



Sheraton
On The Falls
HOTEL

CONFERENCE

menu **2013**



Breakfast Table

Breakfast menus are served buffet style and include chilled juices, seasonal cut fruits, fruit and low fat plain yogurt, freshly brewed Starbucks® regular and decaffeinated coffee and selection of Tazo® specialty teas. Fresh butter and fruit preserves are also offered with all pastries and toast options.

Niagara & Shine Breakfast

Minimum of 30 persons

Farm fresh scrambled eggs
Crispy smoked bacon
Home fries garnished with red onions & peppers
Fresh baked basket of croissants, whole wheat & plain toast

Canadian Breakfast

Minimum of 50 persons

Farm fresh scrambled eggs
Crispy smoked bacon, broiled sausage
Pancakes with Canadian maple syrup
Home fries garnished with red onions & peppers
Fresh baked basket of breakfast pastries, whole wheat & plain toast

In Niagara there is an on-going debate about which syrup is sweeter: our world-renowned ice wines or Canada's ubiquitous maple syrup? Because it's breakfast time, save yourself the debate and enjoy locally produced, award winning maple syrup such as White Meadows Farms in Effingham, Ontario.

Healthy Breakfast

Minimum of 50 persons

Kashi cereal with milk
Oatmeal steel cut berries & flaxseeds
Omega 3 scrambled eggs
Turkey sausage
Chilled hard boiled eggs
Whole wheat & plain toast

To fully charge your mind and body for a day in Niagara, climbing Clifton Hill, journeying behind the Falls or walking our miles of vineyards and orchards, why not start with our Healthy Breakfast which features the Kashi brand of cereals loaded with essential minerals and fibre from steel-cut Ancient grains.

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French Canadian Breakfast

Minimum of 50 persons

Sliced tomato with basil
Farm fresh scrambled eggs with chives
Sausage
Grilled Canadian bacon
Golden Tator Tots with Smoked Paprika
French toast with Canadian maple syrup
Buttery French croissants, whole wheat and plain toast

President's Breakfast

Minimum of 50 persons

100% organic granola cereal with 2% and skim milk
Farm fresh scrambled eggs with chives
Eggs benedict florentine with rich hollandaise sauce
Home fries garnished with red onions & peppers
Fresh baked basket of breakfast pastries

Compliment Breakfast, May We Suggest:

Assorted cold cereals with 2% and skim milk
Pancakes with Canadian maple syrup

Oatmeal or porridge, vanilla, cinnamon

Corned beef hash sautéed onions and potatoes

Croissant with black forest ham, egg & cheese

Whole wheat & regular bagels with cream cheese

Add to bagels, smoked salmon or black forest ham & swiss cheese

Granola yogurt and berry parfait

MORNING BREAKS

Mid Morning Booster

Freshly brewed Starbucks® coffee, decaffeinated
Selection of Tazo® specialty teas
Chilled juices

Health Break

Seasonal fruits skewers with yogurt
100 % organic granola
Freshly brewed Starbucks® coffee, decaffeinated
Selection of Tazo® specialty teas

Fitness Fantastic

Gourmet granola and energy bars
Array of garden fresh raw vegetables
Build your own granola yogurt parfaits
(Fruit and plain yogurt, fresh granola toppings and fresh seasonal berries,
Selection sundried fruits and nuts)
Freshly brewed Starbucks® coffee, decaffeinated
Selection of Tazo® specialty teas

*Core Performance



MORNING BREAKS

Cinnamon and Spice

Apple cider with cinnamon sticks
Whole fresh seasonal fruits*
Sticky mini cinnamon buns with icing
Carrot spice squares
Freshly brewed Starbucks® coffee, decaffeinated
Selection of Tazo® specialty teas

Deluxe Continental

Chilled fruit juices
Whole fresh seasonal fruits
Freshly baked croissants, danish and muffins
Freshly brewed Starbucks® coffee, decaffeinated
Selection of Tazo® specialty teas

Late Breakfast

Chilled fruit juices
Seasonal sliced fruit and berries
Whole fresh seasonal fruits
Fresh bakery basket of croissants, danish and muffins
Fruit preserves and creamery butter
Freshly brewed Starbucks® coffee, decaffeinated
Selection of Tazo® specialty teas

*Core Performance



AFTERNOON BREAKS

Afternoon Kicker

Freshly brewed Starbucks® coffee, decaffeinated
Selection of Tazo® specialty teas
Lemonade and Ice tea

Add home baked cookies and whole seasonal fruit

Royal Niagara Tea

Fresh oven baked assorted scones
Fresh butter and fruit preserves
Freshly brewed Starbucks® coffee, decaffeinated
Selection of Tazo® specialty teas

What You Crave

Fresh oven baked cookies
Oatmeal cinnamon raisin, Double chunky chocolate chips
White chocolate macadamia, Chocolate chips
Freshly brewed Starbucks® coffee, decaffeinated
Selection of Tazo® specialty teas

Niagara Apple Tree

Whole crisp apple
Hot apple turnovers
Apple caramel genoise
Freshly brewed Starbucks® coffee, decaffeinated
Selection of Tazo® specialty teas

*Core Performance



AFTERNOON BREAKS - cont

Munchie Madness

Pretzels and Bits & Bites®
Individual bags of potato Chips
Warm corn chips*
Fresh tomato salsa, authentic guacamole* and sour cream
Freshly brewed Starbucks® coffee, decaffeinated
Selection of Tazo® specialty teas

Chocolate Dream

Chocolate milk or hot chocolate with mini marshmallows
Chocolate chip and chocolate fudge cookies
Fudge brownie squares
Freshly brewed Starbucks® coffee, decaffeinated
Selection of Tazo® specialty teas

Achieve

Artisanal local cheeses with fruit chutney and crisp crackers
Season's harvest whole fruit selection
Sweet potato wedge with low fat herb peppercorn ranch*
Freshly brewed Starbucks® coffee, decaffeinated
Selection of Tazo® specialty teas

*Core Performance



BREAK ENHANCEMENTS

Beverages

Starbucks® Coffee, Decaf or Tazo®* Teas
Individual fruit juices
Bottled water
Perrier or sparkling water
Soft drinks - (cans, selection including Diet)
Gaiá natural spring water (750ml)
Pitcher of juice (Orange, Grapefruit, Apple)

More Snacks

Seasonal sliced fresh fruit
Whole fresh fruit selection*
Fruit kabobs with lime yogurt dip
Granola, Nutri-grain or Power Bars
Home style cookies (per dozen)
Fresh baked squares - Per dozen - Date, Fruit, and Butter tart Fudge Brownies
Individual bags of potato chips, pretzels or Bits N Bites®
Granola yogurt and berry parfait* - Kashi Crunch and nuts
Bread pretzels with regular and whole grain mustard
- Per dozen - minimum order of 2 dozen
Individual fruit yogurts
Warm corn chips* - Fresh Tomato Salsa and authentic Guacamole
Kettle chips and dip

*Core Performance



Sheraton Hershey Break

Assorted Hershey Chocolate

Cookies & Cream

Milk Chocolate

Chocolate Almond

Glosettes Raisins

Reese's Pieces Peanut Butter Cups

Goodies Licorice

Signature Hershey Milk Chocolate Kisses

Nibs Candy

Jolly Rancher Fruit Hard Candy

Starbuck's Coffee, Tea, Decaf



Cold Lunch Table

All menus are served buffet style and include Chef's soup, inspired by the bounty of Niagara, fresh seasonal green salad with house dressings, seasonal fruits Salad and daily dessert selection. Freshly brewed Starbucks® regular and decaffeinated coffee, selection of Tazo® specialty teas are also included.

The Boardroom

Build your own

Tomato and cucumber salad
Greek pasta salad

Minimum of 30 persons

Or

We Build - (three halves per person)

Selection of sandwiches on fresh bread and rolls
Grilled Mediterranean vegetables
Assorted deli meats,
Tuna salad, egg salad
Mustard and mayonnaise

Although labelled 'Mediterranean' and seasoned in this style, our bounty of vegetables in Niagara allows for beautiful zucchini, mushrooms, and tomatoes as well as outstanding St. David's sweet peppers and eggplants year round!

"Wrap" it Up

Build your own

Apple and fennel slaw
Rustic red skin potato salad

Minimum of 30 persons

Or

We Build

Assorted pickled vegetables and olives.
Selection wrap sandwiches in soft tortillas:
Roasted red pepper and chicken,
Seafood, beef and grilled vegetable

Cold Lunch Table - cont

All menus are served buffet style and include Chef's soup, inspired by the bounty of Niagara, fresh seasonal green salad with house dressings, seasonal fruits Salad and daily dessert selection. Freshly brewed Starbucks® regular and decaffeinated coffee, selection of Tazo® specialty teas are also included.

The Deli

Build your own

Sweet and sour cole slaw
Deli potato salad
Dill and sweet pickles

Minimum of 30 persons

Or

We Build

Montreal smoked meat, smoked turkey, and
Black Forest ham and grilled marinated vegetables
Freshly baked local artisan breads including double rye and rolls
Condiments, sliced cheddar and swiss cheeses,
Sliced tomatoes and fresh lettuce

Who doesn't love a Deli? Here in Canada we are all proud of Montreal smoked meat; beef brisket brined in a secret blend of spices and salts which is then slowly cooked and smoked, yielding an unforgettable taste explosion on your sandwich

Hot Lunch Table

All menus are served buffet style and include fresh seasonal green salad with house dressings, seasonal sliced fruits and daily dessert selection except where noted*. Freshly brewed Starbucks® regular and decaffeinated coffee, selection of Tazo® specialty teas are also included.

Indoor Picnic

Minimum of 30 persons

Tomato and fresh basil salad
Mango cole slaw
Potato salad
BBQ spiced rub chicken breast served within our homemade BBQ sauce
Marinated sliced flank steak
Seasoned potato wedges served with low fat herb peppercorn ranch

Everybody has a homemade barbeque sauce, but we maintain ours will whisk your memory back to picnics of your youth, when everything was wholesome and exciting – like our Niagara peninsula.

Buffet Enhancements

Corn on Cob (Seasonal)
Onion rings
Vegetarian burger
BBQ pork ribs served with our homemade BBQ sauce

Taste of Italy

Minimum of 30 persons

Build your own Caesar Salad*
Antipasto display includes: marinated vegetables,
Roasted peppers, salami, capicola and Italian cheeses
Gemelli alfredo
Penne with marinara Sauce
Hand crafted meatballs and sweet Italian sausage
Fresh baked rolls, assorted Italian bread and butter

As a nod to the heritage of our hotel ownership, the Taste of Italy is a celebration of all things dolce. Gemelli, which means 'twins' in Italian is a beautiful spiral wrapped pasta shape of two identical strands and in our Alfredo sauce is sure to please.

Buffet Enhancements

Grilled chicken cacciatore
Chicken parmesan
Broiled basa with sundried tomato and fennel
Baked seafood medley in a tomato fennel sauce

Hot Lunch Table - cont

All menus are served buffet style and include fresh seasonal green salad with house dressings, seasonal sliced fruits and daily dessert selection except where noted*. Freshly brewed Starbucks® regular and decaffeinated coffee, selection of Tazo® specialty teas are also included.

The Classic Buffet

Minimum of 30 persons

Tomato and fresh basil
Cucumber salad
Tri coloured fusilli with tomato and fresh basil sauce
Grilled salmon with dill butter Sauce
Oven basted breast of chicken with forest mushroom thyme sauce
Medley of seasonal vegetables
Garlic roasted potatoes
Fresh baked rolls with butter

Buffet Enhancements

Slow roasted sirloin
Slow roasted prime rib

Mexican Fiesta

Minimum of 50 persons

Mexican style chilli
Roasted corn and sweet pepper salad
New potato salad with chorizo sausage
Tri coloured nachos with guacamole and salsa
Build your own fajitas station with chicken and beef
Mexican rice
Medley of seasonal vegetables

Our potato salad is rife with diced chorizo sausage, a Spanish paprika and garlic sausage, and is so addictive you may forget to build your fajita.

Buffet Enhancements

Refried beans
Jalapeno poppers with sour cream
Mexican pizza with chorizo
Old Bay seafood medley boil

Hot Lunch Table - cont

All menus are served buffet style and include fresh seasonal green salad with house dressings, seasonal sliced fruits and daily dessert selection except where noted*. Freshly brewed Starbucks® regular and decaffeinated coffee, selection of Tazo® specialty teas are also included.

Mediterranean

Minimum of 50 persons

Greek salad with feta*
Trio of marinated olives, hummus and baba ghanoush
Grilled sausage with onions and pepper
Garlic and oregano marinated chicken with traditional Tzatziki sauce,
Mediterranean rice
Diced ripe tomatoes, lettuce, red onions
Steamed lemon parsley potatoes
Fresh pita bread and crusty rolls

Buffet Enhancements

Greek stuffed pork loin
Beef souvlaki
Broiled basa with sundried tomato and fennel

Bourbon Street

Minimum of 50 persons

Salad leaves with julienne vegetables, hearts of palm,
Cherry tomato, goats cheese and cucumber salad
with kiwi and Mandarin oranges

Mediterranean pasta salad with sundried tomato,
Mayo & pesto

Jambalaya with chorizo sausage, bacon, celery and long grain rice

Southern catfish crusted in cornmeal, with roasted fennel and citrus
Blackened chicken with classic creole sauce

Medley of vegetables

Even in Niagara, New Orleans stands as a Siren call to all who crave exciting tastes – spice mixed with lively citrus or subtle flavours such as the licorice hint of fresh fennel bulb. Delicious!

Plated Luncheon

Please select one soup or salad, entrée and dessert. All menus are accompanied by Chef's daily starch and seasonal vegetables. Freshly baked rolls and butter along with brewed Starbucks® regular and decaffeinated coffee and tea are also included.

Soup and Salad

Organic baby greens with Ontario grape tomatoes, julienne carrot, Napa cabbage, raspberry lemon vinaigrette

Crisp baby romaine, pancetta, garlic crouton, kalamata olive, creamy garlic dressing

Baby organic greens, oven dried tomato, julienne garden vegetables, citrus herb vinaigrette

Smoked tomato and lime bisque with chive cream

Wild woodland mushroom with scallions

South Western Roasted Chicken

Entrées

Thyme lemon roasted chicken with sweet peppers, gemelli and a fresh basil rose Sauce

Rich beef tenderloin in a Merlot and smoked bacon stew served on a bed of herbed noodles

The Niagara peninsula and escarpment, recognized and decorated as one of the world's most exciting cool climate wine regions boasts several varieties of outstanding wines. The Niagara Merlot used here is heralded for its velvety smooth finish and intense fruit which really lifts this delicious beef stew.

Chilean spiced rubbed pork loin with dried figs and calvados demi glaze

The exciting flavours of Chile: peppers, garlic, coriander and citrus come alive here in Niagara with this pork loin, which is carefully balanced by the apple-brandy Calvados. A truly global dish enjoyed in one of the world's most spectacular backdrops.

Ontario supreme of chicken with caramelized Vidalia onion port demi

Grilled salmon filet, ginger yuzu reduction, pineapple cucumber salsa

Grilled Striploin of Beef with Merlot reduction, compound butter

Plated Luncheon

Please select one soup or salad, entrée and dessert. All menus are accompanied by Chef's daily starch and seasonal vegetables. Freshly baked rolls and butter along with brewed Starbucks® regular and decaffeinated coffee and tea are also included.

Desserts

Swiss apple flan with buoyant custard and sweet pastry

French pear flan with light custard and sweet pastry

Lemon blueberry mini tart with shortbread crust

Pecan mini tart with smooth butterscotch and roasted pecan halves

Lemon chiffon gateau with a thin layer of raspberry marmalade and lemon cream

Double chocolate cake with rich decadent Belgian chocolate

As Canada's undisputed 'fruit basket', Niagara produces some of the world's most delicious fruits and berries. Enjoy!

Boxed Lunch

All boxes come with, condiments and utensils.

The Canuck

Mixed Leaf Greens with Julienne Vegetables
Chef Choice of Dressing
Montreal Smoked Meat on Rye Bread
Maple Cookies
Potato Chips
Whole Seasonal Fruit
Bottle Water

Niagara On The Run

Mixed Baby Greens Garnished with Tomato
Chef Choice of Dressing
Chicken Vegetable Wrap
100% Organics Granola Bar
Whole Bananas
Kettle Chips
Low Fat Yogurt
Bottle Water

Niagara On The Green

Mixed Leaf Greens with Julienne Vegetable
Chef Choice of Dressing
Smoked Ham and Cheese Croissant
Roasted Peanuts
100% Organic Granola Bar
Whole Seasonal Fruit
Bottle Water

Alternate Sandwich Suggestions

Tuscan Chicken
Sundried tomato spread, grilled chicken,
roasted peppers, goats cheese,
herb focaccia

Beef & Brie
Artichoke & asiago aioli, sirloin beef,
portobello mushrooms & brie cheese,
flour tortilla

Roasted Portobello & Camambert
Artichoke & asiago aioli, roasted portobellos,
zucchini, roasted peppers, camembert,
rosemary focaccia

Reception - Themed Stations

To achieve optimal selection and quantity, a minimum selection of three stations is recommended.

Antipasto Station

Cold grilled marinated vegetables
Prosciutto, salami and capicola, italian cheeses
Iced prawns and calamari, melon
Served with artisan italian breads and condiments

Minimum 40 persons

Market Fresh

Market crudité's with hand crafted dips
Vegetable antipasto and grilled vegetables
Marinated mushrooms, mixed olives and homemade pickles
Warm spinach and artichoke dip; hummus and baba ghanoush
Pita triangles and pappadums

Minimum 40 persons

Orient Express*

Gingered fried beef with crisp vegetables
Jasmine steamed sticky rice
Dim sum, pot stickers and vegetarian spring rolls with dipping sauces
Fortune Cookies

Minimum 40 persons

Viva Italia*

Spiral gemelli, Mushroom ravioli and penne
Classic marinara and creamy alfredo sauces
Parmesan and romano cheeses
Grilled foccacia toast

Minimum 40 persons

The Deep Blue Sea* - Minimum order is 3 dozen
Displayed on ice and served with lemon wraps
Cocktail Sauce, remoulade, minionette and tobascos

Cocktail jumbo shrimp
Oysters on the half shell
Mussels

Beet cured and traditional side of smoked salmon

Serves 20 persons

Crème fraiche, shaved bermuda onions,
Capers, chives and rye toast

Mash Potato Martini Station

Buttermilk pesto mashed potato
Parmesan wild mushroom mash potato
Lobster and garlic mashed potato
Red wine, lobster, marinara sauces
Bacon, cheddar cheese, onion, potato straws,
Chive, sour cream

* A Station Chef can enhance these stations at \$75.00. 1 per 75 -100 guests is recommended.

Reception - Themed Stations

To achieve optimal selection and quantity, a minimum selection of three stations is recommended.

Tapenade crusted lamb racks served with Minted chorizo and white bean ragout 7 chops per rack

A staple of Provençal cuisine, Tapenade is a delicious blend of olives, capers and garlic, which really highlights these delicate lamb racks.

Roasted turkey with cranberry mustard relish and jus includes sliced mini sourdough buns Serves 25 persons

Roasted sirloin of beef with peppercorn demi includes sliced mini dinner rolls Serves 20 persons

Ontario roasted pork loin stuffed with apple and double smoked bacon served with grainy dijon mustard Sauce Serves 20 persons

Some of Canada's most award winning pork producers call Southern Ontario home and we reap the benefits of their best practises in the products they produce. What could be better than this delicious pork loin stuffed with local Niagara apples?

Chicken, Beef and Shrimp Satays Served with a selection of Asian Dipping Sauces 3 pieces per person

Warm shaved montreal smoked meat with light and dark rye, dill pickles, Regular and whole grain mustard Serves 20 persons

The Sweet Tooth

Chef' Selection of Decadent Cakes Petite Fours, Macaroons and Italian Pastries Minimum 50 persons

Reception - Table and Hors D'Oeuvres

The following are served stationed.

Garden fresh crudités with hand crafted dips

Boasting the best gardens in the country, Niagara really delivers on this crudité.

Local artisan and imported cheese with grapes, dried fruit, chutney, Water Crackers and freshly baked french breads

Nacho bar with tri colour chips, fresh tomato salsa, guacamole

Seasonal sliced fruits and berries

Mixed deluxe nuts

Pretzels or assorted potato Chips

The following can be served stationed or passed butler style.

Hot Hors D'Oueuvres - Minimum of 3 dozen per item

Vegetable spring rolls with plum sauce

Assorted petite quiches with chive sour cream

Spanokopita with chipotle sundried tomato aioli

Lighter than air, this traditional Greek spanokopita boasts delicate phyllo pastry, feta cheese and spinach.

Hand made tomato drop baskets with ratatouille

St. David's peppers and eggplant give this South of France ratatouille a characteristic Niagara flair

Pork pot stickers with peking plum sauce

Crispy breaded ravioli with marinara sauce

Scallops wrapped in bacon

Fried fantail shrimp in our own seafood sauce

Mini beef Wellington with Port jus

Wonton wrapped torpedo shrimp

Reception - Table and Hors D'Oeuvres

The following are served stationed.

Cold Hors D'Oeuvres - Minimum of 3 dozen per item

Freshly made bruschetta, fresh baguette, Basil, shaved parmesan

Smoked salmon cream, cucumber dice, crème fraîche, crisp green tea cone

Micro chicken Caesar in handmade wafer cups

Mini Yorkshire pudding with smoked beef and parsnip

Petite blue crab cake with lemon and tarragon aioli

Fresh California rolls

Premium Sushi

Avocado ball, california roll, tempura roll, cucumber roll, crab roll

Exotic Sushi

Spicy tuna roll, spider roll, tempura roll, california roll, eel sushi
tuna Sushi and salmon Sushi

Dinner Table

All menus are served buffet style and include chef's daily starch, seasonal vegetables, seasonal sliced fruits and daily dessert selection. Freshly baked Artisan rolls and butter. Freshly brewed Starbucks® regular and decaffeinated coffee, selection of Tazo® specialty teas are also included.

The Niagara

Minimum 50 persons

Tender baby greens with house dressings
Sundried herb tomato pasta salad
Apple fennel coleslaw
Tomato bocconcini salad with fresh basil balsamic vinaigrette
Bouquet of vegetables with roasted red pepper dip
Local artisan and imported cheeses with fruit chutney
Display of cold deli meat, smoked salmon and fresh seafood
Roast prime rib of beef wild mushroom jus
Traditional lasagna with tomato basil sauce
Chicken coq au vin
Fresh catch of the day instead of baked sole

Inspired by the rich farmland and vineyards that make up the Niagara peninsula and by the roaring Falls which, in their intensity seem at the same time to evoke a sense of calm, The Niagara is designed to highlight the freshest local produce and meats to ensure your sense of calm and place in this truly extraordinary gourmet paradise.

East Meets West

Minimum 50 persons

Sweet pepper and thyme bisque
Asian lo mein noodle salad with sesame and hoisin
Tomato, red onion and baby bocconcini salad
Mandarin orange and asian greens salad with snow peas,
Crispy noodles and orange sesame dressing
Baby new potato salad with crisp panchetta and fresh chopped herbs
Fresh seafood on ice
Lemon chicken served with crispy leek and oriental mushrooms
Sesame ginger beef with cilantro, 5-Spice, asian slaw and sweet and sour pork
Garlic fried tofu, tiger shrimp and udon noodle stir fry
Crisp asian vegetables, wok fried rice
Chinese fortune cookies

For those diners who can not discount one great flavour in favour of another, The East Meets West draws on many elements of world cuisine, seamlessly fusing the exciting flavours of Asian cuisine with time honoured French culinary techniques and local products – some might say the best of all worlds!

Dinner Table

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The Whirlpool

Minimum 50 persons

Santa Fe South Western Chicken Gumbo
Holland Marsh spinach, goat cheese, shaved red onion and cranberry vinaigrette
Classic caesar salad with smoked bacon, parmesan
Fusilli pasta salad with sundried tomatoes, charred vegetables
Northern smoked trout, peppered smoked mackerel, variety of fresh mussels and garnishes
Ocean sole with chili, lime and coconut crust
Garlic studded alberta beef striploin with asparagus, pearl onions, Wild mushrooms and madagascar peppercorn jus*
Niagara peninsula chicken breast served with roasted tomatoes, zucchini and fennel, sundried tomato cream

Just north of Toronto lies an extremely fertile patch of land that has been farmed for centuries by Dutch settlers to Canada and now takes the name Holland Marsh. Some of Canada's most tender lettuces thrive there, including this very flavourful spinach

On the Falls

Minimum 50 persons

Garden green salad with house dressings
Market crudités with hand crafted dips
Oriental noodles salad,
Tomato and fresh basil salad
Caramelized onion potato salad
European deli meats and ocean fresh seafood on ice
Local artisan and imported cheeses with fruit chutney
Grainy mustard crusted striploin of beef*
Thai BBQ chicken with cucumber pineapple salsa-
Forest mushroom ravioli with scallions, lemon and olive oil
Pan seared Atlantic salmon with chardonnay cream sauce

Enhancements - Add one of the following

Oriental chicken or beef stir fry with sticky rice

Meat or vegetarian lasagna

Tender beef stroganoff with butter egg noodles

Soup du jour

Add a gourmet salad

A Station Carving Chef can be added at \$75.00. 1 per 75 -100 guests is recommended.

Plated Dinner

Please select one soup, one salad, one entrée and one dessert. Additional ideas are available under the Enhancements section. All menus include freshly baked Artisan rolls and butter. Freshly brewed Starbucks® regular and decaffeinated coffee, selection of Tazo® specialty teas are also included.

The Soup Course

Butternut squash with Chantilly coriander cream

Roasted tomato bisque with pesto

Leek & potato with fresh chives

Pheasant consommé with julienne of vegetables & orzo

Wild woodland mushroom

Lobster bisque - \$3.00 extra

The Salad Course

Cucumber-bound baby greens, oven dried tomato, vibrant julienne with sweet shallot dressing

Seven assorted mesclun salad leaves with asian slaw, crispy lotus chip, sesame ginger dressing

Hearts of romaine, herbed crouton, pancetta, shaved parmesan, creamy garlic dressing

Baby mesclun with woolwich goat cheese, dried cranberries and balsamic vinaigrette

Sheeps milk feta cheese, baby spinach, kalamata olive, cherry tomatoes with sundried tomato vinaigrette

The Dessert Course

French vanilla bean ice cream and seasonal Niagara fruit in a chocolate tulip

Warm country apple blossom, velvety crème anglaise and fresh garden berries

Translated directly as English Cream, Crème Anglaise is the root of all dessert sauces (as well as the base for all ice creams), just one bite will make it clear why.

Caramel latte mousse in espresso soaked sponge with coffee and caramel roulade

Chocolate passion fruit mousse & chocolate truffle surrounded by a vanilla sponge

Decadent individual chocolate turtle tart with real cream and berries

Raspberry almond pistachio sponge, white chocolate mousse, raspberry preserve.

Plated Dinner

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Chicken

Grilled tender chicken breast, four cheese angnolotti,
fire roasted tomato basil sauce

Wine Recommendations:

Pinot Grigio, Chardonnay, Pinot Noir, Chianti, Merlot

Oven basted breast of chicken with a wild mushroom ragout,
herb roasted potatoes

Wine Recommendations:

*Chardonnay, Sauvignon Blanc, Gewurztraminer, Pinot Noir,
Cabernet (Franc & Sauvignon), Riesling, Merlot*

Sundried tomato and asiago cheese stuffed chicken breast,
Cabernet Sauvignon reduction, butter milk mashed potato

Wine Recommendations:

Chardonnay, Pinot Grigio, Riesling, Cabernet (Franc & Sauvignon)

Meat

Grilled 6oz. beef tenderloin with a Pinot Noir demi,
white truffle Dauphinoise

Wine Recommendations:

*Shiraz, Cabernet (Franc & Sauvignon) Malbec, Pinot Noir, Meritage,
Merlot, Valpolicella, Chianti*

Created for the Dauphine of France, this is a decadent take on layered, scalloped potatoes with a tang of cheese and the exotic smooth of white truffle oil. The steak is further caressed by a reduction of Niagara Pinot Noir wine.

Grilled ribeye with Merlot reduction , chili dusted shallot,
buttermilk mashed potato

Minimum 15 required

Wine Recommendations:

*Shiraz, Cabernet (Franc & Sauvignon) Malbec, Pinot Noir, Meritage,
Merlot, Valpolicella, Chianti*

Grilled 10oz New York striploin steak, anchovy herb butter,
wild mushrooms, roasted garlic fingerlings

Wine Recommendations:

*Shiraz, Cabernet (Franc & Sauvignon) Malbec, Pinot Noir, Meritage,
Merlot, Valpolicella, Chianti*

Fingerling potatoes are named for their obvious digit-like shape, but it is the very delicate sweetness in these potatoes that has guests raving. As a bonus to us, they also grow beautifully in Niagara.

Plated Dinner - cont

Please select one soup, one salad, one entrée and one dessert. Additional ideas are available under the Enhancements section. All menus include freshly baked Artisan rolls and butter. Freshly brewed Starbucks® regular and decaffeinated coffee, selection of Tazo® specialty teas are also included.

Meat - cont

Duo of grilled beef tenderloin and breast of chicken,
Merlot reduction, garlic mashed potato

Wine Recommendations:

*Shiraz, Cabernet (Franc & Sauvignon) Malbec, Pinot Noir, Meritage,
Merlot, Valpolicella, Chianti*

Duo of grilled beef tenderloin and pan seared Atlantic salmon,
beurre blanc, gremolata, herb roasted potato

Wine Recommendations:

*Shiraz, Cabernet (Franc & Sauvignon) Malbec, Pinot Noir, Meritage,
Merlot, Valpolicella, Chianti*

Fish

Citrus Peppercorn Tilapia, with fire roasted tomato,
and ancient grains

Wine Recommendations:

Sauvignon Blanc, Pinot Grigio, Riesling, White Zinfandel

Roasted Atlantic salmon, shellfish beurre blanc, lobster ravioli

Wine Recommendations:

Chardonnay, Sauvignon Blanc, Riesling, White Zinfandel, Gewurztraminer

Ocean Sole with Sri Lanka Chillies, Lime & Coconut Crust

Wine Recommendations:

Riesling, Gewurztraminer, Sauvignon Blanc

Enhancements - Add a course

Cold Appetizers

Antipasto selection, prosciutto, bocconcini, chilled melon, marinated vegetables, assorted cold cuts and provolone

Wine Recommendations:

Sauvignon Blanc, Riesling, Gewurztraminer, Pinot Grigio, White Zinfandel

Norweigen smoked salmon, separated boiled egg, pickled capers, pumpernickel bread, honey mustard drizzel

Wine Recommendations:

Sauvignon Blanc, Riesling, Gewurztraminer, Pinot Grigio, White Zinfandel

Chilled tiger shrimp with baby greens, boursin crostini and tomato coriander vinaigrette

Wine Recommendations:

Sauvignon Blanc, Riesling, Gewurztraminer, Pinot Grigio, White Zinfandel

Pasta Courses

Rotini pasta with tomato basil sauce, topped with petite ratatouille

Wine Recommendations:

Chianti, Valpolicella, Pinot Noir, Cabernet, Merlot

Gemelli tossed with cherry tomato , fine capers, slivered garlic, fresh breadcrumbs, olive oil

Wine Recommendations:

Chianti, Valpolicella, Pinot Noir, Cabernet, Merlot

Penne with our signature tomato sauce topped with sweet italian sausage, and spanish piperade

Wine Recommendations:

Chianti, Valpolicella, Pinot Noir, Cabernet, Merlot, Shiraz, Malbec

Piperade is a slow cooked compote of sweet peppers and really helps to bring a sweet and smooth finish to this bold pasta dish.

Inter-Mezzo

Orange, lemon or lime sorbet with vodka

Host Bar

Premium Brands
Liqueurs
Deluxe Liqueurs & Liquor
Domestic Beer
Imported Beer
House Wine
Vodka Punch 4L
White Wine Punch
Sparkling Wine Punch
Fruit Punch (Non-Alcoholic) 4L
Soft Drink
Fruit Juice/Mineral Water
Bottled Water
Gaia Water

Cash Bar

Premium Brands
Liqueurs
Deluxe Liqueurs & Liquor
Domestic Beer
Imported Beer
House Wine
Soft Drinks
Fruit Juice/Mineral Water

Red Wines from Niagara

Cabernet Sauvignon,
Black Reserve JT
Shiraz Proprietor's Selection, JT
Merot, Black Reserve JT Grand
Pinor Noir, Inniskillin
Meritage, Inniskillin

International Red Wines

Hardy's Shiraz
Chianti Ruffino, Italy
Valpolicella, Italy
Malbec, Argentina
Cabernet Sauvignon, California

White Wines from Niagara

Chardonnay, JT
Sauvignon Blanc, JT
Pino Grigio, Inniskillin
Riesling, JT
Gewurztraminer, JT

International White Wines

Monkey Bay Sauvignon Blanc,
New Zealand
Hardy's Chardonnay,
South Australia
White Zinfandel, California
Chardonnay, California
Lumina Pinot Grigio, Italy

Champagne, Sparkling & Ice Wine

President Dry White, Ontario
Cuvee Close, JT
Brut Imperial, France
Vidal Icewine, Inniskillin