

Christmas Menus

A 'Taste' of the Holidays Menu

Assorted freshly baked dinners rolls breads with garlic butter spread

Harvest Greens salad

with charred onions, daikon & cucumber ribbons, grape tomatoes,
tossed in grainy mustard balsamic vinaigrette, dressed with pears,
roasted walnuts, cambozola cheese & fresh berries

Roasted garlic mashed potato swirls

Roasted baby root vegetables tossed in herbed garlic butter

Selection of whole Turkey or Turkey breast only slow oven roasted,
crusted with NICHE's herb & spiced, sliced ready for service

Traditional home made Natural Jus gravy

Traditional stuffing & cranberry sauce

Butter Pecan Tort with caramel drizzle pie

\$25 per person, plus HST

Includes delivery in Hamilton region



niche
CATERING & EVENT MANAGEMENT

nichecatering.ca | 905-304-1100
jarek@nichecatering.ca

Christmas Menus

Silver Bells Menu

Drop-off Holiday Menu Sample. Customizations are welcome.

STATIONARY FOOD BARS

Antipasto Platter

Marinated & lightly grilled sweet peppers, eggplant, duo of zucchini, fresh rosemary & candied garlic roasted mushrooms, assorted Artisan flat breads, freshly baked loafs with dips of roasted red peppers, Asiago & spinach artichoke, Cranberry lemon avocado dip, assorted light-flavored wild game of Caribou, Venison, Wild boar aside with smoked tomato & onion ragout

Salmon Bar

Smoked cedar plank pepper-berry rub salmon aside with mango peach cilantro chutney

Cheese & Cracker Bar

Fine selection of International & local Chef's selected Artisan cheese with Olde-style crackers

(As per tradition, we do not pre-cut our cheese; we recommend serving cheese whole, allowing guests to slice themselves)

STATIONARY HORS D'OUVRES

Cranberry fig & pear creamed marmalade on toasted tarragon white truffle oil crostini garnished with candied pecans

Garden spring rolls, medley vegetable baton of sweet peppers, avocado, cucumber, red beet, crisp carrot, drizzled with ginger lime Chili infused olive oil, wrapped with shredded seaweed crusted rice paper

Habanero & honey-garlic glazed chicken drumettes

Mac & cheese, sun-dried tomatoes, candied butternut squash, smoked gouda cheese sauce, panko-crumb bake served in app bowl with mini fork

Poached scallops in garlic herb drawn butter, wrapped in prosciutto, topped with arugula pesto with toasted almond slivers

Stuffed mushrooms with crab meat, spinach, roasted garlic creamed brie cheese, baked with Frere Jacques cheese

Sinful petit four desserts, A variety of mini European pastries

[includes disposable black plates & cutlery, black cocktail napkins, clear view plastic food platters & aluminum hot food pans. Additional rentals available upon request]

\$30 per person, plus HST



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T'was The Night Before Christmas Menu

Cocktail Reception Holiday Menu Sample. Customizations are welcome.

STATIONARY FOOD BARS

Seafood Antipasto Bar

Half-poached in lemon grass bouillon lobsters, crab legs, cocktail shrimp, fresh hot mussels of a la diablo roasted tomato & garlic sauce, marinated & lightly grilled sweet peppers, eggplant, duo of zucchini & fresh rosemary-roasted mushrooms, assorted Artisan flat breads, freshly baked loafs with dips of roasted red peppers, Asiago & spinach artichoke, cranberry lemon avocado dip, assorted light-flavored wild game smoked sausage coins of Caribou, Venison, Wild boar aside with smoked tomato & onion ragout

Salmon Bar

Smoked cedar plank pepper-berry rub salmon aside with mango peach cilantro chutney

Cheese & Cracker Bar

Fine selection of International & local Chef's selected Artisan cheese with Olde-style crackers

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BUTLERED HORS D'OUVRES

Tarragon red beet lobster bisque topped with candied garlic crème served in mini espresso cup

Artichoke spinach & Frere Jacques cheese stuffed wonton rolls with Coconut red Thai sauce

Candied pecans & fresh rosemary panko crusted rack of lamb pops drizzled with raspberry 12 year-old spiced rum reserve reduction glaze

Garden spring rolls, Medley of fresh vegetables baton cut of sweet peppers, avocado, cucumber, red beet, crisp carrot, drizzled with ginger lime chili-infused olive oil, wrapped in shredded seaweed crusted rice paper

Mini pulled pork sliders with Niche's signature chili lime BBQ sauce, topped with braised apple cabbage & smoked Gouda cheese

Niche's signature herb & spice-rubbed whole AAA tenderloin roast sliced medallions nested on roasted garlic mashed potatoes swirl, glazed with chipolini onion, chantrelle mushroom wine sauce, and served in mini appetizer bowls with fork

Wild forest mushrooms stuffed agnolotti pasta tossed in fresh basil white wine cream sauce,

garnished with Asiago cheese, and drizzled with vibrant parsley olive oil

Dessert Bar

Assorted mini European pastries, assortment of fine cakes, Bailey's chocolate mousse with white chocolate glaze &

Mozart liqueur vanilla bean mousse with caramel, served in mini shooter cups

[includes mobile kitchen for premium on-site cooking and servicing, culinary chef, service staff

(one service staff for every 25 guests), hors d'oeuvres & stationary food platters, utensils, bowls, buffet tables

with cotton linens, China, cutlery, cocktail tables with linens, set up service & clean up. Additional rentals available upon request]

\$50 per person, plus HST



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