

Americana Events



Breakfast & Brunch

The Continental:

Fresh baked Muffins, Danishes and flaky Croissants with Butter and Preserves.
Seasonal Fresh Fruit & Yogurt. Chilled Fruit Juices, Coffee and Tea **\$16.95/person.**

Breakfast Buffet:

- Fluffy Scrambled Eggs
- Seasoned Home Fries
- Choice of French Toast OR Buttermilk Pancakes with Syrup
- Bacon Strips
- Plump Pork Sausage
- Baked Beans
- Fresh baked Muffins, Danishes and flaky Croissants
- A selection of Breads for Toasting with Creamy Butter and Fruit Preserves
- Cold Cereal Station
- Fresh Seasonal Fruit Display
- Coffee, Tea and assorted Juices

\$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, 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) OR Cannelloni (cheese) with Pomodoro marbled with Creamy Alfredo. **\$28.95/person**

Cabernet Wine braised Bone-In Beef Short Rib, served with Garlic Red Skinned Mashed Potatoes and chef's selection of Seasonal Vegetables. **\$39.95/person**.

Caprese stuffed Chicken Supreme, served with Herb Roasted Potatoes and chef's selection of Seasonal Vegetables. **\$36.95/person**.

The Signature Lunch - A tried and true favourite with Grilled Lemon & Garlic breast of Chicken, served with Garlic Red Skinned Mashed Potatoes and chef's selection of Seasonal Vegetables. **\$32.95/person**.

Vegetarian Stir Fry of Tofu, Carrots, Onions, Celery, Bok Choy, Sweet Peppers & Napa Cabbage over Rice. **\$26.95/person**.

Niagara Lunch Buffet:

- Artisan Bread Basket
- Mixed Greens with Garden Vegetables and House Vinaigrette
- Caesar Salad with Bacon, Croutons, Parmesan and Lemon
- Gemelli Tomato Basil Fresco with fresh diced Tomatoes and Black Olives
- Breast of chicken with Tuscan Parmesan, Spinach and Cherry Tomato Cream 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

\$36.95/person

(Minimum 50 people)



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

Working Lunches:

Includes Coffee, Tea and Soda

DELI COUNTER: \$28.95/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: \$23.95/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, Assorted Squares and Cookies. (One wrap per person).

Asian Flair: \$26.95/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, Giardiniera, Cherry Tomatoes 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 & Ham & Cheese Sandwiches on assorted buns and wraps.

The POWER Lunch: \$29.95/person

Create your own Power Bowl featuring Rice, Quinoa, Cucumber, Tomato, Beets, Spinach, Black Beans, Hummus, Guacamole, Carrots, Hard Boiled Eggs, Citrus Vinaigrette or Sesame Ginger Vinaigrette. Top off your 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 with chef's selection of Seasonal Vegetables, Dessert, Coffee, Tea and Soda. (Pasta dinner does not include Potato or Vegetable)

- Cheese Tortellini with Pancetta & Fresh Peas in a Roasted Garlic Cream Sauce. **\$31.95/person.**
- Butternut Squash Ravioli in Brown Butter Sauce. **\$32.95/person.**
- Stuffed Chicken Breast Supreme with Prosciutto, Red Peppers and Smoked White Cheddar finished with Tuscan Parmesan, Spinach and Cherry Tomato Cream Sauce. **\$44.95/person.**
- Cabernet Wine Braised Bone-In Beef Short Rib **\$56.95/person.**
- Garlic Herbed Slow Roasted Prime Rib of Beef (cooked medium) served au jus with Yorkshire Pudding. **\$59.95/person.**
- Delicately Spiced char grilled New York Strip au poivre **\$59.95/person.**
- Pork Loin - Dijon encrusted with Apricot demi-glace. **\$36.95/person.**
- Mayor's Dinner - A tried and true favourite with Grilled Lemon & Garlic Chicken Supreme **\$41.95/person.**

Dinner Family Style: \$51.95/person

- Artisan Bread Basket.
- Mixed Green Salad with fresh Vegetables and House Vinaigrette.
- Penne pasta with groups choice of Pomodoro or Alfredo sauce.
- Your Choice of Two Entrees (served with Wild Rice Pilaf, choice of Potato and chef's selection of Seasonal Vegetables):
 - Pan seared breast of Chicken with Tuscan Parmesan, Spinach and Cherry Tomato Cream Sauce.
 - Sliced English Cut Angus Beef au jus with Crispy Onions.
 - Dijon encrusted Pork Loin with Apricot demi-glace.
 - Wild caught Atlantic Salmon with Citrus Dill Butter (pescatarian option).
 - Grilled Polenta with Balsamic Glazed Ratatouille (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 **\$7.95 per person.**

*Alternate menu items available.

Buffet Dinner #1: \$49.95/person (Minimum 50 people)

- Artisan Bread Basket.
- Garden Salad with assorted dressings, Caesar Salad, Penne with traditional Pomodoro.
- Pan seared breast of Chicken with Tuscan Parmesan, Spinach and Cherry Tomato Cream Sauce.
- English Cut Angus Roast Beef au jus, Roasted Potatoes.
- Rice Pilaf, chef's selection of Seasonal Vegetables.
- Sliced Fruits and Berries with Honey Vanilla Cream Cheese Dip, Warm Apple Crumble with Caramel Sauce, Assorted Squares, Coffee, Tea and Soda.



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

Buffet Dinner #2: \$54.95/person (Minimum 50 people)

- Artisan Bread Basket.
- Deli Meats, fresh Vegetables with Dip, Garden Salad with assorted Dressings, Caprese, Seafood Salad.
- Cheese Tortellini with Pancetta & Fresh Peas in a Roasted Garlic Cream Sauce.
- Pan seared breast of chicken with Tuscan Parmesan, Spinach and Cherry 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, chef's selection of 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's Signature Flavours of the World Menu: \$64.95/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 Pomodoro with fresh Parmesan Cheese
- Cheese Tortellini with fresh Peas and Pancetta in Roasted 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
- Seasonal Vegetables
- 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
- General Tso's Chicken
- Vegetable Fried Rice

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	\$8.25/drink
Domestic Beer	\$7.50/drink
Premium Liquor	\$9.25/drink
House Wine (domestic)	\$10.00/drink
House Wine (imported)	\$13.75/drink
Liqueurs	\$9.75/drink
Specialty	\$10.25/drink
Soft Drinks	\$3.25/drink
Fruit Juice	\$4.25/drink

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

House Liquor	\$7.25/drink
Domestic Beer	\$6.50/drink
Premium Liquor	\$8.00/drink
House Wine (domestic)	\$8.75/drink
House Wine (imported)	\$12.00/drink
Liqueurs	\$8.50/drink
Specialty	\$9.00/drink
Soft Drinks	\$2.75/drink
Fruit Juice	\$3.75/drink

Note: For groups with bar consumption less than \$500.00 in net sales, a bartender/set-up fee of \$75.00/ hour is applicable (5 hour minimum)

Fruit Punch \$3.95/person (Add Rum \$7.25/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 \$7.50/person

Sparkling Champagne and Orange Juice
(Butler served by the glass or in a punch bowl)

Mimosa Bar \$16.95/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 \$9.50/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 \$44.95/bottle

Jackson-Triggs Sauvignon Blanc

Banquet Wine List

Inniskillin Riesling
Inniskillin Pinot Grigio
Konzelmann Chardonnay

House Red Selections \$44.95/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) **\$15.95/person**

Hot:

- Chicken Satay with Sweet Chili Sauce
- Teriyaki Beef Satay
- Spanikopita
- Spring Rolls
- Samosas
- Stuffed Mushrooms
- Mini Sheppard's Pie
- Mini Beef Wellingtons

Cold:

- Chicken Mandarin Tartlette
- Caprese Skewers with Balsamic Drizzle
- Smoked Salmon on Sliced Cucumber
- Bruschetta Crostini with Feta
- Goat Cheese Crostini with Olive Tempeenade
- Shrimp Shooters
- Mini Charcuterie Skewers

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, Assorted Cheeses, Prosciutto, Salami, Capicola, Italian & Greek Olives, Roasted Red Peppers, Marinated Eggplant, Giardiniera, Cantaloupe, Cherry Tomatoes and Pesto Bocconcini

Trattoria Bar Mix & Mingle: \$25.95/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: \$39.95/person (minimum of 50 people required)

Artisan Bread Basket with Balsamic and Olive Oil drizzle, Imported & Domestic Cheeses, Prosciutto, Capicola, Salami, assorted Fruits, Nuts & Accoutrements, Calabrese Crostini Bruschetta, Arancini rice balls, Seafood Salad, Cascade of Shrimp with Seafood Sauce, Clams Casino, Mussels Marinara, Bacon Wrapped Scallops & live chef station with Shrimp Flambé served over a Forest Mushroom Risotto

Oysters: Order as a platter or as a live station (Market Price)

Fresh shucked Oysters on the half shell with Lemon, Horseradish, Mignonette Sauce and Tobasco.

Sushi Bar (Market Price)

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Banquet Menu Choice Options

Create your personal menu by selecting your favourites from the list below (some upgrade charges may apply as listed).

Salads:

- Mixed Baby Greens with Garden Vegetables & House Vinaigrette.
- Caesar salad with Bacon, Croutons, fresh Parmesan & Lemon.
- Mandarin Spring Salad with Orange Vinaigrette.
- Roasted Beet & Arugula with Ontario Goat Cheese, Toasted Walnuts & Apple Cider Vinaigrette.
- Spinach Salad with Strawberries, Goat Cheese, Almonds & Balsamic Vinaigrette.
- Greens with Cranberries, Brie, Pecans & Maple Apple Vinaigrette.
- Traditional Greek Salad with Fresh Vegetables, Olives and Feta
- Caprese Salad of Tomato and Fresh Mozzarella with Balsamic Reduction served on a bed of Mixed Greens - extra \$2.00/person.

Soups: (can be substituted for salad)

- Roasted Butternut Squash Soup with Crème Fraiche.
- Hearty Minestrone with Vegetables & Legumes.
- Cream of Broccoli with Aged Cheddar.
- Classic Chicken & Egg Noodle.
- Garden Vegetable with Tortellini.
- Forest Mushroom Cream Soup.
- Tender Beef with Barley.

Pasta Sauces:

• Pomodoro	• Tomato Basil Fresco with diced Tomatoes and Black Olives
• Bolognese	• Garlic and Olive Oil Olio
• Rosé	• Sundried Tomato and Romano Alfredo
• Alfredo	• Roasted Garlic Cream with Pancetta & Peas
• Arrabiata	• Gorgonzola Cream with Pecorino (add \$2.50)
• Basil Pesto	

Potato & Rice:

- Garlic Red Skinned Mashed Potatoes.
- Cheesy Scalloped Potatoes.
- Herb Roasted Potatoes.
- Rice Pilaf.

Entrée Accompaniments:

- Tuscan Parmesan, Spinach & Cherry Tomato Cream Sauce
- Maple Brown Sugar Glace
- Wild Mushroom Tarragon Cream Sauce
- Tikka Masala Sauce
- Red Wine & Rosemary Jus
- Apricot Demi-Glace
- Sundried Tomato Alfredo Sauce
- Marsala Sauce
- Mango Chutney
- Spinach Cream Sauce
- Piccata Sauce
- Basil Pesto
- Peppercorn Sauce
- Creamy Citrus & Dill
- Natural Demi-Glace

Chicken Stuffing Options:

- Prosciutto, Red Pepper & Smoked White Cheddar
- Sundried Tomato & Goat Cheese
- Caprese
- Prosciutto & Provolone
- Spinach & Feta Cheese

Vegetarian, Vegan & Pescatarian:

- Tofu, Gilled Vegetables, Rice & Quinoa stuffed Squash topped with Pomodoro Sauce
- Baked Eggplant Parmesan layered with Cheeses & Pomodoro
- Grilled Polenta with Balsamic Glazed Ratatouille
- Wild Caught Atlantic Salmon with Citrus Dill Butter

Dessert:

- Caramel Apple Blossom with Crème Anglaise.
- Chocolate Truffle Cake
- Ice Cream Crepes with choice of Berry Coulis, Caramel or Chocolate Sauce
- Tiramisu with Coffee, Mascarpone Cheese and Cocoa
- New York Style Cheesecake with choice of Strawberry, Cherry, Blueberry, Wildberry, Chocolate or Caramel topping
- Signature Platter (one per table) featuring Pastries, Chocolate Dipped Strawberries, Profiteroles, Lemon Squares and Chef's choice of additional treats
- Choose your own dessert trio: Tiramisu, Cannoli, Tuxedo Dressed Strawberry, Lemon Square, Mini Cheesecake, Chocolate Mousse Cake
- Carrot Cake with Cream Cheese Icing (gluten-free)
- Chocolate Torte (gluten-free)
- Fruit Sorbet with Berries (gluten-free, nut-free & dairy-free)