



Charcuterie Menu

\$9 per person ++

Cheese Board

5 Yr Old Cheddar & Chevalier Brie, Woolwich Goats
Cheese,
House Made Jam, Grapes on the Vine,
Fire Roasted Red Peppers, Pommery Mustard, Micro Greens,
Trio of Crackers & Crostinis,
Fresh Berries

Charcuterie Board

Chef's Daily Inspired Local Cured Meat,
House Made Jam, Grapes on the Vine,
Fire Roasted Red Peppers, Pommery Mustard, Micro Greens,
Trio of Crackers & Crostinis,
Fresh Berries

Zees Perfect Cheese Board

5 Yr Old Cheddar & Chevalier Brie, House Made Jam,
Chef's Daily Inspired Local Cured Meat, Grapes on the Vine,
Fire Roasted Red Peppers, Pommery Mustard, Micro Greens,
Trio of Crackers & Crostinis,
Fresh Berries

Presented Executive Chef Matt Tattrie



Canapé Menu

Priced by the dozen++

Vegetable Rice Paper Rolls (Cold)

Ginger & Soy Dipping Sauce

\$26 per dozen

Smoked Salmon & Lemon Dill Cream Cheese Roulade (Cold)

\$28 per dozen

Herb Whipped Goat Cheese Crostini (Cold)

Micro Greens

\$26 per dozen

Spiced Red Wine Poached Pear Crostini (Cold)

Smoked Pecan Butter & Brie Cheese

\$27 per dozen

Grilled & Chilled Scallops (Cold)

Brown Butter & Heirloom Carrot Purée

\$32 per dozen

Five Peppercorn Beef Carpaccio (Cold)

Horseradish Aioli & Mushroom Duxelle

\$27 per dozen

Ratatouille Shooters (Cold)

\$18 per dozen

Presented by Executive Chef Matt Tattrie



Hot Buffet Menu

Hot Buffet Includes 1 meat option, 1 fish option, 1 Vegetable Option, 1 Potato Option, 1 Salad Option (or a soup option instead of salad) and Dessert

\$35 per person++

Grilled Ontario Chicken Breast

Wild Mushroom & Port Cream Sauce

Marinated Flat Iron Steak

Red Wine Pan Jus

Pan Seared Atlantic Salmon Fillet

Five Peppercorn Cream Sauce

Penne Puttanesca

Capers, Red Onions, Arugula

Traditional Pasta Bolognese

Fresh Ground Beef, Tomato & Basil Sauce

36 Hour Southern Style Pulled Pork

Build your own Pulled Pork on a Bun

Roasted Potatoes

Garlic, Smoked Paprika, Fresh Herbs

House-Cut Fries

Sea Salt & Pepper

Garden Vegetable Salad

*A fresh selection of 100 km Seasonal Vegetables & Greens
In House Made Vinaigrette*

Seasonally Inspired Soup

Created Daily from Niagara's Bounty of Seasonal Produce

Daily Selection of Chef's Choice House-Made Seasonally Inspired Desserts

Presented By Executive Chef Matt Tattrie