2027 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

Home fries

Sugar Belgian waffle, maple syrup

Smoked farmhouse bacon

Country Style Pork sausage

Eggs (see below for daily offering) :

- Monday & Friday – Frittata with baby kale
- Tuesday – Shakshuka egg, herbs.
- Wednesday – Scrambled eggs, herbs
- Thursday - Spinach egg benedict, hollandaise

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 $29 per person for additional guests.

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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 $29.00 per person

THE SCRUMPTIOUS BAKERY BREAKFAST

Sliced fresh seasonal fruit

Mini croissants with whipped cream cheese

Lemon loaf

Individual yogurt

Assortment of juices

Coffee, tea station

$5.00 surcharge to the package, or $34.00 per person

THE PROTEIN BREAKFAST

Sliced fresh seasonal fruit

Chia seed pudding

Canadian sliced cheese tray

Cold cut tray

Assorted Cereal Bars

Peanut butter smoothie

Rye bread with assorted Niagara Jams

Mini muffins

Individual yogurts

Hot porridge

Assortment of juices, Coffee, tea station

$13.00 surcharge to the package, or $42.00 per person

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BREAK OPTIONS

MORNING THEME BREAK OPTIONS

Please select 1 food item per break for the group**
(2 breaks per day included in package)

All themed breaks include unlimited coffee and tea, bottled juice, canned pop

** Add a second food option for $5.00 per person per break

- Fruit salad with thyme syrup
- Assorted mini pastries
- Yogurt parfait with seasonal fruit
- Yogurt parfait with seasonal fruit & granola
- Assorted Cereal Bars
- Assorted muffins
- Sliced lemon loaf
- Tea biscuits with butter, jam, House made crème fraiche
- Seasonal Sliced Fruit

AFTERNOON THEME BREAK OPTIONS

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

Included in package or $20.00 per person per break

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ADDITIONAL BREAK SELECTIONS

Tea biscuits with butter, jam, House made crème fraiche	$5.00 person
Chocolate covered strawberries	$42.00 dozen
Seasonal fresh fruit skewers with yogurt dip	$8.00 person
Trail mix (individually packaged)	$5.00 person
Individual chips bags (Lays or Sun Chips)	$3.50 person
Domestic cheese selection with grapes and crackers	$14.00 person
Chocolate bar	$3.00 each

Immunity Booster — $25.00 person

- Individually packaged trail mix
- Assorted packaged granola bites
- Individual vegetable brochettes with yogurt dip
- Bottle fresh raw juices

Healthy Start — $25.00 person

- Energy ball: chocolate, almon, seeds
- Green detox juice, apple, kale, ginger
- Green hummus: English peas, tahini, Thai chili, pita chips

Candy Land — $22.00 person

- Marshmallows
- Chocolate truffles
- Assorted candy favourites

Apple — $25.00 person

- Warm mulled apple cider (fall/winter), Apple-cranberry lemonade (spring/summer)
- Niagara organic whole apple selection
- Apple pate de fruit
- Spiced apple upside down cake

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The Melted Hive $32.00 person

- Greek yogurt panna cotta, honeycomb
- Honey olive oil cake
- Baked brie bites, truffle honeycomb
- Honey roasted peanuts with Bee pollen

From Paris, with Love $32.00 person

- Bacon and leek quiche
- Gruyere gougère
- Assorted macarons
- Almond financier

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 $15.00 person

Charcuterie tray $17.00 person

- Assortment of cured meats, cheese, pickled vegetables, House made breads, preserves

Antipasto platter

- Pickled vegetables, grilled vegetables, olives $15.00 person

Pre- dinner platter $15.00 person

- Bruschetta - toasted sourdough, tomato, scallion, garlic, house cheese blend
- Garlic bread - toasted sourdough, garlic butter
- House made root chips – served with house dip

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BEVERAGES

San Pellegrino or Evian, 750ml bottle	$10.00 bottle
Soft drinks (Coke, Diet Coke, Sprite, Gingerale, Ice Tea)	$4.00 each
Bottled Juice (Apple, Orange, Cranberry)	$4.00 bottle
Smoothie, per pitcher	$45.00 pitcher
Continuous Coffee and Tea Service	$7.50 person

GUEST ROOM CARE PACKAGES

In a gift bag & delivered to room on arrival $16.00 person

Signature Care Package

- Juice
- Sun chips
- Chocolate bar
- Assorted Cereal Bar
- Fresh fruit

Late Night Care Package

- Soft drink (can)
- Sun chips
- Chocolate bar
- Trail Mix
- Fresh Fruit

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THEMED DAILY LUNCH BUFFET

Themed lunch buffets are served weekdays, Monday to Friday in the Headwaters Dining Room for groups. Buffets are shared with other corporate groups.

Saturday & Sunday Lunches – Deli Lunch Buffet

Monday buffet lunch – Deli lunch

- Daily soup creation (vegetarian)
- Garden greens with two dressings
- Crudités with hummus
- Sandwiches:
  - Lemon and oregano chicken, chipotle aioli, pains au lait
  - Vegetarian: Grilled vegetable wrap with red pesto & plant-based mozzarella
  - Bresaola beef, garlic aioli, arugula, pretzel bun
- Raspberry black current swirl crumble bar

Tuesday buffet lunch – French

- Dubarry soup
- Mixed Greens, grape & feta salad, red wine vinaigrette
- Foraged mushroom salad, arugula, oven dried tomato, oregano vinaigrette
- Hot buffet:
  - Grilled thyme chicken, ratatouille, mustard sauce
  - Garlic roasted salmon, baked rice, fennel vierge
  - Vegetarian & vegan: Vadouvan barley, petite vegetables, edamame
  - Potato gratin, aged Gruyère
- Mini vanilla orange madeleines

Wednesday buffet lunch – Canadian

- Curried squash soup
- Baby kale salad, macerated dry fruit, pumpkin seed, maple vinaigrette
- Compressed Okanagan apple, spinach, candied sunflower seeds, blue cheese, berry vinaigrette
- Hot buffet:
  - Pork Loin, brown sugar warm spiced roasted squash
  - Maple mustard Arctic Char, succotash, pumpkin seed relish
  - Vegetarian: Mac and cheese, aged cheddar
  - Maple siracha spiced potato
- Maple Butter Tart

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Thursday buffet lunch – Mediterranean

- Roasted red pepper soup (vegetarian & vegan)
- Artichoke a la grecque, yogurt lemon dressing
- Lebanese chickpea curry salad, sumac dressing
- Hot buffet:
  - Seared rainbow trout, bok choy, lemon olive oil
  - Paprika rub chicken, pearled couscous, herb salsa
  - Vegetarian: Eggplant parmigiana, chunky tomato sauce
  - Greek style potato
- Tahini shortbread

Friday buffet lunch – Deli lunch

- Daily soup creation (vegetarian)
- Garden greens with two dressings
- Crudités with hummus
- Sandwiches:
  - Lemon and oregano chicken, chipotle aioli, pains au lait
  - Vegetarian: Grilled vegetable wrap with red pesto & plant-based mozzarella
  - Bresaola beef, garlic aioli, arugula, pretzel bun
- Raspberry black current swirl crumble bar

Coffee and Tea Service included with buffet lunch.

Pop & Juice are NOT included, but can be added and billed on consumption

Buffet Lunch will be served in the Headwaters Dining Room only

For groups Saturday and/ or Sunday, we offer the Deli Lunch Buffet. Please contact your conference services manager with questions.

Vegetarian/vegan options available. If more than 10% of your guests require special meals, a $15 surcharge per person will apply to those meals

Included in package or $46 per person for additional guests

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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, pain au lait
- Basil marinated grilled vegetables wrap
- Ham and gruyere cheese on focaccia bread
- Bresaola beef, garlic aioli, arugula, pretzel bun

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 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. Non package attendees $51.00 per person

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

Grilled cold chicken breast

Grilled cold salmon , Creamy Dijon grain sauce and lemon wedges

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. Non package attendees $61.00 per person

CHOICES DINNER MENUS

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

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NOTE: ***Menu subject to change seasonally. Sample menus are listed below***

If you're looking to pre-select prior to arrival, please contact your conference services manager for the most up to date versions.

Menu A is offered Monday, Wednesday, Friday
Menu B is offered Tuesday, Thursday, Saturday, Sunday (for Sunday arrivals)

CHOICES MENU A
Offered Monday/Wednesday/Friday

Appetizer

Pumpkin Purée
Pickled shallot, burnt rapini, chili crusted seeds

or

Millcroft Greens
Sweet pickled cranberries, goat cheese, candied walnuts, spicy yuzu vinaigrette

or

PEI Mussels
Shallots, cherry tomatoes, fresh herbs, beurre blanc

Main Course

Hibiscus Plum Glazed Chicken Supreme
Smoked carrot purée, sunchokes, bock choy, juniper anise jus

or

Seared Salmon
Hasselback, butternut squash, crispy milk solid, wilted arugula, truffled burnt cream

or

Celeriac Vegan Dish
Confit, onion purée, almond covered baby carrot, olive oil glazed turnip,
fried kale, red pepper and chili salsa

***

Pastry Chef's Daily Dessert Creation

***

Coffee and Tea Service

CHOICES MENU B
Offered Tuesday/Thursday/Saturday/Sunday

Appetizer

Roasted Tomato Purée
Herb crème fraiche, living shoots

or

Millcroft Greens
Sweet pickled cranberries, goat cheese, candied walnuts, spicy yuzu vinaigrette

or

Trout Escabeche
Hot lemongrass broth, bock choy, red chili

Main Course

Beef Striploin
Confit garlic rutabaga, yukon potato, swiss chard, meyer lemon jus

or

Seared Arctic Char
Fingerling potatoes, rapini, nantua sauce, caviar vinaigrette

or

Cauliflower & Spinach Rotolo
Cured smoked egg yolk, red wine tomato sauce, crispy sweet potato, parmesan

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Pastry Chef's Daily Dessert Creation

***

Coffee and Tea Service

Included in package or $80.00 per person for additional guests.

Our Culinary team would be pleased to accommodate guests with pre announced allergies or special dietary concerns.
All prices are subject to taxes and gratuities. Prices in effect from January 1st, 2027 and are subject to change.

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DINNER BUFFET

Buffet dinner available for groups of 15 guests or more
** best suited for groups of 21 or more

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
- Petie vegetables

DESSERT

Chef's dessert choice

Coffee, tea service

Included in package or $80 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

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SERVED DINNER OPTIONS

For groups of 21 guests or more

Please pre-select your menu by choosing one item only from each course for your group.

If you want to provide your guests a selection for the Entrée, an $8.00 per person surcharge will apply for a choice between 3 of the listed entrees.*Names and main course selections are to be submitted one week prior to the event.

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

Vanila Pot de Creme

Apple Strudel, chef's choice of ice cream

Cold set cheesecake with seasonal garnish

Coffee, tea service

Included in Package or $80 per person for additional guests
Entree selection between 3 items is $8.00 per person
Add additional appetizer course for $12.00 per person