

# Niagara Gourmet

Catering & Personal Chef Services  
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## International Marché

Action Stations are an adventurous alternative to the traditional buffet or sit down dinner!

### AW SHUCKS!

Sustainable succulent Maryland Oysters on the half shell served with classic condiments. Seafood Sauce, Mignonette, Louisiana Hot Sauce, Lemon Wedges and Freshly Grated Horseradish.

### SHRIMP & GRITS

You may know it as Polenta but this southern treat is one of the hottest catering trends! Creamy corn meal grits mixed with Aged White Cheddar are even more delicious topped with sautéed Cajun Shrimp.

### MUSSELS A LA MINUTE

Fresh cultivated PEI Blue Mussels steamed to perfection. Choose from classic White Wine & Onion, Tomato & Garlic, Riesling and Cream or outrageously decadent Guinness & Stilton.

### MEXICAN TACO EXPERIENCE

Warm fresh white Corn tortillas filled with selection of authentic flavours. Beef Picadillo or Pork in Salsa Verde with Monterey Jack Cheese and Salsa Mexicana and Guacamole. Refried Beans on the side.

### SALAD BAR

Signature Salads in Cosmo Glasses. Selections may include Euro Greens with Artisan Blueberry Baco Noir Vinaigrette, Classic Caesar with Hearts of Romaine, Parmesan Croutons and Bacon Bits, and Broccoli Crowns with Red Onion, Sunflower Seeds and Dried Cranberries.

### HERE'S THE BEEF!

Our awesome Steakhouse Prime Rib Sliders are freshly grilled and served on Ace Bakery Artisan Mini Burger Buns. A selection of Gourmet burger toppings make them taste even better.

### BISTRO BEEF

Chef manned carving station featuring Petite Beef Shoulder Tenders. Served on small Ciabatta Buns with Caramelized Onions and our house made Dijon Horseradish Sauce.

### MASHED POTATO BAR

Yukon Gold & Red Smashed Potatoes served in a Martini Glass never fails to surprise and delight guests with toppings of Sour Cream, Bacon, Aged Cheddar, Scallions, Crispy Fried Onions, and Sautéed Mushrooms.

### CAROLINA PULLED PORK

Meltingly tender slow cooked pork in a tangy BBQ Mop Sauce served on Chiabatta Buns with zippy Firecracker Cole Slaw. That's what we call southern BBQ!

### RISOTTO ACTION

Let our Chefs create a custom Risotto for your guests such as Asparagus & Asiago, Beet & Truffle Oil, Wild Mushroom, and Butternut Squash & Gran Padano or even Champagne and Lobster!

### PAELLA PARTY

Made in our giant Spanish pan. Your guests will be intrigued as we build on a base of Chorizo Sausage, Chicken, Artichoke Hearts, Red Peppers, Shrimp and Mussels with Saffron-infused special Calasparra rice.

#### PASTA PASTA

Fresh cooked penne pasta and sauces such as Wild Mushroom, Fresh Tomato Marinara, Vodka Rose, Classic Pesto, Alfredo, etc. (Two sauces to be pre-selected).

#### STUFFED PASTA

Tender fresh pasta ravioli stuffed with choice of Butternut Squash, Mushrooms or Lobster together with a unique cream based sauce to compliment the flavour.

#### GOURMET PIZZA GRILL

Pizza and Flatbreads on the barbecue produce a wonderful smoky flavour reminiscent of a wood fired oven. A selection of familiar and gourmet toppings make for a delicious culinary adventure.

#### PASSAGE TO INDIA

Indian Street Food snacks tossed with diced tomato and sweet onions topped with Date/Tamarind & Mint Cilantro Chutneys. Truly delicious beyond our description.

#### DESSERT STATIONS

##### NEW YORK, NEW YORK

Cheesecake, that is. Served in a Martini Glass with an assortment of decadent toppings, berries and fruit! The perfect ending.

##### SUNDAE SUNDAE

We scoop, you top! Decadent Double Churned French Vanilla Ice Cream and any as many toppings as you can handle! Goey Caramel, Luscious Fruits, Warm house made Lindt Chocolate Ganache.

##### CLOTHES PIN SMORES!

Torched Marshmallows sandwiched between Graham Crackers, held together by a wooden clothes pin and ready for dipping in melted chocolate. Our grown up version of a campfire classic.

##### CHOCOLATE RIVER

Our take on a luxurious Lindt Chocolate Fondue. Elegantly presented in lighted glass block display with fresh fruit, marshmallows, cookies and cake for dipping.