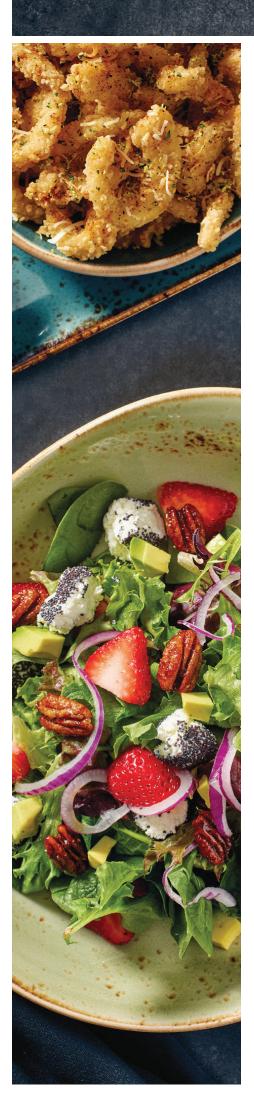
# milestones<sup>®</sup> GROUP MENUS 2026



NIAGARAMEETINGS.COM SALES@NIAGARAFALLSHOTELS.COM 6755 Fallsview Blvd., Niagara Falls, Canada

## **GROUP LUNCH**



choose one item from each of the following sections

## ROASTED MUSHROOM SOUP VG GF +

crisp potato matchsticks, basil oil, scallions (260 Cals)

#### STARTER CALIFORNIA SPRING SALAD V GF

goat cheese, strawberries, avocado, red onion, spiced pecans, honey mustard vinaigrette (360 Cals)

## AINS

## **BAJA FISH TACOS**

fried basa, cheddar, cabbage slaw, chili, avocado aioli, fresh cut salsa, avocado, cilantro, flour tortilla (560 Cals)

#### **PESTO CHICKEN PENNE ASIAGO**

red peppers, tomatoes, red onions, spinach, basil pesto cream sauce (1120 Cals)

## 1989 BURGER

ground chuck & brisket, smoked bacon, cheddar, burger sauce, egg bun **(1050 Cals)** 

## GARDEN BURĞER

plant based patty, avocado, red pepper relish, burger sauce, egg bun **(800 Cals)** 

## **CHOICE OF TEA OR COFFEE**

V Vegetarian VG Vegan GF Gluten Friendly + Milestones Signature

Adults and youth (ages 13 and older) need an average of 2,000 calories a day, and children (ages 2 to 12) need an average of 1,500 calories a day. However, individual needs vary.

All prices are subject to applicable taxes. Our Nutritional and Allergen Guide is available from your server or by visiting milestonesrestaurants.com

For any allergy or dietary restrictions, please inform your Event Manager.
\*Menu items are subject to change.Your Event Manager will make you aware\*

Prices are valid until December 31, 2026, are quoted in Canadian currency and are subject to taxes, fees and services charges which are currently 18% Service Charge and 13% HST. Items on this menu may vary slightly. Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

## **GROUP DINNER #1**

choose one item from each of the following sections

# TARTERS

## CHEF'S CHOICE STARTER

## STARTER CALIFORNIA SPRING SALAD V GF

goat cheese, strawberries, avocado, red onion, spiced pecans,

honey mustard vinaigrette

(360 Cals)

## **GRILLED SALMON**

lemon dill, beurre blanc, tri-coloured quinoa & rice pilaf, seasonal

vegetables (1385 Cals)

## THAI SHRIMP GREEN CURRY BOWL

Shrimp, coconut green curry sauce, sautéed vegetables, jasmine rice, cilantro, crisp wontons

(825 Cals)

#### MEDITERRANEAN CHICKEN GF

grilled chicken, Sriracha goat cheese, spinach, kale, chickenpeas, red onion, grape tomatoes, basil oil, balsamic **(800 Cals)** 

#### BUTTERNUT SQUASH RAVIOLI V +

leeks, green apples, sweety peppers, brown butter sauce, goat cheese, spiced pecans, crisp sage (1230 Cals)

## CHEF'S CHOICE DESSERT

## WHITE CHOCOLATE CHEESECAKE

white chocolate, espresso créme anglaise, whipped cream, shaved milk chocolate, fresh strawberry **(1030 Cals)** 

#### **CHOICE OF TEA OR COFFEE**

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## **GROUP DINNER #2**



choose one item from each of the following sections

## TARTERS

## ROASTED MUSHROOM SOUP VG GF

crisp potato matchsticks, basil oil, scallions

(260 Cals)

#### STARTER CALIFORNIA SPRING SALAD V GF

goat cheese, strawberries, avocado, red onion, spiced pecans, honey mustard vinaigrette

(360 Cals)

## MAINS

#### GRILLED SIRLOIN GF

8oz top sirloin, seasonal vegetables, roasted potatoes **(560 Cals)** 

add seafood topper (460 cals) +8

## PORTOBELLO MUSHROOM CHICKEN +

spaghettini, garlic cream sauce, basil pesto, seasonal vegetables (1330 Cals)

#### **GRILLED SALMON**

lemon dill, beurre blanc, tri-coloured quinoa & rice pilaf, seasonal vegetables

(1385 Cals)

## BUTTERNUT SQUASH RAVIOLI V +

leeks, green apples, sweety peppers, brown butter sauce, goat cheese, spiced pecans, crisp sage (1230 Cals)

## TOBELLO BBQ BACK RIBS HROOM pork ribs, Bulleit bourbon

bbq sauce, cajun fries,
dill avocado slaw
(1950 Cals)

**V & VG** - vegetarian & vegan options are available upon request

# ESSERTS

## CHEF'S CHOICE DESSERT

## WHITE CHOCOLATE CHEESECAKE

white chocolate, espresso créme anglaise, whipped cream, shaved milk chocolate, fresh strawberry **(1030 Cals)** 

#### **CHOICE OF TEA OR COFFEE**

V Vegetarian VG Vegan GF Gluten Friendly + Milestones Signature

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