



Sheraton

Sheraton on the Falls Hotel

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



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Indian Cuisine Menu

(minimum of 50 ppl)

Chef 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.

Passage to India - Hot Lunch

Fresh seasonal green salad with house dressings
 Tomato and fresh basil salad
 Mango coleslaw
 Potato salad
 Butter Chicken
 Chicken Malai Tikka
 Safed Chane (Chickpea Curry)
 Kesar Pulao (Saffron Pilaf)
 Seasonal sliced fruits
 Daily dessert selection
 Starbucks® regular and decaffeinated coffee and selection of Tazo® specialty teas 45

The Spice Trail - Dinner

Tamatar ka Shorba
 Indian Mixed Bean Salad
 Pickled Onion and Cucumber Salad
 Fresh Seafood Platter
 Chicken Chettinad
 Sesame Ginger Beef with cilantro, 5- Spice
 Goan Shrimp Curry with Kesar Pulao
 Crisp Asian vegetables, wok fried rice
 Seasonal sliced fruits
 Daily dessert selection
 Freshly brewed Starbucks® regular and decaffeinated coffee and selection of Tazo® specialty teas
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Enhancements

Safed Chane (Chickpea Curry)
 Northern Indian Tangy Curry 12

Butter Chicken
 Popular Punjab Dish 12

Chicken Chettinad
 Chettinad Region dish of Tamil Nadu State 12

Goan Shrimp Curry
 Delicious dish from Goa, scented with Coconut 12

Chicken Malai Tikka
 Chicken marinated in yogurt & spices, grilled 12

Lamb Rogan-Josh
 One of the signature recipes of Kashmiri cuisine 12

Kesar Pulao (Saffron Pilaf)
 Northern India 12



For menus served under specified minimums, a surcharge of 5.00 per person will apply. All Interactive Stations must be prepared by a Culinary Attendant at 75.00 per station. 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 Dietary/Special Meal Requests are subject to a 5.00 per person surcharge excluding vegetarian options. ** Menu created May 2016

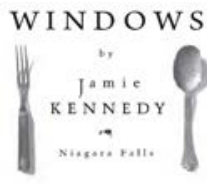
India Falls - Dinner

Garden green salad with house dressings
 Market crudités with hand crafted dips
 Oriental noodle salad
 Kachumbari salad
 Pickled onion and cucumber salad
 Local artisan and imported cheeses with fruit chutney
 Safed Chane (Chickpea Curry)
 Lamb Rogan-Josh
 Thai BBQ chicken with cucumber-pineapple salsa
 Forest mushroom ravioli with scallions, lemon and olive oil
 Pan seared Atlantic salmon with chardonnay cream sauce
 Seasonal sliced fruits
 Daily dessert selection
 Starbucks® regular and decaffeinated coffee and selection of
 Tazo® specialty teas
 68

Alternative options can be provided for food allergies and dietary
 restrictions in advance of your event. Please ask your Convention
 Services Manager.



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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

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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!

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