

HEART OF NIAGARA HOTELS

BANQUET & SPECIAL OCCASION MENU

Plated Breakfast

Rise & Shine

Two Fluffy Pancakes with Syrup, Breakfast Sausage, and Home Fries
Served with a glass of Chilled Orange Juice, Freshly Brewed Coffee, or Tea

Canadian Breakfast

Country Fresh Scrambled Eggs, Canadian Back Bacon, Home Fries, Oven Fresh Croissant
Served with a glass of Chilled Orange Juice, Freshly Brewed Coffee or Tea

Breakfast Buffets (minimum of 35 persons)

The Continental

Juice Station - Orange, Apple, Cranberry Juice,
Individual Flavoured Yogurts and Granola,
Assorted Pastries - Fruit Filled Danish Pastries, Butter Croissants & Muffins
Freshly Brewed Coffee or Tea

Working Breakfast

Juice Station - Orange, Apple, Cranberry Juice,
Assorted Breakfast Pastries - Butter, Margarine, Bread Station - White, Brown, Rye Bread
Honey, Fruit Preserves, Maple Cured Bacon, Farmers Pork Sausage, Scrambled Eggs, Seasoned Home Fries
Freshly Brewed Coffee or Tea

Please choose one of the following for the **Working Breakfast**

(Additional charge per person with any additional selection):

Pancakes with Maple Syrup - Whipped Butter, Fruit Compote

or

French Toast with Maple Syrup – Whipped Cream

All catered options may be customized to meet your needs.
Vegan, Vegetarian & Gluten Free options are available on request.

Additional charges may apply.

Prices are subject to an 18% administration fee and 13% HST.

Morning a la Carte

Croissants with Butter & Preserves
Oven Fresh Assorted Muffins with Butter & Preserves
Fruit & Nut Loaf
Bagels & Cream Cheese
Granola Bars
Individual Yogurt Cups
Fresh Fruit Display
Whole Assorted Fresh Fruit

Beverages

Freshly Brewed Coffee, or Tea (10 cups)
Urn of Coffee (30 cups)
Assorted Fruit Juices
Assorted Soft Drinks
Bottled Water

Breaks

Morning Coffee Package

Assorted Muffins, Butter Croissants and Danish
Assorted Fruit Juice, Freshly Brewed Coffee, or Tea

Afternoon Refresh

Crudités with Low Fat Dip, Seasonal Whole Fresh Fruit
Bottled Water, Freshly Brewed Coffee or Tea

Cookie Jar

Assorted Oven Fresh Cookies
Assorted Soft Drinks, Freshly Brewed Coffee or Tea

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Plated Lunch

Little Italy

Salad: Seasonal Greens with Carrots, Cucumber, Tomatoes, Croutons in House Vinaigrette

Main Entrée: Penne with Marinara Sauce

Dessert: Tiramisu served with Freshly Brewed Coffee or Tea

The Crowd Pleaser

Soup: Artisan Soup of the Day

Main Entrée: Grilled Free Range Chicken Breast, Dijon Velouté, Potato du Jour & Seasonal Vegetables

Dessert: Chocolate Mousse served with Freshly Brewed Coffee or Tea

OMG

Salad: Seasonal Greens with Carrots, Cucumbers, Tomatoes, Croutons with House Vinaigrette

Main Entrée: Grilled Atlantic Salmon, Creamed Leeks & Mashed Potatoes with an Herb Compound Butter

Dessert: NY Style Cheesecake with Chocolate Sauce & Strawberries served with Freshly Brewed Coffee or Tea

Buffet Style Lunch (minimum 35 persons)

DIY Sandwich Board

Artisan Soup of the Day

Mixed Gourmet Greens, Assorted Dressings

Classic Caesar Salad with Rustic Homemade Croutons

Pasta Salad

Selection of Fresh Breads, Rolls

Assortment of Selected Deli Meats and Sliced Cheeses: Turkey, Ham, Salami, Marble, Swiss and Cheddar

Tuna Salad, Egg Salad, Chicken Salad

Selection of Condiments: Lettuce, Tomato, Pickle, Onion, Mayonnaise, Dijon Mustard

Chef's Choice of Dessert

Freshly Brewed Coffee or Tea

Holy Guacamole

Fajita Style Buffet

Garden Green Salad with Assorted Toppings and Dressings

Mexican Rice Salad

Seasoned Diced Chicken

Sauteed Onions & Peppers

Fillings: Shredded Lettuce, Tomatoes, Shredded Cheese

Salsa, Sour Cream and Guacamole

Chef's Choice of Dessert

Freshly Brewed Coffee or Tea

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Taste of the East

Tossed Garden Salad with Assorted Toppings & Dressings
Chef's Selection of Two Freshly Prepared Salads
Chicken Vegetable Curry, Beef Noodle Teriyaki
Rice Pilaf

Chef's Choice of Dessert
Freshly Brewed Coffee or Tea

Taste of Italy

Garlic Bread
Mixed Gourmet Greens, Assorted Dressings
Classic Caesar Salad with Homemade Focaccia Croutons
Free Range Grilled Chicken
Pasta Primavera in Fresh Tomato Sauce
Pasta Alfredo
Spinach & Ricotta Cannelloni in a Rose Sauce

Chef's Choice of Dessert
Freshly Brewed Coffee or Tea

Mediterranean

Grilled Pita with Hummus & Tzatziki
Greek Salad with Feta and Black Olives
Peppers, Tomatoes, Cucumbers, Red Onion with a Tzatziki Dressing
Seasonal Greens with Assorted Dressings
Chicken & Beef Souvlaki
Spanakopita
Roasted Peppers, Zucchini & Red Onions
Lemon Roasted Potatoes

Chef's Choice of Dessert
Freshly Brewed Coffee or Tea

**Minimum of 35 guests for buffets, if less than 35 guests,
add \$5.00 per person to the buffet menu price above.**

All catered options may be customized to meet your needs.
Vegan, Vegetarian & Gluten Free options are available on request.
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Plated Dinner

All Plated Dinners include Assorted Rolls, Butter, Fresh Seasonal Vegetables and your choice of Soup or Salad

Soup

Cream of Mushroom Soup
Crème Fraiche Leek and Potato Potage - Basil Oil
Roasted Plum Tomato Soup with Crispy Fried Onions
Potato Apple Bisque- Chili Oil and Tarragon Creme
Cream of Asparagus Soup

Salads

Seasonal Greens, Fresh Tomatoes, Carrots, Peppers, Cucumbers, Ostin's Champagne Vinaigrette
Caesar Salad - Focaccia Croutons, Bacon Bits, Freshly Grated Parmesan Cheese and Lemon Wedge
Tomato Caprese Salad - Sliced Tomatoes, Fresh Bocconcini, Sweet Basil with Balsamic Vinaigrette

Enhance your menu by having both soup and salad. Add \$6.00 to the plated menu price.

Pasta Course (enhancement)

Penne with Tomato Sauce
Penne with Alfredo Sauce
Cheese Ravioli with Mushroom cream sauce

Main Entrée

Vegetable Mille-Feuille: Zucchini, Red Peppers, Confit Tomatoes, Arancini
Roasted Salmon Fillet with Lemon Butter Sauce served with Fragrant Rice
Seared Chicken Breast Stuffed with Asiago served with Chef's Choice Potatoes
Roasted Beef Striploin with Peppercorn Sauce and Mashed Potatoes
Grilled Tenderloin, Three Large Prawns, Red Wine Reduction served with Mashed Potatoes

Dessert

NY Style Cheesecake
Chocolate Mousse
Classic Crème Brulé
Ice Cream Crepes with Seasonal Fruit Compote
Chocolate Torte

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Buffet Style Dinner (minimum 35 persons)

ITALIAN DINNER BUFFET

Rolls & Butter

Classic Caesar Salad with Grated Parmesan, Olive Oil Baked Croutons and Bacon

Seasonal Greens with Balsamic Dressing

Hearty Minestrone Soup

Pasta with your choice of three sauces: Tomato Basil, Alfredo or Herbed Rose

Baked Vegetarian Lasagna

Veal & Beef Meatballs

Roasted Chicken Pieces in Olive Oil and Herbs

Medley of Seasonal Italian Vegetables

Tiramisu Cake

Freshly Brewed Coffee & Tea

BACKYARD BBQ

Selection of Rolls with Butter

Caesar Salad – Parmesan, Garlic Croutons, Potato Salad, Crisp Bacon

Caprese Salad – Vine ripe Tomatoes, Fresh Bocconcini, Balsamic Glaze

Classic Coleslaw

Butter Poached Corn on the Cob

Baked Potato Bar - Whipped Butter, Green Onions, Sour Cream, Bacon Bits and Shredded Cheddar

Choose Two Mains:

AAA Grilled Striploin

Grilled Salmon with Maple Glaze

Grilled Chicken with Classic BBQ Sauce

Grilled Pork Loin with Apple Chutney

Sliced Watermelon, Ice Cream Sandwiches, Strawberry Shortcake

Freshly Brewed Coffee & Tea

VIP BUFFET

Selection of Rolls with Sweet Butter

Roasted Tomato Soup

Garden Salad: Cucumber, Tomato, Red Onion, Bell Peppers, Radish, Assorted Dressings

Chef's Choice of Three Additional Salads

Roasted NY Striploin, Parmesan Fingerling Potatoes

Maple Crusted Salmon - Roasted Vegetables

Cheese Cannelloni with a Spinach Cream Sauce

Sliced Seasonal Fruits, Selection of Cakes

Freshly Brewed Coffee & Tea

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Cold Hors D'oevres (per dozen)

Crostini topped with Artichoke, Parmesan, Olive Tapenade and Roasted Bell Peppers (VG)

Crostini topped with Fire Grilled Tomato, Goat Cheese, Prosciutto, Baby Kale and Cranberry

Crostini topped with Hummus, Grilled Zucchini, Grape Tomato and Bell Peppers (VG)

Focaccia topped with Smoked Salmon, Lemon Dill Cream Cheese, Red Onion and Fried Capers

Mini Bocconcini Salad skewered and drizzled with Balsamic Glaze (VG)

Mini Taco Asian Marinated Cucumber, Carrot, Herbs, Garlic and Sambal (V)

Sweet and Spicy Chili Lime Marinated Jumbo Prawns (GF, DF)

Spicy Roasted Chickpea and Avocado Cucumber Bites (V, GF)

Balsamic Roasted Vegetable and Organic Green Salad Rolls with Raspberry Vinaigrette (V, GF)

Crosinti with Caramelized Apple, Smoked Bacon and Gorgonzola Cheese

Mini Avocado Toast with Grape Tomato, Bocconcini and Balsamic Glaze (VG)

Charcuterie cup with Salami, Prosciutto, Cheddar, Pepperoni, Brie, Berries, Grapes, Pickle, Olive, Bell Peppers,
Crackers, Nuts and Bread Sticks

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Hot Hors D'oevres (per dozen)

Philly Steak Puff Pastry Roll with Swiss Cheese, Caramelized Onions and Bell Peppers

Caramelized Onion, Grape Tomato, Garlic and Feta Puff Pastry Roll (VG)

Brie, Cranberry and Almond Phyllo (VG)

Chicken and Vegetable Gyoza with Soy Sauce

Vegetarian Spring Rolls with Plum Sauce (VG)

Coconut Crusted Shrimp with Tropical Salsa

Crab Cakes with Roasted Red Pepper Aioli

Parmesan Crusted Chicken Bites with Micro Greens and drizzled with Marinara Aioli

Vegan Zucchini Boats stuffed with Greek Plant Protein Crumble and Vegan Cheese (V, GF)

Crab Claw and Herbed Cream Cheese Stuffed Cremini Mushrooms (GF)

Whiskey BBQ Chicken Phyllo with Spring Onion and Smoked Cheddar

Spinach, Artichoke and Feta Tartlet (VG)

Mini Samosa with Sweet Plum Sauce (VG)

Cheddar Crab Jalapeno Popper with Dill Ranch

Tempura Mushrooms with Chili Soy Sauce (VG)

Roasted Chicken Wings (Hot, Lemon Pepper, Greek or Cajun) (GF, DF)

Mini All Beef Meatballs

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Beverages

Host Bar (charged, on Consumption at the end of the event)

Standard Bar Rail including - Rye, Rum, Gin, Vodka & Scotch
Premium Rail including - Rye, Rum, Gin, Vodka & Scotch
Upgrade to Ultra-Premium:
Domestic Beer (Bud, Bud Light, Landshark Lager)
Imported Beers (Corona, Heineken, Stella Artois)
Upgrade to Craft Beer (selection is subject to change & availability) Bottle/Cans;
Non Alcoholic Beer – Corona Sunbrew, Erdinger Guinness 0
Ostin's VQA Niagara Wine (Red or White 6oz pour)
Upgrade to Premium Wines (Red or White 6oz pour)
Upgrade to Ultra-Premium Wines (Red or White 6oz pour)
Assorted Soft Drinks, Fruit Juice, or Bottled Water

Cash Bar

Standard Bar Rail including - Rye, Rum, Gin, Vodka or Scotch
Premium Rail including - Rye, Rum, Gin, Vodka, Scotch, Tequila
Domestic Beer (Bud, Bud Light, Landshark Lager)
Imported Beers (Corona, Heineken, Stella Artois)
Non Alcoholic Beer – Corona Sunbrew, Erdinger - \$6.00 per bottle, Guinness 0
Ostin's VQA Niagara Wine (Red or White 6oz pour)
Upgrade to Premium wines (Red or White 6oz glass)
Upgrade to Ultra-Premium wines (Red or White 6oz glass)
Assorted Soft Drinks, Fruit Juice, or Bottled Water
Red Bull

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