



Catering Menu

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

www.cateringniagara.ca

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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



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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)



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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)



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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*



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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



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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



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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



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