

MORTON'S®
GRILLE
NIAGARA FALLS

**GROUP
DINING GUIDE
2027**

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PASSED HORS D'OEUVRE SELECTIONS

Petite lamb chops
Miniature crab cakes
Shrimp diablo
Jumbo shrimp cocktail

Tomato bruschetta crostini
Buffalo chicken meatballs
Mini smash burgers

FLATBREADS

MARGHERITA FLATBREAD

SPICY ITALIAN FLATBREAD

DISPLAYED ARTISANAL CHEESE BOARD

crackers and fresh fruit garnish
(Serves 20-25 guests)

FRESH OYSTERS ON THE HALF SHELL

cocktail sauce, horseradish, tabasco and lemons
Minimum 3 Dozen

CRUDITE

Ranch and blue cheese dip
(Serves 20-25 guests)

CARVING STATION

WHOLE ROASTED BEEF TENDERLOIN

whipped horseradish and mustard mayonnaise sauces,
assorted rolls
(Serves 20-25 guests)

TABLE NOSH

hand-cut potato chips, blue cheese dipping sauce
assorted olives

DESSERT BUFFET (minimum 25 people)

"La bête noir" minis
mini cheesecake, fresh seasonal berries with whipped cream



DUNN STREET MENU

STARTERS

MIXED FIELD GREENS Apple, goat cheese, dijon vinaigrette, walnuts

ENTREES

8 OZ. PRIME MANHATTAN STEAK* *Morton's Midwest Prime*

CHICKEN PICATTA capers, lemon

BLACKENED SALMON Smoked jalapeno, bacon pan sauce, dirty rice

ACCOMPANIMENTS *(served with)*

Grilled jumbo asparagus and mashed potatoes

DESSERT DUO OF

"LA BÊTE NOIR", FLOURLESS CHOCOLATE CAKE

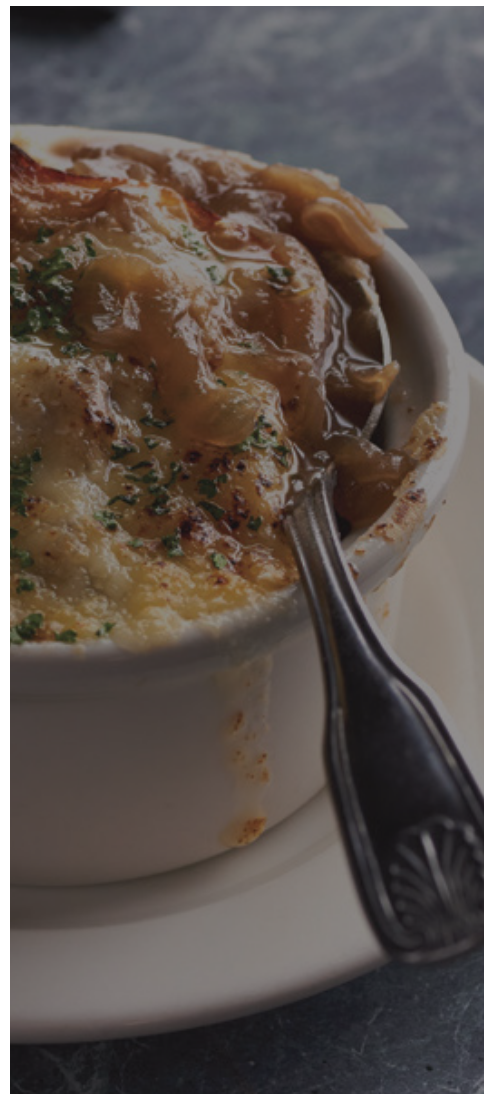
Fresh raspberry puree

NY CHEESECAKE

Fresh seasonal berries, whipped cream

COFFEE / HOT TEA SERVICE

(minimum 15 people/maximum 75 people)



PORTAGE ROAD MENU

HORS D'OEUVRES *(Served Upon Arrival, Served At The Table)*

SHRIMP DIABLO, BACON smoked jalapeno, cream cheese

MARGHERITA FLATBREAD fresh tomato, fresh mozzarella, basil, evoo

BUFFALO CHICKEN MEATBALLS

STARTER

MIXED FIELD GREENS apple, goat cheese, dijon vinaigrette, walnuts

ENTREES

8 OZ. FILET MIGNON* black angus beef

CHICKEN PICATTA capers, lemon

BLACKENED SALMON smoked jalapeno, bacon pan sauce

ACCOMPANIMENTS *(served with)*

grilled jumbo asparagus and mashed potatoes

DESSERT DUO OF

"LA BÊTE NOIR" flourless chocolate cake, fresh raspberry puree

NY CHEESECAKE fresh seasonal berries, whipped cream

COFFEE / HOT TEA SERVICE

(minimum 15 people/maximum 75 people)



LIVINGSTON STREET MENU

HORS D'OEUVRES *(Served Upon Arrival, Served At The Table)*

MINIATURE CRAB CAKE mustard mayonnaise

SHRIMP DIABLO bacon, smoked jalapeno, cream cheese

MARGHERITA FLATBREAD fresh tomato, mozzarella, basil

BUFFALO CHICKEN MEATBALLS

STARTER

MIXED FIELD GREENS apple, goat cheese, dijon vinaigrette, walnuts

ENTREES

8 OZ. FILET MIGNON* black angus beef

14 OZ. NEW YORK STRIP* premium black angus

CHICKEN PICATTA capers, lemon

BLACKENED SALMON* smoked jalapeno bacon pan sauce

ACCOMPANIMENTS *(served with)*

grilled jumbo asparagus and mashed potatoes

DESSERT DUO OF

"LA BÊTE NOIR" flourless chocolate cake, fresh raspberry puree

NY CHEESECAKE fresh seasonal berries, whipped cream

COFFEE / HOT TEA SERVICE

(minimum 15 people/maximum 75 people)



FALLSVIEW BOULEVARD MENU

HORS D'OEUVRES *(Served Upon Arrival, Served At The Table)*

PETITE LAMB CHOPS*

MINIATURE CRAB CAKE mustard mayonnaise

SHRIMP DIABLO bacon, smoked jalapeno, cream cheese

BUFFALO CHICKEN MEATBALLS

STARTER

ROASTED TOMATO BISQUE

SALADS

MIXED FIELD GREENS apple, goat cheese, dijon vinaigrette, walnuts

ENTREES

8 OZ. FILET MIGNON* black angus beef

14 OZ. NEW YORK STRIP* premium black angus

CHICKEN PICATTA capers, lemon

BLACKENED SALMON* smoked jalapeno bacon pan sauce

ACCOMPANIMENTS OF *(served with)*

Grilled jumbo asparagus, sautéed mushrooms, and mashed potatoes

DESSERT TRIO

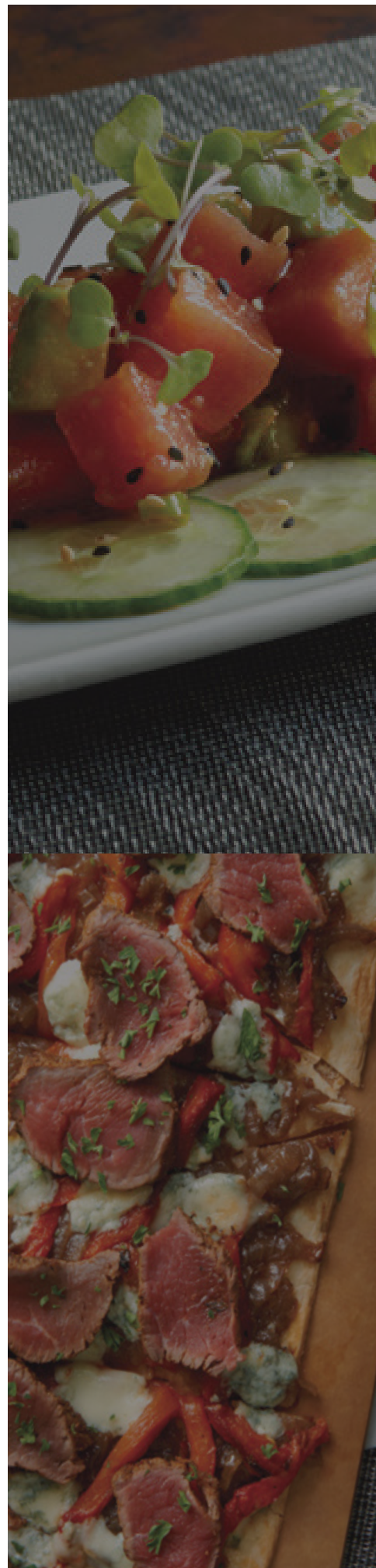
"LA BÊTE NOIR" flourless chocolate cake, fresh raspberry puree

NY CHEESECAKE fresh seasonal berries, whipped cream

KEY LIME PIE whipped cream

COFFEE / HOT TEA SERVICE

(minimum 15 people/maximum 50 people)



EXECUTIVE LUNCH MENU

STARTER *(preselect one)*

MIXED FIELD GREENS apple, goat cheese, dijon vinaigrette, walnuts

ENTREES

7 OZ. ANGUS MANHATTAN STEAK* mashed potatoes, garlic green beans

CHICKEN PICATTA capers, lemon

BLACKENED SALMON smoked jalapeño bacon pan sauce, dirty rice

DESSERTS

NY CHEESECAKE fresh berries

SODA & ICED TEA

(minimum 10 people/maximum 50 people)

