



MARRIOTT  
NIAGARA FALLS  
ON THE FALLS

2019

HOLIDAY  
MENU

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

## 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****milestones<sup>®</sup>**  
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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**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

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

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**2019 HOLIDAY MENU****milestones<sup>®</sup>**  
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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## 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 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

Some restrictions and conditions apply.