

Americana Events



Breakfast & Brunch

The Continental:

Fresh baked muffins, danishes and flaky croissants with butter and preserves. Seasonal fresh fruit. Chilled fruit juices, coffee and tea **\$13.95/person.**

Breakfast Buffet:

- Fluffy scrambled eggs
- Seasoned home fries
- Choice of French toast OR buttermilk pancakes with syrup
- Bacon strips
- Plump pork sausage
- Fresh baked muffins, danishes and flaky croissants
- Toast with creamy butter and fruit preserves
- Cold cereal station
- Fresh seasonal fruit cup
- Coffee, tea and juice

\$19.95/person.

(Minimum 50 people)

Brunch:

COLD ITEMS:

- Artisan bread basket
- Danish, muffins & flaky croissants
- Mandarin spring salad with orange vinaigrette
- Charcuterie presentation with prosciutto, salami, capicola, Italian & Greek olives, roasted red peppers, marinated eggplant, giardiniera, artichoke hearts, cherry tomatoes and pesto bocconcini

BRUNCH CLASSICS:

choice of one:

- A beautiful presentation of assorted Frittatas with both meat and vegetable options OR
- Scrambled eggs and crispy bacon

HOT ITEMS:

- Plump pork sausage
- Seasoned potatoes with onions & peppers
- Penne with rosé sauce and fresh parmigiana
- Warm Belgian waffles with fresh fruits, fruit compotes and whipped cream
- Coffee, tea and juice

\$39.95/person

(Minimum 50 people)

Add a made-to-order live omelette and egg station - **\$7.00/person**

AMERICANANIAGARA.COM | sales@americananiagara.com | 1.800.263.3508

**All pricing is subject to applicable fees, taxes & gratuity. Buffet options require a minimum of 50 people. Additional minimums may apply.*

Americana Events

Plated Lunches:

Lunch individually plated and served with artisan bread basket, soup or salad, dessert, coffee, tea and soda.

Manicotti (meat) and Cannelloni (cheese) with marinara marbled with creamy alfredo. **\$26.95/person**

Beef short rib with pearl onion, rosemary & thyme on top of red skinned mashed potatoes and served with seasonal vegetables. **\$35.95/person.**

Chicken Supreme stuffed with spinach & brie, finished with maple thyme jus, served with herb roasted potatoes and honey glazed carrots. **\$34.95/person.**

Mayor's Lunch - A tried and true favourite with grilled breast of chicken, finished with roasted red pepper and tarragon sauce, served with garlic mashed potatoes and choice of bacon butter green beans or honey glazed baby carrots. **\$29.95/person.**

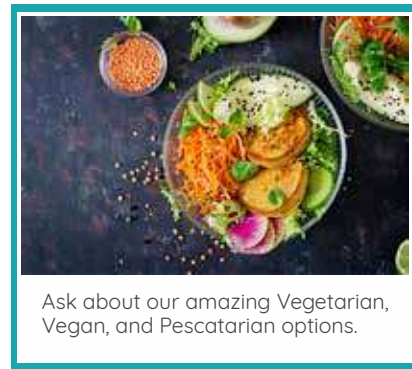
Vegetarian stir fry featuring carrots, onions, celery, bok choy, sweet peppers & Napa cabbage. **\$24.95/person.**

Niagara Lunch Buffet:

- Artisan bread basket
- Mixed greens with garden vegetables and house vinaigrette
- Caesar salad with bacon, croutons, fresh parmesan and lemon
- Gemelli tomato basil fresco with fresh diced tomatoes and black olives
- Breast of chicken with roasted red pepper and tarragon sauce
- Thinly sliced roast beef au jus
- Oven roasted potatoes
- Fresh seasonal vegetables
- A selection of fresh sliced fruits and berries
- Assorted squares and cookies
- Coffee, tea and soda

\$35.95/person

(Minimum 50 people)



Working Lunches:

Includes coffee, tea and soda

DELI COUNTER: \$26.95/person

Create your own sandwich with an assortment of specialty breads and wraps. Your choice of assorted deli meats, tuna and egg salad, assorted sandwich toppings and condiments. Includes garden salad with assorted dressings, fresh vegetables with dip, assorted squares and cookies.

(Add hot sandwiches, your choice of roast beef, grilled chicken or corned beef \$7 per person).

Soup & Wrap: \$22.95/person

Chef's soup of the day, garden salad with assorted dressings, assorted wraps including egg salad, turkey club, tuna salad, ham & cheese, grilled vegetables with mozzarella, assorted squares and cookies. (One wrap per person).

Asian Flair: \$24.95/person

Glass noodle salad, jasmine scented basmati rice, vegetable stir fry and your choice of Thai chicken stir fry OR teriyaki beef stir fry. Served with fortune cookies and assorted squares.

Little Italy: \$29.95/person

Artisan bread basket with balsamic & olive oil drizzle. Antipasto presentation with prosciutto, salami, capicola, Italian & Greek Olives, roasted red peppers, marinated eggplant, cherry tomatoes, giardiniera, artichoke hearts and pesto bocconcini. Caesar salad, penne rosé with grilled chicken, assorted fresh pizza selection with cheese & pepperoni, vegetarian and deluxe varieties. Assorted squares and cookies.

Boxed Lunch: \$19.95/person

Bottle of spring water, vegetables and dip, cookie and choice of chicken salad, vegetarian, turkey OR ham & cheese sandwich.

(Sandwich choices must be given to catering by 10:00am or an assorted selection will be provided)

The POWER Lunch: \$28.95/person

Create your own power bowl featuring rice, quinoa, cucumber, tomato, beets, spinach, black beans, hummus, guacamole, carrots, hard boiled eggs, citrus ginger lime dressing or honey dill dressing. Top off your power bowl with breast of chicken and/or grilled salmon. Served with fresh fruits and berries with honey vanilla cream cheese dip.

AMERICANANIAGARA.COM | sales@americananiagara.com | 1.800.263.3508

***All pricing is subject to applicable fees, taxes & gratuity. Buffet options require a minimum of 50 people. Additional minimums may apply.**

Americana Events



Plated Dinners:

Dinner individually plated and served with artisan bread basket, soup or salad, choice of potato or rice and vegetable, dessert, coffee, tea and soda.

*Pasta dinner does not include potato and vegetable.

- Cheese tortellini with prosciutto and fresh peas in a garlic cream sauce. **\$28.95/person.**
- Butternut squash ravioli with white truffle sauce. **\$29.95/person.**
- Stuffed chicken breast supreme with prosciutto, red peppers and smoked white cheddar finished with spinach cream sauce. **\$42.95/person.**
- Beef short rib with pearl onion, rosemary & thyme. **\$45.95/person.**
- Prime Rib – Succulent slow roasted AAA prime rib of beef (cooked medium) served au jus with Yorkshire pudding. **\$49.95/person.**
- Beef Tenderloin – Slow roasted and served with woodland mushroom demi-glace or peppercorn cream sauce. **\$54.95/person.**
- Pork Loin – Dijon encrusted with caramelized apple reduction. **\$34.95/person.**
- Mayor's Dinner – A tried & true favourite with grilled breast of chicken, finished with red pepper and tarragon sauce, served with garlic mashed potatoes and choice of bacon butter green beans or honey glazed carrots. **\$39.95/person.**

Dinner Family Style: \$49.95/person

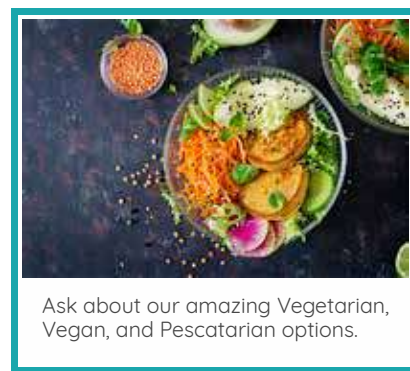
- Artisan bread basket.
 - Mixed green salad with fresh vegetables and house vinaigrette.
 - Penne marinara and gemelli alfredo with parmigiana.
 - Your Choice of Two Entrees (served with wild rice pilaf, choice of potato and fresh seasonal vegetables):
 - Pan seared breast of chicken with roasted red pepper & tarragon sauce.
 - Sliced angus beef au jus with crispy onions.
 - Dijon encrusted pork loin with caramelized apple reduction.
 - Wild caught Atlantic salmon with citrus dill butter (pescatarian option).
 - Parmesan polenta with ratatouille balsamic & herb roasted vegetables (vegetarian option).
 - Signature dessert platter featuring assorted pastries, chocolate dipped strawberries, profiteroles, lemon squares and chef's choice of additional treats. Served with whipped cream and chocolate stencil
 - Substitute our Signature Dessert Platter with your choice of an individually plated dessert (see Banquet Menu Choice Options).
 - Coffee, tea and soda.
 - Add meatballs and sausage for **\$6.95 per person.**
- *Alternate menu items available.

Buffet Dinner #1: \$46.95/person (Minimum 50 people)

- Artisan bread basket.
- Garden salad with assorted dressings, Caesar salad, penne with traditional marinara.
- Pan seared breast of chicken with red pepper and tarragon sauce.
- English cut roast beef au jus, roasted potatoes.
- Rice pilaf, seasonal vegetables.
- Sliced fruits and berries with honey vanilla cream cheese dip, warm apple crumble with caramel sauce, assorted squares, coffee, tea and soda.

Buffet Dinner #2: \$52.95/person (Minimum 50 people)

- Artisan bread basket.
- Deli meat, vegetables with dip, garden salad with assorted dressings, seafood salad, caprese salad.
- Cheese tortellini with prosciutto and fresh peas in a garlic cream sauce.
- Pan seared breast of chicken with sundried tomato cream sauce.
- Wild caught salmon with citrus dill butter.
- Live chef station – Carved roast beef (Minimum 50 people required for live chef carving).
- Roasted potatoes, rice pilaf, seasonal vegetables.
- Sliced fruits and berries with honey vanilla cream cheese dip, warm apple crumble with caramel sauce, assorted squares, coffee, tea and soda.



Ask about our amazing Vegetarian, Vegan, and Pescatarian options.

AMERICANANIAGARA.COM | sales@americananiagara.com | 1.800.263.3508

***All pricing is subject to applicable fees, taxes & gratuity. Buffet options require a minimum of 50 people. Additional minimums may apply.**

Americana Events



Flavours of the World Menu: \$59.95/person (Minimum 50 people)

Take your guests on a culinary journey! This fun & social menu allows attendees to mix & mingle as they travel the world while dining at our five **'Flavours of the World'** food stations:

A Little Italy

- Assorted Cheeses with Crostini & Crackers
- Prosciutto, Salami & Capicola
- An Assortment of Olives, Giardiniera & Roasted Red Peppers
- Penne Marinara with fresh Parmesan Cheese
- Cheese Tortellini with fresh Peas and Pancetta in Garlic Cream Sauce
- Fresh Focaccia Bread

Tex Mex Favourites

- Street Corn Salad
- Nacho Chips and Soft Tortillas
- Spicy Beef
- Seasoned Chicken Strips
- Shredded Cheese
- Guacamole, Pico de Gallo & Sour Cream

Taste of Home

- Chef Salad with House Vinaigrette
- Baked Macaroni & Cheese
- Warm sliced Beef with Horseradish and assorted Mustards
- Seasoned Potato Wedges
- Mini Bread Rolls

Asian Flair

- Glass Noodle Salad
- Spring Rolls with Sweet Chili Dip
- Kung Pao Chicken
- Naan Bread

Sweet Endings

- Cheesecake with assorted fruit toppings
- Tiramisu
- Churros with Chocolate & Caramel Dips
- Fresh sliced Fruits and Berries
- Coffee and Tea



AMERICANANIAGARA.COM | sales@americananiagara.com | 1.800.263.3508

**All pricing is subject to applicable fees, taxes & gratuity. This menu requires a minimum of 50 people. Additional minimums may apply.*

Americana Events



Beverage Service

Cash Bar (when guests will purchase their own drinks, taxes are included, gratuity is not)

House Liquor	\$6.75/drink
Domestic Beer	\$6.75/drink
Premium Liquor	\$7.85/drink
House Wine (domestic)	\$8.75/drink
House Wine (imported)	\$9.85/drink
Liqueurs	\$9.25/drink
Specialty	\$9.50/drink
Soft Drinks	\$2.85/drink
Fruit Juice	\$3.95/drink

Host Bar (when the host purchases the drinks, taxes and gratuity will be added)

House Liquor	\$6.00/drink
Domestic Beer	\$6.00/drink
Premium Liquor	\$7.00/drink
House Wine (domestic)	\$7.75/drink
House Wine (imported)	\$8.75/drink
Liqueurs	\$8.25/drink
Specialty	\$8.50/drink
Soft Drinks	\$2.50/drink
Fruit Juice	\$3.50/drink

Note: For groups with bar consumption less than \$500.00 in net sales, a bartender/set-up fee of \$50.00/ hour is applicable (5 hour minimum)

Fruit Punch \$3.95/person (Add Rum \$6.00/person)

A fresh blend of orange, pineapple, cranberry and lemon juices with grenadine, finished with a touch of sweet carbonation and garnished with fresh fruits.

Mimosas \$6.95/person

Sparkling Champagne and orange juice
(Butler served by the glass or in a punch bowl)

Mimosa Bar \$13.95/person

A stylish mimosa bar with Champagne, an assortment of fresh fruits and assorted juice flavours with fun garnishes including mini fruit kabobs and flavoured stir sticks

Sangria Bowl \$7.50/person

Classically made with red or white wine, liqueurs, assorted juices and fresh fruits, garnished with mint leaves and fruit slices.

Banquet Wine List

House White Selections \$39.95/bottle
Jackson-Triggs Sauvignon Blanc

Banquet Wine List

Inniskillin Riesling
Inniskillin Pinot Grigio
Konzelmann Chardonnay

House Red Selections \$39.95/bottle

Jackson-Triggs Merlot
Inniskillin Cabernet-Shiraz
Konzelmann Baco Noir

Additional wine can be ordered upon request. Please see your catering manager for details.

AMERICANANIAGARA.COM | sales@americananiagara.com | 1.800.263.3508

**All pricing is subject to applicable fees, taxes & gratuity. Buffet options require a minimum of 50 people. Additional minimums may apply.*

Americana Events



Excellent Enhancements

Personalize your event with flair with these additional sumptuous selections that can be added to your menu.

Hors d'Oeuvres: chef's selection of hot & cold Hors d'Oeuvres (3 to 4 pieces per person) **\$13.95/person**

Hot:

Chicken satay with sweet chili sauce
Beef satay with peanut sauce
Maple bacon brie bites
Spring rolls
Samosas
Stuffed mushrooms
Spanikopita

Cold:

Chicken mandarin tartlette
Caprese skewers with balsamic drizzle
Smoked salmon
Bruschetta crostini with feta
Blue cheese spoons
Shrimp shooters
Mini charcuterie skewers
Avocado bruschetta
Prosciutto wrapped asparagus

Bruschetta Bread: \$3.95/person

Fresh baguette with balsamic tomatoes, onions and herbs, topped with feta cheese crumble

Frutti di Mare: \$11.50/person

Featuring crab, shrimp and calamari with our special blend of herbs & spices in extra virgin olive oil

Artisanal Cheese Platter: \$9.95/person

Domestic & Imported cheeses with fresh & dried fruits, crostini, crackers & pitas

Fresh Fruit Display: \$7.95/person

A selection of fresh sliced fruits and berries with honey vanilla cream cheese dip

Crudite Platter: \$6.50/person

Assorted fresh vegetables with blue cheese and ranch dips

Charcuterie Presentation for Each Table: \$13.95/person

Artisan bread basket with balsamic & olive oil drizzle, prosciutto, salami, capicola, Italian & Greek olives, roasted red peppers, marinated eggplant, cherry tomatoes, giardiniera, cantaloupe, marinated artichoke and pesto bocconcini

Trattoria Bar Mix & Mingle: \$23.95/person

Artisan bread basket with balsamic and olive oil drizzle, imported & domestic cheeses with crackers, calabrese crostini with bruschetta & feta cheese, prosciutto, capicola, salami, pickled eggplant, seafood salad, giardiniera, caprese salad with cherry tomatoes and bocconcini cheese, roasted red peppers, marinated artichoke hearts, Italian & Greek olives, clams casino, mussels marinara, shrimp cocktail with seafood sauce

Americana Signature Grand Antipasto Display: \$36.95/person (minimum of 50 people required)

Artisan bread basket with balsamic and olive oil drizzle, imported & domestic cheeses with melon & grapes, calabrese crostini bruschetta, prosciutto, capicola, salami, seafood salad, caprese salad with cherry tomatoes and bocconcini, pickled eggplant, roasted red peppers, giardiniera, artichoke hearts, Italian & Greek olives, clams casino, mussels marinara, arancini rice balls, cascade of shrimp with seafood sauce, BBQ bacon wrapped scallops

Oysters: Order as a platter at \$5.00/oyster or as a live station (priced upon request)

Fresh shucked oysters on the half shell with lemon, horseradish, mignonette sauce and tabasco.

Add a Station: \$18.95/person

Live chef station preparing shrimp flambé over forest mushroom risotto

Sushi Bar (Market Price)

AMERICANANIAGARA.COM | sales@americananiagara.com | 1.800.263.3508

***All pricing is subject to applicable fees, taxes & gratuity. Buffet options require a minimum of 50 people. Additional minimums may apply.**

Americana Events



Banquet Menu Choice Options

Personalize your menu. The following soup, salad and dessert options are available.

Soups:

Roasted Butternut Squash with Crème Fraiche
Hearty Minestrone with Garden Vegetables & Legumes
Cream of Broccoli with Aged Cheddar
Classic Chicken & Egg Noodle
Garden Vegetable with Tortellini
Traditional Italian Wedding Soup
Forest Mushroom Cream
Tender Beef with Barley
Vietnamese Style Lemon Grass with Roasted Chicken, Rice Noodles & Bean Sprouts

Salads:

Mixed Greens with Garden Vegetables & House Vinaigrette
Caesar Salad with fresh Parmesan, Pancetta and Lemon
Mandarin and Walnut Spring Salad with Orange Vinaigrette
Roasted Beet & Arugula with Ontario Goat Cheese, toasted Cashews and Apple Cider Vinaigrette
Spinach Salad with Strawberries, Goat's Cheese, Almonds and Balsamic Vinaigrette
Baby Greens with Apples, Brie, and Pecans under Maple Apple Vinaigrette
Traditional Greek Salad with fresh Vegetables, Olives and Feta Cheese
Caprese Salad of Fresh Tomato and Mozzarella with Balsamic Reduction **(add \$4/person)**

Desserts:

Trio of Sorbet Martini (lemon, mango, raspberry), with mint
Chocolate Molten Lava Cake with Whipped Cream
Warm Niagara Apple Blossom with Caramel Sauce and Vanilla Bean Ice Cream
Traditional Crème Brûlée with Biscotti
Cheesecake with Bing Cherry Topping or Fresh Strawberry Coulis
Carrot Cake with Cream Cheese Icing
Tiramisu flavored with Coffee, Mascarpone Cheese and Cocoa
Strawberry & Cream Cake with Fresh Fruit and Drizzle
Dessert Trio of Mini Oreo Cheesecake, Cannoli and Chocolate Dipped Strawberry

AMERICANANIAGARA.COM | sales@americananiagara.com | 1.800.263.3508

**All pricing is subject to applicable fees, taxes & gratuity. Buffet options require a minimum of 50 people. Additional minimums may apply.*

Americana Events



South Asian Buffet Menu Options

Our South Asian Menu is served buffet-style and includes fresh tandoori breads, basmati rice, katchumber chopped salad, pappadam, raita & pickle chutney.

Choose your favourite options to create a personalized menu. Please inquire for a custom quote.

Butler Served Hors D'oeuvres:

VEGETARIAN

- Paneer Tikka Skewer
- Achari Veg Skewer
- Soya Chop
- Mango Salad
- Mixed Veg Pakora
- Onion Bhaji
- Masala Peanut Shooters
- Vada Pav Sliders
- Bhel Puri Cones
- Hara Bahara Kabab

NON- VEGETARIAN

- Tikka Masala Fries
- Chicken Pakora
- Chicken Tikka Skewer
- Tandoori Tiger Shrimp Cocktail
- Fish Pakora (Cod)
- Masala Lamb Sliders

Traditional Appetizers:

VEGETARIAN

- Papri Chaat
- Pani Puri
- Paneer Pakora
- Paneer 65
- Tiki Chole
- Channa Salad

NON- VEGETARIAN

- Tandoori Chicken
- Salmon Tikka
- Kali Mirch Shrimp
- Amritsari Fish (Cod)
- Chicken Harriyali Tikka
- Chicken Malai Tikka
- Chicken Sarson Tikka

Authentic Entrées:

VEGETARIAN

- Mathi Aloo
- Dum Aloo
- Aloo Gobhi
- Gobhi Malai
- Bengan Bhartha
- Bengan Ka Salon
- Bhindi Do Pyaza
- Veg Vindaloo
- Navratan Korma
- Mixed Veg Kofta
- Methi Mattar Malai
- Pallock Kofta
- Paneer Makhani
- Paneer Do Pyaza
- Saag Paneer
- Malai Kofta

NON- VEGETARIAN

- Butter Chicken
- Chicken Curry
- Chicken Bindaloo
- Chicken Methi Masala
- Chicken Tikka Masala
- Kadai Chicken
- Chicken Korma
- Lamb Curry
- Lamb Hara Masala
- Lamb Bindaloo
- Fish Masala
- Shrimp Curry
- Shrimp Vindaloo

DAL

- Yellow Dal
- Moong Dal Tadka
- Dal Makhani
- Maa Ki Dal
- Arhar Dal
- Masoor Dal
- Kadhi Pakora
- Channa Masala

Delicious Desserts:

- Ras Malai
- Rice Kheer
- Gulab Jamun
- Suji Halwa
- Moong Dal Halwa
- Gajar Halwa
- Kulfi Falooda
- Kulfi
- Phirni
- Seviya Kheer
- Fresh Seasonal Fruits

Decadent Mithai:

- Jalebi
- Plain Laddu
- Besan Barfi
- Besan Ladoo
- Dhoda
- Gajar Barfi
- Lose Gajrela
- Pista Barfi
- Plain Barfi
- Plain Gajrela
- Rasgulla
- Pink/White Barfi
- Sev Badam Barfi

Halal, Vegetarian, Vegan & Jain diet options available.

If you are looking for a dish that is not listed, please ask our team.

AMERICANANIAGARA.COM | sales@americananiagara.com | 1.800.263.3508

**All pricing is subject to applicable fees, taxes & gratuity. Buffet options require a minimum of 50 people. Additional minimums may apply.*