



# CONFERENCE MENUS

***FALL 2021***

## **THE MILLCROFT BREAKFAST**

Served in the Headwaters Dining Room from 8 am to 10 am

(7.30 am by advance request only)

Breakfast in the dining room is served with brewed coffee & juice

### **Continental breakfast**

*Danish and croissant, seasonal fruit & berries, yogurt  
Maple whipped butter & preserves, choice of cereal*

Or

### **Millcroft hot skillets**

**Skillets are served with fruit salad**

#### ***Black forest ham skillet***

*Poached hen egg, roasted peppers, caramelized onions,  
Mushrooms, potato hash, jalapeno havarti cheese*

Or

#### ***Smoked salmon skillet***

*Poached hen egg, spinach, mushrooms, caramelized onions,  
Scallions, potato hash, herb hollandaise*

Or

#### ***Smoked bacon skillet***

*Poached hen egg, roasted peppers, onions, sweet corn,  
Smoked ontario cheddar, potato hash, herb hollandaise*

Or

#### ***Vegetarian skillet***

*Poached hen egg, peppers, onions, scallions,  
Mushrooms, potato hash, herb hollandaise*

Included in package or \$22.00 per person for additional guests.



## MEETING ROOM BREAKFAST MENU

The following breakfast are available in your meeting room  
Please note any additional charges that apply.

### THE CLASSIC CONTINENTAL

Sliced fresh seasonal fruit

Individual yogurt

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 \$ 22.00 per person.

### THE SCRUMPTIOUS BAKERY BREAKFAST

Sliced fresh seasonal fruit

Banana bread

Lemon loaf

Yogurt parfait with seasonal fruit

Assortment of juices

Coffee, tea station

\$4.00 surcharge to the package, or \$ 24.00 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 yogurts

Hot porridge

Coffee, tea station

\$13 .00 surcharge to the package, or \$ 33.00 per person



# BREAK OPTIONS

## MORNING THEME BREAK OPTIONS

**Please select 1 break option for the group\*\***

All themed breaks include unlimited coffee and tea, bottled water,  
Additional guests \$15.00 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 skewers with swirled yogurt dip
- ❖ 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



## 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	5.00 person
Millcroft house trail mix	5.00 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 during a pre-dinner cocktail hour 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	13.00 person
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- ❖ Soft drink or Juice
- ❖ Sun chips
- ❖ Chocolate bar
- ❖ House Made granola bar
- ❖ Fresh fruit



## CHOICES MENU LUNCH - SAMPLE

Served in the dining room. Pre- selected by guests each morning by 10 am.

For up to 20 guests maximum. Seasonal Menu subject to change.

### **Appetizers**

**Chef's daily soup selection**

Or

**Millcroft caesar**

Crisp romaine hearts, parmesan cheese,  
Garlic croutons, creamy caper & garlic dressing

### **Main courses**

**Chicken supreme**

roasted potatoes, bouquetière of vegetables,  
red wine jus

Or

**Atlantic salmon**

young potato galette, asparagus, micro greens

Or

**Wild mushroom risotto**

Parmesan cheese, herb salad

**Chef's choice dessert & coffee.**

*Included in package or \$35 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, \$40.00 per person for additional guests not on the meal package*



## WORKING LUNCH SELECTIONS (Continued)

### AL FRESCO STYLE WORKING LUNCH BUFFET

Minimum 12 guests.

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

*Al Fresco lunch is \$ 15.00 per person surcharge to package,  
\$50.00 per person for additional guests.*





## DINNER CHOICES MENU

For groups up to 20 guests. Each guest to select one item per course to be pre-selected daily. Subject to change. Please contact your conference services manager.

Additional guests not on package will be charged at \$65.00 per person. Vegetarians will be accommodated with a daily vegetarian creation. Menus are served with Chef's choice dessert & coffee service & changes seasonally.

### SAMPLE DINNER CHOICE MENU A

*Menu A is in effect Monday, Wednesday, Friday*

#### Appetizer

##### **Roasted parsnip purée**

Smoked maple bacon, mustard

*Or*

##### **Millcroft greens**

Dehydrated blueberries, pomegranate, crumbled blue cheese,  
Blood orange vinaigrette

*Or*

##### **Pei mussels**

Shallots, cherry tomatoes, fresh herbs, beurre blanc

#### Main course

##### **Chicken supreme**

Seasonal vegetables, roasted garlic pomme purée, rosemary jus

*Or*

##### **Seared salmon**

Herb risotto, gin soaked pearl onions, mushrooms, aged parmesan, tomato fondue

*Or*

##### **Vegetarian - Gnocchi pomodoro**

Parmesan shards, micro herb salad

### SAMPLE DINNER CHOICE MENU B

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

#### **Roasted tomato purée**

Herb crème fraîche, living shoots

*Or*

##### **Millcroft greens**

Dehydrated blueberries, pomegranate, crumbled blue cheese,  
Blood orange vinaigrette

*Or*

##### **Mason jar salmon**

Olive oil poached, brandade cucumber cigar, kohlrabi purée, seedlings and shoots

#### Main course

##### **Beef striploin**

Forest mushrooms and pan greens, duck fat potatoes, red wine jus

*Or*

##### **Grilled tuna loin**

Heirloom carrots, thyme beurre blanc

*Or*

##### **Vegetarian - Lentil fricassée**

sautéed mushrooms, spinach