



THE  
**BROCK**

NIAGARA FALLS - FALLSVIEW

TAPESTRY COLLECTION

by Hilton™

Catering  
Menu

*timeless flavours, heartfelt gatherings*





## Catering Menu 2025

Continental Breakfast	3
The Breakfast Table	4
Breakfast Enhancements	5
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## 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

\$24.95 per person | 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

\$27.95 per person | 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

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.

### Rise and Shine

\$32.95 per person | 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”

\$31.95 per person | 40 person minimum

Freshly baked croissant, danish, and muffins *G/D/V/MN*  
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  
Freshly cut seasonal fruits and berries salad *GF/NF/VG*

#### 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** | \$6.95 per person

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

### **BODEGA EGG SANDWICH** | \$85 per dozen

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

### **SMOKED ATLANTIC SALMON SLIDERS** | \$98 per dozen

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

### **BUILD YOUR OWN MUESLI** | \$5.95+ per person

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*

*GF option \$2 per piece*

### **WAFFLE BAR** | \$8.95 per person

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.  
For menus served under the listed minimum, a surcharge of \$5.00 per person will apply.

### Morning Eye Opener

\$17.95 per person | 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

\$19.95 per person | 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

\$19.95 per person | 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

\$18.95 per person | 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

\$19.95 per person | 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

All refreshment breaks 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.

### Cookie Monster

\$16.95 per person | 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

\$20.25 per person | 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

\$19.50 per person | 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

\$18.95 per person | 20 person minimum

Trail mix

Assorted potato chips

Chocolate bars

### The Brock's Sugar Rush

\$22.95 per person | 20 person minimum

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

### Garden Fresh Break

\$19.95 per person | 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

\$19.95 per person | 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*





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## Break Enhancements

**FRESHLY BREWED COFFEE, DECAFFEINATED,  
SELECTION OF SPECIALTY TEAS** | \$4 per person

**BOTTLED WATER** | \$4 each

**ASSORTMENT SOFT DRINKS** | \$4 each

**INDIVIDUAL FRUIT JUICE** | \$5 each

**2% OR CHOCOLATE MILK** | \$3.50 each (250ml)

**JUGS OF JUICE** | \$29.95 (60oz)  
Orange, Grapefruit, Apple, Cranberry

**DANISH, MUFFINS, CROISSANT** | \$3.25 each

**WHOLE SEASONAL FRUIT** | \$2.50 each

**FRESH CUT SEASONAL FRUIT** | \$9.95 per person

**INDIVIDUAL YOGURT** | \$3.49 each  
Non-fat, Flavoured

**NUTRI-GRAIN BARS** | \$3.25 each

**FRESHLY BAKED COOKIES** | \$29.95 per dozen

**CHOCOLATE BROWNIES OR LEMON SQUARES**  
\$29.95 per dozen

**HOMEMADE BANANA BREAD** | \$35 per loaf

**DELUXE MIXED NUTS** | \$18.95 per bowl (250gr)

**CHIPS AND/OR PRETZELS** | \$9.95 per basket

**GLUTEN FREE MUFFINS** | \$21.95 1/2 dozen

**I CAN'T BELIEVE IT'S GLUTEN- FREE VEGAN  
BROWNIE** | \$5.95 each

**GLUTEN FREE COOKIE** | \$4.00 each

**COCONUT PEACH CHIA PUDDING PARFAIT**  
\$ 6.95 each



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## The Lunch Table

For menus served under the listed minimum, a surcharge of \$5.00 per person will apply.

### Brock "Build Your Own" Deli

\$36.95 per person | 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 \$2 per person

### Wrap It Up

\$36.95 per person | 20 person minimum

#### SALADS Choose 1

Build your own Ceasar 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 \$2 per person



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## Lunch Buffets

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### Little Italy

\$36.95 per person | 35 person minimum

#### ROSEMARY FOCACCIA

#### ARRUGULA & RADDICCHIO SALAD

Shaved fennel, dried grapes and Pecorino, with white balsamic dressing

#### ANTIPASTI DEL GIORNO

Roasted and marinated vegetables with fried olives and preserved mushrooms

#### CAPRESE SALAD

Vine ripened tomato, basil, and bocconcini

#### GNOCCHI BOLOGNESE

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

#### LEMON OREGANO ROASTED CHICKEN THIGHS

House made peperonata

#### PENNE ALLA PUTANESCA

Penne noodles, tomato, olive, capers and roasted red peppers

#### DESSERT TABLE

Tiramisu Cake  
Cappuccino Mousse  
Dark Chocolate Brownies  
Cannoli

### Fallsview Grill

\$39.95 per person | 35 person minimum

#### ICEBERG SALAD

Cowboy caviar topping, buttermilk ranch dressing

#### PARMESAN MACARONI SALAD

Diced celery, smoked paprika, Franks spiced mayo

#### FROM THE BAKERY

Brioche, potato and hot dog rolls

#### FROM THE CHEF'S CORNER

Pulled chicken in chipotle bbq sauce

All beef Kosher hot dogs

Angus sirloin beef burgers

Salt and vinegar roasted potatoes with fine herbs

#### 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  
Dark chocolate brownies  
Vegan brownies  
Dessert squares





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## Lunch Buffets

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### The Monroe Buffet

\$39.95 per person | 35 person minimum

#### FRESH BAKED BREADS, ROLLS AND BUTTER

##### FROM THE CHEF'S KETTLE

Soup of the day

##### COLD

Market greens salad with shoestring carrots, cucumber, grape tomato and assorted dressings

Mediterranean orzo with Feta cheese, peppers, olives, and cucumbers

Dirty bean salad with balsamic, olive oil, and fresh dill

##### HOT

Chicken Chianti with red wine, pearl onions and cremini mushrooms

Roasted Rainbow trout with toasted almonds, lemon beurre noisette

Garlic thyme roasted potatoes

Ratatouille Provencal with eggplant, zucchini, sweet peppers, tomato, red onion and basil

##### ASSORTED CHEF CHOICE OF DESSERT

Coffee and Tea

### The Chippawa Creek Buffet

\$39.95 per person | 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

##### COLD

Red skin potato salad with grainy mustard and scallion mayonnaise

Tomato cucumber salad with oregano and olive oil

##### HOT

"Butter" chicken supreme with tandoori spiced chicken served with a lightly curry tomato sauce

Blackened tilapia with peach salsa

Roasted cauliflower with peas and carrots

Coconut scented basmati rice

##### DESSERT

Mango squares

Rice pudding

Chocolate mousse

Coffee and tea service



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## Lunch Buffets

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### Make any Day Cinco De Mayo

\$43.95 per person | 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

Shrimp fiesta slaw with baby shrimp, "ceviche" shredded cabbage and raw root vegetable slaw

Hand-cut romaine & baby kale salad with spring peas, cucumber, peppers, simple oil and vinegars dressing,

#### 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

Carnitas, 24 Hour braised pork butt, cooked crispy in its own juices with caramelized onion and pineapple

Roasted cauliflower crumble with fried tofu, and crispy black beans

Rice a la mexicana vegan rice pilaf in a tomato broth, with peas, and corn

#### SWEET TABLE

Seasonal fruit salad

Warm churros cinnamon dusted with spiced chocolate sauce

Sopapilla vanilla cheesecake, crescent dough, and cinnamon

### Pacific Rim

\$41.95 per person | 35 person minimum

#### SOUP & SALAD

Hot and sour shrimp soup

Mixed greens with shaved carrot, soy balsamic dressing, crispy wonton strips

Asian style coleslaw

#### HOT

Crispy vegetable spring rolls, sweet chili plum sauce

Sesame stir fried farmers vegetables

Lemongrass and kaffir steamed jasmine rice

#### CHOOSE 2 OF THE FOLLOWING

Ginger beef and green onion

Sesame hoisin pork

Crispy lemon chicken

Sweet and sour chicken balls

General Tso's chicken

*Add additional choice 3.95 per person*

#### DESSERT

Fortune cookies

Fresh cut fruit salad

Coconut squares

Mango mouse cake



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### Pizza Day

\$40.95 per person | 35 person minimum

#### SOUP & SALAD

Smoked tomato soup

Arugula, frisse and Tuscan kale salad with crispy apple, pumpkinseeds, with a lemon truffle vinaigrette

#### 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

Tarts and squares

Mousse parfaits

Fresh fruit salad





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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

\$39.95 per person

Black forest ham on pretzel baguette, aged cheddar,  
sliced pickles, grainy yellow mustard, shredded lettuce

### The Brock “Special”

\$39.95 per person

Smoked turkey on schiacciata bread, roasted peppers,  
muffaletta, Havarti, arugula, house sandwich spread

### Buddha Bowl

\$39.95 per person

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



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## 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

Roasted butternut bisque with red curry, coconut, apple & basil

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

Baked potato & leek soup, truffle crème fraîche, crispy bacon and chives

### Salads:

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

Romaine heart Caesar, smoked ontario bacon, croutons, parmesan, buttermilk caesar dressing

Young spinach and endive, crispy parmesan, black olives, basil oil, 10 year old balsamic

Dino- kale salad, shredded brussels, toasted pumpkin seeds, dried fruit, sweet potato "fieno" poppy seed dressing

### Desserts:

Chocolate flourless torte with vanilla ice cream, pistachio praline crumble, raspberry sauce

Red velvet cake with cream cheese icing, velvet crumb

Apple crumble tart with whiskey caramel sauce, vanilla ice cream

N.Y. Style cheesecake with wild blueberry yuzu

### Entrées:

**AAA SOUS VIDE ANGUS SIRLOIN** | \$44.95

Sicilian peperonata, goat cheese mashed potato

**CHICKEN & WAFFLES** | \$43.95

Buttermilk dill brine, savoy cabbage slaw, fermented maple jus

**FENNEL SCENTED ATLANTIC SALMON** | \$41.95

Sweet corn and potato fricassee, truffle peach salsa

**GLAZED CHICKEN SUPREME** | \$42.95

Local honey, grainy mustard mash, fried shitake

**12HOUR BRAISED LAMB SHANK** | \$46.95

Mashed potatoes, roasted carrot baton's, natural jus

**VEGAN STUFFED PEPPER** | \$39.95

Forest mushroom risotto, smoky lentil stew

**AAA BLACK ANGUS STRIPLOIN** | \$48.95

Bubble and squeak, sticky onion jus



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## 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** | \$42.95 per dozen

Heirloom tomato bruschetta  
Wild mushroom bruschetta  
Caprese salad skewer  
Whipped feta & watermelon crostini

#### **MEATS & SEAFOOD** | \$46.95 per dozen

Tuna poke, edamame, truffle honey crunch  
Firecracker shrimp, yuzu aioli  
Smoked salmon blini, basil crème fraîche  
Poached shrimp, grey goose cocktail  
Local prosciutto compressed melon  
Beef carpaccio & goat cheese

### Hot Selections

#### **VEGETARIAN** | \$44.95 per dozen

Spanakopita  
Parmesan, polenta and forest mushrooms  
Vegetable spring roll chili plum  
Mini samosa tamarin chutney  
Forest mushroom arancini, truffle aioli

#### **MEATS & SEAFOOD** | \$49.95 per dozen

Cola braised pork belly, pickled cauliflower, cashew  
Mini crab croquette, fermented hot honey aioli  
Duck confit mini pizza, charred onion jam, provolone  
Beef tenderloin satay, thai peanut sauce  
Bacon wrapped shrimp, spicy lobster sauce  
Chicken satay, Niagara peach and pepper jam  
Seared scallop, yuzu aioli, bacon jam





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## Reception Table

### **MARKET CRUDITÉS** | \$11.95 per person

Crisp garden vegetables, blue cheese and ranch dips

### **CHEESE MARKET** | \$17.50 per person

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

### **MEDITERRANEAN TAPAS** | \$24.95 per person

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

### **FRESH FRUIT DISPLAY** | \$9.95 per person

Melon trio, pineapple, seasonal berries, mint yogurt

### **ICED JUMBO SHRIMP COCKTAIL** | \$375 per 100 pieces

Cocktail sauce and fresh lemon

### **SUSHI AND SASHIMI** | \$349 per 60 pieces

### **THE BROCK SWEET SPOT** | \$8.99 per person | 2pc per person | 20 person min

Assortment of dessert shooters, pastries, and macarons



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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 | \$26.95 per person

Chilled eastern coast canadian oysters shucked by a member of our culinary team includes no less than 5 complementary garnishes and condiments

### BREADS AND SPREADS | \$9.95 per person

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

### MASH POTATO BAR | \$16.95 per person

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 | \$20.95 per person

Penne arrabbiata with roasted peppers, san marzano tomato sauce  
Potato gnocchi arugula, smoked chicken, white wine cream sauce  
Fresh grated parmesan cheese, bruschetta and warm garlic toast

### RISOTTO | \$21.95 per person

Mushroom risotto with garlic, clipped herbs, grana padano and sweet peas  
Tomato seafood risotto with braised calamari, rock shrimp, chorizo  
Butternut risotto white miso, coconut milk, red curry

### SWEET SENSATIONS | \$16.95 per person

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

\$27.95 per person | Maximum 75 guests per station

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

### PORCHETTA | \$14.95 per person

Slow roasted whole porchetta, fried banana peppers, trio of mustards, assorted panini, crusty buns, and whipped butter

### WHOLE OVEN ROASTED TURKEY | \$16.95 per person

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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## 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  
Moroccan vegetable, crispy chick pea  
Roasted cauliflower bisque, apple, bacon and pea salad  
Woodland cream-less mushroom soup, wild mushroom, rosemary, and focaccia panzanella

### Salads:

Baby green salad, dried apricot, sweet and salty pumpkin-seeds, pickled plum dressing  
Kale and romaine heart caesar, baby kale, crisp romaine hearts, parmesan crumble, double smoked bacon  
Asian slaw, finely sliced raw vegetable salad, crispy rice noodles, asian peanut dressing  
Young lettuce bundle, grape tomato, cucumber ribbon, peach champagne vinaigrette  
Spinach salad, pancetta, red onion, feta cheese, roasted pepper and sundried tomato dressing  
Arugula and endive salad, maple roasted pear, crumbled feta, crispy onions, white balsamic vinaigrette  
Vine tomato salad, crispy parmesan, black olives, basil oil, 10 year old balsamic  
Dino- kale salad, shredded brussels, toasted pumpkin seeds, dried fruit, sweet potato "fieno" poppy seed dressing

### Desserts:

Trio of chocolate +\$2, dark chocolate pate, milk chocolate custard, white chocolate mousse  
Chocolate decadence torte, chocolate crunch, blood orange sauce  
Individual lemon tart, wild blueberry yuzu, white chocolate sabayon  
Raspberry Greek yogurt cheesecake, white chocolate sauce

### Entrées:

#### **SLOW ROASTED ONTARIO**

**AAA BEEF TENDERLOIN** | \$84.95

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

**BUTTER SEARED ANGUS RIB-EYE** | \$82.95

Smoked bacon, maple roasted brussels, gratin potato

#### **WELLINGTON COUNTY SUPREME**

**OF CHICKEN** | \$67.95

Maple mustard glaze, goat cheese mashed, cranberry chicken reduction

**SEARED ATLANTIC SALMON** | \$68.95

Puttanesca salsa, pecorino risotto, charred lemon butter sauce

**HOISIN BRAISED ATLANTIC SALMON** | \$69.95

Sesame seed crust, thai cucumber slaw, chinese broccoli, sushi rice cake

#### **YUKON GOLD AND SWEET POTATO**

**CANNELLONI** | \$68.95

Carrot jus, garbanzo soffritto, green olive tapenade

**EGGPLANT PARMESAN** | \$68.95

Buffalo mozzarella, roasted garlic tomato, black olive, basil puree



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## The Dinner Table

Served with your choice of 3 salads, 1 vegetable, 1 potato, 1 pasta, 3 meat options and dessert.

\$62.95 per person | 30 person minimum

### **SALADS** Choose 3 | Additional selection \$3 per person

Baby green salad, grape tomatoes, cucumber ribbons, sweet potato hay, white balsamic dressing

Golden beet salad, oven roasted beets, fermented apple and fennel, toasted walnuts, arugula, banyuls and Ontario maple vinaigrette

Deconstructed Caesar salad, hand cut hearts of romaine, torn focaccia croutons, smoked bacon bits, shaved grana padano, signature dressing

Asian slaw, trio of cabbage, carrot, red onion, bean sprouts, crispy rice noodles, pickled plum dressing

Kale and ancient grains salad, cucumber, chickpeas, roasted red pepper, sweet and salty pumpkin seeds, carrot, almonds, pomegranate seeds, lemon scented tahini dressing

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

Greek orzo salad, cucumber, red onion, s.d.t., olives, crumbled feta, fresh oregano, red wine vinaigrette

Panzanella caprese salad, vine ripe tomato, fresh basil, evoo, fresh mozzarella, crusty bread in a white balsamic emulsion

Red potato salad, baby arugula, roasted potato, sweet peppers, red onion, grainy mustard

### **VEGETABLES** Choose 1

Maple roasted root vegetables, seasonal green vegetable, Ontario maple and thyme brown butter

Fine french beans, toasted almonds, fast fry pepper, lemon brown butter

Heirloom carrots, fermented hot "backyard" honey, toasted pistachio, feta (+2)

Curry roasted cauliflower, apple lime and coconut

Garlic fried broccoli, toasted pine nuts, dried tomato, grana padano (+2)

### **POTATOES** Choose 1

Roasted garlic mashed potato, the house classic, with rosemary, infused roast garlic cream

Creamy gratin potato yukon gold potato, sour cream, aged cheddar gratin (+\$2)

Lyonnais potatoes, caramelized onion, rosemary, and thyme

Forked yukon gold, bay leaf butter, braised leeks

Roasted fingering potatoes, butter fondue, chives

### **PASTA** Choose 1

Penne with tomato sauce, basil scented red sauce, grana padano, chilies on the side (+\$2)

Tortellini cacio-e-peppe, locally crafted ricotta tortellini, parmesan and black pepper sauce

Pasta arabiatta, penne pasta, tomato sauce, roasted peppers, caramelized onions, and chili flakes

Add Italian sausage \$2

Pasta puttanesca, penne noodles, tomato, olive, caper, and roasted red peppers





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## The Dinner Table

Served with your choice of 3 salads, 1 vegetable, 1 potato, 1 pasta, 3 meat options and dessert.

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

*Additional selection \$4 per person*

Herb roasted supreme, pan roasted breast, natural chicken jus

Honey mustard chicken, backyard honey, crunchy mustard jus

Confit boneless chicken thighs, evoo, fresh tomato, olive, and caper fricassee

Lemon brined chicken breast, butternut squash caponata, house hoisin sauce (+2)

Chicken "saltinbocca", jump in mouth, local prosciutto, fresh sage, white wine brown butter (+3)

Angus beef sirloin roast, crispy onions, Niagara red wine jus

Espresso brined pork loin, sous vide loin, candied fennel and apricot brown butter

Forest mushroom risotto (dairy free on request) arborio rice, shaved parm, 5 types of forest mushrooms, truffle oil

Eggplant involtini, charred eggplant with ricotta, pine nuts, grana padano with a fire roasted tomato sauce

Lasagna bolognese, layers of fresh pasta, ricotta, grana padano, alternating alfredo, and bolognese

Hoisin glazed salmon, sesame seeds, thai cucumber salsa

Basil scented sole, dried tomato, "alfredo" veloute

Cornmeal crusted pacific snapper, creamed corn, red pepper jam

Sole paupiette shrimp mousseline, baby white spot prawns, pineapple and green curry coconut (+2)

AAA beef striploin slow roasted loin, red wine braised shallot, and forest mushroom jus (+\$3)

Rosemary scented lamb leg, green chili mint "ketchup" natural pan jus (+\$3)

### 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)



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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 | \$8

Liqueurs | \$9

Premium liqueurs and liquors | \$12

### WINE

House red or white wine | \$9 per glass

House red or white wine | \$43 per bottle

### BEER

Domestic beer | \$8

Imported beer | \$9

### NON-ALCOHOLIC

Soft drinks | \$4

Fruit juices | \$5

Mineral water | \$5

Bottled water | \$4

### PUNCH | 50 SERVINGS

Non alcoholic | \$75

Alcoholic made with white wine | \$120

Alcoholic made with rum/vodka | \$140



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## 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 | \$10.75

Liqueurs | \$12

Premium liqueurs and liquors | \$16

### WINE

House red or white wine | \$12 per glass

House red or white wine | \$57.50 per bottle

### BEER

Domestic beer | \$10.75

Imported beer | \$12

### NON-ALCOHOLIC

Soft drinks | \$5.50

Fruit juices | \$6.75

Mineral water | \$6.75

Bottled water | \$5.50



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## 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) | \$43

**INNISKILLIN NIAGARA ESTATE PINOT GRIGIO**  
(VQA) | \$46

**PELLER FAMILY SELECT CHARDONNAY**  
(ONTARIO) | \$48

**INNISKILLIN NIAGARA ESTATE REISLING**  
(VQA) | \$43

### Red Wine

**JACKSON TRIGGS RESERVE CABERNET  
SAUVIGNON CABERNET FRANC**  
(NIAGARA VQA) | \$43

**JACKSON TRIGGS RESERVE MERLOT**  
(NIAGARA VQA) | \$45

**PELLER FAMILY SELECT CABERNET MERLOT**  
(ONTARIO) | \$54

**TOM GORE CABERNET SAUVIGNON**  
(VQA) | \$64

### Sparkling

**PRESIDENT SEMI-DRY WHITE CUVÉE**  
(ONTARIO) | \$45

**JACKSON TRIGGS PROPRIETORS RESERVE  
METHODE CUVE CLOSE** (ONTARIO) | \$49

**PALMER BRUT RESERVE CHAMPAGNE**  
(REIMS, FRANCE) | \$199

### Rosé

**SAINTLY ROSÉ** (NIAGARA VQA) | \$48