



# BREAKFAST AND BREAK MENUS

## THE MILLCROFT BUFFET BREAKFAST\*

Served in the Headwaters Dining Room \*\*

Danishes, Croissants, Cinnamon buns, Muffins

Fresh fruit Salad, Thyme syrup

Assorted yogurts

Local cured and smoked meats

Domestic cheese platter

Home fries

Smoked farmhouse bacon

Maple glaze sausage

Florentine egg benedict, hollandaise sauce

Sugar Belgian waffle, maple syrup

All breakfast buffet includes brewed coffee, selection of teas, juice ,  
local seasonal fruit preserves and artisanal butter.

\*\* Subject to occupancy and size of group.

May be substituted with plated breakfast depending occupancy and size of group

Included in package, or \$24 per person for additional guests.

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 may 1, 2022



## 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 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 \$ 24.00 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 \$ 26.00 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 \$ 35.00 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 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



## 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 for groups, or will be substituted with a plated 3 course lunch for smaller groups depending occupancy

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
- ❖ 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
- ❖ 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 seafood paella
- ❖ Grilled chicken, kalamata olives, red onion, tomato
- ❖ Greek Style roasted potatoes
- ❖ 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 \$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

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,  
\$50.00 per person for additional guests.*



# CHOICES DINNER MENUS

menus for groups up to 20 guests ( preselected earlier in the day)

Menu subject to change seasonally .

Menu A is valid Monday, Wednesday, Friday,

Menu B is valid Tuesday, Thursday, Saturday

## CHOICES MENU A

### Appetizer

#### **Green Pea Velouté**

Citrus compressed apple, prawns, foam, petite herb

or

#### **Millcroft Greens**

Spicy pecans, compressed watermelon,  
candy cane beet, goat cheese snow,  
honey raspberry vinaigrette

or

#### **PEI Mussels**

Shallots, cherry tomatoes, fresh herbs, beurre blanc

### Main Course

Chicken Supreme

Seasonal vegetables, roasted garlic pomme purée

or

#### **Seared Salmon**

Lemon Green Pea purée,  
grilled sweet potato, watermelon radish relish,  
lace tuile

or

#### **Vegetarian**

#### **Ancient Grains Kuchen**

Sweet potato purée, red pepper coulis,  
spinach sautéed & gel, crisp

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#### **Pastry Chef's Daily Dessert Creation**

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#### **Coffee and Tea Service**

## CHOICES MENU B

### Appetizer

#### **Roasted Tomato Purée**

Herb crème fraîche, living shoots

or

#### **Millcroft Greens**

Spicy pecans, compressed watermelon,  
candy cane beet, goat cheese snow,  
honey raspberry vinaigrette

or

#### **Ahi Tuna Crudo**

White soy vinaigrette, herb gel,  
sweet potato crisp

### Main Course

#### **Beef Striploin**

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

or

#### **Seared Arctic Char**

Fennel petal, garlic bok choy,  
heirloom carrot, beurre blanc

or

#### **Vegetarian**

#### **Yukon Golden Potato**

Smoked eggplant purée, tomato foam,  
seasonal vegetables, lemon aioli, petit herb

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#### **Pastry Chef's Daily Dessert Creation**

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#### **Coffee and Tea Service**



## DINNER BUFFET

Buffet dinner available for groups 21 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

\$70.00 per person for additional guests not on package.



## SERVED DINNER OPTIONS

For groups 21 or over

Please pre-select your menu by choosing one item from each course for your group. A \$8.00 per person surcharge will apply for choice of 3 main courses, in which case names and main course selections are to be submitted one week prior.

Add Sorbet Intermezzo for \$3.50 per person.

Add additional appetizer course for \$12.00 per person

### APPETIZERS

Wild mushroom purée, truffle crème fraîche

Roasted tomato & eggplant purée, chive crème fraîche

Ontario beet salad, slow roasted beets, crisp smoked bacon, firm crumbled feta cheese, rustic greens, red wine shallot vinaigrette

Millcroft signature greens, crisp crudités, red wine shallot vinaigrette

Heirloom Tomato & bocconcini salad, baby greens, reduces balsamic, pesto oil

Mushroom risotto, smoked parmesan, young shoots

### ENTREES

Grilled beef striploin, soused pearl onions, cherry tomatoes, pan greens, honey mushrooms, roasted garlic pomme purée, red wine jus

Salmon pavé, fricassée of seasonal vegetables, roasted fingerling potatoes, basil pesto purée

Pan seared chicken supreme, market vegetables, crushed fingerling potatoes, hunter sauce

Smoked pork tenderloin, charred Brussels sprouts & bacon, pomme purée, rosemary red wine jus

Rainbow trout, petit vegetables, fingerling coins, dill beurre blanc

Lamb sirloin, mini top on carrots, green beans, truffle pomme purée, mint jus

House made gnocchi with roasted garlic cream, arugula, roasted mushrooms, shallots, spinach and oven dried tomato.

### DESSERTS

Chocolate mousse

Crème brûlée

Apple tatin with salted caramel

Cold set cheesecake with seasonal garnish

Coffee, tea service

Included in Package or \$65 per person for additional guests

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