



DINNER MENU

Freshly made food to your table



2024

SALADS

✿ 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

✿ Mixed baby greens w/cherry tomato, cucumber, red onion, bell pepper, herb vinaigrette

✿ Greek salad w/feta snow, garlic oregano dressing

✿ Broccoli fleurettes w/sliced peppers, red onions, shredded carrot, raisins, sunflower seeds, sweet creamy dressing

✿ Roasted sweet corn, black bean, avocado salad w/ lime-cilantro dressing

✿ Asian Slaw - shredded green, red cabbage, apple, carrot, green onion, sweet ginger and apple cider vinaigrette



SOUPS



- 🌸 Roasted red pepper and asiago bisque **V GF**
- 🌸 Maple roasted butternut squash soup **V DF**
- 🌸 Wild mushroom soup with truffle essence **V GF**
- 🌸 Hearty minestrone soup with basil and orzo pasta **V**
- 🌸 Yukon gold potato and leek soup **V**
or with bacon sippets **DF GF**



PASTA



✿ Penne pasta w/marinara sauce, fresh basil **V**
Meatballs optional

✿ Butternut squash tortellini w/sage brown butter, toasted pinenuts **V**

✿ Fettuccine Alfredo w/mushrooms, chicken



FISH

- ✿ Hoisin Glazed Black Cod w/ginger sauce
- ✿ Fillet of Wild Salmon w/lemon & herb butter
- ✿ Jumbo Garlic Shrimp skewer w/garlic, lemon butter
- ✿ Seared Ahi Tuna w/soy and honey marinade
- ✿ Bacon-wrapped Scallop skewer



POULTRY

- ✿ Slow Roasted Chicken Supreme w/pesto cream sauce
- ✿ Bacon-wrapped Chicken Supreme
- ✿ Roast Chicken w/fresh lemon & herbs OR Barbeque honey glaze
- ✿ Cacciatore style Braised Chicken Leg w/tomato, caramelized onion, black olives
- ✿ Pan Seared Muscovy Duck Breast w/sherry vinegar and blackberries



BEEF



✿ Niagara Merlot Braised Beef Short Rib

✿ AAA Beef Tenderloin w/caramelized onions, Merlot jus

✿ Traditional Dijon Crusted Prime Rib of Beef au jus

✿ Roasted AAA Beef Sirloin in red wine jus

✿ Smoked Beef Brisket w/house barbeque sauce



PORK AND LAMB

✿ Grilled Ontario Pork Loin w/spiced apple sauce

✿ Bacon-wrapped Pork Tenderloin w/honey BBQ glaze

✿ Crispy, roasted Pork Belly w/apple chutney and Asian slaw w/ginger soy-sesame dressing

✿ Herb crusted rack of Ontario Lamb w/fresh mint sauce

✿ Grilled Lamb Chops w/redcurrant sauce, rosemary jus





VEGETARIAN

- ✿ Portobello Mushroom Stack w/grilled vegetables & tofu **GF**
- ✿ Asian vegetable and tofu stir fry **GF DF**
- ✿ Butternut Squash Ravioli w/goat cheese, sage, toasted pine nuts
- ✿ Moroccan vegetable Tagine **GF DF**





SIDE DISHES



✿ Grilled Seasonal Vegetables w/olive oil, fresh herbs
zucchini, red and yellow bell peppers, red onions

✿ Baby New Potatoes in parsley butter

✿ Roasted Red Skin Potatoes w/olive oil, fresh thyme, rosemary

✿ Creamy Yukon Gold Mashed Potato

✿ Maple Roasted Root Vegetables w/butter & maple syrup

✿ Heritage honey glazed carrots

✿ Green Beans w/brown butter, toasted almonds

✿ Bacon-wrapped Asparagus



DESSERT



- ✿ 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





**LET US MAKE YOUR
SPECIAL EVENT UNFORGETTABLE**

Contact us at

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NOTES

