



RECEPTION LANDSCAPES

EXECUTIVE CHEF ~ MARK LONGSTER

CRUDITÉ PLATTER

\$13.00 PER PERSON

A Medley of The Season's Best Vegetables
with Roasted Red Pepper Hummus and Buttermilk Dip

FRESH FRUIT DISPLAY

\$13.00 PER PERSON

A Medley of the Season's Best Offerings
(Melons, Pineapple and Fresh Berries)

LOCAL CHEESE PLATTER

\$21.00 PER PERSON

Locally Sourced Niagara Cheeses
Served with Fresh Berries, Nuts, Dried and Fresh Fruit
Crackers and Crisps

ANTIPASTI PLATTER

\$24.00 PER PERSON

Prosciutto Ribbons, Salami, Bocconcini Tomato Salad
Marinated Artichokes, Pickled Vegetables, Cracked Olives,
Melon and Crustini

CHARCUTERIE PLATTER

\$23.00 PER PERSON

Local and Imported Sliced Meats Including:
Shaved Smoked Turkey, Spiced Calabrese, Genoa Salami,
Hot Capicola, Shards of Asiago Cheese,
Focaccia Crustini and A Medley of Condiments

FISH AND SEAFOOD

\$32.00 PER PERSON

Lemon Garlic Shrimp, Marinated Mussels,
Poached and Smoked Salmon Ribbons, Thinly Sliced Onions,
Crispy Capers, Cream Cheese, Chili Cocktail Sauce,
Sliced Baguette, Traditional Garnish
(20 person Minimum)

DRY BUFFET

\$13.00 PER PERSON

Pretzels, Cajun Bar Mix, Potato Chips, Popcorn

Minimum Order of 30 Guests

All Prices are Subject to Taxes and Gratuities.

Price in effect May 1, 2026 until April 30, 2027