CATERING SERVICES

Custom Menus & your Choice of Bar Package

Three Course Dinner
Plated, Family-Style or Grill Stations

Chefs prepare fresh on-site
Catering Manager & Professional Serving Staff
ensure seamless service on your Wedding Day

Menu Tasting Event - May 2027

Includes
Soft Drinks Bar Package
Elegant Tableware, Bar & Dinner Glassware
Table Linens

OUR INGREDIENTS

All menu items are prepared fresh from scratch,
incorporating fresh, local produce, and
may be adjusted to accommodate special diets:
vegetarian, vegan, gluten free, dairy free, nut free

Proteins are locally sourced, and raised without added
hormones or antibiotics

Catering & Bar Packages are subject to 15% Gratuity & HST

SAMPLE MENU

COCKTAIL HOUR

Handcrafted Passed Hors D'Oeuvres
or
Elaborate Antipasto Station

FIRST COURSE

Freshly baked breads, RPM Bakehouse Sourdough

Heritage Beet & Arugula Salad
Crumbled blue cheese, local honey-citrus dressing
or
Penne alla Vodka
Creamy vodka sauce, fresh basil, Parmesan shavings

MAIN COURSE

8oz Prime Ribeye Steak
Grilled on-site, balsamic caramelized onions

Ontario Chicken Supreme
Sun-dried tomato pesto, wilted greens

Wild Salmon
Maple dijon glaze

Your choice of market vegetables

DESSERT COURSE

Individual Baked Cheesecake
Macerated local fruits, passion fruit coulis
or
Gelato Martini Station
Creamy gelato, decadent toffee sauce, assorted toppings

Coffee & Herbal Tea | Macaron Tower

$120 per person. Includes Soft Drinks Bar

LATE NIGHT

$ - Supplement applies





Discover full menu choices at cateringniagara.ca
Menu selections may be adapted to accommodate dietary needs

BAR PACKAGES

SOFT DRINKS BAR

Water & Fresh Lemonade Station

Flavoured Water | Pop | Fruit Juices
Bar fruit | Garnish | Ice

Dinner Iced Water Service
Elegant Bar & Dinner Glassware
Professional Staff | 8 hours

Included in your Menu Price

FULL BAR EXPERIENCE

Includes above Soft Drinks Package plus

Cocktail Hour

Two Signature Cocktails
Bench IPA/Lager/0%
Dillons Signature Seltzers
Bella Terra VQA Red & White Wine
Elevated Drink Garnishes

Dinner

Bella Terra VQA Red & White Wine
Sparkling & Still Water Service

Full Bar in the Tent

Premium Spirits:
Dillon's Gin & Vodka
Spiced Rum/Crown Royal Rye

Bench IPA/Lager/0%
VQA Red, White and Rosé Wine

$53 per person

Add-Ons

$ - Supplement applies
Sparkling Wine/Malt Whisky
Tequila/Liqueurs

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APPETIZERS

Garlic Toasted Crostini
Pickled mushroom, garlic confit & whipped goat cheese (V)

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

Prosciutto-Wrapped Nectarine & Bocconcini
Local nectarine, fresh basil, prosciutto, bocconcini & gastrique drizzle

Warm Appetizers

Pork & Apple Sausage Rolls
Dijon aioli

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

Lamb Spiedini
Garlic, rosemary & redcurrant glaze (GF/DF)

Artisan Croquettes
Duck confit or cheddar & leek

SALAD

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)

Heritage Beet & Arugula Salad
Arugula leaves, beets, crumbled blue cheese, local honey-citrus dressing (GF/V)

PASTA

Penne alla Vodka
Creamy vodka sauce, fresh basil, Parmesan shavings (V)

Pesto Rigatoni
Fresh basil pesto (V/DF/NF)

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PROTEINS

Prime Ribeye Steak
8oz grilled on-site, balsamic caramelized onions

Chicken Supreme
Roasted supreme of chicken, sun-dried tomato pesto, wilted greens (GF/DF)

Roasted Lemon & Herb Chicken
Roast Ontario chicken with fresh lemon & herbs, au jus (GF/DF)

Beef Short Ribs
Merlot braised beef short ribs (GF/DF)

Wild Salmon
Maple dijon glaze (GF/DF)

Prosciutto-Wrapped Chicken Supreme
Roasted supreme of chicken wrapped in Ibérico prosciutto (GF/DF)

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

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

Beef Brisket
18 hour smoked beef brisket (GF/DF)

Crackling Suckling Pig
Served with signature BBQ sauce & apple chutney (GF/DF)

Vegetarian

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

Ricotta & Spinach Cannelloni
Tomato basil sauce

Mediterranean Chickpea Fritter
Fermented lime chimmichurri (Vegan/GF)

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)

Heritage Maple Glazed Carrots
Roasted carrots with butter & maple glaze (V/GF)

Potatoes

Baby New Potatoes
Steamed & finished with parsley butter (V/GF)

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)

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DESSERT

Plated

Individual Baked Cheesecake
Macerated local fruits, passion fruit coulis

Fresh Fruit Tart
With crème anglaise

Tiramisu
Espresso-soaked cake layered with mascarpone & dusting of cocoa

Lemon Tart
Topped with lavender cream

Peanut Butter Toblerone Cheesecake
On a dark chocolate cookie crust

Dark chocolate Ganache Torte
With fresh berries

Stations

Gelato Martini
Creamy gelato, decadent toffee sauce, assorted toppings

Ice Cream Sundae
With local fruit, sweet toppings & sauces

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

Local Fruit Pies
With whipped cream or ice cream

LATE NIGHT

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

Flatbread Station *Choose From*
- Peach, prosciutto & arugula
- Goat cheese, arugula & red onion
- House smoked bacon & cheddar
- Sundried tomatoes, burrata & basil

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 3 toppings:
- Cheddar
- House pickles
- Caramelized onions
- House sauce
- Lettuce

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