

The Coach House - Dinner

Our aim in The Coach House is to provide every group or gathering with a personalized food and wine experience. Using only the freshest seasonal ingredients from Niagara and sourcing the highest quality meats and fish, we pride ourselves on the quality and diversity of the cuisine we are able to offer. Menu prices will be subject to applicable taxes and gratuities.

Canapés

The price per dozen is \$32 plus applicable taxes with a minimum order of two dozen per item. For canapé receptions, the guest will select up to six (6) different canapé varieties. The suggested number of canapés for a stand up cocktail reception prior to your meal would be 3-5 pieces per guest.

Coach House Suggested Canapé Selections \$32/dozen

Blue Benedictine and Cabernet poached pears

'Cappuccino' of Jerusalem artichoke

Cedar planked Atlantic salmon with maple-truffle glaze

St. David's prosciutto and goat's cheese roulade

Asparagus tips with Mimosa vinaigrette

Arugula and sun blush tomato mini quiche

'Deviled' quails egg with Apple wood smoked salmon

Wild mushroom and Parmigianino 'shooters'

Pacific crab cake with lemon-caper aioli

Chicken Satays with Cumin and Paprika

Prosciutto Wrapped Melon

Black Olive Crusted Lamb Loin

Mushroom and goat's cheese tartlets

Brie stuffed quail with double smoked bacon and maple glaze

Chardonnay and fennel marinated tiger shrimp

Menus

All coach house menus are priced as three course meals. In order to offer choice to our guests we present several options for each course. The price of the 3 course meal is determined by the main course selection. Main course prices are printed below each item. In order to guarantee the seamless delivery of your meal on the day, it is essential that the three course selection for all diners be made **no less than seven (7) days** in advance of the function. Any dietary concerns, including food allergies or vegetarian meals must be communicated to us when the menu selection is made. In order to satisfy all guests, we also offer a **'Land and Sea'** dining option for your main course which would include a combination of any meat and fish for the price of the most expensive item (e.g. the choice for a dinner main course **'Land and Sea'** with beef striploin and Atlantic salmon would be \$60.00 for the three course meal). Any changes to the menu on the day of event may not be possible and will slow the pace of the meal. For the ultimate Niagara food experience, a five course menu is also available and would include your choice of a second appetizer from the list and a pre-dessert, artisanal cheese course chosen in consultation with our Chef. Please add \$20.00 person for the five course menu.

Coach House Dinner

Choice of Appetizer

Wild mushroom soup with Parmigiano crisp, chives and truffle

**

Locally foraged Niagara baby greens with ver jus dressing

**

Salad of baby arugula, roasted red peppers and crumbled Ontario goat's cheese with lemon truffle vinaigrette

**

Chilled Niagara gazpacho with herbed crouton

**

Organic arctic char on celeriac and potato rösti with truffle-honey mayonnaise and cress seedlings

**

Chilled melon and Noilly Pratt soup with crème fraiche

**

House cured duck breast and seedling salad with wild blueberry vinaigrette

Choice of Main Course

Balsamic, lemon and herb marinated chicken suprême pan roasted with forked fingerling potatoes, butter poached seasonal vegetables and dark chicken reduction

(52)

Harrissa glazed pork tenderloin with Niagara dried fruit stuffing, saffron cous cous and Riesling butter sauce

(52)

Atlantic Salmon with Niagara ratatouille, Buttermilk whipped potatoes and Basil beurre blanc

(52)

Organic striploin of beef glazed with herb and cracked peppercorn compound butter, steamed seasonal vegetables, buttermilk and thyme whipped potatoes and roasted shallot and red wine jus

(60)

Pacific Halibut with coriander and ginger crust on sesame dressed Asian noodle salad with miso and citrus sauce

(60)

Ontario lamb two ways: Grilled chop on a ravioli of braised shoulder with pan baked baby onions, mini top carrots and lamb-anise jus

(68)

Seared Diver Sea scallops on Jerusalem artichoke purée with artichoke and Parmigiano gratin and preserved lemon vinaigrette

(68)

Choice of Dessert

House made Niagara Strawberry shortcake with vanilla Chantilly and Balsamic sabayon

Dark chocolate and Merlot tart with ice wine and red berry compote

Classic crème brulée with Niagara fruit accompanied by chocolate and pistachio wafers

Blueberry pana-cotta with shortbread cookies

Niagara fruit trifle with balsamic sabayon, brown sugar hard sauce and vanilla sponge cake

Individual wheel of Camembert baked with pecan crust and a raisin and sun dried tomato compote

Apple and blueberry crisp with vanilla Chantilly

Sticky toffee pudding

The Coach House ~ Lunch

Our aim in The Coach House is to provide every group or gathering with a personalized food and wine experience. Using only the freshest seasonal ingredients from Niagara and sourcing the highest quality meats and fish, we pride ourselves on the quality and diversity of the cuisine we are able to offer. Menu prices will be subject to applicable taxes and gratuities.

Canapés

The price per dozen is \$32 plus applicable taxes with a minimum order of two dozen per item. For canapé receptions, the guest will select up to six (6) different canapé varieties. The suggested number of canapés for a stand up cocktail reception prior to your meal would be 3-5 pieces per guest.

Coach House Suggested Canapé Selections \$32/dozen

Blue Benedictine and Cabernet poached pears

'Cappuccino' of Jerusalem artichoke

Cedar planked Atlantic salmon with maple-truffle glaze

St. David's prosciutto and goat's cheese roulade

Asparagus tips with Mimosa vinaigrette

Arugula and sun blush tomato mini quiche

'Deviled' quails egg with Apple wood smoked salmon

Wild mushroom and Parmigianino 'shooters'

Pacific crab cake with lemon-caper aioli

Chicken Satays with Cumin and Paprika

Prosciutto Wrapped Melon

Black Olive Crusted Lamb Loin

Mushroom and goat's cheese tartlets

Brie stuffed quail with double smoked bacon and maple glaze

Chardonnay and fennel marinated tiger shrimp

Menus

All coach house menus are priced as three course meals. In order to offer choice to our guests we present several options for each course. The price of the 3 course meal is determined by the main course selection. Main course prices are printed below each item. In order to guarantee the seamless delivery of your meal on the day, it is essential that the three course selection for all diners be made **no less than seven (7) days** in advance of the function. Any dietary concerns, including food allergies or vegetarian meals must be communicated to us when the menu selection is made. In order to satisfy all guests, we also offer a **'Land and Sea'** dining option for your main course which would include a combination of any meat and fish for the price of the most expensive item (e.g. the choice for a dinner main course **'Land and Sea'** with beef striploin and Atlantic salmon would be \$60.00 for the three course meal). Any changes to the menu on the day of event may not be possible and will slow the pace of the meal. For the ultimate Niagara food experience, a five course menu is also available and would include your choice of a second appetizer from the list and a pre-dessert, artisanal cheese course chosen in consultation with our Chef. Please add \$20.00 person for the five course menu.

Coach House Brunch/Lunch

Choice of Appetizer

Locally foraged Niagara greens with ver jus dressing

**

Niagara gazpacho with herb crouton

**

Tomato and soft mozzarella salad with basil pesto and pine nut 'brittle'

**

Napoleon of Applewood smoked salmon and potato crisps with lemon, capers and crème fraiche

**

Potato and leek soup with blue cheese crouton and truffle oil

**

Fresh Niagara fruit and berries with individual brioche and lemon crème fraiche

**

Baby spinach and toasted almond salad with emulsified citrus vinaigrette

**

Coach House B.L.T.: Herb grilled baguette with fresh thyme mayonnaise, sliced tomatoes, arugula and house cured and smoked bacon

Choice of Main Course

Pan roasted chicken suprême with wild mushroom ragoût, steamed seasonal vegetables and red wine jus

(42)

Asparagus and aged cheddar quiche with roasted mini potatoes and tomato and red onion salad

(37)

House smoked fillet of Ontario trout with fresh melon, fingerling potato salad and green peppercorn vinaigrette

(42)

Grilled fillet of Atlantic salmon with thyme whipped potatoes and roasted red pepper vinaigrette

(42)

Grilled Cabernet marinated top sirloin of beef on scallion and buttermilk whipped potatoes with Béarnaise sauce

(42)

Poached eggs on brioche toast with Apple wood smoked salmon and Hollandaise sauce

(37)

Roasted leg of Ontario lamb with minted new potatoes and lamb jus

(42)

Two Pacific crab cakes with chipotle aioli, herb roasted tomato and lemon dressed greens

(42)

Choice of Dessert

House made Niagara Strawberry shortcake with vanilla Chantilly and Balsamic sabayon

Dark chocolate and Merlot tart with ice wine and red berry compote

Classic crème brulée with Niagara fruit accompanied by chocolate and pistachio wafers

Blueberry pana-cotta with shortbread cookies

Niagara fruit trifle with balsamic sabayon, brown sugar hard sauce and vanilla sponge cake

Individual wheel of Camembert baked with pecan crust and a raisin and sun dried tomato compote

Apple and blueberry crisp with vanilla Chantilly

Sticky toffee pudding

The Coach House - Stand Up Receptions

Canapés

The price per dozen is \$32 plus applicable taxes with a minimum order of two dozen per item.

For a stand-up reception replacing a meal, the suggested number of canapés per guest would be 8-12 pieces per guest. For a stand up reception replacing a meal, guests would choose up to eight (8) different canapé selections from the list. For this type of reception, sweet canapé selections have been added from which you may choose up to three (3) different selections. The sweet canapés can be passed or set up on platters in a central place where guests may help themselves. If a canapé reception is replacing a meal, the minimum order required is 20 dozen. Antipasto platters are available in addition to the canapé selections at \$10.00 per person, artisanal cheese board consisting of three kinds of cheese, crostini and accompaniments for \$12.00 per person.

Coach House Suggested Canapé Selections \$32/dozen

Blue Benedictine and Cabernet poached pears

**

'Cappuccino' of Jerusalem artichoke

**

Cedar planked Atlantic salmon with maple-truffle glaze

**

St. David's prosciutto and goat's cheese roulade

**

Asparagus tips with Mimosa vinaigrette

**

Arugula and sun blush tomato mini quiche

**

'Deviled' quails egg with Apple wood smoked salmon

**

Wild mushroom and Parmigianino 'shooters'

**

Pacific crab cake with lemon-caper aioli

**

Chicken Satays with Cumin and Paprika

**

Prosciutto Wrapped Melon

**

Black Olive Crusted Lamb Loin

**

Mushroom and goat's cheese tartlets

**

Brie stuffed quail with double smoked bacon and maple glaze

* *

Chardonnay and fennel marinated tiger shrimp

Sweet Canapés

Lemon tarts with raspberry compote

* *

Chocolate and Merlot tarts

* *

Coconut cake with honey poached pears

* *

Caramel 'Blondies'

* *

Maple bourbon Pecan pie