



BREAKFAST AND BREAK MENUS

THE MILLCROFT BREAKFAST BUFFET

Served in the Headwaters Dining Room

Fresh baked pastries
Assorted home style muffins
Assorted bagels
House made granola
Mini yogurts
Fruit basket
Cured and smoked meats
Cheese platter
Smoked farmhouse bacon
Maple glazed sausage
Omelet station, made to order with assorted selected ingredients
Home fries
Farm fresh eggs, prepared to order (poached, fried, boiled or scrambled)
Pancakes
Niagara preserves, creamery butter
Fresh brewed coffee, tea or decaffeinated coffee
Fresh cranberry, apple, grapefruit and orange juice

Included in package, or \$17 per person for additional guests.



MEETING ROOM BREAKFAST MENU

The following breakfast are available in your meeting room at an additional charge.

THE CLASSIC CONTINENTAL

Sliced fresh seasonal fruit

Individual yoghurt

Fresh croissant, house made muffins and gourmet mini danish pastries

Niagara preserves and butter

Assortment of juices

Coffee, tea station

Included in the package, or \$ 17.00 per person.

THE SCRUMPTIOUS BAKERY BREAKFAST

Sliced fresh seasonal fruit

Banana bread

Lemon loaf

Yoghurt parfait with seasonal fruit

Assortment of juices

Coffee, tea station

\$4.00 surcharge to the package, or \$ 21.00 per person

THE PROTEIN BREAKFAST

Sliced fresh seasonal fruit

Hard boiled cold peeled eggs

Canadian sliced cheese tray

Cold cut tray

House made granola bars

Bagels with cream cheese and peanut butter

Rye bread with assorted Niagara Jams

House made banana and fruit muffins

Individual yoghurts

Hot porridge

Coffee, tea station

\$13 .00 surcharge to the package, or \$ 30.00 per person

Our Culinary team would be pleased to accommodate guests with allergies or special dietary concerns. All prices are subject to taxes and gratuities. Prices in effect from April 15, 2020



BREAK OPTIONS

MORNING THEME BREAK OPTIONS

Please select 1 break option for the group**

All themed breaks include unlimited coffee and tea, bottled water, assorted bottled juices and soft drinks.
Additional guests \$13.50 per person per break

** Add a second food option for \$5.00 per person for morning or afternoon break or \$10.00 for morning and afternoon.

- ❖ Fruit salad
- ❖ Assorted mini pastries
- ❖ Yogurt parfait with seasonal fruit
- ❖ Yogurt parfait with seasonal fruit & granola
- ❖ Granola bar
- ❖ Assorted muffins
- ❖ Lemon loaf
- ❖ Tea biscuits with butter, jam, House made crème fraîche
- ❖ Seasonal Sliced Fruit

AFTERNOON THEME BREAK OPTIONS

Please select 1 break option for the group.**

- ❖ Assortment of house baked cookies.
- ❖ Fruit skewers with chocolate Grand Marnier sauce
- ❖ Trail mix
- ❖ Caramel nut popcorn packages
- ❖ Veggies and dip
- ❖ Caramel blondies
- ❖ Whole fruit basket
- ❖ House made root chips with house dip
- ❖ Hummus and pita wedges

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ADDITIONAL BREAK SELECTIONS

Tea biscuits with butter, jam, House made crème fraîche	5.00 person
Chocolate covered strawberries	33.00 dozen
Seasonal fresh fruit skewers with yogurt dip	7.00 person
Millcroft house trail mix	6.00 person
Individual Chips bags	2.50 person
Individual Sun chips bags	2.50 person
Domestic cheese selection with grapes and crackers	10.00 person
Chocolate bar	3.00 each

PRE DINNER LOUNGE PLATTERS

Served in the lounge during a pre-dinner cocktail reception or in the meeting room as a break addition.

Domestic cheese selection with grapes and crackers	10.00 person
Charcuterie tray	9.95 person
❖ Assortment of cured meats, cheese, pickled vegetables, House made breads, preserves	
Antipasto platter	
❖ Pickled vegetables, grilled vegetables, olives	8.95 person
Flatbread	
❖ Shaved prosciutto, kalamata olives, sundried tomato, watercress, pesto, asparagus	9.95 person
Pre- dinner platter	8.95 person
❖ Bruschetta - toasted sourdough, tomato, scallion, garlic, house cheese blend	
❖ Garlic bread - toasted sourdough, garlic butter	
❖ House made root chips – served with house dip	



BEVERAGES

San Pellegrino, 1 L bottle	8.00 bottle
Evian water, 1 L bottle	8.00 bottle
Soft drinks	3.00 can
Juice, bottle	3.50 bottle
Smoothie, per pitcher.	38.00 pitcher
Continuous Coffee	5.50 person

GUEST ROOM CARE PACKAGES

In a gift bag & delivered to room on arrival \$13 person

- ❖ Soft Drink or Juice
- ❖ Sun chips
- ❖ Chocolate Bar
- ❖ House Made Granola Bar
- ❖ Fresh Fruit



THEMED DAILY LUNCH BUFFET

Themed Lunch buffets are served weekdays, Monday to Friday in the Headwaters Dining Room.

Please contact your Conference Services Manager about weekend options.

Monday Buffet Lunch – Deli Lunch

- ❖ Daily soup creation
- ❖ Garden greens with two dressings
- ❖ Crudités with hummus
- ❖ BLT wrap
- ❖ VEGETARIAN: Grilled vegetable wrap with pesto and goat cheese
- ❖ Assorted sandwiches on house made loafs of bread
- ❖ Coconut cream Tarts

Tuesday Buffet Lunch – French

- ❖ Garden vegetable and pistou soup
- ❖ Salad niçoise
- ❖ Spinach, grape & feta salad with red wine shallot vinaigrette
- ❖ Green bean salad, toasted almonds, goat cheese, honey Dijon vinaigrette
- ❖ Beef bourguignon
- ❖ Seafood bouillabaisse
- ❖ Roast potato gratin
- ❖ VEGETARIAN – Daily plated vegetarian main course option for vegetarians
- ❖ Mini profiteroles

Wednesday Buffet Lunch – Canadian

- ❖ Sweet potato and maple purée
- ❖ Traditional caesar salad
Aged parmesan, zesty Garlic dressing.
- ❖ Broccoli, apple and smoked cheddar salad, creamy cider vinaigrette
- ❖ Baby spinach, strawberry & goat cheese salad, balsamic vinaigrette
- ❖ Roasted pork tenderloin
- ❖ Grilled salmon, tomato onion vierge
- ❖ Baked potatoes, traditional garnish
- ❖ VEGETARIAN - Daily plated vegetarian main course option for vegetarians
- ❖ Apple bars with caramel crumble



Thursday Buffet Lunch – Mediterranean

- ❖ Greek bean soup
- ❖ Orzo pasta salad with tomato, red onion, artichoke, scallion, Cucumber, roasted garlic and dill creamy dressing
- ❖ Couscous salad, roasted peppers, citrus, watercress, scallions and feta cheese
- ❖ Mixed grill paella with assorted seafood, fish and meats
- ❖ Grilled chicken, kalamata olives, red onion, tomato
- ❖ Greek Style roasted potatoes
- ❖ VEGETARIAN - Daily plated vegetarian main course option for vegetarians
- ❖ Almond cookies with jam

Friday Buffet Lunch – Deli Lunch

- ❖ Daily soup creation
- ❖ Garden greens with two dressings
- ❖ Crudités with hummus
- ❖ BLT wrap
- ❖ VEGETARIAN: Grilled vegetable wrap with pesto and goat cheese
- ❖ Assorted sandwiches on house made loafs of bread
- ❖ Coconut cream Tarts

Coffee and Tea Service included

Buffet Lunch will be served in the Headwaters Dining Room only

For groups Saturday and/ or Sunday, please contact the Conference Services Manager for weekend buffet selection.

Included in package or \$32 per person for additional guests



WORKING LUNCH SELECTIONS

The following buffet working lunch menus are available for service in your meeting room. Please note \$5.00 or \$15.00 surcharge applies depending on lunch selected. Includes coffee station and bottled water. Please refer to minimum guests required for the different working lunch options.

MILLCROFT SANDWICH AND WRAP PLATTER

Soup of the season

Bitter and sweet greens with chef's choice of two dressings

Garden crudités and house dip.

Sandwiches or wraps (3 halves per person). Choice of 3 of the following:

- ❖ Turkey club sandwich on wrap
- ❖ Grilled chicken BLT
- ❖ Basil marinated grilled vegetables wrap
- ❖ Ham and gruyere cheese on focaccia bread
- ❖ Assorted deli sub on sour dough

Blondies

Coffee and tea station

FAJITA BAR

Soup of the season

Tomato, onion, cucumber salad

Crudités with dip

Choice of 2 of the following served with:

Julienne lettuce, pita bread, house made salsa, cheddar, and chive sour cream

- ❖ Marinated beef fajitas with sautéed peppers and onion
- ❖ Lemon garlic chicken fajitas with sautéed peppers and onion
- ❖ Vegetarian stir fry and rice fajitas

Lime curd bites

Coffee and tea station

Fajita bar is designed for groups 10 and over. For groups under 10 this lunch can be ordered but only 1 option from the beef, chicken and vegetarian applies.

The above working lunches are \$5.00 per person surcharge to package, \$37.00 per person for additional guests not on the meal package

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WORKING LUNCH SELECTIONS (Continued)

AL FRESCO STYLE WORKING LUNCH BUFFET

Garden crudités and dip

Traditional Millcroft coleslaw

Cob salad:

Chopped green salad, hard boiled eggs, cucumber, tomato, cheese creamy house dressing

Millcroft greens, crisp crudités, red wine shallot vinaigrette

Grilled marinated vegetables

Assorted cubed cheeses and crackers

Choose two of the following three:

- ❖ Cold sliced corned beef with sauerkraut
- ❖ Grilled cold chicken breast
- ❖ Grilled cold salmon

Creamy Dijon grain sauce and lemon wedges

Fresh rolls

Mayonnaise, mustard, butter

Fresh fruit tray

Coconut macaroons

Coffee and Tea Station

Minimum 12 guests.

Al Fresco lunch is \$ 15.00 per person surcharge to package,

\$47.00 per person for additional guests.



DINNER CHOICES MENU

For groups up to 20 guests. Each guest to select one item per course at the table for up to 14 guests, 15 guests and over to be pre-selected daily.

Additional guests not on package will be charged at \$57.00 per person.
Vegetarians will be accommodated with a daily vegetarian creation.
Menus are served with Chef's choice dessert & coffee service & changes seasonally.
The menus below are samples, menus

SAMPLE DINNER CHOICE MENU A

Menu A is in effect Monday, Wednesday, Friday

Appetizer

Millcroft Soup

or

Millcroft Greens

heritage blend greens, spiced apple, maple oat crumble, toasted goat cheese, vanilla nutmeg vinaigrette

or

Sautéed Shrimp

tomato concasse, kalamata olives, soused pearl onions, beurre blanc

Main Course

Beef Striploin

roasted garlic pomme purée, petite vegetables,
red wine demi glace

or

Rainbow Trout Fillet

Pea purée, roasted mini red potatoes, seasonal
vegetables, fines herb beurre blanc

or

Vegetarian Creation

SAMPLE DINNER CHOICE MENU B

Menu B is in effect Sunday, Tuesday, Thursday, Saturday

Appetizer

Millcroft Soup

Crafted daily seasonally inspired

or

Baby Spinach Salad

reduced blackberries, toasted pecans, goat cheese,
balsamic vinaigrette

or

Risotto

sautéed mushroom, soused pearl onions, parmesan cheese,
young shoots

Main Course

Chicken Supreme

goat cheese pomme purée, petite vegetables,
red wine demi glace

or

Atlantic Salmon Fillet

crushed mini red potatoes, baby
vegetables, tomato vierge

or

Daily Vegetarian Feature

Crafted daily seasonally inspired



DINNER BUFFET

Buffet dinner available for groups 15 and over.

APPETIZERS

Seasonal soup

A selection of three House made salads

ENTREES

Choice of two of the following:

Beef striploin, pan greens, forest mushrooms, peppercorn jus

Seared rainbow trout, succotash

Roasted pork tenderloin, sautéed cabbage and lardons

Chicken ballotine, braised greens, pearls, confit garlic

Salmon, corn, toasted garlic, fine herb beurre blanc

Roasted leg of lamb, ratatouille

Choice of 2 of the following:

Baked potato

Pomme purée

Roasted potatoes

Rice pilaf

DESSERT

Chef's dessert choice

Coffee, tea and decaffeinated coffee

Included in package or \$57 per person for additional guests

Minimum 15 People

Less than 15 people, a surcharge of \$10 per person will apply

Additional Entrée Selection- \$10 per person surcharge