



catering menu ²⁰₂₄



WHERE INSPIRATION FLOWS.



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 David Berggren 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 2024 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

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 cured 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 (D) (GF) (V)

Jay's Apple Pie Muesli

Mini White Potato Coins (D) (GF)

Fresh Niagara Mushroom Frittata (GF) (V)

with Cheddar Cheese

Locally Sourced Bacon (D) (GF)

Maple Breakfast Links (GF)

Toast Station

with Greaves Preserves, & Whipped Butter

Hot Breakfast 2

Freshly Baked Danishes

Fresh Grapes and Citrus Segments (D) (GF)

Greek Yogurt Parfaits

Yukon Potato Wedges (D) (GF)

JP's Locally Made Peameal Bacon (D) (GF)

with BBQ rub

Thick Cut Bacon (D) (GF)

Scrambled Eggs (GF)

with Brie and Chives

Toast Station

with Greaves Preserves, & Whipped Butter

Hot Breakfast 3

Seasonal Fruit Smoothies (GF)

Bran Muffins

Fresh Fruit Display (D) (GF) (V)

Maple Cinnamon Oatmeal (D)

Sourdough French Toast (V)

with Local Ricotta and Blueberries

Maple Sausage (D) (GF)

Scrambled Eggs

with Slow Roasted Tomatoes

Assorted Breads

and Local Preserves

- (D) Dairy Free
- (GF) Gluten Free
- (V) Vegetarian
- (✓) Vegan





| lunch buffet

All options include Coffee, Tea and Juice

Lunch buffet 1

Chickpea Salad (D) (GF)
with Lemon Tahini, Hot House Cucumber and Mint

Vision Greens (GF)
with Pickled Vegetables and Shaved Niagara Gold

Marinated Beet Salad (GF)
with Horseradish Crème, Niagara Red Syrup and Cress

Roasted Pickerel (GF)
with Mussels, Ginger and Honey Mushrooms

Marinated Grilled Vegetable Display (D) (GF)

Garlic Jasmine Rice (D) (GF)

Hat Yai Chicken (D) (GF)
with Crispy Shallots and NFCC Hot Honey

Milk Chocolate Pot de Crème
Gretzky Creamed Whiskey Whipped Ganache

Pecan and Apple Upside Down Cake
Brown Butter and Caramel

Lunch buffet 2

Hot House Cucumber Salad (GF)
with fresh Dill and Yogurt

Cous Cous Salad (D)
with dried fruits and toasted seeds

Lentil and Curried Coconut Soup
Roasted Chicken (D) (GF)
with Charred Radicchio and Preserved Lemon

Roasted Buttercup Squash (D) (GF)
with Rapini and Garlic Chips

Baco Braised Ontario Blade Steak (D) (GF)
with Oyster Mushroom and Roasted Shallot Jus

Mixed Vegetable Sabzi (D) (GF)

Banoffee Éclair
Dulce de Leche, Bananas, Fresh Cream

Flourless Olive Oil and Ricotta Cake (GF)
Orange and Lemon Glaze

(D) Dairy Free
(GF) Gluten Free
(V) Vegetarian
(V) Vegan



| 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 Lemongrass and Ginger Crunch

Herb Brined Roast Pork 🌱🌱

with Fig, Buckwheat Honey and Walnuts

Salt Roasted Potatoes 🌱🌱

with Rosemary and Garlic

Miso Roasted Vegetables 🌱🌱

Nathan's Ricotta Cannoli

Niagara Forest Trifle 🌱

Cherry Lane Cherry Compote, Chocolate
Mousse, Kirsch Cream

| plated lunch

Seriously Greens Baby Greens 🌱

with whipped Comfort Cream,
Pickled Vegetables

Grilled Free-Range Chicken 🌱🌱

with Niagara Vegetables, Potato Pave
Tomato Watercress Salad

Raspberry & Lemon Tart

with Fennel Pollen, Meringue

- 🌱 Dairy Free
- 🌱 Gluten Free
- 🌱 Vegetarian
- 🌱 Vegan



| reception style dinner

Hors D'oeuvres

Spice Crusted Striploin

Poblano, Potato, Shallot

Chicken Wings

Carrot, Celery, Blue Cheese, Hot Sauce

California Rolls

Cucumber, Sweet Potato, Tempura

Roasted Carrot And Fritter

Jordan Station, Thyme

Tomato Tart

Roman Ricotta, Basil

Venison Meatball

Juniper, Smoked Maple, Cedar

Add butler service +

-  **Dairy Free**
-  **Gluten Free**
-  **Vegetarian**
-  **Vegan**



| 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

Paneer Tikka

Spinach, Yogurt, Crispy Marinated Chickpea, Spices

Ezzo 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

Icewine Goxua

Milk and Cookies




Vanilla Scented Panna Cotta

Key Lime Tart

Chocolate Gretzky Tart

Red Velvet Whoopie Pies



-  Dairy Free
-  Gluten Free
-  Vegetarian
-  Vegan



| gala dinner

Starters

Seasonally Inspired Soup

+

Locally Grown Lettuces 🌱

Composed salad

Main

Chicken Duo 🌱🌱

Herb Brined Breast and Thigh Presse,
Parsnip, Potato, Hillside Carrots, Thyme Jus

Wine Braised Beef Short Rib 🌱🌱

Potato Rosti, Celery Root, King Mushroom,
Black Garlic, 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)

The Diplomat

Pistachio Phyllo Discs, Citrus Scented
Diplomat Cream, Lemon Curd, Cardamon
White Chocolate Namelaka

Praline Cheesecake

Vanilla Cheesecake, Pecan Praline, Ginger
Crumble, Riesling Pear Butter

Chocolate Dream

Dark Chocolate Brownie, Milk Chocolate
Mousse, White Chocolate Feulltine, Tonka
Bean Gelato and Raspberry Coulis

Bread Service

Coffee/Tea

Add On:

Nathan's Rosemary Foccacia

- 🌱 Dairy Free
- 🌱 Gluten Free
- 🌱 Vegetarian
- 🌱 Vegan