

SPIRIT IN NIAGARA DISTILLERY

HOT HORS D'OEUVRES EVENT MENU

\$45.00++/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 shrimp 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 passed.

++ All prices above are subject to change, 13% HST & 17% service charge.

SPIRIT IN NIAGARA DISTILLERY

ASSORTED CHARCUTERIE & COLD HORS D'OEUVRES MENU

Selection of 3 Canadian cheeses

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Selection of 4 local cured meats and sausages

*

House-made crostini and bread, mustards, and pickles

*

Assorted fresh crudités

\$30.00++/person

Selection of 3 Canadian cheeses (*platter*)

*

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

\$45.00++/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*)

\$40.00++/dozen

Assorted Seasonal Fruit Platters

*

25 Guests **\$90.00++/platter**

50 Guests **\$150.00++/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 passed.

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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 **\$80.00++/person**.
Served plated. All drinks and cocktails are available for purchase from our main menu on the day of the event. Additional menu selections per category are **\$25.00++/person**.

STARTERS

Venison tartar, pickled shiitake, dried fig sauce, shallots, Niagara Gold cheese, pretzel bites

*

Caesar salad, romaine wedge, crispy pork belly (*omit for vegetarian*), Heritage Cheddar cheese

MAINS

Whisky short ribs, Hasselback potatoes layered with cheese & crispy pork belly, roasted shallots, SiN Canadian Whisky demi-glace

*

Pickarel, potato galette, shiitake mushroom, SiN Juiced Up Vodka cream sauce & caviar

*

Cornish hen, tender, boneless, & stuffed. Charred Brussels sprouts with maple, truffle root purée, potato souffle, hen velouté

DESSERTS

Coffee crème brulée with Amaretti biscuits

*

Seasonal fruit cobbler, caramel drizzle, and salted caramel 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 up to two items per category for **\$70.00++/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 **\$25.00++/person**.

SALADS

Fresh spinach salad, seasonal fruit from our farm, goat cheese,
candied walnuts, raspberry vinaigrette

*

Garden salad, fresh tomatoes, cucumber, honey vinaigrette

MEAT & FISH

Thinly sliced pan-seared duck breast, creamy corn polenta, fresh seasonal vegetables, black
garlic bordelaise sauce

*

Pickering, shiitake mushrooms, SiN Juiced Up Vodka cream sauce & caviar

*

Baked Rainbow trout, fresh herb crust, light whisky 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

* 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 up to two items per category for **\$60.00++/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 **\$25.00++/person**.

SALADS

Fresh spinach salad, spinach, seasonal fruit from our farm, goat cheese,
candied walnuts, raspberry vinaigrette

*

Caesar salad, romaine lettuce, crispy pork belly (*omit for vegetarian*), Heritage Cheddar cheese

*

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

MEAT & FISH

Braised chicken thighs, mushroom gravy, chives

*

Rainbow Trout, fresh herbs crust, light whisky cream sauce

*

Braised beef cheeks in VQA red wine

*

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

* 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 & 17% service charge.