



CATERING MENU

2025





Appetizers

Handmade Hors D'Oeuvres

\$36.00 per dozen

(Minimum of 2 dozen per item)

All Hors D'Oeuvres can be made vegetarian.



Dairy Free



Gluten Free



Vegetarian



Vegan



Lactose Free

Whipped Goat Cheese & Cranberry Crostini (V)

Boursin stuffed Medjool Dates with prosciutto (V) (\$)

Crab & Lemon Aioli stuffed with cucumber (DF)

Mini French Smoked Beef tourtiere (DF)

Handmade Cocktail Sausage Rolls

Rice Paper Vegetable Roll with peanut sauce (DF)

Mini Yorkshire Pudding with beef & caramelized onion

Chicken Caesar Salad in parmesan cheese cup

Tomato & bocconcini skewers with fresh basil, aged balsamic (V)

Red wine poached mini pear with mascarpone
& toasted pumpkin seeds

Wild Mushroom Crostini with peppercorn cream (V)

Brie, Prosciutto and Apricot Crostini

Mini Blini with Smoked Salmon with Creme Fraiche

Cucumber & Feta Roll with herbed Greek yogurt &
cream cheese filling

Catering Niagara

Catering Menu



Hot Appetizers

Handmade Hors D'Oeuvres

\$36.00 per dozen

(Minimum of 2 dozen per item)

Teriyaki Meatball Skewers

Sweet and sticky teriyaki pork and lamb meatballs

Bacon-Wrapped Scallops Skewers

Seared, dry scallops wrapped in bacon with sweet BBQ glaze

Jumbo Shrimp Skewers

Grilled jumbo shrimp and Spanish Chorizo skewers

Stuffed Mushroom Caps

Cremini mushrooms stuffed with goat cheese, garlic and fresh herbs

Lamb Lollipops

Seared lamb chops with garlic, rosemary and redcurrant jam



Stations

Each Station from \$18.00 per person.

Stations include professional staff on-site to assist.

Beef Tenderloin Crostini Carvery

LIVE CHEF STATION

AAA Beef Tenderloin, cooked whole & hand carved on a fresh baguette with horseradish aioli drizzle. Caramelized onions & pea shoots

Mashed Potato Martini Bar

Choose from Beef Short Rib, Pulled Pork or Shredded Roast Chicken

Creamy roasted garlic mashed potatoes served in a martini glass with a choice of protein & 4 toppings:

- Cheddar
- Bacon Bits
- Sautéed Mushrooms
- Crispy Onions
- Caramelized Onions
- Green Onions
- Sour Cream

Pork Sliders

Slow-roasted pork in homemade BBQ sauce served on a soft slider bun with pickle & coleslaw

Grilled Cedar Plank Salmon Lettuce Wraps

Maple & whole grain mustard marinated wild salmon, grilled on cedar planks, fresh fruit salsa

Taco Bar

LIVE CHEF STATION

Flank Steak **or** chicken with grilled peppers, onions, mushrooms. Served on corn & flour tortillas with your choice of 4 toppings: pico de gallo, guacamole, pickled red onion, shredded lettuce, cheddar cheese & sour cream. Tortilla chips & salsa to accompany

Gourmet Grilled Cheese

LIVE CHEF STATION

Gourmet grilled cheese sandwiches on artisan breads.

Choose from:

- Cheddar & bacon
- Swiss & Mushroom
- Brie & Fig
- Mozzarella & Balsamic Onions

*Gluten Free Breads available

Chicken Souvlaki

LIVE CHEF STATION

Grilled marinated Greek-style chicken kabobs with pita, tomatoes, onions, kalamata olives & tzatziki

Mini Crab Cakes

LIVE CHEF STATION

Maryland mini crab cake with house tartare & burnt lemon



Salads

Watermelon Salad

Watermelon salad with goat cheese, mojito dressing

Caesar Salad

Romaine lettuce wedge with crispy pancetta, shaved romano cheese, garlic crostini, drizzled with classic Caesar dressing

Boston Bibb Salad

Boston bibb salad with seasonal fresh berries, Niagara Gold cheese, honey and white balsamic vinaigrette

Arugula Blue Cheese Salad

Arugula and baby spinach salad with local pears, candied pecans and local Stilton cheese and chardonnay vinaigrette

Caprese Salad

Caprese salad stack, Roma tomato, fio di latte cheese, fresh basil topped with balsamic glaze

Mixed Greens

Mixed baby greens with cherry tomato, cucumber, red onion, bell pepper and herb vinaigrette

Greek Salad

Greek salad with feta snow cheese drizzled with garlic oregano dressing

Broccoli Salad

Broccoli fleurettes with sliced peppers, red onions, shredded carrot, raisins, sunflower seeds with a sweet, creamy dressing

Mexican Salad

Roasted sweet corn, black bean, avocado salad with a tangy lime cilantro dressing

Asian Cabbage Salad

Asian Slaw, shredded green, red cabbage, apple, carrot, green onion, sweet ginger with apple cider vinaigrette



Soups

Roasted Red Pepper

Roasted red pepper and asiago bisque

Butternut Squash

Maple-roasted butternut squash soup

Wild Mushroom

Wild-foraged mushroom soup with truffle essence

Minestrone

Hearty minestrone soup with basil and orzo pasta

Potato Leek

Yukon gold potato and leek soup (Optional: Bacon sippets)



Pasta

Penne Pasta

Penne pasta with marinara sauce, topped with sweet basil
(Optional: Meatballs)

Butternut Squash

Butternut squash tortellini with sage brown butter,
toasted pine nuts

Fettuccini Alfredo

Fettuccine Alfredo with mushrooms and chicken



Poultry & Fish

Poultry

Chicken Supreme

Slow roasted Chicken Supreme with pesto cream sauce

Bacon Wrapped Supreme

Bacon-wrapped Chicken Supreme

Roasted Herb Chicken

Roast Chicken with fresh lemon & herbs OR BBQ honey glaze

Chicken Cacciatore

Cacciatore-style Braised Chicken leg with tomato, caramelized onions and black olives

Blackberry Duck Breast

Pan seared Muscovy Duck Breast with sherry vinegar and blackberries

Fish

Black Cod

Hoisin Glazed Black Cod with ginger sauce

Wild Salmon

Filet of Wild Salmon with lemon & herb butter

Garlic Shrimp

Jumbo Garlic shrimp skewer with garlic and lemon butter

Ahi Tuna

Seared Ahi Tuna with soy and honey marinade

Bacon Wrapped Scallops

Bacon- wrapped Scallop skewer



Pork, Lamb & Beef

PORK & Lamb

Pork Loin

Grilled Ontario Pork Loin with spiced apple sauce

Pork Tenderloin

Bacon-wrapped Pork Tenderloin with honey BBQ glazed

Pork Belly

Crispy roasted Pork Belly with apple chutney and Asian slaw with ginger soy-sesame dressing

Ontario Lamb

Herb-crusted rack of Ontario Lamb with fresh mint sauce

Lamb Chops

Grilled Lamb Chops with redcurrant sauce and rosemary jus

Beef

Braised Beef Short Ribs

Niagara Merlot Braised Beef Short Rib

Beef Tenderloin

AAA Beef Tenderloin with caramelized onions and Merlot jus

Rib or Beef or Jus

Traditional Dijon Crusted Rib of Beef au Jus

Beef Tenderloin

Roasted AAA Beef Sirloin in red wine jus

Beef Brisket

Smoked Beef Brisket with in-house BBQ Sauce



Vegetarian

Portobello Mushroom

Portobello Mushroom stack with grilled vegetables and tofu
(GF)

Asian Tofu Stir Fry

Asian Vegetable and Tofu stir fry
(GF & DF)

Butternut Squash Ravioli

Butternut Squash Ravioli with goat cheese, sage, toasted pine nuts

Moroccan Tagine

Moroccan Vegetable Tagine
(GF & DF)



Side Dishes

Grilled Seasonal Vegetables

(Includes: Zucchini, Red & Yellow Bell Peppers & Red Onions) with olive oil, fresh herbs

Baby New Potatoes in parsley butter

Roasted Red Skin Potatoes

with olive oil, fresh thyme and rosemary

Creamy Yukon Gold Mashed Potatoes

Maples Roasted Root Vegetables

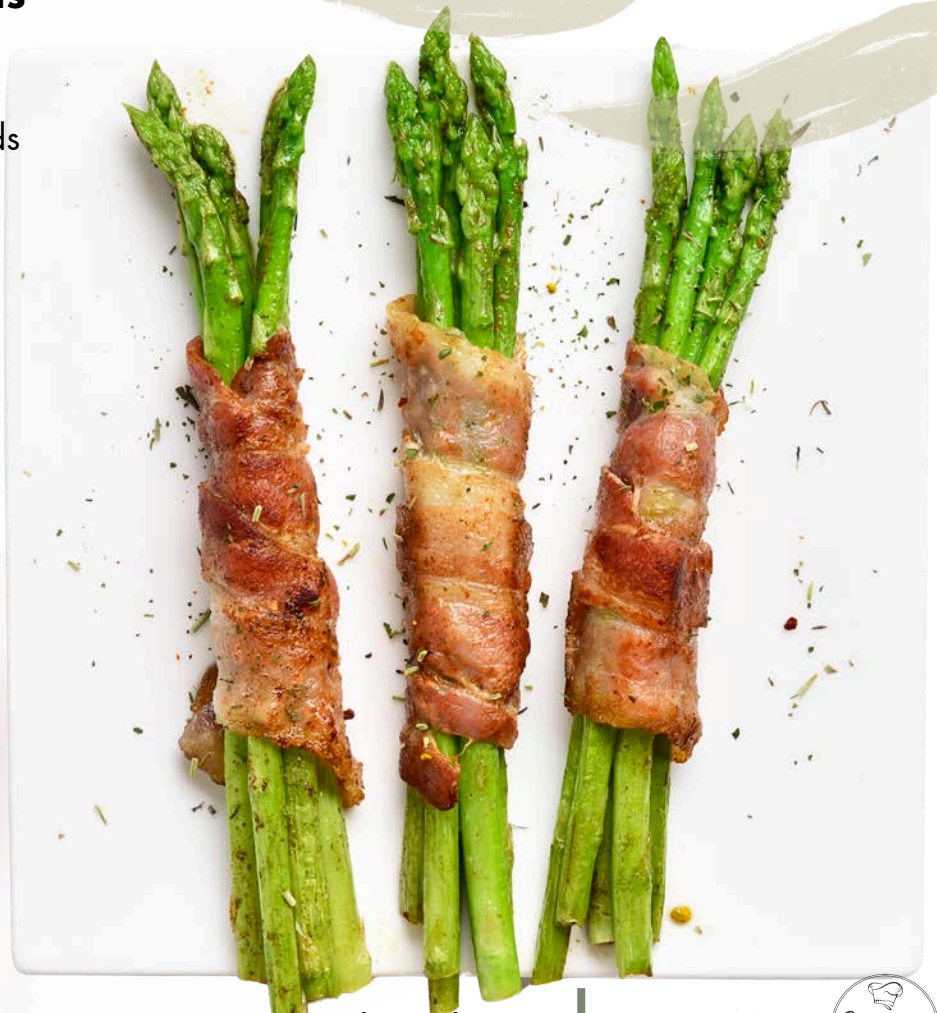
with butter & Niagara maple syrup

Heritage honey glazed carrots

Green Beans

with brown butter and toasted almonds

Bacon-wrapped Asparagus



Desserts

Peanut Butter Toblerone Cheesecake

Cafe Royal with white chocolate mousse topping

New York Style Cheesecake

topped with fresh fruit

Baked Cheesecake

topped with fresh berries & raspberry coulis

Lemon Tart with lavender cream

Handmade Dark Chocolate Ganache Torte

Freshly Baked Fruit Pies with whipped cream



Sweet & Savoury Platters

Rustic Antipasto Platter

\$150

Prosciutto, mild capicola, spicy soppressata, genoa salami pickles, olives, crusty bread

Dips & Dippers

(Choose from)

Dips:

- Hummus
- Tzatziki
- Roasted Red Pepper
- Cream cheese
- Pico de Gallo

Dippers:

- Toasted Baguette
- Tortilla Chips
- Grilled Pita Wedges.
- Individual Vegetable Cups

\$75

Cheese Platter

\$150

An assortment of local and international cheeses, fresh & dried fruits, assorted artisanal crackers

Chefs Fresh Sandwiches in Artisan Bread

\$120

A selection of Shaved Beef, Cheddar with horseradish mayo. Smoked Turkey, Havarti cheese with cranberry aioli. Grilled Mediterranean Vegetable with Provolone cheese.

**Sandwiches are served with lettuce, tomato, potato chips on a selection of artisan breads, croissants and wraps. Gluten-free and special diet options are available.*

Dessert Platter

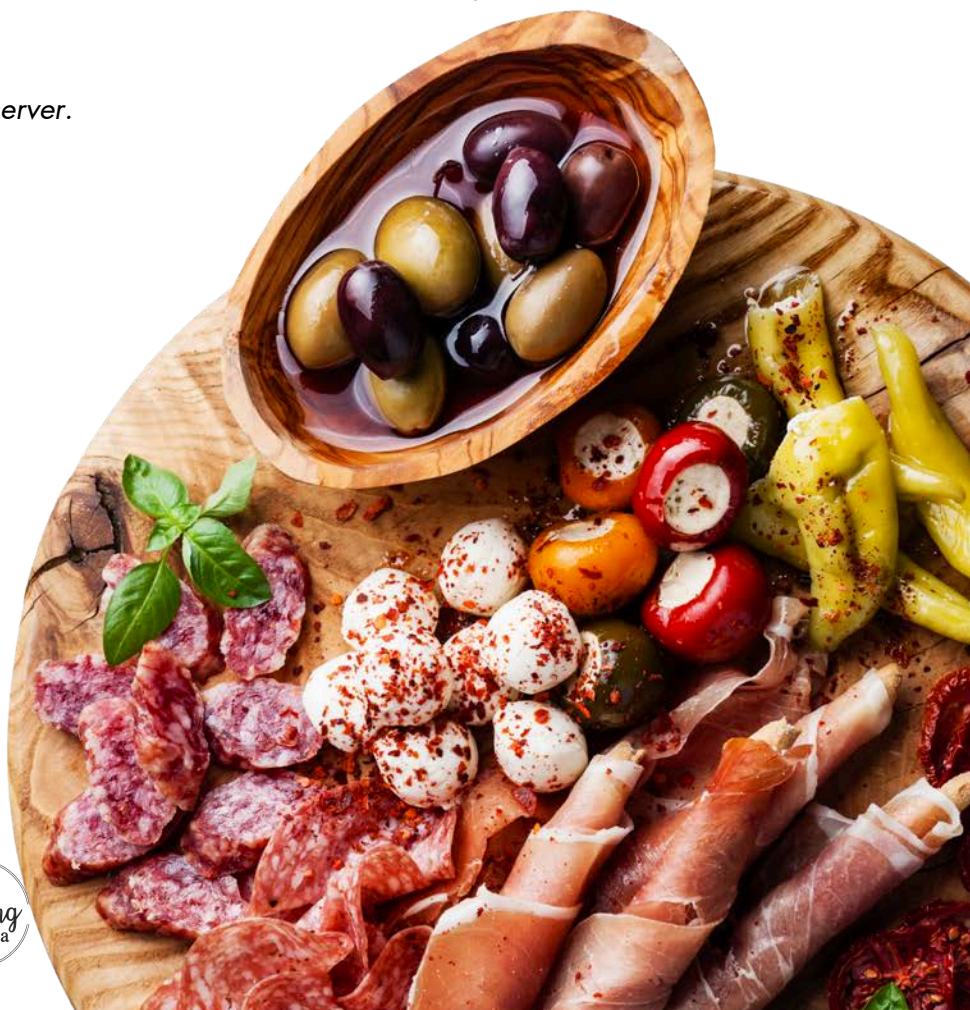
\$85

Selection of handmade cakes, pastries and fruit tarts (Includes Gluten Free options)

All platters serve 15-25 people.

Options: Add local delivery and professional server.

Based on 3 hours. Starting from \$100





CONTACT

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