



CATERING MENU HORS D'OEUVRES, FOOD STATIONS, SIT DOWN DINNERS

HORS D'OEUVRES MENU

Minimum order of 12 people.

We normally require 48 hours notice for the catering menu but we would be happy to accommodate your last minute request if we can. We require a 50% deposit when placing your order and 24 hour notice for cancellation to avoid any charges. We can provide staffing and tableware for your event at an additional cost. We only use naturally raised meats.

SUGGESTED MENUS

Menu 1

\$24.90 per person - STATIONARY STATION

All items are served at room temperature.

Spanish Tortilla With Crotonese, roasted potato and red peppers.

Double Crème With Fresh Herbs Whipped double cream served in a baked pastry cup.

Duck Confit On In A Wonton Cup With sweet pepper and chili jam.

Salmon Gravlox Platter With lemon crème fraiche, capers, pickled onions, whipped herb cream cheese served with dark rye crostinis.

Charcuterie and Terrine Platter Niagara region naturally raised cured meats: Prosciutto, Bresaola, Cappiccolo, Salami Bolognese, Salami Abbruzzese, Venison Terrine with sundried tomatoes served with apple and fennel compote, cornichons and crostinis with crostini and cornichon.

Québec and Ontario Cheese Platter: Grey Owl, Benedictine, Riopelle, Toscano served with apple and fennel compote, roasted pear with crostini and flatbread.

Two Trempêtes: Navy Bean and Truffle roasted garlic, truffle oil and navy bean **Tapenade And Sun Dried Tomato** Black olive tapenade and tomatoes dip with assorted breads, crostinis and flatbreads

A Mix Of Miniature Northern Spy Tart With whipped Ontario cream cheese and toasted almonds And **Miniature Dark Belgian Chocolate Cake.**

Menu 2

\$23.00 per person - PASSED HORS D'OEUVRES

A hot and cold selection

Butter Fish Carpaccio Gin and lime cured butter fish with lemon aioli served on a crispy rice cake.

Chive Blini With crème fraiche preserved lemons and basil gelée.

Duck Confit In A Wonton Cup With sweet pepper and chili jam.

Lentil And Truffle Oil Purée With shaved Asiago and chervil on a crostini.

Marinated Curry Chicken With a yogurt cucumber dip.

Mini Beef Wellington Beef tenderloin and mushroom duxelle wrapped in puff pastry.

Ruby Beet Risotto Balls Filled with goat cheese.
Sesame And Panko Crusted Fish Mousse With a beet tartar sauce.

Menu 3

\$22.75 per person - PASSED HORS D'OEUVRES

All items are served at room temperature

Crab Brioche Topped with chipotle aioli and advocado mousse

Duck Rilette Served on crispy baguette.

Lac Brome Magret Skewer Duck breast skewer served with a pear compote

Spinach, Red Pepper And Goat Cheese Quiche In a prosciutto cup

Salmon Gravlox And Lemon Crème Fraiche With pickled scallion served on fresh pumpernickel.

Slow Roasted Tomato, Goat Cheese and Tapenade Tartine Served on a crusty baguette.

Roasted Pear Wrapped In Niagara prosciutto with toasted walnuts.

Whipped Goat Cheese With A Beet Jam On a savory sweet shortbread.

À LA CARTE HORS D'OEUVRES

HOT HORS D'OEUVRES

Apple and Celeriac Springrolls With walnuts and Benedictine \$2.50 each.
Balsamic Tomato Tart With crème fraiche on puff pastry \$2.50 each.
Butter Fish Carpaccio Gin and lime cured butter fish with lemon aioli served on a crispy rice cake \$3.25 each.
Caramelized Onions And Roasted Apple With Ermitage cheese on puff pastry \$ 2.25 each.
Corn Tamale Topped with pulled pork in our special bbq sauce \$3.25 each.
Crispy Boccocini Balls Served with a tomato jam \$ 2.50 each.
Fennel And Riopelle Tart With sun-dried tomatoes \$2.50 each.
Marinated Curry Chicken With a yogurt cucumber dip \$ 3.00 each.
Mini Beef Wellington Beef Tenderloin And Mushroom Duxelle wrapped in puff pastry \$3.00.
Pissaladière Traditional south of France mini pizza with caramelized onions and anchovies \$2.25 each.
Ruby Beet Risotto Balls With goat cheese \$3.00 each.
Saffron Risotto Balls With chorizo and toscano cheese \$3.25 each.
Sesame And Panko Crusted Fish Mousse With a beet tartar sauce \$3.00 each.
Wild Mushroom And Boursin Cheese With braised leeks in a phyllo basket \$2.50 each.

COLD HORS D'OEUVRES

Chive Blini With crème fraiche preserved lemons and basil gelée \$2.25 each
Crab Brioche Topped with chipotle aioli and avocado mousse \$2.50 each.
Double Crème With Fresh Herbs Whipped double cream served in a baked pastry cup. \$2.75 each.
Duck Confit In A Wonton Cup With sweet pepper and chili jam \$3.25 each.
Duck Rilette Served on crispy baguette \$2.75 each.
Foie Gras On Toasted Brioche Toast With a cranberry and pecan chutney \$3.75 each.
Lac Brome Magret Skewer Duck breast skewer served with a pear compote \$3.25 each.
Lentil And Truffle Oil Purée With shaved Asiago and chervil on a crostini \$2.25 each.
Roasted Pear Wrapped In Niagara prosciutto with toasted walnuts \$2.25 each.
Salmon Gravlox And Lemon Crème Fraiche With pickled scallion served on fresh pumpernickel \$3.25 each.
Slow Roasted Tomato, Goat Cheese and Tapenade Tartine Served on a crusty baguette \$2.50 each.
Spanish Tortilla With Crotonese, roasted potato and red peppers \$2.25 each.
Spinach, Red Pepper And Goat Cheese Quiche In a prosciutto cup \$3.00 each.
Whipped Goat Cheese With A Beet Jam On a savory sweet shortbread \$3.25 each.

MINIATURE DESSERTS

- Belgian Chocolate Cake** With a dark chocolate ganache \$2.50.
Candied Pecans (per 100 grams) \$5.50.
Chocolate Covered Choux Filled with a ginger and orange pastry cream \$3.50.
Fruit Skewers Served with ginger maple yogurt dip \$3.00 each.
Northern Spy Tart With whipped Ontario cream cheese and toasted almonds \$2.75.

PLATTERS

Half portions are available.

- Beef Tartare** Loic's famous traditional beef tartare (Mixed with or without egg yolk) served with fresh baguette and crostini \$14.50 per person.
Charcuterie Platter Niagara region naturally raised cured meats: Prosciutto, Bresaola, Cappelletto, Salami Bolognese, Salami Abbruzzese with crostini and cornichon \$10.00 per person.
Cold Poached Salmon With apple fennel slaw, lemon tarragon mayonnaise, caper berries, crème fraiche and pickled red onions. \$10.00 per person.
Lemon Thyme Chicken Sliced thinly and served with tomato tapenade, rhubarb chutney, garlic aioli and served with fresh baguette \$10.00 per person.
Québec Cheese Platter Grey Owl, Toscano, Riopelle, Cloth bound cheddar served with apple and fennel compote, roasted pear with crostini and flatbread \$13.00.
Roast Beef Cooked just right, sliced and served at room temperature. Served with horseradish Chantilly, herbed Dijon, onion jam and mini buns. \$12.50 per person.
Roasted Leg Of Lamb Au Pistou With mint jelly and mini buns and accompaniments \$13.00 per person.
Salmon Gravlox With lemon crème fraiche, capers, pickled onions, whipped herb cream cheese served with dark rye crostinis \$13.00 per person.
Salmon Trout Tartare Salmon trout seasoned with pink peppercorn, lemon mustard and capers, garnished with gravlox and served with whole grain bread and crostini \$13.00 per person.
Terrine Platter Venison with sundried tomatoes \$ 9.00 per person or bison with pecans and cranberries \$10.00 per person served with apple and fennel compote, cornichons and crostinis.
Torchon Salt cured foie gras served with a cranberry, quince and calvados chutney, rosemary roasted pears and herbed crostinis \$15.00.

FOOD STATIONS

*We are happy to customize a menu for you.
For short notice caterings, please refer to our daily menu.*

Minimum order of 20 people.

We normally require 48 hours notice for the catering menu but we would be happy to accommodate your last minute request if we can. We require a 50% deposit when placing your order and 24 hour notice for cancellation to avoid any charges. We can provide staffing and tableware for your event at an additional cost. We only use naturally raised meats.

Food Stations require additional rentals and staffing. Please inquire.

Antipasto Station**\$10.00 per person**

An array of marinated and grilled seasonal vegetables, marinated olives, and Ontario and Québec cheeses.

Carving Station**\$13.00 per person**

Cumbræ's Roast beef and leg of lamb served with mini buns and accompaniments such as roasted garlic aiolie, caramelized onion jam, pommery mustard, horseradish cream, and more.

French Hot Pot Station.**\$14.00 per person**

A Chinese idea with a french twist: A selection of Ontario meats and sustainable seafood served with fresh vegetables poached and braised in a flavorful vegetable broth. To be served with a selection of Béarnaise, spicy aiolie, and lemon horseradish sauce.

Gnocchi Station**\$12.00 per person**

Light and delicious handmade gnocchi with a choice of blue cheese and walnuts or Ontario tomato sauce, toscano and arugula

Raclette Station**\$11.00 per person**

A fun Swiss and French tradition: Melted raclette cheese served with fresh baguette, herb infused potatoes and a variety of garnishes such as roasted pears, lardons, charcuterie and pickled vegetables.

Risotto Station**13.00 per person**

Carnaroli rice cooked in the traditional way with a choice of garnishes such as: chorizo, Loic's gravlox, mussels, sweet peas, arugula, wild mushrooms, and a selection of cheeses

Stuffed Pasta Station**\$10.50 per person**

A selection of handmade ricotta, lemon agnolotti and lamb and roasted garlic ravioli served with fresh tomato sauce or alfredo or extra virgin olive oil with fresh grilled vegetables and grated Ontario Toscano cheese.

DINNER MENU

*We are happy to customize a menu for you.
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Minimum order of 8 people.

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WE ARE COMMITTED TO USING SEASONAL PRODUCTS AS MUCH AS POSSIBLE BUT WE MAY HAVE TO SUBSTITUTE WHEN THE PRODUCE IS NOT IN SEASON. WE WILL LET YOU KNOW AHEAD OF TIME.

Menu 1 - \$39.00 per person

Asparagus Salad Served with a béarnaise hollandaise, crispy oyster mushroom and a poached quail egg

Roasted Québec Chicken Suprême In a fresh sweet pea and fine herbes sauce served with a sweet potato and ricotta ravioli and glazed multi colored baby carrots and fennel

Menu 2 - \$43.00 per person

Chilled Plum And Basil Soup Served with a yogurt and pineau de charantes foam

Seared Sea Scallops Served with and slow cooked fennel and a panzanella salad of crusty bread, chorizo, cherry tomatoes in a lemon garlic oil

Menu 3 - \$47.00 per person

Crab And Avocado Mille Feuille With grilled corn and celery heart salad served with a chipotle pineapple sauce

Roasted Halibut with peaches and basil salsa served with lemony green beans and a warm quinoa salad with almonds and pea shoots garnished with a proscuitto chip

Menu 4 - \$51.00 per person

Ontario Broccolini Salad Served with lemon cured olives ,roasted garlic croutons and oven dried cherry tomatoes in a silky caesar vinaigrette

Ontario Rack of Lamb Served with a sundried tomato, red pepper sauce, crispy herb and parmesan polenta and a summer vegetable tian

Menu 5 - \$55.00 per person

A Medley Of Field Tomatoes And Baby Arugula Served with fresh lemon tarragon cheese, and a smoked sundried tomato purée

Cumbrae's Beef Tenderloin In a pommery jus with loic's warm new potato and pickled shallot salad and sautéed ontario rapini

As A Vegetarian Substitution:

Vegetarian Terrine Wrapped In Phyllo Pastry A delicate layering of sweet potatoes, zucchini, red peppers, red onion, eggplant and aged on-tario cheddar served with a ginger carrot sauce.

FOR YOUR CHOSEN MENU, PLEASE CHOOSE ONE OF THE FOLLOWING DESSERTS:

Fresh Ontario Fruit Layered With lemon crème fraiche and a delicate lace cookie

Homemade Maple And Walnut Ice Cream Served in a ginger scented tuile

Chocolate And Ontario Hazelnut Cake Served with a sweet ontario cherry sauce

Soft Pine Nut Crusted Meringue With a Ontario blueberry and grand marnier chantilly