

SPECIALTY STATIONS

Specialty stations are accompaniments to your meal selection from our à la Carte menu. Each station can be upgraded to Dinner portions at reasonable prices, with a minimum of three stations required!

Antipasto Bar (1-hour @ Reception)

MEC's Prosciutto Carving Station • Salami • Capicollo
Mussels alla marinara • Marinated Seafood
Bocconcini Cheese • Canadian Cheese Board

Grilled Vegetables, including Eggplant, Bell Peppers, Zucchini & Seasonal Vegetables
2-color Potato Salad • Tomato & Cucumber Salad • Marinated Artichokes

@ \$19 per guest, minimum 100 guests

(Add Rodney's Fresh Oysters @ \$7 extra per guest)

Seafood Station (1-hour @ Reception)

Lobster Tails • Smoked Salmon • Shrimp Cocktail • Marinated Seafood
Mussels alla marinara • Fried Calamari • Coconut Shrimp • Scallop Sensation
Bocconcini Cheese • Canadian Cheese Board

Grilled Vegetables, including Eggplant, Bell Peppers, Zucchini & Seasonal Vegetables
2-color Potato Salad • Tomato & Cucumber Salad • Marinated Artichokes

@ \$23 per guest, minimum 100 guests

(Add MEC's Prosciutto Carving Station @ \$5 extra per guest)

(Add Rodney's Fresh Oysters @ \$7 extra per guest)



Sushi Corner (1-hour @ Reception)

Chef from Akasaka Japanese Restaurant to prepare
New Wave Maki & Sushi to your Guests' palates

@ \$10 per guest, minimum 100 guests



Hot & Cold Oyster Bar (1-hour @ Reception)

Oysters to be freshly opened by Rodney's Shucker
Baked Oyster Rockefeller • Oyster Casino • Crispy Fried Oysters
accompanied with Dark Rye Bread, Sauces & Condiments

@ \$13 per guest, minimum 100 guests





Dim Sum Station (1-hour @ Reception)

Five selections from Ambassador Chinese Cuisine's steaming hot Dim Sum menu:

Steamed Shrimp Dumplings • Jade Seafood Dumplings • Steamed BBQ Pork Buns
Beef Siu Mai • Pork & Shrimp Siu Mai • Roast Duck & Chicken Siu Mai • Calamari Siu Mai
Vegetarian Spring Rolls • Chicken Spring Rolls • Crispy Shrimp Cigars
Pork & Shrimp Pot Stickers • Deep-Fried Shrimp Wontons
Crispy Curried Seafood Dumplings • Crispy BBQ Pork & Onion Triangles

@ \$8 per guest, minimum 75 guests

Savory Crêpe Station (1-hour @ Reception)



Crêpe de Licious' Crêpe Specialists will freshly prepare two choices of crêpes:

Ham-It-Up (Diced Ham, Melted Cheese Mix & Chef Sauce)
Tuna Tango (Tuna, Mozzarella, Tomatoes, Onions & Lettuce)
The Diamond of the Sea Food (Baby Shrimps, Bechamel Sauce & Mix Cheese)
Chicken Caesar (Chicken Breast, Mozzarella, Lettuce, Tomatoes, Portabella & Caesar Dressing)
Pizza Crepe (Cheese Mix, Ham, Pepper, Onion, Mushrooms, Pizza Sauce)
Veggie-Licious (Portabella, Tomatoes, Green Onions, Black Olives, Mozzarella, Chef Sauce)
Mediterranean (Feta, Tomatoes, Black Olives, Lettuce, Mozzarella, Red Onion, Greek Dressing)

@ \$12 per guest, minimum 100 guests

Pasta Station (1-hour @ Reception)

Our Chef will prepare Pasta to your Guests' preferences & taste:

Penne, Fusilli, Linguini accompanied with Seafood, Chicken, Ham, Mushrooms,
Sun-Dried Tomatoes, Vegetables, Herbs & Olive Oil, Rosé, Tomato Basil, Cream Sauce

@ \$8 per guest, minimum 75 guests



Peking Duck Station (1-hour @ Reception)

Ambassador Chinese Cuisine's renowned

Succulent Roasted Peking Duck to be carved at station
accompanied with Chinese Rice Flour Crêpe, Hoi-Sin Sauce, Scallion, Cucumber

@ \$6 per guest, minimum 75 guests

Stir-Fry Station (1-hour @ Reception)

Our Chef will prepare one of your choices from the followings:

Shanghainese Noodles Stir-Fry with BBQ Pork & Seafood
Thai Shrimp & Chicken Glass Noodles Stir-Fry
Egg Noodles Stir-Fry with Chicken & Seafood

@ \$8 per guest, minimum 75 guests



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Dessert Crêpe Station (Post Dinner, 2-hours)

Crêpe de licious' Crêpe Specialists will freshly prepare two choices of crêpes::

Black & White (Nutella & Bananas)

Sweet Berries (Mixed Berries & Nutella)

Temptation (Apples, Butterscotch, sprinkle of nuts)

Perfect Pair (Pears, Grand Marnier & Custard Cream)

Mon Cherie (Cherries, Nutella & Grand Marnier)

Mango Chacha (Mango, Peach & Whipping Cream)

@ \$10 per guest, minimum 100 guests

Chocolate Fountain (Post Dinner, 2-hours)

Warm & Silky Lindt Milk Chocolate,

Accompanied with Seasonal Fruits, Pound Cakes, Belgian Cream Puffs & Marshmallows

@ \$6 per guest, minimum 100 guests

After Dinner Ice-Cream Bar (Post Dinner, 2-hours)

Let us help you customize your own Sundae...

Vanilla Ice-Cream, Chocolate Ice-Cream, Mango Ice-Cream, Orange Sherbet

Nuts, Chocolate Chips, Coconut Shavings, Caramel, Chocolate Sauce,

Mini Marshmallows, Sugar Cones

@ \$5 per guest, minimum 100 guests

Late Night Seafood Buffet (Post Dinner, 2-hours)

In addition to our Sweet Table...

Lobster Tails • Shrimp Cocktail • Marinated Seafood

Smoked Salmon • Mussels alla marinara • Fried Calamari

Coconut Shrimp • Scallop Sensation • Vegetable Crudities

@ \$15 per guest, minimum 100 guests

Cheese Board (Post Dinner, 2-hours)

In addition to our Sweet Table...

Cheddar • Brie • Harvati • Guoda • Goat Cheese • Blue Cheese

Olives • Apples • Pears • Grapes • Vegetable Crudities

accompanied with crackers and bread

@ \$8 per guest, minimum 100 guests

