



WWW.KRISTINSFINEFOODS.COM
CATERING@KRISTINSFINEFOODS.COM

phone: 905.262.1668
fax: 905.262.1669

Your dream | Our reality | Let us inspire you
Plated dinner options

We pride ourselves with sourcing only the freshest ingredients, local when possible, everything is made in house from scratch, we believe in sustainability, we recycle and compost
***please note* prices in brackets are in addition to the \$55 base package price**

First/ Second Courses

Organic greens | dried cranberries | poached Anjou pears | candied pecans | Parmesan crisp *fall/winter*
Organic greens | roasted beets | goat cheese | spiced pecans | maple-cider dressing *Favorite
Organic greens | grilled Niagara peaches | Asiago-Parmesan crisp | maple cider vinaigrette *July-September*
***sub Parmesan crisp with Feta or Goat cheese**
Hearts of Romaine | Roasted garlic dressing | sourdough croutons | Parmesan | Pancetta crisp
Alfresco Martini Caprese salad-Martini glass with marinated baby Bocconcini, fresh basil, cherry tomatoes, black olives, herb and garlic crostini *NEW for 2018*
Warm mushroom salad | Arugula | goats cheese | Crispy peppered Pancetta
Hot House tomato | Fresh Mozzarella | Basil | Balsamic drizzle (Caprese salad)
Kristin's Signature Crab Cakes | Roasted pepper aioli | Crispy arugula | Mango relish *surcharge applies
Pan Seared sea scallops | Porcini truffle cream | organic greens | shaved Parmesan *surcharge applies
Pan Seared sea scallops | roasted beets | truffled honey vinaigrette *fall/winter*
Creamy Gnocchi with wild mushrooms | Gorgonzola cream | crispy arugula *NEW 2018*
Handmade Butternut squash Agnolotti | candied squash | Crisp Arugula
Hand stuffed four cheese pasta shells | Tomato sauce | shaved Parmesan
Cheese stuffed ravioli | pesto Parmesan cream | Parmesan crisp
Cheese stuffed ravioli | Red pepper cream sauce | Fresh arugula | shaved Parmesan
Antipasto of Genoa salami | Prosciutto | Bocconcini | Roasted peppers | olives | melon | Calabrese *Market price
Roasted Yukon potato soup | Applewood smoked bacon | Lager | chives
Butternut squash soup | Ontario Maple syrup | Chantilly cream
Smoked Salmon | buckwheat blinis | Crème Fraiche | Caviar *surcharge applies
Add soups of any kind-please inquire (one for every season)





Food Quality and Impeccable service is what we are known for

When comparing us to other caterers, please note our service time is 8 hours, all linens for all tables are included, we have been catering for over 20 years, and we offer unlimited internet planning assistance, we are accessible to you almost 24/7

There will NOT be an add-ons, unless you make them, there are NO hidden fees

Entrée Selections

BBQ -Rosemary crusted AAA NY Striploin (5 oz. pp.) | seasonal veggies | Hassleback potato | garlic jus
 BBQ Striploin-marinated in garlic and our secret spices, BBQ'd on site with Chimichurri sauce*served with frites (optional)
 Carved AAA Prime Rib | Dijon crust | pan jus | Horseradish *surcharge applies-14 days prior to event for current pricing
 Silver Smith Black Lager braised short ribs | caramelized shallots | *surcharge applies/market price*
 Spinach and Feta Stuffed Chicken supreme | lemon butter sauce | Balsamic glaze
 Chicken supreme | Woodland mushroom confit | Shallot jus
 Chicken supreme stuffed with goat cheese & sun-dried tomato | basil butter | balsamic drizzle
 Chicken Supreme stuffed Prosciutto and Provolone | Lemon-rosemary butter sauce *crowd favorite*

****we can replace prosciutto with ham***

Entrees served with Hassleback potatoes, risotto is a nice substitute for the chicken during fall/winter

Bacon wrapped chicken stuffed with Smoked Mozzarella, rich demi-glace sauce *crowd favorite*
 Lemon-Lime Atlantic salmon | Warm Quinoa Salad | Piccalilli *favorite*
 Lemon Rosemary rubbed Cornish Hen | wild mushroom risotto *Market price-surcharge applies*
 Surf n Turf | Charred Beef Tenderloin | Shrimp & Scallop skewer | Sweet potato pave *Market price-surcharge applies*
 Rosemary crusted Rack of Lamb | Vegetable and potato pave | rich Demi-glace reductions *surcharge applies*
 Panko crusted halibut | Quinoa salad | spring vegetables | basil butter sauce *surcharge applies*
 Seared beef tenderloin | sweet potato and zucchini pave | baby Bok Choy | Demi-glace *Market price/surcharge applies
 Mascarpone spinach and lemon stuffed Atlantic salmon | ginger dusting | wild rice pilaf *Market price/surcharge applies

Desserts included in the package price

| Homemade seasonal pie with or without gelato | Pie Bars available-surcharges may apply
 | Maple crème Brule with fresh fruit, shortbread cookie*add \$2* |
 | Homemade seasonal crumbles/shortcakes with Gelato (i.e Niagara peach crumble with a Caramel Gelato, Apple Crumble with Cinnamon gelato, Niagara Strawberry shortcake with Frangelico cream) |
 | Creamy NY Cheesecake slice-variety of flavors | | Mason Jar Cheesecakes –variety of flavors
 Individual Chocolate Raspberry Buttercream Torte with a rich Dark Chocolate Ganache |
 | Pumpkin Tarts with pumpkin seed brittle, Maple Gelato (seasonal-fall)| Lemon curd tart with berry compote |
 | Sticky Toffee pudding with vanilla cream | Mason Jar Chocolate mousse torte | Mason Jar Berry Trifle |
 | Lemon-Raspberry Gelato Torte *great for warm summer weddings*-freezer must be on site* |

Kristin's Signature Trio-AS SEEN ON OUR WEBSITE (your choice of any 3 items add \$2 to package price)

Fresh Fruit cheesecake | chocolate mousse in a phyllo cup | Lemon curd tart with fresh berries| Peach crumble tart |
 Rhubarb –Strawberry cheesecake | Strawberry tart |Apple Caramel crumble tart | Apple Cinnamon Strudel | Chocolate
 éclairs| Strawberry –Banana Tranche with Vanilla cream |Pumpkin tart or cheesecake| Apple crumble cheesecake |
 Chocolate mousse on shortbread |Caramel Cheesecake | Sticky Toffee pudding |Any flavor of Gelato that we supply |

Inquire for what's new for 2018

*other items are available (tiramisu, cheesecakes of all flavors, tarts etc.)

454 Mississauga St., Box 1090, Suite 143, Niagara on the Lake, L0S 1J0
 Telephone (905) 262-1668 Fax (905) 262-1669 www.kristinsfinefoods.com



Cheese Selections (starting from \$7.00 per person)

Individual plates for each person or a large family style platter for each table, served with nuts
 And our signature three onion-fig marmalade, fresh Artisan breads and crisps
 Niagara Comfort Cream (Camembert style soft) | Niagara Gold (Oka style) | Sharp Cheddar | Blue Cheese



All dinners are accompanied with Artisan breads and rolls | fresh creamery butter | Coffee & Tea Service | Water and Wine glass | White coffee mug | dishware | flatware | basic or Majestic white/ivory linen for all required tables | colored/premium linen available for additional price | salt & pepper shakers | creamers & sugar bowls, bread baskets | linen napkins –your choice of color | All required cooking equipment for off-site events | Service staff for 8 hours-does not include bar staff | Unlimited internet event planning assistance *this is very important*
 Table rentals and chair rentals can be handled by us, but are not included in this pricing

Dinners include your choice of

1 starter | 1 dinner entree | 1 dessert selection | to add additional courses please inquire about additional pricing (min \$6)

\$55 pp. (no décor in this pricing)

Pricing does not include HST

***We allow a choice of two dinner entrée options plus 1 vegetarian/vegan in your wedding invitations
 3 choices add \$2 per invited guest**

Place cards indicating meal choices are mandatory -we require the names and selections of all the guests in attendance listed by table number 14 days prior to your event date.
 food allergies and sensitivities will be accommodated-please inquire | Vegetarians and Vegan Menus available on our website
 You supply dessert/wedding cake for dessert, omit \$2 per person.

When comparing us to other caterers please note we have been in business since 1997, we include 8 hours of set-up/service time, all table linens are included (White/Ivory-basic and Majestic satin), we offer unlimited internet event planning assistance, we are accessible to you almost 24/7, There will not be any add-ons, unless you make them, there are NO hidden fees

We also offer full event design and décor; we have a floral designer and can include all floral arrangements (if required) We make our own cakes and they are the best!