



Niagara Gourmet

Catering & Personal Chef Services
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FIRST COURSES

Guinness Mussels

PEI Blue Point Mussels Steamed in Guinness Stout and finished with Gorgonzola

Oysters Paquet

Baked on the Half Shell with Fennel Puree & Aged White Cheddar

Thai Grilled Tiger Shrimp

Extra Large Green Tiger Shrimp with Lychee Ginger

Acapulco Cocktail

Shrimp, Scallops & Avocado in Martini Glass with Salsa

Iced Jumbo Tiger Shrimp

Roasted Garlic and Red Pepper Rouille

Champagne & Lobster Risotto

The ultimate luxury with Cream & Shaved Gran Padano

Seared Sea Scallops

Prosciutto Wrapped and finished with Pesto

Seared Foie Gras

On Cranberry Focaccia with Blueberry Gastrique

Culinary Olympics Crab Cakes

Japanese Panko Crusted with Spiced Avocado Salsa

"Carpaccio" of Seared Venison

Horseradish & Grainy Mustard Cream

Grilled Portobello Mushroom

Stuffed with Asiago & Parma Ham

Stuffed Crimini Mushrooms

With Crab & White Cheddar

Asparagus & Goat Cheese Flan

Baked in a Ramekin

Soups

Asparagus and Fiddlehead Chowder

Butternut Squash Soup
With Lime, Ginger & Caramelized Pear

Classic French Onion Soup
Topped with Toasted Gruyere Croute

Wild Mushroom & Pearl Barley
In a rich beef broth

Roasted Yellow Pepper Soup
Fresh Goat Cheese Quenelle

Cream of Leek & Potato
Crumbled English Stilton Garnish

Classic Chilled Vichyssoise
With Fresh Snipped Chives

Andalusia Gazpacho
Chilled Cucumber, Heritage Tomatoes & Peppers

Mexican Tortilla Soup
Roasted Tomatoes, Chicken, Corn & Avocado with Oaxaco Cheese

Provençal Seafood Soup
Garlic Croute & Red Pepper Rouille

Pasta & Risotto

Lasagna Verde
Florentine style with Spinach & Ricotta

Lasagna Bolognese
Rich meat Sauce with Mozzarella and Parmesan

Penne Rigate
*Portobello Mushrooms, Cream & Rosemary OR
Fresh Tomato Marinara Sauce & Shaved Gran Padano*

Heavenly Potato Gnocchi
House made and light as a cloud. Served with Basil Pomodori Sauce or Gorgonzola, Rosemary & Cream

Baked Ziti
Mixed with Four Cheeses and smothered in our own Marinara

Seafood Linguini
Mussels, Shrimps, Scallops & Lemon Zest in a White Wine Tomato Sauce.

Fettuccine Alfredo
Fresh Cream, Prosciutto & Gran Padano Cheese

Baked Fresh Manicotti
Spinach & Ricotta with Marinara Sauce & Mozzarella

Risotto:
Choose from Beet & Cream, Butternut Squash, Caramelized Pear & Asiago, Wild Mushroom, Fresh Asparagus, Kalamata Olive.

Poultry

Mediterranean Chicken Marbella
Slow Roasted Dark meat in White Wine, Olives, Capers & Dried Plums

Caribbean Mango Lime Chicken
Bathed in Honey, Ginger & Lemon Grass

Chicken Florentine
Stuffed with Spinach & Goat Cheese

French Chicken Supreme
The Classic boneless, skin on Breast available with your favourite sauce or stuffing.

Anglo Indian Chicken
Boneless Breast Simmered in Coconut Milk, Mild Garam Masala, Pear & Golden Raisins with Baby Spinach
Cornish Game Hen
Semi Boneless with Rosemary & Dried Plum Stuffing

Chicken Capri
Boneless Breast Topped with Ricotta, Fresh Marinara Sauce & Mozzarella

Seared Niagara Duck Breast Magret
Boneless Breast with a Cranberry Pinot Noir Confit

Fish & Seafood

Paella Valencia
Seafood, Chicken Sausage, Peppers Artichoke Hearts and more cooked in our authentic Paella Pan

Lobster Tails
Grilled or Broiled Rock Lobster Tail with wide range of Sauces/Seasonings

Coconut, Lime & Tomato Seafood
Scallops and/or Shrimp with Cilantro

Grilled Marlin Steak "Down Under"
Australian Fusion cuisine with Lemon, Ginger, Dijon Marinade

Classic Seafood Newburg
Shrimps & Scallops in a Sherry Cream Sauce

Stuffed Fillet of Sole
Forcemeat of shrimp & scallop, napped with Mornay Sauce

Mediterranean Monkfish
This meaty, lobster like white fish is wrapped in prosciutto & served with Tomato Concasse

Fresh Salmon Filet
In our Signature Teriyaki Ginger Marinade or Maple Dijon

Poached Filet of Atlantic Salmon
Served warm with a White Wine Sauce or chilled with Cucumber Dill Sauce

Tandoori Baked Fresh Salmon Filet
Marinated in Yogurt and Garam Masala Spices

Prosciutto Wrapped Salmon
Boneless Skinless Filet Marinated in Pesto and Roasted to perfection

Meats

Osso Bucco
Slow simmered meaty veal shanks in white wine & tomato

Roast Loin of Pork
Rosemary and Dijon Crusted with Roasted Pear

Pork Tenderloin Medallions
Sautéed with a Rosemary, Red Wine & Cream Reduction

Slow Roasted Strip Loin
The French call it Contre Filet – served with Red Wine & Wild Mushroom Jus

Provençal Beef "En Daube"
Slow simmered tender beef cubes in White Wine with Orange Zest, Olives & Cherry Tomatoes

Boeuf Bourguignonne
Classic French Beef dish braised in a rich sauce of red wine, mushrooms, bacon and pearl onions.

Boneless Prime Rib Roast
Slow Roasted, Hand Carved and served Au Jus

Beef Wellington Nouveau
Filet surrounded with Mushroom Duxelle and wrapped in Filo Pastry

Fire Roasted Filet of Beef Tenderloin
Japanese Style in Garlic/Tamari Marinade with Cabernet Jus

Rack of Lamb
Dried Cranberry, Shitake Mushroom & Merlot Jus

Grilled Tenderloin of Farm Raised Venison
With Shiraz Reduction

Side Dishes

Chef David offers a wide selection of Potato, Rice, Pasta and Noodles dishes as well as his suggestions for Fresh Seasonal Vegetables to compliment your entrée.

Salads

Festive Winter Salad
Baby Greens, Fennel and Pomegranate

Cucumber Ribbon Salad
Elegantly presented composed salad with Niagara Blueberry Baco Noir Vinaigrette

Radicchio, Pear & Endive Salad
Lemon Dijon Vinaigrette with Stilton & Toasted Walnuts

Warm Spinach Salad
Prosciutto & Red Onions with Portobello Mushrooms

Euro Baby Salad Greens
Chef David's Signature Roasted Red Pepper & White Balsamic Vinaigrette

Greens & Shaved Winter Fennel with Pomegranate
A festival salad with a Citrus Dijon Vinaigrette

Classic Caesar Salad
Romaine Hearts, Shaved Gran Padano Cheese and Croutons. Anchovies or Bacon optional.

Salad Caprese
Italian Tomato Salad with Bocconcini, Extra Virgin Olive Oil & Aged Balsamic

Boston Lettuce & English Cucumber
Classic French Dijon Vinaigrette

Artisan Cheese Selections *(some of our favourites)*

Monforte Toscano (Aged Organic Sheep's Milk)

Monforte Paradisio (Rind Washed Aged Goat Cheese)

Monforte Piacere (Herb Coated Semi-Soft Goat Cheese)

L'Abbey St. Benoit "Benedictine Bleu" (Quebec Roquefort style)

Brie Ste. Martine Cru (Quebec Raw Milk)

Cru du Clocher Raw Milk Aged White Cheddar (Quebec)

Desserts

Dark French Chocolate Mousse
With Frangellica & Crème Chantilly

Blackberry Crème Brule
With Caramelized sugar crust

Italian Panna Cotta
Silken smooth "cooked cream" with Chocolate Drizzle and Seasonal Berries

White or Dark Chocolate Mousse Cake
With Fresh Raspberries or Strawberries (seasonal)

House Made Cheesecake
Rich & creamy with Fresh Berry Coulis or your favourite topping.

Tuscan Ricotta Cheesecake
Rustic Italian style with toasted pine nuts and slivered almonds

Chocolate Cranberry Tarte
Decadent Chocolate filling contrasted with Tart Fresh Cranberries

Tarte Au Citron
Delicate shortbread crust filled with fresh tangy lemon filling

Ice Wine Pear Niagara
Poached Local Bosc Pear crowned with a decadent Ice Wine Sabayon

Poire Belle Helene
Vanilla Poached Pear stuffed with Ice Cream covered with Pure Chocolate Ganache

Peach Melba
Raspberry & Framboise Puree with Crème Chantilly (Seasonal)

White Chocolate & Cranberry Trifle
Framboise Splash & Whipped Cream

Soufflé Grand Marnier
Yes we are up to the challenge of this classic French dessert!