

CHIEF ATTENDED

STATIONS



CHEF ATTENDED STATIONS

BASED ON TWO HOUR SERVICE

AAA ALBERTA PRIME RIB | \$33.75/PP

Prime Rib marinated in a House Made Paprika Blend served with Crushed Buttermilk and Roasted Garlic Red Potatoes, House Made Chimichurri, and Horseradish

LETTUCE WRAPS | \$20/PP

Build your own Lettuce Wrap using Crispy Baby Romaine Chipotle Mango Pulled Roasted Chicken House Made Minted Fresno Vinaigrette House Made Tzatziki and an Apricot Chutney
\$20 per person

BARCELONA'S SUCKLING PIG | \$1,250

DESIGNED TO SERVE 50-60 GUESTS

MINIMUM 10 DAYS NOTICE PRIOR TO YOUR EVENT

Whole Roasted Locally Sourced Pig with Crispy Skin and Succulent Meat infused with Herb and Spices served with a Carrot Fennel Slaw House Made Salsa Verde Garlic Aioli on a Brioche Slider Bun or Tortilla

