



Niagara Gourmet

Catering & Personal Chef Services

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Buffet Menu Suggestions

SALAD SELECTIONS

Heritage Tomato Salad with Basil Chiffonade
Organic Baby Salad Greens with Niagara Blueberry Baco Vinaigrette
Caesar Salad of Romaine Hearts with House Croutons, Bacon Bits & Shaved Parmesan
Old Fashioned Rainbow Cole Slaw with Sweet & Sour Dressing
New Potato Salad with Sour Cream & Mayonnaise
Red Bliss Potato Salad with French Dijon Vinaigrette
German Potato Salad with Bacon Vinaigrette
Baby Spinach Leaves with Red Onion, Sliced Mushrooms and Bacon
Broccoli Salad with Dried Cranberries, Red Onion and Sunflowers Seeds
Salad Caprese with Tomatoes and Bocconcini Cheese
Greek Pasta Salad with Feta, Black Olives & Peppers
Italian Pasta Salad with Sun Dried Tomatoes, Tuna & Olives

ENTRÉE SUGGESTIONS

Mediterranean Chicken Marbella with White Wine, Capers, Olives & Dried Plums
Supreme of Chicken with Savoury Stuffing and Simple Pan Glaze
Mango Lime Chicken with Ginger and Lemon Grass
Chicken Supreme with White Wine Mushroom Sauce
Chicken Breast Capri with Ricotta and Marinara Sauce
Florentine Chicken Supreme with Spinach and Goat Cheese
Vietnamese Chicken Stir Dry with Tri-Colour Peppers and Mango
Butter Poached Chicken with Wine Cream Sauce
Cold Poached Salmon with Cucumber Dill Sauce
Roasted Salmon Filet with Maple Tamari Glaze
Cedar Planked Salmon with Forest Mushroom Cream
Dijon & Rosemary Crusted Loin of Pork with Pear Nectar Jus
Maple Glazed Ham with Honey Dijon Mustard
Provencal Beef en Daube with White Wine, Orange Zest, Mushrooms
Beef Burgundy in a Red Wine Sauce with Mushrooms
Thinly Sliced Slow Roasted Round of Beef au Jus
Whole Roasted New York Strip Loin of Beef (premium)
Hand Carved Boneless Prime Rib Au Jus (premium)

SIDE DISHES

Vegetable Rice Pilaf with Celery, Assorted Peppers & Onions
Olive Oil & Herb Roasted New Potatoes
Sour Cream & Scallion Mashed Potatoes with Cheddar Cheese
Roasted Asparagus
Vegetarian Lasagne Verde
Baked Penne with Four Cheeses
Summer Vegetable Medley
Orange Glazed Baby Carrots
Summer Grilled Vegetables
Asian Stir Fry Vegetables

DESSERTS

Panna Cotta with Fresh Berries and Chocolate Drizzle
Peach Melba in Champagne Saucer with Raspberry Coulis and Crème Chantilly
Chocolate Mousse "Martini" with Cognac and Fresh Berries
White Chocolate and Cranberry Trifle with Sherry and Sliced Almonds
Tuscan Tiramisu with Vin Santo, Fresh Berries and Chocolate Shards
Ice Cream "Martini" Sundae Bar with All of the Toppings
Fresh Peach Pizza with Wild Blueberries
Fresh Fruit Salad in Sauterne

Seasonal Dessert Buffet

Chef's Choice may include Fruit Pies, Chocolate Mousse, Key Lime Pie, Chocolate Banana Fantasy,
Pecan Pie, English Trifle, Carrot Cake, Black Forest Cake, Cheesecake, Bars & Squares

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