



# Catering Menu

---

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

[www.cateringniagara.ca](http://www.cateringniagara.ca)

(289) 968-4678



# Appetizers

## Tataki Tuna & Mango

Lightly seared tuna with fresh mango & soy-citrus vinaigrette (GF/DF)

## Crostini Various toppings

- Whipped goat cheese & cranberry (V)
- Brie, prosciutto & fig
- Pickled mushroom, garlic confit & whipped goat cheese (V)

## Stuffed Dates

Bacon wrapped & stuffed with Manchego cheese (GF)

## Mini Yorkshire Pudding

With beef & caramelized onions

## Chicken Caesar Salad Cups

In a crispy parmesan cup

## Caprese Skewers

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

## Red Wine-Poached Mini Pear

Topped with mascarpone & toasted pumpkin seeds (V)

## Mini Blini

With smoked salmon, crème fraîche & arugula



# Warm Appetizers

## Cocktail Meatballs

Beef meatballs served with tomato basil sauce (GF/DF)

## Bacon-Wrapped Scallops

Seared scallops wrapped in bacon (GF/DF)

## Jumbo Shrimp Skewers

Grilled jumbo shrimp & Spanish chorizo (GF/DF)

## Stuffed Mushroom Caps

Cremini mushrooms stuffed with goat cheese, garlic & fresh herb crumbs (V)

## Lamb Chop Lollipops \*Supplement applies

Seared with garlic, rosemary & redcurrant jam (GF/DF)

## Coconut Shrimp Skewers

Served with spicy plum sauce (DF)

## Pork & Apple Sausage Rolls

Served with dijon aioli

## Croquettes

Duck or Cheddar & Leek

## Arancini Balls

Served with tomato basil sauce (V)



\*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, crusty bread

**Cheese Platter** \$150

Assortment of 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

**Sandwich Platter** *8 Sandwiches, Halved* \$120

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

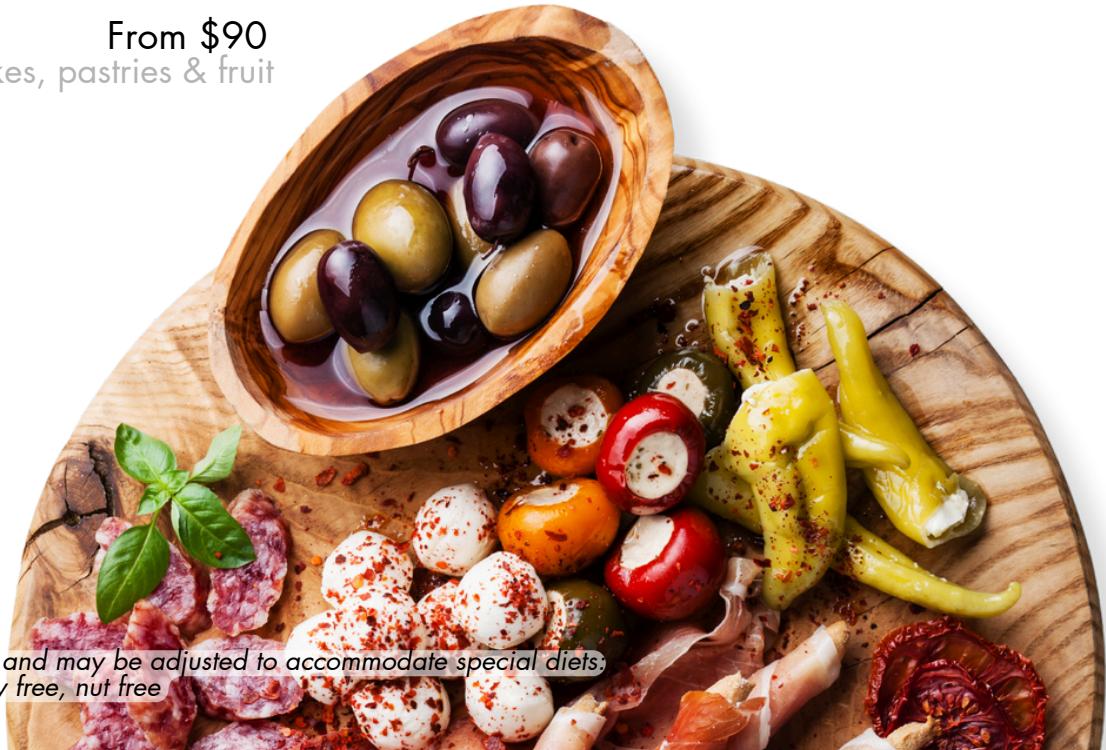
- Shaved beef, cheddar, horseradish mayo
- Smoked turkey, havarti, cranberry aioli
- Grilled mediterranean veg, provolone
- Roast ham & chutney
- Tuna salad

**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



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

# Salad

## Caesar Salad

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

## Boston Bibb Salad

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

## Spinach Salad

Baby spinach & arugula leaves, seasonal fruit, goat or blue cheese with pomegranate, roasted garlic & lemon vinaigrette (GF/V)

## Caprese Salad

Caprese salad stack, heirloom tomatoes, Fior di latte, fresh basil, topped with balsamic glaze (GF/V)

## Mixed Greens

Mixed baby greens, cherry tomatoes, cucumber, pickled red onion, bell pepper & herb vinaigrette (GF/V)

## Greek Salad

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

## Broccoli Salad

Broccoli fleurettes with sliced peppers, red onions, shredded carrot, raisins, sunflower seeds with a sweet, creamy dressing (GF/DF/V)

## Italian Pasta Salad

With bell peppers, red onion, roma tomatoes, cucumber, 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, apple, carrot, green onion, sweet ginger with apple cider vinaigrette (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 onion, house made pickles & fresh herbs, tossed in a creamy dressing (DF/V)



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



# Proteins

## Chicken Supreme

Roasted supreme of chicken with pesto cream sauce (GF)

## 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, redcurrant & rosemary jus (GF/DF)

# Vegetarian

## Portobello Mushroom

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

## Roasted Cauliflower Steak

Thick cut roasted cauliflower with roasted pepper & chimichurri (GF/DF)

## Stuffed Pepper

Roasted pepper stuffed with quinoa (GF/DF)

## 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)

## Flank Steak

Carvery or Taco Bar (GF/DF)

## Beef Tenderloin

Whole or steaks from the grill (GF/DF)

## Beef Brisket

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

## Wild Salmon

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

## Garlic Prawns

Garlic prawn skewers with garlic & lemon butter (GF)

# BBQ Favourites



## Pig Roast

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

## 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)



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

# Side Dishes

## Vegetables

### Grilled Summer Vegetables

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

### Honey Roasted Root Vegetables

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

### Bacon-wrapped Asparagus \*Supplement applies

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

### Green Beans

Brown butter and toasted almonds (V/GF)

### Roasted Vegetable Couscous

Sweet roasted vegetables, with savoury, fluffy couscous and fresh herbs (V/DF)

### Heritage honey glazed carrots

Roasted carrots with butter & local honey glaze (V/GF)

### Maple Baked Beans

Sweet and 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

With tomato basil sauce (V/DF)

Optional: meatballs

### Pesto Rigatoni

Tossed in a fresh basil pesto (V/DF)

### Fettuccini Alfredo

Creamy alfredo sauce (V)

Optional: chicken

## Potatoes

### Baby New Potatoes

Steamed and tossed in parsley butter (V/GF)

### Roasted Red Skin Potatoes

With olive oil, fresh thyme & rosemary (V/GF/DF)

### Creamy Yukon Gold Mashed Potatoes

Made with real cream & butter (V/GF)

### Scalloped Potatoes

Sliced potatoes in a creamy garlic cheese sauce (V)

### Garlic Smashed Potatoes

Seared smashed potatoes with 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



# Live Stations

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

## Antipasto Station

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

## Beef Crostini Carvery

AAA beef tenderloin or flank steak, 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

## Crackling Pig Roast

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



# 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



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

# 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

## 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

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

