



Sheraton®

Sheraton on the Falls Hotel

5875 Falls Avenue . Niagara Falls . Ontario ON L2G 3K7 . Canada . Phone: 905-374-4445



MARRIOTT  
BONVOY™

## Breakfast Table

Breakfast menus are served buffet style and include chilled juices, seasonal cut fruits, fruit yogurt, freshly brewed Starbucks® regular and decaffeinated coffee and selection of Tazo® specialty teas. Fresh butter and fruit preserves are also offered with all pastries and toast options

Based on 75 minutes of continuous service and a minimum of 50 persons

### Niagara & Shine Breakfast

Farm Fresh Scrambled Eggs  
 Crispy Smoked Bacon  
 Home Fries Garnished with Red Onions & Peppers  
 Fresh Baked Basket of Croissants, Whole Wheat & Plain Toast 26.95

### Canadian Breakfast

Farm Fresh Scrambled Eggs  
 Crispy Smoked Bacon, Broiled Sausage  
 Pancakes with Canadian Maple Syrup  
 Home Fries Garnished with Red Onions & Peppers  
 Vegan Oatmeal with mixed berry compote  
 Fresh Baked basket of Breakfast Pastries, Whole Wheat & Plain Toast 27.95

### Healthy Breakfast

Kashi Cereal with Milk  
 Oatmeal Steel Cut Berries & Flaxseeds  
 Omega 3 Scrambled Eggs  
 Turkey Sausage  
 Chilled Hard Boiled Eggs  
 Chia Seed Pudding  
 Whole Wheat & Plain Toast 28.95

### French Canadian Breakfast

Sliced Tomato with Basil  
 Vegan Oatmeal & Mixed Berry Compote  
 Farm Fresh Scrambled Eggs  
 Broiled Sausage  
 Grilled Canadian Bacon  
 Golden Tater Tots with Smoked Paprika  
 French Toast with Canadian Maple Syrup  
 Buttery French Croissants, Whole Wheat & Plain Toast 28.95

## Enhancements

Oatmeal or Porridge, Vanilla, Cinnamon 5.95

Pancakes with Canadian Maple Syrup 4.95

Assorted Cold Cereals with 2% & Almond Milk 4.95

Corned Beef Hash Sautéed Onions & Potatoes 5.95

Croissant with Black Forest Ham, Egg & Cheese 5.95

Whole Wheat & Regular Bagels with Cream Cheese 5.95

Add to Bagels, Smoked Salmon or Black Forest Ham & Swiss Cheese 8.95

Granola Yogurt & Berry Parfait 8.95

 Waffles Homestyle 26


Alternative options can be provided for food allergies in advance of your event. Please ask your Convention Services Manager. Taxes and Fees are not included. Prices subject to change without notice. Our menus are priced based on best available selections therefore menu selections received less than 7 days prior to the 1st day of the group's arrival is subject to 25% surcharge. \*\* Any Special Meal Requests are subject to a 5.00 per person surcharge excluding vegetarian options.

**President's Breakfast**

100% Organic Granola Cereal with 2% and Almond Milk  
Farm Fresh Scrambled Eggs with Chives  
^Eggs Benedict Asparagus with Rich Hollandaise Sauce  
Home Fries Garnished with Red Onions & Peppers  
Fresh Baked Basket of Breakfast Pastries 28.95

^Consuming raw or undercooked eggs, meat, or seafood may increase risk of foodborne illnesses

 We are committed to preparing our menus with the focus on environmental and socially-responsible grown products. To maintain this focus please note that some products on our sustainable menu offerings may change on short notice based on seasonal and regional availability. To stay true to our collaborative efforts to be environmentally sustainable, we will substitute appropriate alternatives as necessary

 We pride ourselves in providing gluten friendly menu choices. While we endeavor to carefully prepare those meals to accommodate a gluten-free diet, please be aware that they may be prepared in an environment where gluten is present. Please consult your physician as to your personal health decisions

Alternative options can be provided for food allergies in advance of your event. Please ask your Convention Services Manager. Taxes and Fees are not included. Prices subject to change without notice. Our menus are priced based on best available selections therefore menu selections received less than 7 days prior to the 1st day of the group's arrival is subject to 25% surcharge. \*\* Any Special Meal Requests are subject to a 5.00 per person surcharge excluding vegetarian options.

## Plated Breakfast

All plated Breakfast Menus includes Freshly Brewed Starbucks® Regular, Decaffeinated and a Selection of Tazo® Specialty Teas.

### Sunrise Plated Breakfast

Fluffy Scrambled Eggs with Garden Chives and Grated White Cheddar  
Pork Sausage Links  
Home Fries Garnished with Red Onion and Peppers  
Accompanied with a Side of Sliced Seasonal Fruit 31

### Traditional Plated Breakfast

\*Traditional Eggs Benedict^  
Poached Egg, Back Bacon and Meyer Lemon and Cayenne Hollandaise  
Home Fries Garnished with Red Onion and Peppers  
Accompanied with a Side of Sliced Seasonal Fruit 35

\* Maximum 80 Guests ^Consuming raw or undercooked eggs, meat, or seafood may increase your risk of foodborne illnesses

## Enhancements

Pastry Basket (per piece) 3.95

Granola & Berry Yogurt Parfait 8.95

French Toast with Canadian Maple Syrup 4.95

\*Upgrade to Smoked Salmon Benedict: Poached Egg, Capers, Bermuda Onion with Hollandaise 3

Alternative options can be provided for food allergies in advance of your event. Please ask your Convention Services Manager. Taxes and Fees are not included. Prices subject to change without notice. Our menus are priced based on best available selections therefore menu selections received less than 7 days prior to the 1st day of the group's arrival is subject to 25% surcharge. \*\* Any Special Meal Requests are subject to a 5.00 per person surcharge excluding vegetarian options.

## Morning Break

Based on 30 minutes of continuous service

### Health Break

Seasonal Fruits Skewers  
 Assorted Yogurts  
 100% Organic Granola  
 Freshly Brewed Starbucks® Regular Coffee, Decaffeinated and a Selection of Tazo® Specialty Teas 18.95

### Fitness Fantastic

Gourmet Granola & Energy Bars  
 Array of Garden Fresh Raw Vegetables  
 Build Your Own Granola Yogurt Parfaits (Fruit & Plain Yogurt, Fresh Granola Toppings, Fresh Seasonal Berries and Selection of Sundried Fruits & Nuts)  
 Freshly Brewed Starbucks® Regular Coffee, Decaffeinated and a Selection of Tazo® Specialty Teas 18.95

### Cinnamon and Spice

Apple Cider with Cinnamon Sticks  
 Whole Fresh Seasonal Fruits  
 Sticky Mini Cinnamon Buns with Icing  
 Carrot Spice Squares  
 Freshly Brewed Starbucks® Regular Coffee, Decaffeinated and a Selection of Tazo® Specialty Teas 18.95

### Deluxe Continental

Chilled Fruit Juices  
 Seasonal Sliced Fruit & Berries  
 Whole Fresh Seasonal Fruits  
 Fresh Bakery Basket of Croissants, Danish & Muffins  
 Fruit Preserves & Creamery Butter  
 Freshly Brewed Starbucks® Regular Coffee, Decaffeinated and a Selection of Tazo® Specialty Teas. 24.50

## Enhancements

Starbucks® Coffee, Decaffeinated, Tazo Specialty Teas® 3.95

Bottled Water 3.50

Perrier or Sparkling Water 4.95

Individual Fruit Juices 4.95

Pitchers of Juice (Orange, Grapefruit, Apple) 19.95

Individual Fruit Yogurts 3.50

Granola Yogurt & Berry Parfait \*Kashi Crunch and Nuts 8.95

Seasonal Sliced Fresh Fruit 9.95

Whole Fresh Fruit Selection 2.50

Granola, Nutri-Grain or Power Bars 3.95

Home Style Cookies (per dozen) 24.95

Gluten Free Brownie (Individual) 5.75

Gluten Free Granola Bars (individual) 4.50

Alternative options can be provided for food allergies in advance of your event. Please ask your Convention Services Manager. Taxes and Fees are not included. Prices subject to change without notice. Our menus are priced based on best available selections therefore menu selections received less than 7 days prior to the 1st day of the group's arrival is subject to 25% surcharge. \*\* Any Special Meal Requests are subject to a 5.00 per person surcharge excluding vegetarian options.

## Afternoon Break

Based on 30 minutes of continuous service

### Royal Niagara Tea

Fresh Oven Baked Assorted Scones  
 Fresh Butter & Fruit Preserves  
 Freshly Brewed Starbucks® Regular Coffee, Decaffeinated and a Selection of Tazo® Specialty Teas. 19.95

### What You Crave

Fresh Oven Baked Cookies:  
 Oatmeal Cinnamon Raisin, Double Chunky Chocolate,  
 White Chocolate Macadamia, Chocolate Chip  
 Freshly Brewed Starbucks® Regular Coffee, Decaffeinated and a Selection of Tazo® Specialty Teas. 19.95

### Niagara Apple Tree

Whole Crisp Apples  
 Apple Turnovers  
 Apple Caramel Genoise  
 Freshly Brewed Starbucks® Regular Coffee, Decaffeinated and a Selection of Tazo® Specialty Teas. 19.95

### Munchie Madness

Pretzels and Bits & Bites®  
 Individual Bags of Potato Chips  
 Warm Corn Chips  
 Fresh Tomato Salsa, Authentic Guacamole & Sour Cream  
 Freshly Brewed Starbucks® Regular Coffee, Decaffeinated and a Selection of Tazo® Specialty Teas. 19.95

### Chocolate Dream

Chocolate Chip and Chocolate Fudge Cookies  
 Fudge Brownie Squares  
 Freshly Brewed Starbucks® Regular Coffee, Decaffeinated and a Selection of Tazo® Specialty Teas. 19.95

### Achieve

Artisanal local cheeses with fruit chutney and crisp crackers  
 Season's harvest whole fruit selection  
 Sweet potato wedge with low fat herb peppercorn ranch  
 Freshly Brewed Starbucks® Regular Coffee, Decaffeinated and a Selection of Tazo® Specialty Teas. 24.95

## Enhancements

- Individual Fruit Juices 4.95
- Bottled Water 3.50
- Perrier or Sparkling Water 4.95
- Soft Drinks (cans-selection including Diet) 3.50
- Spring Water (750 ml) 7.95
- Pitchers of Juice (Orange, Apple, Grapefruit) 19.95
- Seasonal Sliced Fresh Fruit 9.95
- Whole Fresh Fruit Selection 2.50
- Fruit Kabobs with Lime Yogurt Dip 9.95
- Granola, Nutri-Grain or Power Bars 3.50
- Home Style Cookies (per dozen) 24.95
- Fresh Baked Squares (per Dozen- Date, Butter Tart, Fudge Brownies) 24
- Individual Bags of Potato Chips, Pretzels or Bits N' Bites 3
- Granola Yogurt & Berry Parfait \*Kashi Crunch & Nuts 8.95
- Bread Pretzels with Regular and Whole Grain Mustard (per Dozen) 48
- Individual Fruit Yogurts 3.50
- Warm Corn Chips (Fresh Tomato Salsa & Authentic Guacamole) 9.95
- Kettle Chips & Dip 4.50
- Gluten Free Cookies (Individual) 3
- Gluten Free Chips - per bag 3.50
- Gluten Free Muffins - 1/2 dozen 22
- Gluten Free Granola Bars (Individual) 4.50

Alternative options can be provided for food allergies in advance of your event. Please ask your Convention Services Manager. Taxes and Fees are not included. Prices subject to change without notice. Our menus are priced based on best available selections therefore menu selections received less than 7 days prior to the 1st day of the group's arrival is subject to 25% surcharge. \*\* Any Special Meal Requests are subject to a 5.00 per person surcharge excluding vegetarian options.

**Sheraton Hershey Break**

Assorted Hershey Chocolate  
Cookies & Cream  
Milk Chocolate  
Chocolate Almonds  
Glosette Raisins  
Reese's Pieces Peanut Butter Cups  
Goodies Licorice  
Signature Hershey Milk Chocolate Kisses  
Nibs Candy  
Jolly Rancher Fruit Hard Candy  
Freshly Brewed Starbucks® Regular Coffee, Decaffeinated and a  
Selection of Tazo® Specialty Teas. 26.95

 We are committed to preparing our menus with the focus on environmental and socially-responsible grown products. To maintain this focus please note that some products on our sustainable menu offerings may change on short notice based on seasonal and regional availability. To stay true to our collaborative efforts to be environmentally sustainable, we will substitute appropriate alternatives as necessary

Alternative options can be provided for food allergies in advance of your event. Please ask your Convention Services Manager. Taxes and Fees are not included. Prices subject to change without notice. Our menus are priced based on best available selections therefore menu selections received less than 7 days prior to the 1st day of the group's arrival is subject to 25% surcharge. \*\* Any Special Meal Requests are subject to a 5.00 per person surcharge excluding vegetarian options.

## Lunch Table

All menus served buffet style.

Fresh seasonal green salad with house dressings, seasonal fruits and daily dessert selection \*Except where noted. Freshly brewed Starbucks® regular and decaffeinated coffee, selection of Tazo® specialty teas are also included.

Based on 75 minutes of continuous service and a minimum of 50 persons

### "Wrap" It Up

Apple & Fennel Slaw  
 Rustic Red Skin Potato Salad  
 Includes Chef's soup inspired by the bounty of Niagara  
 Assorted Pickled Vegetables and Olives  
 Selection Wrap Sandwiches in Soft Tortillas:  
 Roasted Red Pepper & Chicken  
 Beef Pastrami, cheddar cheese, grainy mustard aioli  
 Grilled Vegetable Hummus 30.95

### Create Your Own Deli Sandwiches

SALADS (Choose 2 Types)  
 Tomato and Cucumber Salad  
 Mediterranean Pasta Salad with Sundried Tomato, Mayo & Pesto  
 Asian Lo Mein Noodle Salad with Sesame and Hoisin  
 Tomato Bocconcini Salad with Fresh Basil Balsamic Vinaigrette  
 Greek Pasta Salad  
 Sweet & Sour Cole Slaw  
 Deli Potato Salad

CLASSIC FAVORITE SANDWICHES  
 VEGETARIAN (CHOOSE 1 - Pre Made)  
 Grilled Vegetables Hummus - Zucchini, Bell Peppers, red Onion,  
 Sundried tomatoes, spinach  
 OR  
 Mediterranean Vegetarian - Eggplant, Zucchini, roasted red  
 pepper, Falafel

ASSORTED DELI SANDWICHES (Choose 1 type - build your own)  
 Italian Cold Cut  
 Smoked Turkey  
 Egg Salad  
 Black Forest Ham  
 Tuna Salad

HOT SANDWICHES (Choose 1 type - build your own)  
 Battered Crispy Fish - Crispy Battered Haddock, lettuce, tomato,  
 cracked pepper & lemon tartar sauce  
 OR  
 Red Hot Buffalo Chicken - Marinated chicken, Buffalo Wing Sauce,  
 Blue Cheese Crumbles  
 OR

Alternative options can be provided for food allergies in advance of your event. Please ask your Convention Services Manager. Taxes and Fees are not included. Prices subject to change without notice. Our menus are priced based on best available selections therefore menu selections received less than 7 days prior to the 1st day of the group's arrival is subject to 25% surcharge. \*\* Any Special Meal Requests are subject to a 5.00 per person surcharge excluding vegetarian options.

## Enhancements

Corn on the Cob (Seasonal) 3  
 Onion Rings 3  
 Grilled Chicken Cacciatore 6  
 Chicken Parmesan 6  
 Broiled Basa with Sundried Tomato & Fennel 6  
 Jalapeno Poppers with Sour Cream 6.50  
 Mexican Pizza with Chorizo (12 sliced) 24  
 Old Bay Seafood Medley Boil 9  
 Greek Stuffed Pork Loin 6  
 Beef Souvlaki 6  
 Slow Roasted Sirloin 6  
 Slow Roasted Prime Rib 9  
 Refried Beans 3  
 Gluten Free Dessert -  
 Strawberry Shortcake Slab  
 20 Servings 100  
 Gluten Free Dessert-  
 Berry Cheesecake  
 16 Servings 150





The Great Reuben - Pastrami, sauerkraut, Swiss Cheese and Russian Dressing  
OR  
Parmesan Chicken - Buttermilk breaded chicken breast basted with marinara sauce  
OR  
40 Creek Whiskey Pulled Pork BBQ - slowed cooked pork with onions in a sweet Forty Creek BBQ Sauce  
OR  
Low & Slow Hot Alberta Beef- Slow cooked beef and hot gravy

Nanaimo Bars, Butter Tarts & Cupcakes

34.95

**Indoor Picnic**

Tomato & Fresh Basil Salad  
Mango Cole Slaw  
Potato Salad  
Baked Bean Casserole  
^BBQ Spiced Rub Chicken Breast Served in our Homemade BBQ Sauce  
Marinated Sliced Flank Steak  
Seasoned Potato Wedges  
Herb Peppercorn Ranch 34.95

**Taste of Italy**

Build Your Own Caesar Salad\*  
Antipasto Display Includes: Marinated Vegetables, Roasted Peppers, Salami, Capicola & Italian Cheeses  
Gemelli with pesto, spinach, peppers and Navy Bean  
Penne with Marinara Sauce  
Hand Crafted Meatballs  
Chicken Cacciatore  
Fresh Baked Rolls,  
Assorted Italian Bread & Butter 34.95

Alternative options can be provided for food allergies in advance of your event. Please ask your Convention Services Manager. Taxes and Fees are not included. Prices subject to change without notice. Our menus are priced based on best available selections therefore menu selections received less than 7 days prior to the 1st day of the group's arrival is subject to 25% surcharge. \*\* Any Special Meal Requests are subject to a 5.00 per person surcharge excluding vegetarian options.

**Build Your Own Burger Bar**

Spring Mix & Citrus Salad  
Apple Fennel Coleslaw  
Creamy PEI Potato Salad

A Burger Bar Starts with a Good Hamburger Patty  
100% Canadian AAA Beef  
100% Canadian Chicken Breast  
Gluten Free Veggie

Cheeses: Cheddar, Swiss, Pepper Jack  
Toppings: Lettuce, Tomatoes, Avocado, Red Onions, Caramelized  
Onion, Sautéed Mushrooms, Bacon, Jalapeno Peppers, Vlasic  
Pickles

Condiments: Mayo, Yellow Mustard, Ketchup, Ranch, BBQ Sauce

Build Your Own Poutine  
Made with our Famous Homemade Gravy and Fresh Cheese  
Curds

Nanaimo Bars, Butter Tarts, Cupcakes 34.95

**The Classic Buffet**

Tomato & Fresh Basil  
Cucumber Salad  
Penne with pesto, spinach, peppers and navy bean  
^Grilled Salmon with ginger, soy and wilted spinach  
Oven Basted Breast of Chicken with Forest Mushroom Thyme  
Sauce  
Medley of Seasonal Vegetables  
Garlic Roasted Potatoes  
Fresh Baked Rolls with Butter 34.95

**Mexican Fiesta**

Mexican Style Chili  
Roasted Corn & Sweet Pepper Salad  
New Potato Salad with Chorizo Sausage  
Tri Coloured Nachos with Guacamole & Salsa  
Build Your Own Fajitas Station with Chicken & Beef  
Mexican Vegan Rice with Pinto Bean, Peppers & Onion  
Refried Beans  
Medley of Seasonal Vegetables 34.95

Alternative options can be provided for food allergies in advance of your event. Please ask your Convention Services Manager. Taxes and Fees are not included. Prices subject to change without notice. Our menus are priced based on best available selections therefore menu selections received less than 7 days prior to the 1st day of the group's arrival is subject to 25% surcharge. \*\* Any Special Meal Requests are subject to a 5.00 per person surcharge excluding vegetarian options.

**Mediterranean**

Greek Salad with Feta\*  
Trio of Marinated Olives  
Traditional Tzatziki Sauce, Hummus & Baba Ghanoush  
Grilled Sausage with Fennel & Sundried Tomato  
Garlic & Oregano marinated Chicken with Diced Ripe Tomatoes &  
Red Onions  
Marinated Zucchini, Eggplant & Tofu  
Mediterranean Rice  
Steamed Lemon Parsley Potatoes  
Fresh Pita Bread & Crusty Rolls 34.95

**Bourbon Street**

Salad Leaves with Julienne Vegetables, Hearts of Palm, Cherry  
Tomato, Goat Cheese and Mandarin Orange\* Dressing  
Tomato and Cucumber Salad  
Mediterranean Pasta Salad with Sundried Tomato, Mayo & Pesto  
Jambalaya with Beyond Meat Sausage, peppers and Long Grain  
Rice  
Broiled Ocean Sole with Spices  
^Blackened Chicken with Classic Creole Sauce  
Medley of Vegetables 34.95

^Consuming raw or undercooked eggs, meat, or seafood may increase  
your risk of foodborne illnesses

Alternative options can be provided for food allergies in advance of your event. Please ask your Convention Services Manager. Taxes and Fees are not included. Prices subject to change without notice. Our menus are priced based on best available selections therefore menu selections received less than 7 days prior to the 1st day of the group's arrival is subject to 25% surcharge. \*\* Any Special Meal Requests are subject to a 5.00 per person surcharge excluding vegetarian options.

## Plated Lunch

Please select one soup or salad, entree and dessert. All menus are accompanied by Chef's daily starch and seasonal vegetables. Freshly baked rolls and butter along with brewed Starbucks® regular and decaffeinated coffee and a selection of Tazo® specialty teas are also included.

### Soup & Salad

Organic Baby Greens with Ontario Grape Tomatoes, Julienne Carrot, Napa Cabbage, Raspberry Lemon Vinaigrette

Crisp Baby Romaine, Pancetta, Garlic Crouton, Kalamata Olive, Creamy Garlic Dressing

Baby Organic Greens, Oven Dried Tomato, Julienne Garden Vegetables, Citrus Herb Vinaigrette

Smoked Tomato and Lime Bisque with Chive Cream

Wild Woodland Mushroom with Scallions

South Western Roasted Chicken

### Entrees

^Thyme Lemon Roasted Chicken with Sweet Peppers, Gemelli and a Fresh Basil Rose Sauce 39.95

Rich Beef Tenderloin in a Merlot and Smoked Bacon Stew Served on a Bed of Herbed Noodles 40.95

Chilean Spiced Rubbed Pork Loin with Dried Figs and Calvados Demi Glaze 39.95

^Ontario Supreme Chicken with Caramelized Vidalia Onion Port Demi 39.95

^Grilled Salmon Filet, Ginger Yuzu Reduction, Pineapple Cucumber Salsa 37.95

Grilled Strip Loin of Beef with Merlot Reduction, Compound Butter 42.95

## Enhancements

Individual Fruit Juices 4.95

Assorted Soft Drinks (cans- selection including Diet) 3.50

Perrier or Sparkling Water 4.95

Spring Water (750 ml) 7.95

Cheese Plate (served Family Style, per person) 9.95

Antipasto Plate (served Family Style, per person) 14.95

Gluten Free Individual Dessert-  
Berry Cheesecake  
12

Alternative options can be provided for food allergies in advance of your event. Please ask your Convention Services Manager. Taxes and Fees are not included. Prices subject to change without notice. Our menus are priced based on best available selections therefore menu selections received less than 7 days prior to the 1st day of the group's arrival is subject to 25% surcharge. \*\* Any Special Meal Requests are subject to a 5.00 per person surcharge excluding vegetarian options.

**Desserts**

Carrot Spice Cake, Cream Cheese Icing

Lemon Blueberry Mini Tart with Shortbread Crust

Pecan Mini Tart with Smooth Butterscotch and Roasted Pecan Halves

Double Chocolate Cake with Rich Decadent Belgian Chocolate

 **Sustainable Plated Lunch Option**

Hot Plated Lunch

Harvest Vegetable Soup with Fresh Herbs

^Pan Seared Salmon with Tomato Horseradish Salsa,

Accompanied with Wild Rice Pilaf and Roasted Baby

Beets 38.95

Spring, Summer and Fall seasonal dessert options available. Please ask your Conference Services Manager. ^Consuming raw or undercooked eggs, meat, or seafood may increase your risk of foodborne illnesses

 We are committed to preparing our menus with the focus on environmental and socially-responsible grown products. To maintain this focus please note that some products on our sustainable menu offerings may change on short notice based on seasonal and regional availability. To stay true to our collaborative efforts to be environmentally sustainable, we will substitute appropriate alternatives as necessary

Alternative options can be provided for food allergies in advance of your event. Please ask your Convention Services Manager. Taxes and Fees are not included. Prices subject to change without notice. Our menus are priced based on best available selections therefore menu selections received less than 7 days prior to the 1st day of the group's arrival is subject to 25% surcharge. \*\* Any Special Meal Requests are subject to a 5.00 per person surcharge excluding vegetarian options.

## Grab And Go

All boxes Include:  
Condiments and utensils  
Mixed Leaf Greens with Julienne Vegetables  
Chef's Choice of Dressing  
Cookies  
Kettle Chips  
Low Fat Yogurt  
Whole Seasonal Fruit  
100% Organic Granola Bar  
Bottle Water

Maximum Order: 350

**PRICE INCLUDES 1 CHOICE PER PERSON**

### **The Perfect Old-School Italian Hoagie**

Deli-sliced Ham  
Deli-sliced Capicola  
Deli-sliced Provolone Cheese  
Deli-sliced Genoa Salami  
Iceberg Lettuce  
Thinly sliced tomato  
Salt, Pepper, Italian Oregano  
32.95

### **Grilled Chicken Wrap**

Flour Tortilla  
Mixed Bell Peppers  
Red Onion  
Freshly cracked pepper, herbs & spices  
Lemon Vinaigrette  
32.95

### **Smoked Turkey Sandwich**

Sliced Turkey  
Roasted Red Pepper  
Baby Spinach  
Jalapeno Monterey Jack cheese  
32.95

### **Spicy Grilled Veggie Hummus Sandwich**

Mixed Roasted Veg  
Leafy Greens  
Hummus spread  
Hot Peppers  
32.95

## Enhancements

Individual Fruit Juices 4.95

Assorted Soft Drink (cans-selection including Diet) 3.50

Alternative options can be provided for food allergies in advance of your event. Please ask your Convention Services Manager. Taxes and Fees are not included. Prices subject to change without notice. Our menus are priced based on best available selections therefore menu selections received less than 7 days prior to the 1st day of the group's arrival is subject to 25% surcharge. \*\* Any Special Meal Requests are subject to a 5.00 per person surcharge excluding vegetarian options.

## Dinner Table

All Menus are served buffet style and include Chef's daily starch, seasonal vegetables \*Except where noted, seasonal sliced fruits and daily dessert selection. Freshly baked Artisan rolls and butter. Freshly brewed Starbucks® regular and decaffeinated coffee, selection of Tazo® specialty teas are also included.

Based on 90 minutes of continuous service and a minimum of 50 persons

### The Niagara

Tender Baby Greens with House Dressings  
 Sundried Herb Tomato Pasta Salad  
 Apple Fennel Cole Slaw  
 Tomato Bocconcini Salad with Fresh Basil Balsamic Vinaigrette  
 Bouquet of Vegetables with Blue Cheese & Ranch Dips  
 Local Artisan and Imported Cheeses with Fruit Chutney  
 Display of Cold Deli Meat  
 Roast Prime Rib of Beef Wild Mushroom Jus  
 Penne Pasta with Beyond Meat Sausage Crumble, Sundried Tomato & Spinach  
 ^Chicken Coq au Vin  
 Broiled Basa Fillets 59.95

### East Meets West

Sweet Pepper and Tomto Bisque  
 Asian Lo Mein Noodle Salad  
 Tomato, Red Onion and Baby Bocconcini Salad  
 Mandarin Orange and Asian Greens Salad with Snow Peas,  
 Crispy Noodles and House Dressing  
 Baby New Potato Salad with Fresh Chopped Herbs  
 ^Lemon Chicken Served with Crispy Leak and Oriental Mushrooms  
 Sesame Ginger Beef with Cilantro, 5-Spice, Asian Slaw Sweet & Sour Pork  
 Garlic Fried Tofu, and Udon Noodle Stir Fry  
 Crisp Asian Vegetables, Wok Wok Fried Rice Chinese\*  
 Fortune Cookies 59.95

### The Whirlpool

Yukon Gold Potato and Leek Soup  
 Spinach, Goats Cheese, Creamy Dijon Maple Dressing  
 Classic Caesar Salad with Smoked Bacon, Parmesan  
 Fusilli Pasta Salad with Sundried Tomatoes, Charred Vegetables  
 White Bean Eggplant Parmesan  
 Ocean Sole with chili, lime and coconut crust  
 \*Garlic Studded Alberta Beef Striploin , Pearl Onions, Wild Mushrooms and Madagascar Peppercorn Jus  
 Niagara Peninsula Chicken Breast Served with Roasted Tomatoes, Zucchini and Fennel, Sundried Tomato Cream 62.95

## Enhancements

Oriental Chicken or Beef Stir Fry with Sticky Rice 5.95

Meat or Vegetarian Lasagna 5.95

Tender Beef Stroganoff with Butter Egg Noodles 5.95

Soup du Jour 3.95

Add a Gourmet Salad 3.95

Gluten Free Dessert  
 Strawberry Shortcake Slab  
 20 Servings 100

Gluten Free Dessert  
 Berry Cheesecake  
 16 Servings 150

Alternative options can be provided for food allergies in advance of your event. Please ask your Convention Services Manager. Taxes and Fees are not included. Prices subject to change without notice. Our menus are priced based on best available selections therefore menu selections received less than 7 days prior to the 1st day of the group's arrival is subject to 25% surcharge. \*\* Any Special Meal Requests are subject to a 5.00 per person surcharge excluding vegetarian options.

**On The Falls**

Tender Baby Greens Salad with House Dressings  
Market Crudités with Hand Crafted Dips  
Oriental Noodles Salad  
Tomato and Fresh Basil Salad  
Caramelized Onion Potato Salad  
European Deli Meats  
Local Artisan and Imported Cheeses with Fruit Chutney  
\*Grainy Mustard Crusted Striploin of Beef  
Thai BBQ Chicken with Cucumber Pineapple Salsa  
Farfalle with Gardein Vegan Chicken, Peas, Basil, Lemon & Olive  
Oil  
^Pan Seared Atlantic Salmon with Soy & Ginger 65.95

\*A Carving Chef can be added at \$75.00 per hour ^Consuming raw or undercooked eggs, meat, or seafood may increase risk of foodborne illnesses

Alternative options can be provided for food allergies in advance of your event. Please ask your Convention Services Manager. Taxes and Fees are not included. Prices subject to change without notice. Our menus are priced based on best available selections therefore menu selections received less than 7 days prior to the 1st day of the group's arrival is subject to 25% surcharge. \*\* Any Special Meal Requests are subject to a 5.00 per person surcharge excluding vegetarian options.



## Plated Dinner

Please select one soup, one salad, one entree and one dessert. Additional selections are available under the Enhancement section. All menus included freshly baked Artisan rolls and butter. Freshly brewed Starbucks® regular and decaffeinated coffee, selection of Tazo® specialty teas are also included.

### The Soup Course

Butternut Squash with Chantilly Coriander Cream

Roasted Tomato Bisque with Pesto

Leek & Potato with Fresh Chives

Pheasant Consommé with Julienne of Vegetables & Orzo

Wild Woodland Mushroom

### The Salad Course

Cucumber-bound Baby Greens, Oven Dried Tomato, Vibrant Julienne with Sweet Shallot Dressing

Seven Assorted Mesclun Salad Leaves with Asian Slaw, Crispy Lotus Chip, Sesame Ginger Dressing

Hearts of Romaine, Herbed Crouton, Pancetta, Shaved Parmesan, Creamy Garlic Dressing

### ^Chicken

Grilled Tender Chicken Breast, Four Cheese Ravioli, Fire Roasted Tomato Basil Sauce 63.50

Oven Basted Breast of Chicken with a Wild Mushroom Ragout, Herb Roasted Potatoes 63.50

Sundried Tomato and Asiago Cheese Stuffed Chicken Breast, Cabernet Sauvignon Reduction, Buttermilk Mash Potato 63.50

### Beef

Grilled 6oz Beef Tenderloin with a Pinot Noir Demi, White Truffle Dauphinoise 74.95

Grilled Ribeye with Merlot Reduction, Chili Dusted Shallot, Buttermilk Mash Potato 74.95

Grilled 10oz New York Striploin Steak, Anchovy Herb Butter, Wild Mushrooms, Roasted Garlic Fingerlings 63.50

Duo of Grilled Beef Tenderloin & Breast of Chicken, Merlot Reduction, Garlic Mash Potato 72.95

Alternative options can be provided for food allergies in advance of your event. Please ask your Convention Services Manager. Taxes and Fees are not included. Prices subject to change without notice. Our menus are priced based on best available selections therefore menu selections received less than 7 days prior to the 1st day of the group's arrival is subject to 25% surcharge. \*\* Any Special Meal Requests are subject to a 5.00 per person surcharge excluding vegetarian options.

## Enhancements

Antipasto Selection, Prosciutto, Bocconcini, Chilled Melon, Marinated Vegetables, Assorted Cold Cuts & Provolone 14.95

Norwegian Smoked Salmon, Separated Boiled Egg, Pickled Capers, Pumpernickel Bread, Honey Mustard Drizzle 12.95

Chilled Tiger Shrimp with Baby Greens, Boursin Crostini and Tomato Coriander Vinaigrette 14.95

Rotini Pasta with Tomato Basil Sauce, Topped with Petite Ratatouille 9.95

Gemelli Tossed with Cherry Tomato, Fine Capers, Slivered Garlic, Fresh Breadcrumbs, Olive Oil 9.95

Penne with Our Signature Tomato Sauce, Topped with Sweet Italian Sausage and Spanish Piperade 9.95

Intermezzo  
Orange, Lemon or Lime Sorbet with Vodka 7

Baby Mesclun with Woolwich Goat Cheese, Dried Cranberries & Balsamic Vinaigrette 5

Sheeps Milk Feta Cheese, Baby Spinach, Kalamata, Olive, Cherry Tomatoes with Sundried Tomato Vinaigrette 5

 **Sustainable**

Duo of Grilled Beef Tenderloin & Pan Seared Atlantic Salmon,  
Beurre Blanc, Gremolata, Herb Roasted Potato 78.95

**^Fish**

Citrus Peppercorn Tilapia, with Fire Roasted Tomato and Ancient  
Grains 61.95

Roasted Atlantic Salmon, Shellfish Beurre Blanc, Lobster  
Ravioli 61.95

**The Dessert Course**

French Vanilla Bean Ice Cream and Seasonal Niagara Fruit in a  
Chocolate Tulip

Warm Country Apple Blossom, Velvety Crème Anglaise and Fresh  
Garden Berries

Decadent Individual Chocolate Turtle Tart with Real Cream and  
Berries

^Consuming raw or undercooked eggs, meat, or seafood may increase  
risk of foodborne illnesses

 We are committed to preparing our menus with the focus on  
environmental and socially-responsible grown products. To maintain this  
focus please note that some products on our sustainable menu offerings  
may change on short notice based on seasonal and regional availability.  
To stay true to our collaborative efforts to be environmentally  
sustainable, we will substitute appropriate alternatives as necessary

Alternative options can be provided for food allergies in advance of your event. Please ask your Convention Services Manager. Taxes and Fees are not included. Prices subject to change without notice. Our menus are priced based on best available selections therefore menu selections received less than 7 days prior to the 1st day of the group's arrival is subject to 25% surcharge. \*\* Any Special Meal Requests are subject to a 5.00 per person surcharge excluding vegetarian options.

## Reception Table

The following are served stationed.

To achieve optimal selection and quantity, a minimum selection of three stations is recommended.

Prices listed below are based on per person (excluding baskets)

Based on 60 minutes of continuous service

Basket of Pretzels or Assorted Potato Chips 16

Nacho Bar with Tri Colour Chips, Fresh Tomato Salsa, Guacamole 11.95

Basket of Mixed Deluxe Nuts 34

### Sustainable Options

Garden Fresh Crudités with Hand Crafted Dips 9.95

Seasonal Sliced Fruits and Berries 9.95

Local Artisan and Imported Cheese with Grapes, Dried Fruit, Chutney, Water Crackers and Freshly Baked French Breads 16.95

### Market Fresh

Market Crudités with Hand Crafted Dips  
Vegetable Antipasto and Grilled Vegetables  
Marinated Mushrooms, Mixed Olives and Homemade Pickles  
Warm Spinach and Artichoke Dip, Hummus and Baba Ghanoush  
Pita Triangles and Papadums 14.95

### The Sweet Tooth

Chef's Selection of Decadent Cakes  
Macaroons  
Italian Pastries 16.95

^Consuming raw or undercooked eggs, meat, or seafood may increase risk of foodborne illnesses

## Enhancements

Chicken, Beef and Shrimp Satays. Served with a Selection of Asian Dipping Sauce (3 pieces each) 16.95

Premium Sushi  
Avocado Ball, California Roll, Tempura Roll, Cucumber Roll, Crab Roll^ (consists of 60 pieces) 300

Exotic Sushi  
Spicy Tuna Roll, Spider Roll, Tempura Roll, California Roll, Eel Sushi, Tuna Sushi and Salmon Sushi^ (consists of 50 pieces) 375

Alternative options can be provided for food allergies in advance of your event. Please ask your Convention Services Manager. Taxes and Fees are not included. Prices subject to change without notice. Our menus are priced based on best available selections therefore menu selections received less than 7 days prior to the 1st day of the group's arrival is subject to 25% surcharge. \*\* Any Special Meal Requests are subject to a 5.00 per person surcharge excluding vegetarian options.

 We are committed to preparing our menus with the focus on environmental and socially-responsible grown products. To maintain this focus please note that some products on our sustainable menu offerings may change on short notice based on seasonal and regional availability. To stay true to our collaborative efforts to be environmentally sustainable, we will substitute appropriate alternatives as necessary

Alternative options can be provided for food allergies in advance of your event. Please ask your Convention Services Manager. Taxes and Fees are not included. Prices subject to change without notice. Our menus are priced based on best available selections therefore menu selections received less than 7 days prior to the 1st day of the group's arrival is subject to 25% surcharge. \*\* Any Special Meal Requests are subject to a 5.00 per person surcharge excluding vegetarian options.

## Cold And Hot Canapés

The following can be served stationed or passed butler style.

Prices listed below are based on per dozen

\* Minimum of 3 dozen per item

Based on 60 minutes of continuous service

### Hot Hors D'Oeuvres\*

Vegetable Spring Rolls with Plum Sauce 38.95

Assorted Petite Quiches with Chive Sour Cream 44.95

Spanakopita with Chipotle Sundried Tomato Aioli 44.95

Pork Pot Stickers with Peking Plum Sauce 44.95

Hand Made Tomato Drop Baskets with Ratatouille 44.95

Scallops Wrapped in Bacon 44.95

Fried Fantail Shrimp in Our Own Seafood Sauce 44.95

Mini Beef Wellington with Port Jus 44.95

### Cold Hors D'Oeuvres\*

Freshly Made Bruschetta, Fresh Baguette, Basil, Shaved Parmesan 38.95

Smoked Salmon Cream, Cucumber Dice, Crème Fraiche, Crispy Seasonal Cone 51.95

Micro Chicken Caesar in Handmade Wafer Cup - 5 dozen minimum order 51.95

Mini Yorkshire Pudding with Smoked Beef and Parsnip - 5 dozen minimum order 51.95

Petite Blue Crab Cake with Lemon and Tarragon Aioli 51.95

Fresh California Rolls - 10 dozen minimum order 51.95

^Consuming raw or undercooked eggs, meat, or seafood may increase your risk of foodborne illnesses

## Enhancements

### Premium Sushi

Avocado Ball, California Roll, Tempura Roll, Cucumber Roll, Crab Roll^ (consists of 60 pieces) 300

### Exotic Sushi

Spicy Tuna Roll, Spider Roll, Tempura Roll, California Roll, Eel Sushi, Tuna Sushi and Salmon Sushi^ (consists of 50 pieces) 375

Alternative options can be provided for food allergies in advance of your event. Please ask your Convention Services Manager. Taxes and Fees are not included. Prices subject to change without notice. Our menus are priced based on best available selections therefore menu selections received less than 7 days prior to the 1st day of the group's arrival is subject to 25% surcharge. \*\* Any Special Meal Requests are subject to a 5.00 per person surcharge excluding vegetarian options.

## Action Stations

To achieve optimal selection and quantity, a minimum selection of three stations is recommended.

Based on 60 minutes of continuous service

### Mash Potato Martini Station

Buttermilk Pesto Mash Potato  
Parmesan Wild Mushroom Mash Potato  
Lobster & Garlic Mash Potato  
Red Wine, Lobster, Marinara Sauces  
Bacon, Cheddar Cheese, Onion, Potato Straws, Chive,  
Sour Cream 17.95

### Antipasto Station

Cold Grilled Marinated Vegetables  
Prosciutto, Salami, & Capicola and Italian Cheeses  
Iced Prawns and Calamari, Melon  
Served with Artisan Italian Breads and Condiments 18.95

### The Deep Blue Sea\*

Displayed on ice and served with lemon  
Cocktail Sauce, Remoulade, Mignonette and Tabasco  
Prices listed below are based on per dozen

Cocktail Jumbo Shrimp 48.95

Oysters on the Half Shell 62.95

Mussels 41.95

Beet Cured and Traditional Side of Smoked Salmon  
Crème Fraiche, Shaved Bermuda Onions, Capers, Chives and  
Rye Toast (serves 25) 245.95

A Chef is available for enhancement at \$75.00 per hour

## Enhancements

Tapenade Crusted Lamb Racks served with Minted Chorizo and  
White Bean Ragout 64.95

Roasted Turkey with Cranberry Mustard Relish and Jus, Included  
Sliced Mini Sourdough Buns (price per person) 17.95

Ontario Roasted Pork Loin Stuffed with Apple and Double  
Smoked served with Grainy Dijon Mustard Sauce (price per  
person) 14.95

Warm Shaved Montreal Smoked Meat with Light and Dark Rye,  
Dill Pickles, Regular and Whole Grain Mustard (price per  
person) 14.95

Roasted Sirloin of Beef with Peppercorn Demi, Includes Sliced  
Mini Dinner Rolls (price per person) 18.95

Gluten Free Individual Dessert  
Berry Cheesecake 12

Alternative options can be provided for food allergies in advance of your event. Please ask your Convention Services Manager. Taxes and Fees are not included. Prices subject to change without notice. Our menus are priced based on best available selections therefore menu selections received less than 7 days prior to the 1st day of the group's arrival is subject to 25% surcharge. \*\* Any Special Meal Requests are subject to a 5.00 per person surcharge excluding vegetarian options.

## Theme Reception

The following are served stationed

Based on 60 minutes of continuous service

### Orient Express

Gingered Fried Beef with Crisp Vegetables  
Jasmine Steamed Sticky Rice  
Dim Sum, Pot Stickers & Vegetarian Spring Rolls with Dipping Sauces  
Fortune Cookies  
Priced per person 18.95

### Viva Italia

Spiral Gemelli, Mushroom Ravioli, and Penne  
Classic Marinara and Creamy Alfredo Sauces  
Parmesan and Romano Cheeses  
Grilled Focaccia Toast  
Priced per person 19.95

## Enhancements

### Premium Sushi

Avocado Ball, California Roll, Tempura Roll, Cucumber Roll, Crab Roll (consists of 60 pieces) ^ 300

### Exotic Sushi

Spicy Tuna Roll, Spider Roll, Tempura Roll, California Roll, Eel Sushi, Tuna Sushi and Salmon Sushi (consists of 50 pieces)  
^ 375

^Consuming raw or undercooked eggs, meat, or seafood may increase your risk of foodborne illnesses

Alternative options can be provided for food allergies in advance of your event. Please ask your Convention Services Manager. Taxes and Fees are not included. Prices subject to change without notice. Our menus are priced based on best available selections therefore menu selections received less than 7 days prior to the 1st day of the group's arrival is subject to 25% surcharge. \*\* Any Special Meal Requests are subject to a 5.00 per person surcharge excluding vegetarian options.

**Host**

Premium Brands 6.50  
Liqueurs 7  
Deluxe Liqueurs & Liquor 8.95  
Domestic Beer 6.25  
Imported Beer 7  
House Wine 7  
Soft Drinks 3.50  
Fruit Juice 4.95  
Bottled Water 3.50  
Mineral Water 4.95

**Enhancements**

Vodka Punch 120  
White Wine Punch 110  
Sparkling Wine Punch 145  
Fruit Punch (Non-Alcoholic) 60



## Wine - White

**White Wines from Niagara**

Chardonnay, VQA, Black Reserve, Jackson Triggs  
Rich and fresh with combined aromas and flavours of ripe apples,  
pears and vanilla 33.95

Peller Family Select Chardonnay (2013)  
Smooth wine with green apple, citrus and honeydew  
melon 34.95

Sauvignon Blanc, VQA, Black Reserve, Jackson Triggs  
A refreshing, easy to sip wine, displaying fresh aromatics of citrus,  
grapefruit, honeydew melon and hints of gooseberry and  
herbs. 34.95

Pinot Grigio, VQA, Niagara Estate, Inniskillin  
This wine displays fresh and inviting aromas and flavours of  
apple, citrus and tropical fruits with a crisp, refreshing  
finish 36.95

"Niagara Select" Riesling, VQA, Inniskillin  
A lovely aromatic wine with flavours of citrus and honeydew  
melon 38.95

Riesling/Gewurztraminer Open Wines, VQA, Niagara  
An aromatic wine with a slight touch of sweetness. Featuring  
flavours of citrus, tropical fruit and floral notes. 43.95

**International White Wines**

Sauvignon Blanc, Monkey Bay, Marlborough, New Zealand  
Fresh aromas and flavours of tropical fruit, citrus and herbs. Lively  
and approachable with an excellent balance of fruit sweetness  
and juicy acidity 43.95

White Zinfandel, Woodbridge, Robert Mondavi, California  
Aromas and flavours of red berries with a hint of  
sweetness 34.95

Chardonnay Woodbridge, Robert Mondavi, California  
Full bodied and rich with flavours of baked apples and  
spice 50.95

Pinot Grigio, Lumina, Venezia Giulia, Ruffino, Italy  
Fresh and crisp with flavours of citrus and green apple 59.95

**Champagne, Sparkling & Ice Wines**

President Dry White Cuvee, Ontario  
A Fresh sparkling wine with a hint of sweetness 40.95

Cuvee Close, VQA, Jackson Triggs  
A lovely refreshing sparkling wine with flavours of green apple,  
biscuit and mineral notes 44.95

Brut Imperial, Moet & Chandon, France  
A traditional French champagne with flavours of baked bread,  
apples and a biscuit 159.95

Vidal Icewine, VQA, PR, Inniskillin  
Luscious and rich with flavours of apricot, mango and litchi nut. A  
fresh crisp citrus acidity cleanses and refreshes on the  
finish 129.95

## Wine - Red

**Red Wine from Niagara**

Cabernet Sauvignon/Franc, VQA, Black Reserve, Jackson Triggs  
Rich and rounded with aromas and flavours of red berries,  
plums and spice 33.95

Peller Family Select Cabernet Merlot (2013)  
Fruit-forward flavours of plum, cherry and blackberry are accented  
by notes of spice and oak with more juicy berries on the  
finish 34.95

Shiraz Proprietor's Selection, Jackson Triggs  
Aromas and flavours of juicy red fruits with vanilla and  
pepper 36.95

Merlot, VQA, Reserve, Jackson Triggs  
Aromas and flavours of cherry and black-fruit and spice with a  
rounded smooth finish 36.95

Pinot Noir, VQA, Niagara Estate, Inniskillin  
Rich aromas and flavours of cherries, spice and nuts with a hint  
of floral offers a full-rounded lengthy finish 36.95

Inniskillin Cabernet/Shiraz, VQA Niagara  
A rich wine featuring flavours of dark fruit, toast and a slight  
smokiness. Long smooth finish 39.95

**International Red Wines**

Chianti, Ruffino, Italy  
Floral and fruity aromas lead to lightly spicy scents of wild cherry  
and hazelnut 55.95

Valpolicella Classico, Folanari, Italy  
Cherry, cloves, cedar on the nose; ripe cherry flavour with a  
slightly spicy, long finish 50.95

Malbec, Marcus James, Argentina  
Aromas and flavours of ripe black berry, currant, plum, violet,  
cherry and herb 47.95

Cabernet Sauvignon. Woodbridge, Robert Mondavi, California  
Rich ripe flavours and aromas of chocolate, ripe berries and  
spice fold into a long, full rounded finish 52.95

**Cash**

Premium Brands 8.75  
Liqueurs 9.50  
Deluxe Liqueurs & Liquor 12  
Domestic Beer 8.50  
Imported Beer 9.50  
Niagara Brewing Company Lagers 12.25  
House Wine 9.50  
Bottles of House Wine 47.75  
Soft Drinks 4.75  
Fruit Juice 6.75  
Mineral Water 6.75  
Bottled Water 4.75

**Enhancements**

## Chef

### **Executive Chef Stacey Trottier**

As the Executive Chef at the Sheraton on the Falls Conference Centre, Stacey has over 25 years of culinary experience.

Stacey is a graduate with honors from Niagara College of Applied Arts and Technology, where he was awarded the Business Faculty Award. Early in his career he spent time as an apprentice with the Niagara Parks Commission. After completing his apprenticeship, he continued on as Sous Chef with White Oaks Resort and Spa. His career has taken him to the island of Grenada to La Source Resort and Spa then returning to Canada as the Sous Chef for a private Golf and Country Club.

In 1996, he began his long-standing and loyal position with the Sheraton on the Falls. He has had the pleasure of preparing meals for celebrities and some of Canada's most prestigious dignitaries. Stacey was also given the opportunity to appear on television programs, such as Canada A.M. and Breakfast Television. Being a local resident along with his familiarity with what the Niagara Region has to offer, you can expect a unique and colourful palate pleasing cuisine including the best local ingredients.