

**milestones**<sup>®</sup>  
On the Falls

**CATERING  
MENU 2021**

6755 Fallsview Blvd., Niagara Falls, Canada

## Catering Lunch Option A

### **STARTER** (Group Choice)

#### **ROASTED MUSHROOM SOUP** V GF

Crisp potato matchsticks, basil oil.

#### **MIXED GREEN SALAD** V GF

Mixed garden greens, cucumber, grape tomatoes, honey mustard vinaigrette.

### **CHOICE OF ENTRÉE**

#### **1989 BURGER**

Ground Chuck, smoked bacon, cheddar, burger sauce, egg bun.

#### **RUSTIC CHICKEN CLUB**

Garlic mustard mayo, candied bacon, brie cheese, cranberry pumpkin seed baguette.

#### **BUTTERNUT SQUASH RAVIOLI** V

Leeks, green apples, sweet peppers, brown butter sauce, goat cheese, spiced pecans, crisp sage.

#### **GRILLED CHICKEN CAESAR SALAD**

Romaine, kale, bacon, Parmesan & Asiago cheese, garlic croutons, caesar dressing.

### **COFFEE, TEA OR SOFT DRINK**

For any allergy or dietary restrictions, please inform your Event Manager.

\*Menu items are subject to change. Your Event Manager will make you aware\*.

## Catering Lunch Option B

### **STARTER** (Group Choice)

#### **ROASTED MUSHROOM SOUP** V GF

Crisp potato matchsticks, basil oil.

#### **MIXED GREEN SALAD** V GF

Mixed garden greens, cucumber, grape tomatoes, honey mustard vinaigrette.

### **CHOICE OF ENTRÉE**

#### **SOY GLAZED SALMON**

Grilled salmon, ginger soy glaze, grilled pineapple, fried rice, egg, sautéed yu choy.

#### **STEAK FRITES**

7oz top sirloin, root vegetables fries, wild arugula, dill avocado aioli.

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

Red peppers, tomatoes, spinach, basil pesto cream sauce.

#### **CALIFORNIA BURGER**

Ground chuck, candied bacon, mozzarella, provolone, avocado, burger sauce, egg bun.

### **DESSERT** (Group Choice)

#### **WHITE CHOCOLATE CHEESECAKE**

White chocolate, espresso crème anglaise, whipped cream, shaved milk chocolate, fresh strawberry

### **COFFEE, TEA OR SOFT DRINK**

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## Catering Dinner Option A

### **STARTER** (Group Choice)

#### **ROASTED MUSHROOM SOUP** V GF

Crisp potato matchsticks, basil oil.

#### **MIXED GREEN SALAD** V GF

Mixed garden greens, cucumber, grape tomatoes, honey mustard vinaigrette.

### **CHOICE OF ENTRÉE** (Group Choice)

#### **GRILLED SIRLOIN**

7oz top sirloin, seasonal vegetables, roasted potatoes.

#### **SOY GLAZED SALMON**

Grilled salmon, ginger soy glaze, grilled pineapple, fried rice, egg, sautéed yu choy.

#### **CAPRESE CRISPY CHICKEN SANDWICH**

Tomato sauce, mozzarella, provolone, arugula, red onion, basil pesto, garlic cream sauce, egg bun.

#### **BUTTERNUT SQUASH RAVIOLI** V

Leeks, green apples, sweet peppers, brown butter sauce, goat cheese, spiced pecans, crisp sage.

### **COFFEE, TEA OR SOFT DRINK**

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## Catering Dinner Option B

### **STARTER** (Group Choice)

#### **MILESTONES CALIFORNIA STARTER SALAD V GF**

Goat cheese, strawberries, avocado, red onion, spiced pecans, honey mustard vinaigrette.

#### **ROASTED MUSHROOM SOUP V GF**

Crisp potato matchsticks, basil oil.

### **CHOICE OF ENTRÉE** (Group Choice)

#### **MEDITERRANEAN CHICKEN**

Grilled chicken, Sriracha goat cheese, spinach, kale, chickpeas, grape tomatoes, red onions, basil oil, balsamic.

#### **STEAK FRITES**

7oz top sirloin, root vegetables fries, wild arugula, dill avocado aioli.

#### **SOY GLAZED SALMON**

Grilled salmon, ginger soy glaze, grilled pineapple, fried rice, egg, sautéed yu choy.

#### **BUTTERNUT SQUASH RAVIOLI V**

Leeks, green apples, sweet peppers, brown butter sauce, goat cheese, spice pecans, crisp sage.

### **DESSERT** (Group Choice)

#### **WHITE CHOCOLATE CHEESECAKE**

White chocolate, espresso crème anglaise, whipped cream, shaved milk chocolate, fresh strawberry.

### **COFFEE, TEA OR SOFT DRINK**

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## Catering Dinner Option C

### STARTER (Group Choice)

#### ROASTED GARLIC CAESAR SALAD

Romaine, kale, bacon, Parmesan & Asiago cheese, garlic croutons, caesar dressing.

#### MILESTONES CALIFORNIA STARTER SALAD **V GF**

Goat cheese, strawberries, avocado, red onion, spiced pecans, honey mustard vinaigrette.

#### ROASTED MUSHROOM SOUP **V GF**

Crisp potato matchsticks, basil oil.

### CHOICE OF ENTRÉE (Group Choice)

#### SOY GLAZED SALMON

Grilled salmon, ginger soy glaze, grilled pineapple, fried rice, egg, sautéed yu choy.

#### PORTOBELLO MUSHROOM CHICKEN

Vermicelli pasta, garlic cream sauce, basil pesto, seasonal vegetables.

#### NEWYORK STRIPLOIN

12oz NY striploin, peppercorn sauce, seasonal vegetables, roasted potatoes.

#### PESTO CHICKEN PENNE ASIAGO

Red peppers, tomatoes, spinach, basil pesto cream sauce.

#### BUTTERNUT SQUASH RAVIOLI **V**

Leeks, green apples, sweetie peppers, brown butter sauce, goat cheese, spice pecans, crisp sage.

### DESSERT (Group Choice)

#### WHITE CHOCOLATE CHEESECAKE

White chocolate, espresso crème anglaise, whipped cream, shaved milk chocolate, fresh strawberry.

#### GANACHE TORTE **GF**

Belgian chocolate ganache, lite nut crust, fresh strawberry.

#### COFFEE, TEA OR SOFT DRINK

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