



ST. ELIAS CENTRE

CONFERENCE & BANQUET FACILITY

Food Stations

Charcuterie Table

A Rustic Table Filled with a Selection of Grilled Sausages, from Mild to Spicy, Aged Salami and Pepperoni, Meat and Seafood Pates, Mild and Aged Cheeses, Served with Pickles, a Variety of Mustards and Crusty Breads.

All-American

Steamed all Beef Foot Long Franks, Burgers with the Works, Hoagies, Coney Island Fries with Chili, Candy Apples, Cotton Candy, Warm Apple Pies with Ice Cream.

Buffalo Wings

Hold on to your Hat!

From Mild to Suicide, Complete with Carrot and Celery Sticks, Blue Cheese Dip, Lots of Wet Naps and lots of Water

Gourmet Carving Station

Choose From Hickory Smoked Ham, Beef Top Sirloin, Whole Boneless Turkey, Caribbean Jerked Pork Tenderloin with Mango Salsa, Beef Tenderloin, Herb Crusted Prime Rib or Strip loin of Beef and Montreal Smoked Meat served with a Selection of Condiments, Your choice of: Peppercorn Sauce, Horseradish Sauce, Dijon Mustard, Herbed Mayonnaise or Cabernet and Mushroom

Potato Station

Available as either Mashed Potatoes Served in a Martini Glass or as a Jumbo Idaho Potato. Both are Presented Hot with a Wonderful Display of the following Toppings: Crispy Bacon Bits, Sour Cream, Whipped Butter, Scallions, Broccoli and Cheddar Cheese, Mexican Salsa and Wild Mushrooms.

Pizza and Bruchetta

Our own Homemade combination pizzas and Bruchetta.

Ice Cream Crepes

Frozen Ice Cream filled Crepes quickly Sauteed with a hint of Butter, Flambeed with Brandy, Bittersweet milk Chocolate Sauces and Soft Whipped Cream.
Traditional Crepes Suzette with Assorted Fruits..

Viennese Sweet Table

This Sensational Dessert Table includes an Assortment of Miniature Italian and French Pastries, Assorted Cakes including Chocolate Truffle Cheese Cakes, Chocolate Mousse, Assorted Cannoli, Chocolate Fondue Served with Fresh Fruit, after Dinner Cordials served in Chocolate Cups and Gourmet Flavoured Coffees, all accompanied by a hand crafted Ice Sculpture

Specialty Coffees and Pastries Table

Gourmet Flavored Coffees, Herbal Teas served with Miniature French and Italian Pastries and Cookies.

Cordial Cart

Different Cordials on a Skirted Cart Served Table to Table in Chocolate Cordial Cups: Galliano , Creme de Menthe, Creme de Cacao, Peachtree Schnapps, Amaretto, Sambuca, Anisette, Arak

Seasonal Fruit Display

Artistically Sculptured Seasonal Fruit Display of Strawberries, Blueberries, Red and Green Grapes, Honeydew, Cantaloupe, Watermelon, Pineapple and Assorted Citrus Fruits.

Sliced Fruit Arrangement

Seasonal Fresh Fruits presented on a Bed of Leafy Green Lettuce.