

GROUP TOUR MENU 2020

PRIMESTEAKHOUSENIAGARAFALLS.COM









BREAKFAST BUFFET

CONTINENTAL TABLE

assorted fruit juices selection of breakfast pastries to include, danishes, muffins & croissants served with fruit preserves and butter individual non-fat and flavoured yogurt

toast station with whole wheat, rye and white bread, bagels and cream cheese breakfast loaves, whipped butter

build you own muesli with whole milk and natural yogurt dried cranberry, oats, coconut shavings, apricot, mixed unsalted nuts, raisins and chocolate chips

FROM THE CHEFS PANS

soft scrambled eggs applewood smoked bacon breakfast sausage links sautéed potatoes with onions and peppers French toast and buttermilk pancakes with maple syrup

FROM THE CHEFS CORNER

fresh Belgium waffles with fresh berries, fresh cream sliced fresh fruit, freshly brewed coffee, de-caffeinated selection of specialty teas

Blackout periods: Saturdays. No group dinner tour menu available. Reservations only available 4:30pm to 6:30pm and after 9:00pm Sunday through Friday.

Prices are valid until December 30, 2020, are quoted in Canadian currency and are subject to taxes, fees and services charges which are currently 7.9% LF, 15% Service Charge and 13% HST.



LUNCH BUFFET

SALADS

Greek orzo salad
Asian style coleslaw with toasted nuts
traditional potato salad
dirty bean salad, with balsamic and dill
tomato cucumber salad
tossed salad shaved carrot with assorted dressings
quinoa with dried cranberry and green onion and roasted squash
blackbean and roasted corn couscous

FROM THE CHEFS PANS

lemon and oregano roasted chicken seasonal vegetables of the day steamed mussels with toasted corn, garlic, cilantro and chardonnay tomato and parmesan baked "risotto" penne pasta with a creamy pesto tomato

FROM THE CHEFS CORNER

herb roasted and hand carved "AAA" Albertain beef cab franc enriched jus

SWEETS

assorted pastries, cakes, pies and tarts fresh fruit salad freshly brewed coffee, de-caffeinated selection of specialty teas

CONDIMENTS TO INCLUDE:

horseradish, 2 styles of mustard, a variety of hot sauces, hoisin sauce, grated parmesan, chilli flakes

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BOXED BREAKFAST

1. CONTINENTAL

Danish and muffin whipped butter and fruit preserve piece of whole fruit fruit juice

2. DELUXE CONTINENTAL

Danish, muffin and croissant whipped butter and fruit preserve individual yogurt granola bar piece of whole fruit fruit juice

3. BAGEL AND CREAM CHEESE WITH SMOKED SALMON

whole bagel, cream cheese on the side fruit preserves and butter muffin piece of whole fruit fruit juice

4. BUTTER CROISSANT SANDWICH

ham and cheese croissant muffin with whipped butter and fruit preserve individual yogurt selection of niagara fruit fruit juice

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BOXED LUNCH

BLACK FOREST HAM

Swiss cheese dijon mustard sun dried tomato baguette aged cheddar wedge daily granola bar

2. SMOKED TURKEY, HAVARTI, CUCUMBER

chipotle mayo ciabbata bun aged cheddar wedge raspberry square

3. GRILLED VEGETABLES, MOZZARELLA

shredded lettuce, sun dried tomato spread tortilla wrap aged cheddar daily granola bar

whole fruit, potato chips, bottle water appropriate condiments and utensils accompany all boxed lunches

Please note that hot-boxed lunches can be requested.

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DINNER **SELECTIONS**

All entrées are accompanied with fresh baked rolls, and butter, Niagara farmed mixed salad greens, vineland tomatoes and local peach champagne vinaigrette.

coffee and tea included with dinner entrées.

add soup to any entrée for \$4.95 per person upgrade to a "caesar salad" for \$1.95 per person

NEW YORK STRIP

Wellington County New York strip, rubbed with garlic, thyme and rosemary. Served with roasted garlic mash, seasonal market vegetables and a valpolicella jus.

ATLANTIC SALMON

herb grilled Atlantic salmon, Sicilian relish, citrus butter sauce with seasonal market vegetables.

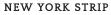
ONTARIO CHICKEN SUPREME

Niagara peach and basil glaze, Yukon Gold mashed potatoes, and a natural chicken reduction with seasonal market vegetables.

WHOLE CANADIAN ATLANTIC LOBSTER

11/4 lb. whole lobster, butter sauce and seasonal market vegetables.

CHEF'S CHOICE: DESSERT OF THE DAY







CHICKEN SUPREME





ATLANTIC SALMON

ATLANTIC LOBSTER

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