



catering menu 2026



WHERE INSPIRATION FLOWS.



Menu Planning

Our approach to food and beverage focuses squarely on producing seasonal menus that are distinctly Niagara. Presented in the most creative ways, and bursting with regional flavours, your menu choices will reflect our commitment to natural ingredients and house-made preparations.

Nestled between the shores of two Great Lakes and flanked by the cliffs of the Niagara Escarpment, Niagara is a region blessed with the bounty of farms, orchards, and vineyards. With such rich agricultural surroundings right in our background, it's no wonder our culinary team at Niagara Falls Convention Centre is so passionate about what they do.

The 2026 Catering Menu is subject to change, please contact your Account Director or Events Manager for the most recent menu.





The Continental

A selection of house baked Danish pastries, individual yogurts, fresh fruit display, seasonal quick breads and hard-boiled eggs. An assortment of teas, juices and coffee as well to start off the morning. Includes Freshly Brewed Regular and Decaffeinated Coffee, a variety of Teas and Assorted Juices.

Add - Ons:

Bagel Bar

Welcome guests with a selection of locally sourced Bagel Oven bagels. The bagel bar includes Greaves Preserves and a variety of Whipped Cream Cheeses including Herbs, Charlie Bee Honey, and Maple. Also enjoy a House Smoked Fish Display to accompany your bagels.

The European

A selection of Cured Meats, Summer Sausages and Sliced Cheeses. A selection of Sweet and Savory Scones made in house with Whipped Butter

The Scramble 🌾🌱

Add warm Scrambled Eggs to your Continental. With Canadian Cheese Curds and Chives.

The Patisserie

House made selection of Strudels, Coffee Cakes, and Assorted Quiches.

Cinnamon Scented Steel Cut Oats 🌾🌱

Served with a variety of Berries and Diced Fruit, Nuts and Seeds, Sweeteners, and a Variety of Milks



- 🌱 Dairy Free
- 🌾 Gluten Free
- 🌱 Vegetarian
- 🌱 Vegan
- 🌱 Halal

All orders require a minimum of 50 guests.



Hot Breakfast

Includes Freshly Brewed Regular and Decaffeinated Coffee, a variety of Teas and Assorted Juices.

Hot Breakfast 1

Assorted Fresh Baked Muffins

Imported Fruit Display 🌾🌱

Mini White Potato Coins 🌾🌱

Fresh Niagara Mushroom Frittata

with Ontario Goat Cheese

Locally Sourced Bacon 🌾🌱

Maple Breakfast Links

Toast Station

with Greaves Preserves & Whipped Butter

Hot Breakfast 2

Freshly Baked Danishes 🌱

Fresh Grapes and Citrus Segments 🌾🌱

Greek Yogurt Parfaits 🌾🌱

Yukon Potato Wedges 🌾🌱

Locally Sourced Smoked Peameal 🌾🌱

Thick Cut Applewood Bacon 🌾🌱

Scrambled Eggs 🌾🌱

with Brie and Chives

Toast Station

with Greaves Preserves & Whipped Butter

Hot Breakfast 3

Seasonal Fruit Smoothies 🌾🌱

Fresh Baked Bran Muffins 🌱

Fresh Fruit Display 🌾🌱

Steel Cut Oats 🌾🌱

with Assorted Toppings and Milks

Sourdough French Toast 🌱

with Local Ricotta and Blueberries

Seed 2 Sausage Apple-Sage

Breakfast Sausage 🌾🌱

Scrambled Eggs 🌾🌱

with Slow Roasted Tomatoes

Toast Station

with Greaves Preserves & Whipped Butter

🌾 Dairy Free

🌾 Gluten Free

🌱 Vegetarian

🌱 Vegan

🌱 Halal

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Morning Breaks

Includes Freshly Brewed Regular and Decaffeinated Coffee & Variety of Teas.

Mid Morning

Mini Croissants
Banana and Zucchini Breads
Assorted Mini Quiches
Sliced Fruit Display

Healthy Boost

Carrot Quinoa Muffins 
Truffle Energy Bites  
Coconut Berry Smoothies  

Niagara Falls Sunrise

Assorted Mini Danishes
Cranberry Lemon Loaf
Cheddar Chive Scones

Afternoon Breaks

Includes Freshly Brewed Regular and Decaffeinated Coffee & Variety of Teas.

Sweet Tables

Assorted In-house Cookies
Brownies
Powdered Donuts
Cinnamon Churros with Dulce de Leche

Savoury Nibbles

Paz Bakery Cheese Dots
Compressed Watermelon & Feta
Vegetable Crudit  with RRP Hummus
NFCC Sausage Rolls

Bites and Dips

Pretzel Bites - Caplansky's Mustards
Kettle Chips - Roasted Onion Dip
Assorted Fruits - Honey Yogurt

*Service time for the Morning Breaks and Afternoon Breaks is for 15-30 minutes.

NFCC Market Breaks

Includes Freshly Brewed Regular and Decaffeinated Coffee, a variety of Teas and Assorted Juices.

All day-break & Half day-break available

The NFCC Market Buffet Stations will be stocked with hot and cold beverages and freshly prepared snacks from our kitchen all day long starting just 30 minutes after breakfast closes and lasting the entire day.

At each market station you can expect to see an arrangement of sweet, salty and healthy options for your delegates to munch on throughout the day and plenty of beverage options to wash it down with.

-  **Dairy Free**
-  **Gluten Free**
-  **Vegetarian**
-  **Vegan**
-  **Halal**

All orders require a minimum of 50 guests.



Build Your Own Break

Viennoiserie

(Minimum 2dz per selection)

- Fruit Danish
- Pain au Chocolat
- Mini Croissants
- Apple Turnovers

Breakfast Pastries

(Minimum 2dz per selection)

- Kim's Sweet & Savoury Scones
- Cinnamon Rolls
- Muffins
- Banana Loaf
- Cranberry Lemon Loaf

Cookie Bonanza

(Minimum 2dz per selection)

- Chef's Selection
- Chocolate Chip
- Double Chocolate
- Cinnamon Oatmeal Raisin
- Red Velvet
- Chocolate Chip  





A La Carte Beverage

- Coffee and Tea
- Assorted Juices
- Assorted Soft Drinks
- Bottled Water
- Fruit Smoothies

Health Highway

- Individual Yogurts
- Sliced Fruit Display
- Crudit  with House Made Red Pepper Hummus
- Mint Scented Compressed Watermelon and Feta
- Truffle Energy Bites
- Protein Granola Balls



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-  **Gluten Free**
-  **Vegetarian**
-  **Vegan**
-  **Halal**

All orders require a minimum of 50 guests.



Soup & Sandwich Buffet

Includes Freshly Brewed Regular and Decaffeinated Coffee, a variety of Teas and assorted Cold Beverages.

Soup

(Choose 2 - Suggest 1 Vegan)

Curried Lentil and Coconut 🌱🌱

Niagara Mushroom 🌱🌱

Tuscan Bean and Kale 🌱🌱

Zuppa de Farro

(Spelt Kernels, Pancetta, Chicken Broth, Vegetables)

Beef Barley 🌱

Seafood Chowder

Smoked Chicken Noodle 🌱

Sandwiches

(Choose 3 + 1 Vegetarian):

Falafel Pita 🌱

Pickled Turnips, Red Onions, Cucumber, Tomato, Alfalfa Sprouts, Tahini Za-atar Yogurt

Roasted Vegetable 'Muffaletta' 🌱

Zucchini, Peppers, Onions, Eggplant, Arugula, Balsamic

Grilled Halloumi 🌱

Ciabatta, Avocado, Shaved Cucumber, Yellow Peppers, Tomato, Pickled Carrot, Arugula

Egg Salad on Celery Seed Croissant

Mayo, Onion, Celery

Tuna Salad on Multigrain Croissant

Red Onion, Celery, Peppers, Old Bay, Mayo

Mortadella

In House Focaccia, Whipped Ricotta, Giardiniera, Arugula, EVOO, Pistachio

Ham on Multigrain Baguette

Swiss Cheese, Dijonaise, Tomato, Greens

Smoked Turkey on Herb Baguette

Havarti, Sundried Tomato Mayo, Tomato, Pickled Onion, Arugula

Heritage Roast Beef on Classic Baguette

Cheddar, Horseradish Aioli, Pickled Fennel

Chicken Salad Wrap 🌱

Dawsons Hot Sauce, Triple Crunch, Thai Basil, Scallion, Shred Lettuce

Salads

(Choose 2)

German Potato Salad 🌱🌱

Bacon, Crunch Mustard, Scallion, Vinaigrette

Grilled Vegetable Pasta Salad 🌱

Orzo, Feta, Olives, Peppers

Mac Salad 🌱

Elbow Pasta, Red Onion, Celery, Scallion, Peppers, Carrot Dressing

Vision Greens 🌱🌱

Giardiniera, Shaved Romano, Balsamic Vinaigrette

Barley & Israeli Cous Cous 🌱🌱

Corn, Peppers, Onions, Orange & Cumin Vinaigrette

Desserts

Mocha Cookie Sandwich 🌱

Double Chocolate Chip Cookie, Mocha Buttercream

Triple Berry Fruit Tart 🌱

Icewine Pastry Cream, Triple Berry Compote, Mint

Hot Sandwich Upgrade

Open Face Georgian Reuben on Marbled Rye

Turkey, Swiss, Sauerkraut, Russian Dressing

Hot Beef Sando on Kummelweck Bun 🌱

Slow Roasted Beef, Caramelized Onions, Merlot Cheese, Horsey Sauce

Porchetta Sandwich on Semolina Bun 🌱

Tomato Jam, Arugula

Niagara Cubano

Deli Ham, Slow Roasted Pork, Mustard, "Quickles", Banana Peppers, Swiss Cheese

🌱 Dairy Free 🌱 Gluten Free
🌱 Vegetarian 🌱 Vegan 🌱 Halal

All orders require a minimum of 50 guests.



Italian Buffet

Includes Freshly Brewed Regular and Decaffeinated Coffee, a variety of Teas and assorted Cold Beverages.

Salads

(Choose 2 Options)

Caprese Salad

Pesto Marinated Bocconcini, Cherry Tomatoes, Fresh Arugula

Dirty Chopped Salad

Pepperoncini, Red Onions, Tomatoes, Olives, Chickpeas, Fresh Mozzarella, Cubed Salami, RRP

Panzanella Salad

Heirloom Tomatoes, Red Onions, Cucumbers, Sourdough Croutons, Oregano Vinaigrette

Pasta

(Choose 2 Options)

Ricotta Ravioli

Butternut Squash, Brown Butter Velouté, Sage

Rigatoni Bolognese

Soffritto, Tomatoes, Milk

Fusilli Puttanesca

Capers, Olives, Anchovies, Tomatoes, Fresh Parsley

Cannelloni

Fresh Ricotta, Tomato Sugo

Salsiccia E Zucca

Orecchiette, Italian Sausage, Squash, Cream

Pasta Pisell

Mini Shells, Vegetable Velouté, Spring Peas, Pecorino, Mint

Smokey Melanzane

Mini Shells, Roasted Eggplant, Smoked Cream, Tahini

Protein

(Choose 1 Option)

Manzo alla Genovese

Braised Beef, White Wine, Soffritto

Polpette e Salsiccia

Meatballs, Sausage, Tomato Sugo

Chicken Parmigiano

Breaded Cutlets, Tomato Sugo, Parmigiano

Chicken Cacciatore

Braised Chicken Thighs, Onions, Peppers, Tomato Sugo

Pesce Pomodoro

Steamed Rock Fish, Cherry Tomato Herb Gremolata

Desserts

Tiramisu

Coffee Soaked Sponge, Mascarpone, Cocoa

Cannoli

Fresh Ricotta, Citrus, Pistachio

Add-On

Add additional Protein Option

Grilled Vegetable Display

Zucchini, Peppers, Red Onions, Eggplant, Balsamic Vinaigrette, Fresh Herbs

Tagliere de Salumi e Formaggi

In addition to Grilled Vegetables, variety of sliced meats and cheeses

-  Dairy Free
-  Gluten Free
-  Vegetarian
-  Vegan
-  Halal

All orders require a minimum of 50 guests.





Mexican Menu

Includes Freshly Brewed Regular and Decaffeinated Coffee, a variety of Teas and assorted Cold Beverages.

Soups, Salads, Totopos (Choose 3 Options)

Tortilla Soup 🌱🌱

Tomato, Chicken, Hominy, Tortilla Chips, Avocado, Queso

Vegetable Chili 🌱🌱

Tomato, Sweet Potato, Bean Medley, Corn, Chipotle, Poblano Pepper, Cumin

Vision Greens Mexicana 🌱🌱

Avocado, Tomatoes, Red Onions, Tortilla Strips, Tequila Lime Vinaigrette

Mexican Street Corn 🌱

Corn, Black Beans, Cilantro, Cotija, Cumin Vinaigrette

Spiced Tortilla Chips 🌱

Salsa, Coriander Sour Cream, Guacamole

Entrée (Choose 4 Protein Options)

Birria Taco 🌱

Braised Beef, White Onion, Queso, Cilantro, Corn Tortilla

Crispy Chicken 🌱

Chopped Chicken, Coriander Relish, Shredded Lettuce, Radish, Wheat Tortilla

Fried Fish Taco 🌱

Crispy Fish, Shredded Cabbage, Pickled Chili, Chipotle Aioli, Wheat Tortilla

Pork Carnitas 🌱

Shredded Pork, Pickled Onion, Lime Crema, Jalapeno, Wheat Tortilla

Crispy Spiced Mushroom 🌱

Cumin Niagara Mushrooms, Pickled Red Chili, Cilantro, Tortilla

Beef Enchiladas 🌱

Birria Braised Beef, Tomato, Spices, Tortilla

Chicken Enchiladas 🌱

Pulled Chicken, Green Tomatillos, Wheat Tortilla

Hot Side (Included)

Spanish Rice 🌱🌱

Onions, Garlic, Tomatoes, Mexican Oregano

Desserts (Choose 2 Options)

Tres Leches 🌱

Fresh Cream, Strawberries, Sponge (V)

Churros 🌱

Served with Dulce de Leche (V)

Flan Mexicana 🌱🌱

Caramel Custard

Add-On

Prickly Pear and Cold-Water Shrimp Ceviche 🌱🌱

Empanadas

Variety of flavours



- 🌱 Dairy Free
- 🌱 Gluten Free
- 🌱 Vegetarian
- 🌱 Vegan
- 🌱 Halal

All orders require a minimum of 50 guests.



Niagara BBQ Menu

Includes Freshly Brewed Regular and Decaffeinated Coffee, a variety of Teas and assorted Cold Beverages.

Salads

(Choose 2 Options)

Triple Bean Salad 🌱

Bean Medley, Triple Crunch, Feta

Coleslaw 🌱

Green and Red Cabbage, Green Onion, Carrot, Celery Seed

Buttermilk Ranch Wedge Salad 🌱

Iceburg Lettuce, Bacon, Crumbled Blue Cheese, Cherry Tomato

Hot Side

(Choose 2 Options)

Molasses Baked Beans 🌱

Navy Beans, Tomato, Bacon, Molasses

Baked Mac and Cheese 🌱

Elbow Macaroni, Cheddar, Monterey Jack

Smashed Crispy Potatoes 🌱

Creamer Potatoes, Old Cheddar, Cumin

Corn on the Cob 🌱

Fresh Herb Butter

BBQ Entrées

(Choose 2 Options)

House Smoked Sausage

Smoked Chicken Legs 🌱

Pulled Pork – Sandwich 🌱

BBQ Pork Ribs 🌱

Buttermilk Fried Chicken

Desserts

(Choose 2 Options)

Bourbon Pecan Squares 🌱

Bourbon butter tart filling

Mini Apple Pies 🌱

Cinnamon Scented, Streusel Topping

Smores Brownies 🌱

Layered Graham Cracker Brownie with Torched Marshmallow

BBQ Entrées - Vegetarian

(Choose 1 Option)

Grilled Portobello Mushroom 🌱

BBQ Cauliflower 🌱

Plant-Based Smoked Sausage 🌱

Add Ons:

Brisket on a Bun

Kummelweck Bun, Mustards, Horseradish

Add additional Meat or Vegetable Option for Protein Selection

Add Protein to Mac and Cheese

- 🌱 Dairy Free
- 🌱 Gluten Free
- 🌱 Vegetarian
- 🌱 Vegan
- 🌱 Halal

All orders require a minimum of 50 guests.





Fusion Lunch Buffet

Includes Freshly Brewed Regular and Decaffeinated Coffee, a variety of Teas and assorted Cold Beverages.

Fusion Lunch Buffet 1

Chickpea Salad 🌱🌱

with Lemon Tahini, Hot House Cucumber and Mint

Vision Greens 🌱🌱

with Pickled Vegetables and Shaved Niagara Gold

Marinated Beet Salad 🌱🌱

with Horseradish Crema, Niagara Red Wine Syrup and Cress

Roasted Atlantic Salmon 🌱🌱

with Lemongrass and Ginger Crunch

Hat Yai Chicken 🌱🌱

with Crispy Shallots and NFCC Hot Honey

Maple Roasted Carrots 🌱🌱

with Toasted Seed Dukkah

Garlic Scented Jasmine Rice 🌱🌱

Milk Chocolate Pot de Crème 🌱🌱

Gretzky Creamed Whiskey Whipped Ganache

Lemon Meringue 🌱

Lemon Curd, Vanilla Bean Torched Meringue

Fusion Lunch Buffet 2

Green & White Bean Salad 🌱🌱

with Crunchy Mustard and Sheep's Milk Feta

Hot House Cucumber Salad 🌱🌱

with Dried Fruits and Toasted Seeds

Miso Roasted Vegetables 🌱🌱

Baco Braised Ontario Beef Blade 🌱🌱

with Oyster Mushrooms and Roasted Shallot Jus

Slow Roasted Pork Loin 🌱🌱

with Fig, Buckwheat, Honey and Walnuts

Salt Roasted Potatoes 🌱🌱

with Rosemary and Garlic

Banoffee Éclair 🌱

Dulce de Leches, Bananas, Fresh Cream

Niagara Forest Trifle 🌱🌱

Cherry Compote, Chocolate Mousse, Kirsch Cream

- 🌱 Dairy Free
- 🌱 Gluten Free
- 🌱 Vegetarian
- 🌱 Vegan
- 🌱 Halal

All orders require a minimum of 50 guests.



Plated Lunch

Appetizer

(Choose 1 Option)

Vision Greens

Whipped Evi's Passion Brie Pickled Vegetables

Goat Cheese and Beet

Sous Vide Beets, Carrot Nage, Candied Walnuts

Mushroom Tart

Goat Cheese, Thyme and Brandy Soubise, Micro Arugula

Entrée

(Choose 1 Option)

Chicken Supreme

Warm Quinoa, Cabbage, Red Wine Poached Shallot, Jus

Roasted Salmon

French Lentils, Broccolini, Wine Poached Fennel, Citrus Beurre Blanc

Rotolo all Ricotta

Fresh Tomato Sauce, Blistered Tomato, Basil Oil

Pork Duo

Sous Vide Tenderloin, Crisp Belly, Squash, Apple Butter, Arancini

Dessert

(Choose 1 Option)

Lemon Mousse

Chiffon Sponge, Raspberry Coulis, Lemon Peel, Citrus Tuile

Chocolate Swerve

Dark Chocolate Bavaois, Caramel Center, Chocolate Cake, Passion Fruit




Bread Service

Coffee/Tea

Add On:

Nathan's Rosemary Focaccia



-  **Dairy Free**
-  **Gluten Free**
-  **Vegetarian**
-  **Vegan**
-  **Halal**

All orders require a minimum of 50 guests.



Reception – Hors D'oeuvres



Spice Crusted Striploin 🌱 🌾

Rosti, Tomato Jam

California Rolls 🌱 🌾

Cucumber, Crab, Carrot

Tomato Tart 🌱

Roman Ricotta, Basil

Venison Meatballs 🌱 🌾

Juniper, Smoked Maple

Arancini 🌱

Ramp Pesto, Peas, Pecorino

Pork Lumpia 🌱

Pork, Vegetables, Ginger

Brandade Bites

Salted Cod, Potato

Chicken Tikka Lollipops 🌾

Seafood Cakes 🌱

Old Bay, Crab, Shrimp

Cabbage Pakora 🌾 🌱

Chickpea, Warm Spices, Cilantro Chutney

Hushpuppies

Shrimp, Corn

Duck Confit Croquette 🌱

Potato, Duck Confit

Add On

Butler Service

Raw Oyster Bar

Premium East Coast Oysters with all the classic pairings: Mignonette, Freshly Grated Horseradish, and Local Dawsons Hot Sauces

Shucked Live by our Culinary Team
(Minimum 8/dz - 1 Hour Service)

- 🌱 Dairy Free
- 🌾 Gluten Free
- 🌱 Vegetarian
- 🌱 Vegan
- 🌱 Halal

All orders require a minimum of 50 guests.



Gala Dinner

Soup Course

(Choose 1 Option)

Roasted Tomato Bisque

Lavash, Basil Oil

Carrot Ginger

Crispy Shallot, Turmeric

Roasted Cauliflower

Pumpkin Seeds, Chili Oil

Salad Course

(Choose 1 Option)

Fattoush

Baby Gem Lettuce, Olives, Tomato, Cucumber Sumac Vinaigrette, Lavash Crisp

Ontario Heirloom Tomato

Pickled Red Onions, White Bean Hummus, Basil Chardonnay Vinaigrette

Local Greens

Candied Bacon, Gretzky Merlot Cheese, White Cheddar Frico, Spiced Pumpkin Seeds

Entrée

(Choose 1 Option)

Chicken Duo

Half Roasted Breast, Confit Drum, Petite Carrots, Arancini, Pea Puree

Miso Glazed Salmon

Squash Puree, Ginger Edamame, Potato Croquette, Gai Lan, Miso Beurre Blanc

Wine Braised Beef Short Rib

Potato Rosti, Celery Root, King Mushroom, Seriously Greens Gremolata

Bay of Fundy Lobster, Ontario Beef and Tiger Shrimp

Potato Rosti, Celery Root, King Mushroom, Seriously Greens Gremolata

Chef's Choice Seasonal Vegetarian Option

Dessert

(Choose 1 Option)

The Passion

Passion Fruit Mousse, Guava Gelee, Orange Sponge, Mango Coulis, Ginger

Frutti di Bosco

Triple Berry Trifle, Icewine Soaked Chiffon, White Chocolate Crunch

Pistachio 72%

Callebaut 72% Dark Chocolate, Pistachio Cremeux, Cinnamon Scented Sponge, Almond Tuile

Bread Service

Coffee/Tea

Add On:

Nathan's Rosemary Foccacia



- Dairy Free
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- Vegetarian
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- Halal

All orders require a minimum of 50 guests.



Grazing Stations

Charcuterie

Pingue and Seed to Sausage Cured Meats, Upper Canada and Udder Way Cheese, House Preserves and Pickles, Sour Dough from St. Joe's

Lake Erie Perch

Burnt Orange and Pickled Garlic Scape Tartar served in individual cones

Bao Buns

Pork Belly

Kimchi - Scallions 🌱

Gochujang Chicken

Sweet Pickle - Cilantro 🌱

Fried Tofu

Radish - Daikon - Carrot 🌱

Crispy Mushroom

Hoisin - Cilantro

Pastrami Station

Live action carving station of our in-house made Pastrami.

Accompaniments including Sauerkraut, Kaplansky's Mustards, Horseradish and Kummelweck Buns

Vegetarian Option 🌱

Harissa Smoked Cauliflower

Pasta Stations

minimum 48 people

Potato Gnocchi 🌱

Oyster Mushrooms, Mascarpone, Fine Herbs

Cavatelli Amatriciana 🌱

In-House Guanciale, Tomato Sauce, Chilis, Parsley

Pizza

Guanciale

EVOO, Shaved Guanciale, Artichoke, Pecorino

Salsiccia and Rapini

Sauce, Mozzarella, Crumbled Italian Sausage, Rapini, Roasted Red Peppers

Funghi Niagara 🌱

EVOO, Local Mushrooms, Rosemary, Thyme, Fior de Latte

Verdure 🌱

Roasted Garlic Spread, Mozzarella, Zucchini, Red Onion, Roasted Red Peppers, Goat Cheese

Mortadella

EVOO, Mozzarella, Pistachio, Honey

Smoked Chicken Arrabbiata

Sauce, Mozzarella, Finger Chilies, Stracciatella, Hot Honey

Ezzo Pepperoni

Sauce and Mozzarella

- 🌱 Dairy Free
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- 🌱 Vegan
- 🌱 Halal

All orders require a minimum of 50 guests.

WHERE SUSTAINABILITY FLOWS.

Sustainable Menus, Made Simple

At Niagara Falls Convention Centre, we're committed to making sustainable choices easier — for both our clients and the planet. That's why we've partnered with Klimato, a trusted third-party service, to assign **carbon emissions ratings** to our sustainable menu items.

- ✓ **Make informed food choices**
- ✓ **Lower your event's carbon footprint**
- ✓ **Support a healthier, more sustainable future**

The best part? **Sustainable menu items are priced in-line with our standard menu**, so aligning with your values doesn't mean stretching your budget. And it **doesn't have to be all or nothing** — even one lower-impact meal, like a sustainable breakfast or lunch, can make a meaningful difference.

Smart Choices, Streamlined

We know event planning comes with a lot of moving parts — selecting sustainable catering shouldn't be another hurdle.

THAT'S WHY WE'VE:

Crafted delicious menu options aligned with the sustainability goals of NFCC

Labeled each menu item with Klimato's easy-to-understand carbon scores

Eliminated the need for research or guesswork on your part

Celebrate & Share Your Impact

At the conclusion of your event, we'll provide:



A personalized sustainability certificate, with a summary of your event's lowered carbon impact.



A sharable asset to showcase your leadership, ideal for stakeholders, attendees, and social channels

Klimato uses a *five-tiered rating system* to evaluate the climate impact of food servings.



VERY LOW
IMPACT



LOW
IMPACT



MEDIUM
IMPACT



HIGH
IMPACT



VERY HIGH
IMPACT

A-E rating shows the carbon impact based on the carbon footprint of a standard 400g meal.



By making sustainable menu choices, you elevate your event's impact and strengthen your brand's commitment to a cleaner, greener future.

To learn more, contact an Account Director:

e sales@fallsconventions.com

t 905.357.6222

Niagara Falls Convention Centre | Catering Menu



MENU OPTIONS

Sustainable Plated Breakfast

-31%*

Ontario Poached Egg on English Muffin (B)
Stewed Koornneef Tomato Jam,
Caramelized Onion-Potato Hash,
Cassoulet Stuffed Cremini Mushroom (S)

Table Baskets (B)

Croissants, Carrot-Quinoa Muffins, Quick Breads (S)

Sustainable Plated Lunch

-38%*

Fresh Baked Rolls (B)
With Ontario Creamery Butter (S)

Local Vision Greens (B)

Ontario Hot House Giardiniera,
Whipped Upper Canada Comfort Cream (S)
(SOURCED FROM WITHIN 33KM)

Choose 1 of 3

Rotolo alla Ricotta (C)

Fresh Wheatley Tomato Sauce, Blistered
Koornneef Tomato, Seriously Greens Basil Oil,
Udderway Ovega Negra (S)
(SOURCED FROM WITHIN 75KM)

OR

Salt Roasted Onion (B)

Ohme Farm Oca Potato, Fresh Niagara
Mushrooms, Nantes Carrots, Fresh Acres
Cannellini Beans (S) (V)
(SOURCED FROM WITHIN 50KM)

OR

Chef's Seasonal Risotto (B)

Possibilities that change with the seasons:
Fresh Niagara Mushrooms, Escarpment
Fiddleheads, Slow Roasted Carrots, Wine
Poached Beets, Summer Fresh Peas (S) (V)
(SOURCED FROM WITHIN 33KM)

Ontario Silken Tofu (B)

Berry Mousse, Cherry Lane Preserve,
Grimo Farm Hazelnut Brittle (S)
(SOURCED FROM WITHIN 33KM)

*% less kg CO₂e on average than our standard menu options.

Sustainable 4-Course Plated Dinner

-92%*

Fresh Baked Rolls (B)
With Ontario Creamery Butter (S)

Cookstown Carrot Bisque (B)

Jordan Station Ginger, Niagara Ramp Oil (S) (V)

Cookstown Roasted Beet Salad (B)

Monforte Dairy Fresh Goat Cheese,
Grimo Farms Black Walnuts (S) (V)

Shawarma Spiced Cauliflower (A)

Pickled Fennel & Onion, Bread & Butter Pickles,
Chickpea Hummus, Mustard Greens (S)

Seabuckthorn Meringue Tart (C)

Fennel Pollen, Genoise Sponge,
Stewed Niagara Harvest Stonefruits (S)

Our sustainable menu is
primarily plant-based to
reduce environmental
impact. Locally sourced
meat options are available
upon request.

(S) Gluten Free (V) Vegan
(S) Vegetarian

All orders require a min. of 50 guests.

What is the climate impact of *your* meal?

1 KG CO₂e
IS THE SAME AS...
CHARGING YOUR
PHONE 365 TIMES