



Catering Menu

855 Line 2 Rd,
Niagara-on-the-Lake

www.cateringniagara.ca

(289) 968-4678



Appetizers

Hand-crafted appetizers | Recommend 4-5 per person | 3 dozen minimum order per item | \$39/dozen, service extra

Garlic Toasted Crostini *With toppings*

- Whipped goat cheese & cranberry (V)
- Triple-cream brie, prosciutto & fig
- Pickled mushroom, garlic confit & whipped goat cheese (V)
- Bruschetta & goat cheese (V)

Manchego Stuffed Dates

Prosciutto-wrapped medjool dates stuffed with manchego cheese (GF)

Mini Yorkshire Pudding

Montreal smoked beef & caramelized onions

Chicken Caesar Salad Cups

In crispy parmesan cups

Caprese Skewers

Bocconcini, heirloom tomatoes, basil, balsamic & dehydrated olive crumble (V)

Red Wine-Poached Pear

Topped with mascarpone & toasted pumpkin seeds (V)

Mini Blini with Smoked Salmon

Topped with crème fraîche & arugula

Smoked Duck & Mango Skewer

Fresh mango wrapped in thin slices of duck (GF/DF)

Rice Paper Vegetable Roll

Sweet chili dipping sauce (Vegan/GF)

Warm Appetizers

Cocktail Meatballs

Beef meatballs served with tomato basil sauce or house BBQ glaze

Crispy Coconut Shrimp

Spicy plum dipping sauce (DF)

Pork & Apple Sausage Rolls

Dijon aioli

Artisan Croquettes

Duck confit or cheddar & leek

Porcini Mushroom Arancini Balls

Risotto, mushrooms & mozzarella served with tomato basil sauce or nut-free pesto (V)

Mini Quiche

Cheddar & bacon or swiss & spinach

Vegetable Spring Rolls

Sweet chili dipping sauce (V/DF)

Luxury Appetizers

(\$*) Supplement applies, ask for price

Tataki Tuna & Mango

Sesame-seared tuna, mango & soy-citrus vinaigrette (GF/DF)

Bacon-Wrapped Sea Scallops

Pan-seared Nova Scotian scallops wrapped in bacon (GF/DF)

Jumbo Shrimp & Chorizo Skewers

Grilled jumbo shrimp & Spanish chorizo (GF/DF)

Lamb Chop Lollipops

Garlic, rosemary & redcurrant glaze (GF/DF)



All menu items are prepared fresh, and may be adjusted to accommodate special diets:
Vegetarian, vegan, gluten free, dairy free, nut free

Platters

Serves 15 - 25 people

Rustic Antipasto Platter \$150

Prosciutto, mild capicola, spicy soppressata, genoa salami, house pickles, olives, artisan bread

Cheese Platter \$150

Local & International cheeses, fresh & dried fruits, seasonal chutney, assorted artisan crackers & baguette

Veggie Platter \$78

Assortment of veggies served with hummus or ranch

Fruit Platter \$90

Assortment of seasonal fruit served with vanilla yogurt dip

Savoury Pastry Platter \$90

Selection of flatbreads, pork & apple sausage rolls, spring rolls

Bruschetta Platter \$90

Roasted garlic sourdough, tomato, basil, red onion, goat cheese & balsamic glaze

Dessert Platter From \$90

Selection of handmade cakes, pastries & fruit tarts

Sandwich Platter \$120

Artisan bread, wraps, croissants with lettuce, tomato & potato chips

- Shaved beef, cheddar, horseradish mayo
- Smoked turkey, havarti, cranberry aioli
- Grilled mediterranean veg, provolone
- Roast ham & chutney
- Tuna salad



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Salad

Garden Salad

Mixed baby greens, cherry tomatoes, radish, cucumber, red onions, bell pepper, balsamic vinaigrette (GF/DF/V)

Spinach Salad

Baby spinach & arugula leaves, local berries, goat cheese, red onions, poppyseed vinaigrette (GF/V)

Caesar Salad

Romaine lettuce, crispy bacon bits, parmesan cheese, garlic croutons, classic caesar dressing

Boston Bibb Salad

Boston bibb lettuce, seasonal roasted peaches, Niagara Gold cheese, honey & white balsamic vinaigrette (GF/V)

Caprese Salad

Heirloom tomatoes, mozzarella, fresh basil, balsamic glaze (GF/V)

Greek Salad

Local tomatoes, cucumber, green bell pepper, feta, kalamata olives, garlic & oregano dressing (GF/V)

Broccoli Salad

Broccoli fleurettes, bell pepper, red onion, shredded carrots, raisins, sunflower seeds, sweet & creamy dressing (GF/V)

Italian Pasta Salad

Bell pepper, red onion, roma tomatoes, cucumbers, oregano & red wine vinaigrette (DF/V)

Carrot & Feta Salad

Marinated spiral carrots, dehydrated olives, pickled onions, vegan feta, date molasses & citrus dressing (GF/DF/V)

BBQ Favourites

Coleslaw

Shredded green & red cabbage, apples, carrots, green onions, fresh ginger & apple cider vinaigrette or creamy dressing (GF/DF/V)

Creamy Red Skin Potato Salad

Homemade classic with real mayo, fresh herbs, diced peppers and green onions (GF/DF/V)

Macaroni Salad

Celery, red onions, house made pickles & fresh herbs, tossed in a creamy dressing (V)



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Proteins

Chicken Supreme

Roasted supreme of chicken, nut-free pesto (GF/DF)

Bacon-Wrapped Chicken Supreme

Roasted supreme of chicken wrapped in smoky bacon (GF/DF)

Roasted Lemon & Herb Chicken

Roast Ontario chicken with fresh lemon & herbs, lemon aioli (GF/DF)

BBQ Chicken & Pineapple

Grilled Ontario chicken with BBQ honey glaze & fresh pineapple (GF/DF)

Blackberry Duck Breast *(\$)

Pan-seared Muscovy duck breast with sherry vinegar & blackberries (GF/DF)

Pork Belly Porchetta

Crispy roasted pork belly, apple chutney (GF/DF)

Ontario Lamb *(\$)

Grilled lamb chops or roasted rack of lamb, redcurrant & rosemary reduction (GF/DF)

Vegetarian/Vegan

Ricotta & Spinach Cannelloni

Tomato basil sauce (Vegetarian)

Portobello Mushroom

Portobello mushroom stack with grilled vegetables & tofu (Vegan/GF)

Stuffed Pepper

Roasted pepper stuffed with quinoa (Vegan/GF)

Mediterranean Chickpea Fritter

Fermented lime chimmichurri (Vegan/GF)

AAA Roast Beef *Hand-carved*

Top sirloin or prime rib*(\$), au jus & horseradish aioli (GF/DF)

Beef Short Ribs*(\$)

Merlot braised beef short ribs (GF/DF)

Beef Brisket

Smoked beef brisket, house BBQ sauce (GF/DF)

Flank Steak *Carvery or Taco Bar**(\$)

Fermented lime chimichurri (GF/DF)

Beef Tenderloin or Sirloin*(\$)

Whole roasted, or Steaks from the grill (GF/DF)

Wild Salmon

Filet of wild salmon, maple dijon glaze (GF/DF)

Garlic Tiger Prawns*(\$)

Garlic prawn skewers with garlic & lemon butter (GF)

BBQ Favourites

Crackling Pig Roast

Served with PigOut's signature BBQ sauce & apple chutney (GF/DF)

Signature Pulled Pork

Tossed in PigOut BBQ sauce (GF/DF)

St.Louis Pork Ribs

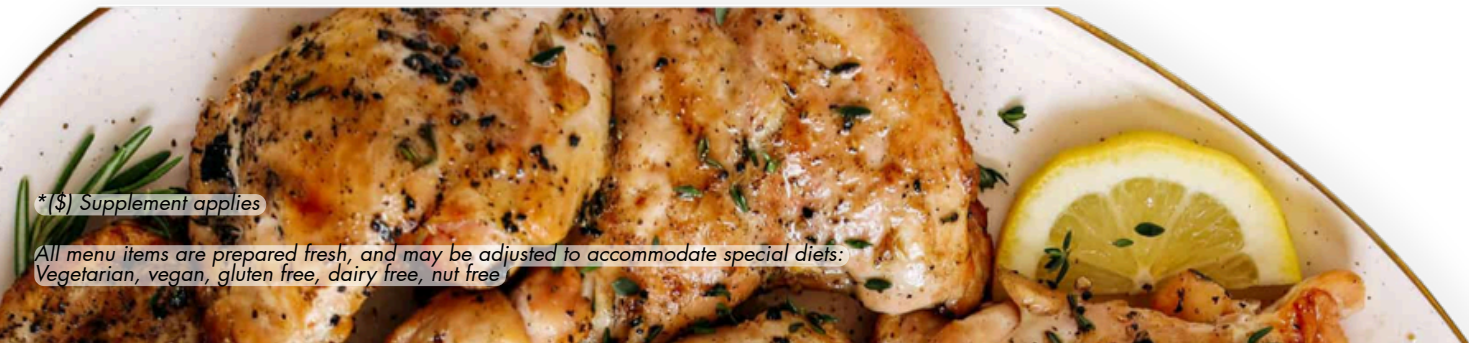
Slow-roasted St.Louis ribs, glazed with PigOut BBQ Sauce (GF/DF)

Italian Sausage

Honey garlic or spicy Italian sausage with sauteed onions (GF/DF)

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Side Dishes

Vegetables

Grilled Summer Vegetables

Zucchini, bell peppers, red onions & broccoli with fresh herbs (V/GF/DF)

Honey Roasted Root Vegetables

Roasted carrots, parsnips & squash with butter & local honey (V/GF)

Prosciutto-wrapped Asparagus *(\$)

Roasted asparagus spears wrapped in house smoked bacon (GF/DF)

Green Beans

Brown butter & toasted almonds (V/GF)

Roasted Vegetable Couscous

Fluffy couscous, sweet roasted vegetables & fresh herbs (V/DF)

Heritage Maple Glazed Carrots

Roasted carrots with butter & maple glaze (V/GF)

Maple Baked Beans

Sweet & smokey baked beans with your choice of bacon or plain (V/GF/DF)

Buttered Corn on the Cob

Seasonal sweet local corn with butter (V/GF)

Pasta

Penne Pasta

Tomato basil sauce (V/DF)
Optional: *meatballs*

Pesto Rigatoni

Fresh basil pesto (V/DF/NF)

Fettuccini Alfredo

Creamy parmesan alfredo sauce (V)
Optional: *chicken*

Potatoes

Baby New Potatoes

Steamed & finished with parsley butter (V/GF)

Roasted Red Skin Potatoes

Herb-roasted with olive oil, fresh thyme & rosemary (V/GF/DF)

Creamy Yukon Gold Mashed Potatoes

Whipped with real cream & butter (V/GF)

Scalloped Potatoes

Thinly sliced potatoes, creamy garlic cheese sauce (V)

Garlic Smashed Potatoes

Crisp smashed potatoes, garlic butter & herbs (V/GF)

Soup

Roasted Red Pepper

Roasted red pepper & asiago bisque (V/GF)

Wild Mushroom

Wild-foraged mushroom soup with truffle essence (V/GF/DF)

Minestrone

Hearty minestrone soup with basil and orzo pasta (V/DF)

Potato Leek

Yukon gold potato and leek soup (V/GF/DF)
Optional: *bacon sippets*



*(\$)
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Live Stations

Choose 1-3 stations to elevate your cocktail event | For dinner events 3-5 stations are recommended

Antipasto Station

Boards of Italian cured meats, local & international cheeses, house pickles, fresh & dried fruits, seasonal chutney & baskets of artisan bread & crackers

Beef Crostini Carvery

AAA beef tenderloin or flank steak carved to order, artisan baguette, horseradish aioli, caramelized onions, pea shoots

Mashed Potato Martini Bar (GF) Your Choice of Protein

Braised beef, pulled pork or shredded chicken. Creamy roasted garlic mash in a martini glass & choose 4 toppings:

- Cheddar
- Bacon bits
- Sautéed mushrooms
- Crispy onions
- Green onions
- Sour cream

Gourmet Slider Station Choose From:

- Smoked bacon & onion jam
- Shaved beef & horseradish aioli
- Porchetta & apple chutney
- Pulled pork, house BBQ sauce
- Jackfruit, house BBQ sauce (V)

Salmon or Jumbo Shrimp Lettuce Wraps

Citrus & herb marinated salmon or jumbo shrimp on Boston leaf lettuce, pico de gallo

Salad Bar

Choose a selection of freshly made salads or build-your-own options. Add your favourite soup to accompany

Flatbread Station

- Peach, prosciutto & arugula
- Goat cheese, arugula & red onion
- House smoked bacon & cheddar
- Sundried tomatoes, burrata & basil

Gourmet Smash Burger Bar

Freshly smashed beef burgers with toppings:

- Cheddar
- House pickles
- Caramelized onions
- House sauce
- Lettuce

Pasta Bar

Penne pasta with tomato & basil, rosé or pesto sauce, along with your choice of toppings:

- Homemade meatballs
- Italian sausage
- Roasted peppers & onions
- Spinach
- Parmesan

Gourmet Mac & Cheese

Creamy four cheese macaroni with toppings:

- Brisket
- Bacon
- Pulled pork
- Crispy onions
- Sautéed mushrooms
- Roasted pepper

Taco Bar Flank Steak or Chicken

Grilled peppers & onions, corn & flour tortillas, choice of 4 toppings:

- Pico de gallo
- Guacamole
- Pickled red onion
- Shredded lettuce
- Cheddar
- Sour cream

Tortilla chips & salsa to accompany

Gourmet Grilled Cheese On Artisan Bread

- Swiss & mushroom
- Cheddar & bacon
- Mozzarella & balsamic onions
- Brie & fig

Pistachio-Mint Crusted Lamb Chop Lollipops

Creamy mashed potatoes, redcurrant drizzle

Porchetta/Crackling Pig Roast

Chef carving station, slider buns, fennel slaw, apple chutney, BBQ sauce



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Dessert

Plated

Peanut Butter Toblerone Cheesecake

Dark chocolate Ganache Torte

Fresh Fruit Tart
With crème anglaise

Cafe Royal
Topped with white chocolate mousse & raspberries

Lemon Tart
Topped with lavender cream



Stations

Ice Cream
With local fruit, sweet toppings & sauces

Mini Desserts
Cannoli, mini tarts, beignets, macarons, fresh berries

Local Fruit Pies
With whipped cream or ice cream

Baked Cheesecake
Fresh berries, raspberry coulis, caramel sauce



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Late Night Stations

*Stations include professional staff on-site to assist
Quality disposable plates, paper napkins*

Selection of Fresh Local Pizza

Pepperoni, margherita, vegetarian

Mashed Potato Bar (GF) Your Choice of Protein

Braised beef, pulled pork or shredded chicken.
Creamy roasted garlic mash & 4 toppings:

- Cheddar
- Bacon Bits
- Sautéed mushrooms
- Crispy onions
- Green onions
- Sour cream

Gourmet Slider Station Choose From:

- Smoked bacon & onion jam
- Shaved beef & horseradish aioli
- Porchetta & apple chutney
- Pulled pork, house BBQ sauce
- Jackfruit, house BBQ sauce

Flatbread Station

- Peach, prosciutto & arugula
- Goat cheese, arugula & red onion
- House smoked bacon & cheddar
- Sundried tomatoes, burrata & basil

Mexican Street Corn Seasonal

Charred local corn with classic elote toppings

Snack Platters

Fresh veggie platter, chips & dips, seasonal fruit & yogurt dip

Porchetta/Crackling Pig Roast

Chef carving station, slider buns, fennel slaw, apple chutney, BBQ sauce

Gourmet Mac & Cheese

Creamy four cheese macaroni with toppings:

- Brisket
- Bacon
- Pulled pork
- Crispy onions
- Sautéed mushrooms
- Roasted pepper

Taco Bar Flank Steak or Chicken

Grilled peppers & onions, corn & flour tortillas, choice of 4 toppings:

- Pico de gallo
- Guacamole
- Pickled red onion
- Shredded lettuce
- Cheddar
- Sour cream

Tortilla chips & salsa to accompany

Gourmet Grilled Cheese On Artisan Bread

- Swiss & mushroom
- Cheddar & bacon
- Mozzarella & balsamic onions
- Brie & fig

Gourmet Smash Burger Bar

Freshly smashed beef burgers with toppings:

- Cheddar
- House pickles
- Caramelized onions
- House sauce
- Lettuce



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