



WEDDING MENU

2026



Menu



Cocktail Hour

Passed Hors D'Oeuvres or Grazing Table

Main Reception

Plated, Buffet or Family Style

Freshly Baked Dinner Rolls, Sourdough bread, Butter

Salad or Soup of Your Choice

Two (2) Entrées

Fresh Roast Chicken, Roast Beef Au Jus, Beef Brisket, Roast Pork, Roast Ham & more

With your choice of vegetables and a potato dish

**Vegetarian & special diet options are available*

Dessert Course

Choice of:

Homemade Mini Tarts & Pastries, Baked Cheesecake, or Homemade Fruit Pies

Service of Cutting Your Wedding Cake

Coffee and Herbal Teas

Services Include:

China Dinnerware & Cutlery

Wine & Water Glasses, Carafes of Iced Water on Dinner Tables

Linen Napkins

Professional Service Staff & Chef on Site

Annual Menu Tasting

Package price is \$94.00 per guest

Gratuuity 15% | HST 13%

**Based on a minimum of 80 guests*

Browse our Full Menu Selection below

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, Fior 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

Fettuccine 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



Late Night

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

Selection of Fresh Local Pizza

Pepperoni, Cheese, Vegetarian

Mashed Potato Martini Bar

Creamy roasted garlic mashed potatoes served in a plastic martini glass with your choice of 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 coleslaw

Taco Bar

LIVE CHEF STATION

Flank Steak **or** chicken with grilled peppers.

Served on corn & flour tortillas with your choice of 4 toppings:

Pico de gallo, guacamole, pickled red onion, shredded lettuce, cheddar, 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*

Poutine Station - via MJ Ingribelli Food Truck

LIVE CHEF STATION

Fresh french fries, cheese curds, gravy and more...





CONTACT

855 Line 2 Rd

Niagara-on-the-Lake, ON L0S 1J0

(905) 650-0781

info@cateringniagara.ca

www.cateringniagara.ca