

SPIRIT IN NIAGARA DISTILLERY MENU (A) FOR BUFFET EVENTS

Customer gets choice of one item per category for their event for \$35 a guest. All drinks and cocktails are available for purchase from our main menu on the day of the event.

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, 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 & rosemary, roasted garlic cloves

*

Mezzi rigatoni mac & cheese with a cheddar mornay sauce

VEGETABLES

Kale sauteed with garlic and butter

*

Broccoli charred with olive oil

*

Swiss char gratin, nutmeg

Additional Vegetarian options can be arranged

MENU (B) FOR BUFFET EVENTS

Customer gets choice of one item per category for their event for \$45 a guest. All drinks and cocktails are available for purchase from our main menu on the day of the event.

SALADS

Fresh arugula and radishes, honey vinaigrette

*

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

*

Garden salad, fresh tomatoes, cucumber, honey vinaigrette

MEAT AND FISH

Thinly sliced pan seared duck breast, gin marinade, seasonal berry sauce

*

Pan seared arctic char, white wine and 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 Milanese style, parmesan and butter

*

Creamy mashed potatoes, cheese, sage and nutmeg

*

Seasonal roasted root vegetables, dressed with maple syrup

VEGETABLES

Kale sauteed with garlic and butter

*

Broccoli charred with olive oil

*

Swiss char gratin, nutmeg

Additional Vegetarian options can be arranged

Can add option from Menu A to selection