

FALLSVIEW®

CASINO RESORT



BANQUET MENUS

BREAKFAST

*All breakfast buffets include assorted fruit juices, freshly brewed regular/decaffeinated coffee & tea.
Breakfast buffets are priced based on a 60-minute service.*

CONTINENTAL BREAKFAST

\$30 per person

Fresh Sliced Fruit & Berries
Individual Assorted Fruit, Plain & Greek Yogurts
Hard Boiled Eggs
House-made Granola Oats, Dried Fruits, Maple, Almonds
Fresh Baked Breakfast Pastries Danishes, Croissants, Muffins

BREAKFAST BUFFET

\$42 per person

White & Whole Wheat Breads Butter, Niagara Preserves
Individual Assorted Fruit, Plain & Greek Yogurts
Fresh Sliced Fruits & Berries

Eggs *(Choice of One)*

Scrambled Eggs Chives
Scrambled Eggs Roasted Red Peppers, Onions & Havarti
Scrambled Eggs Country Ham, Aged Cheddar
Mushroom & Goat Cheese Frittata

Protein *(Choice of One)*

Crispy Applewood Smoked Bacon
Ontario Peameal Bacon
Maple Pepper Pork Sausage
Turkey Cranberry Sausage

Side One *(Choice of One)*

Cinnamon French Toast Canadian Maple Syrup
Chocolate & Vanilla Waffles Canadian Maple Syrup
Breakfast Breads Blueberry Yogurt, Banana Chocolate Chip, Lemon Poppy Seed, Toffee Apple

Side Two *(Choice of One)*

Shredded Breakfast Potato Cakes
Breakfast Potatoes Caramelized Onions
Sweet Potato Hash Roasted Red Pepper, Caramelized Onion, Kale
Sautéed Mushrooms Herbs

BREAKFAST ENHANCEMENTS

Traditional Seeded Bagels from Niagara's Bagel Oven Whipped Plain & Strawberry Cream Cheese, Niagara Preserves	\$60 per dozen
Beef Tournedos Tender Mushrooms, Herb, Jus <i>(minimum of 25 people)</i>	\$16 per person
Assorted Biscotti	\$22 per dozen
Assorted Muffins <i>Blueberry, Carrot, Chocolate Chunk, Raisin Bran, Lemon Cranberry</i>	\$48 per dozen
Breakfast Breads Blueberry Yogurt, Banana Chocolate Chip, Lemon Poppy Seed, Toffee Apple	\$36 per dozen
Fresh Baked Croissants	\$60 per dozen
Individual Overnight Oats Rolled Oats, Non-Dairy Milk, Chia Seeds, Berries & Canadian Maple Syrup	\$60 per dozen
Farm Fresh Hard-Boiled Eggs in the Shell	\$24 per dozen
Norwegian Steelhead Salmon Classic Condiments including Sliced Red Onion, Capers, Tomatoes & Lemon	\$14 per person
Traditional Eggs Benedict Fresh Farm Poached Eggs, Ontario Peameal Bacon, English Muffin, Hollandaise Sauce	\$9 per person
Chef Attended Omelet Station, Prepared to Order <i>(For a Maximum of 250 ppl, additional costs may apply for a guarantee above)</i> Farm Fresh Eggs, Black Forest Ham, Spring Onions, Cremini Mushrooms, Vine Ripened Tomatoes, Bell peppers, Sharp Cheddar, Feta Cheese	\$18 per person
Breakfast Sandwiches with Fresh Farm Eggs (Choice of Two) <i>(Minimum order of 2 dozen of each)</i> Fresh Farm Fried Egg, Sharp Cheddar Cheese, Toasted English Muffin Fresh Farm Fried Egg, Applewood Smoked Bacon, Sharp Cheddar Cheese, Toasted English Muffin Scrambled Egg, Breakfast Sausage, Chives, Sharp Cheddar Cheese, Wrap Scrambled Egg Whites, Spinach & Tomato, Wrap	\$14 per person
Infused Water (Seasonal Selection)	\$50 per station

BREAKS

All breaks include assorted fruit juices, soft drinks, freshly brewed regular/decaffeinated coffee & tea.
Breaks are priced based on a 30-minute service.

SNACK ATTACK

\$22 per person

Whole Fruit

Individual Bags of Kettle Chips & Smart Food Popcorn, Pretzels
Individual Chocolate Bars, Twizzlers Licorice, Packaged Candies

PARFAIT BREAK

\$26 per person

Whole Fruit

Assorted Fruit, Plain & Greek Yogurts, Cottage Cheese
Deconstructed Toppings Featuring Berries, Almonds, Dried Apricots & Apples
Raisins, Cranberries, Granola & Honey (all toppings served separately)

COFFEE SHOP BREAK

\$22 per person

Whole Fruit

(Choice of Two)

Mini Assorted Doughnuts

Assorted Cookies

Assorted Muffins

Rice Krispie Squares

Assorted Biscotti

Assorted Croissants

Wildberry Coffee Cake

Cinnamon Coffee Cake

KERNELS POPCORN BREAK

\$18 per person

Whole Fruit

(Choice of Two Savoury & One Sweet Option)

Savoury Options; Buttersalt, Say Cheese Cheese, Whalin' White Cheese, Thai Sweet Chili,
Salt & Vinegar, Dilled Out, Jalapeño Jack

Sweet Options; Double Hit, Creamy Caramel, Super Kids, Double Butter, Chicago Style

HARVEST BREAK

\$26 per person

Crudité Platter with Carrots, Celery, Cucumber, Red Peppers, Cauliflower, Ranch Dressing
Pitas, Baba Ghanoush & Hummus

+ Enhance with Root Vegetable Chips +\$4.00 per person

BREAKS (continued)

*All breaks include assorted fruit juices, soft drinks, freshly brewed regular/decaffeinated coffee & tea.
Breaks are priced based on a 30-minute service.*

CHIPS & DIP BREAK

\$22 per person

Whole Fruit
Apple Chips
Kettle Chips with Creamy Onion & Dill Dip
Tortilla Chips, Guacamole, Salsa

NIAGARA CHEESE BREAK

\$32 per person

Whole Fruit & Grapes
Selection of Niagara Cheeses & Preserves
Selection of Crostini, Crackers & Nuts

PICARD'S BREAK

\$22 per person

Whole Fruit
Selection of Picard Chip Nut Flavours
A Display of Chocolate Covered Pretzels, Jube Jubes, Sour Candies
(Candy items may vary)

NIAGARA SEASONAL BREAK

\$26 per person

Seasonal Whole Fruit & Berries *(seasonal when available)*
Mini Tarts & Danishes *(fruit selection may vary due to seasonality)*
Fresh Baked Scones, Local Preserves

FRUIT BREAK

\$22 per person

Sliced Fresh Fruit Platter
Granola Bars, Lara Bars
Assorted Individual Fruit, Plain & Greek Yogurts

FRENCH PASTRY BREAK

\$26 per person

Whole Fruit
Madeleines, Croissants, Cream Puffs, Pain au Chocolate

A-LA-CARTE

Freshly Brewed Regular/Decaffeinated Coffee & Tea	\$5 per person
Individual Bottles of Orange, Apple, & Cranberry Juice	\$5 each
Chilled Soft Drink 	\$4 each
Bottled Spring Water	\$4 each
Sparkling Water	\$5 each
Red Bull (473ml)	\$7 each
Fruit Smoothies (Strawberry Banana, Mixed Berry, Mango)	\$12 per person
Whole Fruit (Apples & Bananas)	\$3.50 each
Fresh Sliced Fruit	\$14 per person
Individual Assorted Yogurts	\$4.50 each
Granola Bars Nature Valley, Nutri-grain, Quaker, etc.**	\$5 each
Premium Granola Bars & Bites Made Good, Kind Bar	\$7 each
CLIF Energy Bars	\$8 each
Assorted Fruit Danishes	\$38 per dozen
Freshly Baked Cookies Chocolate Chip, White Chocolate Macadamia Nut, Oatmeal Raisin	\$36 per dozen
Cupcakes Jelly Roll, Peanut Butter Cup, Red Velvet, Vanilla Bean	\$48 per dozen
Fresh Baked Scones with Local Preserves	\$48 per dozen
Vegan Baked Goods Muffins – Chocolate Zucchini, Apple Cinnamon, Banana (Vegan / Gluten free) Scones – Cinnamon, Blueberry, Cranberry, Chocolate Raspberry (Vegan)	\$60 per dozen \$60 per dozen
Individual Bags of Chips Miss Vicki's, Pretzels & Smart Food, etc.**	\$4 each
Individual Chocolate Bars Snickers, M&M's, Skor, Twix, etc.**	\$5 each

PLATED LUNCH

Served with artisan rolls, soft drinks on request, filtered water, freshly brewed regular/decaffeinated coffee & tea.

FIRST COURSE *(Choice of One)*

Tomato Basil Bisque House Croutons

Potato & Leek Chowder

Butternut Squash Soup Roasted Apple

Wild Mushroom Soup Fresh Thyme & Truffle Oil

Vegetable Minestrone Vegan & Wheat Free

Classic Caesar Salad Romaine Hearts, Bacon Lardon, Herb Crouton, Parmesan Cheese

Wedge Salad Crispy Iceberg, Sun Dried Tomato, Smoked Bacon, Shaved Red Onion & Buttermilk Ranch Dressing

Fennel & Apple Salad Leaf Lettuce, Pickled Onion, Apple Dijon Vinaigrette

Purple & Golden Beet Salad Goat Cheese, Arugula, Candied Walnut, Sherry Vinaigrette

SECOND COURSE *(Choice of One)*

GRILLED STRIPLOIN STEAK

\$74 per person

Lyonnais Potatoes, Haricots Verts, Bordelaise Sauce

BRAISED SHORT RIB

\$69 per person

Sautéed Spinach, Whipped Potato, Roasted Baby Carrots, Cabernet Demi

HERB ROASTED CHICKEN BREAST

\$60 per person

Potato Puree, Seasonal Vegetable, Cipollini Jus

PAN SEARED SALMON

\$66 per person

Wild Rice Pilaf, Grilled Asparagus, Citrus Herb Vinaigrette

VEGETARIAN/VEGAN OPTION *(Choice of One)*

GARDEN RATATOUILLE

\$60 per person

Grilled Polenta, Spinach, Basil Pesto

VEGETABLE TERRINE

\$60 per person

Lentils, Chickpea Puree, Tomato Vinaigrette, Micro Herb

CAULIFLOWER STEAK

\$60 per person

Lentils, Sundried Tomato Vinaigrette with same accompaniments as selected main course

THIRD COURSE – PLATED DESSERT *(Choice of One)*

January - February

Baileys Cheesecake, Toasted white chocolate Crunch, Mint Pudding, Chocolate Fudge Sauce

Vanilla Cake, Ice Wine Mousse, Strawberry Coulis

Caramelized Apple Cheesecake, Cinnamon Crumble, Caramel Sauce

March - May

Dark Chocolate Mousse, Strawberry Salsa, Brownie Crisp, Fruit Coulis

Banana Cheesecake, Toffee Crèmeux, Rum Sauce, Fresh Cream

Mascarpone Cheesecake, Sour Cherries, Black Cherry Pudding, Lemon Kirsch Coulis

June - August

Vanilla Bean Mascarpone Cheesecake, Nectarine, Lime Anglaise, Fresh Blueberries

Lime Mousse, Peaches, Pistachio Cookie, Fresh Blueberries Vanilla Whipped Honey

Baked Chocolate Tart, Amarena Cherries, Frangelico Anglaise

September - December

Gingerbread Cheesecake, Orange Marmalade, Grand Marnier Anglaise

Dark Chocolate Mousse, Cranberry Coulis, Orange & Walnut Crumble

Forty Creek Cream Cheesecake, Chocolate Mascarpone Pudding, Caramel Sauce

BUFFET LUNCH

All lunch buffets include assorted fruit juices, soft drinks, freshly brewed regular/decaffeinated coffee & tea.
Lunch buffets are priced based on a 60-minute service.

FALLSVIEW LUNCH BUFFET

\$59 per person

Artisan Rolls
Chef's Vegetarian Soup du Jour
Field Greens Salad Assorted Seasonal Dressings, Oil & Vinegar

SALADS (Choice of Two)

Pear & Gorgonzola Salad Organic Greens, Champagne Sherry Vinaigrette
Farro Salad Tomato, Broccolini, Dried Cranberries, Honey Mustard Dressing
Pasta Salad Artichoke Hearts, Mushrooms, Tomato, Fresh Herbs
Caprese Salad Marinated Yellow & Red Tomato, Mini Bocconcini, Balsamic Vinegar, Olive Oil, Fresh Basil
Red Skin Potato Salad Capers, Roasted peppers, Spring Onion, Fresh Herbs, Dijon Dressing
Nicoise Salad Green Beans, Fingerling Potatoes, Black Olives, Cherry Tomato, Red Wine Vinaigrette
Southwest Quinoa Salad Zesty Chili Lime Vinaigrette

MAINS (Choice of Two)

+ Third Choice for \$9.00

Petit Beef Tournedos Tender Mushrooms, Fresh Herbs, Baco Noir Reduction
Chicken Supreme Niagara Cabernet, Baby Carrots, Button Mushrooms, Pearl Onion
Creamy Butter Chicken
Pan Seared Atlantic Salmon Leek Confit, Niagara Pinot Blanc Creamy Fumet, Chives
Penne Bolognese Beef Ragu, Parmesan Cheese
Three Cheese Ravioli Parmesan Cream Sauce, Sage
Quiche with Fresh Herbs Forest Mushrooms, Goat Cheese
Shepards Pie Vegetarian
Ratatouille Eggplant, Zucchini, Peppers, Red Onion, Tomato Sauce, Basil

VEGETABLES (Choice of One)

Seasonal Roasted Heirloom Vegetables
Green Bean Almandine
Roasted Cauliflower Parmesan Cheese, Parsley
Steamed Broccoli

SIDES (Choice of One)

Roasted Mini Potatoes Fresh Herbs
Roasted Garlic Mashed Potatoes
Wild & Long Grain Rice Pilaf
Roasted Sweet Potatoes Caramelized Onion, Fresh Thyme
Lemon Roasted Potatoes Lemon, Garlic, Oregano, Olive Oil
Basmati Rice

DESSERTS

Mini Pastries & Squares
Sliced Fresh Fruit

BUFFET LUNCH

All lunch buffets include assorted fruit juices, soft drinks, freshly brewed regular/decaffeinated coffee & tea.
Lunch buffets are priced based on a 60-minute service.

SANDWICH & WRAP LUNCH BUFFET

\$44 per person

Chef's Vegetarian Soup du Jour

Field Greens Salad Assorted Seasonal Dressings, Oil & Vinegar

SALADS (Choice of Two)

Classic Caesar Salad Romaine Hearts, Bacon Lardon, Herb Crouton, Parmesan Cheese

Farro Salad Tomato, Broccolini, Dried Cranberries, Honey Mustard Dressing

Pasta Salad Artichoke Hearts, Mushrooms, Tomato, Fresh Herbs

Caprese Salad Marinated Yellow & Red Tomato, Mini Bocconcini, Balsamic Vinegar, Olive Oil, Fresh Basil

Red Skin Potato Salad Capers, Roasted peppers, Spring Onion, Fresh Herbs, Dijon Dressing

Nicoise Salad Green Beans, Fingerling Potatoes, Black Olives, Cherry Tomato, Red Wine Vinaigrette

Southwest Quinoa Salad Zesty Chili Lime Vinaigrette

SANDWICHES/WRAPS (Choice of Four)

Prosciutto Di Parma Fresh Mozzarella, Heirloom Tomato, Basil Pesto on a Baguette

Smoked Turkey Double Smoked Bacon, Boston Bibb Lettuce, Vine Tomato, Mayonnaise on a Ciabatta Bun

Roasted Chicken Breast Arugula, Vine Tomato, House Balsamic, Onion Jam, Aioli on a Ciabatta Bun

Grilled Chicken Caesar Wrap Chopped Romaine Lettuce, Bacon Lardon, Shredded Parmesan, Caesar Dressing

Shaved Black Forest Ham Swiss Cheese, House Dijon Mayo, Boston Bibb Lettuce, Vine Tomato on Multigrain Bread

Egg Salad Wrap Mayonnaise, Boston Bibb Lettuce

Tuna Wrap Mayonnaise, Sliced Avocado

Hand Sliced Roast Beef Provolone Cheese & House Horseradish on a Brioche Bun

Grilled Eggplant Roasted Peppers, Charred Tomato, Parmesan Cheese, Arugula on Focaccia

Grilled Zucchini & Portobello Wrap Boston Bibb Lettuce, Fire Roasted Peppers, Hummus Spread

SIDE

Kettle Chips

DESSERT

Fresh Sliced Fruit

Assorted Cookies & Squares

BUFFET LUNCH

*All lunch buffets include assorted fruit juices, soft drinks, freshly brewed regular/decaffeinated coffee & tea.
Lunch buffets are priced based on a 60-minute service.*

ROLL IN LUNCH

\$38 per person

(Groups of 25 or less)

Coleslaw

Garden Greens Assorted Dressings

Caprese Salad Marinated Yellow & Red Tomato, Mini Bocconcini, Balsamic Vinegar, Olive Oil, Fresh Basil

Assorted Sandwiches, Artisan Breads, Roast Beef, Grilled Zucchini & Portobello Wrap, Turkey Breast, Ham & Cheese & Egg Salad

Assorted Dessert Squares

Sliced Fresh Fruit

FAJITA LUNCH BUFFET

\$59 per person

SOUP & SALADS

Mexican Soup

Field Greens Salad Assorted Seasonal Dressings, Oil & Vinegar

Roasted Corn, Black Bean & Cilantro Salad

Flour Tortillas & Tortilla Chips

MAINS

Seasoned Shredded Chicken

Seasoned Shredded Beef

Sliced Portobello Mushrooms

SIDES

Caramelized Onions & Peppers

Spanish Rice Grain white rice, tomato, garlic, onion

Refried Beans

Accompaniments Homemade Tomato Salsa, Guacamole, Sour Cream, Lime Wedges, Jalapenos, Hot Sauce

DESSERTS

Assorted Dessert Squares

Churros Mexican Chocolate Sauce & Caramel Sauce

Sliced Fresh Fruit

BUFFET LUNCH

*All lunch buffets include assorted fruit juices, soft drinks, freshly brewed regular/decaffeinated coffee & tea.
Lunch buffets are priced based on a 60-minute service.*

MEDITERRANEAN MARKET LUNCH BUFFET

\$64 per person

Grilled Pita
Hummus
Tzatziki

SALADS

Deconstructed Greek Salad Romaine Lettuce, Tomatoes, Onions, Cucumbers, Feta Cheese, Kalamata olives, Greek Dressing
Mediterranean Quinoa Salad Quinoa, Peppers, Zucchini, Eggplant, Red Onions, Green Onions, Broccoli, Parsley

MAINS

Lemon & Herb Marinated Chicken Breast Artichoke, Garlic, Oregano
Balsamic Glazed Salmon Fennel, Capers, Sundried Tomatoes
Ratatouille Eggplant, Zucchini, Peppers, Red Onion, Tomato Sauce, Basil

SIDES

Basmati Rice
Basmati Rice Saffron, Dried Fruit, Almonds
Lemon Roasted Potatoes Lemon, Garlic, Oregano, Olive Oil

DESSERTS

Assorted Dessert Squares
Baklava
Sliced Fresh Fruit

BUFFET LUNCH

*All lunch buffets include assorted fruit juices, soft drinks, freshly brewed regular/decaffeinated coffee & tea.
Lunch buffets are priced based on a 60-minute service.*

BURGER BAR BUFFET

\$59 per person

SALADS

Field Greens Salad Assorted Seasonal Dressings, Oil & Vinegar
Pasta Salad Artichoke Hearts, Mushrooms, Tomato, Fresh Herbs
Apple Fennel Coleslaw

MAINS

Brioche Buns
Chicken Burger
Beef Burger
Beyond Meat Burger

Accompaniments: Cheddar Cheese, Applewood Smoked Bacon, Caramelized Onions, Mayonnaise, Mustard, Ketchup, Relish, Leaf Lettuce, Sliced Tomato, Sliced Onion, Pickles

SIDES *(Choice of Two)*

Green Beans
Macaroni & Cheese
Roasted Mini Potatoes Fresh Herbs

DESSERTS

Sliced Fruit
Brownies, Rice Krispies & Cookies

BUFFET LUNCH

*All lunch buffets include assorted fruit juices, soft drinks, freshly brewed regular/decaffeinated coffee & tea.
Lunch buffets are priced based on a 60-minute service.*

ITALIAN BUFFET

\$59 per person

Artisan Rolls

Mediterranean Gumbo, Chickpeas, Cannellini Beans, Tomato and Swiss Chard (Vegan and Gluten Free)

Italian Sliced Cold Cuts

SALADS

Insalata Caprese, Sliced Fresh Mozzarella, Tomatoes, Sweet Basil, Olive Oil & Balsamic

Field Greens Salad Assorted Seasonal Dressings, Oil & Vinegar

MAINS

Breaded Chicken Breast, Pomodoro Sauce

Beef Meatballs, Tomato and Basil Sauce

Traditional Penne, Tomato Sauce

SIDES

Eggplant Parmesan

Mixed Vegetables, Garlic Olive Oil

DESSERTS

Cannoli

Tiramisu Cream Puffs

Biscotti

Panna Cotta

Sliced Fruit

BUFFET LUNCH

*All lunch buffets include assorted fruit juices, soft drinks, freshly brewed regular/decaffeinated coffee & tea.
Lunch buffets are priced based on a 60-minute service.*

AMERICAN BBQ

\$64 per person

Corn Chowder Soup Smokey Bacon
Corn Bread with Jalapenos

SALADS

Creamy Coleslaw
Roasted Sweet Potato and Dried Cranberry Tossed with Fresh Greens
Field Greens Salad Assorted Seasonal Dressings, Oil & Vinegar

MAINS

BBQ Chicken Breast
Carved Smoked Brisket *Chef Attended*

SIDES

Baked Potato Sour Cream, Cheddar, Chives
Steamed Green Beans Crispy Shallots

DESSERTS

Pecan Bourbon Bread Pudding
Coca Cola Cake
Buttermilk Tart
Sweet Potato Tart
Sliced Fruit

TO-GO! BOXED LUNCH

**Available on a To-Go option only, an additional \$7 per person will be added for a dine – in option.*

TO-GO! SANDWICH & WRAP

\$34 per person

Bottled Spring Water & Apple

SALAD *(Choice of One)*

Pasta Salad Balsamic-Glazed Grilled Vegetables

Greek Salad Tomato, Cucumber, Kalamata Olive, Feta Cheese, Red Wine Oregano Dressing

Roasted Fingerling Potato Salad Vinaigrette, Capers, Onion & Sundried Tomato

SANDWICHES & WRAPS *(Choice of One)*

Smoked Turkey White Cheddar Cheese, Butter Lettuce, Honey Mustard on Multigrain Bread

Roasted Chicken Breast Arugula, Vine Tomato, House Balsamic, Onion Jam, Aioli on a Ciabatta Bun

Grilled Chicken Caesar Wrap Chopped Romaine Lettuce, Bacon Lardon, Shredded Parmesan, Caesar Dressing

Shaved Black Forest Ham Swiss Cheese, House Dijon Mayo, Boston Bibb Lettuce, Vine Tomato on Multigrain Bread

Hand Sliced Roast Beef Provolone Cheese & House Horseradish on a Brioche Bun

Grilled Zucchini & Portobello Wrap Boston Bibb Lettuce, Fire Roasted Peppers, Hummus Spread

SIDE *(Choice of One, Individually Packaged)*

Kettle Chips

Granola Bar

Salted Peanuts

Chocolate Chip or Oatmeal Raisin Cookies

TO-GO! POWER BOWL

\$32 per person

Bottled Spring Water & Apple

BOWL OPTIONS *(Choice of One)*

+ Chicken (3oz) for \$8 per person

Veggie Power Bowl Butternut Squash, Roasted Root Vegetables, Spring Mix, Quinoa, Walnuts, Dried Cranberries, Tahini Dressing

Sweet Potato Bowl Roasted Sweet Potatoes, Sauteed Green Peas, Spring Mix, Quinoa, Radishes, Green Onions, Tahini Dressing

Cauliflower Bowl Quinoa, Roasted Cauliflower, Asparagus, Sweet Potato, Beets, Feta Cheese

Cajun Bowl Spring Mix, Black Beans, Roasted Red Peppers, Corn Kernels, Dressing

SIDE *(Choice of One, Individually Packaged)*

Kettle Chips

Granola Bar

Salted Peanuts

Chocolate Chip or Oatmeal Raisin Cookies

PLATED DINNER

Served with artisan rolls, filtered water, freshly brewed regular/decaffeinated coffee & tea.

FIRST COURSE *(Choice of One)*

Five Onion Soup Silversmith Black Lager, Crouton, Smoked Gouda

Wild Mushroom Soup, "En Croute" Truffle Essence

Butternut Squash Soup Crème Fraiche, Spiced Roasted Pumpkin Seeds & Chives

+ \$5 **Roasted Mushroom Ravioli** Chard Tomato Emulsion, Shaved Parmesan, Baby Basil

+ \$8 **Shrimp Cocktail** Tomato Horseradish Dipping Sauce

+ \$8 **Pan Seared Crab Cake** Creole Remoulade, Baby Herb Salad

+ \$8 **Lobster Ravioli** Smoked Red Pepper Sauce, Lemoncello, Beurre Blanc, Shaved Parmesan

SECOND COURSE *(Choice of One)*

Roasted Beet Salad Whipped Goat Cheese, Walnuts Praline, Frisee Lettuce, Maple Cider Vinaigrette

Caesar Salad Focaccia Crouton, Smoked Bacon, Lemon, House Dressing

Fresh Mozzarella Heirloom Tomato Salad Basil, Organic Olive Oil

Baby Spinach & Frisée Salad Maple Glazed Apple, Dried Cherries, Crumble Cheddar, Lemon Vinaigrette

Crispy Iceberg Wedge Salad Sun Dried Tomatoes, Cucumber, Shaved Red Onion, Buttermilk Ranch Dressing

Harvest Greens & Cherry Tomato Salad Shaved Garden Vegetables, Goat Cheese, Sherry Vinaigrette

THIRD COURSE *(Choice of One)*

Herb Crusted Chicken Breast

\$85 per person

Roasted Fingerling Potato, Poached Root Vegetables, Grainy Mustard Jus

Panko Crusted Chicken Breast

\$88 per person

Fresh Mozzarella, Tomato Basil Sauce, Parmesan, Roasted Potatoes, Broccolini

Beef Tenderloin

\$114 per person

Parmesan Whipped Potatoes, Broccolini, Baco Noir Sauce

Persillade Crusted Grilled AAA Striploin Steak

\$98 per person

Garlic Mashed Potatoes, Heirloom Beets, Broccolini, Cabernet Reduction

Slow Roasted Prime Rib

\$114 per person

Whipped Potatoes, Horseradish, Seasonal Vegetables, Yorkshire Pudding, Au Jus

Rack of Lamb

\$120 per person

Minted Mini Potatoes, French Beans, Pan Reduction

Pan Seared Salmon

\$88 per person

Wild Rice Pilaf, Ratatouille, Citrus Herb Vinaigrette

Grilled Swordfish

\$96 per person

Caribbean Rice, Pineapple Salsa

Chicken Breast & Braised Short Rib Duet

\$125 per person

Root Vegetables, Whipped Potatoes, Jus

THIRD COURSE – DIETARY OPTION *(Choice of One)*

Garden Ratatouille

Grilled Polenta, Basil Pesto Spinach *(Vegetarian & Vegan)*

Vegan Pasta Bolognese

Savoury Sauce, Sundried Tomatoes, Onions, Garlic, Herbs *(Vegetarian & Vegan)*

Vegetable Terrine

Lentils, Chickpea Puree, Tomato Vinaigrette, Micro Herb *(Vegetarian & Vegan)*

Cauliflower Steak

Lentils, Sundried Tomato Vinaigrette, and accompaniments from main course *(Vegetarian & Vegan)*

FOURTH COURSE – PLATED DESSERT *(Choice of One)*

January - February

Baileys Cheesecake, Toasted White Chocolate Crunch, Mint Pudding, Chocolate Fudge Sauce

Vanilla Cake, Ice Wine Mousse, Strawberry Coulis

Caramelized Apple Cheesecake, Cinnamon Crumble, Caramel Sauce

March - May

Dark Chocolate Mousse, Strawberry Salsa, Brownie Crisp, Fruit Coulis

Banana Cheesecake, Toffee Crèmeux, Rum Sauce, Fresh Cream

Mascarpone Cheesecake, Sour Cherries, Black Cherry Pudding, Lemon Kirsch Coulis

June - August

Vanilla Bean Mascarpone Cheesecake, Nectarine, Lime Anglaise, Fresh Blueberries

Lime Mousse, Peaches, Pistachio Cookie, Fresh Blueberries Vanilla Whipped Honey

Baked Chocolate Tart, Amarena Cherries, Frangelico Anglaise

September - December

Gingerbread Cheesecake, Orange Marmalade, Grand Marnier Anglaise

Dark Chocolate Mousse, Cranberry Coulis, Orange & Walnut Crumble

Forty Creek Cream Cheesecake, Chocolate Mascarpone Pudding, Caramel Sauce

BUFFET DINNER

All dinner buffets include assorted soft drinks, freshly brewed regular/decaffeinated coffee & tea.
Dinner buffets are priced based on a 60-minute service.

FALLSVIEW DINNER BUFFET

\$78 per person

Artisan Rolls

Chef's Vegetarian Soup du Jour

Field Greens Salad Assorted Seasonal Dressings, Oil & Vinegar

SALADS (Choice of Two)

Classic Caesar Salad Romaine Hearts, Bacon Lardon, Herb Crouton, Parmesan Cheese

Caprese Salad Marinated Yellow & Red Tomato, Mini Bocconcini, Balsamic Vinegar, Olive Oil, Fresh Basil

Fennel & Apple Salad Frisée Lettuce, Candied Walnut, Blue Cheese, Champagne Vinaigrette

Yukon Potato Salad Roasted Red Peppers, Fresh Herbs, Pommery Mustard Dressing

Garden Vegetable Salad Feta Cheese, Olives, Oregano, Lemon Vinaigrette

Mediterranean Fregola Salad Tomatoes, Cucumber, Niçoise Olives, Mint, Feta Cheese, Red Wine Vinaigrette

Fattoush Salad Baby Romaine, Radish, Cucumber, Tomato, Onion, Peppers, Olives, Pita Chips, Sumac Lemon Vinaigrette

MAINS (Choice of Three)

Sliced Rosemary & Garlic Infused Alberta Beef Striploin Merlot Jus

Sliced Roast Beef Red Wine Jus

Braised Beef Short Rib Cabernet Demi

Herb Crusted Supreme Chicken Breast Rosemary Jus

Creamy Butter Chicken

Grilled Atlantic Salmon Bok Choy, Ginger Citrus Vinaigrette

Arctic Char Capers, Charred Cherry Tomatoes

Roasted Mushroom Ravioli Shaved Parmesan, Tomato Basil Puree

Penne Pasta Roasted Portobello Mushrooms, Artichokes, Peppers, Rose Sauce (*Vegetarian*)

Eggplant Parmesan Pomodoro (*Vegetarian*)

VEGETABLES (Choice of One)

Steamed Seasonal Vegetables Fresh Herbs

Roasted Root Vegetables Ontario Maple Syrup, Crushed Pepper

Sautéed Green Beans & Bell Peppers Sea Salt & Olive Oil

Steamed Cauliflower Lemon, Herb

SIDES (Choice of One)

Roasted New Potatoes Olive Oil & Thyme

Garlic Whipped Potato

Steamed Mini Red Potatoes Caramelized Onion, Garlic

Wild & Long Grain Rice Pilaf

DESSERTS

Assorted Desserts

Fresh Sliced Fruit

RECEPTION & BUFFET ENHANCEMENTS

*Reception stations are priced based on a 60-minute service and are not chef attended.
(minimum 50 guests per station)*

EUROPEAN DELI & CHEESE BOARD

\$38 per person

European Style Deli Meats, Grilled Vegetables, Imported & Domestic Cheese, Marinated Olives, Hummus, Spinach Artichoke Dip, Red Pepper Asiago Dip, Charred Breads, Crackers

SUSHI DISPLAY

\$42 per person

House-made California Rolls, Spicy Tuna Rolls, Salmon Rolls, Vegetarian Rolls, Nigiri, Seaweed Salad, Wasabi

RAW BAR

\$90 per person

Shrimp Cocktail, Fresh Shucked Oysters, Crab Clusters, Mussels & Clams in A Tomato Vinaigrette, Smoked Steelhead Salmon

MEZZE PLATTER

\$28 per person

Marinated Artichokes, Herbed Feta Cheese, Olives, Hummus with Grilled Pita, Tzatziki, Crispy Carrots & Cucumber, Marinated Olives, Dolmades

CHEESE-BOARD

\$28 per person

Domestic & Imported Cheese, Grapes, Crostini, Crackers

CLASSIC CRUDITE PLATTER

\$16 per person

Carrots, Celery, Cucumber, Red Peppers, Cauliflower, Ranch Dressing

UPGRADED CRUDITE PLATTER

\$19 per person

Carrots, Celery, Radishes, Cherry Tomatoes, Cauliflower, Broccoli Florets, Cucumbers, Sweet Peppers Served with Creamy Ranch Dressing & Hummus

PITA CRISPS & DIPS

\$18 per person

Hummus & Baba Ghanoush, Grilled Pita

FRESH SLICED FRUIT

\$14 per person

RECEPTION & BUFFET ENHANCEMENTS

*Reception stations are priced based on a 60-minute service and are not chef attended.
(minimum 50 guests per station)*

MAC & CHEESE STATION \$22 per person

Shredded Cheese, Mushrooms, Broccoli, Bacon Pieces, Chives, Tomatoes, Ketchup, Hot Sauce, Truffled Panko

NACHO STATION \$22 per person

Tortillas, Warm Queso Sauce

Toppings; Sour Cream, Salsa, Guacamole, Shredded Cheese, Corn Salsa, Jalapenos, Hot Sauce

POUTINE STATION \$22 per person

Regular & Sweet Potato Fries

Cheese Curds

Beef Gravy / Vegan Gravy

Selection of Vinegars

Ketchup, Aioli

Enhance with Chili, Shredded Cheddar Cheese & Sour Cream \$6 per person

PASTA STATION *(Choice of Two)* \$22 per person

Penne Pasta, Grilled Vegetables, Basil Pesto, Parmesan

Mushroom Ravioli, Tomato Basil Sauce, Parmesan

Pasta Bolognese

FAJITA STATION \$32 per person

Tortillas (soft & corn chips)

Seasoned Shredded Chicken

Seasoned Shredded Beef

Warm 7 Bean Medley

Sautéed Peppers & Onions

Salsa, Guacamole, Sour Cream, Shredded Lettuce, Pickled Onions, Hot Sauce

STATION ENHANCEMENTS

+ \$10 Shrimp

+ \$6 BBQ Pulled Beef

+ \$6 BBQ Pulled Pork

+ \$6 Roasted Chicken

+ \$6 Gorgonzola

+ \$250 per hour for Chef Attendance

CARVING STATIONS

All carving stations are Chef attended and are priced based on a 60-minute service.

PONDEROSA HIP OF BEEF

\$950 each

(Serves 125)

Served with Au Jus, Fresh Baked Brioche Buns, Horseradish, Grainy Mustard

CARVED CANADIAN BEEF TENDERLOIN

\$850 each

(Serves 50)

Rosemary & Garlic Crust, Red Wine Jus, Mini Brioche Buns, Horseradish, Grainy Mustard

MINTED RACK OF LAMB

\$850 each

(Serves 50)

Persillade Crust, Jus Naturel, Niagara Pear Chutney

HERB ROASTED TURKEY

\$650 each

(Serves 50)

Mustard Sage Reduction, Cranberry Orange Jam

PORCHETTA CARVING STATION

\$450 each

(Serves 50)

Rotisserie Roasted Classic Porchetta, Barbeque Sauce, Pepperonata Sauce

HORS D'OEUVRES

Minimum order is three dozen per item

COLD

Mini Vegetable Maki

Blackened Salmon, Lime Ginger Vinaigrette, Radish,
Avocado, Rice Cracker

Golden Tomato Bruschetta, Micro Basil, Crostini

Double Brie, Mango Chutney, Lavash, Candied Walnut

Watermelon, Goat Cheese, Fig Balsamic, Lemon Balm

Vegan Sweet Potato Sushi

Fresh Mozzarella, Wrapped in Prosciutto,
Aged Balsamic, Basil

Bite Sized Caprese

Smoked Salmon, Citrus Crème Fraiche, Dill, Served on
Cucumber

Crudité Cup, Assorted Dips

Fresh Crab Salad Mini Cone

Fresh Oysters on Half Shell, Niagara Pears Mignonette

Blackened Ahi Tuna, Cucumber Ceviche, Wasabi

Chickpea Bruschetta, Sundried Tomatoes

HOT

Mini Spanakopita

Chicken Lollipops, Smoked Blue Cheese Dip

Vegan Samosa

Prime Rib Beef Slider, Stilton, Sesame Bun

Vegetable Spring Roll, Tamarind Plum Sauce

Mini Beef Wellington

Mini Truffle Mac & Cheese

Arancini, Marinara, Dusting Of Cheese

Goat Cheese & Fig Tart, Balsamic Candied Onions

Vegetable & Chickpea Pakora, Green Chutney

Chicken Satay, Peanut Sauce

Clams Casino

Seared Scallops, Local Pear Jam, Pancetta Chips

Mini Crab Cake, House Made Grainy Mustard Aioli, Chervil

Tempura Coconut Shrimp, Citrus Ponzu Sauce

Roasted Maple Brussel Sprout Skewers

\$60 per dozen

R5 LOUNGE RECEPTION MENU

Maximum Service Time Of 90 Minutes

Passed Hors D'oeuvres – Hot (Choice of four)

Prime Rib Beef Slider, Stilton, Sesame Bun
Mini Crab Cake, Grainy Mustard Aioli & Chervil
Chicken Drumette, BBQ Apricot Glaze, Smoked Blue Cheese Dip
Jerk Spice Chick & Pineapple Skewer
Mini Vegetarian Spring Roll, Nam Pla Plum Sauce
Mini Beef Empanadas, Adobe Chipotle, Sour Cream, Cilantro
Tempura Coconut Shrimp, Citrus Ponzu Sauce
Cherry Wood Smoked Pulled Pork Sliders, Fruit Slaw

Passed Hors D'oeuvres – Cold (Choice of four)

Rice Cracker Crusted Tuna, Dashi Emulsion
Fried Prosciutto, Mozzarella, Basil, Baguette Crouton
Watermelon, Goat Cheese, Fig Balsamic, Lemon Balm
Roasted Pears, Roquefort, Pepper Caramel Ice Wine Sauce
Seared Blackened Salmon, Avocado & Ginger Marinade
Golden Tomato Bruschetta, Reggiano, Micro Basil
Fig Tartlets, Goat Cheese, Onion Marmalade

Carvery – Chef Attended (Choice of one)

Carved Peppercorn & Herb Dusted Beef Tenderloin, Jus Naturel, Savory Brioche
Roasted Turkey Breast, Cheddar Biscuits, Apple Wine Jus, Cranberry Cherry Jam
Herb of Lamb, Chili Crumb, Mulberry Bordelaise

Artisan Cheese Board

Five Hand Selected Cheese from Southern Ontario & Regional Farmers, Local Fruit Preserve, Honey, Jam, Muesli Bread, Baguette, Crackers

Antipasto Platter

European Style Deli Meats, Market Grilled Vegetables, Assorted Olives, Hummus, Baba Ghanoush, Artichoke Dip, Red Pepper Dip & Charred Artisan Bread

Sushi

California Rolls, Salmon & Avocado Rolls, Tuna, Nigiri, Seaweed Salad, Wasabi

Flatbreads

Pear, Arugula with Gorgonzola & Pesto
Pomodoro with Fresh Mozzarella, Basil & Olive Oil
Prosciutto, Fresh Figs with Mozzarella, Parmesan & Pesto

Dessert

Assorted Mini Pastries

\$90 ++/ Per Person

BANQUET BAR

STANDARD BAR PACKAGE

Selection of Domestic, Imported Beers & Coolers	\$9 each
Selection of Local Beers & Ciders	\$10 each
Featured Bar Rail (1oz)	\$9 each
Premium Bar Rail (1oz)	\$10 each
Wine by the Glass	\$10 each

FEATURED WINE

Featured White Ferox	\$49 per bottle
Featured Red Ferox	\$49 per bottle

LOCAL WHITE

Vineland Estates Unoaked Chardonnay	\$46 per bottle
Cave Springs Riesling	\$47 per bottle
Creekside Sauvignon Blanc	\$47 per bottle
Fielding Pinot Grigio	\$50 per bottle

LOCAL RED

Reif Cabernet Sauvignon	\$46 per bottle
Marynissen Cabernet Franc	\$48 per bottle
Ravine Sand & Gravel Redcoat	\$52 per bottle
Trius Red	\$60 per bottle

LOCAL ROSE & SPARKLING

Malivore Ladybug Rose	\$48 per bottle
Inniskillin Sparkling Cuvee	\$55 per bottle
Trius Brut	\$75 per bottle