



TREELINE CATERING

WEDDING MENUS

PLATED MAIN COURSES

01 SPICE CURED SHORT RIB

Mashed Potatoes, Shallot & Garlic Kale, Roasted Heirloom Carrots, Pan Jus

02 HERB SCENTED CHICKEN SUPREME

Russet Potato, Garlic Spinach, Carrot Puree, Chimichurri

03 PAN SEARED SALMON

Warm Quinoa Salad, Shallot & Garlic Kale, Roasted Fennel, Charred Cherry Tomatoes Pea Pesto

04 BEEF TENDERLOIN

Warm Potato Salad, Roasted Asparagus Celeriac Puree, Heirloom Carrots Pan Jus

05 BEEF STRIPLOIN

Garlic Green Beans, Cauliflower Puree Potato Pavé, Roasted Cauliflower Green Peppercorn Jus

06 CORNISH HEN

Sautéed Mustard Greens, Roasted Fingerling Potatoes Butter Bean Ragout, Rapini Pesto

07 SEA BREAM

Turmeric Roasted Potato, Garlic Rapini Ratatouille, Microgreens

FOOD STATIONS

01 GUINNESS BRAISED BRISKET
With Corn Bread, Kozlik's Mustard
Slaw

02 SWEET AND SPICE CURED SHORT RIB
Truffle Mash, Buttermilk Fried Onions
Red Wind Reduction

03 PORCHETTA SANDWICH
Lemon Garlic Rapini, Herb Aioli,
Focaccia Bun

04 SMOKED JERK CHICKEN TACO
Lime Cabbage, Allspice Aioli, Mango
Salsa

05 MAPLE PORK BELLY TACO
Avocado Mousse, Pico De Gallo,
Pickled Red Onion

06 CANADIAN SHUCKED OYSTER
Selection Of Canadian Oysters,
Chef Choice Garnishes

07 CHEESE DISPLAY
Chef's Selection of Cheeses, Fresh
Fruit & Berries, Seasonal Chutneys
& Compotes, Dried Fruit & Nuts, Artisan
Breads, Grissini

08 NONNA'S MEATBALL STATION
Creamy Polenta, Nonna's Meatball with
Pomodoro Sauce, Shaved Grana Padano

09 HARVEST TABLE
Vine-Ripened Tomatoes, Basil & Buffalo
Mozzarella Platters, European Cured
Meats, Salami, Smoked & Marinated
Fish, Italian Cheeses, Antipasto
Mushrooms, House Pickles, Sun-Dried
Tomatoes, Herb-Marinated Olives &
Artichokes, Artisan Breads,
Savory Breadsticks

FOOD STATIONS CON'T

10 DUMPLING STATION

Steamed and pan fried delicacies,
Vegetarian Pot Stickers & Pork Pot Stickers
Selection of Dipping Sauces and Condiments

12 PRETZEL STATION

Assorted Sweet and Savory Pretzels
with Condiments

11 NONNA'S MEATBALL STATION

Creamy Polenta, Nonna's Meatball with
Pomodoro Sauce, Shaved Grana Padano

13 PEACH STATION

(Seasonal) Fresh Niagara Peaches
with Fancy Milk & Whipped Cream

HORS D'OEUVRES

VEGETABLE

- 01 Fresh Fig with Feta and Vincotto Drizzle on Bannock
- 02 Truffle Mac & Cheese, Heinz 57
- 03 Fior Di Latte Arancini, Mushroom ketchup
- 04 Portobello Frites, Lime Chive Aioli
- 05 Veg Spring Rolls, Pommery Plum Sauce
- 06 Chickpea Croquette, Gobi Masala
- 07 Vegetable Samosa, Mint Raita
- 08 Mini Brioche Grill Cheese Sandwich
- 09 Honey Thyme Halloumi, Spinach, Watermelon

10 Beet Tartare, Crème Fraiche, Endive

11 Beet & Goat Cheese Choux Bun

12 Mushroom Duxelle, Malt Aioli, Parsanip Chip

MEAT

13 Buttermilk Chicken, Sauce Gribiche

14 Peri-Peri Chicken Drumette

15 Crispy Pork Belly, Maple Dijon

16 Olive Crust Lamb Chops, Salsa Verde

17 Mini Beef & Yorkshire Sandwich, Horseradish Mayo, Fried Onion

HORS D'OEUVRES CON'T

MEAT CON'T

- 18 Jerk Chicken Soft Taco,
Mango Salsa, Allspice Aioli
- 19 Mini Reuben, Corned Beef,
Swiss Cheese & Sauerkraut on Rye
- 20 Beef Tartar & Pimenta Crisp,
Dill Aioli
- 21 Fried Chicken in Mini Waffle
Cup Cured Short Rib in a
Steamed Bun

FISH

- 22 Tuna Tartare, Avocado Mousse,
Tarot Crisp
- 23 Salmon Tartare, Mirin Emulsion,
Cucumber Cup

SLIDERS

- 24 Jack & Coke Pulled Pork Slider,
Spice Aioli, Fried Onion
- 25 Nonna Meatball Slider,
Provolone