

Breakfast



THE CANADIAN *(Plate service)*

- Chilled fruit juices, coffee and tea
- Buttermilk pancakes or French toast (one choice for entire group)
- Hickory smoked bacon
- Fruit garnish accompaniment

\$12.95 per person

THE EXECUTIVE *(Plate service)*

- Chilled fruit juices, coffee and tea
- Eggs benedict
- Seasoned home fries
- Fresh seasonal fruit cup

\$16.95 per person

THE CONTINENTAL *(Buffet style)*

- Chilled fruit juices, coffee and tea
- Fresh baked muffins, danishes and flaky croissants with preserves and butter
- Seasonal fresh fruit

\$10.95 per person

THE AMERICANA *(Plate service)*

- Chilled fruit juices, coffee and tea
- Fluffy scrambled eggs
- Seasoned home fries
- Bacon or ham or sausage (one choice for entire group)
- Toast with creamy butter and fruit preserves

\$13.95 per person

BREAKFAST BUFFET

- Orange juice, coffee and tea
- Fluffy scrambled eggs
- Seasoned home fries
- Choice of french toast OR buttermilk pancakes with syrup
- Bacon strips
- Plump pork sausage
- Fresh baked muffins, danish and flaky croissants
- Toast with creamery butter and fruit preserves
- Cold cereal station
- Fresh seasonal fruit cup

\$19.95 per person

OMELETTE STATION can be added to any Breakfast or Buffet on this page. Not available on its own. Add **\$5.95 per person** 30 person minimum for Breakfast Buffets.

Prices subject to 13% HST and 20% Gratuity/Fee.

Published January 2018. Menu selections and pricing subject to change without notice.

Americana Conference Resort Spa & Waterpark

8444 Lundy's Lane, Niagara Falls ON L2H 1H4

Tel: 905-356-8444 Toll Free: 1-800-263-3508

AmericanaNiagara.com

Brunch



\$36.95 per person (Minimum 50 people)

BREAKFAST ITEMS

- Light and fluffy scrambled eggs
- French toast or buttermilk pancakes with warm maple syrup and assorted toppings
- Crispy bacon
- Plump pork sausage
- **Live crêpe station with assorted toppings**
- Assortment of fresh baked muffins
- Danish and flaky croissants with creamery butter and fruit preserves

COLD ITEMS

- Pasta salad
- Fresh seasonal fruit salad
- Baby field greens with gourmet croutons, bacon bits and selection of dressings

HOT ITEMS

- Penne pasta in tomato rosé sauce
- Grilled chicken breast d'elegance
- English cut roast beef au jus
- Roasted potatoes
- Wild rice Americana
- Steamed vegetable medley

DESSERTS

- Assorted European cakes and pastries
- Dessert squares
- Assorted mousse

- Coffee, tea and chilled juice

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Lunch



PLATED LUNCHES

All lunches include rolls and butter, soup *OR* salad, dessert, coffee, tea and soda

VEGETARIAN QUICHE OVER MESCLUN GREENS

Traditional quiche prepared with whipped eggs, cream, broccoli, tomato and cheese

\$19.95

THREE CHEESE TORTELLINI

Cheese tortellini in garlic parmesan and wild mushroom sauce, served with garlic toast

\$24.95

BUTTERNUT SQUASH RAVIOLI

Pillows of roasted butternut squash sautéed in our house garlic cream sauce, served with garlic toast

\$24.95

PENNE ROMANO

Tender penne noodles with grilled chicken breast strips and mushrooms finished in tomato rosé sauce, served with garlic toast

\$20.95

LEMON PEPPER CHICKEN

Marinated boneless chicken breast on a bed of wild rice, finished with tangy lemon pepper sauce, served with seasonal vegetables

\$24.95

ORIENTAL CHICKEN STIR FRY

Grilled chicken breast and Oriental style vegetables on a bed of white rice

\$20.95

Substitute shrimp - \$3.50

Add shrimp - \$5.50

ROAST BEEF

Thinly sliced roast beef au jus finished with crispy onion, served with garlic mashed potatoes and roasted root vegetables

\$26.95

BEEF STROGANOFF

Tender beef tips sautéed with onions and mushrooms finished with sour cream sauce, served on a bed of noodles

\$24.95

STUFFED CHICKEN BREAST

Boneless chicken breast filled with fresh spinach and ricotta cheese, served with garlic mashed potatoes and seasonal vegetables

\$29.95

CHICKEN MARSALA

Marinated boneless chicken breast finished with sage and cremini mushroom Marsala sauce, served with Yukon gold roasted potatoes and seasonal vegetables

\$24.95

GRILLED ATLANTIC SALMON

Fresh grilled salmon fillet finished with dill beurre blanc sauce, served on a bed of rice and seasonal vegetable medley

\$25.95

PAN ROASTED TILAPIA

Fresh tilapia fillet pan fried and finished with grilled pineapple salsa, served with garlic mashed potatoes and seasonal vegetables

\$24.95

SALADS

Mixed garden greens

Caesar salad

Greek salad

Roasted beet and goat cheese salad

Mandarin and walnut spring salad

Spinach salad with strawberries and almonds

SOUPS

Minestrone • Potato leek • Cream of broccoli • Chicken noodle
Tomato and basil • Garden vegetable with tortellini • Beef barley
Stracciatella • Cream of mushroom and roasted red peppers
Butternut squash

Upgrade to Chili - \$3.00

Upgrade to Seafood Chowder - \$3.50

DESSERTS

Same as Plated Dinner choices

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Lunch



WORKING LUNCHES

All lunches include coffee/tea/soda

SOUP & WRAP

(Based on one wrap per person)

Chef's soup of the day, garden salad with dressing, assorted wraps including egg salad, turkey club, tuna salad, ham and cheese, grilled vegetables with mozzarella, assorted cookies and squares

\$15.95

Add add'l half sandwich pp - \$5.95

ASIAN LUNCH

Asian noodle salad, jasmine scented basmati rice, Thai chicken stir fry, teriyaki beef stir fry, vegetable stir fry, fortune cookies, assorted finger pastries

\$20.95

Substitute shrimp in stir fry - \$5.50

Substitute teriyaki salmon - \$7.50

LITTLE ITALY

Garlic toast, antipasto platter, caesar salad, penne rosé with grilled chicken breast strips, three-cheese tortellini with julienned vegetables in garlic and olive oil sauce, assorted finger pastries

\$24.95

Add meatballs and sausage - \$6.50

Add chicken cacciatore - \$8.50

Add cheese manicotti or meat cannelloni - \$7.50

THE PIZZA PARLOUR

Assorted gourmet pizzas, garden salad station, vegetables with house dip, assorted finger pastries

\$21.95

Add chicken wings - \$8.50

Add chicken strips (plain or Buffalo style) - \$8.50

THE DELI COUNTER

Assorted deli style sandwiches on specialty breads, rolls and wraps, garden salad station, fresh vegetable platter with house dip, dill pickles, assorted finger pastries

\$24.95

Add soup of the day - \$5.00

Add beef on a bun - \$8.50

SOUTHERN COMFORT

Assorted rolls and butter, creamy coleslaw, potato salad, BBQ chicken pieces, baked beans, warm apple crumble

\$24.95

Add beef taco salad - \$7.50

Add potato wedges - \$4.50

BURGER BAR

Garden salad, vegetables and house dip, beef burgers, pulled pork, grilled chicken breast, potato wedges, sliced pickles / onions / tomatoes / lettuce / cheese, assorted finger pastries

\$24.95

Add veggie burgers - \$5.50

Add sweet potato fries - \$3.50

FAJITA BAR

Seasoned chicken and beef strips, warm tortilla soft shells, grilled onions and peppers, garden salad, Mexican rice with corn and black beans, refried beans, pico de gallo, guacamole, cilantro cream sauce, tortilla chips, sweet rice pudding

\$24.95

Add chicken tortilla soup or spicy chili - \$6.00

Add seasoned ground beef for taco salad - \$4.50

Add fish / shrimp tacos - \$8.50

Add tres leches cake with berries

and whipped cream - \$7.00

LIVE PASTA BAR

(min. 20 people, max. 100 people)

Prepared and served in your banquet room by our Chef ~ assorted pasta with fresh vegetables and a selection of sauces, chicken strips, Italian sausage, meatballs, caesar salad, garden salad station, garlic toast, European rolls and butter, assorted Italian pastries

\$27.95

Add shrimp or baby scallops - \$9.50

Add chicken tenders parmesan - \$8.50

BOXED LUNCH

Bottle of spring water, vegetables and dip, chicken salad / vegetable / turkey or ham with cheese (choices must be given to Catering 72 hours prior to event), energy bar

\$15.95

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Lunch



BUFFET LUNCHES

THE MARKET LUNCH BUFFET

- Fresh European rolls and butter
- Spinach and baby green salad with roasted beets, goat cheese, toasted walnuts and apple cider vinaigrette
- Orzo salad with cucumber, red onions, kalamata olives, feta cheese and house dressing
- Vegetarian pad thai
- *Add shrimp - \$5.00 or add chicken - \$4.00*
- Lemon and herb roasted chicken with rice Americana
- Seasonal vegetables
- Fresh seasonal fruit platter
- Coffee, tea and soda

\$25.95

THE NIAGARA LUNCH BUFFET

- Fresh European rolls and butter
- Garden salad station
- Vegetable platter with creamy dip
- Penne primavera
- Thinly sliced roast beef au jus
- Chicken cacciatore
- Garlic mashed potatoes
- Seasonal vegetable medley
- Fresh seasonal fruit platter
- Assorted European cakes and pastries
- Coffee, tea and soda

\$29.95

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Dinner



PLATED DINNERS

All lunches include rolls and butter, soup *OR* salad, choice of potato or rice, choice of 2 sides (excluded from pasta dinners), dessert, coffee, tea and soda

PENNE ROMANO

Tender penne noodles with grilled chicken breast strips and mushrooms, finished in tomato rosé sauce, served with garlic toast

\$26.95

Substitute shrimp / shrimp and scallops or seafood medley - \$7.50

CHICKEN PARMIGIANA

Tender breaded cutlet topped with marinara sauce and mozzarella cheese. Served with your choice of two sides or gemelli pasta in tomato basil sauce

\$31.95

Substitute fettuccini alfredo - \$5.50

CHICKEN SUPREME D'ELEGANCE

Marinated chicken supreme, pan seared and finished with white wine mushroom cream sauce

\$34.95

STUFFED CHICKEN BREAST

Marinated boneless chicken breast filled with fresh spinach and ricotta cheese, finished with roasted red pepper tarragon sauce

OR

Marinated boneless chicken breast filled with Swiss chard and brie cheese in roasted garlic merlot sauce

\$37.95

GRILLED ATLANTIC SALMON

Fresh grilled salmon fillet topped with sautéed garlic shrimp

\$36.95

ONTARIO PICKEREL

Fresh pickerel fillet baked with fennel and leeks, finished with garlic infused beurre blanc sauce

\$42.95

STUFFED PORK LOIN

Roasted pork loin with apple and sage stuffing, finished with brown sugar and balsamic reduction

\$34.95

BEEF TENDERLOIN

Slow roasted beef tenderloin served with woodland mushroom demiglace or peppercorn cream sauce

\$45.95

Add 4 oz lobster tail - Market price

PRIME RIB *House Specialty*

Succulent slow roasted AAA prime rib of beef (cooked medium) served au jus with Yorkshire pudding

\$42.95

Add 4 oz lobster tail - Market price

MIXED GRILLE

4 oz beef tenderloin, lamb chop and 4 oz pork tenderloin together with Chef's choice sauces (beef and lamb cooked medium)

\$54.95

NEW YORK STRIP STEAK (10 oz.)

Perfectly grilled with sautéed mushrooms and crumbled blue cheese (served medium)

\$38.95

Add 4 oz lobster tail - Market price

STUFFED ACORN SQUASH *Vegetarian/vegan option*

Baked acorn squash filled with roasted vegetables and black beans

\$28.95

PORTOBELLO MUSHROOM TERRINE *Vegetarian option*

Layers of marinated grilled vegetables, black beans and brie cheese atop a balsamic grilled portobello mushroom cap

\$28.95

ORIENTAL STIR FRY *Vegetarian option*

Asian noodles with stir fried vegetables in Asian inspired sauce

\$26.95

Add chicken - \$6.95

Add shrimp - \$8.95

EGGPLANT PARMIGIANA *Vegetarian option*

Thinly sliced eggplant, breaded and topped with marinara sauce and mozzarella cheese. Served with your choice of two sides or gemelli pasta in tomato basil sauce

\$28.95

Substitute fettuccini alfredo - \$5.50

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Dinner



SALADS

- Mixed garden greens • Caesar salad • Greek salad
- Roasted beet and goat cheese salad
- Mandarin and walnut spring salad
- Spinach salad with strawberries and almonds

SOUPS

- Minestrone • Potato leek • Cream of broccoli • Chicken noodle
- Tomato and basil • Garden vegetable with tortellini
- Stracciatella • Butternut squash • Seafood chowder
- Beef barley • Cream of mushroom with roasted red peppers

VEGETABLES *Choose two*

- Steamed broccoli • Parmesan roasted cauliflower
- Buttered carrots • Asparagus spears • Zucchini
- Red peppers • Garlic sautéed green beans
- Vegetable medley (counts as 2 items)
- Roasted root vegetables (carrots, parsnips and turnip - counts as two items)

POMME DE TERRE

- Herb roasted Yukon gold potatoes • Garlic mashed potatoes
- Herb roasted mini red potatoes • House cut potato wedges
- Rice pilaf • Wild rice

DESSERTS *For Plated Lunch or Dinner*

House Desserts:

- Vanilla bean ice cream crêpe with strawberry coulis and whipped cream
- Tiramisu • Warm apple blossom with ice cream
- Molten lava cake • Sticky toffee pudding • Italian tartuffo

Substitute Crème brûlée - \$2 per person

Substitute Cherries jubilee - \$2 per person

Substitute Bananas foster - \$4 per person

Substitute Criveller individual cheesecake - \$5 pp

OR

Criveller Cakes:

Individual mousse cake (lemon, strawberry or chocolate)

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FAMILY STYLE DINNER

- Assorted European rolls and butter
- Garden salad with assorted toppings and choice of dressing (one dressing for entire group)
- Herb roasted chicken with rice
- English cut roast beef with roasted potatoes
- Seasonal vegetables
- Individual dessert
- Coffee and tea

\$38.95

SUBSTITUTIONS

Substitute herb roasted chicken with boneless, skinless chicken breast and choice of sauce (wild mushroom, pesto cream, roasted red pepper tarragon, mushroom marsala)

\$4.00 per person

Upgrade garden salad to caesar salad

\$2.00 per person

Upgrade individual dessert to assorted pastry platter

\$3.00 per person

ADD-ONS

Caesar or Greek salad

\$4.00 per person

Pasta - gemelli or penne with choice of sauce (tomato basil, fresco with diced tomatoes and black olives, arrabiata or tomato rosé)

1 choice - \$4.00 per person

2 choices - \$6.00 per person

Meatballs OR Italian sausage in tomato sauce

\$5.00 per person

Meatballs and Italian sausage in tomato sauce

\$8.00 per person

Antipasto platter with assorted cold cuts, Italian and Greek olives, roasted red peppers, marinated eggplant, Italian giardinara

\$7.50 per person

Seafood salad

\$9.00 per person

Seasonal fruit platter

\$5.50 per person

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Dinner



DINNER BUFFETS

BUFFET #1

- Fresh European rolls and butter
- Assorted deli meat platter
- Fresh vegetables with house dip
- Garden salad with assorted toppings and dressings
- Marinated chicken breast with choice of one sauce (wild mushroom, pesto cream, red pepper tarragon)
- Pasta and meatballs
- Baked whitefish in herb butter sauce
- Rice pilaf
- Seasonal vegetables
- Fresh seasonal fruit platter
- Assorted tarts and squares
- Coffee and tea

\$33.95

BUFFET #2

- Fresh European rolls and butter
- Assorted deli meat and domestic cheese platter
- Fresh vegetables with house dip
- Garden salad with assorted toppings and dressings
- Greek salad
- Sundried tomato pasta salad
- Penne florentine
- Curry coconut chicken over basmati rice
- Roast beef with gravy with whipped potatoes
- Maple glazed Atlantic salmon with smoked sea salt
- Seasonal vegetables
- Assorted cakes, tortes and mousse
- Coffee and tea

\$39.95

BUFFET #3

- Fresh European rolls and butter
- Assorted deli meat, domestic and imported cheese platter
- Fresh vegetables with house dip
- Shrimp cocktail platter
- Caesar salad
- Spinach salad with strawberries, walnuts and goat cheese
- Pasta primavera salad
- Tomato and bocconcini salad
- Italian gardeniera
- Carved roast beef station
- Three cheese tortellini with prosciutto and fresh peas in garlic cream sauce
- Maple glazed Atlantic salmon with smoked sea salt
- Roasted pork loin
- Scalloped potatoes
- Roasted Brussels sprouts with bacon
- Variety of cakes and pastries, fruit trifles, mousse and tortes
- Seasonal fresh fruit platter
- Coffee and tea

\$47.95

Substitute roast beef with prime rib - \$7 per person

Substitute any meat selection with veal marsala - \$6 pp

Substitute roast chicken with boneless chicken breast - \$4 per person

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