



Corporate Menu





Breakfast Buffet

STANDARD

Assorted fruit juices

A generous assortment of baked goods featuring: Muffins, danish, croissants and coffee cakes.

TOASTER STATION

With a variety of Texas toast and bagels, including:
Whole wheat, white and rye.

Selection of cream cheese and preserves.

COLD SIDE

Assortment of low-fat fruit and plain yogurts, fresh cut fruits and berries, selection of domestic cheeses,fresh sliced cold cuts, baby green house salad with choice of dressings.

HOT FOOD

Scrambled eggs, farmers sausage links, maple cured smoked bacon, light and fluffy buttermilk pancakes, cinnamon infused french toast, country style home fries with bell peppers.

OMELET STATION

Made to order with an array of fresh ingredients.

Fresh Belgian waffles cooked to order with fruit compotes and whipped cream, hot oatmeal with a generous selection of dried fruits and nuts.

COFFEE AND TEA

Freshly brewed coffee, decaffeinated and a selection of brewed teas.



Lunch Buffet

STANDARD

Chef soup du jour

Garden green salad

Six assorted cold salads

Fresh cut vegetable tray

Assorted cold cut meats

Slow roasted roast beef au jus

Chef's pasta

Baked cod

Roasted chicken

Seasonal vegetables

Rice pilaf

International cheeses

Assorted cakes

Tortes and pies

Rolls & butter

Fresh sliced fruits

COFFEE AND TEA

Freshly brewed coffee, decaffeinated and a selection of brewed teas.



Fallsview Dinner Buffet

All buffets include Soup of the Day.

COLD BUFFET

Assorted dinner rolls

Crudités

Tossed spring mix salad, cucumber salad, tomato salad, coleslaw, potato salad, scallops salad, sea legs salad

Shrimps, mussels and salmon fillets

Black and green olives

Meat mirror with:

Smoked Black Forest ham and Sienna Genoa salami

HOT BUFFET

Mixed vegetable dish

Fried rice

Steamed new potatoes

Penne pasta in a tomato sauce

Baked rose fish in a lemon and butter sauce

Roasted chicken

Carved prime rib of beef served with au jus

PASTA STATION

Select your own ingredients and watch our Chef's prepare your favorite pasta dish from a variety of fresh-cut garden vegetables, sauces and pasta.

SWEET BUFFET

Variety of tarts: Apple, lemon, blueberry, cherry and butter tarts

Signature cakes: Double chocolate, banana split, mocha bean, Oreo, lemon, black forest and chocolate mousse cake

Watermelon tray decorated with grapes, bananas, oranges, strawberries and apples

Assorted cheese mirror:

Cantaloupe and honeydew mirror with whole fruits

Different mousses: dark chocolate, Tiramisu and white chocolate

Fruit salad, bread pudding with vanilla custard, Ice swan full of fresh fruit

COFFEE AND TEA

Freshly brewed coffee, decaffeinated and a selection of brewed teas.