



# catering menu<sup>20</sup><sub>23</sub>



plan to be impressed.



## Menu Planning

We hope you consider the adjustments made to our menu as being part of an adaptive approach that involves providing more flexible catering options. See them as a starting point or a sample of what Executive Chef James Price and his culinary team like to prepare for our guests. For pricing information or to discuss planning a custom menu based on a per person set price or price range, please contact your Account Director or Events Manager.

**The 2023 Catering Menu is subject to change, please contact your Account Director or Events Manager for the most recent menu.**



## NFCC Market

The NFCC Market will be stocked with hot and cold beverages and freshly prepared snacks from our kitchen all day long starting just **30 minutes after breakfast closes** and lasting the entire day.

At the market(s) you can expect to see an arrangement of sweet, salty and healthy options for your delegates to munch on throughout the day and plenty of beverage options to wash it down with.

### À la Carte

**House Granola Bars**

**NFCC Signature Fresh Niagara  
Mushroom Cookie**

**Icewine Donuts**

**Homemade Cookies**

**Energy Bites**

**Peach Lassies**

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**Assorted Meat and Cheese Display**

**Afternoon BBQ Break**

**Ontario Cheese Display**

**Earth Water**





## | breakfast

### **The Continental**

A wide selection of house baked pastries, yogurts, fresh fruit and hard-boiled eggs. As well as an assortment of teas, juices and coffee to start the day.

### **Add ons +**

#### **The Bagel Bar**

Welcome guests with a selection of locally sourced Bagel Oven bagels. The bagel bar includes Greaves preserves, a peach, chive, and Charlie Bee honey whipped cream cheese, maple butter and smoked fish display

#### **The Fresh Start**

Fresh fruit granola parfaits, sour dough tomato toast with Overa Negra (Udder Way), daily smoothies, fresh sliced melon wrapped in Pingue Prosciutto and whole grain cereals

#### **The Patisserie**

House made sticky buns, Oliebollen, Kim's Sweet and savory scones, coffee cakes, banana breads and assorted quiche





## | hot breakfast

*All options include Coffee, Tea and Juice*

### **Hot Breakfast 1**

**Assorted Muffins**

**Imported Fruit Display**

**Jay's Apple Pie Muesli**

**Mini White Potato Coins**

**Fresh Niagara Mushroom Frittata**  
with Goat Cheese

**Locally Sourced Bacon**

**Maple Breakfast Links**

**Toast Station**

with Greaves Preserves, & Whipped Butter

### **Hot Breakfast 2**

**Freshly Baked Danishes**

**Fresh Grapes and Citrus Segments**

**Greek Yogurt Parfaits**

**Yukon Potato Wedges**

**JP's House-Cured Peameal**  
with BBQ rub

**Thick Cut Bacon**

**Scrambled Eggs**

with Brie and Chives

**Toast Station**

with Greaves Preserves, & Whipped Butter

### **Hot Breakfast 3**

**Seasonal Fruit Smoothies**

**Bran Muffins**

**Fresh Fruit Display**

**Maple Cinnamon Oatmeal**

**Sourdough French Toast**  
with Local Ricotta and Blueberries

**Norcini Apple Sage Breakfast Links**

**Scrambled Eggs**

with Slow Roasted Tomatoes

**Assorted Breads**

and Local Preserves





## | lunch buffet

*All options include Coffee, Tea and Juice*

### **Lunch buffet 1**

#### **Chickpea Salad**

with Lemon Tahini, Hot House Cucumber and Mint

#### **Vision Greens Arugula**

with Pickled Vegetables. and Shaved Niagara Gold

#### **Roasted Beet Salad**

with Horseradish Crème, Niagara Red Syrup and Cress

#### **Roasted Pickerel**

with Mussels, Ginger and Honey Mushrooms

#### **Marinated Grilled Vegetable Display**

#### **Grain Pilaf**

#### **Hat Yai Chicken**

with Crispy Shallots and NFCC Hot Honey

#### **Peach and Cherry Cobbler**

with Vanilla Cream

#### **Molasses Brownie**

with Gretzky Creamed Whiskey

### **Lunch buffet 2**

#### **Hot House Cucumber Salad**

with fresh Dill and Yogurt

#### **Cous Cous Salad**

with dried fruits and toasted seeds

#### **Red Bean and Kale Soup**

#### **Roasted Chicken**

with a warm Olive Salad and Orange

#### **Roasted Buttercup Squash**

with Rapini and Garlic Chips

#### **Baco Braised Ontario Blade Steak**

with Oyster Mushroom and Roasted Shallot Jus

#### **Mixed Vegetable Sabzi**

#### **Spice Cake**

with Apple Butter and Crème Fraiche

#### **Cream Puffs**

with Honey, Almond and Whipped Milk





## | lunch buffet

*All options include Coffee, Tea and Juice*

### **Lunch buffet 3**

#### **Tomato and Mozzarella Salad**

with Fresh Basil and Niagara Vinegar

#### **Green and White Bean Salad**

with Crunchy Mustard and Sheeps Milk Feta

#### **5 Spice Roasted Squash Bisque**

with Oat Milk and Maple

#### **Ricotta Filled Ravioli**

with Fresh Niagara Mushrooms  
and Roasted Tomatoes

#### **Roasted Salmon**

with a Lemon, Herb & Roe Butter

#### **Whey Brined Pork Glazed**

with Fig, Buckwheat Honey and Walnuts

#### **Salt Roasted Potatoes**

with Rosemary and Garlic

#### **Miso Roasted Vegetables**

#### **Nathan's Ricotta Cannoli**

#### **Strawberry and Butterscotch Trifle**

## | plated lunch

#### **Seriously Greens Baby Greens**

with whipped Comfort Cream,  
Pickled Vegetables

#### **Grilled Free-Range Chicken**

with Root Vegetable Pave,  
Tomato Watercress Salad

#### **Raspberry & Lemon Tart**

with Fennel Pollen, Meringue



## | reception style dinner

### **Hors D'oeuvres**

#### **Coffee Rubbed Striploin**

Poblano, Potato, Shallot

#### **Chicken Wings**

Carrot, Celery, Blue Cheese, Hot Sauce

#### **Crab Salad**

Wakame, Sesame, Nori

#### **California Rolls**

Cucumber, Sweet Potato, Tempura

#### **Roasted Carrot And Lentil Fritter**

Jordan Station, Thyme

#### **Tomato Tart**

Roman Ricotta, Basil

#### **Venison Meatball**

Juniper, Smoked Maple, Cedar

#### **Hot Smoked Trout Quiche**

Peas, Morels, Crema

#### **House Rilette**

Seasonally Inspired

**Add butler service +**





## | grazing stations

### **Charcuterie**

Pingue and Seed to Sausage Cured Meats, Upper Canada and Udder Way Cheese, House Preserves and Pickles, Sour Dough from St. Joe's

### **Grilled Roman Style Flat Breads**

*20 Pieces per order*

#### **Braised Lamb**

Roasted Eggplant, Tahini, Mint and Chili

#### **Saag Paneer**

Spinach, Yogurt, Chickpea, Spices

#### **Enzo Pepperoni**

and cheese

#### **Fresh Niagara Mushroom**

Krueger Blue, Fior de Latte, Caramelized Onion

### **Lake Erie Perch**

Burnt Orange and Pickled Garlic Scape Tartar served in individual cones

### **Bao Buns**

#### **Dave's Caramelized Soy**

#### **Pork Belly, Kimchi, Scallion**

#### **Crispy Chicken, Hoisin, Pickles**

#### **Tofu, Daikon Slaw, Chili**

### **Pasta**

#### **Potato Gnocchi**

Duck Confit, Chanterelles, Sweet Corn

### **Sweets**

#### **Cranberry and Pecan Tart**

#### **Spiced Apple and Fig Tart**

#### **Mocha Chocolate Sponge Tart**

#### **Ice-wine Goxua**

#### **Lemon and Sparkling**

#### **Niagara Grape Syllabub**







## | gala dinner

### Starters

#### Seasonally Inspired Soup

+

#### Locally Grown Lettuces

Composed salad

### Main

#### Herb Brined Organic Chicken Supreme

Salsify, Fondant Potato, Confit Chicken, Hillside Farms Carrots, Sumac Jus

#### Tenderloin of Beef

Potato Rosti, Celery Root, Black Garlic, King Mushroom, Seriously Greens Icewine Gremolata

#### Bay of Fundy Lobster, Ontario Beef & Fogo Island Shrimp

Lobster Whipped Potatoes, 100km Vegetables, Sweet Corn and Pickled Shrimp

### Dessert

*(Choose 1 from the following)*

#### Niagara Apples

Praline, Calvados, Cardamom, Puff

#### White Chocolate + Hibiscus Cheesecake

Oat Crumb, Meringue, Lemon Curd

#### Chocolate Cherry Lane

Mulled Cherry, 70% Dark Chocolate, Crispy Milk Chocolate