



Breakfast Buffets

The Continental

Freshly Baked Croissants, Muffins & Danish Pastries
Preserves & Whipped Butter
Sliced Seasonal Fresh Fruits
Assorted Fruit Juices, Freshly Brewed Coffee, Decaffeinated Coffee & Tea

\$17.00 Per Person



Great Canadian Bagel

Sliced Seasonal Fresh Fruits
Assorted Bagels with a Cream Cheese Variety
Freshly Baked Muffins
Preserves & Whipped Butter
Assorted Fruit Juices, Freshly Brewed Coffee, Decaffeinated Coffee & Tea

\$17.00 Per Person



Healthy Choice

Sliced Seasonal Fresh Fruits
Assorted Fruit Yogurts, Dried Fruit & Granola
Freshly Baked Low Fat Mini Muffins & Bagels
Preserves & Whipped Butter
Assorted Fruit Juices, Freshly Brewed Coffee, Decaffeinated Coffee & Tea

\$19.00 Per Person





FALLSVIEW CASINO RESORT

Executive Continental

Fresh Fruit Kebobs
Selection of Seasonal Berries
Brioche Loaves, Muffins, Danish Pastries,
Assorted Mini Croissants & Savory Scones
Assorted Bagels with a Variety of Cream Cheeses
Assorted Fruit Juices, Freshly Brewed Coffee, Decaffeinated Coffee & Tea

\$20.00 Per Person



The Niagara Breakfast Buffet

(Minimum 40 Guests)

Sliced Seasonal Fresh Fruits & Berries
Freshly Baked Croissants, Muffins & Mini Danish Pastries
Assorted Bagels with a Variety of Cream Cheeses
Preserves and Whipped Butter
Farm Fresh Scrambled Eggs with Chives
Maple Smoked Bacon & Breakfast Sausage
Home Fried Potatoes
Buttermilk Pancakes with Canadian Maple Syrup
Assorted Fruit Juices, Freshly Brewed Coffee, Decaffeinated Coffee & Tea

\$20.00 Per Person



Prices quoted are in Canadian Funds, subject to applicable taxes and 15% gratuities, and are subject to change without notice.
17.08.08



FALLSVIEW
CASINO RESORT
NIAGARA FALLS • CANADA



FALLSVIEW CASINO RESORT

The Great Canadian Breakfast Buffet

(Minimum 50 Guests)

Sliced Seasonal Fresh Fruits & Berries
Assorted Mini Bagels with a Variety of Cream Cheeses
Freshly Baked Mini Croissants, Mini Muffins & Mini Danish Pastries
Preserves & Whipped Butter
Granola Parfaits
Farm Fresh Scrambled Eggs with Chives
Traditional Eggs Benedict
Maple Smoked Bacon & Turkey Cranberry Sausage
Buttermilk Pancakes & Waffles with Canadian Maple Syrup
Fresh Berries & Cream
Canadian Cheeses
Carved Smoked Kessler
Home Fried Potatoes
Spinach, Red Pepper & Onion Quiche
Assorted Fruit Juices, Freshly Brewed Coffee, Decaffeinated Coffee & Tea

\$32.00 Per Person





FALLSVIEW CASINO RESORT

Brunch Menu

(Minimum of 50 People)

Breakfast Accompaniments

Selection of Freshly Baked Rolls with Whipped Butter,
Freshly Baked Croissants, Muffins & Danish Pastries
Sliced Seasonal Fresh Fruit with Vermouth - Mascarpone Dip
Farm Fresh Scrambled Eggs
Cheese Blitzes with Raspberry Sauce
Buttermilk Pancakes with Canadian Maple Syrup
Rashers of Bacon & Maple Breakfast Sausage
****Add Eggs Benedict \$4.00 Per Person**

Salads

(Choice of Five of the Following:)

Fresh Farmhouse Greens with Assorted Homemade Dressings
Crisp Romaine Lettuce with Caesar Dressing, Herbed Croutons & Parmesan
Pasta Salad with Charred Vegetables & Parmesan Cheese
Red & Yellow Tomato Salad with Pesto Marinated Bocconcini Cheese
Redskin Potato Salad with Stone Mustard & Bacon Dressing
Minted Cous Cous Salad with Candied Pecans, Sundried Cranberries & Blueberries
Grilled Italian Style Vegetable Platter
Wild Mushroom & Artichoke Salad with Roasted Sweet Peppers & Aged Balsamic Dressing
Sugar Beet, Roasted Onion & Orange Salad with Lemon & Clover Honey Dressing
Granny Smith Apple & Fennel Slaw with Pressed Cider Dressing
Greek Salad with Crumbled Feta Cheese, Kalamata Olives & Lemon Oregano Dressing

Carving Station

(Choice of One of the Following:)

Glazed Ham with Apple Cherry Chutney
Honey Glazed Pork Loin with Mustard Trio
Slow Roasted Beef with Red Wine Jus



FALLSVIEW
CASINO RESORT
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FALLSVIEW CASINO RESORT

Accompaniments

(Choice of One of the Following:)

- Roasted Garlic Mashed Potatoes
- Roasted Red Bliss Potatoes with Scallions
- Vegetable Rice Pilaf

Entrées

(Choice of Two of the Following:)

- Roasted Loin of Pork with Red Wine Braised Cabbage & Port Wine Demi Glace
- Roasted Chicken with Creamed Leeks & Pancetta Crisps
- Grilled Chicken Breast with Balsamic & Mushroom Sauce
- Slow Cooked Baby Back Ribs
- Braised Duck Legs with Marinated Fig & Port Wine Jus
- Vegetarian Lasagna
- Corn Crusted Arctic Char with Fresh Asparagus, Mandarin & Pernod Cream
- Pan Fried Rainbow Trout with Roasted Red Pepper, Lime & Cilantro Cream Sauce
- Steamed Mussels, Clams & Squid in a Spicy Leek & Tomato Broth
- Cornmeal Crusted Catfish with Roasted Tomato & Buttermilk Sauce

Desserts

- Selection of Desserts Freshly Made in our Pastry Shop
- Including Tortes, Pies, Cakes, Pastries, Parfaits & Fresh Fruit
- Freshly Brewed Coffee, Decaffeinated Coffee & Teas

\$34.00 Per Person

