



*Executive Catering*  
Niagara



2024





# SAMPLE WEDDING MENU

## COCKTAIL HOUR

*choose one option*

## PASSED HORS D'OEUVRES

*choose 5 items*

Whipped goat cheese & fig jam crostini **V**

Boursin Stuffed Medjool dates with prosciutto **V GF\***

Wild Mushroom Crostini w/peppercorn cream **V**

Smoked salmon on rye with dill cream cheese **V**

Rice paper vegetable roll with peanut sauce **DF**

Mini Yorkshire Pudding with beef & caramelized onion

Chicken Caesar salad on parmesan cheese cup

Tomato & bocconcini skewers w/fresh basil & aged balsamic **V GF**

## ANTIPASTO STATION

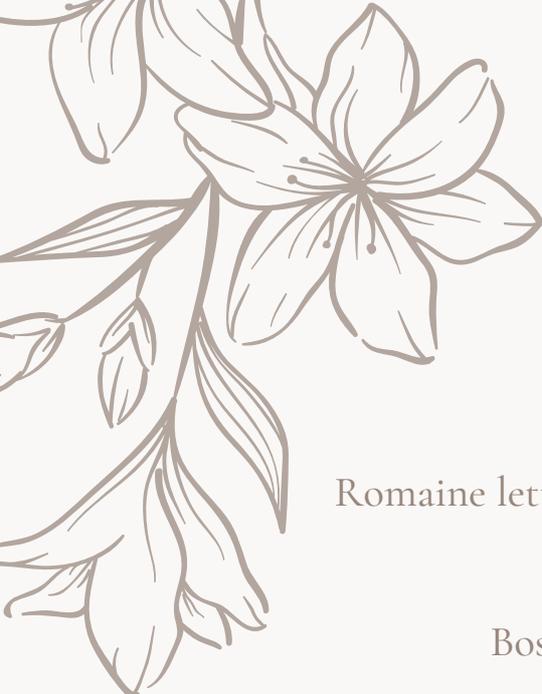
Rustic boards with cured meats, local & International cheeses

*Prosciutto di Parma, Genovese salami, spicy sopresata and capicola*

Marinated vegetables, pickles, olives, sundried tomatoes, grapes

Freshly baked rustic Italian bread, artisan crackers





OPTIONAL  
FIRST COURSE

*\$6.50 per guest  
choose one option*

**SALAD**

Watermelon salad w/goats cheese, mojito dressing

Romaine lettuce wedge w/crispy pancetta, shaved romano, garlic crostini,  
classic Caesar dressing

Boston bibb salad w/seasonal fresh berries, Niagara Gold cheese,  
honey & white balsamic vinaigrette

Arugula and baby spinach salad w/local pears, candied pecans and stilton,  
chardonnay vinaigrette

Caprese salad stack, Roma tomato, fior di latte and fresh basil,  
balsamic glaze

**SOUP**

Roasted red pepper and asiago bisque **V GF**

Maple roasted butternut squash soup **V DF**

Wild mushroom soup with truffle essence **V GF**

Yukon gold potato and leek soup **V**  
or with bacon sippets **DF GF**



# MAIN COURSE

Manned Station or Family Style

## PROTEINS

*choose 2*

### Carving Station

- ✿ Roasted AAA Beef Sirloin in red wine jus
- ✿ Niagara Merlot braised Beef Short Rib
- ✿ AAA Beef Tenderloin w/caramelized onions, Merlot jus\*

- ✿ Bacon-wrapped Chicken Supreme
- ✿ Roast Chicken w/fresh lemon & herbs OR BBQ honey glaze
- ✿ Fillet of Wild Salmon w/lemon & herb butter
- ✿ Roasted mushroom stack with tomato and mozzarella **V**

## SIDE DISHES

*choose 4 for Stations*

*choose 3 for Family style*

- ✿ Grilled summer vegetables
- ✿ Roasted seasonal vegetables
- ✿ Creamy Yukon Gold mashed potato
- ✿ Baby new potatoes with parsley butter
- ✿ Roasted red skin potatoes
- ✿ Penne pasta with tomato basil sauce & roasted peppers

- ✿ Caesar salad w/garlic croutons, bacon & parmesan
- ✿ Spinach salad w/goat cheese crumble & fresh berries
- ✿ Greek salad with feta snow and garlic oregano dressing
- ✿ Roasted sweet corn, black bean, avocado salad w/ lime-cilantro dressing



# DESSERT COURSE

Plated Style or Station

*choose from*

Peanut Butter Toblerone Cheesecake 🌸

Café Royal w/white chocolate mousse top 🌸

New York Cheesecake w/fresh fruits 🌸

Baked Cheesecake topped w/fresh berries & raspberry coulis 🌸

Lemon Tart w/lavender cream 🌸

Handmade dark chocolate Ganache Torte 🌸

Freshly Baked Fruit Pies w/whipped cream 🌸

Freshly brewed coffee & selection of herbal teas



# WEDDING PACKAGE

includes

Day-of Catering Manager on-site

Professional service staff to set tables and serve your guests

All catering equipment and Chef to prepare your dinner  
fresh on-site

China dinnerware & silverware for all courses

Linen napkins in your color theme

Wine & water glasses on dinner tables with water carafes

**FROM \$90.50 PER GUEST**

price based on min 80 people

price subjects to gratuity 15% & HST 13%



*Menu items can be adjusted for gluten-free, dairy-free or vegetarian/vegan  
Special diet options are available for guests with sensitivities*



**START YOUR WEDDING  
PLANNING TODAY**

*Contact us at*

[info@executivecateringniagara.ca](mailto:info@executivecateringniagara.ca)

OR

+1 905 650 0781

**NOTES**

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