



Sheraton
On The Falls
HOTEL

holiday

menu 2014



RECEPTION



Table and Hors D'Oeuvres

The following are served stationed.

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

The Sweet Tooth

(Minimum 50 persons)

Chef's Selection Of Decadent Cakes
Petite Fours, Macaroons And Italian Pastries

Cold Hors D'oeuvres

(Minimum of 3 dozen per item)

Per Dozen

Freshly Made Bruschetta, Fresh Baguette, Basil, Shaved Parmesan
Smoked Salmon Cream, Cucumber Dice, Crème Fraiche,
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

Hot Hors D'oeuvres

(Minimum of 3 dozen per item)

Per Dozen

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. Davids 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



HOLIDAY BUFFET



Fresh Rolls and Butter
Baby Greens with Assorted Dressings
Tri-Coloured Rotini Pasta Salad with Feta
Coleslaw
German Potato Salad
Tomato Cucumber Salad

Relish Tray
European Deli Meat Platter
International Cheese Display
Crudités with Assorted Dips
Seafood Display

Hot (Choose 3 from the following)

Traditional Oven Roasted Turkey with Cranberry Sage Stuffing
Slow Roasted Striploin of Beef
Penne Pasta Marinara with Meatballs and Sausage
Seafood Stuffed Sole with Chardonnay Cream Sauce
Coq au Vin

Herb Roasted Potatoes
Candied Yams
Rice Pilaf
Medley of Winter Vegetables

Dessert

Assorted Pastries, Yule Logs, Pumpkin Pie, Pecan Pie
White Chocolate Mousse
Fresh Sliced Fruit Display

Coffee and Tea



HOLIDAY PLATED MENU



Jingle Bells

Winter Squash Soup
Baby Greens with Haselnut Vinaigrette
Traditional Roasted Turkey with Cranberry Sage Stuffing and Herb Jus
Roasted Garlic Mashed Potatoes
Medley of Winter Vegetables
Pumpkin Pie with Cinnamon Chantilly Cream

White Christmas

Crisp Romaine Hearts with Creamy Garlic Vinaigrette
Pan Seared Chicken Supreme with Red Onion Port Jus
Herb Roasted New Potatoes
Medley of Winter Vegetables
Black Forest Cake



HOLIDAY PLATED MENU



Let It Snow, Let It Snow, Let It Snow

Wild Mushroom Soup
Field Greens with Balsamic Vinaigrette
Caramelized Apple and Sage Stuffed Pork Loin with Marjoram Jus
Candied Yams
Medley of Winter Vegetables
Lemon Splendor Torte

Dear Santa

Minestrone Soup
Baby Greens with Maple Garlic Vinaigrette
Angus Beef Tenderloin with Truffle Scented Jus
Herb Roasted Parsienne Potatoes
Medley of Winter Vegetables
Chocolate Decadent Torte

