



Festive Menu

2017

MARRIOTT NIAGARA FALLS FALLSVIEW HOTEL & SPA • 6740 FALLSVIEW • NIAGARA FALLS, ONTARIO, CANADA L2G 3W6
905-358-4743 • MARRIOTTFALLSVIEW.COM • MARYR@NIAGARAFALLSHOTELS.COM



FESTIVE MENU 2017

Buffet Options

(all guests to choose same items, surcharge if otherwise)

Traditional Buffet #1 (min 30p)

Fresh baked rolls

Margherita pasta salad with heirloom tomatoes sweet basil
and farmers cheeses

Mixed young greens in ice wine vinaigrette with cranberries, goat
cheese and roasted nuts

Assorted fresh vegetables with dips and hummus

Herb roasted turkey with apple sage stuffing and
port infused pan gravy

Hand carved honey and grainy mustard glazed ham

Yukon Gold mashed potatoes with winter herbs

Roasted root vegetables in Demerara thyme butter

Assorted Christmas cookies,
brownies and squares

Coffee or tea

\$49 per person

Deluxe Buffet #2 (min 30p)

Fresh baked rolls

Roasted beet and winter squash salad in herbed vinaigrette

Double smoked bacon and new potato salad

Mixed young greens in ice wine vinaigrette with cranberries goat
cheese and roasted nuts

Assorted fresh vegetables with dips and hummus

Herb roasted turkey with apple sage stuffing and
port infused pan gravy

Pan seared Atlantic salmon with fennel orange salsa

Hand carved honey and mustard glazed ham

Penne pasta in a forest mushroom chardonnay cream sauce

Yukon Gold mashed potatoes with winter herbs

Roasted root vegetables in Demerara thyme butter

Assorted Christmas cookies,
brownies and squares

Italian pastries platters

Coffee and tea

\$59 per person

Elite Buffet #3 (min. 40p)

(upon arrival)

Artisan Canadian Cheese station with Niagara Jam Company
preserves, fruits and crostini

Fresh baked rolls

Grilled vegetable pasta salad with couscous in herb pesto dressing

Traditional Caesar salad

Roasted beet and winter squash salad in herbed vinaigrette

Mixed young greens in ice wine vinaigrette with cranberries goat
cheese and roasted nuts

Herb roasted turkey with apple sage stuffing and
port infused pan gravy

Slow roasted AAA Canadian striploin with
brandy peppercorn jus

Pan seared Atlantic salmon with fennel orange salsa

Yukon Gold mashed potatoes with winter herbs

Roasted root vegetables in Demerara thyme butter

Smokey bacon sautéed green beans

Egg nog cheesecake with cranberry compote

Italian pastry platters

Assorted Christmas cookies

Coffee and tea

\$75 per person

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FESTIVE MENU 2017



Traditional Menu

Hors D'Oeuvres

(Preselect Two – Served Family Style)

Tuna Poke, Fresh Avocado, Sesame, Soy Caramel, Taro Chips

Shrimp Diablo, Bacon, Smoked Jalapeno, Cream Cheese

Margherita Flatbread, Fresh Tomato, Fresh Mozzarella,
Basil, EVOO

Buffalo Chicken Meatballs

Soup & Salads

(Preselect Choice of Two)

Caesar Salad, Classic Dressing

Center-Cut Iceberg, Chopped Egg, Tomato, Bacon Bits,
Morton's Blue Cheese Dressing or 1000 Island Dressing

Steakhouse Chili, Spicy Texas Style "No Bean" Chili,
Sour Cream, Onions

Baked Five Onion Soup

Entrées

(Preselect Choice of Three)

8 oz. Filet Mignon*, Canadian AAA Reserve

8 oz. CAB Coulotte Steak*, Canadian Certified Angus Beef

Chicken Picatta, Capers, Lemon, Wilted Spinach

Grilled Salmon Fillet*, Quinoa, Tomato, Arugula Pesto

16 oz Cajun Pork Chop

Tagliatelle Bolognese, Fresh Pasta, All-Day Cooked Meat Ragu,
Pecorino Romano

Accompaniments

(Select Two)

Grilled Jumbo Asparagus, Sautéed Garlic Green Beans, Mashed
Potatoes, Sautéed Broccoli Florets, Smokey Joe's Mac 'N Cheese,
Cajun-Style Dirty Rice, "Twice Baked" Au Gratin Potatoes

Desserts

(Preselect Choice of Two)

"La Bête Noir", Flourless Chocolate Cake, Fresh Raspberry Puree

Key Lime Pie, Whipped Cream

White Chocolate Pecan Bread Pudding, Bourbon Caramel Sauce

NY Cheesecake, Fresh Seasonal Berries, Whipped Cream

Coffee / Hot Tea Service

\$85 per person

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FESTIVE MENU 2017



Deluxe Menu

Hors D'Oeuvres

(Preselect Three – Served Family Style)

Petite Lamb Chops*

Miniature Crab Cake, Mustard Mayonnaise

Shrimp Diablo, Bacon, Smoked Jalapeno, Cream Cheese

Prosciutto & Pesto Flatbread, Fresh Arugula, Shaved Parmesan, Truffle Oil

Tuna Poke, Fresh Avocado, Sesame, Soy Caramel, Taro Chips

Buffalo Chicken Meatballs

Soup & Salads

(Preselect Choice of Two)

Caesar Salad, Classic Dressing

Center-Cut Iceberg, Chopped Egg, Tomato, Bacon Bits, Morton's Blue Cheese Dressing or 1000 Island Dressing

Beet Salad, Red & Gold Beets, Candied Walnuts, Honey Balsamic, Creamy Goat Cheese

Steakhouse Chili, Spicy Texas Style "No Bean" Chili, Sour Cream, Onions

Baked Five Onion Soup

Entrées

(Preselect Choice of Three)

8 oz. Filet Mignon*, Canadian AAA Reserve

8 oz. CAB Coulotte Steak*, Canadian Certified Angus Beef

14 oz. New York Strip*, Canadian AAA Reserve

Chicken Picatta, Capers, Lemon, Wilted Spinach

Grilled Salmon Fillet*, Quinoa, Tomato, Arugula Pesto

Blackened Mahi Mahi*, Smoked Jalapeno Bacon Pan Sauce, Dirty Rice

Tagliatelle Bolognese, Fresh Pasta, All-Day Cooked Meat Ragu, Pecorino Romano

Accompaniments

(Select Two)

Grilled Jumbo Asparagus, Sautéed Garlic Green Beans, Mashed Potatoes, Sautéed Broccoli Florets, Smokey Joe's Mac 'N Cheese, Cajun-Style Dirty Rice, "Twice Baked" Au Gratin Potatoes

Desserts

(Preselect Choice of Two)

"La Bête Noir", Flourless Chocolate Cake, Fresh Raspberry Puree

Key Lime Pie, Whipped Cream

White Chocolate Pecan Bread Pudding, Bourbon Caramel Sauce

Frozen Peanut Butter Pie, Oreo Cookie Crumb Crust

Fresh Seasonal Berries, Whipped Cream

Coffee / Hot Tea Service

\$100 per person

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FESTIVE MENU 2017



Elite Menu

Hors D'Oeuvres

(Preselect Three – Served Family Style)

Petite Lamb Chops*

Miniature Crab Cake, Mustard Mayonnaise

Shrimp Diablo, Bacon, Smoked Jalapeno, Cream Cheese

Buffalo Chicken Meatballs

Prosciutto & Pesto Flatbread, Fresh Arugula, Shaved Parmesan, Truffle Oil

Tuna Poke, Fresh Avocado, Sesame, Soy Caramel, Taro Chips

Soup

(Preselect One)

Baked Five Onion Soup

Steakhouse Chili, Spicy Texas Style "No Bean" Chili,
Sour Cream, Onions

Salad

(Preselect Choice of Two)

Caesar Salad, Classic Dressing

Chopped House Salad, Mixed Lettuce, Cucumber, Bacon, Blue Cheese, Chopped Egg, Purple Onion, Tomato, Avocado, Dijon Mustard Vinaigrette

Center-Cut Iceberg, Chopped Egg, Tomato, Bacon Bits, Morton's Blue Cheese Dressing or 1000 Island Dressing

Entrées

(Preselect Choice of Three)

8 oz. Filet Mignon*, Canadian AAA Reserve

14 oz. New York Strip*, Canadian AAA Reserve

8 oz. CAB Hangar Steak*, Canadian Certified Angus Beef

Chicken Picatta, Capers, Lemon, Wilted Spinach

Blackened Mahi Mahi*, Smoked Jalapeno Bacon Pan Sauce, Dirty Rice

Shrimp & Grits, Jumbo Shrimp, Chorizo, Smoked Gouda Cheese Grits

Accompaniments

(Select Two)

Grilled Jumbo Asparagus, Sautéed Garlic Green Beans, Mashed Potatoes, Sautéed Broccoli Florets, Smokey Joe's Mac 'N Cheese, Cajun-Style Dirty Rice, "Twice Baked" Au Gratin Potatoes

Dessert Trio

"La Bête Noir", Flourless Chocolate Cake, Fresh Raspberry Puree

NY Cheesecake, Fresh Berries

Fresh Seasonal Berries, Whipped Cream

Coffee / Hot Tea Service

\$115 per person

(minimum 25 people)

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Lunch Menu

Soup & Salads

(Preselect One)

Caesar Salad, Classic Dressing

Chopped House Salad, Mixed Lettuce, Cucumber, Bacon, Blue Cheese, Chopped Egg, Purple Onion, Tomato, Avocado, Dijon Mustard Vinaigrette

Baked Five Onion Soup

Entrées

(Preselect Choice of Three)

8 oz. CAB Hanger Steak*, Canadian Certified Angus Beef, Loaded Baked Potato

Chicken Picatta, Capers, Lemon, Wilted Spinach

Grilled Salmon Fillet*, Quinoa, Tomato, Arugula Pesto

Tagliatelle Bolognese, Fresh Pasta, All-Day Cooked Meat Ragu, Pecorino Romano

Supplemental Entrée Selection

8 oz. Filet Mignon, AAA Reserve, Loaded Baked Potato **\$20**

16 oz. Ribeye or Cajun Ribeye, AAA Reserve,
Loaded Baked Potato **\$30**

Morton's Midwest Prime Beef, 16 oz. Signature Prime
New York Strip, Loaded Baked Potato **\$40**

Desserts

(Preselect One)

"La Bête Noir", Flourless Chocolate Cake, Fresh Raspberry Puree

Key Lime Pie, Whipped Cream

NY Cheesecake, Fresh Berries

Fresh Seasonal Berries, Whipped Cream

Soda & Iced Tea

\$49 per person

(minimum 15 people)

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