Executive Catering
Niagara

DINNER MENU

Freshly made food to your table

2022

SALADS

- Watermelon salad w/goats cheese, mojito dressing
- Romaine lettuce wedge w/crispy pancetta, shaved romano, garlic crostini, classic Caesar dressing
- Boston bibb salad w/seasonal fresh berries, Niagara Gold cheese, honey & white balsamic vinaigrette
- Arugula and baby spinach salad w/local pears, candied pecans and stilton, chardonnay vinaigrette

- Caprese salad stack, Roma tomato, fior di latte and fresh basil, balsamic glaze
- Mixed baby greens w/cherry tomato, cucumber, red onion, bell pepper, herb vinaigrette
- Greek salad w/feta snow, garlic oregano dressing
- Broccoli fleurettes w/sliced peppers, red onions, shredded carrot, raisins, sunflower seeds, sweet creamy dressing
- Roasted sweet corn, black bean, avocado salad w/ lime-cilantro dressing
- Asian Slaw - shredded green, red cabbage, apple, carrot, green onion, sweet ginger and apple cider vinaigrette

SOUPS

- Roasted red pepper and asiago bisque V GF
- Maple roasted butternut squash soup V DF
- Wild mushroom soup with truffle essence V GF
- Hearty minestrone soup with basil and orzo pasta V
- Yukon gold potato and leek soup V
  or with bacon sippets DF GF

PASTA

- Penne pasta w/marinara sauce, fresh basil V
  Meatballs optional
- Butternut squash tortellini w/sage brown butter, toasted pinenuts V
- Fettuccine Alfredo w/mushrooms, chicken

FISH

- Hoisin Glazed Black Cod w/ginger sauce
- Fillet of Wild Salmon w/lemon & herb butter
- Jumbo Garlic Shrimp skewer w/garlic, lemon butter
- Seared Ahi Tuna w/soy and honey marinade
- Bacon-wrapped Scallop skewer

POULTRY

- Slow Roasted Chicken Supreme w/pesto cream sauce
- Bacon-wrapped Chicken Supreme
- Roast Chicken w/fresh lemon & herbs OR Barbeque honey glaze
- Cacciatore style Braised Chicken Leg
  w/tomato, caramelized onion, black olives
- Pan Seared Muscovy Duck Breast w/sherry vinegar and blackberries

BEEF

- Niagara Merlot Braised Beef Short Rib
- AAA Beef Tenderloin w/caramelized onions, Merlot jus
- Traditional Dijon Crusted Prime Rib of Beef au jus
- Roasted AAA Beef Sirloin in red wine jus
- Smoked Beef Brisket w/house barbeque sauce

PORK AND LAMB

- Grilled Ontario Pork Loin w/spiced apple sauce
- Bacon-wrapped Pork Tenderloin w/honey BBQ glaze
- Crispy, roasted Pork Belly w/apple chutney and Asian slaw w/ginger soy-sesame dressing
- Herb crusted rack of Ontario Lamb w/fresh mint sauce
- Grilled Lamb Chops w/redcurrant sauce, rosemary jus

VEGETARIAN

- Portobello Mushroom Stack w/grilled vegetables & tofu GF
- Asian vegetable and tofu stir fry GF DF
- Butternut Squash Ravioli w/goat cheese, sage, toasted pine nuts
- Moroccan vegetable Tagine GF DF

SIDE DISHES

- Grilled Seasonal Vegetables w/olive oil, fresh herbs
  zucchini, red and yellow bell peppers, red onions
- Baby New Potatoes in parsley butter
- Roasted Red Skin Potatoes w/olive oil, fresh thyme, rosemary
- Creamy Yukon Gold Mashed Potato
- Maple Roasted Root Vegetables w/butter & maple syrup
- Heritage honey glazed carrots
- Green Beans w/brown butter, toasted almonds
- Bacon-wrapped Asparagus

DESSERT

- Peanut Butter Toblerone Cheesecake
- Café Royal w/white chocolate mousse top
- New York Cheesecake w/fresh fruits
- Baked Cheesecake topped w/fresh berries & raspberry coulis
- Lemon Tart w/lavender cream
- Handmade dark chocolate Ganache Torte
- Freshly Baked Fruit Pies w/whipped cream

LET US MAKE YOUR SPECIAL EVENT UNFORGETTABLE

Contact us at

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OR

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NOTES

Executive Catering Niagara is a division of PigOut® Catering