THE GOOD EARTH

FOOD & WINE CO.



Celebrations

Covered outdoor tent event space Choice of buffet or plated three-course meal Complimentary non-alcoholic bar Decor including linens, centrepieces, and more Five hour room rental included In-house event coordinator

Celebrations Menu

FIRST COURSE Choice of one, artisan bread and butter included

HEIRLOOM GREENS SALAD

Heritage greens with blistered tomatoes, oven-dried mushrooms, pickled red onions, local goat cheese, white balsamic vinaigrette

CAESAR SALAD

Crisp little gem romaine, house-made lemon garlic dressing, garlic crostini, crispy prosciutto, and shaved Parmesan

SEASONAL SOUP Chef's selection, featuring the freshest local Niagara produce

LOCAL FREE-RANGE CHICKEN BREAST

Served with your choice of sauce:

- Smoked applewood dijon cream
- Wild mushroom and fresh thyme bordelaise
- Lemon tarragon velouté
- Green herb salsa verde

GRASS - FED BEEF MEDALLIONS

- Served with your choice of sauce:
 - Niagara red wine bordelaise
 - Smoked salt béarnaise
 - Green herb salsa verde
 - · Classic béarnaise with local herbs

SUSTAINABLE BAKED TROUT

- Served with your choice of sauce:
 - Fresh pico de gallo
 - · Classic béarnaise with local herbs
 - Lemon caper beurre blanc
 - Green goddess dressing
 - · Horseradish and chive crème fraiche

SEASONAL VEGETARIAN DISH

Chef-curated vegetarian selection, created with the season's freshest offerings (can be made vegan upon request)

Main course accompanied by seasonal vegetables and choice of one side: • Herb-roasted fingerling potatoes

· Garlic confit mashed potatoes

DESSERT Chaica af ana includa

Choice of one, includes coffee and tea station

CHEESECAKE GF Choice of Vanilla, Nutella, or Strawberry Served with a seasonal berry compote

CHOCOLATE DECADENT CAKE GFV Vegan caramel and coconut whipped cream

PRICE PER PERSON IS \$60*

Plus 18% facility fee & HST. Minimum 50 guests Sunday – Thursday and minimum 85 guests Friday & Saturday. A small surcharge will apply for groups under minimum guest count.

MAIN COURSE Choice of one entrée. Upgrade to choice of two

proteins for \$7/person