

MORTON'S
GRILLE
NIAGARA FALLS

**GROUP
DINING GUIDE
2023**

sales@niagarafallshotels.com | 905-374-4444 ext. 4203



PASSED HORS D'OEUVRE SELECTIONS

Petite lamb chops
Miniature crab cakes
Shrimp diablo
Jumbo shrimp cocktail
Tuna poke, with taro chips

Prime beef meatballs
Tomato bruschetta crostini
Buffalo chicken meatballs
Tomato mozzarella crostini

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
- Mkt pricing per dozen

EDAMAME HUMMUS

Grilled pita bread, fresh vegetables
(Serves 20-25 guests)

CARVING STATION

WHOLE ROASTED BEEF TENDERLOIN

Whipped horseradish and mustard mayonnaise sauces,
Assorted rolls
(Serves 20-25 guests)

TABLE NOSH

Warm mixed nuts
Hand-cut potato chips, blue cheese dipping sauce
Assorted olives

DESSERT BUFFET

Chocolate peanut butter cups, flourless chocolate cake
Mini cheesecake, fresh seasonal berries with whipped cream



DUNN STREET MENU

SOUPS & SALADS *(preselect choice of two)*

CAESAR SALAD classic dressing

CENTER-CUT ICEBERG chopped egg, tomato, bacon bits, Morton's blue cheese dressing or 1000 island dressing

ROASTED TOMATO BISQUE

FIVE ONION SOUP

MUSHROOM SOUP

ENTREES *(preselect choice of two)*

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

16 OZ. CAJUN PORK CHOP*

CHICKEN PICATTA capers, lemon

GRILLED SALMON FILLET* arugula pesto

TAGLIATELLE BOLOGNESE* fresh pasta, all-day cooked meat ragu, pecorino romano

ACCOMPANIMENTS *(select two – served family style)*

Grilled jumbo asparagus, sautéed garlic green beans, mashed potatoes, au gratin potatoes, sautéed broccoli florets, cajun-style dirty rice, truffle fries

DESSERT DUO *(preselect choice of two)*

“LA BÊTE NOIR”, FLOURLESS CHOCOLATE CAKE

Fresh raspberry puree

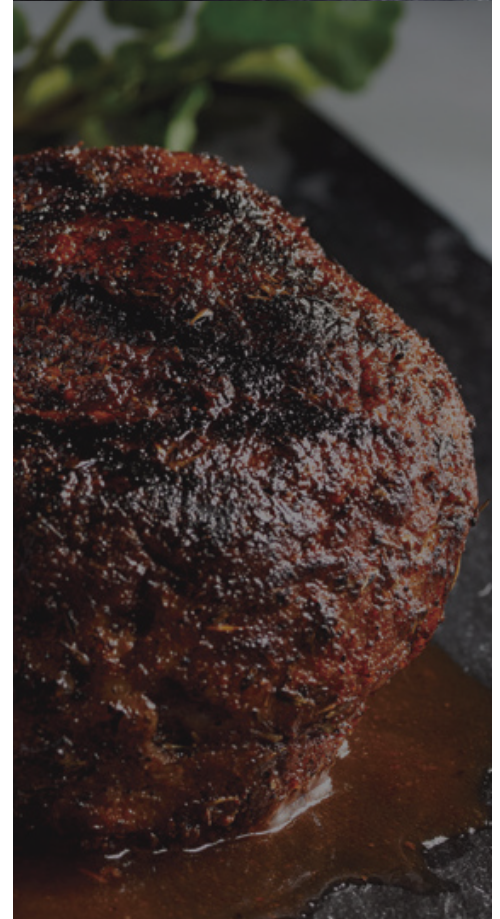
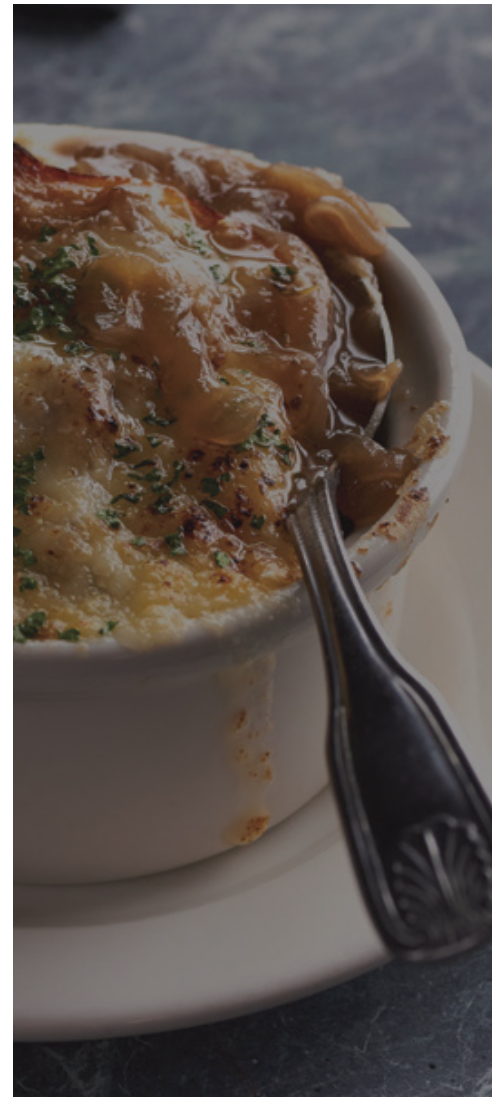
KEY LIME PIE

Whipped cream

NY CHEESECAKE

Fresh seasonal berries, whipped cream

COFFEE / HOT TEA SERVICE



PORTAGE ROAD MENU

HORS D'OEUVRES *(preselect two – served family style)*

TUNA POKE, FRESH AVOCADO sesame, soy caramel, taro chips
SHRIMP DIABLO, BACON smoked jalapeno, cream cheese
MARGHERITA FLATBREAD fresh tomato, fresh mozzarella, basil, evoo
BUFFALO CHICKEN MEATBALLS

SOUPS & SALADS *(preselect choice of two)*

CAESAR SALAD classic dressing
CENTER-CUT ICEBERG chopped egg, tomato, bacon bits, Morton's blue cheese dressing
or 1000 island dressing
ROASTED TOMATO BISQUE
MUSHROOM SOUP

ENTREES *(preselect choice of three)*

8 OZ. FILET MIGNON* Black Angus Beef
16 OZ. CAJUN PORK CHOP*
CHICKEN PICATTA capers, lemon
GRILLED SALMON FILLET* arugula pesto
TAGLIATELLE BOLOGNESE* fresh pasta, all-day cooked meat ragu, pecorino romano

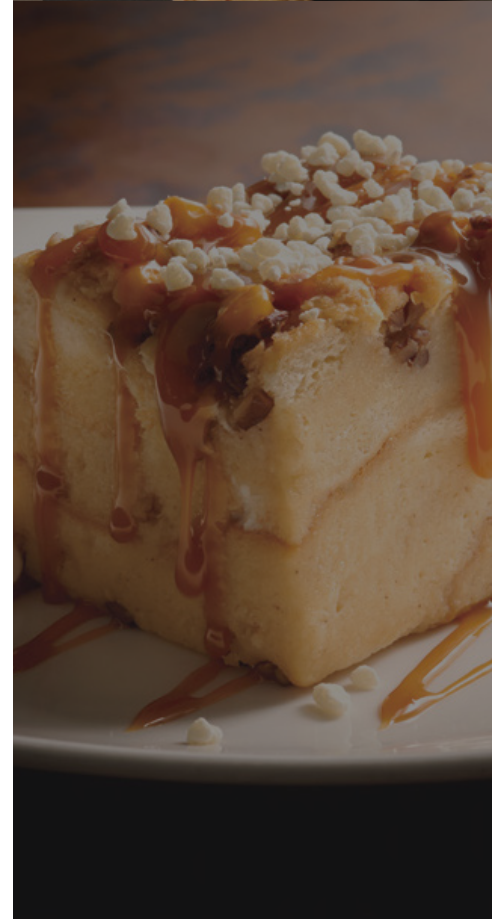
ACCOMPANIMENTS *(preselect two)*

Grilled jumbo asparagus, sautéed garlic green beans, mashed potatoes,
au gratin potatoes, sautéed broccoli florets, cajun-style dirty rice, truffle fries

DESSERT DUO *(preselect two)*

"LA BÊTE NOIR" flourless chocolate cake, fresh raspberry puree
KEY LIME PIE whipped cream
NY CHEESECAKE fresh seasonal berries, whipped cream

COFFEE / HOT TEA SERVICE



LIVINGSTON STREET MENU

HORS D'OEUVRES *(preselect three – served family style)*

PETITE LAMB CHOPS*

MINIATURE CRAB CAKE mustard mayonnaise

SHRIMP DIABLO bacon, smoked jalapeno, cream cheese

PROSCIUTTO & PESTO FLATBREAD fresh arugula, shaved parmesan, truffle oil

TUNA POKE fresh avocado, sesame, soy caramel, taro chips

BUFFALO CHICKEN MEATBALLS

SOUPS & SALADS *(preselect choice of two)*

CAESAR SALAD classic dressing

CENTER-CUT ICEBERG chopped egg, tomato, bacon bits,

Morton's blue cheese dressing or 1000 island dressing

BEEF SALAD red & gold beets, candied walnuts, honey balsamic, creamy goat cheese

ROASTED TOMATO BISQUE

MUSHROOM SOUP

ENTREES *(preselect choice of three)*

8 OZ. FILET MIGNON* Black Angus Beef

14 OZ. NEW YORK STRIP* Premium Black Angus

16 OZ. CAJUN PORK CHOP*

CHICKEN PICATTA capers, lemon

GRILLED SALMON FILLET* arugula pesto

BLACKENED MAHI MAHI* smoked jalapeno bacon pan sauce

TAGLIATELLE BOLOGNESE fresh pasta, all-day cooked meat ragu, pecorino romano

ACCOMPANIMENTS *(select – served family style)*

Grilled jumbo asparagus, sautéed garlic green beans, mashed potatoes,

au gratin potatoes, sautéed broccoli florets, cajun-style dirty rice, truffle fries

DESSERT DUO *(preselect two)*

“LA BÊTE NOIR” flourless chocolate cake, fresh raspberry puree

KEY LIME PIE whipped cream

NY CHEESECAKE fresh seasonal berries, whipped cream

COFFEE / HOT TEA SERVICE



FALLSVIEW BOULVEARD MENU

HORS D'OEUVRES *(preselect three – served family style)*

PETITE LAMB CHOPS*

MINIATURE CRAB CAKE mustard mayonnaise

SHRIMP DIABLO bacon, smoked jalapeno, cream cheese

BUFFALO CHICKEN MEATBALLS

PROSCIUTTO & PESTO FLATBREAD fresh arugula, shaved parmesan, truffle oil

TUNA POKE fresh avocado, sesame, soy caramel, taro chips

SOUP *(preselect one)*

FIVE ONION SOUP

ROASTED TOMATO BISQUE

MUSHROOM SOUP

SALAD *(preselect choice of two)*

CAESAR SALAD classic dressing

CHOPPED HOUSE SALAD mixed lettuce, cucumber, bacon, blue cheese, chopped egg, purple onion, tomato, avocado, dijon mustard vinaigrette

CENTER-CUT ICEBERG chopped egg, tomato, bacon bits,

Morton's blue cheese dressing or 1000 island dressing

ENTREES *(preselect choice of three)*

8 OZ. FILET MIGNON* Black Angus Beef

14 OZ. NEW YORK STRIP* Premium Black Angus

16 OZ. CAJUN PORK CHOP*

CHICKEN PICATTA capers, lemon

BLACKENED MAHI MAHI* smoked jalapeno bacon pan sauce

SHRIMP & GRITS jumbo shrimp, chorizo, smoked gouda cheese grits

ACCOMPANIMENTS *(select two)*

Grilled jumbo asparagus, sautéed garlic green beans, mashed potatoes, au gratin potatoes, sautéed broccoli florets, cajun-style dirty rice, truffle fries

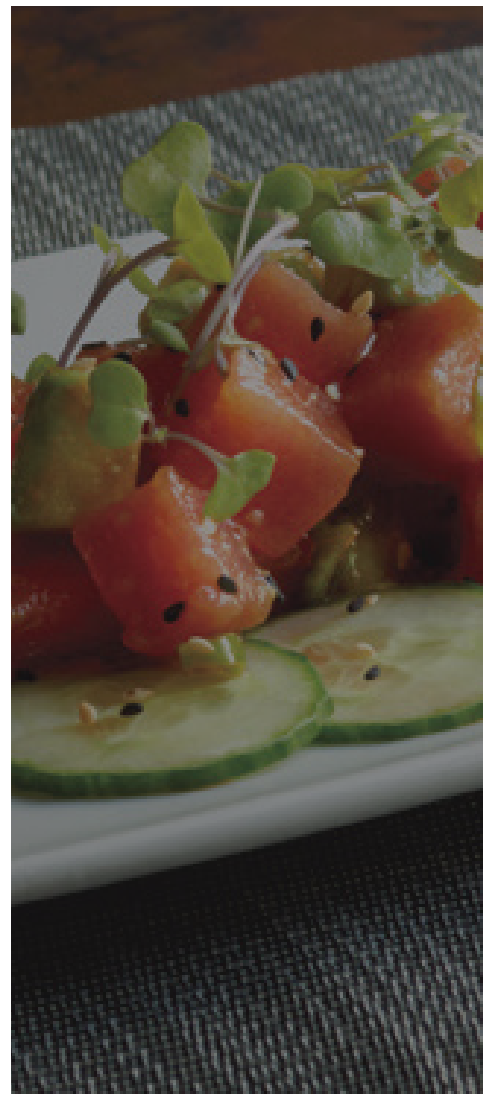
DESSERT TRIO

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

NY CHEESECAKE fresh berries

KEY LIME PIE whipped cream

COFFEE / HOT TEA SERVICE



EXECUTIVE LUNCH MENU

SOUP & SALADS *(preselect one)*

CAESAR SALAD classic dressing

CHOPPED HOUSE SALAD mixed lettuce, cucumber, bacon, blue cheese, chopped egg, purple onion, tomato, avocado, dijon mustard vinaigrette

FIVE ONION SOUP

MUSHROOM SOUP

ENTREES *(preselect choice of two)*

7 OZ. ANGUS MANHATTAN STEAK*

mashed potatoes, garlic green beans

CHICKEN PICATTA capers, lemon

GRILLED SALMON FILLET* quinoa, tomato, arugula pesto

TAGLIATELLE BOLOGNESE* fresh pasta, all-day cooked meat ragu, pecorino romano

DESSERTS *(preselect one)*

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

KEY LIME PIE whipped cream

NY CHEESECAKE fresh berries

FRESH SEASONAL BERRIES whipped cream

SODA & ICED TEA

