



# A R B U T U S

CATERING

## Food Stations Menu

*Protein options can be substituted for a vegetarian option for no additional charge.*

*Prices based per person.*

### Bruschetta \$12

Selection of tapenades, spreads, crostini and croccantini including Melon and Salumi Tapenade, kalamata olive tapenade, smoked salmon and artichoke tapenade, baby shrimp ceviche, truffled mushroom tapenade, caprese, roasted garlic, grilled artichoke and parmesan dip, pickled beets, jalapeno and banana peppers, roasted peppers, and hummus.

### Wings \$16 (By the pound)

Buffalo, Salt and Pepper, Hot n Honey , Intense, Jamaican Jerk, Sriracha lime. (Pick 3 flavors)

### Taco \$ 16

Protein Options : BBQ brisket, Pulled Pork, Smoked Chicken, Battered Fish (Pick 2)

Corn or flour tortillas, marinated cabbage, pico de gallo, lime cilantro sour cream, roasted tomato salsa, salsa verde, pickled onion, queso fresca, jalapenos, grated cheddar, guacamole, sour cream, chopped cilantro.

### Salad \$14

Choose 3

Veggie Chop Chop with  
Bleu Cheese

Tomato Bocconcini

Roasted Beet and Goat  
Cheese

Organic Greens with Select  
Dressings

Sundried Tomato and  
Garlic Potato Salad

Asian Slaw

Rice Noodle with Asian  
Veggies and Peanut  
Dressing

Classic Caesar

Classic Waldorf

Cucumber with Creamy  
Herb and Garlic

Tomato

Pickled Watermelon and  
Feta

### **Mashed Potato Bar \$15**

Protein Options : Pulled Pork, Texas Brisket, Smoked Chicken, Braised Shortrib (choose 2)

Whipped Yukon Gold Potatoes, cheddar and jack cheeses, green onions, sauteed mushrooms, roasted corn, sourcream, bacon bits, roasted garlic, beef and turkey gravies.

### **International Cheese \$15**

Local and imported gourmet cheeses, apples, pears and grapes, dried fruits, croccantini and baguettes.

### **Charcuterie \$18**

Local and imported cured meats with select home made and specialty pickles, gourmet mustards and condiments, and french baguette.

### **Seafood on Ice Market Price**

Crab legs, shrimp, oysters, marinated clams and mussels, tartare sauce, cocktail sauce, marie rose.

\*Minimum Order 80

### **Carvery**

Striploin of Beef \$20

Porchetta \$18

Baron of Beef \$18

Garlic and Oregano Leg of Lamb \$19

Roast Turkey Breast \$17

All come with red wine jus, mayonnaise, garlic aioli, dijon mustard, chimichurri, fresh Portuguese rolls.

\*Can be chef attended for an additional charge

\*Minimum Order 80

### **Pasta \$15**

Penne and rigatone pastas tossed fresh with marinara and alfredo sauces self serve garnishes of grated parmesan, baby shrimp, diced country ham, bacon, smoked salmon, chives, chopped fresh herbs, roasted garlic, sundried tomato pesto, and basil pesto.

### **Sushi Market Price**

Selection of nigiri and maki sushi, pickled ginger, wasabi, gluten free soy sauce.

### **Texas BBQ \$20**

Our own Yale Saloons smoked meats (Choose 3)

Texas Brisket, Rotisserie Chicken Legs, Baby Back Ribs, Pulled Pork, Smoked Turkey Breast  
Potato salad, coleslaw , BBQ beans, and corn bread.

\*Minimum Order 80

### **The Yale's Backyard BBQ \$35**

Includes Ribs, Brisket, Chicken, Andouille Sausage, Pulled Pork, Chicken Wings, Turkey Breast,  
coleslaw, potato salad, mac n cheese, and corn bread.

### **Tailgate \$17**

Mini Hot Dogs, Grilled Beef Sliders, Kettle Corn, Chili Con Carne, Corn on the Cob, Potato Chips.

### **Candyland \$11**

Gummies, Skittles, Licorice, Twizzlers, Smarties, Reece's, Lollis, Chockies, the classics and favourites.

### **Ice Cream \$ 10**

Gummies, sprinkles, chocolate chips, butterscotch chips, grand marnier chocolate sauce, crumbled  
Oreos, banana chips, caramel sauce, strawberry sauce. Cones or Cups.

### **Mini Donut Tower \$11**

6 flavours of fresh mini glazed Donuts

### *Signature Drinks Stations*

Set up a consultation with one of our expert Mixologists.

**Hors D'oeuvres**

**Meat and Poultry**

*\$31/dozen*

**Korean Kalbi Beef Skewer**

Toasted Sesame

**Mini Yorkshire Puddings**

with Braised Short Rib

**Lamb Meatballs**

in Gochujang Sauce

**Short Rib Gorgonzola Explosion**

Flaky Pastry Shell

**Grilled Chicken skewers**

with Chimichurri

**Chicken Drumettes**

sriracha dip

**Beef Sliders**

**Fried Chicken Sliders**

**Pulled Pork Sliders**

Lettuce and Tomato

**Chicken Saltimbocca**

Brown Butter Dip

**Soy Maple Pork Belly**

Cashews

**Medium rare Roast Beef with Celeriac  
Dijonnaise**

whole grain crouton

**Prosciutto and Melon (GF)**

**Poached Mission Fig and Prosciutto GF**

honey and Barolo

**Hors D'oeuvres**

**Vegetarian**

*\$28/dozen*

**Lemon Parmesan Arancini (GF)**

Shaved Reggiano

spicy hoi sin (Sauce not Vegan)

**Paneer Pakora (GF)**

Spiced Yogurt

**Caprese skewer (GF) V**

grape tomato, bocconcini, balsamic crema

**Wild Mushroom Gyoza vegan**

Ponzu (not vegan)

**Sesame Soba Noodle Spoons Vegan**

**Vegetarian Sliders**

Lettuce and Tomato

**Pickled watermelon and Feta Spoon ( GF)**

**Stilton cheesecake V**

port syrup

**Cotija Stuffed jalapeno Pepper**

**Rice Paper Fresh Roll (GF) Vegan**

**Hors D'oeuvres**

**Seafood**

*\$36/ dozen*

**Prosciutto Basil wrapped Prawn (GF)**

**Grilled and chilled Chili prawns (GF)**

tequila rosemary and lime

**Lobster Rolls**

Atlantic lobster, fresh white roll, lemon tarragon mayonnaise

**Prawn Lemon Grass chop chop Spoons GF**

Mango Dressing

**Togarishi Albacore Tuna (GF)**

Sizzling Sesame Oil

**Tuna Poke Tostada**

avocado, fire roasted salsa

**Smoked Salmon on Crostini GF**

braised fennel, cream cheese, chive