

milestones[®]
On the Falls

**GROUP TOUR
MENU 2020**

NiagaraTravelTrade.com

6755 Fallsview Blvd., Niagara Falls, Canada

Group Lunch Option A

STARTER (Group Choice)

ROASTED MUSHROOM SOUP V GF

Crisp potato matchsticks, basil oil.

MIXED GREEN SALAD V GF

Mixed garden greens, cucumber, grape tomatoes, honey mustard vinaigrette.

CHOICE OF ENTRÉE

1989 BURGER

Ground Chuck, smoked bacon, cheddar, burger sauce, egg bun.

RUSTIC CHICKEN CLUB

Garlic mustard mayo, candied bacon, brie cheese, cranberry pumpkin seed baguette.

BUTTERNUT SQUASH RAVIOLI V

Leeks, green apples, sweet peppers, brown butter sauce, goat cheese, spiced pecans, crisp sage.

GRILLED CHICKEN CAESAR SALAD

Romaine, kale, bacon, Parmesan & Asiago cheese, garlic croutons, caesar dressing.

COFFEE, TEA OR SOFT DRINK

For any allergy or dietary restrictions, please inform your Event Manager.

Menu items are subject to change. Your Event Manager will make you aware.

Group Lunch Option B

STARTER (Group Choice)

ROASTED MUSHROOM SOUP **V GF**

Crisp potato matchsticks, basil oil.

MIXED GREEN SALAD **V GF**

Mixed garden greens, cucumber, grape tomatoes, honey mustard vinaigrette.

CHOICE OF ENTRÉE

SOY GLAZED SALMON

Grilled salmon, ginger soy glaze, grilled pineapple, fried rice, egg, sautéed yu choy.

STEAK FRITES

7oz top sirloin, root vegetables fries, wild arugula, dill avocado aioli.

PESTO CHICKEN PENNE ASIAGO

Red peppers, tomatoes, spinach, basil pesto cream sauce.

CALIFORNIA BURGER

Ground chuck, candied bacon, mozzarella, provolone, avocado, burger sauce, egg bun.

DESSERT (Group Choice)

WHITE CHOCOLATE CHEESECAKE

White chocolate, espresso crème anglaise, whipped cream, shaved milk chocolate, fresh strawberry

COFFEE, TEA OR SOFT DRINK

For any allergy or dietary restrictions, please inform your Event Manager.

Menu items are subject to change. Your Event Manager will make you aware.

Group Dinner Option A

STARTER (Group Choice)

ROASTED MUSHROOM SOUP V GF

Crisp potato matchsticks, basil oil.

MIXED GREEN SALAD V GF

Mixed garden greens, cucumber, grape tomatoes, honey mustard vinaigrette.

CHOICE OF ENTRÉE (Group Choice)

GRILLED SIRLOIN

7oz top sirloin, seasonal vegetables, roasted potatoes.

SOY GLAZED SALMON

Grilled salmon, ginger soy glaze, grilled pineapple, fried rice, egg, sautéed yu choy.

CAPRESE CRISPY CHICKEN SANDWICH

Tomato sauce, mozzarella, provolone, arugula, red onion, basil pesto, garlic cream sauce, egg bun.

BUTTERNUT SQUASH RAVIOLI V

Leeks, green apples, sweet peppers, brown butter sauce, goat cheese, spiced pecans, crisp sage.

COFFEE, TEA OR SOFT DRINK

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Group Dinner Option B

STARTER (Group Choice)

MILESTONES CALIFORNIA STARTER SALAD **V GF**

Goat cheese, strawberries, avocado, red onion, spiced pecans, honey mustard vinaigrette.

ROASTED MUSHROOM SOUP **V GF**

Crisp potato matchsticks, basil oil.

CHOICE OF ENTRÉE (Group Choice)

MEDITERRANEAN CHICKEN

Grilled chicken, Sriracha goat cheese, spinach, kale, chickpeas, grape tomatoes, red onions, basil oil, balsamic.

STEAK FRITES

7oz top sirloin, root vegetables fries, wild arugula, dill avocado aioli.

SOY GLAZED SALMON

Grilled salmon, ginger soy glaze, grilled pineapple, fried rice, egg, sautéed yu choy.

BUTTERNUT SQUASH RAVIOLI **V**

Leeks, green apples, sweetie peppers, brown butter sauce, goat cheese, spice pecans, crisp sage.

DESSERT (Group Choice)

WHITE CHOCOLATE CHEESECAKE

White chocolate, espresso crème anglaise, whipped cream, shaved milk chocolate, fresh strawberry.

COFFEE, TEA OR SOFT DRINK

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Group Dinner Option C

STARTER (Group Choice)

ROASTED GARLIC CAESAR SALAD

Romaine, kale, bacon, Parmesan & Asiago cheese, garlic croutons, caesar dressing.

MILESTONES CALIFORNIA STARTER SALAD **V GF**

Goat cheese, strawberries, avocado, red onion, spiced pecans, honey mustard vinaigrette.

ROASTED MUSHROOM SOUP **V GF**

Crisp potato matchsticks, basil oil.

CHOICE OF ENTRÉE (Group Choice)

SOY GLAZED SALMON

Grilled salmon, ginger soy glaze, grilled pineapple, fried rice, egg, sautéed yu choy.

PORTOBELLO MUSHROOM CHICKEN

Vermicelli pasta, garlic cream sauce, basil pesto, seasonal vegetables.

NEW YORK STRIPLOIN

12oz NY striploin, peppercorn sauce, seasonal vegetables, roasted potatoes.

PESTO CHICKEN PENNE ASIAGO

Red peppers, tomatoes, spinach, basil pesto cream sauce.

BUTTERNUT SQUASH RAVIOLI **V**

Leeks, green apples, sweetie peppers, brown butter sauce, goat cheese, spice pecans, crisp sage.

DESSERT (Group Choice)

WHITE CHOCOLATE CHEESECAKE

White chocolate, espresso crème anglaise, whipped cream, shaved milk chocolate, fresh strawberry.

GANACHE TORTE **GF**

Belgian chocolate ganache, lite nut crust, fresh strawberry.

COFFEE, TEA OR SOFT DRINK

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