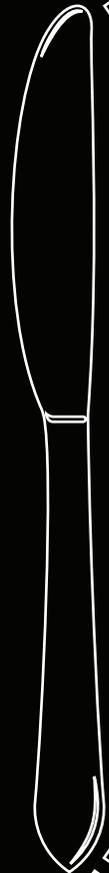
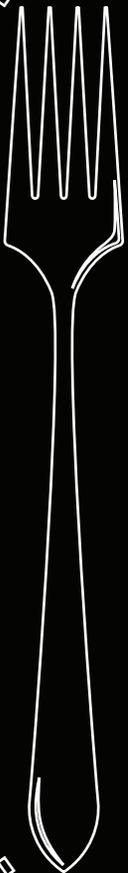


DINNER MENU SUGGESTIONS





 www.facebook.com/romys.ca

 [@romys.ca](https://www.instagram.com/romys.ca)

 www.romys.ca

ROMY'S CATERING

Romy's Catering delivers refined, thoughtfully curated menus designed to elevate weddings and special events. With over three decades of culinary expertise behind the brand, our team is committed to exceptional quality, seamless service, and beautifully presented cuisine that complements the Heritage Winery experience.

15218 Yonge Street
Aurora, ON L4G 1L9

HERITAGE ESTATE
WINERY & EVENTS

 [@heritageestatewinery](https://www.instagram.com/heritageestatewinery)

 www.heritageestateevents.com

 info@heritageestateevents.com

HERITAGE ESTATE WINERY & EVENTS

Located in the heart of Simcoe Country, Heritage Estate Winery & Events is a unique event venue in Barrie's only boutique vineyard and cidery. We offer a complete scope of services including Ontario's finest caterers, in-house production, stylish décor and efficient service – all important elements to ensure a flawless event. From the planning process to the event completion, our staff of experienced professionals will make sure no detail is overlooked and will ensure the success of your event.

421 Penetanguishine Rd.
Barrie, ON L4M 0H1



HORS D'OEUVRES

VEGETARIAN

WILD MUSHROOM ARANCINI (VG)

Truffle pecorino, slow-roasted tomato dip

CHARRED VEGETABLE CROSTINI (VG)

Basil pesto, whipped ricotta

VIETNAMESE RICE PAPER ROLL (V, GF)

Fresh herbs, seasonal vegetables, sweet chili sauce

CRISP POLENTA FRIES (VG)

Rosemary sea salt, spicy marinara

CHICKPEA FRITTERS (V)

Spiced chickpea & vegetable fritters with tamarind chutney

BURRATA CROSTINI (VG) + \$ 2.50

Heirloom tomato, basil & aged balsamic

BRIE & FIG CROSTINI (VG) + \$ 2.50

Toasted walnuts, truffle honey

MINI GRILLED CHEESE (VG) + \$ 2.50

Smoked gouda, caramelized onions, brioche

POULTRY & MEAT

MAPLE-GLAZED CHICKEN SLIDER

Crispy chicken, Ontario maple glaze, pickled jalapeños

SESAME CHICKEN SATAY (DF)

Honey soy glaze, toasted sesame

GRILLED CHICKEN SKEWER (GF)

Herb marinated chicken, roasted garlic aioli

BRAISED BEEF CROQUETTE

Smoked paprika aioli

SEARED BEEF CROSTINI

Horseradish crème, crispy onions

KOBE BEEF SLIDER + \$ 2.50

Aged cheddar, house aioli, brioche

MINI LAMB POPSICLE + \$ 2.50

Mint yogurt, pickled shallot

PEKING DUCK

SPRING ROLL (DF) + \$ 2.50

Hoisin dipping sauce

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HORS D'OEUVRES

SEAFOOD

GINGER LIME SHRIMP (GF, DF)

Char-grilled, hot honey glaze

SMOKED SALMON BLINIS

Lemon crème fraîche, chives

CRISPY COCONUT SHRIMP + \$ 2.50

Mango chili sauce

SEARED SESAME TUNA

(GF, DF) + \$ 2.50

Rice crisp, wasabi aioli

POACHED SHRIMP (GF, DF) + \$ 2.50

Jumbo shrimp, horseradish cocktail sauce

SHRIMP & POLENTA CAKES

(GF, DF) + \$ 2.50

Grilled shrimp, lemon garlic aioli

TEMPURA SHRIMP + \$ 2.50

Light crisp batter, ginger-soy dipping sauce

SALADS

ORGANIC BABY GREENS (V)

Tender seasonal greens, shaved vegetables, fresh herbs, and house champagne vinaigrette

ARUGULA & PEAR (VG)

Baby arugula, freshly sliced pear, toasted candied walnuts, aged Asiago, and pomegranate balsamic vinaigrette

HEIRLOOM BEETS & CITRUS (V) + \$ 5.00

Marinated golden and red beets, citrus segments, micro greens, and pistachio vinaigrette

CAESAR SALAD + \$ 5.00

Romaine hearts, shaved parmesan, garlic herb croutons, applewood smoked bacon and roasted garlic Caesar dressing

BURRATA & HEIRLOOM

TOMATOES (VG) + \$ 10.00

Creamy burrito served over a colorful medley of heirloom tomatoes, drizzled with aged balsamic, extra virgin olive oil and fresh basil

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SOUPS

ROASTED TOMATO & BASIL BISQUE (GF) + \$ 5.00

Vine-ripened tomatoes slow-roasted with garlic and herbs, blended smooth and finished with basil oil

WILD MUSHROOM VELOUTÉ + \$ 5.00

Forest mushrooms gently simmered and puréed with shallots and thyme, finished with truffle essence and fresh chives

BUTTERNUT SQUASH & APPLE SOUP + \$ 5.00

Roasted squash and Ontario apples, lightly spiced, finished with maple crème

SWEET CORN & SEAFOOD CHOWDER + \$ 8.00

Rich sweet corn chowder featuring shrimp, salmon & clams with a delicate herb cream infusion

LOBSTER BISQUE + \$ 10.00

Atlantic lobster, cognac, tomato, and aromatic vegetables, blended into a luxurious bisque garnished with crème fraîche & chives

SEASONAL SOUP - MP

A seasonally evolving soup that celebrates the peak flavours of local produce

PLATED APPETIZERS

HERITAGE ANTIPASTO \$ 22/GUEST

A refined selection of artisanal cheeses, premium cured meats, seasonal roasted vegetables and chef selected accompaniments, thoughtfully paired with Heritage Estate wines.

CITRUS POACHED SHRIMP (GF)

\$ 20/GUEST

Smoked tomato cocktail sauce, crisp cucumber ribbons, lemon infused olive oil

WILD MUSHROOM & TRUFFLE AGNOLOTTI (VG) \$ 20/GUEST

Handmade pasta parcels filled with wild mushrooms & ricotta, truffle scented cream sauce, Parmigiano Reggiano and fresh herbs

RICOTTA & SPINACH RAVIOLI (VG)

\$ 18/GUEST

Heart shaped ravioli, rosé vodka cream sauce, shaved Parmigiano Reggiano, fresh basil oil

CARAMELIZED ONION, GOAT CHEESE & FIG STRUDEL (VG)

\$ 22/GUEST

Flakey pastry filled with caramelized onions, goat cheese, roasted figs & truffle honey garnished with micro greens & lemon vinaigrette

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POULTRY

HERB-ROASTED CHICKEN SUPREME (GF)

Free-range chicken breast, marinated with fresh herbs and garlic, slow-roasted and finished with natural pan jus

HONEY MUSTARD GLAZED CHICKEN SUPREME (GF)

Slow-roasted chicken breast glazed with whole-grain mustard, honey, and thyme, finished with a light chicken reduction

MUSHROOM & HERB CHICKEN SUPREME

Pan-seared chicken breast marinated with fresh herbs & garlic, finished with Porcini mushroom cream sauce

MEDITERRANEAN STUFFED CHICKEN SUPREME + \$ 8.00

Oven roasted chicken breast filled with spinach, feta & roasted red peppers, finished with a light white wine jus

LEMON & HERB CORNISH HEN (GF) + \$ 10.00

Herb marinated boneless Cornish hen, char-grilled and finished with lemon oregano sauce

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ENTRÉE

VEGETARIAN

RICOTTA & SPINACH RAVIOLI (VG)

Spinach & ricotta filled fresh pasta finished in a white wine rosé sauce with fresh basil

VEGETABLE WELLINGTON (VG)

+ \$ 10.00

Layers of roasted root vegetables, mushrooms, spinach & goat cheese wrapped in a flakey puff pastry, served with a tomato & red wine reduction

STUFFED PORTOBELLO (VG, GF)

+ \$ 8.00

Portobello mushroom filled with herbed goat cheese, spinach, sun-dried tomatoes and pine nuts, accompanied by a roasted garlic & rosemary potato puree

BEEF

SLOW-BRAISED BLADE ROAST (GF) + \$ 15.00

Tender AAA Beef, slow braised with root vegetables, herbs, and port wine, finished with natural reduction

BRAISED BEEF WELLINGTON

\$ 20.00

Slow braised beef short rib, truffle mushroom duxelles, wrapped in a flakey puff pastry, served with a red wine reduction

GRILLED STRIPLOIN STEAK (GF) - MP

Herb marinated center-cut striploin medallion char-grilled & finished with red wine jus

BEEF TENDERLOIN (GF) - MP

Bacon wrapped beef tenderloin, pan-seared, finished with natural jus

TENDERLOIN MEDALLIONS (GF)

Herb crusted beef tenderloin medallions served with red wine sauce & creamy horseradish

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ENTRÉE

SEAFOOD

PAN-SEARED CANADIAN SALMON (GF) + \$ 10.00

Herb-crusted Atlantic salmon, lemon beurre blanc, seasonal garnish

ARCTIC CHAR (GF, DF)

+ \$ 12.00

Crispy-skin char, cherry tomato and olive relish, citrus oil

BLACKENED RED SNAPPER (GF, DF) - MP

Smokey spice rubbed fillet of snapper served with a mango-avocado salsa

PACIFIC HALIBUT (GF) - MP

Pan-seared halibut finished with garlic herb butter

TROUT ALMANDINE (GF)

- MP

Pan-fried trout fillet topped with toasted almonds and lemon butter sauce

SIGNATURE ADD-ONS

GRILLED JUMBO PRAWNS (GF)

\$ 15.00

Large succulent prawns char-grilled, brushed with garlic herb butter

GRILLED SEAFOOD SKEWER (GF, DF)

\$ 19.00

A medley of shrimps, scallop & salmon, skewered and grilled with fresh herbs and citrus glaze

PETITE BEEF TENDERLOIN (GF)

\$ 25.00

4oz. bacon wrapped beef tenderloin, pan seared, finished with black truffle butter

MEDITERRANEAN LAMB CHOPS (GF) - MP

Herb marinated char-grilled lamp chops finished with rosemary & garlic butter glaze

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ACCOMPANIMENTS

STARCH ACCOMPANIMENTS

POMMES PARISIENNE (VG, GF)

Delicate Parisienne potatoes pan-fried and tossed with butter, thyme & parsley

INDIVIDUAL DAUPHINOIS POTATOES (VG, GF)

Sliced potatoes cooked in garlic infused cream & baked to a delicate golden crust

YUKON GOLD WHIPPED POTATOES (VG, GF) + \$ 4.00

Creamy Yukon potatoes whipped with butter and roasted garlic

GRILLED POLENTA CAKES (VG, GF) + \$ 4.00

Creamy corn polenta cooked with fresh thyme, rosemary & parmesan, grilled & finished with a drizzle of garlic herb oil

WILD RICE PILAF (VG, GF) + \$ 4.00

Wild & long grain brown rice with toasted pecans, dried cranberries, orange zest & fresh rosemary

VEGETABLE ACCOMPANIMENTS

SEASONAL VEGETABLE MEDLEY (VG, DF, GF)

Chef's selection of local vegetables, roasted and finished with olive oil and herbs

HARICOTS VERTS (VG, DF, GF)

Sautéed French green beans with lemon zest & extra virgin olive oil

ASPARAGUS & CARROT BUNDLE (VG, GF) + \$ 4.00

Steamed asparagus wrapped with carrot ribbon, finished with lemon herb butter

ROASTED HEIRLOOM CARROTS (VG, DF, GF) + \$ 3.00

Slow-roasted heritage carrots, wildflower honey, thyme

CHARRED BROCCOLINI (VG, DF, GF) + \$ 4.00

Oven roasted broccolini, garlic oil & fresh lemon

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DESSERT COURSE

DARK CHOCOLATE GANACHE BROWNIE (VG)

Rich espresso ganache brownie with fresh berries & Chantilly cream

APPLE CRUMBLE TART (VG)

Spiced Ontario apples, buttery oat crumble, crème anglaise

FLOURLESS CHOCOLATE TORTE (VG, GF) + \$ 5.00

Rich Valrhona chocolate torte, raspberry coulis & fresh berries (GF)

CHOCOLATE MOUSSE (VG) + \$ 5.00

Light chocolate mousse finished with crunchy hazelnut praline & whipped cream

CHAI TIRAMISU (VG) + \$ 7.00

Spiced chai soaked lady fingers layered with mascarpone cream & cocoa dust

PASSIONFRUIT BERRY MOUSSE (VG) + \$ 5.00

Individual vanilla sponge cake topped with delicate passion fruit & raspberry mousse, garnished with fresh berries

STICKY TOFFEE PUDDING (VG) + \$ 5.00

Rich moist cake, warm toffee sauce, vanilla bean whipped cream

SALTED CARAMEL CHEESECAKE (GF) + \$ 5.00

Creamy cheesecake swirled with rich salted caramel, topped with toasted pecans & caramel drizzle

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COCKTAIL RECEPTION STATIONS

OYSTER BAR (GF, DF)

\$ 20.00/GUEST

- Freshly shucked seasonal oysters
- Champagne mignonette
- Fresh horseradish, lemon, hot sauce
- Ice-carved raw bar presentation (optional - separate charge)

SUSHI BAR (DF)

\$ 25.00/GUEST

Prepared fresh and presented on traditional platters:

- Assorted maki & nigiri
- California rolls
- Pickled ginger, wasabi, soy sauce
- Chef-attended presentation

ARTISAN CHEESE & CHARCUTERIE

\$ 25.00/GUEST

A curated display of:

- Local & imported artisan cheeses (GF)
- Prosciutto, soppressata, and cured meats (GF)
- Seasonal fruit, nuts, preserves, and honey (VG)
- Rustic breads, crackers, and flatbreads (VG)

MEDITERRANEAN MEZZE TABLE

\$ 22.00/GUEST

- Classic hummus (V) & smoky baba ganoush (VG/GF)
- Roasted red pepper & feta dip (VG/GF)
- Marinated vegetables & olives (V/GF)
- Grilled pita & flatbreads (V)
- Warm spanakopita (VG)

HERITAGE ANTIPASTO BAR

\$ 22.00/GUEST

- Prosciutto, Mortadella & salami (GF)
- Piave & Friulano wedges (GF)
- Marinated Kalamata olives (V, GF)
- Grilled balsamic vegetables (V, GF)
- Artichokes, sun-dried tomatoes, crostini, focaccia (V, GF)

HERITAGE ANTIPASTO + SEAFOOD

\$ 29.00/GUEST

Includes Heritage Antipasto Bar plus two seafood selections:

- Citrus poached shrimp, horseradish cocktail sauce (GF, DF)
- Smoked trout crostini, lemon zest, chives
- Crispy breaded shrimp, lemon herb aioli
- Smoked salmon deviled eggs, fresh dill, tobiko (GF)

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DINNER STATIONS

(Minimum 3 stations recommended if replacing dinner)

GOURMET SLIDER STATION

\$ 28.00/GUEST

- Beef sliders, aged cheddar, house aioli, brioche
- Maple-glazed crispy chicken sliders, pickled jalapeños
- Roasted mushroom & cheese sliders (V)
- Lightly seasoned fries, signature sauces (VG, GF)

HERITAGE TACO BAR

\$ 30.00/GUEST

- Grilled steak, chimichurri (GF)
- Grilled chicken, chipotle sauce (GF)
- Crispy fish, citrus slaw
- Roasted vegetables (VG, GF)
- Spanish rice, refried beans, tortillas (VG)
- House-made salsa, crema, guacamole (VG, GF)

ASIAN STREET FOOD STATION

\$ 30.00/GUEST

- Pan-fried pork & chive dumplings, soy ginger dip
- Sesame garlic noodles, scallions, toasted sesame (VG)
- Szechuan chicken & vegetable stir fry
- Vegetable spring rolls, plum sauce (VG)
- Fortune cookies (VG)

PASTA STATION

\$ 25.00/GUEST

- Wild mushroom & ricotta agnolotti, creamy truffle mushroom sauce (VG)
- Penne arrabbiata in a spicy tomato sauce with grilled chicken & fresh basil
- Seasonal greens, cherry tomatoes, cucumbers, balsamic vinaigrette (V, GF)
- Assorted focaccia & garlic bread sticks (VG)
- Parmesan & chili oil

CARIBBEAN STATION

\$ 30.00/GUEST

- Jerk chicken skewers
- Coconut shrimp with mango chili sauce
- Rice & peas (VG, GF)
- Fried plantain (V)
- Island slaw (VG)

LIVE CARVING STATION

\$ 32.00/GUEST

- Herb-crusted striploin, slow roasted, served with rosemary jus (GF)
- Porchetta with fresh herbs, garlic & citrus (GF)
- Artisan rolls & brioche
- Horseradish cream, whole grain mustards
- Chef selected house condiments & seasonal accompaniments (VG, GF)

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DESSERT STATIONS

VINYARD HARVEST FRUIT TABLE

\$ 14.00/GUEST

- Red & green grapes on the vine
- Strawberries & fresh figs
- Orchard fresh pears & seasonal stone fruit
- Sliced pineapple, melon & mango
- Dragon fruit & rambutan
- Chocolate dipped strawberries

HERITAGE SWEET TABLE

\$ 24.00/GUEST

- Mini pastries & cakes
- Macarons & chocolate truffles
- Squares, tarts & cookies
- Fresh fruit display
- Coffee & tea service

ARTISAN CHEESECAKE BAR

\$ 19.00/GUEST

- Basque cheesecake
- Vanilla bean cheesecake
- Salted caramel cheesecake
- Chocolate glaze
- Seasonal fruit compote
- Fresh berries

CHURROS STATION

\$ 19.00/GUEST

- Freshly fried cinnamon sugar churros
- Dark chocolate sauce
- Dulce de leche
- Vanilla crème anglaise

LATE-NIGHT PASSED

Minimum 75% Guest Count (2 pcs per person recommended)

BROWNIE BITES (VG) \$ 6.00

House made brownie, salted caramel drizzle

MINI CANNOLI (VG) \$ 7.00

Crispy Sicilian pastry, sweet ricotta filling

HERITAGE ROOT CHIPS (V) \$ 6.00

Individually bagged house taro, plantain & lotus root chips, lightly seasoned

GRILLED CHEESE BITES (VG) \$ 5.00

Aged cheddar, brioche, caramelized onion relish

BUTTERMILK CHICKEN SLIDERS

\$ 7.00

Crispy chicken, house aioli, lettuce, pickles

MINI POUTINE \$ 7.00

Fries, Quebec cheese curds, hot gravy

SAMOSA & SPRING ROLL DUO (V)

\$ 6.00

Sweet chili & tamarind sauces

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LATE-NIGHT STATIONS

Minimum 75% Guest Count

POUTINE BAR

\$ 950.00 (SERVES 100 GUESTS)

- Lightly seasoned fries (V)
- Quebec cheese curds (VG)
- Classic gravy
- Maple bacon, Montreal smoked meat, caramelized onion

ULTIMATE NACHOS STATION

\$ 15.00/GUEST

- Crisp tortilla chips with melted cheddar & Monterey Jack cheeses, seasoned ground beef, black beans, pico de gallo, fresh jalapeños (vegetarian option available)
- Homemade guacamole (V)
- Sour cream (VG)

GOURMET HOT DOG STATION

\$ 15.00/GUEST

- Premium beef & veggie hot dogs (V)
- Brioche & sesame seed buns
- Signature toppings including (VG):
 - Caramelized onions
 - Hot banana peppers
 - Grainy mustard
 - Shredded aged cheddar
 - Traditional condiments
- Sweet potato fries with herb aioli (VG)

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