



with **FEASTIVITIES EVENTS & CATERING**

Where better to have your Bridal Shower than in a beautiful Historic Winery Loft!

*Let the good times roll,
and the gifts and sparkling wine flow!*

COCKTAIL STYLE SHOWER PACKAGE

Salad Bar

Three Niagara Inspired Salads

Antipasto Table

Featuring Cured Meats, Cheese, Spiced Olives, Tomato Basil and Bocconcini, Grilled Flatbreads &, Grilled Vegetables.

Hors D'oeuvres Station

Chefs selection of 6 Hot and 6 Cold Hors d'oeuvres placed on our Barn Board

COLD HORS D'OEUVRES

- Shrimp Skewers with Lemon and Basil Gremolata
- Feta and Watermelon Bite with Honey and Lime Drizzle (V)
- Heirloom Caprese on Garlic Toasted Pita (V)
- Pingue Family Prosciutto and Melon Skewers
- Township Brie and Mostardo Crostini (V)
- Jumbo Shrimp Cocktail Shooter
- Sundried Tomato and Olive Tapenade

HOT HORS D'OEUVRES

- Chicken Satay with Curry Coriander Aioli
- Tiny Beef Wellington
- Crunchy Perogies with warm Blue Cheese (V)
- Caramelized Onion, Basil, Blue Benedictine Flatbread with Balsamic Reduction (V)
- Vegetable Samosa with Spicy Peach Salsa (V)
- Double Smoked Bacon and Onion Cheese Quiche
- BBQ Pulled Pork Brochette with Curried Fruit Slaw
- Beef Empanadas with Ancho Chili Aioli
- Double Smoked Cheddar Arancini with Basil Tomato Sauce (V)

Dessert

Your choice of the following

1. Decorative Shower Cake
2. Plate of Petit Fours (16 Pastries per table)
Beverages- Non Alcoholic Punch & Water is included

PLATED SHOWER PACKAGE

Soup or Salad Course (1 Selection)

Mixed Young Greens in House verjus Dressing with Local Fruits, Homemade Spiced Nuts, and Crumble goat Cheese

Grilled Panzanella salad with arugula, baby heirloom tomato, smoked paprika croutons, sunflower seeds, sweet onion, crumbled feta & oregano dressing

Butternut Squash Bisque with Smokey Bacon and Onion Compote

Pasta Course (Optional \$4.95 per adult)

Penne Rigate Marinara with Sweet Basil Drizzle and Parmigiano Reggiano

Main Course (1 Selection)

Roasted Chicken Supreme with Calamus White Wine Mushroom Sauce, served with Chef's choice of Potato, and Local Seasonal Vegetable

Grilled Salmon with Niagara Herb Peach Salsa with Chefs choice of Potato, and Local Seasonal Vegetables

Dessert

Your choice of the following

3. Decorative Shower Cake
4. Plate of Petit Fours (16 Pastries per table)
Beverage ~ Non Alcoholic Punch & Water is included

*1/2 bottle of wine per guest must be purchased from Calamus Estate Winery at retail price, yours to take home at end of event. * no corkage fees (all guests must be departed by 5:30pm)