

MORTON'S[®]

GRILLE

NIAGARA FALLS

DINING GUIDE

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905-374-4444 ext. 4203

MORTON'S®

GRILLE

NIAGARA FALLS

PASSED HORS D'OEUVRE SELECTIONS

Petite Lamb Chops \$5 each

Miniature Crab Cakes \$5.25 each

Shrimp Diablo \$5 each

Jumbo Shrimp Cocktail \$5 each

Tuna Poke, with Taro Chips \$3.50 each

Prime Beef Meatballs \$3.50 each

Tomato Bruschetta Crostini \$3 each

Buffalo Chicken Meatballs \$3 each

Tomato Mozzarella Crostini \$3 each

FLATBREADS

Margherita Flatbread \$17 each

Steak & Blue Cheese Flatbread \$19 each

Spicy Italian Flatbread \$17 each

Prosciutto & Pesto Flatbread \$19 each

DISPLAYED ARTISANAL CHEESE BOARD

Crackers and Fresh Fruit Garnish

(Serves 20-25 guests)

\$145

FRESH OYSTERS ON THE HALF SHELL

Cocktail Sauce, Horseradish, Tabasco and Lemons

MKT pricing per dozen

EDAMAME HUMMUS

Grilled Pita Bread, Fresh Vegetables

(Serves 20-25 guests)

\$75

CARVING STATION

Whole Roasted Beef Tenderloin,

Whipped Horseradish and Mustard Mayonnaise Sauces,

Assorted Rolls

\$265 (Serves 20-25 guests)

TABLE NOSH

Warm Mixed Nuts \$16

Hand-Cut Potato Chips, Blue Cheese Dipping Sauce \$16

Assorted Olives \$12

DESSERT BUFFET

Chocolate Peanut Butter Cups, Flourless Chocolate Cake

Mini Cheesecake, Fresh Seasonal Berries with Whipped Cream

\$13.50/PERSON

(minimum 25 people)

All prices are in Canadian funds and subject to a service charge (17%) and HST (Harmonized Sales Tax of 13%). Prices are valid until December 30, 2018.



MORTON'S®

GRILLE

NIAGARA FALLS

DUNN STREET MENU

SOUPS & 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

Baked Five Onion Soup

ENTREES

(Preselect Choice of Two)

8 oz. Prime Manhattan Steak*, Morton's Midwest Prime

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

Chicken Picatta, Capers, Lemon, Wilted Spinach

Grilled Salmon Fillet*, Quinoa, Tomato, Arugula Pesto

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

16 oz. Cajun Pork Chop*

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

NY Cheesecake, Fresh Berries

Fresh Seasonal Berries, Whipped Cream

Coffee / Hot Tea Service

\$70 PER GUEST

(minimum 25 people)

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*Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of foodborne illness,
especially if you have certain medical conditions.





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PORTAGE ROAD MENU

HORS D'OEUVRES

(Preselect Two - Served Butler 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

SOUPS & 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

ENTREES

(Preselect Choice of Three)

8 oz. Filet Mignon*, Canadian AAA Reserve

8 oz. CAB Hanger 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 Ragù,
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 Berries

Fresh Seasonal Berries, Whipped Cream

Coffee / Hot Tea Service

\$90 PER GUEST

(minimum 25 people)

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LIVINGSTONE STREET MENU

HORS D'OEUVRES

(Preselect Three - Served Butler 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

SOUPS & 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

ENTREES

(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 Ragù, 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 GUEST

(minimum 25 people)

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FALLSVIEW BOULEVARD MENU

HORS D'OEUVRES

(Preselect Three - Served Butler 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

ENTREES

(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 GUEST

(minimum 25 people)

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