

Plated Affair

Butler Passed Hors D'oeuvres

Seared Lump Crab Cake with Remoulade

Petite Lamb Chop with Shiraz Glaze

Mini Samosa with Tamarind Chutney

Pulled Pork Spring Roll with Chili Dipping Sauce

Jamaican Jerk Chicken Skewer with Guava Jam

Stationary Hors D'oeuvres

Seafood Station

Cajun Boiled Jumbo Shrimp

Littleneck Clams on the Half Shell

Steamed Mussels in a Fennel Herb Broth

Smoked Salmon with Brown Bread Toast

Condiments/ Sauces/ Accompaniments

Oysters Three ways

Buffalo Style Fried Oyster

Classic Oysters Rockefeller

Oysters on the Half Shell

Iced Vodka Flights

Bidwell Market Salad

Grilled Niagara Peaches, Dried Cherries, Crisp Prosciutto

Spiced Pecans, Garden Greens with Balsamic Drizzle

Entrée

Grilled Filet and Brazilian Lobster Tail

Charred Tomato Puree

Sweet Corn Risotto

Happily Ever After

Your Wedding Cake with Fresh Berries and Crème Anglaise

Cascading Display of Chocolate Dipped Strawberries, Fruit Tarteletts,
Chocolate Bark and Chocolate Truffles

Dark Roast Coffee & Sachet Teas

Station Affair

Butler Passed Hors D'oeuvres

Pan Seared Diver Scallops Finished with Truffle Butter

U-12 Shrimp with Mango Ginger Mojo

Wild Mushroom and Gorgonzola Spring Roll

Duck Confit Turnover with Pear Compote

Herb Dusted Lamb Lollipops with Tzatziki

The Magnolia Table

Our Tiered, Cascading Display of

Imported & Domestic Cheeses/ Fresh Seasonal Local & Tropical Fruits

Tuscan Inspired Antipasto/ Grilled Vegetable Panzanella/ Market Salads

Tapas / Bruschetta/ Dips/ Sliced Baguette/ Flatbreads & Crisps

Stations

Valenciana Paella

Shrimp, Clams, Chorizo and Roast Chicken

Saffron Rice

Grilled Basque Sheppard's Bread

Tenderloin Au Poivre

Peppercorn Crusted, Hand Carved Beef Tenderloin

Mushroom Cognac Demi Glace

Garlic Whipped Potatoes

Mini Rolls and Corn Muffins

Flambé

Your wedding Cake

Sauté of Local Cherries with Brandy and Maple

Classic Bananas Foster

Vanilla Bean Ice Cream

Niagara Ice Wines

Dark Roast Coffee and Sachet Teas

RECENT EVENT

COCKTAIL PARTY

For a 40th wedding anniversary celebration we chose a 70's themed costume party:

HORS D'OEUVRE STATION

Cheese Fondue

Swedish Meatballs

Pigs in the Blanket

Bite sized Jello Molds

CARVING STATION

Smoked Tenderloin of Beef

with horseradish crème and roasted red pepper chutney

Szechuan Pork Tenderloin

with spicy duck sauce and scallion pancakes

Chicken Spinachi Roulade

stuffed with spinach, pine nuts and ricotta

with white wine and wild mushroom reduction

DESSERT

Pineapple Upside-Down Cake

RECENT EVENTS

SIT DOWN

For a corporate awards dinner we chose a traditional formal sit down dinner:

FIRST COURSE

Lobster Ravioli with Tomato Vodka Crème

ENTRÉE

Grilled Veal Chop with Rosemary, Roasted Shallots and Soft Polenta

SALAD

Rocket with Poached Apple, Camembert and Calvados Vinaigrette

DESSERT

Ginger and Vanilla Bean Crème Brule

Rehearsal Cocktail Party

BUTLER PASSED HORS D'OEUVRES

Polenta Cake with Chevre & Chorizo

Braised Pork Rib and Smoked Cheddar Quesadilla

Wild Mushroom and Gorgonzola Beggar's Purse

Lamb Lollipops

Eggplant Frites with Saffron Aioli

EAST MEETS WEST

Spicy Pad Thai/Chicken/Shrimp/ Vegetarian

Wok Seared Duck Breast with Plum Wine Glaze

Served In Decorative Chinese "To-Go" Containers

Dim Sum

Maki Rolls, Sushi and Sashimi

Curried wonton Crisps

Warm Saki Shots

SLIDERS!

Angus Burger with Caramelized Cippolini and Chevre

Shrimp Po' Boy with Apple Slaw

Thai Chicken Burger with Mango Chutney

INDIAN STATION

Tandoori Chicken Tikka Garnished with Chopped Cilantro

Indian Basmati Rice

Saag Paneer

Chole (Channa) with Aloo, served with Tandoori Naan

Raita