

**MORTON'S<sup>®</sup>**

==== GRILLE =====

**NIAGARA FALLS**

**DINING GUIDE**

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# MORTON'S®

GRILLE

## NIAGARA FALLS

### PASSED HORS D'OEUVRE SELECTIONS

Petite Lamb Chops \$6 each

Miniature Crab Cakes \$6.25 each

Shrimp Diablo \$6 each

Jumbo Shrimp Cocktail \$6 each

Tuna Poke, with Taro Chips \$5 each

Prime Beef Meatballs \$5 each

Tomato Bruschetta Crostini \$4 each

Buffalo Chicken Meatballs \$4 each

Tomato Mozzarella Crostini \$4 each

### FLATBREADS

Margherita Flatbread \$18 each

Steak & Blue Cheese Flatbread \$20 each

### DISPLAYED ARTISANAL CHEESE BOARD

Crackers and Fresh Fruit Garnish

(Serves 20-25 guests)

\$150

### FRESH OYSTERS ON THE HALF SHELL

Cocktail Sauce, Horseradish, Tabasco and Lemons

MKT pricing per dozen

### EDAMAME HUMMUS

Grilled Pita Bread, Fresh Vegetables

(Serves 20-25 guests)

\$80

### CARVING STATION

Whole Roasted Beef Tenderloin,

Whipped Horseradish and Mustard Mayonnaise Sauces,

Assorted Rolls

\$275 (Serves 20-25 guests)

### TABLE NOSH

Warm Mixed Nuts \$18

Hand-Cut Potato Chips, Blue Cheese Dipping Sauce \$18

Assorted Olives \$15

### DESSERT BUFFET

Chocolate Peanut Butter Cups, Flourless Chocolate Cake

Mini Cheesecake, Fresh Seasonal Berries with Whipped Cream

\$16/PERSON

(minimum 25 people)

All prices are in Canadian funds and subject to a service charge (18%) and HST (Harmonized Sales Tax of 13%). Prices are valid from January 1 to December 30, 2020.

\*Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions.



# MORTON'S®

GRILLE

## NIAGARA FALLS

### DUNN STREET MENU

#### SOUPS & SALADS

(Preselect Choice of Two)

**Caesar Salad**, Classic Dressing

**Center-Cut Iceberg**, Chopped Egg, Tomato, Bacon Bits,  
Morton's Blue Cheese Dressing or 1000 Island Dressing

**Roasted Tomato Bisque**

#### ENTREES

(Preselect Choice of Two)

**8 oz. Prime Manhattan Steak\***, Morton's Midwest Prime

**16 oz. Cajun Pork Chop\***

**Chicken Picatta**, Capers, Lemon

**Grilled Salmon Fillet\***, Arugula Pesto

**Tagliatelle Bolognese\***, Fresh Pasta, All-Day Cooked Meat Ragù,  
Pecorino Romano

#### ACCOMPANIMENTS

(Select Two – Served Family Style)

Grilled Jumbo Asparagus, Sautéed Garlic Green Beans,

Mashed Potatoes Au Gratin, Sautéed Broccoli Florets,

Cajun-Style Dirty Rice, Truffle Fries

#### DESSERT DUO

(Preselect Choice of Two)

**"La Bête Noir"**, Flourless Chocolate Cake, Fresh Raspberry Puree

**Key Lime Pie**, Whipped Cream

**NY Cheesecake**, Fresh Seasonal Berries, Whipped Cream

Coffee / Hot Tea Service

**\$75 PER GUEST**

(minimum 15 people/maximum 75 people)

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and HST (Harmonized Sales Tax of 13%). Prices are valid from January 1 to December 30, 2020.

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NIAGARA FALLS

## PORTAGE ROAD MENU

### HORS D'OEUVRES

(Preselect Two – Served Family Style)

- Tuna Poke**, Fresh Avocado, Sesame, Soy Caramel, Taro Chips  
**Shrimp Diablo**, Bacon, Smoked Jalapeno, Cream Cheese  
**Margherita Flatbread**, Fresh Tomato, Fresh Mozzarella, Basil, EVOO  
Buffalo Chicken Meatballs

### SOUPS & SALADS

(Preselect Choice of Two)

- Caesar Salad**, Classic Dressing  
**Center-Cut Iceberg**, Chopped Egg, Tomato, Bacon Bits,  
Morton's Blue Cheese Dressing or 1000 Island Dressing  
**Roasted Tomato Bisque**

### ENTREES

(Preselect Choice of Three)

- 8 oz. Filet Mignon\***, Canadian AAA Reserve  
**16 oz. Cajun Pork Chop\***  
**Chicken Picatta**, Capers, Lemon  
**Grilled Salmon Fillet\***, Arugula Pesto  
**Tagliatelle Bolognese\***, Fresh Pasta, All-Day Cooked Meat Ragù,  
Pecorino Romano

### ACCOMPANIMENTS

(Select Two)

- Grilled Jumbo Asparagus, Sautéed Garlic Green Beans, Mashed Potatoes  
Au Gratin, Sautéed Broccoli Florets, Cajun-Style Dirty Rice, Truffle Fries

### DESSERT DUO

(Preselect Choice of Two)

- "La Bête Noir"**, Flourless Chocolate Cake, Fresh Raspberry Puree  
**Key Lime Pie**, Whipped Cream  
**NY Cheesecake**, Fresh Seasonal Berries, Whipped Cream

Coffee / Hot Tea Service

**\$95 PER GUEST**

(minimum 15 people/maximum 75 people)

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## GRILLE

### NIAGARA FALLS

#### LIVINGSTON STREET MENU

##### HORS D'OEUVRES

(Preselect Three – Served Family Style)

##### Petite Lamb Chops\*

- Miniature Crab Cake, Mustard Mayonnaise
- Shrimp Diablo, Bacon, Smoked Jalapeno, Cream Cheese
- Prosciutto & Pesto Flatbread, Fresh Arugula, Shaved Parmesan, Truffle Oil
- Tuna Poke, Fresh Avocado, Sesame, Soy Caramel, Taro Chips
- Buffalo Chicken Meatballs

##### SOUPS & SALADS

(Preselect Choice of Two)

##### Caesar Salad, Classic Dressing

- Center-Cut Iceberg, Chopped Egg, Tomato, Bacon Bits, Morton's Blue Cheese Dressing or 1000 Island Dressing
- Beet Salad, Red & Gold Beets, Candied Walnuts, Honey Balsamic, Creamy Goat Cheese
- Roasted Tomato Bisque

##### ENTREES

(Preselect Choice of Three)

- 8 oz. Filet Mignon\*, Canadian AAA Reserve
- 14 oz. New York Strip\*, Canadian AAA Reserve
- 16 oz. Cajun Pork Chop\*
- Chicken Picatta, Capers, Lemon
- Grilled Salmon Fillet\*, Arugula Pesto
- Blackened Mahi Mahi\*, Smoked Jalapeno Bacon Pan Sauce
- Tagliatelle Bolognese, Fresh Pasta, All-Day Cooked Meat Ragù, Pecorino Romano

##### ACCOMPANIMENTS

(Select – Served Family Style)

- Grilled Jumbo Asparagus, Sautéed Garlic Green Beans, Mashed Potatoes
- Au Gratin, Sautéed Broccoli Florets, Cajun-Style Dirty Rice, Truffle Fries

##### DESSERT DUO

(Preselect Choice of Two)

- "La Bête Noir", Flourless Chocolate Cake, Fresh Raspberry Puree
- Key Lime Pie, Whipped Cream
- NY Cheesecake, Fresh Seasonal Berries, Whipped Cream

Coffee / Hot Tea Service

\$105 PER GUEST

(minimum 15 people/maximum 75 people)

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### NIAGARA FALLS

#### FALLSVIEW BOULEVARD MENU

##### HORS D'OEUVRES

(Preselect Three – Served Family Style)

##### Petite Lamb Chops\*

Miniature Crab Cake, Mustard Mayonnaise

Shrimp Diablo, Bacon, Smoked Jalapeno, Cream Cheese

Buffalo Chicken Meatballs

Prosciutto & Pesto Flatbread, Fresh Arugula, Shaved Parmesan, Truffle Oil

Tuna Poke, Fresh Avocado, Sesame, Soy Caramel, Taro Chips

##### SOUP

(Preselect One)

Baked Five Onion Soup

Roasted Tomato Bisque

##### SALAD

(Preselect Choice of Two)

Caesar Salad, Classic Dressing

Chopped House Salad, Mixed Lettuce, Cucumber, Bacon, Blue Cheese, Chopped Egg,

Purple Onion, Tomato, Avocado, Dijon Mustard Vinaigrette

Center-Cut Iceberg, Chopped Egg, Tomato, Bacon Bits,

Morton's Blue Cheese Dressing or 1000 Island Dressing

##### ENTREES

(Preselect Choice of Three)

8 oz. Filet Mignon\*, Canadian AAA Reserve

14 oz. New York Strip\*, Canadian AAA Reserve

16 oz. Cajun Pork Chop\*

Chicken Picatta, Capers, Lemon

Blackened Mahi Mahi\*, Smoked Jalapeno Bacon Pan Sauce

Shrimp & Grits, Jumbo Shrimp, Chorizo, Smoked Gouda Cheese Grits

##### ACCOMPANIMENTS

(Select Two)

Grilled Jumbo Asparagus, Sautéed Garlic Green Beans, Mashed Potatoes

Au Gratin, Sautéed Broccoli Florets, Cajun-Style Dirty Rice, Truffle Fries

##### DESSERT TRIO

"La Bête Noir", Flourless Chocolate Cake, Fresh Raspberry Puree

NY Cheesecake, Fresh Berries

Key Lime Pie, Whipped Cream

Coffee / Hot Tea Service

\$120 PER GUEST

(minimum 15 people/maximum 50 people)

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#### EXECUTIVE LINCH MENU

##### SOUP & SALADS

(Preselect One)

**Caesar Salad**, Classic Dressing

**Chopped House Salad**, Mixed Lettuce, Cucumber, Bacon, Blue Cheese, Chopped Egg, Purple Onion, Tomato, Avocado, Dijon Mustard Vinaigrette

**Baked Five Onion Soup**

##### ENTREES

(Preselect Choice of Two)

**8 oz. Prime Manhattan Steak\***, Morton's Midwest Prime  
Mashed Potatoes, Garlic Green Beans

**Chicken Picatta**, Capers, Lemon

**Grilled Salmon Fillet\***, Quinoa, Tomato, Arugula Pesto

**Tagliatelle Bolognese\***, Fresh Pasta, All-Day Cooked Meat Ragu,  
Pecorino Romano

##### DESSERTS

(Preselect One)

**"La Bête Noir"**, Flourless Chocolate Cake, Fresh Raspberry Puree

**Key Lime Pie**, Whipped Cream

**NY Cheesecake**, Fresh Berries

**Fresh Seasonal Berries**, Whipped Cream

Soda & Iced Tea

**\$49 PER GUEST**

(minimum 10 people/maximum 50 people)

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