



CATERING MENU 2018

For more information please contact
Niagara Brewing Company Sales at
905.374.4444 ext. 4910 or email
traceyc@niagarafallshotels.com



*All pricing quoted in Canadian currency.
Menu pricing is subject to 18% Service Charge
and 13% Harmonized Sales Tax on all goods and services.

MENU ONE

MIN. 50 PPL / \$55.00 PER PERSON

MARKET FRESH

CRUDITÉS AND GRILLED VEGETABLES

with hand crafted dips

WARM SPINACH AND ARTICHOKE DIP

with assorted hummus and pita bread

MEXICAN FIESTA

BUILD YOUR OWN WHITE FISH TACOS

fresh cilantro, jalapeño, sour cream, green onion,
diced tomato, coleslaw, tabasco hot pepper sauce,
pineapple salsa and pico de gallo

FLAT BREAD PIZZA STATION

MARGHERITA

tomato sauce, mozzarella, fresh basil

PALERMO

tomato sauce, sicilian sausage, spinach

PIZZA BIANCA

roasted red pepper, olives, sundried tomato, buffalo
mozzarella, hot pepper oil and herbed oil bottles

THE SWEET TOOTH

CHEF' SELECTION

decadent cakes, petite fours, macaroons and italian pastries

BREWED STARBUCKS REGULAR AND DECAFFEINATED COFFEE
AND SELECTION OF TAZO SPECIALTY TEAS

MENU TWO

MIN. 50 PPL / \$55.00 PER PERSON

TORTILLA CHIPS & GUAC

hand mashed avocado, fresh lime, coriander, garlic and green chillies served with homemade pico de gallo

SLIDER TRIO

ROASTED RED PEPPER & EGGPLANT

goat cheese, basil with garlic & sage white bean spread

ALBACORE SWEET AND SOUR TUNA SLIDER

served on a brioche bun with sour apple slices, pineapple and house made spicy mayonnaise.

SEARED BEEF MEATBALL

in a marinara tomato sauce with picked arugula leaves

BBQ STATION

KABOBS

chicken, beef and vegetarian kabobs with onion, sweet peppers and vegetable pilaf

ANDOUILLE SAUSAGE

on a mini bun

THE SWEET TOOTH

VARIETY OF DESSERT SQUARES AND BROWNIES

BREWED STARBUCKS REGULAR AND DECAFFEINATED COFFEE
AND SELECTION OF TAZO SPECIALTY TEAS

STATIONS

MIN. 50 PPL / \$65.00 PER PERSON

STATION ONE

SOFT PRETZELS

seasoned sesame seeds and rock salt with triple grain dijon mustard and BEERDEVIL IPA cheese sauce

ANDOUILLE SAUSAGES

served with pickles, sauerkraut caramelized onions and assorted mustards

STATION TWO

BAVARIAN POTATO SALAD

onions, crispy bacon and a chive vinaigrette

BBQ CHICKEN SKEWERS

& GRILLED VEGETABLE SKEWERS

marinated german spiced PREMIUM LAGER bbq chicken skewers

CHEF CARVED STRIP LOIN OF BEEF

roasted to perfection with our own blend of spices accompanied by assorted sauces and sour dough buns

STATION THREE

SPINACH SALAD

radishes, red onion, vinaigrette

VEAL SCHNITZEL SLIDER

hand breaded veal with coleslaw, arugula and lemon aioli

STATION FOUR

DESSERTS

mini apple crisp, german strudel, pumpkin pie

AFTER DINNER BEVERAGES

brewed starbucks regular and decaffeinated coffee and selection of tazo specialty teas