



fig & lemon

beautiful. delicious. memorable.

Catering Menus | 2026

Created with passion, curated with flavour.

At fig&lemon, we pride ourselves in expertly executed events, professionally curated menus, and beautifully made memories. We stand by providing the freshest ingredients and the highest quality service.

We know that the best memories are made when gathered around the table and that's why our amazing team of dedicated chefs bring the best of seasonal, fresh ingredients and creativity to our distinctive menus.

No matter where your next event takes you, *we'll be there.*



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The Planning

How we dress the table and raise the bar:

Our seasoned team of experts bring skill and passion for transforming ordinary moments into extraordinary memories. Our exceptional food and service stand for itself, but our commitment to customizing and adding the perfect personal touches is what sets us apart.

Step One: Our first date.

Describe to us your biggest wishes, your blue sky ideas and what you think is crucial for your event to be a success. We'll take that vision and build a tailored, delicious menu and experience for you.

Step Two: Let the mouthwatering begin.

Our team of culinary experts and event planners will present you with a detailed menu and quote. Depending on your needs, we'll include menu customizations, late-night enhancements or rental upgrades. Essentially, everything required to make your event memorable will be taken care of.

Step Three: Shall we dance?

When our detailed menu and quote align with your vision, we will provide a written contract and proceed to booking your tasting experience (3-4 months prior to your special day).

Step Four: It's all in the details.

We'll stay in touch with you throughout the planning process. About one month before your event, we'll connect for a Final Detailing meeting. During this meeting, we'll review your timeline, confirm menu selections and discuss any changes you might need.

Step Five: Leave the rest to us!

Your big day is here, and the fig&lemon team will be all hands on deck! We'll make sure every detail is perfect, every bite of food is delicious, and most importantly, that you and your guests have an unforgettable time.



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Family-Style Menu

Shared platters are passed around the table, with each guest receiving a half portion of each selected protein.

TO START

Passed Canapés | Your choice of three, served to guests during the cocktail hour. *Please refer to page 9 for full Canapé Menu.*

SALADS

Choice of two, served with fresh bread and honey-whipped butter.

Caprese (V) | Heirloom tomatoes, fior di latte, fresh basil, crostini chip, pesto dressing, and olive oil.

Italian Garden (GF, DF, V) | Fresh tomatoes, cucumber, mint, pickled onions, and lemon vinaigrette.

Heirloom Beet (GF, V) | Arugula, pomegranate seeds, goat cheese, and citrus vinaigrette.

Spinach & Radicchio (V) | Fennel, mixed berries, toasted pepitas, feta, and champagne vinaigrette.

Kale Caesar (GF, V) | Crispy chickpeas, grana padano, and house-made Caesar dressing.

PASTA

Add choice of one pasta for \$10 per guest.

Cheese Tortellini (V) | Spinach, cream, and pecorino.

Garden Vegetable Orecchiette (V) | Asparagus, tomato, wild mushroom, pesto cream, and chèvre.

Penne Marinara (V) | San Marzano tomatoes, basil, oregano, olive oil, and parmesan.

SIDES

Choice of two, add an additional side for \$7 per guest.

Roasted Heirloom Carrots (GF, V) | Honey-glazed with pomegranate seeds, crispy chickpeas, dill yogurt, and sumac.

Mashed Potatoes (GF, V) | Whipped with mascarpone and caramelized leeks. *Enhance with bacon for \$2 per guest.*

Rapini (GF, DF, V) | Sautéed with garlic, lemon zest, and olive oil.

Fingerling Potatoes (GF, V) | Tossed with garlic and fresh herb butter.

Broccolini (GF, DF, V) | Finished with gremolata and olive oil. *Optional: Grilled lemon and shaved parmesan topping.*

PROTEINS

Choice of two.

Butter-Poached Cod (GF) | Served with grilled fennel, red onion, and blistered cherry tomatoes.

Lemon Chicken (GF) | Free-range chicken with a rich lemon cream sauce.

Porchetta (GF) | Rolled and roasted with onion, fennel, and chilis.

Beef Brisket (GF, DF) | Braised and served with a red wine au jus.

Osso Bucco (GF, DF) | Braised lamb shank in a rosemary tomato ragù.

DESSERT

Choice of one, served with coffee and tea.

Crème Brûlée (GF) | Classic vanilla custard with a caramelized sugar crust.

Limoncello Parfait | Graham crumble, fresh berries, and shortbread.

White Chocolate Cheesecake | Topped with seasonal preserves, fresh berries, and mint.

Peach Trifle | Maple, bourbon, mascarpone, custard, shortbread, berries.

Chocolate Torte (VG, DF, GF) | Served with seasonal preserves, fresh berries, and coconut cream.

Tiramisu | Layers of espresso-soaked ladyfingers, rich mascarpone cream, and a dusting of cocoa powder.

Dietary Legend: V (Vegetarian) | VG (Vegan) | GF (Gluten-Free) | DF (Dairy-Free)
Prices are subject to a service fee (18%) and HST (13%) on the total.

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Plated Menu

Individually plated meals served to all guests.

TO START

Passed Canapés | Your choice of three, served to guests during the cocktail hour. *Please refer to page 9 for full Canapé Menu.*

FIRST COURSE

Choice of one, served with fresh bread and honey-whipped butter.

Caprese (V) | Heirloom tomato, fior di latte, fresh basil, crostini chip, pesto dressing, and olive oil.

Italian Garden (GF, DF, V) | Tomato, cucumber, fresh mint, pickled onions, and lemon vinaigrette.

Heirloom Beet (GF, V) | Arugula, pomegranate seeds, goat cheese, and citrus vinaigrette.

Spinach & Radicchio (V) | Fennel, mixed berries, toasted pepitas, feta, and champagne vinaigrette.

Kale Caesar (GF, V) | Crispy chickpeas, grana padano, and house-made dressing.

SECOND COURSE

Choice of one.

Cheese Tortellini (V) | Spinach, cream, and pecorino.

Truffle Mushroom Tagliatelle (V) | Wild mushrooms, kale, truffle oil, and pecorino.

Garden Vegetable Orecchiette (V) | Asparagus, tomato, wild mushrooms, pesto cream, chèvre, and fresh basil.

Lobster Ravioli | Lobster velouté, shaved asiago, parsley, and truffle oil.

Tuscan Shrimp Risotto | Zucchini, spinach, blistered tomatoes, and shaved parmesan.

THIRD COURSE

Choice of two, plus a vegetarian option, pre-selected by guests.

Butter-Poached Cod (GF) | Grilled fennel, red onion, blistered cherry tomatoes, asparagus, and celery root purée.

Lemon Chicken (GF) | Free-range chicken, lemon cream, broccolini, and potato pavé.

English-Cut Short Rib (GF) | Red wine demi-glace, crispy onion, roasted heirloom carrot, and horseradish mashed potatoes.

Seared Lamb Chops (GF) | Rosemary, grilled lemon, broccolini, and herbed fingerlings.

Osso Bucco (GF) | Braised lamb shank with tomato and rosemary ragù, lemon rapini, and polenta.

AAA Striploin (GF) | Béarnaise, asparagus, and potato boulangère (Market Price).

Ratatouille (V) | Buttered feta mousse, puff pastry, salsa verde, and new potatoes.

Chickpea Cacciatore (VG, DF) | Olives, tomato, basil, red peppers, and polenta.

FOURTH COURSE

Choice of one, served with coffee & tea.

Crème Brûlée (GF) | Classic vanilla bean custard with a caramelized sugar crust.

Limoncello Parfait | Graham crumble, fresh berries, and shortbread.

White Chocolate Cheesecake | Seasonal preserve, fresh berries, and mint.

Peach Trifle | Maple, bourbon, mascarpone, custard, shortbread, berries.

Chocolate Torte (VG, DF, GF) | Seasonal preserve, fresh berries, and coconut cream.

Tiramisu | Layers of espresso-soaked ladyfingers, rich mascarpone cream, and a dusting of cocoa powder.

Cocktail Reception

Grazing Table Menu

Perfect for mingling guests, our beautifully curated grazing tables provide a visually stunning and delicious focal point for your wedding. *Your choice of two.*

CHARCUTERIE BOARD

A curated selection of prosciutto, mortadella, soppressata, Havarti, aged cheddar, pesto-marinated bocconcini, and rosemary giardiniera. Served with roasted red pepper chutney, GF crackers, and fresh bread.

DIPS & SPREADS

Red wine olive tapenade, White bean hummus with za'atar, Yogurt-based green goddess dipping sauce, Spice-roasted cauliflower, Hot pickled eggplant, Assorted crudités, crostini, and flatbreads.

STREET TACOS

Halloumi Taco | Napa pepperoncini slaw, charred tomato salsa, cilantro.

Shrimp Taco | Grilled watermelon & corn salsa, napa cabbage, cilantro.

Pork Carnita | Pico de Gallo, Mexican hot sauce, cilantro.

SLIDERS

Oyster Mushroom Slider (V) | Roasted red pepper chutney, brioche.

Pulled Chicken Slider | Grilled watermelon & corn salsa, napa cabbage, cilantro.

Beef Slider | Bacon onion jam, cheddar, arugula, brioche.

GOURMET FLATBREADS

Choice of two: Margherita, Fig & Brie, Pepperoni, Wild Mushroom.

LOADED FRIES

Choice of five toppings: Scallions, chopped tomatoes, shredded cheddar, bacon, house gravy, cheese curds, citrus aioli.

GOURMET GRILLED CHEESE

Apple & Brie | Raspberry coulis, double smoked bacon, challah.

Beef Brisket | Caramelized onion, smoked mozzarella, grainy mustard, sourdough.

Canapé Menu

Your choice of six.

PLANT-BASED CANAPÉS

Caprese Skewer (V, GF) | Cherry tomato, bocconcini, and fresh basil with a balsamic glaze.
Watermelon & Grilled Halloumi (V, GF) | Sweet and salty perfection with a drizzle of mint oil.
fig&lemon Signature Bite (V) | Whipped ricotta, fresh fig, and hot honey on a crispy crostini.
Mushroom Arancini (V) | Crispy risotto ball with fior di latte, marinara sauce, and fresh basil.
Confit Truffle Potato (V, GF) | Creamy asiago and truffle-infused potato with crème fraîche.

SEAFOOD CANAPÉS

Ahi Tuna (DF) | Seared tuna with a spicy gremolata.
Scallops | On a corn fritter with ricotta mousse and salsa verde.
Crab Cake | Crisp, golden crab cake with lemon aioli.
Crab Rangoon | Crab and cream cheese in a crispy wonton, topped with a citrus and fig drizzle.
Mini Lobster Rolls | Fresh lobster salad on a buttery brioche bun.

MEAT CANAPÉS

Chicken Satay (GF, DF) | Marinated in coconut milk, ginger, and cilantro.
Chicken & Waffle | Mini Belgian waffle topped with crispy chicken and drizzled with honey.
Lamb Spiedini (GF, DF) | Juicy lamb skewers with chimichurri sauce.
Mini Yorkie | Shaved sirloin in a mini-Yorkshire pudding with horseradish, crispy onions, and chives.
Pork Gyoza (DF) | Pan-seared dumplings with kimchi, ponzu, black sesame, and scallion.

Small Plates & Dessert

SMALL PLATE STATIONS

Specialty selected mini versions of our plated menu for an elevated dining experience. Served by our culinary team from a station. A unique, fun & interactive food experience. *Choice of two.*

Pasta | Orecchiette with chicken, pesto cream, mushrooms, blistered cherry tomatoes, kale, parmesan, basil, garlic crumb. *Gluten free pasta available upon request.*
Tuscan Shrimp Risotto | Zucchini, spinach, blistered tomatoes, shaved parmesan.
Braised Lamb | Tomato and rosemary ragu, micro greens, polenta.
Short Rib | 48-hour braised short rib with horseradish whipped potato & crispy onions.

DESSERT STATION

The perfect end to the evening, indulge in a sweet treat served with coffee & tea. *Choice of one.*

Signature Sweets | Chocolate Ganache, Classic Tiramisu, Strawberry Shortcake (GF), Lemon Streusel Bites and Assorted Freshly Baked Cookies.
Grand Fruit Board Display & Wedding Cake Service | An array of fresh melons (honeydew, cantaloupe, watermelon), pineapple, and assorted berries. Served with honey mint yogurt for dipping. *Includes the cutting and plating of your provided Wedding Cake.*

Enhancements

ALL-INCLUSIVE BAR

Includes 6 hours of service by Smart Serve Certified Bartender. Package includes lemons, limes & ice.

Wines | Niagara VQA Cabernet Merlot & Unoaked Chardonnay by Vineland Estates.

Beer (your choice of three) | Coors Original, Coors Light, Steamwhistle, Birra Moretti

Spirits | Vodka, Gin, White & Spiced Rum, Rye, Scotch.

Non-Alcoholic Beverages | Pepsi, Diet Pepsi, 7UP, Ginger Ale, Soda Water, Tonic Water, Iced Tea, Cranberry Juice, Orange Juice, Water.

Personalize with Upgraded Wines, Upgraded Beers, Signature Cocktails, Mocktails, or Prosecco Toast. Inquire for more details.

COCKTAIL HOUR PLATTERS

Charcuterie Board | A curated selection of prosciutto, mortadella, soppressata, Havarti, aged cheddar, pesto-marinated bocconcini, and rosemary giardiniera. Served with roasted red pepper chutney, GF crackers, and fresh bread.

Dips & Spreads | Red wine olive tapenade, white bean hummus with za'atar, yogurt-based green goddess dipping sauce, spice-roasted cauliflower, hot pickled eggplant. Served with assorted crudités, crostini, and flatbreads.

Fruit Board | An array of fresh melons (honeydew, cantaloupe, watermelon), pineapple, and assorted berries. Served with honey mint yogurt for dipping.

LATE NIGHT FOOD STATIONS

STREET TACOS

Halloumi Taco | Napa pepperoncini slaw, charred tomato salsa, cilantro.

Shrimp Taco | Grilled watermelon & corn salsa, napa cabbage, cilantro.

Pork Carnita | Pico de Gallo, Mexican hot sauce, cilantro.

SLIDERS

Oyster Mushroom Slider (V) | Roasted red pepper chutney, brioche.

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GOURMET FLATBREADS

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LOADED FRIES

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A romantic couple is shown in a close embrace, kissing. The woman is wearing a white dress and holding a bottle of champagne. The man is wearing a white shirt and a dark tie. In the foreground, there is a large arrangement of champagne glasses, some filled with champagne. The background is a textured wall.

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figandlemon.ca | 905-746-7166