

RAVINE VINEYARD CATERING

FARM-TO-TABLE TO ELEVATE YOUR OFFSITE EVENT



DROP OFF

Minimum order for 12 people

Maximum 250 people

PACKAGE 1 | \$70*

1 Protein | 1 Salad | 1 Vegetable | 1 Starch

PACKAGE 2 | \$110*

2 Protein | 2 Salads | 2 Vegetables | 2 Starch

PACKAGE 3 | \$150*

3 Protein | 3 Salads | 3 Vegetables | 3 Starch

ENCHANCEMENTS

- Wine - See below
- *Additional Sides/Salad/Dessert \$10/person
- Protein Additional Sides/Salad/Dessert \$15/person
- Extra sauce - \$5 - 250ml
- Disposable cutlery - \$3/person

DELIVERY FEE

Zone #1 - Free 15 KM

Zone #2 - \$75 Over 15 KM to 25 KM

Zone #3 - Over 25 KM please inquire

Set Up Fee (if required)

SALADS

Organic Greens

Good Leaf lettuces, smoky mustard vinaigrette, shaved radish, sheep's milk feta, toasted sunflower seeds

Baby Kale Caesar

Romaine heart and baby kale blend, house caesar dressing, pecorino cheese, focaccia croton, black pepper

German Potato Salad

Creamer new potatoes, double smoked bacon, sweet and smoky mustard vinaigrette, parsley, green onions, shallot

Buttermilk Ranch Wedge Salad

Crisp iceberg wedges, creamy house buttermilk ranch dressing, garden chives, shaved radish, feta cheese

Hierloom Tomato Salad

Fior del latte, bacon noir vinaigrette, Ontario multicoloured tomatoes, house-made focaccia crouton, garden basil

Orzo Pasta Salad

Orzo pasta, kalamata olive, multicoloured cherry tomato, garden basil, whipped ricotta, black pepper, pickled red onion



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VEGETABLES

Heirloom Vegetables

Seasonal Vegetables, shallot dressing, green goddess, fried shallots, garden herbs

Rapini and Broccolini

Grilled rapini and broccolini with tomato-chili-sofrito, pecorino, lemon

Heirloom Carrots

Roasted maple heirloom carrot with spiced crispy chickpea

Brussels Sprout

Roasted Brussels sprout with lemon butter, pecorino, pickled chili

STARCH

Mini Potatoes

Oven roasted mini red creamer potato, Ravine garlic marinade, black garlic aioli

Pomme Purée

Yukon gold potatoes, Canadian buttermilk, chives, rated garlic

Buttercup Squash

Miso glazed buttercup squash, pickled chili onion and scallions

Rigatoni

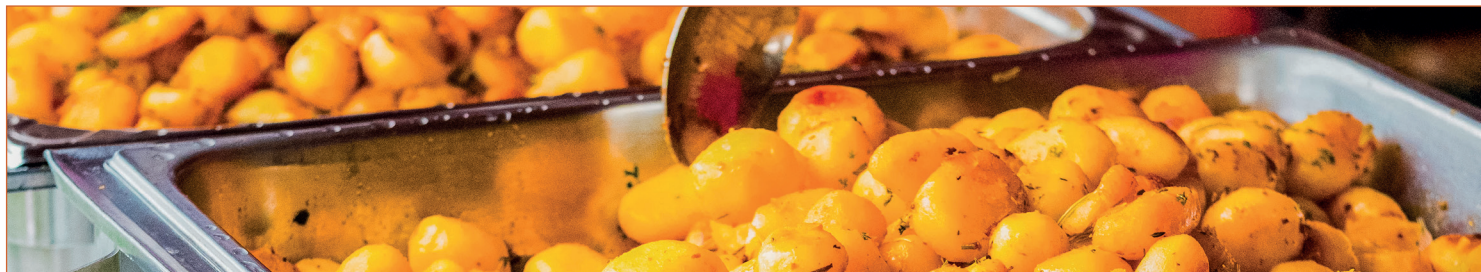
Bronze die extruded handmade rigatoni with short rib Bolognese or bechamel or marinara sauce

Tortellini

Handmade tortellini, lemon marscapone filling served wwith short rib Bolognese or bechamel or marinara sauce

Ravioli

Handmade ravioli, lemon marscapone filling served with short rib Bolognese or bechamel or marinara sauce



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PROTEIN

BEEF

Short Rib

Overnight slow braised Canadian AAA short rib with black garlic sauce, scallion, pickled chili and sesame seed

Cottage Pie

Short rib cottage pie with pickle pearl onion, pickled chili, chive

POULTRY

Chicken Supreme

The Colonel's spiced and roasted chicken supreme, smoky romesco sauce and farm microgreens

Organic Chicken Leg

Oven roasted organic chicken leg with hoisin BBQ glaze, pickled cucumber and chili

PORK

Smoked Pork Chop

Oven roasted Ontario pork chop, brined and lightly smoked, garden thyme and rosemary crust, Dijon honey cream sauce, pickled fennel, chive.

FISH

Atlantic Salmon

Whole roasted Atlantic Salmon, garden herb pesto, crunchy garlic pangritata

Manitoulin Island Rainbow Trout

Herby lemon roast rainbow trout, charred scallion sunflower seed pesto, crispy potato chip crumb

VEGETARIAN

Roasted Cauliflower

Za'atar spiced and roasted cauliflower, chickpea shakshuka, feta, pickled radish and garden herbs

Roasted Buttercup Squash

Slow roasted buttercup squash, edamame fried rice, Ravine soffritto, pickled cauliflower garden herbs



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DESSERTS

Seasonal Niagara Fruit Crumble

- Strawberry Rhubarb | *March to May*
- Cherry | *June to August*
- Peach | *September to November*
- Apple | *December to February*

Sticky Toffee Pudding

Miso glazed sticky toffee pudding, vanilla whipped cream

Cookies *Chose one flavour

- Chocolate and Toffee Chip
- Double Chocolate

Doughnuts *Chose one flavour

- Strawberry Rhubarb Berliner
- Boston Cream, vanilla pastry cream, dark chocolate dip

Mini Lemon Meringue Tarts

Mini tart shells, tangy lemon curd, house-made torched Italian meringue

Mini Mousse Tarts *Chose one flavour

- Vanilla cheesecake mousse, raspberry gel, honey oat crumble, raspberry
- Chocolate cheesecake mousse, salted peanut butter caramel, peanut crunch
- Lemon curd mousse, torched Italian meringue

Fudge Brownie

Salted caramel, cocoa nib



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WINE LIST

RAVINE SPARKLING

NV Charmat	Bottle 29
NV Charmat Rosé	29
NV Brut	45
2011 Extra Brut	89

RAVINE WHITES

2023 Small Batch Riesling	25
2024 Gewurztraminer	25
2023 Sauvignon Blanc	29
2022 Chardonnay	35

RAVINE REDS

2022 Gamay Noir	35
2021 Merlot	39
2021 Cabernet Franc	45
2021 Cabernet Sauvignon	45

Prices are + hst and bottle deposit

RAVINE ROSÉ

2024 Rosé	Bottle 25
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RAVINE RESERVE

2022 Patricia's Block Riesling	29
2021 Reserve Chardonnay	59
2020 Lonna's Block Cabernet Franc	59
2021 Nancy's Block Cabernet Franc	59
2021 Reserve Red	65

SAND & GRAVEL SERIES

2023 S&G Chardonnay	22
2023 S&G Sauvignon Blanc	22
2022 S&G Redcoat	23
2022 S&G Cabernet	23
N/V S&G Charmat	25

ICEWINE

2023 Riesling Icewine	65
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