



**Sheraton**  
**On The Falls**  
HOTEL

# conference

menu **2014**





We Make Great Meetings Happen!

## Sheraton on the Falls Collaborates with Jamie Kennedy to Create Exceptional Meetings!

Working with the award winning Conference Services Team and Executive Chef, Stacey Trottier, Jamie Kennedy brings his culinary inspiration and sustainable kitchen philosophy's to meetings at Sheraton on the Falls.

With the assistance and talents of Sheraton's food professionals Jamie's seasonal and regionally inspired menus provide an exceptional foundation to a unique meeting experience in a first class meeting destination.

Tailored menus, creative team building food activities, chef table dinners, and cooking demonstrations are available to meeting delegates wishing to hire Celebrity Chef Jamie Kennedy.

At Sheraton, we strive to exceed guest expectations! We are Niagara's leading conference and meeting venue - *We Make Great Meetings Happen!*



**Executive Chef,  
Stacey Trottier**

As the Executive Chef at the Sheraton on the Falls Conference Centre, Stacey has over 25 years of culinary experience.

Stacey is a graduate with honors from Niagara College of Applied Arts and Technology, where he was awarded the Business Faculty Award. Early in his career he spent time as an apprentice with the Niagara Parks Commission. After completing his apprenticeship, he continued on as Sous Chef with White Oaks Resort and Spa. His career has taken him to the island of Grenada to La Source Resort and Spa then returning to Canada as the Sous Chef for a private Golf and Country Club.

In 1996, he began his long-standing and loyal position with the Sheraton on the Falls. He has had the pleasure of preparing meals for celebrities and some of Canada's most prestigious dignitaries. Stacey was also given the opportunity to appear on television programs, such as Canada A.M. and Breakfast Television.

Being a local resident along with his familiarity with what the Niagara Region has to offer, you can expect a unique and colourful palate pleasing cuisine including the best local ingredients.



**Who is Jamie  
Kennedy?**

Jamie is a very well known Canadian chef who hails from Toronto. He has been a cook for 37 years, helping to shape Canadian food culture since 1974. His work is all about connecting people in the community who together make contributions to our sense of place in Southern Ontario. Jamie was among the first in Canada to look to local, seasonal, organic and sustainable foodstuffs. He is among those pioneering chefs with legendary commitment to the environment and thoughtful husbandry of the soil. His respect for sustainable ingredients and attention to detail presents a sophistication of simplicity that is our modern culinary landscape.

Chef Kennedy welcomes you to Windows: Niagara Falls is a natural wonder on the international stage. What lies in the region beyond the falls is a rich bounty of wines and food that we are proud to bring to the table, as you relax with this awe-inspiring view.

### **Jamie Kennedy brings his Culinary Expertise to Niagara Falls**

Why Niagara Falls? Jamie Kennedy explains: "We've been practicing this kind of farm-to-table philosophy in Toronto for very many years, so I see coming to Niagara Falls as an opportunity to bridge this wonderful, internationally-known attraction with what's going on in the region, both in the wine world and the food world. We're talking about engaging the community. You're going to see small pick-up trucks from local farmers delivering anything that's in season. When a customer comes to Windows by Jamie Kennedy, they will experience this harmonious creation of what's going on right here in the Niagara peninsula."

## 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.

## 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.

### 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



### Add a culinary inspiration by Jamie Kennedy

Freshly baked currant scones with Jamie Kennedy preserves

### Health Break

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



### Add a culinary inspiration by Jamie Kennedy

Sheep's milk yogurt with summer fruit preserves, organic granola  
maple syrup

### 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



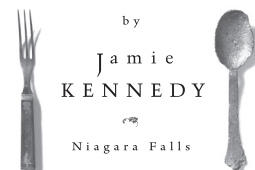
### Add a culinary inspiration by Jamie Kennedy

Fresh vegetable juice shooter

\*Core Performance



WINDOWS



## 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



Add a culinary inspiration by Jamie Kennedy  
Warm carrot and steel cut oat cake

### 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



Add a culinary inspiration by Jamie Kennedy  
Freshly baked currant scones with Jamie Kennedy preserves

### 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

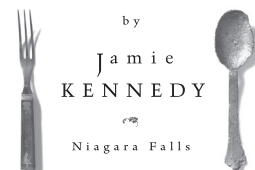


Add a culinary inspiration by Jamie Kennedy  
Freshly baked currant scones with Jamie Kennedy preserves

\*Core Performance



WINDOWS



## 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



Add a culinary inspiration by Jamie Kennedy

Niagara peanut butter cookies

### Royal Niagara Tea

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



Add a culinary inspiration by Jamie Kennedy

Niagara tart cherry square

### 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



Add a culinary inspiration by Jamie Kennedy

Niagara honey & walnut pastry

### Niagara Apple Tree

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



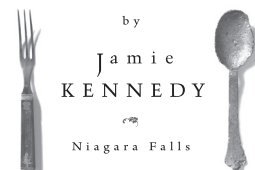
Add a culinary inspiration by Jamie Kennedy

Niagara pear & hazelnut coffee cake

\*Core Performance



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## 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



Add a culinary inspiration by Jamie Kennedy  
Mixed spiced Niagara nuts

### 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



Add a culinary inspiration by Jamie Kennedy  
Warm spiced chocolate and Niagara raspberry drink with  
vanilla dipping straw

### 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

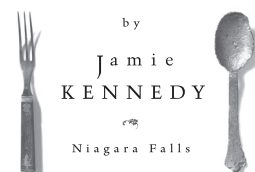


Add a culinary inspiration by Jamie Kennedy  
Niagara dried fruit & nut granola bar

\*Core Performance



WINDOWS



## BREAK ENHANCEMENTS

### Beverages

Starbucks® Coffee, Decaf or Tazo®\* Teas  
Individual fruit juices  
Bottled water  
Perrier or sparkling water  
Soft drinks - (cans, selection including Diet)  
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, Nutrigrain 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

Minimum of 30 persons

Tomato and cucumber salad  
Greek pasta salad

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

Minimum of 30 persons

Apple and fennel slaw  
Rustic red skin potato salad

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

Minimum of 30 persons

Sweet and sour cole slaw

Deli potato salad

Dill and sweet pickles

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 ganoush  
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 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 selection 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 Strip loin of Beef with Merlot reduction, compound butter

\*No additional items

## Plated Luncheon

Please selection 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 worlds 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

Minimum 40 persons

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

### Market Fresh

Minimum 40 persons

Market crudités 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

### Orient Express\*

Minimum 40 persons

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

### Viva Italia\*

Minimum 40 persons

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

**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  
Crème fraiche, shaved Bermuda onions,  
Capers, chives and rye toast

Serves 20 persons

### Mash Potato Martini Station

Buttermilk pesto mash potato  
Parmesan wild mushroom mash potato  
Lobster and garlic mash 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<br>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<br>and jus includes sliced mini sourdough buns | Serves 25 persons |
|---|-------------------|

|   |                   |
|---|-------------------|
| Roasted sirloin of beef with peppercorn demi<br>includes sliced mini dinner rolls | Serves 20 persons |
|---|-------------------|

|   |                   |
|---|-------------------|
| Ontario roasted pork loin stuffed with apple<br>and double smoked bacon served with<br>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 porkloin stuffed with local Niagara apples?

|  |                     |
|--|---------------------|
| Chicken, Beef and Shrimp Satays<br>Served with a selection of Asian dipping sauces | 3 pieces per person |
|--|---------------------|

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

## The Sweet Tooth

|   |                    |
|---|--------------------|
| Chef' Selection of decadent cakes<br>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 grape, 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 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

(60 pieces)

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

### Exotic Sushi

(50 piecese)

Spicy tuna roll, spider roll, tempura roll, california roll, eel sushi  
tuna sushi, 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 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

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

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 brewed Starbucks® regular and decaffeinated coffee, selection of Tazo® specialty teas are also included.

### 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

### 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

### 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 baked 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

6oz. Grilled 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 mash 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*

## Soup Enhancement- Add the following

Lobster bisque

## Salad Enhancement - Add the following

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

## 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:*

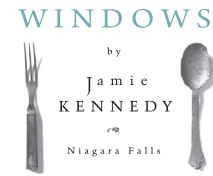
*Chianti, Valpolicella, Pinot Noir, Cabernet, Merlot, Shiraz, Malbec*

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

# Jamie Kennedy Event Catering for Sheraton on the Falls:



## Reception hors d'oeuvres

### Spring

Beet Croquette  
Asparagus Soup Shooter  
Marinated Spring Salmon Roll-up  
Duck Confit & Olive Croquette  
Pork Belly on Apple Crisp  
Classic Beef Tartare on Crisp Brioche

### Summer

Vegetarian Ceviche on Potato Crisp  
Wild Mushroom Strudel  
Miso BBQ Black Cod  
Smoked Fish Croquette with Wild Leek Tartar Sauce  
Pique Prosciutto on Grissini  
Grilled Lamb Cevapcici

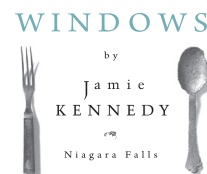
### Fall

Curried Sweet Potato & Swiss Chard Croquette with Raita  
Sunchoke Soup Shooter with Chip  
Lake Trout Tartare on Fennel  
Chicken Liver Mousse  
Yogurt Marinate Chicken Skewer  
Mini Poutine

### Winter

Squash Arancini  
French Fry Walkabout  
Hot Smoked Fish Canapé  
Mediterranean Sashimi Scallop  
Tourtière Strudel with Mustard Pickle  
Grilled Chili Mint Marinated Lamb Chop

## Jamie Kennedy Event Catering for Sheraton on the Falls:



### “Down Home Ontario Dinners....Jamie Kennedy Style”.

#### Fall - 3 Courses

Great Lakes Chowder with Beet Glaze

Roast Porchetta with Cider Poached Apples & Braised Rapini

Warm Flourless Chocolate Cake with Preserved Summer Fruits & Vanilla Ice Cream

#### Fall - 3 Courses with Choice

Salade Composé of Leek Vinaigrette, Celery Root Remoulade,

Marinated Eggplant, Roasted Red Pepper & Oregano, Arugula, Yellow & Green Beans

Poached Whitefish with Leek Gratin, Brown Butter-Caper Sauce & Toasted Almonds

or

Barbeque Beef Short Rib with Two Sauces (BBQ & Corn), Swiss Chard & Steamed Root Vegetables

Composed Dessert of Individual Tarte Tatin with Maple Ice Cream in Black Walnut Tuile

#### Fall - 4 Courses

Nova Scotia Clam Chowder

Black & White Braised & Grilled Beef with Leek Gratin

Petite Fall Green Salad with Fine Olive Oil

Individual Baked Apricot Tart with Almond Ice Cream

#### Fall - 4 Courses with Choice

Seared Qualicum Beach Scallop in Sunchoke Sauce with Chip

Salade Composé of Leek Vinaigrette, Celery Root Remoulade, Marinated Eggplant,

Roasted Red Pepper & Oregano, Arugula, Yellow & Green Beans

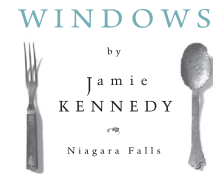
Roast Porchetta with Cider Poached Apples & Braised Red Cabbage

or

Barbeque Beef Short Rib with Two Sauces (BBQ & Corn), Swiss Chard & Steamed Root Vegetables

Composed Dessert of Individual Tarte Tatin with Maple Ice Cream in Black Walnut Tuile

## Jamie Kennedy Event Catering for Sheraton on the Falls:



### “Down Home Ontario Dinners....Jamie Kennedy Style”.

#### Spring - 3 Courses

Boston Lettuce Salad with Pickled Wild Leeks

Roasted Galantine of Organic Chicken with Herb Filling & Various Roasted Onions

Chocolate Hazelnut Bread Pudding with Vanilla & Maple

#### Spring - 3 Courses with Choice

Spring Salad Composé with Pickled Wild Leeks, Marinated Fiddleheads & Asparagus

Pristine Poached Pickerel with Spring Herbal Vinaigrette, Young Beets, & New Potatoes

or

Southern BBQ Beef Short Rib with Sweet Potatoes & Collard Greens

Sticky Toffee Pudding with Toasted Pecans

#### Spring - 4 Courses

Roasted Asparagus with Wild Leek Sabayon

Smoked Whitefish on Radish & Onion Salad

Grilled & Braised Beef with Lovage Pasta & Mushroom Jus

Rhubarb Jalousie with Maple Ice Cream

#### Spring - 4 Courses with Choice

Asparagus Vinaigrette with Shaved Pecorino

Spinach & Chard Ravioli with Ciel de Charlevoix Sauce

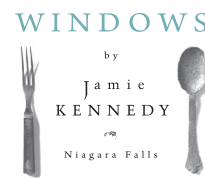
Coulubiatic of Pickerel with Chive Soubise & Young Beets

or

Braised & Grilled Beef with New Potato & Green Garlic Gratin

Vanilla Panna Cotta with Rhubarb Soup

## Jamie Kennedy Event Catering for Sheraton on the Falls:



### “Down Home Ontario Dinners....Jamie Kennedy Style”.

#### Summer - 3 Courses

Chilled Confit of Yellow Perch with Sorrel Vinaigrette

Braised & BBQ Beef Short Rib with Corn & BBQ Sauces & Summer Vegetables

Poached Peach & Blueberry Coupe with Blueberry Purée, Raspberry Coulis & Chocolate Shavings

#### Summer - 3 Courses with Choice

Summer Salad with Summer Savoury Vinaigrette

Confit Albacore Tuna with Niçoise Olives, Oven-Roasted Tomatoes, Arugula & Skordalia

or

Roast of Beef with Roast New Potatoes, Carrots & Shallots, Horseradish & Herbed Jus

Chocolate Trifle with Seasonal Berries

#### Summer - 4 Courses

Celebration of Tomatoes with Sheep's Milk Yogurt & Reduced Tomato Toasts

Lobster Bisque with Scallop Dumplings

Grilled & Braised Beef with Ratatouille & Crisp Fried Potatoes

Poached Peach with Wild Blueberry Frozen Yogurt & Raspberry Purée

#### Summer - 4 Courses with Choice

Celebration of Tomatoes

Hot Smoked Whitefish with Acidulated Summer Vegetables

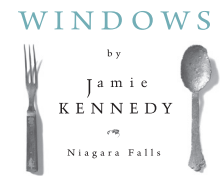
Roast Galantine of Cornish Hen with Chanterelle Mushrooms & Two Sauces  
(Corn & Roast Sweet Red Pepper)

or

Braised & Grilled Beef with Summer Savoury Ravigote

Individual Warm Chocolate Cake with Vanilla Ice Cream & Bourbon Poached Peaches

## Jamie Kennedy Event Catering for Sheraton on the Falls:



### “Down Home Ontario Dinners....Jamie Kennedy Style”.

#### Winter - 3 Courses

Celery Root Soup with Crème Fraîche

Roast & Braise of Beef with Sweet Potato Mash, Simmered Carrots & Kale

Sticky Date Pudding with Vanilla Anglaise

#### Winter - 3 Courses with Choice

Chicken Consommé with Confit Aileron & Wild Rice Noodles

Pristine Poached Pickerel with Beets & Soubise

or

Roast & Braise of Beef with Rutabaga & Potato Gratin with Winter Vegetables

Peach Melba

#### Winter - 4 Courses

Salad with Shaved Root Vegetables & Roasted Shallot Dressing

Wild Mushroom Toast

Slow Roast Rib Eye of Beef with Gratin of Leek & Potato

Individual Chocolate Cake with Vanilla Ice Cream & Summer Fruits in Rum

#### Winter - 4 Courses with Choice

Winter Vegetable Salad with Roasted Shallot Vinaigrette

Pristine Poached Pickerel with Soubise & Beet Glaze

Roast Galantine of Organic Chicken with Winter Mash & Roasted Red Pepper Jus

or

Black & White Braised Beef with Roasted Root Vegetables & Braised Swiss Chard

Chocolate and Raspberry Cake with Blackberry Purée & Vanilla Ice Cream



## Red Wines from Niagara

### **Cabernet Sauvignon/Franc VQA, Black Reserve, Jackson Triggs**

Rich and rounded with aromas and flavours of red berries, plums and spice.

### **Shiraz Proprietor's Selection, Jackson Triggs**

Aromas and flavours of juicy red fruits with vanilla and pepper.

### **Merlot VQA, Black Reserve, Jackson Triggs**

Aromas and flavours of cherry and black-fruit and spice with a rounded smooth finish.

### **Pinot Noir VQA, Inniskillin**

Rich aromas and flavours of cherries, spice and nuts with a hint of floral offers a full-rounded lengthy finish.

### **Meritage VQA, Reserve Tier, Inniskillin**

Full and smooth with flavours of ripe raspberries, plum, chocolate and black pepper.

## International Red Wines

### **Chianti Ruffino, Italy**

Floral and fruity aromas lead to lightly spicy scents of wild cherry and hazelnut.

### **Valpolicella Classico, Folonari, Italy**

Cherry, cloves, cedar on the nose; ripe cherry flavour with a slightly spicy, long finish.

### **Malbec, Marcus James, Argentina**

Aromas and flavours of ripe black berry, currant, plum, violet, cherry and herb.

### **Cabernet Sauvignon, Woodbridge, Robert Mondavi, California**

Rich ripe flavours and aromas of chocolate, ripe berries and spice fold into a long, full rounded finish.

## White Wines from Niagara

### **Chardonnay VQA, Black Reserve, Jackson Triggs**

Rich and fresh, with combined aromas and flavours of ripe apples, pear and vanilla.

### **Sauvignon Blanc VQA Black Reserve, Jackson Triggs**

A refreshing, easy to sip wine displaying fresh aromatics of citrus, grapefruit, honeydew melon, and hints of gooseberry and herbs.

### **Pinot Grigio VQA, Niagara Services, Inniskillin**

This wine displays fresh and inviting aromas and flavours of apple, citrus and tropical fruits with a crisp, refreshing finish.

### **Riesling VQA, Black Series, Jackson Triggs**

Aromatic and fresh with aromas and flavours of orange blossoms, peach, citrus and a hint of sweetness.

### **Gewurztraminer VQA, Black Series, Jackson Triggs**

Inviting floral aromas and flavours of tropical fruit, nicely balanced with a smooth, fresh finish.

## International White Wines

### **Monkey Bay Sauvignon Blanc Marlborough, New Zealand**

Fresh aromas and flavours of tropical fruit, citrus and herbs. Lively and approachable with an excellent balance of fruit sweetness and juicy acidity.

### **White Zinfandel, Woodbridge, Robert Mondavi California**

Aromas and flavours of red berries with a hint of sweetness.

### **Chardonnay Woodbridge, Robert Mondavi California**

Full bodied and rich with flavours of baked apples and spice.

### **Lumina Pinot Grigio, Venezia Giulia, Ruffino Italy**

Fresh and crisp with flavours of citrus and green apple.

## Champagne, Sparkling and Ice Wines

### **President Dry White Cuvee, Ontario**

A fresh sparkling wine with a hint of sweetness.

### **Cuvee Close VQA, Jackson Triggs**

A lovely and refreshing sparkling wine with flavours of green apple, biscuit and mineral notes.

### **Brut Imperial, Moet & Chandon, France**

A traditional French champagne with flavours of baked bread, apples and biscuit.

### **Vidal Icewine VQA, PR, Inniskillin**

Luscious and rich with flavours of apricot, mango and litchi nut. A fresh crisp citrus acidity cleanses and refreshes on the finish.