



Niagara Gourmet

Plated Dinner Suggestions

First Courses

Organic Baby Greens, Dried Cranberries & Walnuts with Blueberry Balsamic Vinaigrette

Salad Caprese with Tomatoes & Marinated Bocconcini Cheese

Baby Arugula with Grape Tomatoes & Feta Cheese

Endive, Radicchio & Pear Salad with Pecans & Stilton

Hearts of Romaine Caesar with Croutons and Shaved Parmesan

Chilled Gazpacho with Cucumber, Tomato, Peppers & Spanish Paprika

Cream of Shrimp Bisque with Sherry

Butternut Squash Soup with Lime & Ginger

Leek & Potato Soup with Aged White Cheddar

Chilled Leek & Potato Vichyssoise

Penne Pasta in a Vodka Rose Sauce

Butternut Squash Ravioli with Sage & Gorgonzola Crème

Signature Entrees

Boneless Breast of Chicken with Mushroom Wine Sauce

Boneless Breast of Chicken with Stone Fruit Chardonnay Sauce

Boneless Breast of Chicken with Lemon Caper Piccata Sauce

Spinach & Ricotta Stuffed Breast of Chicken with Marinara Sauce

Pork Tenderloin with Rosemary, Red Wine & Cream Reduction

Petite Beef Shoulder Tender Medallions with Wild Mushroom Cabernet Jus

Roasted Atlantic Salmon Filet with a Soy & Maple Glaze

Hand Carved Filet of Beef Tenderloin with Roasted Shallot Jus

Chef's Selection of Side Dish and Fresh Seasonal Vegetable Medley

Desserts

Ice Wine Panna Cotta with Berry Coulis

Chocolate Mousse with Whipped Cream Chantilly

Chef's Seasonal Fruit Dessert Specials:

Poached Bosc Pear with Ice Wine Sabayon

Peach Melba with Raspberry Coulis & Ice Cream

Traditional Cherries Jubilee with Kirsch & Ice Cream

Niagara Fruit Crisp in Martini Glass with Ice Cream:

