

2024 CORPORATE MENUS



BREAKFAST AND BREAK MENUS

THE MILLCROFT BUFFET BREAKFAST

Served in the Headwaters Dining Room

Assortment of mini croissants, mini 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.

** Note corporate buffet subject to occupancy and size of group.

Included in package, or \$26 per person for additional guests.



MEETING ROOM BREAKFAST MENU

The following breakfast are available in your meeting room.

With exception of the Classic Continental breakfast, additional charges apply.

THE CLASSIC CONTINENTAL

Sliced fresh seasonal fruit

Individual yogurt

Assortment of mini croissants, mini muffins

Niagara preserves and butter

Assortment of juices

Coffee, tea station

Included in the package, or \$ 26.00 per person

THE SCRUMPTIOUS BAKERY BREAKFAST

Sliced fresh seasonal fruit

Banana chocolate bread

Lemon loaf

Yogurt parfait with seasonal fruit

Assortment of juices

Coffee, tea station

\$5.00 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 mini 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,

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

- 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
- Whole fruit basket
- House made root chips with house dip
- Hummus and pita wedges

Included in package or \$16.00 per person per break



ADDITIONAL BREAK SELECTIONS

Tea biscuits with butter, jam, House made crème fraîche	5.00 person
Chocolate covered strawberries	36.00 dozen
Seasonal fresh fruit skewers with yogurt dip	7.00 person
Millcroft house trail mix	5.00 person
Individual chips bags	3.00 person
Individual Sun chips bags	3.00 person
Domestic cheese selection with grapes and crackers	12.00 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	12.00 person
Charcuterie tray	14.00 person
○ Assortment of cured meats, cheese, pickled vegetables, House made breads, preserves	
Antipasto platter	
○ Pickled vegetables, grilled vegetables, olives	10.00 person
Pre- dinner platter	12.00 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	10.00 bottle
Evian water, 1 L bottle	10.00 bottle
Soft drinks	3.50 can
Juice, bottle	4.00 bottle
Smoothie, per pitcher	38.00 pitcher
Continuous Coffee	7.50 person

GUEST ROOM CARE PACKAGES

In a gift bag & delivered to room on arrival \$14 person

- 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.

Please contact your Conference Services Manager about weekend options.

Monday buffet lunch – Deli lunch

- Daily soup creation (vegetarian)
- Garden greens with two dressings
- Crudités with hummus
- Sandwiches:
 - Kalamata olive, tomato & chicken salad on sea salt focaccia
 - Vegetarian: Grilled vegetable wrap with pesto & goat cheese
 - Assorted deli sandwiches on house made loafs of bread
- Lemon bars

Tuesday buffet lunch – French

- Minestrone soup (vegetarian & vegan)
- Spinach, grape & feta salad, red wine vinaigrette
- Foraged mushroom salad, rocket, oven dried tomato, oregano vinaigrette
- Hot buffet:
 - Lemon chicken piccata on a bed of spinach
 - Cilantro lime salmon, rice pilaf, lemon relish
 - Vegetarian & vegan: curried lentils, crispy tofu
 - Potato gratin, aged Gruyère
- Mini profiteroles

Wednesday buffet lunch – Canadian

- Ontario sweet corn soup (vegetarian)
- Kale salad, roasted pearl onion, blueberries, maple apple cider vinaigrette
- Baby spinach goat cheese & strawberries, balsamic dressing
- Hot buffet :
 - Maple mustard Arctic char, tomato fondue, sunflower seed relish
 - Ontario beef flat iron, grilled garlic rapini, cranberry chutney
 - Vegetarian: tortellini pasta, tomato sauce, herb oil
 - Roasted sweet potato wedges
- Apple bar, caramel crumble



Thursday buffet lunch – Mediterranean

- Roasted tomato & fennel soup (vegetarian & vegan)
- Orzo pasta salad, red onion, artichoke, tomato, scallion lemon dressing
- Lebanese chickpea curry salad, sumac dressing
- Hot buffet:
 - Pan seared sea bream, citrus poached, fennel, lemon olive oil
 - Grilled chicken, oregano, hot panzanella, red pepper salsa
 - Vegetarian: Green pea risotto
 - Greek style potato
- Almond cookies with jam

Friday buffet lunch – Deli lunch

- Daily soup creation (vegetarian)
- Garden greens with two dressings
- Crudités with hummus
- Sandwiches:
 - Kalamata olive, tomato & chicken salad on sea salt focaccia
 - Vegetarian: grilled vegetable wrap with pesto & goat cheese
 - Assorted deli sandwiches on house made loafs of bread
- Lemon bar

Coffee and Tea Service included with buffet lunch.

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 \$36 per person for additional guests



WORKING LUNCH SELECTIONS

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

MILLCROFT SANDWICH AND WRAP PLATTER

Seasonal vegetarian soup

Bitter and sweet greens with house 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 bread

Blondies

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, onions, on a bed of rice
- Lemon garlic chicken fajitas with sautéed peppers, onion, on a bed of rice
- Vegetarian: Bok choy & vegetable stir fry on a bed of rice

Mini lime cheesecake

****Fajita bar is designed for groups 10 and over.**

For groups under 10 this lunch can be ordered but only 1 hot 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:

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

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)

NOTE: ***Menu subject to change seasonally. Sample menus are listed below
Menu A is valid Monday, Wednesday, Friday
Menu B is valid Tuesday, Thursday, Saturday, Sunday (for Sunday arrivals)

CHOICES MENU A

Appetizer

Pumpkin soup

Homemade ginger bread, pickle red
onion, petite herbs

Or

Organic millcroft greens

Dehydrated pomegranate seed, pumpkin
roasted & seeds, pear vinaigrette

Or

Pei mussels

Shallots, cherry tomatoes, fresh herbs, beurre blanc

Main course

Chicken supreme

Turnip and baby carrot, vitelotte potato,
corn flan, banyuls jus

Or

Seared salmon

Braised collard greens, pickle cabbage,
Saffron sauce, squid ink tuile

Or

Pumpkin ravioli

Truffle scented brussel sprout, applewood
smoked cheddar, broiled tomato, sage jus

Pastry chef's daily dessert creation

Coffee and tea service

CHOICES MENU B

Appetizer

Roasted tomato purée

Herb crème fraiche, living shoots

Or

Millcroft greens

Dehydrated pomegranate seeds, roasted pumpkin &
seeds, pear vinaigrette

Or

Fluke crudo

Habanero sauce, mint leaves, avocado

Main course

Beef striploin

Celeriac, rocket soubise, beet jus

Or

Seared artichoke

Artichoke, olive tapenade, charred rapini, romesco
sauce

Or

Lemon & green pea risotto

Manchego shaving, fennel salad.

Pastry chef's daily dessert creation

Coffee and tea service

Included in package or \$75.00 per person for additional guests.



DINNER BUFFET

Buffet dinner available for groups 21 and over.

APPETIZERS

Seasonal soup (vegetarian)

A selection of three House made salads (includes a vegetarian and vegan salad)

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
- VEGETARIAN - White bean casserole, roasted vegetables

Choice of 2 of the following:

- Baked potato with trimmings
- Pomme purée
- Roasted potatoes
- Rice pilaf

DESSERT

Chef's dessert choice

Coffee, tea service

Included in package or \$75 per person for additional guests

Minimum 15 persons.

Note - less than 15 persons, a surcharge of \$10 per person will apply

Additional main course protein selection- \$15 per person surcharge

Additional main course vegetarian selection- \$10 per person surcharge



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 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

VEGETARIAN/VEGAN - Celeriac pavé, seeded crust, chili sauce

DESSERTS

Chocolate mousse

Crème brûlée

Apple tatin with salted caramel

Cold set cheesecake with seasonal garnish

Coffee, tea service

Included in Package or \$75 per person for additional guests