

# Americana Events



## Breakfast & Brunch

### The Continental:

Fresh baked muffins, danishes and flaky croissants with butter and preserves. Seasonal fresh fruit. Chilled fruit juices, coffee and tea **\$13.95/person.**

### Breakfast Buffet:

- Fluffy scrambled eggs
- Seasoned home fries
- Choice of French toast OR buttermilk pancakes with syrup
- Bacon strips
- Plump pork sausage
- Fresh baked muffins, danishes and flaky croissants
- Toast with creamy butter and fruit preserves
- Cold cereal station
- Fresh seasonal fruit cup
- Coffee, tea and juice

**\$19.95/person.**

(Minimum 50 people)

### Brunch:

#### COLD ITEMS:

- Artisan bread basket
- Danish, muffins & flaky croissants
- Mandarin spring salad with orange vinaigrette
- Charcuterie presentation with prosciutto, salami, capicola, Italian & Greek olives, roasted red peppers, marinated eggplant, giardiniera, artichoke hearts, cherry tomatoes and pesto bocconcini

#### BRUNCH CLASSICS:

choice of one:

- A beautiful presentation of assorted Frittatas with both meat and vegetable options OR
- Scrambled eggs and crispy bacon

#### HOT ITEMS:

- Plump pork sausage
- Seasoned potatoes with onions & peppers
- Penne with rosé sauce and fresh parmigiana
- Warm Belgian waffles with fresh fruits, fruit compotes and whipped cream
- Coffee, tea and juice

**\$39.95/person**

(Minimum 50 people)

Add a made-to-order live omelette and egg station - **\$7.00/person**

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## Plated Lunches:

Lunch individually plated and served with artisan bread basket, soup or salad, dessert, coffee, tea and soda.

Manicotti (meat) and Cannelloni (cheese) with marinara marbled with creamy alfredo. **\$26.95/person**

Beef short rib with pearl onion, rosemary & thyme on top of red skinned mashed potatoes and served with seasonal vegetables. **\$35.95/person.**

Chicken Supreme stuffed with spinach & brie, finished with maple thyme jus, served with herb roasted potatoes and honey glazed carrots. **\$34.95/person.**

Mayor's Lunch - A tried and true favourite with grilled breast of chicken, finished with roasted red pepper and tarragon sauce, served with garlic mashed potatoes and choice of bacon butter green beans or honey glazed baby carrots. **\$29.95/person.**

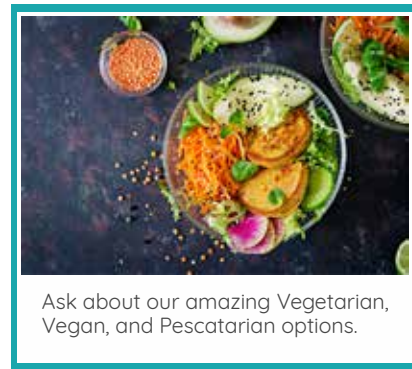
Vegetarian stir fry featuring carrots, onions, celery, bok choy, sweet peppers & Napa cabbage. **\$24.95/person.**

## Niagara Lunch Buffet:

- Artisan bread basket
- Mixed greens with garden vegetables and house vinaigrette
- Caesar salad with bacon, croutons, fresh parmesan and lemon
- Gemelli tomato basil fresco with fresh diced tomatoes and black olives
- Breast of chicken with roasted red pepper and tarragon sauce
- Thinly sliced roast beef au jus
- Oven roasted potatoes
- Fresh seasonal vegetables
- A selection of fresh sliced fruits and berries
- Assorted squares and cookies
- Coffee, tea and soda

**\$35.95/person**

(Minimum 50 people)



Ask about our amazing Vegetarian, Vegan, and Pescatarian options.

## Working Lunches:

Includes coffee, tea and soda

### DELI COUNTER: \$26.95/person

Create your own sandwich with an assortment of specialty breads and wraps. Your choice of assorted deli meats, tuna and egg salad, assorted sandwich toppings and condiments. Includes garden salad with assorted dressings, fresh vegetables with dip, assorted squares and cookies.

(Add hot sandwiches, your choice of roast beef, grilled chicken or corned beef \$7 per person).

### Soup & Wrap: \$22.95/person

Chef's soup of the day, garden salad with assorted dressings, assorted wraps including egg salad, turkey club, tuna salad, ham & cheese, grilled vegetables with mozzarella, assorted squares and cookies. (One wrap per person).

### Asian Flair: \$24.95/person

Glass noodle salad, jasmine scented basmati rice, vegetable stir fry and your choice of Thai chicken stir fry OR teriyaki beef stir fry. Served with fortune cookies and assorted squares.

### Little Italy: \$29.95/person

Artisan bread basket with balsamic & olive oil drizzle. Antipasto presentation with prosciutto, salami, capicola, Italian & Greek Olives, roasted red peppers, marinated eggplant, cherry tomatoes, giardiniera, artichoke hearts and pesto bocconcini. Caesar salad, penne rosé with grilled chicken, assorted fresh pizza selection with cheese & pepperoni, vegetarian and deluxe varieties. Assorted squares and cookies.

### Boxed Lunch: \$19.95/person

Bottle of spring water, vegetables and dip, cookie and a selection of chicken salad, vegetarian, turkey OR ham & cheese sandwiches on assorted buns and wraps.

### The POWER Lunch: \$28.95/person

Create your own power bowl featuring rice, quinoa, cucumber, tomato, beets, spinach, black beans, hummus, guacamole, carrots, hard boiled eggs, citrus ginger lime dressing or honey dill dressing. Top off your power bowl with breast of chicken and/or grilled salmon. Served with fresh fruits and berries with honey vanilla cream cheese dip.

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## Plated Dinners:

Dinner individually plated and served with artisan bread basket, soup or salad, choice of potato or rice and vegetable, dessert, coffee, tea and soda.  
\*Pasta dinner does not include potato and vegetable.

- Cheese tortellini with prosciutto and fresh peas in a garlic cream sauce. **\$28.95/person.**
- Butternut squash ravioli with white truffle sauce. **\$29.95/person.**
- Stuffed chicken breast supreme with prosciutto, red peppers and smoked white cheddar finished with spinach cream sauce. **\$42.95/person.**
- Beef short rib with pearl onion, rosemary & thyme. **\$45.95/person.**
- Prime Rib – Succulent slow roasted AAA prime rib of beef (cooked medium) served au jus with Yorkshire pudding. **\$49.95/person.**
- Beef Tenderloin – Slow roasted and served with woodland mushroom demi-glace or peppercorn cream sauce. **\$54.95/person.**
- Pork Loin – Dijon encrusted with caramelized apple reduction. **\$34.95/person.**
- Mayor's Dinner – A tried & true favourite with grilled breast of chicken, finished with red pepper and tarragon sauce, served with garlic mashed potatoes and choice of bacon butter green beans or honey glazed carrots. **\$39.95/person.**

## Dinner Family Style: \$49.95/person

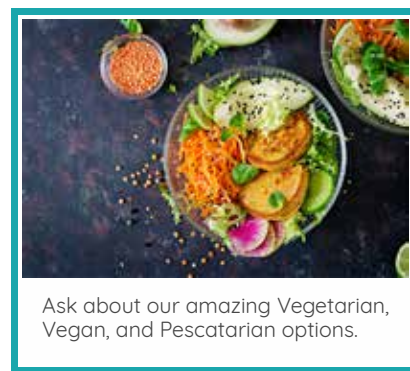
- Artisan bread basket.
  - Mixed green salad with fresh vegetables and house vinaigrette.
  - Penne pasta with group's choice of marinara or alfredo sauce.
  - Your Choice of Two Entrees (served with wild rice pilaf, choice of potato and fresh seasonal vegetables):
    - Pan seared breast of chicken with roasted red pepper & tarragon sauce.
    - Sliced angus beef au jus with crispy onions.
    - Dijon encrusted pork loin with caramelized apple reduction.
    - Wild caught Atlantic salmon with citrus dill butter (pescatarian option).
    - Parmesan polenta with ratatouille balsamic & herb roasted vegetables (vegetarian option).
  - Signature dessert platter featuring assorted pastries, chocolate dipped strawberries, profiteroles, lemon squares and chef's choice of additional treats. Served with whipped cream and chocolate stencil
  - Substitute our Signature Dessert Platter with your choice of an individually plated dessert (see Banquet Menu Choice Options).
  - Coffee, tea and soda.
  - Add meatballs and sausage for **\$6.95 per person.**
- \*Alternate menu items available.

## Buffet Dinner #1: \$46.95/person (Minimum 50 people)

- Artisan bread basket.
- Garden salad with assorted dressings, Caesar salad, penne with traditional marinara.
- Pan seared breast of chicken with red pepper and tarragon sauce.
- English cut roast beef au jus, roasted potatoes.
- Rice pilaf, seasonal vegetables.
- Sliced fruits and berries with honey vanilla cream cheese dip, warm apple crumble with caramel sauce, assorted squares, coffee, tea and soda.

## Buffet Dinner #2: \$52.95/person (Minimum 50 people)

- Artisan bread basket.
- Deli meat, vegetables with dip, garden salad with assorted dressings, seafood salad, caprese salad.
- Cheese tortellini with prosciutto and fresh peas in a garlic cream sauce.
- Pan seared breast of chicken with sundried tomato cream sauce.
- Wild caught salmon with citrus dill butter.
- Live chef station – Carved roast beef (Minimum 50 people required for live chef carving).
- Roasted potatoes, rice pilaf, seasonal vegetables.
- Sliced fruits and berries with honey vanilla cream cheese dip, warm apple crumble with caramel sauce, assorted squares, coffee, tea and soda.



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# Americana Events



## Flavours of the World Menu: \$59.95/person (Minimum 50 people)

Take your guests on a culinary journey! This fun & social menu allows attendees to mix & mingle as they travel the world while dining at our five **'Flavours of the World'** food stations:

### A Little Italy

- Assorted Cheeses with Crostini & Crackers
- Prosciutto, Salami & Capicola
- An Assortment of Olives, Giardiniera & Roasted Red Peppers
- Penne Marinara with fresh Parmesan Cheese
- Cheese Tortellini with fresh Peas and Pancetta in Garlic Cream Sauce
- Fresh Focaccia Bread

### Tex Mex Favourites

- Street Corn Salad
- Nacho Chips and Soft Tortillas
- Spicy Beef
- Seasoned Chicken Strips
- Shredded Cheese
- Guacamole, Pico de Gallo & Sour Cream

### Taste of Home

- Chef Salad with House Vinaigrette
- Baked Macaroni & Cheese
- Warm sliced Beef with Horseradish and assorted Mustards
- Seasoned Potato Wedges
- Mini Bread Rolls

### Asian Flare

- Glass Noodle Salad
- Spring Rolls with Sweet Chili Dip
- Kung Pao Chicken
- Naan Bread

### Sweet Endings

- Cheesecake with assorted fruit toppings
- Tiramisu
- Churros with Chocolate & Caramel Dips
- Fresh sliced Fruits and Berries
- Coffee and Tea



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## Beverage Service

**Cash Bar** (when guests will purchase their own drinks, taxes are included, gratuity is not)

House Liquor	\$6.75/drink
Domestic Beer	\$6.75/drink
Premium Liquor	\$7.85/drink
House Wine (domestic)	\$8.75/drink
House Wine (imported)	\$9.85/drink
Liqueurs	\$9.25/drink
Specialty	\$9.50/drink
Soft Drinks	\$2.85/drink
Fruit Juice	\$3.95/drink

**Host Bar** (when the host purchases the drinks, taxes and gratuity will be added)

House Liquor	\$6.00/drink
Domestic Beer	\$6.00/drink
Premium Liquor	\$7.00/drink
House Wine (domestic)	\$7.75/drink
House Wine (imported)	\$8.75/drink
Liqueurs	\$8.25/drink
Specialty	\$8.50/drink
Soft Drinks	\$2.50/drink
Fruit Juice	\$3.50/drink

Note: For groups with bar consumption less than \$500.00 in net sales, a bartender/set-up fee of \$50.00/ hour is applicable (5 hour minimum)

### Fruit Punch \$3.95/person (Add Rum \$6.00/person)

A fresh blend of orange, pineapple, cranberry and lemon juices with grenadine, finished with a touch of sweet carbonation and garnished with fresh fruits.

### Mimosas \$6.95/person

Sparkling Champagne and orange juice  
(Butler served by the glass or in a punch bowl)

### Mimosa Bar \$13.95/person

A stylish mimosa bar with Champagne, an assortment of fresh fruits and assorted juice flavours with fun garnishes including mini fruit kabobs and flavoured stir sticks

### Sangria Bowl \$7.50/person

Classically made with red or white wine, liqueurs, assorted juices and fresh fruits, garnished with mint leaves and fruit slices.

### Banquet Wine List

**House White Selections \$39.95/bottle**  
Jackson-Triggs Sauvignon Blanc

### Banquet Wine List

Inniskillin Riesling  
Inniskillin Pinot Grigio  
Konzelmann Chardonnay

### House Red Selections \$39.95/bottle

Jackson-Triggs Merlot  
Inniskillin Cabernet-Shiraz  
Konzelmann Baco Noir

Additional wine can be ordered upon request. Please see your catering manager for details.

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## Excellent Enhancements

Personalize your event with flair with these additional sumptuous selections that can be added to your menu.

**Hors d'Oeuvres:** chef's selection of hot & cold Hors d'Oeuvres (3 to 4 pieces per person) **\$13.95/person**

### Hot:

Chicken satay with sweet chili sauce  
Beef satay with peanut sauce  
Maple bacon brie bites  
Spring rolls  
Samosas  
Stuffed mushrooms  
Spanikopita

### Cold:

Chicken mandarin tartlette  
Caprese skewers with balsamic drizzle  
Smoked salmon  
Bruschetta crostini with feta  
Blue cheese spoons  
Shrimp shooters  
Mini charcuterie skewers  
Avocado bruschetta  
Prosciutto wrapped asparagus

**Bruschetta Bread: \$3.95/person**

Fresh baguette with balsamic tomatoes, onions and herbs, topped with feta cheese crumble

**Frutti di Mare: \$11.50/person**

Featuring crab, shrimp and calamari with our special blend of herbs & spices in extra virgin olive oil

**Artisanal Cheese Platter: \$9.95/person**

Domestic & Imported cheeses with fresh & dried fruits, crostini, crackers & pitas

**Fresh Fruit Display: \$7.95/person**

A selection of fresh sliced fruits and berries with honey vanilla cream cheese dip

**Crudite Platter: \$6.50/person**

Assorted fresh vegetables with blue cheese and ranch dips

**Charcuterie Presentation for Each Table: \$13.95/person**

Artisan bread basket with balsamic & olive oil drizzle, prosciutto, salami, capicola, Italian & Greek olives, roasted red peppers, marinated eggplant, cherry tomatoes, giardiniera, cantaloupe, marinated artichoke and pesto bocconcini

**Trattoria Bar Mix & Mingle: \$23.95/person**

Artisan bread basket with balsamic and olive oil drizzle, imported & domestic cheeses with crackers, calabrese crostini with bruschetta & feta cheese, prosciutto, capicola, salami, pickled eggplant, seafood salad, giardiniera, caprese salad with cherry tomatoes and bocconcini cheese, roasted red peppers, marinated artichoke hearts, Italian & Greek olives, clams casino, mussels marinara, shrimp cocktail with seafood sauce

**Americana Signature Grand Antipasto Display: \$36.95/person** (minimum of 50 people required)

Artisan bread basket with balsamic and olive oil drizzle, imported & domestic cheeses with melon & grapes, calabrese crostini bruschetta, prosciutto, capicola, salami, seafood salad, caprese salad with cherry tomatoes and bocconcini, pickled eggplant, roasted red peppers, giardiniera, artichoke hearts, Italian & Greek olives, clams casino, mussels marinara, arancini rice balls, cascade of shrimp with seafood sauce, BBQ bacon wrapped scallops

**Oysters: Order as a platter at \$5.00/oyster or as a live station** (priced upon request)

Fresh shucked oysters on the half shell with lemon, horseradish, mignonette sauce and tabasco.

**Add a Station: \$18.95/person**

Live chef station preparing shrimp flambé over forest mushroom risotto

**Sushi Bar** (Market Price)

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## Banquet Menu Choice Options

Personalize your menu. The following soup, salad and dessert options are available.

### Soups:

Roasted Butternut Squash with Crème Fraiche  
Hearty Minestrone with Garden Vegetables & Legumes  
Cream of Broccoli with Aged Cheddar  
Classic Chicken & Egg Noodle  
Garden Vegetable with Tortellini  
Traditional Italian Wedding Soup  
Forest Mushroom Cream  
Tender Beef with Barley  
Vietnamese Style Lemon Grass with Roasted Chicken, Rice Noodles & Bean Sprouts

### Salads:

Mixed Greens with Garden Vegetables & House Vinaigrette  
Caesar Salad with fresh Parmesan, Pancetta and Lemon  
Mandarin and Walnut Spring Salad with Orange Vinaigrette  
Roasted Beet & Arugula with Ontario Goat Cheese, toasted Cashews and Apple Cider Vinaigrette  
Spinach Salad with Strawberries, Goat's Cheese, Almonds and Balsamic Vinaigrette  
Baby Greens with Apples, Brie, and Pecans under Maple Apple Vinaigrette  
Traditional Greek Salad with fresh Vegetables, Olives and Feta Cheese  
Caprese Salad of Fresh Tomato and Mozzarella with Balsamic Reduction **(add \$4/person)**

### Desserts:

Trio of Sorbet Martini (lemon, mango, raspberry), with mint  
Chocolate Molten Lava Cake with Whipped Cream  
Warm Niagara Apple Blossom with Caramel Sauce and Vanilla Bean Ice Cream  
Traditional Crème Brûlée with Biscotti  
Cheesecake with Bing Cherry Topping or Fresh Strawberry Coulis  
Carrot Cake with Cream Cheese Icing  
Tiramisu flavored with Coffee, Mascarpone Cheese and Cocoa  
Strawberry & Cream Cake with Fresh Fruit and Drizzle  
Dessert Trio of Mini Oreo Cheesecake, Cannoli and Chocolate Dipped Strawberry

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