

SPIRIT IN NIAGARA DISTILLERY

HOT HORS D'OEUVRES EVENT MENU

\$36.00++/dozen

Vol-au-vent with braised pork belly

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Vol-au-vent with creamy mushrooms,
Niagara gold & chives (*vegetarian*)

*

Vol-au-vent spicy shrimps with hoisin sauce

*

SiN Gin sausage bites on gourmet mustard pretzel sticks with sauce

*

Skewered mini-falafel with parsley sauce (*vegan*)

*** Additional vegetarian or vegan options are available upon request. ***

Hors d'oeuvres can be stationed or served tray & pass style.

++ All prices above are subject to change, 13% HST & 15% gratuity.

SPIRIT IN NIAGARA DISTILLERY

ASSORTED CHARCUTERIE & HORS D'OEUVRES MENU

Selection of 3 Canadian cheeses

*

Selection of 5 local cured meats and sausages

*

House-made crostini and bread, mustards, and pickles

*

Assorted fresh crudités

\$22.00++/person

Selection of 3 Canadian cheeses (*platter*)

*

House-made crostini and bread, mustards, and pickles (*platter*)

\$36.00++/platter

Blinis with crème fraîche and salmon roe

*

Smoked salmon crostini, zesty cream cheese, capers

*

Duck liver pâté crostini

*

SiN devilled eggs on crispy leek nests with truffle oil and maple syrup (*vegetarian*)

\$36.00++/dozen

Assorted Seasonal Fruit Platters

*

25 Guests **\$80.00++/platter**

50 Guests **\$140.00++/platter**

Add coffee & tea service for \$3.00++/person.

*** Additional vegetarian and vegan options are available upon request. ***

Hors d'oeuvres can be stationed or served tray & pass style.

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SPIRIT IN NIAGARA DISTILLERY

MENU (A) FOR A LA CARTE EVENTS

The guest selects one item from each course on the menu for **\$50.00++/person**.
Served plated or family-style. All drinks and cocktails are available for purchase from our main menu on the day of the event. *Additional menu selections per category are \$15.00/person.*

STARTERS

Venison tartar, pickled eggplant, eggplant and tahini purée, pretzel crumb, chervil

*

Caesar salad with romaine lettuce, crispy pork belly, cheddar

MAINS

Brrrbon short ribs, pumpkin honey garlic, whisky demi-glace, roasted scalloped squash

*

Lake Erie Pickerel, local kale, shiitake mushrooms, SiN Vodka sauce

*

Cornish hen, foraged seasonal mushrooms, truffle root purée, hen velouté, maple charred Brussels sprouts

DESSERTS

Pavlova with chocolate and pear mousse, salted caramel gelato

*

Pumpkin parfait, vanilla caramel, dark chocolate gelato

*** Additional vegetarian or vegan options are available upon request. ***

*** You can substitute/add an option from Menu B to the selection. ***

*** Menu items are subject to seasonal changes. ***

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SPIRIT IN NIAGARA DISTILLERY

MENU (B) FOR BUFFET EVENTS

The guest selects one or two items per category for **\$45.00++/person**.

All drinks and cocktails are available for purchase from our main menu on the day of the event.

Additional menu selections per category are \$15.00/person.

SALADS

Fresh arugula and radishes, honey vinaigrette, Goat cheese

*

Boston lettuce, dried fruits, spinach, maple dressing, walnuts

*

Garden salad, fresh tomatoes, cucumber, honey vinaigrette

MEAT & FISH

Thinly sliced pan-seared duck breast, Gin marinade, seasonal berry sauce

*

Pan-seared Arctic Char, white wine, butter sauce

*

Not Your Traditional Meatloaf, eggs and leeks, carved

*

Baked Rainbow trout, fresh herb crust, light whiskey cream sauce

*

Braised chicken thighs, mushroom gravy, chives

STARCH

Saffron risotto, parmesan, and butter, Milanese-style

*

Creamy mashed potatoes, cheese, sage, and nutmeg

*

Seasonal roasted root vegetables dressed with maple syrup

VEGETABLES

Kale sautéed with garlic and butter

*

Broccoli charred with olive oil

*

Swiss chard gratin, nutmeg

* Additional vegetarian or vegan options are available upon request. *

* You can substitute/add an option from Menu C to the selection. *

* Menu items are subject to seasonal changes. *

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SPIRIT IN NIAGARA DISTILLERY

MENU (C) FOR BUFFET EVENTS

The guest selects one or two items per category for **\$40.00++/person**.

All drinks and cocktails are available for purchase from our main menu on the day of the event.

Additional menu selections per category are \$15.00++/person.

SALADS

Garden salad, fresh tomatoes, cucumber, honey vinaigrette

*

Classic Caesar salad with fried pork belly, crostini

*

Mini-potato salad, smoked ham, house-made dressing, chives, our garden onions, and free-range local farm eggs

MEAT & FISH

Roast chicken breast/legs, braised with garlic and fresh herbs, homemade gravy

*

Baked salmon fillet, dill marinade, with European sour cream and dill gravy

*

Braised beef cheeks in VQA red wine

*

Baked haddock, lemongrass marinade, roasted herb crust

*

Roasted SiN Gin pork sausage

STARCH

Rice, leeks, and braised shallots, risotto-style

*

Roasted crispy smashed baby farm potatoes and rosemary, roasted garlic cloves

*

Mezzi rigatoni mac and cheese with a cheddar mornay sauce

VEGETABLES

Kale sauteed with garlic and butter

*

Broccoli charred with olive oil

*

Swiss chard gratin, nutmeg

*** Additional vegetarian or vegan options are available upon request. ***

*** Menu items are subject to seasonal changes. ***

++ All prices above are subject to change, 13% HST & 15% gratuity.