

# Hot Stations

Cocktail reception followed by a **hot-station/buffet dinner** and dessert.

FULL SERVICE OR DROP-OFF

## GRAZING TABLE

**Sourdough Bread, Crackers, Oat Crisps**  
and assorted accompaniments

**Nice Butter**

flaky salt

**Coco blanco hummus**

chilli crunch

**World Class Mixed Cheese & Charcuterie**  
preserves, seasonal fruit

## PASSED CANAPÉS

**Brioche**

wild mushroom mousse, feta, tarragon

**Gyoza Panzerotti**

marinara, Stracciatella, herbs

**Octopus Skewer**

grilled octopus, mole-glaze, corn nuts

**Lamb Kofta Skewer**

blackened pepper sauce, herbs

**Empanada**

chopped short ribs, ancho glaze, sweet onions



COLLAGE CULINARY 2026  
WEDDING SAMPLE MENU

## HOT STATIONS DINNER

### **Taco's:**

Ontario Corn Tortillas from Maizal with

### **Campenchano**

briskett, smoked then braised and

### **Grilled Wild Mushrooms**

with

Salsa Roja, Salsa Verde, Creme Fraiche, Queso Fresco, Chimmichurri, Lime.

## SALADS

### **Orzo Salad**

chimichurri, onion confit, olive

### **Caesar Salad**

hand-torn croutons, parm, boccarone

## DESSERT

### SWEET CANAPÉS

#### **Miso-Caramel Glazed Brownie**

cocoa nibs, chilli

#### **Deep Fried Cheesecake**

goat's cheese, preserved rhubarb, graham cracker

#### **Tart Tatin**

confit apple, caramel, crème fraîche

#### **Nada**

puff pastry, nice custard

