

Corporate Menu 2014



Rainforest Cafe



For information contact Sales
905.374.4444 ext. 4203
sales@niagarafallshotels.com



CONTINENTAL BREAKFAST BUFFET

Assorted muffins, danishes and jams
Fresh fruit
Assorted juices

Coffee or tea

BREAKFAST BUFFET #2

Assorted muffins, danishes and jams
Scrambled eggs
Home fries
Bacon
Sausage
Assorted juices

Coffee or tea

Fruit platter add \$2.00 per person





SALADS

Caesar salad
Mixed green salad with assorted dressings

ENTRÉES

Garlic mashed potatoes
Vegetable medley glaze
Grilled chicken breast with a balsamic and tomato marinade
Sliced tender sirloin with a burgundy and mushroom glaze
Baked cod with a white wine and lemon caper butter

DESSERT

Assorted tortes

BEVERAGES

Unlimited soft drinks, coffee or tea





Rolls and butter

SALADS

Mixed green salad with assorted dressings
China island salad

ENTRÉES

Herb roasted mini red potatoes
Roasted vegetable medley
Penne with meatballs and sausage
Fried chicken
Baked salmon with a herb butter sauce
Slow roasted sirloin in a mushroom and red wine reduction

DESSERT

Assorted tortes and pastries,
fresh fruit platter

BEVERAGES

Unlimited soft drinks, coffee or tea





CHOICE OF ENTRÉE

BLUE MOUNTAIN CHICKEN CLUB

Tender grilled chicken breast, Cajun seasoned and topped with crisp bacon, Swiss cheese, tomato and lettuce, served with jungle fries

RAINFOREST BURGER

8 oz. charbroiled burger topped with melted Swiss, served on a sesame bun with tomato, lettuce, served with jungle fries

PLANET EARTH PASTA

Penne pasta lightly tossed with olive oil, garlic and Roma tomatoes in a chunky marinara with fresh mozzarella cheese

DESSERT

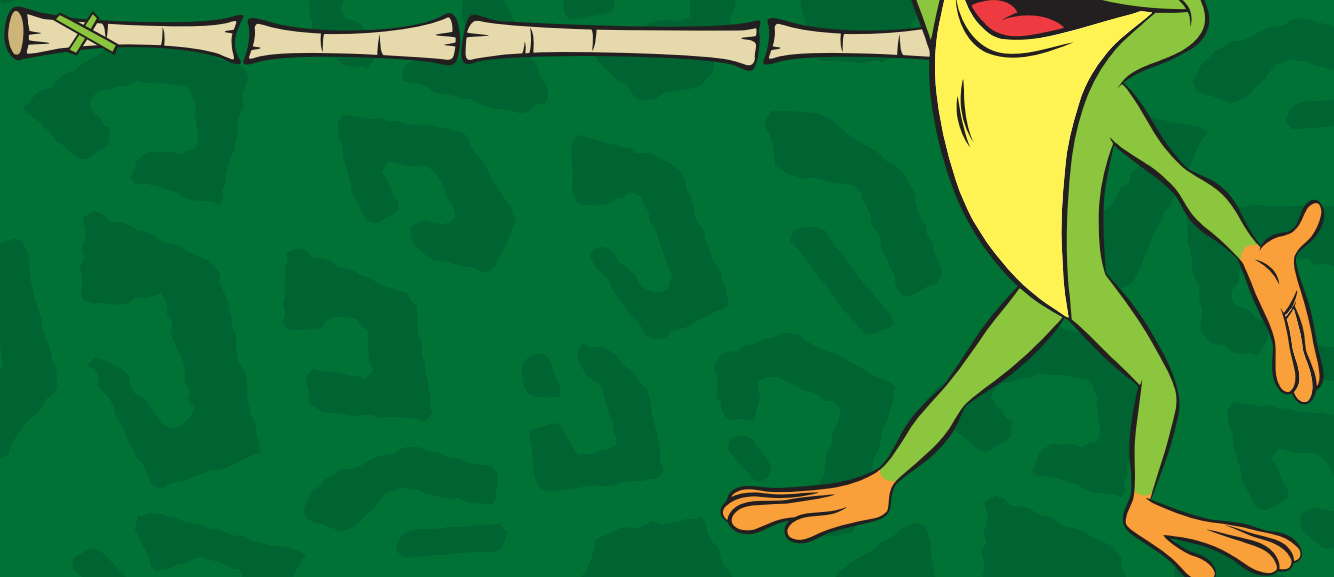
CHOCOLATE BANSHEE

SCREAMER SUNDAE

Vanilla ice cream topped with chocolate syrup, whipped cream and a cherry

BEVERAGES

Unlimited soft drinks, coffee or tea





APPETIZER

Garden patch salad or soup of the day

CHOICE OF ENTRÉE

TUSCAN CHICKEN

Balsamic and tomato marinated chicken breast charbroiled and dressed with cucumber, kalamata olives, tomatoes, red skinned garlic mashed potatoes and a honey mustard sauce

CONGO FISH AND CHIPS

A platter of battered cod, served with our tartar sauce, wild jungle fries and coleslaw

RASTA PASTA

Grilled chicken, penne pasta, walnut pesto, broccoli, red peppers, and spinach tossed with our Alfredo sauce, topped with salad Parmesan cheese.

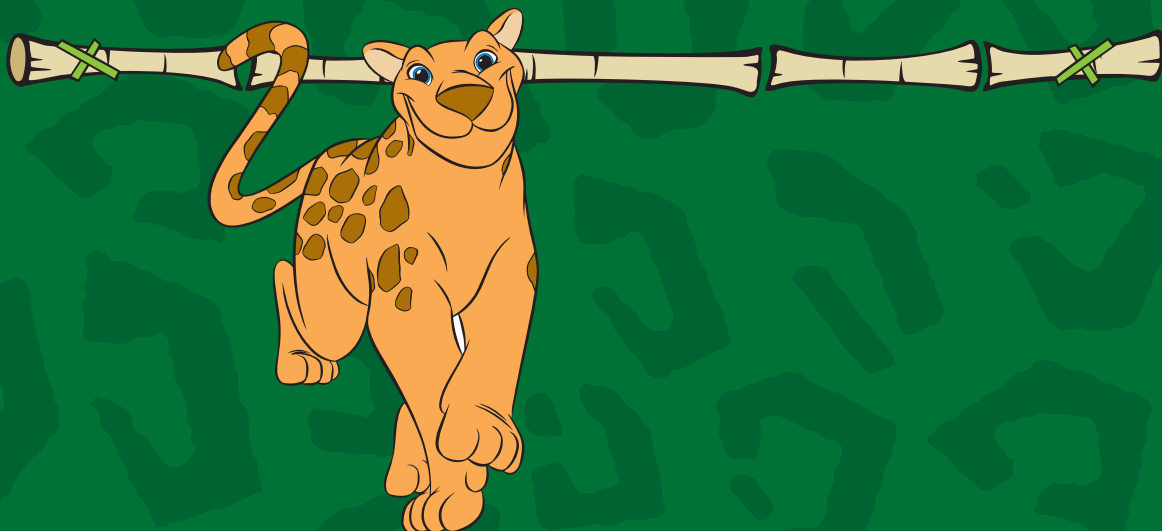
DESSERT

CHOCOLATE BANSHEE SCREAMER SUNDAE

Vanilla ice cream topped with chocolate syrup, whipped cream and a cherry

BEVERAGES

Unlimited soft drinks, coffee or tea





APPETIZER

Garden patch salad or soup of the day

CHOICE OF ENTRÉE

PRIMAL STEAK

12 oz centre cut Canadian "AAA" steak aged 21 days, charbroiled and served with red skinned garlic mashed potatoes and sautéed vegetable medley

MOJO BONES

A full rack of slow roasted pork ribs, basted with our smokin Mojo BBQ sauce and served with coleslaw and wild jungle fries

CEDAR SALMON

Farm raised Atlantic salmon filet served with our creamy signature sauce, Caribbean rice and sautéed vegetables

DESSERT

CHOCOLATE DIABLO

Dark chocolate cake layered with rich chocolate filling served with raspberry sauce and fresh whipped cream

BEVERAGES

Unlimited soft drinks, coffee or tea



SERVED DINNERS

Choose one selection from each category



CHEF'S CHOICE SOUP OF THE DAY OR CLAM CHOWDER

SALADS

Caesar salad
Paradise house salad
Greek salad served with feta and kalamata olives

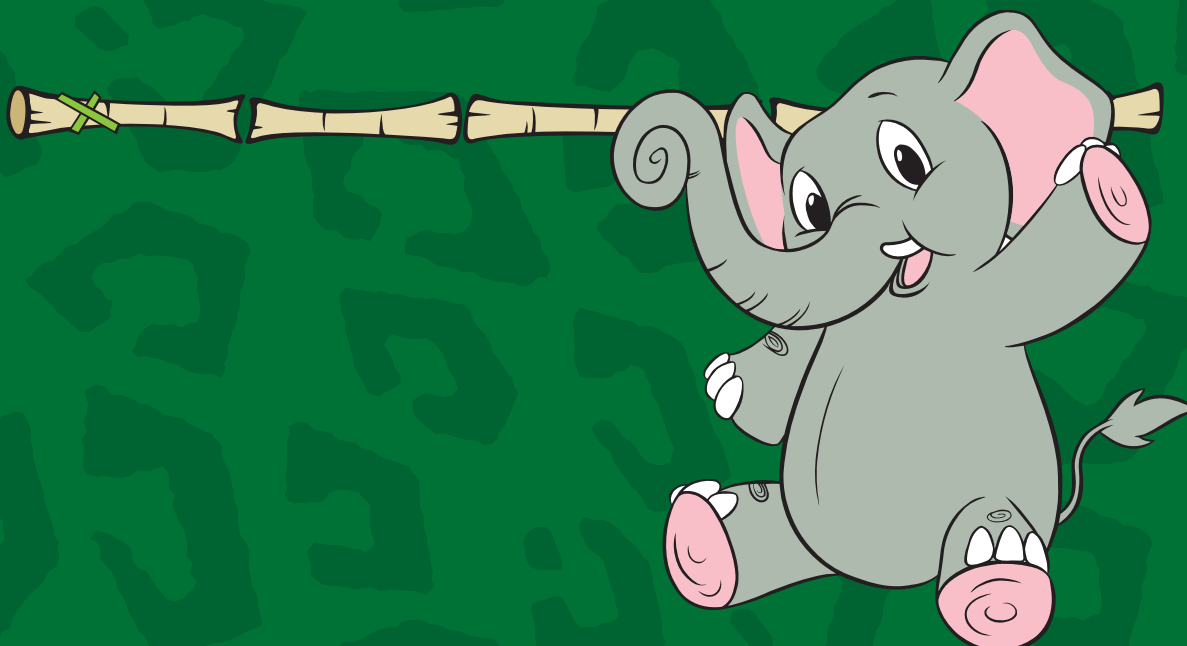
ENTRÉES (See next page)

DESSERT

Banana cheesecake
Chocolate diablo torte
Apple crumble

BEVERAGES

Coffee and tea



SERVED DINNERS

All entrees served with a medley of vegetables, including a choice of potato, rice or fries.



TYPHOON TILAPIA
MAYAS MIXED GRILL
BEEF AND BARBIE
MOJO BONES
PRIMAL STEAK
CEDAR SALMON
CONGO FISH AND CHIPS
TUSCAN CHICKEN
CHICKEN FRIED CHICKEN

