

Niagara Gourmet

Catering & Personal Chef Services

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International Marché

A series of action stations to encourage socialization among team members. Appropriate wines will be selected to complement the food. Stations may open in progression throughout the evening.

MASHED POTATO BAR

A fun approach to the ultimate comfort food. Who doesn't love mashed potatoes? The novel presentation of Yukon Gold & Red Smashed Potatoes served in a Martini Glass never fails to surprise and delight guests who then garnish with their choice of toppings such as Sour Cream, Crumbled Bacon, Aged Cheddar, Scallions, Crispy Fried Onions, Sautéed Mushrooms, presented in Giant Martini Glasses.

MEXICAN EXPERIENCE

Here's a chance for some enjoyable hands-on activity: your team learns to make fresh tortillas from scratch! Everyone will be clamouring to top off their grilled white corn tortilla creations with a selection of authentic flavours including Grilled Aracherra Steak, Pork in Salsa Verde, Oaxaca Cheese and Salsa Mexicana. Refried Beans on the side.

SALAD BAR

Our Bartender will mix a selection of Signature Salads in Cocktail Shakers to give new meaning to the term Salad Bar! Selection may include Euro Greens with Artisan Blueberry Baco Noir Vinaigrette, Classic Caesar with Hearts of Romaine, Parmesan Croutons and Bacon Bits, and Broccoli Crowns with Red Onion and Dried Cranberries.

HERE'S THE BEEF!

Slow roasted AAA New York Strip carved to order and served with Red Wine infused jus and our Dijon Horseradish Sauce. Complimented by fresh Chiabatta Rolls.

PAD THAI

Signature Thailand specialty, featuring rice noodles cooked over a portable butane burner, surrounded by a cornucopia of fresh vegetables and exotic flavourings. Your guests can choose chicken and/or shrimp as the chef-prepared-to-order. Served in ...take out boxes!

PASTA PASTA

Fresh cooked pasta with sauces such as Wild Mushroom, Fresh Tomato Marinara, Vodka Rosé, Classic Pesto, Smoked Salmon & Cream, Prosciutto Alfredo, etc. (Two sauces to be pre-selected).

RISOTTO ACTION

Let our Chef create a custom Risotto for your guests. Choose from Asparagus & Asiago, Beet & Truffle Oil, Wild Mushroom, and Butternut Squash & Gran Padano.

MUSSELS À LA MINUTE

Blue Point Mussels from Prince Edward Island steamed to perfection with your choice of preparation. Choose Tomato & White Wine, Riesling & Cream, or Guinness & Stilton. Learn how the pros eat them without utensils! Served with baguettes for dipping.

PAELLA PARTY

This show-stopping creation is made right before your eyes in our giant Spanish Paella Pan. Your guests will be lured by the aromas as we build on a base of Saffron-infused Arborio Rice chock full of Chorizo Sausage, Chicken, Artichoke Hearts, Roasted Red Peppers, Shrimp and Mussels. Can be prepared indoors or *al fresco*.

NEW YORK, NEW YORK

Cheesecake, that is. Served in a Martini Glass with an assortment of decadent toppings, berries and fruit! The perfect ending.

We recommend choosing 3 stations in addition to the Salad Bar and Cheesecake Bar.

