### 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