



Niagara Gourmet

Catering & Event Planning
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Summer Buffet Menu Suggestions

SALAD SELECTIONS

Organic Baby Salad Greens with Signature Niagara Blueberry Baco Vinaigrette
Caesar Salad of Romaine Hearts with House Croutons, Bacon Bits & Shaved Parmesan
Greek Salad with Romaine, Red Onions, Peppers, Cucumber, Tomato, Feta & Black Olives
Caprese Salad of Tomato, Bocconcini, Basil & Balsamic Vinaigrette
Tuscan Bean with Baby Spinach, Red Onion, Sun Dried Tomato, Black Olives, Mozzarella
Broccoli Salad with Dried Cranberries, Red Onion and Sunflowers Seeds
Summer Garden Salad with Assorted Lettuce Leafs & Seasonal Vegetables

ENTRÉE SUGGESTIONS

Signature Slow Roasted Chicken Marbella with Wine, Olives & Dried Plums
Chicken Breast Supreme with Lemon & Garlic, Stone Fruit or Mushroom Sauce
Carolina Southern Style Slow Roasted Pulled Pork
Thinly Sliced Slow Roasted Round of Beef with Old Fashioned Gravy
Petite Beef Shoulder Tender Carving Station Choice of Sauce (add \$2)
Poached Salmon with Cucumber Dill Sauce or Roasted with Maple Teriyaki Glaze (add \$3)
Whole Roasted New York Strip Loin of Beef Au Jus Carving Station (add \$4)

SIDE DISHES

Olive Oil & Herb Roasted New Potatoes
New Red Bliss Potato Salad -
Pasta Salad – Primavera, Greek, or Old Fashioned Mac n' Cheese
Baked Penne with House Made Marinara Sauce
Roasted Summer Vegetable Medley
Vegetable Rice Pilaf with Celery, Assorted Peppers & Onions

DESSERTS

Chef's Seasonal Fruit Crisp
Signature Ice Wine Panna Cotta with Fresh Berries
Seasonal Specialties: Strawberry Shortcake, Cherries Jubilee, Peach Melba

\$42 per person plus HST based on 100 guests.

Select 3 Salads, 2 Entrées, 2 Side Dishes & Dessert.