

Located at the
Sheraton on the Falls

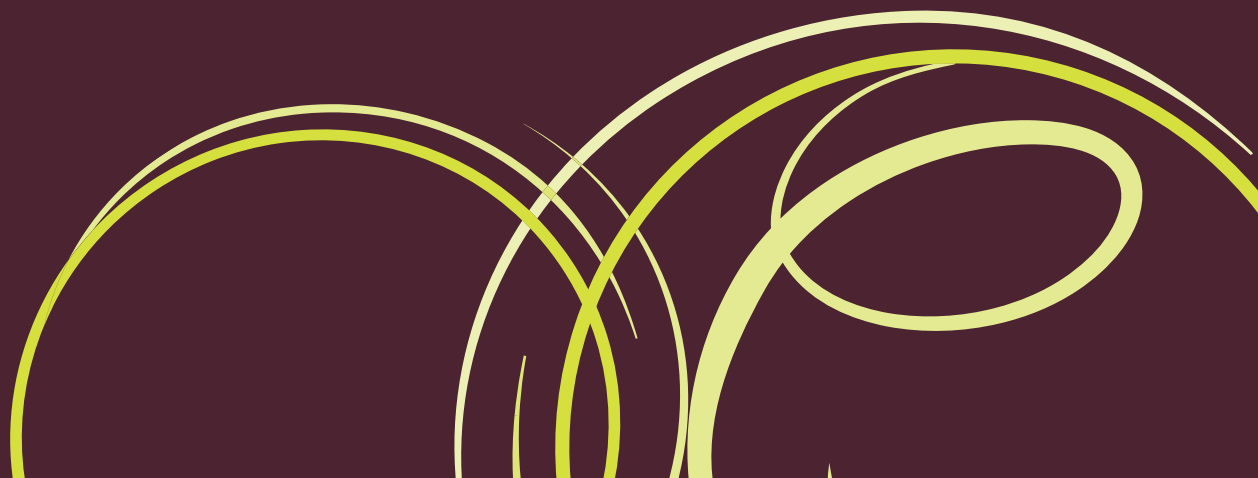
Fallsview

GRAND BUFFET
restaurant

drop is



menu 2014



Breakfast Buffet

Assorted fruit juices

A generous assortment of baked goods featuring:
muffins, danish, croissants and coffee cakes.

Toaster station with a variety of Texas Toast and bagels,
including whole wheat, white and rye.

Selection of cream cheese and preserves.

Cold Side

Assortment of low-fat fruit and plain yogurts, fresh cut fruits and berries,
selection of domestic cheeses, fresh sliced cold cuts,
baby green house salad with choice of dressings.

Hot Food

Scrambled eggs, farmers sausage links, maple cured smoked bacon,
light and fluffy buttermilk pancakes, cinnamon infused french toast,
country style home fries with bell peppers.

Omelet Station

Made to order with an array of fresh ingredients.

Fresh Belgian waffles cooked to order with fruit compotes and whipped cream,
hot oatmeal with a generous selection of dried fruits and nuts.

Freshly brewed coffee, decaffeinated and a selection of brewed teas.

Lunch Buffet

Chef soup du jour
Garden green salad
Six assorted cold salads
Fresh cut vegetable tray
Assorted cold cut meats
Slow roasted roast beef au jus
Chef's pasta
Baked cod
Roasted chicken
Seasonal vegetables
Rice pilaf
International cheeses
Assorted cakes
Tortes and pies
Rolls & butter
Fresh sliced fruits

Freshly brewed coffee, decaffeinated and a selection of brewed teas.

Fallsvieview Dinner Buffet

Cold Buffet

Assorted dinner rolls

Crudités

Tossed spring mix salad, cucumber salad, tomato salad,
coleslaw, potato salad, scallops salad, sea legs salad

Shrimps, mussels and salmon fillets

Black and green olives

Meat Mirror with: smoked Black Forest ham and Sienna Genoa salami

Hot Buffet

Mixed vegetable dish

Fried Rice

Steamed new potatoes

Penne pasta in a tomato sauce

Baked rose fish in a lemon and butter sauce

Roasted chicken

Carved prime rib of beef served with au jus

Pasta Station

Select your own ingredients and watch our Chef's prepare your favorite pasta dish from a variety of fresh-cut garden vegetables, sauces and pasta.

Sweet Buffet

Variety of tarts: apple, lemon, blueberry, cherry and butter tarts

Signature cakes: double chocolate, banana split, mocha bean,

Oreo, lemon, Black Forest and chocolate mousse cake

Watermelon tray decorated with grapes, bananas,
oranges, strawberries and apples

Assorted cheese mirror

Cantaloupe and honeydew mirror with whole fruits

Different mousses: dark chocolate, Tiramisu and white chocolate

Fruit salad, bread pudding with vanilla custard,

Ice swan full of fresh fruit

ALL BUFFETS INCLUDE SOUP OF THE DAY

Freshly brewed coffee, decaffeinated and a selection of brewed teas included.

Box Meals

Chef's Salad

Baby mixed garden greens surrounded by snappy cucumbers and succulent tomatoes with your choice of house dressing.

With your choice of

Smoked Salmon

Norwegian smoked salmon slices caressed with dill cream cheese and capers on a New York style bagel

or

Ham & Swiss Cheese Croissant

Sweet fruit danish, butter & preserves, whole fruit, fruit juice

or

Tuna Salad Sandwich

Homemade tuna salad sandwich lightly garnished with green onions, iceberg lettuce and tomatoes.

and

Fruit Cocktail

Supple fruit wedges provide a treat for every fruit lover.

Chef's Salad

Baby mixed garden greens surrounded by snappy cucumbers and succulent tomatoes with your choice of house dressing.

With your choice of

Barbecued Salmon

Fresh Atlantic Salmon seared and barbecued to perfection

or

Fried Chicken

Crispy chicken made with herb spice sensation.

and

Fruit Cocktail

Supple fruit wedges provide a treat for every fruit lover.

ALL BOX MEALS INCLUDE MINERAL WATER