



Sheraton

Sheraton on the Falls Hotel

5875 Falls Avenue . Niagara Falls . Ontario ON L2G 3K7 . Canada . Phone: 905-374-4445



starwood
Hotels and
Resorts





Holiday Menus

Reception

Table and Hors D' Oeuvres
The following are served stationed

Antipasto Station
Minimum expectation of 40 persons
Cold grilled marinated vegetables
Prosciutto, salami and capicola, Italian Cheeses
Iced prawns and calamari, melon
Served with artisan Italian breads and condiments 18

Market Fresh
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 ganoush
Pita triangles and papadums 14

Enhancements

Hors D'Oeuvres
Minimum expectation of 3 dozen per item

Freshly made bruschetta, fresh baguette, basil, shaved parmesan 26

Smoked salmon cream, cucumber diced, crème fraiche, crisp cone 46

Vegetable spring rolls with plum sauce 32

Assorted petite quiches with chive sour cream 29

Spanakopita with chipotle sundried tomato aioli 31

Pork pot stickers with Peking plum sauce 35

Crispy breaded ravioli with marinara sauce 34

Scallops wrapped in bacon 42



Alternative options can be provided for food allergies in advance of your event. Please ask your Convention Services Manager. Taxes and Fees are not included. Prices & items not guaranteed outside of 6 months of your event. Our menus are priced based on best available selections therefore menu selections received less than 7 days prior to the 1st day of the group's arrival is subject to 25% surcharge. ** Any Special Meal Requests are subject to a 5.00 per person surcharge excluding vegetarian options.

Joy to the World Buffet

Minimum expectation of 60 persons

- Fresh Rolls & Butter
- Baby Greens with Assorted Dressings
- Coleslaw
- New Potato Salad
- Relish Tray of Crudités with Assorted Dips
- International Cheese Display
- Seafood Display

(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
- Chicken Coq Au Vin

- Herb Roasted Potatoes
- Medley of Winter Vegetables

DESSERT

- Assorted Pastries, Yule Logs, Pumpkin Pie, Pecan Pie
- Fresh Fruit Display
- Coffee & Tea

Friday & Saturday 59
Monday-Thursday 50

Fried fantail shrimp with homemade seafood sauce 42

Wonton wrapped torpedo shrimp 42

Mini Beef Wellington with Port Jus 42



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North Star Buffet

Minimum expectation of 60 persons

Fresh Rolls & Butter
 Mixed Winter Greens, Cherry Tomatoes, Dried Cranberries,
 Sunflower Seeds
 German Potato Salad
 Tomato & Cucumber Salad
 Bouquet of Vegetables with Roasted Red Pepper Dip

Fusilli Pasta Arrabbiata Sauce
 Slow Roasted Ontario Turkey, Traditional Sage Stuffing, Cranberry
 Sauce, Gravy
 AAA Beef Striploin with Pearl Onions and Mushroom Pan Jus

Roasted Garlic Whipped Mashed Potatoes
 Medley of Winter Vegetables

Chef's Selection of Decadent Cakes
 Seasonal Sliced Fruits & Berries
 Coffee & Tea

Friday & Saturday 49
 Monday-Thursday 39

Holiday Buffet

Minimum expectation of 60 persons

Greens with House Made Dressings
 Pickled Vegetable Platter
 Kale, Cranberry, Pecan & Feta Cheese Salad
 Roasted Sweet Potato Salad with Apple and Pumpkin Seeds
 Quinoa Tabbouleh (Quinoa, bulgur, currant, parsley, mint, lemon
 juice)

Pan Seared Cajun-Spiced Salmon with Pineapple Salsa
 Traditional Roast Turkey with Cranberry Stuffing & Gravy
 Smoked Beef Brisket with Mustard Sauce
 Vegetarian Option: Butternut Squash Ravioli
 with Apple Cider & Fennel Cream Sauce

Maple Glazed Roasted Elmira Root Vegetables
 Garlic Mashed Yukon Gold Potatoes

Festive Dessert Table
 Seasonal Sliced fruits and berries
 Coffee & Tea

Friday & Saturday 54
 Monday-Thursday 44




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Winter Wonderland

Served Traditional Family Style
 Minimum expectation of 80 persons

Rolls & Butter

Seven Assorted Mesclun Salad Leaves, Topped with Multi-Coloured Julienne Vegetables & Drizzled with Balsamic Dressing (Served Family Style)

Herb Seasoned Chicken Breast complimented with a Wild Mushroom Thyme Jus
 Marinated Flank Steak grilled to medium

Roasted Potatoes & Seasonal Vegetables (Served Family Style)

Turtle Chocolate Tart
 Roasted pecans, buttery caramel and rich chocolate ganache fill a chocolate shortbread shell, Garnished with Fresh Berries (Served Plated)

Coffee & Tea 50

Holiday Plated Dinner

Dear Santa
 Mixed Greens with Cranberries Chevre and Roasted Nuts
 Grilled 10 oz New York Striploin Steak, Wild Mushrooms
 Roasted Garlic Mashed Potatoes
 Medley of Winter Vegetables
 Chocolate Decadent Torte 51

Jingle Bells
 Baby Greens with Hazelnut 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 48

Let it Snow
 Field Greens with Balsamic Vinaigrette
 Caramelized Apple and Sage Stuffed Pork Loin and Marjoram Jus
 Candied Yams
 Medley of Winter Vegetables
 Lemon Splendor Torte 47



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White Christmas
Crisp Romaine Hearts with Creamy Garlic Vinaigrette
Oven Basted Breast of Chicken with a Wild Mushroom Ragout
Herb Roasted New Potatoes
Medley of Winter Vegetables
Black Forest Cake 46

Holiday Brunch

Minimum expectation of 60 persons

Selection of Breakfast Pastries to include: Danishes, Muffins,
Croissants
Served with Fruit Preserves and Butter
Spring Mix with Toasted Pumpkin Seeds, Sundried Cranberries,
Shallot Dressing
Parfait de Baies: Mixed Berries, Granola & Yogurt with Honey
Belgian Waffles, Whipped Cream, Strawberry Topping and Maple
Syrup
Eggs Benedict with Chive Hollandaise
Ontario Turkey, Traditional Sage Stuffing, Cranberry Sauce, Gravy

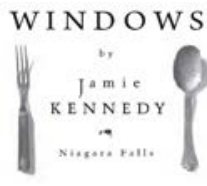
Garlic Whipped Mashed Potatoes
Medley of Winter Vegetables

Chef's Selection of Decadent Cakes
Seasonal Sliced Fruits and Berries
Coffee & Cake

Service between 11am and 1pm 36



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Chef

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.

Chef, Varun Sarin

Varun grew up in New Delhi the capital of India with a population of 22 million, a melting pot of culinary theatre. Although Indian food has a rich and complicated history, the secret to making it is very simple. It is a secret handed down from generation to generation. Varun was accepted to IHM (Institute of Hotel Management) where he graduated with honors. His culinary journey took him through prestigious hotels, such as The Ambassador and the Taj Mahal in New Delhi. He then moved to Canada graduating in 2011 from Culinary Management at Niagara College, and is presently showcasing his talents at the Sheraton on the Falls Hotel.

Executive Chef Jamie Kennedy

For over three decades Jamie Kennedy has been instrumental in shaping the culinary landscape in Canada. His innovative approach to gastronomy, commitment to sustainable agriculture and advocacy of local food have been unwavering. He has been executive chef and owner of several acclaimed Toronto restaurants, including Palmerston, Jamie Kennedy at the R.O.M. (a.k.a. JK ROM), and the Jamie Kennedy Wine Bar. His company, Jamie Kennedy Kitchens, currently comprises Gilead Café and Bistro, Jamie Kennedy Event Catering, Jamie Kennedy at the Gardiner Café, and Provenance Regional Cuisine. In 2010, Jamie was honoured for his contributions with two major appointments; with Chef Michael Stadtländer, he was awarded for his leadership at the inaugural Governor General's Award in Celebration of the Nation's Table, and soon after he was appointed to the rank of Member of the Order of Canada. 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 the 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!

