



2026 Holiday Dinner Menus

All meals start with an artisan bread basket and include coffee & tea.

Plated Meal Options

Americana Festive Season Dinner - \$44.95

- Starter (choose one):
 - Mixed baby greens with apple cranberry vinaigrette.
 - Butternut squash soup with crème fraîche.
- Entrée served with oven roasted potatoes and roasted winter root vegetables (choose one):
 - Breast of chicken with cranberry maple glaze.
 - Baked ham with caramelized apple and dijon.
- Warm Niagara apple and cranberry crumble with crème anglaise.

Winter Wonderland Dinner - \$59.95

- Charcuterie platter with prosciutto, salami, capicola, Italian & Greek olives, roasted red peppers, marinated eggplant, giardiniera, cherry tomatoes and pesto bocconcini.
- Starter (choose one):
 - Mixed baby greens with cranberries, brie and pecans under a maple apple vinaigrette.
 - Butternut squash soup with creme fraiche.
- Cheese tortellini in garlic cream sauce with panchetta and fresh peas.
- Slow roasted prime rib of beef au jus with roasted garlic whipped potatoes and roasted winter root vegetables.
- Trio of desserts with mini cherry cheesecake, cannoli and chocolate dipped strawberry.

Family Style Meal Options

Traditional Christmas Dinner - \$44.95

- Starter (choose one):
 - Mixed baby greens with apple cranberry vinaigrette.
 - Butternut squash soup with crème fraîche.
- Roasted Ontario turkey with stuffing, gravy and cranberry sauce.
- Baked ham with caramelized apple & dijon.
- Oven roasted potatoes and roasted winter root vegetables.
- Individually plated warm apple and cranberry crumble with crème anglaise.

Celebration Dinner - \$59.95

- Charcuterie platter with prosciutto, salami, capicola, Italian & Greek olives, roasted red peppers, marinated eggplant, giardiniera, cherry tomatoes and pesto bocconcini.
- Starter (choose one):
 - Caesar salad with bacon, croutons & parmesan.
 - Butternut squash soup with creme fraiche.
- Penne pasta with rosé sauce and romano cheese.
- Grilled chicken breast with cranberry maple glaze on a bed of wild rice pilaf.
- Slow roasted beef au jus with crispy onions.
- Oven roasted potatoes & roasted winter root vegetables.
- Americana's signature dessert platter featuring pastries, chocolate dipped strawberries, profiteroles, lemon squares and chef's choice of additional treats.

Start with tray service of our chef's delectable hors d'oeuvres from \$8.95/person.

* Minimum of 25 people to qualify for plated and family style meal pricing and 50 people to qualify for buffet meal pricing.
All prices are subject to applicable taxes, fees and gratuities. Menu items are subject to change without notice.



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Buffet Meal Options

Winter Warm-up Dinner Buffet - \$49.95

- Baby greens with assorted dressings, tomato & cucumber salad, Caesar salad
- Butternut squash soup with creme fraiche.
- Penne alfredo with fresh parmesan.
- Choice of two of the following:
 - Breast of chicken with cranberry maple glaze.
 - English cut roast beef with traditional gravy.
 - Baked ham with caramelized apple & dijon.
 - Roasted Ontario turkey with stuffing, gravy & cranberry sauce.
- Oven roasted potatoes and winter root vegetables.
- Cheesecake with cherry topping.
- Candy cane brownies & lemon squares.
- Pumpkin pie.
- Apple pie.

Holiday Extravaganza Dinner Buffet- \$59.95

- Enhanced artisan bread basket with balsamic & olive oil drizzle and bruschetta with feta cheese crumble.
- Charcuterie presentation featuring prosciutto, salami, capicola, Italian & Greek olives, roasted red peppers, marinated eggplant, giardiniera, cherry tomatoes and pesto bocconcini.
- Baby greens with assorted dressings, Caesar salad, tomato and cucumber salad.
- Penne pasta with rosé sauce and romano cheese.
- Live chef carved roast hip of beef with accoutrements.
- Choice of two of the following:
 - Breast of chicken with chardonnay mushroom sauce.
 - Wild caught Atlantic salmon with citrus dill cream sauce.
 - Baked ham with caramelized apple & dijon.
 - Roasted Ontario turkey with stuffing, gravy & cranberry sauce.
- Herb roasted mini red potatoes, wild rice and roasted root vegetables.
- Cheesecake with cherry topping.
- Candy cane brownies, lemon squares & profiteroles.
- Pumpkin pie & apple pie
- Fresh sliced fruits and berries with honey vanilla cream cheese dip.



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Contact our Group Sales Department 905-356-8444 | groupsales@americananiagara.com

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