



THE  
**BROCK**

NIAGARA FALLS - FALLSVIEW

TAPESTRY COLLECTION

by Hilton™

Catering  
Menu

*timeless flavours, heartfelt gatherings*





## Catering Menu 2025

|                        |    |
|------------------------|----|
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| The Breakfast Table    | 4  |
| Breakfast Enhancements | 5  |
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| Wine List              | 25 |

## Welcome to The Brock

Welcome to an unforgettable dining experience, where every dish is crafted with care and inspired by the timeless traditions of fine cuisine. Our catering menus offer a delightful blend of classic flavors and seasonal ingredients, carefully designed to elevate any occasion. Whether for an intimate gathering or a grand celebration, our expertly prepared offerings promise to create lasting memories, infused with the warmth and charm of our hotel's heritage.

All prices are in Canadian funds and subject to service charge (18%) and HST (Harmonized Sales Tax of 13%). Items on list may be substituted for comparable choice and price if unavailable. Prices & selections may change without notice. Menu valid for 6 months from date of issue.

Allergens: GF-Gluten Free, DF-Dairy Free, NF-Nut Free, VG-Vegan, V-Vegetarian  
SF-Seafood, C-Crustaceans, F-Contains Fish, G-Contains Gluten, D-Contains Dairy  
N-Contains Nut, MN-May Contain





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## Continental Breakfast

All breakfast menus are served buffet style. A selection of chilled fruit juices and freshly brewed coffee, decaffeinated and specialty tea selection. For menus served under the listed minimum, a surcharge of \$6.00 per person will apply.

### The Brock's Continental

10 person minimum

Freshly baked croissant, danish & muffins *G/D/V/MN*

Gluten free muffins *GF/VG*

Individual non-fat and flavored yogurt *V/GF/NF/D*

Freshly cut seasonal fruits & berries salad *GF/NF/VG*

Low fat greek yogurt with pumpkinseed granola *G/D/N/V*

### Performance Brock-Fast

15 person minimum

Steel cut oats with brown sugar, dried fruit salad, cinnamon sugar, toasted almonds, fruit compote *G/MN/V/DF*

Low fat protein enriched muffins *G/N/V/D*

Hand cut seasonal fruit & berry bowls *VG/GF*

Low fat Greek yogurt with pumpkinseed trail mix *G/D/N/V*

Hard boiled eggs with sriracha, sea salt and chives *V/GF/DF*

Chia seed pudding parfait with berries, toasted nuts *N/VG/GF*

Fresh blended protein smoothies *V/D/GF*





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## The Breakfast Table

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### Rise and Shine

40 person minimum

Freshly baked croissant, danish, and muffins *G/D/V/MN*  
Individual non-fat and flavored yogurt *V/GF/NF/D*  
Freshly cut seasonal fruits and berries salad *GF/NF/VG/DF*  
Farm fresh scrambled eggs with chopped herbs *D/GF/NF/V*  
Applewood smoked bacon *G/DF/NF*  
Ontario pork breakfast sausage links *G/DF/NF*  
Home fried potato with smoked paprika dust *GF/V/NF/DF*

### The Brock “Build Your Own Breakfast”

40 person minimum

Freshly baked croissant, danish, and muffins *G/D/V/MN*  
Freshly cut seasonal fruits and berries salad *GF/NF/VG*  
Individual non-fat and flavored yogurt *V/GF/NF/V/D* or low fat  
Greek yogurt with pumpkinseed trail mix *G/D/N/V* Choose 1

#### STYLE OF EGGS Choose 1

Farm fresh scrambled eggs with fine chopped herbs  
*D/GF/NF/V*  
Cheddar cheese and chive scrambled eggs *D/GF/NF/V*  
Soft scrambled eggs with smoked turkey and goat cheese  
*D/GF/NF*  
Farm fresh egg frittata with potato, roasted peppers, feta,  
and spinach *D/GF/NF*  
Add eggs benedict *D/G/NF*  
\$5 per person | includes scrambled eggs

#### STYLE OF MEAT Choose 1

Apple wood smoked Ontario bacon *GF/NF/DF*  
Ontario pork breakfast sausage *G/NF/DF*

#### STYLE OF MEAT cont. Choose 1

Maple glazed Ontario chicken sausages *G/DF*  
Whole roasted and carved Canadian back bacon *GF/NF/DF*  
Plant based apple and sage breakfast sausage *VG/G*  
3 per person | can be ordered “à la carte”  
Grilled hot or sweet Italian sausage with roasted peppers  
and onions *G/DF* 2 per person  
Add additional choice 2.95 per person

#### ACCOMPANIMENTS Choose 1

Home fried potato with sautéed red onion and peppers *V*  
Hash brown potatoes *V/G/D*  
Ontario maple and thyme roasted sweet potato *VF/GF*  
Breakfast fried rice (contains bacon, egg) *D/GF*  
Buttermilk pancakes, ontario maple syrup *G/D/V*  
Skillet cooked french toast, maple apple compote *G/D/V*  
Add additional choice 2.95 per person



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## Breakfast Enhancements

Available with the purchase of a Breakfast menu.

### FARM FRESH EGG WHITE FRITTATA

Wilted greens, feta, and roasted tomato **D/V/GF**

### BODEGA EGG SANDWICH

Smoked bacon, soft scrambled eggs and cheese on a potato roll **D/NF/G**

### SMOKED ATLANTIC SALMON SLIDERS

Croissant roll, fried capers, red onion, cucumber "ceviche" whipped cream cheese **SF/G/D**

### BUILD YOUR OWN MUESLI

Toasted oats, dried fruit salad, coconut flakes, brown sugar chocolate chips, toasted nuts, low fat and non-dairy milk, plain Greek yogurt **G/D/DF/VG/V**

### WAFFLE BAR

Fresh baked buttermilk waffles with seasonal fruit compote, fresh berries, whipped cream, chocolate chips, skor bits and real maple syrup **G/NF/D**



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## Morning Break

All refreshment breaks are served with freshly brewed coffee, decaffeinated, selection of specialty teas.

### Morning Eye Opener

20 person minimum

*Selection of fresh baked pastries to include:*  
Danishes, muffins, croissants, coffee cakes  
and breakfast loaves  
Fruit preserves and whipped butter

### All About Niagara

20 person minimum

A seasonal sampling of Niagara's fruit bounty  
Locally sourced apple cider GF/VG/NF  
Seasonal whole fruit GF/VG/NF  
Warm apple crumble | GF alternative cinnamon  
apple muffins GF/VG/N  
Sour cherry strudel G/V/DF/NF  
Niagara berry coffee cake G/D/V/N

### Rejuvenation Break

20 person minimum

Selection of granola bars GF/VG/N and energy bites/  
protein bars G/N  
Extreme green and mighty mango smoothies VG/NF/DF  
Fresh berry and melon bowls VG/NF/DF  
Chia seed pudding parfait berries, toasted nut N/VG/GF

### Health Break

20 person minimum

Selection of granola GF/VG/N protein bars G/N  
Low fat protein enriched muffins  
Fruit skewer GF/VG/NF  
Low fat Greek yogurt and Ontario maple VG/NF/DF  
Raspberry lemon or cucumber mint flavored water  
VG/NF/GF

### Go Dough-Nuts

20 person minimum

Assorted mini donuts G/D/N  
Warm cinnamon churros with spiced chocolate  
sauce VG/G/NF  
Whole seasonal fruit VG/GF/NF



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## Afternoon Break

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### Cookie Monster

20 person minimum

*Cookie Monster has said that it's okay to take a break and that it's even better if it includes cookies.*

White chocolate and macadamia, toffee caramel  
Chocolate chip, oatmeal raisin, peanut butter *G/D/N*  
*GF Cookie option available for preorder*

### Let's Go to the Ballgame

20 person minimum

Kettle corn *DF/GF/NF*  
Mini pogo's *G/D/NF*  
Vegan alternative korean carrot corndogs *GF/VG/NF*  
Soft baked pretzels *G/D/NF*  
Ballpark mustard, sriracha honey and assorted condiments

### Life Gives You Lemons

20 person minimum

Lemon poppy seed cake *G/D*  
Lemon meringue tarts *G/D*  
GF Lemon Squares *GF/V/D/NF*  
Lemon shortbread cookies *G/D/NF*  
Lemonade *GF/DF/NF*

### Sweet and Salty Treats

20 person minimum

Trail mix  
Assorted potato chips  
Chocolate bars

### The Brock's Sugar Rush

20 person minimum

Malt balls, gummy worms, m&m's, hot tamales, nibs, hershey kisses, glossette raisins, fuzzy peach, swedish berry

### Garden Fresh Break

20 person minimum

Assortment of crisp garden vegetables  
Mini naan, crostini and crispy flatbread *G/VG/DF*  
Rice crackers *GF/NF/VG*  
Roasted pepper garbanzo bean dip *GF/VG/NF*  
Baba ganoush *D/NF/GF/V*  
Whole seasonal fruit *VG/GF*

### Banana Break

20 person minimum

House baked banana bread *G/N/D/V*  
Mini banana cream butter tarts *G/N/D/V*  
Whole bunch bananas *GF/VG/NF*

### Tea Time

20 person minimum

Fresh brewed, hand selected Artisan Teas  
Brock's fresh baked dried fruit, sultana scones  
clotted cream and whipped butter *D/V/NF*  
Pastries and macarons



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## Break Enhancements

FRESHLY BREWED COFFEE, DECAFFEINATED,  
SELECTION OF SPECIALTY TEAS

BOTTLED WATER

ASSORTMENT SOFT DRINKS

INDIVIDUAL FRUIT JUICE

2% OR CHOCOLATE MILK

JUGS OF JUICE  
Orange, Grapefruit, Apple, Cranberry

DANISH, MUFFINS, CROISSANT

WHOLE SEASONAL FRUIT

FRESH CUT SEASONAL FRUIT

INDIVIDUAL YOGURT  
Non-fat, Flavoured

NUTRI-GRAIN BARS

FRESHLY BAKED COOKIES

CHOCOLATE BROWNIES OR LEMON SQUARES

HOMEMADE BANANA BREAD

CHIPS AND/OR PRETZELS

GLUTEN FREE MUFFINS

I CAN'T BELIEVE IT'S GLUTEN- FREE VEGAN  
BROWNIE

GLUTEN FREE COOKIE

COCONUT PEACH CHIA PUDDING PARFAIT





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## Lunch Buffets

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### Brock "Build Your Own" Deli

30 person minimum

#### INCLUDES

Chef's soup of the day

Seasonal market greens with cucumber, tomato, shoestring carrot and crispy onions, Niagara peach vinaigrette *GF/VG/NF*

Creamy coleslaw, grainy mustard and green apple *GF/NF/V/DF*

#### SELECTED DELI MEATS Choose 4

Black forest ham, smoked turkey, genoa salami,

Slow roast beef, egg salad *DF/GF/NF*, tuna salad *SF/GF/DF/NF*

#### SELECTION OF FRESH BAKED BREAD'S

Rosemary focaccia, baguettes, panini

*Gluten free options available*

#### CHILLED DELI CONDIMENTS

Sliced tomatoes, red onions, barrel pickles, leaf lettuce, muffuletta, cheddar, smoked provolone cheese, 2 types of mustard, mayonnaise, horseradish, and hot banana peppers

#### CHEFS DAILY DESSERT SELECTION

*Add fresh cut fruit salad*

### Wrap It Up

20 person minimum

#### SALADS Choose 1

Build your own Caesar salad, parmesan cheese, garlic croutons, house bacon bits, Caesar salad dressing *GF/NF/SF*

Baby green salad with cucumber, tomato, shoestring carrot and crispy onions, Niagara peach vinaigrette *GF/NF/VG*

#### MEDITERRANEAN PASTA SALAD

Romesco dressing, smoked provolone, sweet and pickled vegetables *G/N/V*

*Make it gluten free \$1 per person*

#### TOMATO CUCUMBER SALAD

Oregano and red wine vinaigrette *GF/VG/NF*

#### FRESHLY PREPARED FLOUR TORTILLA WRAPS

Buffalo chicken wrap with Frank's hot sauce, carrot, celery slaw, crispy romaine, blue cheese mayo *G/D/NF*

Pulled beef wrap with slow braised AAA angus beef, caramelized onion jam, smoked provolone, shredded lettuce, horseradish aioli *G/D/NF*

Tuna salad wrap with olive oil pack italian tuna, mayo, pea shoots, celery, chopped gerkins and green onion *G/SF/DF/NF*

Falafel wrap with shredded lettuce, cucumber, pickled beet, parsley salad, tahiti sauce *G/VG/NF/DF*

*Gluten free wraps available for order*

#### CHEFS DAILY DESSERT SELECTION

*Add fresh cut fruit salad*



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### Little Italy

35 person minimum

#### ROSEMARY FOCACCIA G/MN/DF

#### ARUGULA & RADICCHIO SALAD

Shaved fennel, dried grapes and Pecorino, with white balsamic dressing GF/D/NF

#### ANTIPASTI DEL GIORNO

Roasted and marinated vegetables with fried olives and preserved mushrooms GF/NF/VG

#### CAPRESE SALAD

Vine ripened tomato, basil, and bocconcini GF/NF/D/V

#### GNOCCHI BOLOGNESE

Pillowy potato dumplings tossed with the traditional sauce from "Bologna la Grassa" made with veal, beef and sausage G/NF/D

#### LEMON OREGANO ROASTED CHICKEN THIGHS

House made peperonata GF/DF/NF

#### PENNE ALLA PUTANESCA

Penne noodles, tomato, olive, capers and roasted red peppers VG/NF/G/DF

#### DESSERT TABLE

Tiramisu Cake G/D/N/V

Cappuccino Mousse GF/D/NF/V

Dark Chocolate Brownies G/D/N/V

Cannoli G/D/N

### Fallsview Grill

35 person minimum

#### ICEBERG SALAD

Cowboy caviar topping, buttermilk ranch dressing  
GF/DF/VG/NF

#### PARMESAN MACARONI SALAD

Diced celery, smoked paprika, Franks spiced mayo  
G/D/V

#### FROM THE BAKERY

Brioche, potato and hot dog rolls

#### FROM THE CHEF'S CORNER

Pulled chicken in chipotle bbq sauce GF/DF/NF

All beef Kosher hot dogs GF/DF/NF

Angus sirloin beef burgers G/NF/DF

Salt and vinegar roasted potatoes with fine herbs  
GF/VG/NF/DF

#### CONDIMENTS BAR

Sliced tomatoes, leaf lettuce, sliced red onion, dills, aged Ontario cheddar and provolone cheese, banana peppers, mustard, ketchup, mayonnaise, relish, sriracha

#### DESSERT TABLE

Watermelon wedges GF/DF/V/NF

Dark chocolate brownies G/N/D

Vegan brownies VG/N/GF

Dessert squares G/D/N/V



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### The Monroe Buffet

35 person minimum

#### FRESH BAKED BREADS, ROLLS AND BUTTER

#### FROM THE CHEF'S KETTLE

Soup of the day **GF/VEG**

#### COLD

Market greens salad with shoestring carrots, cucumber, grape tomato and assorted dressings **VG/GF/NF/DF/D**

Mediterranean orzo with Feta cheese, peppers, olives, and cucumbers **V/D/G/NF**

Dirty bean salad with balsamic, olive oil, and fresh dill  
**VG/GF**

#### HOT

Chicken Chianti with red wine, pearl onions and cremini mushrooms **GF/DF/NF**

Roasted Rainbow trout with toasted almonds, lemon beurre noisette **GF/SF/DF**

Garlic thyme roasted potatoes **GF/VG**

Ratatouille Provençal with eggplant, zucchini, sweet peppers, tomato, red onion and basil **GF/VG/NF**

#### ASSORTED CHEF CHOICE OF DESSERT

Coffee and Tea

### The Chippawa Creek Buffet

35 person minimum

#### FRESH BAKED BREADS, ROLLS AND BUTTER

#### SALAD Choose 1

Build your own Caesar salad, parmesan cheese, garlic croutons, house bacon bits, caesar salad dressing

Baby green salad with cucumber, tomato, shoestring carrot and crispy onions, Niagara peach vinaigrette  
**GF/VG/NF**

#### COLD

Red skin potato salad with grainy mustard and scallion mayonnaise **GF/V/DF**

Tomato cucumber salad with oregano and olive oil  
**GF/VG/NF**

#### HOT

"Butter" chicken supreme with tandoori spiced chicken served with a lightly curry tomato sauce **GF/D/N**

Blackened tilapia with peach salsa **SF/DF/GF/NF**

Roasted cauliflower with peas and carrots **VG/GF**

Coconut scented basmati rice **VG/GF/NF**

#### DESSERT

Mango squares

Rice pudding

Chocolate mousse

Coffee and tea service



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### Make any Day Cinco De Mayo

35 person minimum

#### SALADS

Quinoa & cowboy caviar salad with peppers, charred corn, black bean, black eye peas, red onions, fresh chilies, lime and cilantro dressing *GF/V/DF/NF*  
Shrimp fiesta slaw with baby shrimp, "ceviche" shredded cabbage and raw root vegetable slaw *C/GF/DF*  
Hand-cut romaine & baby kale salad with spring peas, cucumber, peppers, simple oil and vinegars dressing *VG/DF/NF/GF*

#### TACO BAR

Tortilla chips, corn, and flour tortillas  
Shredded lettuce, tomato salsa, shredded cheese, sour cream and spicy avocado sauce  
Chicken tinga, pulled chicken in a tomato smoked chipotle peppers with sautéed peppers and onions *GF/DF/NF*  
Carnitas, 24 Hour braised pork butt, cooked crispy in its own juices with caramelized onion and pineapple *GF/NF/DF*  
Roasted cauliflower crumble with fried tofu, and crispy black beans *VG/NF/GF/DF*  
Rice a la mexicana vegan rice pilaf in a tomato broth, with peas, and corn *VG/DF/GF*

#### SWEET TABLE

Seasonal fruit salad *GF/DF/V*  
Warm churros cinnamon dusted with spiced chocolate sauce *G/D/NF/V*  
Sopapilla vanilla cheesecake, crescent dough, and cinnamon *G/D/NF/V*

### Pacific Rim

35 person minimum

#### SOUP & SALAD

Hot and sour shrimp soup *SF/GF/DF/NF*  
Mixed greens with shaved carrot, soy balsamic dressing, crispy wonton strips *GF/DF/NF/V*  
Asian style coleslaw *VG/N/GF*

#### HOT

Crispy vegetable spring rolls, sweet chili plum sauce *G/VG/NF*  
Sesame stir fried farmers vegetables *GF/DF/NF/VG*  
Lemongrass and kaffir steamed jasmine rice *GF/NF/DF/V/VG*

#### CHOOSE 2 OF THE FOLLOWING

Ginger beef and green onion *GF/DF/NF*  
Sesame hoisin pork *G/DF/SF*  
Crispy lemon chicken *G/DF/NF*  
Sweet and sour chicken balls *G/DF/NF*  
General Tso's chicken *G/N/DF*  
*Add additional choice 3.95 per person*

#### DESSERT

Fortune cookies  
Fresh cut fruit salad  
Coconut squares  
Mango mouse cake





## Catering Menu 2025

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|------------------------|----------|
| Continental Breakfast  | 3        |
| The Breakfast Table    | 4        |
| Breakfast Enhancements | 5        |
| Morning Break          | 6        |
| Afternoon Break        | 7        |
| Break Enhancements     | 8        |
| <b>Lunch Buffets</b>   | <b>9</b> |
| Lunch To Go            | 14       |
| Plated Lunch           | 15       |
| Canapes & Appetizers   | 16       |
| Reception Table        | 17       |
| Display Stations       | 18       |
| Action Stations        | 19       |
| Plated Dinner          | 20       |
| Dinner Table           | 21       |
| Host Bar               | 23       |
| Cash Bar               | 24       |
| Wine List              | 25       |

## Lunch Buffets

All lunch buffets are served with freshly brewed coffee, decaffeinated, selection of specialty teas.  
For menus served under the listed minimum, a surcharge of \$5.00 per person will apply.

### Pizza Day

35 person minimum

#### SOUP & SALAD

Smoked tomato soup GF/DF/NF/V

Arugula, frisse and Tuscan kale salad with crispy apple, pumpkinseeds, with a lemon truffle vinaigrette GF/NF/VG

#### ANTIPASTO

Roasted peppers

Marinated olives

Pickled eggplant

#### THIN CRUST AND FOCACCIA PIZZA Choose 3

Cup and char pepperoni, mozzarella, and tomato

Chefs go to, hot sopressata, green olive and feta, and mozzarella

Margherita san marzano tomato, with fior de latte, torn basil and tomato

Quattro 4 cheese blend, mozzarella, gorgonzola, ricotta, and feta

Chorizo with potato, roasted pepper, and smoked mozzarella

Bianca spinach, mozzarella, shaved parm, oregano, mushrooms, dried tomato and olive oil

Pollo smoked chicken, green chutney, mozzarella, roasted cauliflower

Prosciutto mozzarella, arugula, fresh parm, olive oil, Pingue's prosciutto

Bacon bleu mushrooms, smoked bacon, mozzarella, and gorgonzola

### DESSERT

Lemon squares G/D/NF

Tarts and squares G/D/N

Mousse parfaits G/D/N

Fresh fruit salad GF/DF/NF/VG



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| <b>Lunch To Go</b>     | <b>14</b> |
| Plated Lunch           | 15        |
| Canapes & Appetizers   | 16        |
| Reception Table        | 17        |
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## Lunch to go

To go lunches contain whole fruit, individual chips, granola bar, brownie and a bottle of water.  
Maximum 200 people.

### Falls Avenue

Black forest ham on pretzel baguette, aged cheddar,  
sliced pickles, grainy yellow mustard, shredded lettuce  
*G/D/MN*

### The Brock “Special”

Smoked turkey on schiacciata bread, roasted peppers,  
muffaletta, Havarti, arugula, house sandwich spread  
*G/D/MN*

### Buddha Bowl

Boiled egg, quinoa, maple roasted sweet potato,  
cowboy caviar, kale, pomegranate dressing *VG/GF/DF*  
*Add chicken 5.95*



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| Lunch To Go            | 14        |
| <b>Plated Lunch</b>    | <b>15</b> |
| Canapes & Appetizers   | 16        |
| Reception Table        | 17        |
| Display Stations       | 18        |
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| Plated Dinner          | 20        |
| Dinner Table           | 21        |
| Host Bar               | 23        |
| Cash Bar               | 24        |
| Wine List              | 25        |

## Plated Lunch

Served with freshly baked rolls and butter, choice of one soup or salad, one entrée and one dessert. Coffee and tea are also included.

### Soups:

Smoked tomato bisque with goat cheese foam

GF/DF/NF/VG

Roasted butternut bisque with red curry, coconut, apple & basil GF/DF/NF/VG

Woodland cream-less mushroom soup, wild mushroom, rosemary, and focaccia panzanella

GF/D/NF/VG

Baked potato & leek soup, truffle crème fraîche, crispy bacon and chives D/GF/NF/V

### Salads:

Organic baby greens, dried apricot, sweet and salty pumpkin-seeds, pickled plum dressing GF/VG

Romaine heart Caesar, smoked ontario bacon, croutons, parmesan, buttermilk caesar dressing G/D/SF

Young spinach and endive, crispy parmesan, black olives, basil oil, 10 year old balsamic GF/D/NF/V

Dino- kale salad, shredded brussels, toasted pumpkin seeds, dried fruit, sweet potato "fieno" poppy seed dressing GF/DF/NF/VG

### Desserts:

Chocolate flourless torte with vanilla ice cream, pistachio praline crumble, raspberry sauce GF/D/V/N

Red velvet cake with cream cheese icing, velvet crumb G/D/V/NF

Apple crumble tart with whiskey caramel sauce, vanilla ice cream G/D/V/MN

N.Y. Style cheesecake with wild blueberry yuzu G/D/MN/V

### Entrées:

#### AAA SOUS VIDE ANGUS SIRLOIN

Sicilian peperonata, goat cheese mashed potato GF/D/NF

#### CHICKEN & WAFFLES

Buttermilk dill brine, savoy cabbage slaw, fermented maple jus G/D/MN

#### FENNEL SCENTED ATLANTIC SALMON

Sweet corn and potato fricassee, truffle peach salsa GF/SF/NF/D

#### GLAZED CHICKEN SUPREME

Local honey, grainy mustard mash, fried shitake GF/D/NF

#### 12 HOUR BRAISED LAMB SHANK

Mashed potatoes, roasted carrot baton's, natural jus GF/D/NF

#### VEGAN STUFFED PEPPER

Forest mushroom risotto, smoky lentil stew VG/GF/NF

#### AAA BLACK ANGUS STRIPLOIN

Bubble and squeak, sticky onion jus GF/D/NF



## Catering Menu 2025

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| Afternoon Break                 | 7         |
| Break Enhancements              | 8         |
| Lunch Buffets                   | 9         |
| Lunch To Go                     | 14        |
| Plated Lunch                    | 15        |
| <b>Canapes &amp; Appetizers</b> | <b>16</b> |
| Reception Table                 | 17        |
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| Wine List                       | 25        |

## Canapes and Appetizers

All hors d'oeuvres are butler passed unless stations are requested. Priced per dozen. Minimum 4 dozen per selection with a maximum of 4 selections. For a pre-dinner reception we recommend 3 pc per guest.

### Chilled Selections

#### VEGETARIAN

Heirloom tomato bruschetta *G/DF/VG*  
Wild mushroom bruschetta *G/DF/VG*  
Caprese salad skewer *G/D/V/NF*  
Whipped feta & watermelon crostini *G/D/NF/V*

#### MEATS & SEAFOOD

Tuna poke, edamame, truffle honey crunch *SF/GF/DF/NF*  
Firecracker shrimp, yuzu aioli *C/GF/DF/NF*  
Smoked salmon blini, basil crème fraîche *SF/G/D/NF*  
Poached shrimp, grey goose cocktail *C/GF/DF/NF*  
Local prosciutto compressed melon *GF/DF/NF*  
Beef carpaccio & goat cheese *G/D/NF*

### Hot Selections

#### VEGETARIAN

Spanakopita *G/D/V/MN*  
Parmesan, polenta and forest mushrooms *GF/D/NF/V*  
Vegetable spring roll chili plum  
Mini samosa tamarin chutney  
Forest mushroom arancini, truffle aioli

#### MEATS & SEAFOOD

Cola braised pork belly, pickled cauliflower, cashew *GF/DF/N*  
Mini crab croquette, fermented hot honey aioli *G/D/NF/C*  
Duck confit mini pizza, charred onion jam, provolone *G/D/NF*  
Beef tender- satay, thai peanut sauce *GF/N/DF*  
Bacon wrapped shrimp, spicy lobster sauce *SF/C/GF/D*  
Chicken satay, Niagara peach and pepper jam *GF/DF/NF*  
Seared scallop, yuzu aioli, bacon jam *SF/GF/DF*





## Catering Menu 2025

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| <b>Reception Table</b> | <b>17</b> |
| Display Stations       | 18        |
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| Plated Dinner          | 20        |
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| Wine List              | 25        |

## Reception Table

Based on 60 minutes of continuous service. A minimum of three stations is required to ensure both selection, and quantity for all your guests. Minimum of 30 guests for the below stations. For menus served under the listed minimum, a surcharge of \$10 per person will apply.

### MARKET CRUDITÉS

Crisp garden vegetables, blue cheese and ranch dips

### CHEESE MARKET

Imported and local cheese, dried fruit, toasted nuts and crackers

### MEDITERRANEAN TAPAS

Prosciutto, genoa salami and local soppressata marinated olives, eggplant, roasted red peppers, tomato and artichoke bruschetta, crusty breaders and grissini

### FRESH FRUIT DISPLAY

Melon trio, pineapple, seasonal berries, mint yogurt

### ICED JUMBO SHRIMP COCKTAIL

Cocktail sauce and fresh lemon

### SUSHI AND SASHIMI

### THE BROCK SWEET SPOT

Assortment of dessert shooters, pastries, and macarons



## Catering Menu 2025

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## Display Stations

Based on 60 minutes of continuous service. A minimum of three stations is required to ensure both selection, and quantity for all your guests. Minimum of 30 guests for the below stations. For menus served under the listed minimum, a surcharge of \$10 per person will apply.

### OYSTERS ON ICE

Chilled eastern coast canadian oysters shucked by a member of our culinary team includes no less than 5 complementary garnishes and condiments *SF/DF/GF/NF*

### BREADS AND SPREADS

Babaganoush roasted beet hummus artichoke pecorino marinated olives and pickled vegetables focaccia and baguette

### MASH POTATO BAR

Roast garlic yukon gold mash potato, and roasted sweet potato, with cheddar, chives, sour cream, marshmallows, bacon bits, charred corn, cajun shrimp and lobster topper, truffle mushroom duxelle

### LA PASTA

Penne arrabbiata with roasted peppers, san marzano tomato sauce *G/NF/VG*

Potato gnocchi arugula, smoked chicken, white wine cream sauce *G/NF/D*

Fresh grated parmesan cheese, bruschetta and warm garlic toast

### RISOTTO

Mushroom risotto with garlic, clipped herbs, grana padano and sweet peas *V/D/NF*

Tomato seafood risotto with braised calamari, rock shrimp, chorizo *SF/C/D/NF*

Butternut risotto white miso, coconut milk, red curry *VG/NF*

### SWEET SENSATIONS

Assorted cakes, pies, mousses, crumbles, brownies tarts, macaroons, italian cookies, fresh fruit and a chocolate fondue

Gluten free options available



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## Action Stations

A minimum of three stations is recommended to ensure both selection, and quantity for all your guests. Minimum of 30 guests for the below stations. For menus served under the listed minimum, a surcharge of \$10 per person will apply.

### THE CARVERY

Maximum 75 guests per station

Angus prime rib, sea salt and dijon crust, red wine demi-glace, horseradish, rolls and whipped butter *DF/NF*

### PORCHETTA

Slow roasted whole porchetta, fried banana peppers, trio of mustards, assorted panini, crusty buns, and whipped butter *GF/DF/NF*

### WHOLE OVEN ROASTED TURKEY

Tea and sage brined then slowly roasted

Apricot and double smoked bacon stuffing

Cranberry sauce and turkey gravy

Freshly baked rolls and butter



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| Reception Table        | 17        |
| Display Stations       | 18        |
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| <b>Plated Dinner</b>   | <b>20</b> |
| Dinner Table           | 21        |
| Host Bar               | 23        |
| Cash Bar               | 24        |
| Wine List              | 25        |

## Plated Dinner

Served with freshly baked rolls and butter, choice of one soup or salad, entrée and one dessert. Coffee and tea are also included.

### Soups:

Caramelized onion veloute, smoked provolone crostini  
D/GF/NF/V

Moroccan vegetable, crispy chick pea GF/DF/NF/VG

Roasted cauliflower bisque, apple, bacon and pea salad  
V/D/GF/NF

Woodland cream-less mushroom soup, wild  
mushroom, rosemary, and focaccia panzanella  
GF/D/NF/VG

### Salads:

Baby green salad, dried apricot, sweet and salty  
pumpkin-seeds, pickled plum dressing GF/VG/NF

Kale and romaine heart caesar, baby kale, crisp  
romaine hearts, parmesan crumble, double smoked  
bacon D/SF/G/NF

Asian slaw, finely sliced raw vegetable salad, crispy rice  
noodles, asian peanut dressing VG/N/GF

Young lettuce bundle, grape tomato, cucumber ribbon,  
peach champagne vinaigrette GF/VG/NF

Spinach salad, pancetta, red onion, feta cheese, roasted  
pepper and sundried tomato dressing GF/D/NF

Arugula and endive salad, maple roasted pear, crumbled  
feta, crispy onions, white balsamic vinaigrette GF/D/V

Vine tomato salad, crispy parmesan, black olives, basil  
oil, 10 year old balsamic D/G/V

Dino- kale salad, shredded brussels, toasted pumpkin  
seeds, dried fruit, sweet potato "fieno" poppy seed  
dressing GF/DF/NF/VG

### Desserts:

Trio of chocolate +\$2, dark chocolate pate, milk  
chocolate custard, white chocolate mousse GF/D/NF

Chocolate decadence torte, chocolate crunch, blood  
orange sauce VG/GF/N

Individual lemon tart, wild blueberry yuzu, white  
chocolate sabayon V/MN/D/G

Raspberry Greek yogurt cheesecake, white chocolate  
sauce V/N/D/G

Lemon and lavender cheesecake raspberry fluid gel

### Entrées:

#### SLOW ROASTED ONTARIO AAA BEEF TENDERLOIN

Celery root and potato puree, shitake, fine bean, &  
roasted shallot, horseradish "cappuccino" sauce GF/D/NF

#### BUTTER SEARED ANGUS RIB-EYE

Smoked bacon, maple roasted brussels, gratin potato  
GF/D/NF

#### WELLINGTON COUNTY SUPREME OF CHICKEN

Maple mustard glaze, goat cheese mashed, cranberry  
chicken reduction GF/D/NF

#### SEARED ATLANTIC SALMON

Puttanesca salsa, pecorino risotto, charred lemon  
butter sauce GF/D/NF/F

#### HOISIN BRAISED ATLANTIC SALMON

Sesame seed crust, thai cucumber slaw, chinese  
broccoli, sushi rice cake G/DF/F

#### YUKON GOLD AND SWEET POTATO CANNELLONI

Carrot jus, garbanzo soffritto, green olive tapenade  
GF/DF/VG

#### EGGPLANT PARMESAN

Buffalo mozzarella, roasted garlic tomato, black olive,  
basil puree G/D/NF





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| Host Bar               | 23        |
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| Wine List              | 25        |

## The Dinner Table

Served with your choice of 3 salads, 1 vegetable, 1 potato, 1 pasta, 3 entrée options and dessert. Served with freshly baked rolls and butte and freshly brewed coffee, decaffeinated, selection of specialty teas.

40 person minimum  
under 40 ppl \$200 flat rate charge | under 30 not available

### **SALADS** Choose 3

Baby green salad, grape tomatoes, cucumber ribbons, sweet potato hay, white balsamic dressing **GF/DF/VG**

Golden beet salad, oven roasted beets, fermented apple and fennel, toasted walnuts, arugula, banyuls and Ontario maple vinaigrette **GF/DF/VG/N**

Deconstructed Caesar salad, hand cut hearts of romaine, torn focaccia croutons, smoked bacon bits, shaved grana padano, signature dressing **G/D/GF/NF/SF DEPENDENT ON CHOICES**

Asian slaw, trio of cabbage, carrot, red onion, bean sprouts, crispy rice noodles, pickled plum dressing **GF/DF/VG**

Kale and ancient grains salad, cucumber, chickpeas, roasted red pepper, sweet and salty pumpkin seeds, carrot, almonds, pomegranate seeds, lemon scented tahini dressing **GF/DF/V/N**

Marinated vegetable salad, crunchy raw vegetables including carrot, zucchini, sweet peppers, button mushrooms, golden beets, cauliflower, green beans, in a sherry vinegar and chef's back yard honey dressing **V/GF/DF**

Greek orzo salad, cucumber, red onion, s.d.t., olives, crumbled feta, fresh oregano, red wine vinaigrette **V/G/D/NF**

Panzanella caprese salad, vine ripe tomato, fresh basil, evoo, fresh mozzarella, crusty bread in a white balsamic emulsion **V/G/D/NF**

Red potato salad, baby arugula, roasted potato, sweet peppers, red onion, grainy mustard **V/GF/DF**

### **VEGETABLES** Choose 1

Maple roasted root vegetables, seasonal green vegetable, Ontario maple and thyme brown butter **GF/DF/NF**

Fine french beans, toasted almonds, fast fry pepper, lemon brown butter **GF/DF/N/V**

Heirloom carrots, fermented hot "backyard" honey, toasted pistachio, feta (+2) **GF/V/N/D**

Curry roasted cauliflower, apple lime and coconut **GF/NF/DF/V**

Garlic fried broccoli, toasted pine nuts, dried tomato, grana padano (+2) **GF/N/D/V**

### **POTATOES** Choose 1

Roasted garlic mashed potato, the house classic, with rosemary, infused roast garlic cream **V/GF/D/NF**

Creamy gratin potato yukon gold potato, sour cream, aged cheddar gratin (+\$2) **V/GF/D/NF**

Lyonnaise potatoes, caramelized onion, rosemary, and thyme **V/GF/D/NF**

Forked yukon gold, bay leaf butter, braised leeks **V/GF/NF/DF**

Roasted fingering potatoes, butter fondue, chives **V/GF/D/NF**

### **PASTA** Choose 1

Penne with tomato sauce, basil scented red sauce, grana padano, chilies on the side **V/NF/G** (+\$2 Gluten Free)

Tortellini cacio-e-peppe, locally crafted ricotta tortellini, parmesan and black pepper sauce **G/D/V**

Pasta arabiatta, penne pasta, tomato sauce, roasted peppers, caramelized onions, and chili flakes **G/DF/NF/V**  
Add italian sausage \$2

Pasta puttanesca, penne noodles, tomato, olive, caper, and roasted red peppers **V/NF/G**  
(+\$2 Gluten Free)



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| Wine List              | 25        |

## The Dinner Table cont.

Served with your choice of 3 salads, 1 vegetable, 1 potato, 1 pasta, 3 entrée options and dessert. Served with freshly baked rolls and butter and freshly brewed coffee, decaffeinated, selection of specialty teas.

### ENTRÉES *Choose 3 (1 red meat option only)*

*Additional selection \$5 per person*

Herb roasted supreme, pan roasted breast, natural chicken jus *GF/DF/NF*

Honey mustard chicken, backyard honey, crunchy mustard jus *GF/DF/NF*

Confit boneless chicken thighs, evoo, fresh tomato, olive, and caper fricassee *GF/DF/NF*

Lemon brined chicken breast, butternut squash caponata, house hoisin sauce *G/DF/N (+2)*

Chicken "saltinbocca", jump in mouth, local prosciutto, fresh sage, white wine brown butter *G/D/NF (+3)*

Angus beef sirloin roast, crispy onions, Niagara red wine jus *GF/DF/NF*

Espresso brined pork loin, sous vide loin, candied fennel and apricot brown butter *GF/DF/NF*

Forest mushroom risotto (dairy free on request) arborio rice, shaved parm, 5 types of forest mushrooms, truffle oil *V/GF/D/NF*

Eggplant involtini, charred eggplant with ricotta, pine nuts, grana padano with a fire roasted tomato sauce *V/D/N*

Lasagna bolognese, layers of fresh pasta, ricotta, grana padano, alternating alfredo, and bolognese *G/D/NF*

Hoisin glazed salmon, sesame seeds, thai cucumber salsa *G/DF/F/NF*

Basil scented sole, dried tomato, "alfredo" veloute *F/GF/D/NF*

Cornmeal crusted pacific snapper, creamed corn, red pepper jam *F/GF/D/NF*

Sole paupiette shrimp mousseline, baby white spot prawns, pineapple and green curry coconut *F/SF/DF/GF/C (+2)*

AAA beef striploin slow roasted loin, red wine braised shallot, and forest mushroom jus (+2)

Rosemary scented lamb leg, green chili mint "ketchup" natural pan jus (+2)

### DESSERT

A selection of deluxe cakes, pies, tarts, brownies, and mousses

Fresh fruit platter (+2)

Build your own mousse "sundae", dark chocolate mousse, vanilla mousse, brownies, blondies, cookie chunks, skor bites, fresh strawberries, wild blueberry yuzu compote, whipped cream, caramel sauce, chocolate sauce, white chocolate espresso sauce (+2) (100 person max)

Fresh fruit plate (+2)



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## Host Bar

Host bar prices are subject to applicable taxes and service charges. If consumption is less than \$500 before taxes per bar, the cost of each bartender when applicable will be \$30 per hour (minimum 3 hours).

### LIQUOR | 1 OZ. POUR

Standard selections

Liqueurs

Premium liqueurs and liquors

### WINE

House red or white wine

House red or white wine

### BEER

Domestic beer

Imported beer

### NON-ALCOHOLIC

Soft drinks

Fruit juices

Mineral water

Bottled water

### PUNCH | 50 SERVINGS

Non alcoholic

Alcoholic made with white wine

Alcoholic made with rum/vodka



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| Reception Table        | 17        |
| Display Stations       | 18        |
| Action Stations        | 19        |
| Plated Dinner          | 20        |
| Dinner Table           | 21        |
| Host Bar               | 23        |
| <b>Cash Bar</b>        | <b>24</b> |
| Wine List              | 25        |

## Cash Bar

Cash bar prices are subject to applicable taxes and service charges. If consumption is less than \$500 before taxes per bar, the cost of each bartender when applicable will be \$30 per hour (minimum 3 hours).

### LIQUOR | 1 OZ. POUR

Standard selections

Liqueurs

Premium liqueurs and liquors

### WINE

House red or white wine

House red or white wine

### BEER

Domestic beer

Imported beer

### NON-ALCOHOLIC

Soft drinks

Fruit juices

Mineral water

Bottled water





# Catering Menu 2025

|                        |           |
|------------------------|-----------|
| Continental Breakfast  | 3         |
| The Breakfast Table    | 4         |
| Breakfast Enhancements | 5         |
| Morning Break          | 6         |
| Afternoon Break        | 7         |
| Break Enhancements     | 8         |
| Lunch Buffets          | 9         |
| Lunch To Go            | 14        |
| Plated Lunch           | 15        |
| Canapes & Appetizers   | 16        |
| Reception Table        | 17        |
| Display Stations       | 18        |
| Action Stations        | 19        |
| Plated Dinner          | 20        |
| Dinner Table           | 21        |
| Host Bar               | 23        |
| Cash Bar               | 24        |
| <b>Wine List</b>       | <b>25</b> |

## Wine List

Discover a refined selection of exquisite wines, thoughtfully curated to offer a diverse array of flavors and styles. From bold reds to crisp whites, each bottle represents the art of winemaking, elevating your dining experience with the perfect pairing for every palate.

### White Wine

**JACKSON TRIGGS RESERVE NIAGARA SAUVIGNON  
BLANC** (NIAGARA VQA)

**INNISKILLIN NIAGARA ESTATE PINOT GRIGIO**  
(NIAGARA VQA)

**PELLER FAMILY SELECT CHARDONNAY**  
(NIAGARA VQA)

**INNISKILLIN NIAGARA ESTATE REISLING**  
(NIAGARA VQA)

### Red Wine

**JACKSON TRIGGS RESERVE CABERNET  
SAUVIGNON CABERNET FRANC**  
(NIAGARA VQA)

**JACKSON TRIGGS RESERVE MERLOT**  
(NIAGARA VQA)

**PELLER FAMILY SELECT CABERNET MERLOT**  
(NIAGARA VQA)

**JACKSON TRIGGS PROPRIETORS RESERVE  
SHIRAZ** (NIAGARA VQA)

### Sparkling

**PRESIDENT SEMI-DRY WHITE CUVÉE**  
(ONTARIO)

**JACKSON TRIGGS PROPRIETORS RESERVE  
METHODE CUVE CLOSE** (NIAGARA VQA)

**PALMER BRUT RESERVE CHAMPAGNE**  
(REIMS, FRANCE)

### Rosé

**SAINTLY ROSÉ** (NIAGARA VQA)