



DINING GUIDE

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MORTON'S

GRILLE

NIAGARA FALLS

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
Steak & Blue Cheese 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 \$18
Assorted Olives

DESSERT BUFFET

Chocolate Peanut Butter Cups, Flourless Chocolate Cake
Mini Cheesecake, Fresh Seasonal Berries with Whipped Cream

(minimum 25 people)

All prices are in Canadian funds and subject to a service charge (18%) and HST (Harmonized Sales Tax of 13%). Prices are valid from January 1 to December 30, 2021.
* Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions.



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

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 Ragù,
Pecorino Romano

ACCOMPANIMENTS

(Select Two – Served Family Style)

Grilled Jumbo Asparagus, Sautéed Garlic Green Beans,

Mashed Potatoes Au Gratin, 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

(minimum 15 people/maximum 75 people)

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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

ENTREES

(Preselect Choice of Three)

8 oz. Filet Mignon*, Canadian AAA Reserve
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)

Grilled Jumbo Asparagus, Sautéed Garlic Green Beans, Mashed Potatoes
Au Gratin, 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

(minimum 15 people/maximum 75 people)

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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

Beet Salad, Red & Gold Beets, Candied Walnuts, Honey Balsamic,

Creamy Goat Cheese

Roasted Tomato Bisque

ENTREES

(Preselect Choice of Three)

8 oz. Filet Mignon*, Canadian AAA Reserve

14 oz. New York Strip*, Canadian AAA Reserve

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 Ragù, Pecorino Romano

ACCOMPANIMENTS

(Select – Served Family Style)

Grilled Jumbo Asparagus, Sautéed Garlic Green Beans, Mashed Potatoes

Au Gratin, 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

(minimum 15 people/maximum 75 people)

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FALLSVIEW BOULEVARD 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)

Baked Five Onion Soup

Roasted Tomato Bisque

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*, Canadian AAA Reserve

14 oz. New York Strip*, Canadian AAA Reserve

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, 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

(minimum 15 people/maximum 50 people)

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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

Baked Five Onion Soup

ENTREES

(Preselect Choice of Two)

8 oz. Prime Manhattan Steak*, Morton's Midwest Prime

Mashed Potatoes, Garlic Green Beans

Chicken Picatta, Capers, Lemon

Grilled Salmon Fillet*, Quinoa, Tomato, Arugula Pesto

Tagliatelle Bolognese*, Fresh Pasta, All-Day Cooked Meat Ragù,

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

(minimum 10 people/maximum 50 people)

