



2018

# HOLIDAY MENU

 **MARRIOTT**  
NIAGARA FALLS  
ON THE FALLS

6755 Fallsview Blvd., Niagara Falls, ON L2G 3W7 • 905-374-4444 x4225  
[www.MarriottOnTheFalls.com](http://www.MarriottOnTheFalls.com) . [sales@niagarafallshotels.com](mailto:sales@niagarafallshotels.com)



# 2018 HOLIDAY MENU

## PLATED

### 3 course meal

All plated meals include choice of soup or salad and dessert  
Assorted dinner rolls, coffee and tea included

### Soup Options

Foraged mushroom soup with truffle essence and chives  
Maple roasted butternut squash bisque with cinnamon crème fraîche  
Fire roasted plum tomato soup with basil oil drizzle  
Hearty Yukon potato and wild leek soup, garnished with crispy leeks

OR

### Salad Options

Vine ripened red and yellow tomatoes and pearl bocconcini  
salad, balsamic glaze  
Baby arugula, red and golden beets, goat cheese snow,  
champagne vinaigrette  
Romaine heart wedge, pepper cream dressing, shaved asiago,  
candied pancetta  
Mesclun of winter greens, toasted pumpkin seeds, sun dried cranberries,  
shallot dressing

### Entrée Options

Oven roasted Ontario turkey with giblet gravy, sage and dry fruit stuffing,  
honey carrots and sweet potato mash, cranberry chutney  
Roasted red pepper, feta and apricot stuffed breast of chicken, herb  
roasted red skin potatoes, seasonal vegetable, pan jus  
Maple pommery mustard and soy infused salmon fillet, wild rice medley,  
fresh seasonal vegetables  
Chargrilled AAA beef tenderloin with roasted garlic, fingerling potatoes,  
root vegetable medley and pearl onion merlot jus

### Dessert

Individual chocolate yule log with fresh berries and raspberry coulis  
Gingerbread spiced crème brulee with toasted pistachio and  
cranberry biscotti  
Milk chocolate and peppermint mousse dome, fruit purée, winter berries  
Season inspired apple cranberry crumble, vanilla bean ice cream  
Eggnog infused cheesecake, mixed berry compote





# 2018 HOLIDAY MENU

## BUFFETS

### Winter Wonderland

Assorted freshly baked rolls with sweet creamery butter

### Salads

Mix winter greens, cherry tomatoes, dried cranberries, sunflower seeds,  
house vinaigrette

Granny Smith Waldorf salad, celery with toasted walnuts

Traditional Greek salad with feta cheese snow

### Entrées

Slow roasted Ontario turkey, traditional sage stuffing, cranberry sauce,  
giblet gravy

Baked Atlantic salmon with leek and spinach fondue, caper beurre blanc

Butternut squash bauletti pasta, basil white wine cream

Herb roasted red skin potatoes

Medley of winter vegetables

### Desserts

Warm cranberry and white chocolate bread pudding, crème Anglaise

Pumpkin cheesecake

Assorted holiday cookies

Seasonal fruit platter

Coffee and tea

### Joy to the World

Assorted freshly baked rolls with sweet creamery butter

### Soup

Truffle scented mushroom soup

### Salads

Mix winter greens, cherry tomatoes, dried cranberries, sunflower seeds,  
House vinaigrette

Chopped Romaine hearts with creamy caesar dressing

Antipasto vegetable platter with bocconcini and tomato, balsamic glaze

Organic red quinoa salad with dried fruits and feta cheese

Surimi style seafood salad with shaved fennel and citrus segments

### Entrées

Slow roasted Ontario turkey, traditional sage stuffing, cranberry sauce,  
giblet gravy

AAA beef striploin with pearl onions and mushroom pan jus

Pan seared salmon with saffron caper beurre blanc

Five vegetable and ricotta lasagna, glazed with asiago

Roasted garlic whipped yukon gold potatoes

Medley of winter vegetables

### Desserts

Mousse shots: white chocolate and peppermint/milk chocolate  
and marshmallows

Cranberry and pistachio chocolate bark

Assorted holiday cookies

Vanilla yule log

Warm cranberry and white chocolate bread pudding, crème Anglaise

Maple pecan flan

Sliced fresh fruits

Coffee and tea





# 2018 HOLIDAY MENU

## RECEPTION

### HOT & COLD HORS D'OUVRES

Please consult your catering manager for a selection of bite sized marvels

### STATIONS

Cheese Board

Sampling of the finest Niagara peninsula, Ontario and Quebec cheese, paired with fig jam, dry fruits, crackers and crostini

Dips and Dippers

Dips: hummus, tzatziki, roasted red pepper cream cheese, tomato bruschetta

Dippers: toasted baguette, tortilla chips, grilled pita, veggie sticks

Antipasto Rustico

Tuscan style Antipasti bar to include:

Chargrilled and marinated vegetable platter

Cold Italian deli meats : Prosciutto di Parma, Genovese salami, soppressata, mortadella

Rustic Italian bread loaves and grissini breadsticks

Cold press olive oil and aged balsamic vinegar

Caprese salad with vine ripened tomatoes and marinated baby mozzarella cheese

Mini Marvels: Chef's signature dessert spread

Vanilla crème brulee spoons

Assorted squares and tarts

Chocolate fudge brownie bites

Fresh fruit skewers

Mousse shots: lemon, dark chocolate, cherry cheesecake

Mini cupcakes: red velvet, vanilla, chocolate

Cheesecake lollipops





# 2018 HOLIDAY MENU

**milestones®**  
On the Falls

## BAR COCKTAIL PARTY MENU

Please select five of the below items to share:

- ASIAN CHICKEN BITES **M**
- MEDITERRANEAN GOAT CHEESE PLATTER **V**
- CHILI POPCORN SHRIMP
- HOT SPINACH & ARTICHOKE DIP **M**
- GARLIC CHEESE BREAD **V**
- CHICKEN WINGS  
(Sriracha Buffalo and/or Sweet Sesame Ginger)
- COCONUT CALAMARI **M**

Please see our drink list and wine list to view our full selection of alcoholic and non-alcoholic beverages. Ask your booking manager for details.

**V** Vegetarian **M** Signature Dish **GF** Gluten Free



Some restrictions and conditions apply. Prices are shown in Canadian funds and do not include taxes and service charge.

6755 Fallsview Blvd., Niagara Falls, ON L2G 3W7 • 905-374-4444 x4225  
[www.MarriottOnTheFalls.com](http://www.MarriottOnTheFalls.com) . [sales@niagarafallshotels.com](mailto:sales@niagarafallshotels.com)



# 2018 HOLIDAY MENU

**milestones®**  
On the Falls

## GROUP LUNCH MENU

### CHOICE OF SOUP OR STARTER SALAD

Roasted Garlic Caesar Salad  
Milestones California Spring Salad **V M GF**  
Seasonal Soup

### CHOICE OF ENTRÉE

#### The Chopped Salad

Fresh avocado, chickpeas, red onions, corn, feta cheese and crispy tortilla strips tossed with our honey lime peanut vinaigrette and drizzled with peanut sauce **V**

#### Old Fashioned Burger

Fresh ground chuck burger topped with smoked bacon, aged Cheddar cheese, lettuce, tomato, onion and our signature housemade burger sauce on a toasted egg bun

#### Crispy Chicken Sandwich

Crispy panko Asiago fried chicken, housemade honey Sriracha slaw and garlic Parmesan aioli on a toasted egg bun

#### Thai Red Curry Bowl

Your choice of fresh chicken or beef simmered in our red curry coconut cream sauce, with Asian vegetables and crisp wontons, served on a bed of jasmine rice

### COFFEE OR TEA

Enjoy our Marley coffee  
or David's Tea

**V** Vegetarian **M** Signature Dish **GF** Gluten Free





# 2018 HOLIDAY MENU

## milestones® On the Falls

### GROUP MENU

#### CHOICE OF SOUP OR STARTER SALAD

Roasted Garlic Caesar Salad  
Milestones California Spring Salad **V M GF**  
Seasonal Soup

#### CHOICE OF ENTRÉE

##### Roasted Field Mushroom Gemelli Pasta

Fresh roasted field mushrooms, caramelized onions, grape tomatoes and wild baby arugula in truffle Parmesan cream **V**

##### Portobello Mushroom Chicken

Fresh pan seared chicken breast and portobello mushrooms simmered in a roasted garlic cream sauce. Served with seasonal vegetable and vermicelli noodles tossed in a basil pesto cream sauce **M**

##### The Chopped Salad

Grilled chicken, avocado, chickpeas, red onions, corn, feta cheese and crispy tortilla strips, tossed with our honey lime peanut vinaigrette and drizzled with peanut sauce

##### Grilled 8 oz. Top Sirloin

Seasoned and grilled to perfection. Served with seasonal vegetable and your choice of roasted garlic mashed potatoes, golden fries or quinoa pilaf

##### Cajun Shrimp Creole

Sautéed Louisiana-style shrimp, scallions and roasted field mushrooms in a spiced Cajun garlic cream sauce. Served with sautéed vegetables and jasmine rice

#### DESSERT

A taste of White Chocolate Cheesecake or Ganache Torte

#### COFFEE OR TEA

Enjoy our Marley coffee or David's Tea

**V** Vegetarian **M** Signature Dish **GF** Gluten Free





# 2018 HOLIDAY MENU

## milestones® On the Falls

### GROUP MENU

#### SHAREABLE APPETIZERS

*A selection of the appetizers will be served*

##### Hot Spinach & Artichoke Dip

Creamy spinach, artichoke hearts and Italian cheeses, served with crispy tortilla chips and fresh cut salsa **M**

##### Mediterranean Goat Cheese Platter

Warm goat cheese topped with red pepper relish. Served with toasted focaccia bread, fig jam and roasted garlic **V**

##### Coconut Calamari

Delicious strips of coconut marinated calamari, golden fried and served on a bed of crisp rice noodles with a mango chili dipping sauce **M**

### CHOICE OF ENTRÉE

##### Roasted Field Mushroom Gemelli Pasta

Fresh roasted field mushrooms, caramelized onions, grape tomatoes and wild baby arugula in a truffle Parmesan cream **V**

##### Thai Red Curry Bowl

Your choice of chicken or beef simmered in our red curry coconut cream sauce, with Asian vegetables and crisp wontons, served on a bed of jasmine rice

##### Chicken Parmesan Stack

Crispy panko and Asiago fried chicken breast, mozzarella, house-made roasted tomato sauce, fresh basil and vermicelli noodles

##### Cajun Shrimp Creole

Sautéed Louisiana-style shrimp, scallions and roasted field mushrooms in a spiced Cajun garlic cream sauce. Served with sautéed vegetables and jasmine rice

##### Ginger Glazed Salmon

Freshly grilled salmon topped with ginger soy glaze and grilled pineapple. Served on a bed of Japanese inspired shrimp fried rice and sautéed bok choy

##### Grilled 8 oz. Top Sirloin

Seasoned and grilled to perfection. Served with seasonal vegetable and your choice of roasted garlic mashed potatoes, golden fries or quinoa pilaf

### DESSERT

White Chocolate Cheesecake or Ganache Torte

### COFFEE OR TEA

Enjoy our Marley coffee or David's Tea

**V** Vegetarian **M** Signature Dish **GF** Gluten Free





# 2018 HOLIDAY MENU

## milestones®

On the Falls

### GROUP MENU

#### SHAREABLE APPETIZERS

*A selection of the appetizers will be served*

##### Hot Spinach & Artichoke Dip

Creamy spinach, artichoke hearts and Italian cheeses, served with crispy tortilla chips and fresh cut salsa **M**

##### Mediterranean Goat Cheese Platter

Warm goat cheese topped with red pepper relish. Served with toasted focaccia bread, fig jam and roasted garlic **V**

##### Coconut Calamari

Delicious strips of coconut marinated calamari, golden fried and served on a bed of crisp rice noodles with a mango chili dipping sauce **M**

##### Asian Chicken Bites

Our classic chicken bites are given a tasty twist with crisp wontons, fresh cucumber and sweet chili sauce

#### CHOICE OF SOUP OR STARTER SALAD

Roasted Garlic Caesar Salad

Milestones California Spring Salad **V M GF**

Seasonal Soup

#### CHOICE OF ENTRÉE

##### Portobello Mushroom Chicken

Fresh, pan seared chicken breast and portobello mushrooms simmered in a roasted garlic cream sauce

Served with seasonal vegetable and vermicelli noodles tossed in a basil pesto cream sauce **M**

##### Ginger Glazed Salmon

Freshly grilled salmon topped with ginger soy glaze and grilled pineapple. Served on a bed of Japanese inspired shrimp fried rice and sautéed bok choy

##### Surf & Turf Sirloin

8oz top sirloin topped with six succulent shrimp in a lobster butter sauce.

Served with seasonal vegetable and your choice of roasted garlic mashed potatoes, golden fries or quinoa pilaf

##### 10 oz. Prime Rib

Slow roasted and seasoned with our signature housemade blend of spices. Served with an herb jus, creamed horseradish, crisp buttermilk onion strings, seasonal vegetables and your choice of garlic mashed potatoes, golden fries, or quinoa pilaf

##### Roasted Field Mushroom Gemelli Pasta

Fresh roasted field mushrooms, caramelized onions, grape tomatoes and wild baby arugula in a truffle Parmesan cream **V**

#### DESSERT

White Chocolate Cheesecake or Ganache Torte

#### COFFEE OR TEA

Enjoy our Marley coffee or David's Tea

**V** Vegetarian **M** Signature Dish **GF** Gluten Free



Some restrictions and conditions apply. Prices are shown in Canadian funds and do not include taxes and service charge.

6755 Fallsview Blvd., Niagara Falls, ON L2G 3W7 • 905-374-4444 x4225  
www.MarriottOnTheFalls.com . sales@niagarafallshotels.com