



## Late Night Stations

Price: C\$15.00

Quantities must adhere to a minimum of 60% of the adult guest count

### Quebec-Style Poutine \$15pp

Hand-Cut Yukon Gold Potatoes + Double-Smoked Bacon + Local Curds + Green Onions + Chip Wagon Gravy + Lemon Hollandaise + Kicked-Up Ketchup VG+GF

### Raclette Collective \$16pp

Hot and Goopy Fontina Cheese + Crunchy European Baguette Scraped and paired with 3 unique experiences.

Traditional, Hot & Spicy Salami + Sweet Gherkins + Pickled Onions + Roasted Reds + Cracked Black Pepper

Mediterranean Thinly Sliced Prosciutto, Sun-dried Tomatoes + Capers + Grilled Red Onions +

Fresh Basil

The Rustic Double-Smoked Bacon + Roasted Wild Mushrooms + Green Olives + Pickled

Onions + Rosemary

### Savory & Sweet Pretzel Bar \$17pp

Savoury Sea Salt + Parmesan Garlic + Jalapeño + Almond Crunch Sweet Double Chocolate + Cinnamon Sugar + Candy-Sprinkled Served with Dr. Pepper Caramel Glaze + Guinness Cheddar Fondue + Kozlik's Mustards

### Mac & Cheese 14pp

Bacon + Beer + Garlic Bake

Traditional Cheesecake + Cheese + More Cheese

Butternut Squash + Basil

### Gourmet Donut Wall \$13pp 1 donut per person

Maple Bacon + Banana Chocolate + Apple Fritter + Oreo Crumble + Red Velvet + Boston Cream + Lemon Meringue

### Salty Gourmet Snacks \$10 pp (Select 3)

## Radisson Blu Toronto Downtown

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Thai Chili Hand-Tossed Kettle Chips Buttered & Salted Popcorn House-Made Sea Salt Crunchy Chips Aged Cheddar Gourmet Popcorn Mad Mexican Corn Chips + Roasted Tomatillo + Avocado Salsa VG/GF Pita Chips + Spinach & Avocado Hummus Sea Salt & Malt Kettle Chips \$10pp

### **Crudité Jars \$9.00 pp**

Year-Round Vegetables + Red Pepper & Garlic Hummus + Pea Shoots VG/GF

### **Churned Gelato \$14pp**

Strawberry Cheesecake + Salted Caramel + Chocolate Hazelnut + Honey Lavender + Green Tea Sorbetto Lemongrass + Roasted Peach VG/GF

### **Mini Hand Helds \$16pp**

Chorizo Sliders + Arugula + Red Pepper Relish Crab Cake + Remoulade + Coriander Cress

Smashed Beef Patty + Aged Cheddar + BBQ Horseradish Aioli

Korean Jack Fruit Taco + Ginger Mango Relish VG/GF

Smoked Meat Panini + Caramelized Onion + Mustard Demi