

Food & Beverage:

Anna Olson

Designed and being built to achieve **Leadership in Energy and Environmental Design*** (LEED) Silver certification, the **Scotiabank Convention Centre** in Niagara Falls, Canada, (SCCN), takes pride in supporting environmentally friendly and sustainable practices. In the same spirit, the Centre continues to apply these efforts to its Food & Beverage offerings.

Understanding the goals of 'regional' and 'seasonal' is the Centre's new endorsing celebrity **Chef Anna Olson** (Food Network Canada personality of 'SUGAR' and 'FRESH with Anna Olson'. Anna's extraordinarily delicious, seasonally inspired and sustainable menus are available to clients who wish to pair their 'green' meetings and **UnConventional** events with her approach to blending the region's local offerings of herbs, vegetables, meats and desserts into amazing tastes that are sure to have guests raving.

To learn more about how these and other Centre initiatives and how they can make your next event a success, please contact us at: Tel 905.357.6222; Toll Free: 1.888.997.6222; or visit: www.fallsconventions.com



"Before the modern food industry made it common for food to be transported long distances, it was not uncommon for people to cook with fresh, local ingredients. To cook with the seasons was – and still is - the natural way to best build one's menu and to enjoy locally produced foods and ingredients at their best.

In the Niagara Region, I make full use of the abundant (year-round) options available to me for when I am searching for 'regional' and 'seasonal' to inspire my menus."

Anna Olson

Anna's favourites in the Niagara Region:

White Meadows Farms (Effingham)
whitemeadowsfarms.com

Williams Apple Orchards (Fonthill)
1724 Pelham St, R.R.1

Cherry Lane Frozen Fruits (Vineland)
cherrylane.net

Vermeers Garden Centre (Welland)
vermeers.ca

Whitty Farms (St.Catharines)
whittyfarms.ca

Bry-anne Farms (Fenwick)
471 Foss Rd.

Upper Canada Cheese (Jordan Station)
uppercanadacheesecompany.com

Pelham Farmers' Market (Fonthill)
20 Pelham Town Square

Anna Olson Signature Menu:

Spring

Salads & Starters

Simcoe Asparagus Cream Soup with Roasted Pepper Chantilly

Tender Spring Greens with Radish, Sweet & Salty Sunflower Seeds and Herbed Buttermilk Dressing

Baby Spinach with Egg and Mushroom in Bacon Vinaigrette

Warm Hothouse Antipasto Platter with Arugula Pesto and Bocconcini

Smoked Salmon on Yukon Gold Potato Crepes with Lemon Creme Fraiche

Goat Cheese Gnocchi with Riesling Sweet Pepper Coulis

Entrees

Spinach & Ricotta Stuffed Pepper on Herbed Orzo

Horseradish Crusted Fundy Salmon with Oven Roasted Tomato Salsa and Three Bean Saute

Lemon Roasted Chicken Breast with Mushroom Tarragon Cream,

Buttermilk Whipped Potatoes and Minted Snap Peas

Maple Mustard Glazed Pork Loin Roast with Leek & Potato Gratin and Market Vegetables

Onion-Marinated AAA Beef Striploin with Balsamic Glazed Mini Potatoes and Herb Buttered Vegetables

Desserts

Strawberry Meringue Tart with Icewine Rhubarb Reduction

Lemon Chiffon Cake with Cream Cheese Mousse and Blueberry Lavender Compote

White Chocolate Cheesecake with Cabernet Niagara Cherries & Almond Tuile

Signature Double Espresso Chocolate Torte with Earl Grey Anglaise & Black Pepper Hazelnuts

Anna Olson Signature Menu:

Summer

Salads & Starters

Chilled Beet Buttermilk Soup with Gamay Beet Sorbet
Tender Greens with Roasted Local Apricots & Scallion Vinaigrette
Heirloom Tomato Salad with Field Basil, Ricotta and Extra Virgin Canola Oil
Honeyed Fig, Walnut & Brie Tart with Pinot Noir Glaze
Pingu Prosciutto & Local Melon with Herbes de Niagara Grissini
Dungeness Crab Cakes with with Cucumber Salsa & Garlic Scape Aioli

Entrees

Herbed Chickpea Panisse with Provencal Vegetable Tian
Seared Nova Scotia Sea Scallops with Chardonnay Corn Butter
and Lemon Zucchini Griddle Cakes
Garlic Butter-Basted Chicken with Fondant Potatoes and Summer Ratatouille
BBQ Glazed Pork Tenderloin with Maple Baked Beans, Classic Slaw and Warm Biscuits
Vine-Grilled Beef Tenderloin with Salsa Verde, Scallion Cheddar Potatoes and Niagara Succotash

Desserts

Whitty Farms Peaches Foster with French Vanilla Ice Cream
Bumbleberry Crisp with Salted Toffee Crumble and Niagara Cherry Ripple Ice Cream
Summer Plum Galette with Icewine Semifreddo and Sweet Sesame Sprinkle
Signature Double Espresso Chocolate Torte with Fresh Berries & Green Tea Anglaise

Anna Olson Signature Menu:

Fall

Salads & Starters

Butternut Squash Puree with Sage, Hazelnuts and Maple Cream
Autumn Mixed Greens with Roasted Sweet Peppers and Red Wine Vinaigrette
Spinach Greens with Crispy Potatoes, Fennel & Warm Apple Vinaigrette
Mushrooms in Brandy Thyme Cream on Toasted Brioche
Caramelized Onion & Roasted Garlic Custard Tart on Parsnip Puree
Matane Shrimp Bisque with Mini Roasted Garlic Profiteroles

Entrees

Herbed Lentil Risotto Cake with Autumn Market Vegetables
Certified Fundy Salmon with Riesling Beet Butter, Horseradish Mashed Potatoes and Lemon Rapini
Classic Stuffed & Roasted Turkey with Rosemary Pan Juices, Autumn Root Vegetables & Cranberry Sauce
Beer Basted Pork Rack with Cheddar Potato Gratin, Honey Mustard Carrots & Apple Onion Compote
Carved Beef Sirloin with Boulangere Potatoes, Farmgate Vegetables and Cabernet Jus

Desserts

Pumpkin Creme Brulee with Ginger Pumpkin Seed Snap
Warm Apple Tarte Tatin with Gingerbread Ice Cream
Pear Chocolate Tart with Raspberry Coulis and Pistachip Tuile
Signature Double Espresso Chocolate Torte with Dried Fruit Compote & White Balsamic Reduction



Anna Olson Signature Menu:

Winter

Salads & Starters

Yukon Gold Potato Soup with Bacon, Cheddar, Sour Cream & Scallions
Tender Greens with Roasted Pear, Spiced Pumpkin Seeds & Grainy Mustard Vinaigrette
Winter Greens with Roasted Figs, Warm Chevre & Caramelized Onion Vinaigrette
Warm Forest Mushroom Salad on Hearty Greens with Roasted Garlic Vinaigrette
PEI Oyster Chowder with Sesame Crackers
Mini Quebec Tourtiere with Cranberry Mustard

Entrees

Squash, Apple & Walnut Strudel on Barley Risotto with Sage & Apricot
Potato-Crusted Atlantic Cod with Garlic Almond Sauce & Three-Pepper Saute
Chicken Roulade with Pingue Prosciutto & Sage on Buttered Noodles with Winter Wilted Greens
Stuffed Pork Loin with Spinach, Ricotta & Onion, Poppy Seed Spaetzle, Braised Red Cabbage & Cider Jus
Slow Roasted Prime Rib with Horseradish Mustard Crust, Anna's Popovers,
Festive Vegetables & Mushroom Merlot Jus

Desserts

Icewine Creme Brulee with Summer Peach Preserves
Niagara Fruit Trifle with Berry Compote & Late Harvest Mascarpone Cream
Chilled Hot Chocolate Pot de Creme with Marshmallow Meringue & Peppermint Crunch
Signature Double Espresso Chocolate Torte with Cabernet Steeped Cherries & Cinnamon Chantilly