



MARRIOTT
NIAGARA FALLS
FALLSVIEW

2019

HOLIDAY
MENU

PLATED Option A

3 Course Meal

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

SOUP OPTIONS

Northern Muskoka Mushroom Bisque with Forest Herbs
Roasted Red Pepper and Pumpkin Velour with Maple Cream and Chives
Plum Tomato Bisque with Basil Essence
Roasted Cauliflower and Parsnip Velour with Smoked Bacon and Chives

OR

SALAD OPTIONS

Baby Kale Cardini Salad

Romaine Lettuce, Herb Croutons, Sundried Tomatoes, Creamy Garlic Dressing.

Green Belt Arugula Beet Salad

Baby Arugula, Ruby Beets, Ontario Goat Cheese, Maple Pecans, Elder Flower Vinaigrette.

Niagara Pear Bitter Greens

Maple Roasted Niagara Pears, Baby Arugula, Kale, Radicchio, Shaved Fennel, Red Wine Vinaigrette.

Roasted Squash and Arugula Salad

Maple Roasted Butternut Squash, Baby Arugula, Toasted Pumpkin Seeds,
Green Goddess Dressing.

ENTRÉE OPTIONS

Maple Glazed Salmon Fillet 64

Scarlet Quinoa Squash Risotto, Roasted Fennel, Seasonal Vegetables, Blistered Canary Pepper Puree .

Spinach Asiago Stuffed Chicken Supreme 64

Red Skin Jacket Potatoes, Blistered Tomatoes, Seasonal Vegetables, Thyme Scented Jus

Apple Cider Brine Ontario Turkey 66

Apricot Sage Bread Stuffing, Yukon Potato Mash, Manitoba Cranberry Sauce, Seasonal Vegetables, Rosemary Gravy.

Bleu Cheese Glazed Beef Tenderloin 72

Roasted Garlic, Thyme, Bleu Cheese Glazed AAA Beef Tenderloin.
Roasted Shallot Mashed Potatoes, Seasonal Vegetable, Baco Noir Jus.

DESSERT

Niagara Apple Tartlet

Cranberry Compote, Cinnamon Crème Anglaise

Eggnog Cheesecake

Currant Berry Compote, Salted Caramel Sauce

Dark Chocolate Truffle Mousse

Espresso Chocolate Beans, Caramel Sauce, Raspberry Coulis

Pumpkin Spiced Crème Brule

Caramel Sugar, Berry Compote, House Made Biscotti

Some restrictions and conditions apply.

PLATED Option B

3 Course Meal

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

SOUP OPTIONS

Celeriac & Niagara Pear Bisque

Blue Cheese Croutons.

Roasted Butternut Squash Velour

Maple Cream, Toasted Pumpkin, Spiced Pumpkin Seeds.

Roasted Yellow Pepper Bisque

Sweet Corn, Petite Peppers.

Roasted Corn Bisque

Truffle Essence.

OR

SALAD OPTIONS

Roasted Beet Kale Salad

Niagara Beets, Baby Kale, Winter Radishes, Apple Cider Vinaigrette.

Winter Harvest Greens

Baby Kale, Arugula, Toasted Pumpkin Seeds, Candied Pecan, Dried Cranberries, Radicchio, Shaved Fennel, Elderflower Vinaigrette.

Hearts of Romaine Salad

Chopped Eggs, Crisp Capers, Parmigiano Cheese, Herb Croutons, Sundried Tomatoes, Lemon Garlic Dressing.

Baby Spinach Goat & Cheese

Ontario Goat Cheese, Toasted Pumpkin Seeds, Dried Cranberries, Candied Pecans, Red Wine Vinaigrette.

ENTRÉE OPTIONS

Pomegranate Glazed New Brunswick Salmon Fillet 64

Manitoba Wild Rice, Butternut, Sweet Baby Carrots, Roasted Red Pepper Puree.

Whiskey Plum Glazed Chicken Supreme 64

Warm Potato Salad, Plum Jam, Seasonal Vegetables, Niagara Baco Noir Jus.

Winter Spiced Roasted Ontario Turkey 66

Dried Fruit Sage Bread Stuffing, Yukon Potato Mash, Manitoba Cranberry Sauce, Seasonal Vegetables, Rosemary Gravy.

Brie Glazed Beef Tenderloin 72

Garlic Hive Yukon Potato Puree, Seasonal Vegetables, Wild Mushroom Ragout Perigueux Jus.

DESSERT

Niagara Apple Streusel

Cranberry Compote, Cinnamon Crème Anglaise.

Salted Caramel Cheesecake

Field Berry Compote, Vanilla Crème Brule.

Triple Chocolate Mousse

Berry Salad, Rum Caramel Sauce.

Chestnut Crème Brule

Caramelized Sugar, Fresh Berrie.

Some restrictions and conditions apply.

BUFFETS

Winter Wonderland

Smoked Tomato Bisque

Assorted freshly baked rolls with sweet creamery butter.

Tangled Bitter Greens

Baby Arugula, Shaved Fennel, Radicchio, Frisee, Cranberries.
Balsamic Vinaigrette.

White Bean Watercress Salad

Shaved Red Onions, Slivered Radishes, Green Beans,
Honey Mustard Dressing.

Apple Glazed Ontario Turkey

Sage Apricot Stuffing, Roasted Potatoes, Rosemary Pan Gravy.

Bay of Fundy Salmon

Citrus Cranberry cous cous, Braised Baby Spinach,
Fennel Cream Sauce.

Maple Roasted Root & Winter Vegetables

Herb Roasted Red Jacket Potatoes

DESSERTS

Brooklyn Cheesecake Shots

Mini Pecan Tarts

Assorted Cake Shots

Mini Lemon Meringue

Medley of Holiday Cookies

Seasonal Melon Fruit Salad

Coffee and tea

Some restrictions and conditions apply.

Joy to the World

Roasted Butternut Squash Soup

Toasted Seeds

Assorted freshly baked rolls with sweet creamery butter

Baby Kale & Arugula

Grape Tomatoes, Dried Cranberries, Toasted Pumpkin Seeds,
Green Goddess Dressing.

Farfalle Pasta Salad

Sundried tomatoes, Marinated Olives, Blistered Peppers, Tomatoes,
Goat Cheese, Oregano Dressing.

Bavarian Potato Salad

Ruby Onions, Grainy Mustard Dressing, Cheddar Cheese, Chives.

Apple Glazed Ontario Turkey

Sliced Turkey Breasts, Thighs, Sage Apricot Stuffing, Rosemary Pan Gravy.

Pepper Berry Crusted Beef Flank Steak

Roasted Potatoes, Caramelized Onions, Baco Noir Jus.

Bay of Fundy Salmon

Fennel Orzo Risotto, Braised Baby Spinach,
Saffron Cream Sauce, Baby Pearl Peppers.

Winter Market Penne Pasta

Marinated Artichokes, Sundried Tomatoes, Baby Kale,
Olives, Parmigiano Cheese, Pomodoro Rose Sauce.

Maple Roasted Root & Winter Vegetables

Herb Roasted Red Jacket Potatoes

DESSERTS

Brooklyn Cheesecake Shots

Mini Maple Tarts

Warm Cranberry & White Chocolate Croissant Bread Pudding

Mini Chocolate Mousse Coupes

Medley of Holiday Cookies

Seasonal Melon Fruit Salad

Coffee and tea

Some restrictions and conditions apply.

RECEPTION

HOT & COLD HORS D'OUVRES

HOT

From the Garden

Sundried Tomato Basil Arancini
Vegetable Spring Rolls with Chili Plum Sauce
Wild Mushroom Wonton Tortellini, Roasted Pepper Aioli
Spinach spanakopita
Vegetable Samosa with Tamarind Chutney

From the Water

Mango Shrimp Spring Rolls with Chili Plum Sauce
Mini Crab Cakes with Mango Aioli
Bacon Wrapped Nova Scotia Scallops with Peppercorn Ranch
Lemongrass Spiced Shrimp Skewers with Chili Lime Marinade

From the Farm

Mini Beef Wellingtons
Thai Meatballs tossed with Sweet Chili
Sesame Chicken Satays with Spicy Aioli
Montreal Spiced Beef Panino

COLD

From the Garden

Pesto Goat Cheese Charred Tomato Crostini
Fig with Whipped Brie with Red Pepper Jelly
Tomato Bocconcini with Basil Pesto

From the Water

Shrimp and Smoked Salmon Wrap
BBQ Shrimp Caesar Frico
Shrimp Cocktail Shooters with Horseradish Tomato Sauce

From the Ground

Mini Yorkshire Smoked Meat and caramelized Onion
Peking Duck Crepe
Chicken Caesar Salad in Parmesan Cups
Smoked Salmon Rosette with Caper on Cucumber

Some restrictions and conditions apply.

RECEPTION

STATIONS

Cheese Board

Selection of Signature Cheese offerings from Niagara, Northern Ontario and Quebec. With Dried Fruits, Artisan Flatbreads, Fig Jam.

Mediterranean Dips and Spreads

Chickpea Hummus, Tzatziki, Roasted Red Pepper Spread. Toasted Baguettes, Artisan Flatbreads, Crisp Pita, Marinated Olives and Grilled Vegetables.

Antipasto

Selection of Signature Cheese offerings from Niagara, Northern Ontario and Quebec. Soppressatta, Prosciutto, Capicola, Marinated Olives, Vegetables. Crisp Artisan flatbreads, Toasted Baguettes.

Assorted Mini Pastries

Chef's Signature Desserts
Vanilla Crème Brule
Assorted Squares and Tarts
Chocolate Fudge Brownie Bites
Mini Cheesecake and Assorted Shots
Cake Squares

Some restrictions and conditions apply.

2019 HOLIDAY MENU

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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

Wham-Bam Shrimp

Crispy breaded shrimp tossed in our house-made Wham-Bam sauce.
Sesame seeds, daikon radish sprouts.

Bruschetta Flatbread

Grilled Herb Schiacciata, basil pesto, baby arugula, feta cheese, stone fruit
balsamic reduction . **V**

Lollipop Chicken Wings

Spicy Honey Garlic Sauce

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.

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2019 HOLIDAY MENU

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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

1989 Burger

Fresh ground chuck burger topped with smoked bacon, aged cheddar Cheese, lettuce, tomato, onion and our signature house made burger Sauce on a toasted egg bun.

Caprese Crispy Chicken Sandwich

Crispy panko Asiago crusted chicken, tomato sauce, and mozzarella cheese. Arugula, red onion, salsa, basil pesto, aioli, garlic cream sauce

Sweet Chili Chicken Bowl

Crispy Chicken Bites tossed in our signature sweet chili sauce Stir fried with Asian vegetables, jasmine rice in a coconut sauce. Topped with crisp wontons and scallions.

COFFEE OR TEA

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GROUP DINNER MENU**CHOICE OF SOUP OR STARTER SALAD**

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

CHOICE OF ENTRÉE**Butternut Squash Ravioli**

Pan fried butternut squash ravioli, leeks, green apples and sweet drop peppers in a brown butter sauce. Topped with poppy seed goat cheese, spiced pecans, and crisp sage. **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**

Grilled Beef Sirloin

Grilled 7oz, buttermilk mashed potatoes, seasonal vegetables, and beef reduction.

COFFEE OR TEA

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2019 HOLIDAY MENU**milestones[®]**
On the Falls**GROUP DINNER 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 Schiacciata bread, fig jam and roasted garlic. **V**

Coconut Calamari

Marinated Calamari strips, seasoned flour, coconut sambal, mango chili sauce, daikon radish. **M**

CHOICE OF ENTRÉE**Butternut Squash Ravioli**

Pan fried butternut squash ravioli, leeks, green apples and sweet drop peppers in a brown butter sauce. Topped with poppy seed goat cheese, spiced pecans, and crisp sage. **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**

Ginger Glazed Salmon

Glazed with wasabi ginger ponzu sauce, diced pineapple
Served on a bed of fresh fried rice, sautéed yu choy, garnished with sesame seeds
Daikon radish sprouts.

Grilled Beef Sirloin

Grilled 7oz, buttermilk mashed potatoes, seasonal vegetables, and beef reduction.

DESSERT**White Chocolate Cheesecake or Ganache Torte**

COFFEE OR TEA

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

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GROUP DINNER 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.

Butternut Squash Ravioli

Pan fried butternut squash ravioli, leeks, green apples and sweetie drop peppers in a brown butter sauce. Topped with goat cheese, spicy glazed pecans, and crisp sage. **V**

DESSERT**White Chocolate Cheesecake or Ganache Torte**

COFFEE OR TEA

Enjoy our Marley coffee or tea.

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

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