



**AMERICANA**  
CONFERENCE RESORT SPA  
& Waterpark

## 2024 HOLIDAY DINNER MENUS

All meals start with an artisan bread basket and include coffee & tea.

### Plated Meal Options:

#### Americana Festive Season Dinner - \$39.95

- Starter (choose one):
  - Mixed baby greens with apple cranberry vinaigrette.
  - Butternut squash soup with crème fraîche.
- Entrée served with oven roasted potatoes and roasted winter root vegetables (choose one):
  - Breast of chicken with cranberry maple glaze.
  - Baked ham with caramelized apple and dijon.
- Warm Niagara apple and cranberry crumble with crème anglaise.

#### Winter Wonderland Dinner - \$59.95

- Charcuterie platter with prosciutto, salami, capicola, Italian & Greek olives, roasted red peppers, marinated eggplant, cherry tomatoes, giardiniera, cantaloupe, artichoke hearts and pesto bocconcini.
- Starter (choose one):
  - Mixed baby greens with cranberries, brie and pecans under a maple apple vinaigrette.
  - Cauliflower & white cheddar soup with roasted red pepper drizzle.
- Butternut squash ravioli folded into white truffle sauce.
- Slow roasted prime rib of beef au jus with roasted garlic whipped potatoes and roasted winter root vegetables.
- Trio of desserts with mini Oreo cheesecake, cannoli and chocolate dipped strawberry.

### Family Style Meal Options:

#### Traditional Christmas Dinner - \$42.95

- Starter (choose one):
  - Mixed baby greens with apple cranberry vinaigrette.
  - Butternut squash soup with crème fraîche.
- Roasted Ontario turkey with stuffing, gravy and cranberry sauce.
- Baked ham with caramelized apple & dijon.
- Oven roasted potatoes and roasted winter root vegetables.
- Warm apple and cranberry crumble with crème anglaise.

#### Celebration Dinner - \$54.95

- Charcuterie platter with prosciutto, salami, capicola, Italian & Greek olives, roasted red peppers, marinated eggplant, cherry tomatoes, giardiniera, cantaloupe, artichoke hearts and pesto bocconcini.
- Starter (choose one):
  - Caesar salad with bacon, croutons & parmesan.
  - Loaded baked potato soup.
- Penne pasta with rosé sauce and romano cheese.
- Grilled chicken breast with cranberry maple glaze on a bed of wild rice pilaf.
- Slow roasted beef au jus with crispy onions.
- Oven roasted potatoes & roasted winter root vegetables.
- Americana's signature dessert platter featuring pastries, chocolate dipped strawberries, profiteroles, lemon squares and chef's choice of additional treats.

Start with tray service of our chef's delectable hors d'oeuvres from \$8.95/person.

Contact our Group Sales Department 905-356-8444 | [groupsales@americananiagara.com](mailto:groupsales@americananiagara.com)

\* Minimum of 25 people to qualify for plated and family style meal pricing and 50 people to qualify for buffet meal pricing. All prices are subject to applicable taxes, fees and gratuities. Menu items are subject to change without notice.



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### Buffet Meal Options:

#### Winter Warm-up Dinner Buffet - \$48.95

- Baby greens with assorted dressings, tomato & cucumber salad, Caesar salad, grilled and chilled balsamic peppers.
- Cauliflower and white cheddar soup with roasted red pepper drizzle.
- Penne alfredo with fresh parmesan.
- Choice of two of the following:
  - Breast of chicken with cranberry maple glaze.
  - English cut roast beef with traditional gravy.
  - Baked ham with caramelized apple & dijon.
  - Roasted Ontario turkey with stuffing, gravy & cranberry sauce.
- Oven roasted potatoes and winter root vegetables.
- Cheesecake with bing cherry topping.
- Candy cane brownies & lemon squares.
- Apple pie & pumpkin pie.
- Warm seasonal bread pudding with caramel sauce.

#### Holiday Extravaganza Dinner Buffet- \$58.95

- Enhanced artisan bread basket with balsamic & olive oil drizzle and bruschetta with feta cheese crumble.
- Charcuterie presentation featuring prosciutto, salami, capicola, Italian & Greek olives, roasted red peppers, marinated eggplant, cherry tomatoes, giardiniera, cantaloupe, artichoke hearts and pesto bocconcini.
- Baby greens with assorted dressings, Caesar salad, tricoloured fusilli & crab salad.
- Penne pasta with rosé sauce and romano cheese.
- Live chef carved roast hip of beef with accoutrements.
- Choice of two of the following:
  - Breast of chicken with chardonnay mushroom sauce.
  - Wild caught Atlantic salmon with citrus dill cream sauce.
  - Baked ham with caramelized apple & dijon.
  - Roasted Ontario turkey with stuffing, gravy & cranberry sauce.
- Herb roasted mini red potatoes, wild rice and roasted root vegetables.
- Cheesecake with bing cherry topping.
- Candy cane brownies, lemon squares & profiteroles.
- Pumpkin pie & warm apple crumble with crème anglaise.
- Warm seasonal bread pudding with caramel sauce.
- Fresh sliced fruits and berries with honey vanilla cream cheese dip.

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