



PALETTA MANSION

SOCIALS



SIT DOWN MENU

\$49.95++

SALADS/SOUP OR PASTA

choose 1

MIXED GREENS |
Shaved Vegetables | Tarragon
Vinaigrette

KALE & BRUSSEL SPROUT CAESAR
| HOUSE SMOKED BACON | ASIAGO |
LEMON CHIA | YOGURT
DRESSING

BUTTERNUT SQUASH & APPLE
BISQUE |
CURRIED APPLES

ITALIAN WEDDLNG SOUP | MEAT
BALLS | SPINACH | ORZO | CHICKEN
BROTH

VEGAN MUSHROOM BISQUE | PORCINI
CREAM

PENNE A LA VODKA | SWEET PEAS |
PROSCIUTTO | TOMATO CREAM

FARFALLE | ASIAGO BLUSH SAUCE

WILD & TAME MUSHROOM RISOTTO |
ASPARAGUS | SHAVED PARMESAN

ARANCINI | CARNAROLI | SMOKED
MOZZARELLA MORNAY | TOMATO COULIS |
BASIL OIL | MICRO GREEN

MAIN ENTREE

choose one

STRIPLOIN ROAST | RED WINE JUS

PANCETTA WRAPPED PORK TENDERLOIN |
THYME JUS

CHICEKN PICCATA | WITH SALMORIGLIO

CRISPY CHICKEN SUPREME | SAN MARZANO
TOMATO | SMOKED MOZZARELLA | BASIL JUS

GRILLED SALMON | SAUCE VIERGE

DESSERT

choose one

SALTED CARAMEL MOUSSE

CHEF'S CRÈME BRULE | BISCOTTI | BERRIES

CHOCOLATE PÂTÉ | DARK CHOCOLATE |
MACERATED BERRIES | GINGER CRÈME ANGLAISE

MASON JAR TIRAMISU | MASCARPONE |
MOCHA MOUSSE | SAVOIARDI





SOCIAL BUFFET

\$42.95++

SALADS/SOUPS

choose 2

SPINACH SALAD

Niagara Strawberries | Almonds & Vincotto

ROMAINE

Garlic & Lemon Dressing | Local Pancetta | Black Pepper Croutons | Shaved "Thornloe" Asiago

CHOPPED SALAD

Romaine Hearts | Tomatoes | Cucumbers | Radish | Peppers | Quebec Blue Cheese | Bacon Bits | Sprout Medley | Buttermilk Dill Ranch

WELLNESS CHOPPED SALAD

Julienne of Kale & Chard | Beets | Quinoa | Pumpkin Seeds | Avocado | Dried Cranberries | Apples | Cider Vinaigrette

ISRAELI COUSCOUS SALAD

Parsley | Tomato | Cucumber | Black Olive | Ontario Feta | Lemon Oregano Dressing | Pepperonata

GERMAN POTATO SALAD

Double Smoked Bacon | Red Onion | Mustard | Parsley | Oil & Vinegar Dressing

OR/

PASTA/RISOTTO

choose 1

MACARONI & MANY CHEESES

Roasted Cauliflower Crumb

BOWTIE A LA VODKA

Pancetta | Sweet Pease | Tomato | Vodka-Cream

RIGATONI BOLOGNESE

Roasted Portobello Mushroom | Garlic Bread

PENNE ALFREDO

Foraged and Grown Mushrooms | Parmigiano Reggiano

ENTREES

choose 2

CANADIAN BEEF AU JUS

Horseradish Cream | Red wine Jus

GLAZED & GRILLED CHICKEN THIGHS |

Avocado Salsa Fresca.

FRIED CHICKEN FILLET | Nashville Hot Butter

CHICKEN PARMIGIANA | Classic Preparation

GRILLED BREAST OF FREE-RANGE CHICKEN

| Grilled Niagara Peach Gastrique | Basil

BLACK BEAN & CORN CAKES | Pico di Gallo

| Avocado.

PAN SEARED ATLANTIC SALMON | Sauce

Vierge.

BAKED LAKE HURON WHITEFISH | Miso

Butter Sauce | Fresh Chives

Accompanied with Seasonal Vegetables & Complimenting Potatoes

DESSERT

FRESH FRUIT DISPLAY

Seasonal Array of Items

ADD ON'S

CHOOSE EXTRA SALAD +5.50/pp

CHOOSE EXTRA PASTA +7.50/pp

CHOOSE EXTRA MAIN +10.00/pp



Dietary restrictions welcome.



COCKTAIL

\$45.95++

GRAZING TABLE

stationary

CANADIAN CHEESE BOARD
with mingling grapes and accompaniments

FLOWER BOX CRUDITÉ
with yogurt dip

MEDITERRANEAN DIPS & SPREADS
with crisp breads

PASSED CANAPÉS

choice of 5

MEAT

PULLED PORK WONTONS
hoisin bbq

MINI YORKIES
shaved prime rib, blue cheese, crispy onions

SWEDISH MEATBALLS
spiced onion gravy

MOROCCAN LAMB SKEWERS
spiced yogurt

MEATBALL SLIDERS
brioche, tomato, smoked mozzarella

KIELBASA SLIDERS
warm buns, ballpark mustard

PULLED PORK POUTINE
bbq sauce, cheddar curds, caramelized onion jus

MINI BEEF WELLINGTONS
puff pastry, tarragon aioli

STEAMED BAO BUNS
Korean pulled pork, Asian slaw

CHICKEN

CHICKEN SATAY
Thai glaze

SOUTHWEST CHICKEN SALAD
tortilla basket, pico di gallo, guacamole

CHICKEN DRUMETTES
buffalo, blue cheese

CHICKEN EMPANADAS
chimicurri

FRIED CHICKEN & WAFFLES
hot honey, slaw

SEAFOOD

SHRIMP SATAY
Thai sweet and spicy

SMOKED SALMON ROSTI
herbed cream cheese, chives

CRAB BITES
chipotle aioli

BACON-WRAPPED SCALLOPS
jalapeño jam

COCONUT SHRIMP
pineapple ginger dip

SHRIMP SHOOTERS
gazpacho cocktail sauce

VEGETARIAN

SPRING ROLLS
Asian dip

WILD MUSHROOM RAGOUT
brie crostini, thyme

FALAFEL SPOONS
tzatziki, tabouleh

SPANAKOPITA
cheese and spinach, tzatziki

TOMATO CROSTINI
bocconcini, balsamic reduction

VEGETABLE SAMOSAS
curried yogurt



ENHANCEMENTS



PRE DINNER

ANTIPASTO PLATTERS |
European Deli Meats | Grilled Vegetables | Cheeses |
Marinated Vegetables | \$12

ANTIPASTO BAR | Signature | \$20

HORS D'OEUVRES | Choice of 5 | Hot Passed | \$12

SAVOURY

ITALIAN PAN PIZZA - \$5
assorted

MUFFULETTA BOARDS - \$8
assorted Italian bread and deli meats

POUTINE & ONION RING BAR - \$10
cheese curds, gravy, assorted toppings, mustards, and house
ketchup

CARNIVAL CORNER - \$10
popcorn, honey-roasted peanuts, pretzel bar, bratwurst, mustards

TACO STATION - \$10
hard and soft tortillas and all the fixings

SLIDER BAR - \$12
pulled pork, meatballs, smoked brisket, mini kielbasa

GRILLED CHEESE STATION - \$10
assorted gourmet cheese melts, deli fixings, harvest bread,
tomato bisque

MAC & CHEESE BAR - \$10
lobster, pulled pork, wild mushroom, assorted gourmet cheeses

RISOTTO & PASTA BAR - \$12
chef's choice

THE CARVERY - \$15 | \$8 PER ADDITIONAL CHOICE
choice of striploin roast, tenderloin, porchetta, roast turkey, leg of
lamb, smoked salmon, or brisket, accompanied by chef's choice
potatoes and seasonal vegetables

SEAFOOD BOUNTY STATION - \$30
cod cakes, lobster, crab, mussels, poached sole, rice, peel and eat
shrimp



ENHANCEMENTS



SWEET

CLASSIC SWEET TABLE | Assorted Pastries | Fruit | Cakes | Tortes | \$12

FRUIT PLATTERS | Assorted Fruit| \$25 per table

DESSERT PARFAIT & CAKE POP STATIO | Assorted | Toppings | Sweet Sauces | \$15

BOMBELLINI STATION | Mini donuts with sauces| \$12

BAR

*BAR SERVICE TYPE OPTIONS
Consumption | Host | Cash

SPARKLING WINE TOAST | Spumante | Cava | \$8

SPRTIZ BAR | Prosecco | Aperol | Garnishes | \$14

MOCKTAIL BAR | Non Alcoholic Options | unlimited pop/juice| 1 signature mocktail passed | \$15

TABLE WINE | stewarded during service| \$36 a bottle

COFFEE/TEA | Unlimited | Various tea options | \$4 per person

Pop/Juice | on consumption | \$4 a unit

Prices are subject to HST (13%) and a service fee of 18%. Venue fee additional and prices are subject to change without notice

