevre
- ◆ Apple, cinnamon and aged cheddar
- ◆ Sun-dried figs, lavender honey and blue cheese

Crème de la Crème

A variety of mini crème brûlées featuring:

- ◆ Classic vanilla bean
- ◆ Lavender-lemon
- ◆ Blueberry-brandy
- ◆ Peach Schnapps
- ◆ Sun-dried cherry and Grand Marnier
- ◆ Espresso flake
- ◆ Bananas Foster
- ◆ Double chocolate
- ◆ Cassis

Mousse Madness

A selection of chilled mousses served in stemmed glasses:

- ◆ Irish coffee soufflé
- ◆ Mandarin and mango
- ◆ Lemon and lime
- ◆ Blackberry and apple Calvados
- ◆ Strawberry mint
- ◆ White chocolate and raspberry
- ◆ Triple chocolate

Sweets and Treats

A choice of decadent dessert bars, squares, mini tartlets and pastries, which may include:

- ◆ Tiger brownies
- ◆ Lemon squares
- ◆ Macaroon madness bar
- ◆ Triple berry crumble bar
- ◆ Banana cream tartlets
- ◆ Lemon curd tartlets
- ◆ Chocolate cream tartlets
- ◆ An assortment of French pastries and petit fours - Served with fresh fruit kebabs.

Fancy Fondue

Your guests will help themselves to dessert decadence with a variety of fresh fruit for the pickin'and dippin'.

Grand Marnier Bernard Callebaut chocolate sauce with floating mini marshmallows

Served with a variety of fancy biscuits and biscotti.

Assorted Flambe

Our chef will flambé the following for your guests enjoyment:

- ◆ Strawberry Wimbledon with Grand Marnier
 - ◆ Cherry jubilee with brandy
 - ◆ Bananas Foster with rum
- Served over vanilla ice cream and presented in a martini glasses, surrounded by fresh fruit kebabs

Lollipop Lollipop

An assortment of flavoured mini cheesecake triangles dipped in dark, white and milk chocolate.

Served with chocolate dipped strawberries

Pie a la Mode

Scoops of vanilla bean ice cream served in a martini glass with pie crust wafers and your choice of delicious pie fillings:

- ◆ Apple
- ◆ Cherry
- ◆ Strawberry rhubarb
- ◆ Bumble berry

Finished with a touch of chocolate sauce or crème anglaise

The British Columbia Bound Ultimate Station

55 A multi-stationed dinner menu that showcases the bountiful tastes and flavours of British Columbia. Includes regular and decaf coffee and teas. Service staff, rentals and decor are not included. This station requires a minimum of 100 guests.

Gulf Island Surprise

Decorated with an assortment of greenery and fresh flowers. This station includes:

- ♦ Minted lamb croquettes ♦ Mayne Island organic beef and sweet pepper skewers
- ♦ Salt Spring Island goat cheese, wild mushroom and salmon cheesecake served with local breads

Pemberton Valley Potatoes

Wooden crates, burlap sacks and fresh flowers decorate this station. This station includes:

- ♦ Herb scalloped potatoes with chorizo sausage crumbs ♦ Bacon and onion potato skins
- ♦ Twice baked potatoes filled with sun-dried tomato, spinach and jalapeno jack cheese
- ♦ Roasted Parisienne potatoes with chipotle sauce and blue cheese coulis

Barnston Island Greens

Wicker baskets, fresh produce and flowers adorn this station of salads and vegetables:

Organic baby spinach salad with pine nuts, strawberries and huckleberry dressing

Arugula salad with teardrop tomatoes and Fraser Valley blue cheese crumbles

Frisée lettuce with oyster mushrooms, Enoki mushrooms and roasted shallot vinaigrette

Grilled vegetable platter with eggplant, zucchini, yellow crookneck squash, red onions, mushrooms, asparagus, peppers, dressed with aged balsamic and extra virgin olive oil

Strait of Georgia Seafood



Decorated with fisherman's netting, buoys and seashells. This station includes:

- ♦ Grilled BC salmon crostini with rémoulade ♦ Cilantro basil spot prawns
- ♦ Geoduck and D'anjou pear fritters ♦ Indian candy forks displayed vertically in jars of beans
- ♦ Uni-maki with wasabi soy ♦ Asian spoons of halibut envelopes stuffed with salmon mousseline
- ♦ Sablefish shooters with ginseng and organic birch syrup

Fraser Valley Poultry

Displayed on various trays and tiles set atop a bed of locally grown wheat grass, this station includes:

- ♦ Barbecued duck crepe cornets ♦ Chicken parmesan crisps ♦ Chicken samosas
- ♦ Peking duck wraps ♦ Chicken gow gee

Delta Desserts

Multiple levels of desserts decorated with greenery and fresh flowers, this station includes:

- ♦ Mixed berry tarts ♦ Blueberry syllabub ♦ Strawberry and rhubarb crisp served warm
- ♦ Hazelnut and chocolate pate



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