



# CATERING MENU

2025





# Appetizers

Handmade Hors D'Oeuvres

\$39.00 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 Crème fraîche

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

**Catering Niagara**

Catering Menu





# Hot Appetizers

Handmade Hors D'Oeuvres

*(Minimum of 2 dozen per item)*

**Teriyaki Meatball Skewers** **\$39/dz**  
Sweet and sticky teriyaki pork and lamb meatballs

**Bacon-Wrapped Scallops Skewers** **\$54/dz**  
Seared, dry scallops wrapped in bacon with sweet BBQ glaze

**Jumbo Shrimp Skewers** **\$54/dz**  
Grilled jumbo shrimp and Spanish Chorizo skewers

**Stuffed Mushroom Caps** **\$39/dz**  
Cremini mushrooms stuffed with goat cheese, garlic and fresh herbs

**Lamb Lollipops** **\$102/dz**  
Seared lamb chops with garlic, rosemary and redcurrant jam



# Live Chef Stations

\$18.00 - \$30.00 per person/per station.

Stations include professional staff

Choose 1-3 stations to elevate your event

## Beef Tenderloin Crostini Carvery

AAA Beef Tenderloin, hand-carved, baguette, horseradish aioli drizzle.  
Caramelized onions & pea shoots

## Mashed Potato Martini Bar

Choose from Beef Short Rib, Pulled Pork or Shredded Chicken

Creamy roasted garlic mashed potatoes in a martini glass, choice of protein & four toppings:

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

## Pork Sliders

Slow-roasted pork in homemade BBQ sauce or Italian-style Porchetta, slider bun with pickle wedge & slaw

## Cedar Plank Salmon or Jumbo Shrimp Lettuce Wraps

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

## Taco Bar

Choose Flank Steak **or** Chicken  
Grilled peppers, onions, and mushrooms. Corn & flour tortillas. *Four 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*

## Mini Crab Cakes

Maryland mini crab cake with house tartar & burnt lemon

## Pistachio-Mint Crusted Lamb Chop Lollipops

Creamy mashed potato, redcurrant drizzle





# 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

## **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**

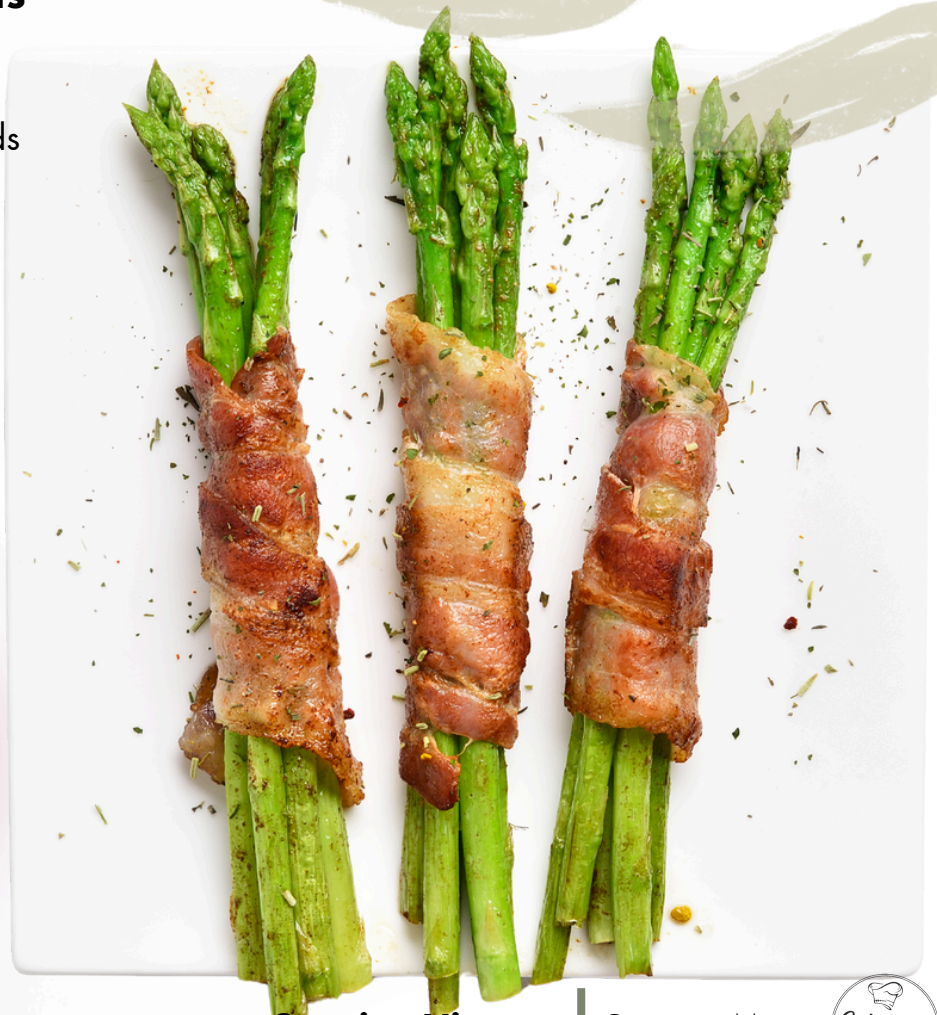
with butter & Niagara maple syrup

## **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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