

milestones[®]

GROUP MENUS 2023



[NIAGARAMEETINGS.COM](https://www.niagarameetings.com)
SALES@NIAGARAFALLSHOTELS.COM
6755 Fallsview Blvd., Niagara Falls, Canada

GROUP LUNCH

choose one item from each of the following sections

STARTERS

STARTER ROASTED GARLIC CAESAR SALAD +

romaine, kale, bacon, Parmesan & Asiago cheese, garlic croutons, Caesar dressing (580 Cals)

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

CAPRESE CRISPY CHICKEN SANDWICH

spiced tomato pepper sauce, mozzarella, provolone, arugula, red onion, basil pesto, garlic cream sauce, egg bun (850 Cals)

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 BURGER

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 30, 2023, 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

STARTERS

STARTER ROASTED GARLIC CAESAR SALAD +

romaine, kale, bacon, Parmesan & Asiago cheese, garlic croutons, Caesar dressing
(580 Cals)

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

SWEET CHILI CHICKEN BOWL +

warm crispy chicken bites, sweet chili sauce, sautéed vegetables, jasmine rice, chili coconut sauce, crisp wontons
(1480 Cals)

THAI BASIL NOODLES

shrimp, chicken, egg, vegetables, chili coconut sauce, rice noodles, peanut sauce
(1080 Cals)

GRILLED SALMON

lemon dill, beurre blanc, tri-coloured quinoa & rice pilaf, seasonal vegetables
(1385 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, sweet peppers, brown butter sauce, goat cheese, spiced pecans, crisp sage
(1230 Cals)

DESSERTS

CHEF'S CHOICE DESSERT

GANACHE TORTE VG GF

Belgian chocolate ganache, almond crust, fresh strawberry
(880 Cals)

WHITE CHOCOLATE CHEESECAKE

white chocolate, espresso crème 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

STARTERS

STARTER ROASTED GARLIC CAESAR SALAD +

romaine, kale, bacon, Parmesan & Asiago cheese, garlic croutons, Caesar dressing
(580 Cals)

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**

CHIMICHURRI SEA BASS

pan seared Asian sea bass, chimichurri butter, tricoloured quinoa & rice pilaf, seasonal vegetables **(980 Cals)**

THAI BASIL NOODLES

shrimp, chicken, egg, vegetables, chili coconut sauce, rice noodles, peanut sauce
(1080 Cals)

PORTOBELLO MUSHROOM CHICKEN +

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

BBQ BACK RIBS

pork ribs, Bulleit bourbon bbq sauce, cajun fries, dill avocado slaw
(1950 Cals)

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

DESSERTS

CHEF'S CHOICE DESSERT

GANACHE TORTE VG GF

Belgian chocolate ganache, almond crust, fresh strawberry
(880 Cals)

WHITE CHOCOLATE CHEESECAKE

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

CHOICE OF TEA OR COFFEE

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