



**CROWNE PLAZA**  
NIAGARA FALLS - FALLSVIEW



## EVENT MENU

## COLD BREAKFAST

All breakfast menus are served buffet style. A selection of breakfast pastries (Danish, muffins and croissants) with preserves and butter are offered along with chilled fruit juices and freshly brewed coffee, decaffeinated and specialty tea selection. For menus served under the listed minimum, a surcharge of \$2.00 per person will apply.

### CROWNE CONTINENTAL

Individual non-fat and flavoured yogurt

Freshly cut seasonal fruits and berries

### PERFORMANCE BREAKFAST

Assorted juices

Cubed fresh fruit and berries

Low fat Greek yogurt with pumpkinseed trail mix

Hard boiled eggs, with sriracha, sea salt, and chives

Fresh blended protein smoothies

Old-fashioned hot oatmeal with condiments



# HOT BREAKFAST

All breakfast menus are served buffet style. A selection of breakfast pastries (Danish, muffins and croissants) with preserves and butter are offered along with chilled fruit juices and freshly brewed coffee, decaffeinated and specialty tea selection. For menus served under the listed minimum, a surcharge of \$2.00 per person will apply.

## CROWNE “RISE AND SHINE”

Farm fresh scrambled eggs with chopped herbs  
Applewood smoked bacon and breakfast sausage links  
Home fried potato with smoked paprika dust  
Individual non-fat and flavoured yogurt  
Freshly cut seasonal fruits and berries

## CROWNE “EXECUTIVE”

Smoked salmon bites, on mini bagels,  
with cream cheese, capers and onions  
Greek yogurt, gluten free granola, dairy free oat milk,  
toasted coconut, dried fruit salad, Ontario maple syrup  
Traditional eggs benedict, toasted English muffin back bacon,  
poached egg, creamy Hollandaise  
Breakfast sausage links  
Sautéed potatoes with smoked paprika dust  
Rum dunked french toasted with niagara fruit and vanilla chantilly  
Individual non-fat and flavoured yogurt  
Freshly cut seasonal fruits and berries

## FULL CANADIAN

Fresh cut fruit salad  
Scrambled eggs with cheddar and chive and tomato  
Vanilla peach pancakes, with maple syrup  
Apple wood smoked bacon, and maple glazed breakfast sausage  
Hash brown potato

## HEALTHY START

Fresh cut fruit  
Low fat breakfast loaf in lieu of breakfast pastries  
Selection of yogurts: Flavored, Low Fat and Greek  
House made pumpkinseed granola  
Old fashion oatmeal, raw sugar, dried cranberries, cinnamon sugar, flax seeds  
Farm fresh egg frittata with wilted greens, feta, roasted tomato  
Gluten free turkey sausage



# BREAKFAST ENHANCEMENTS

Added to breakfast packages above, not as a stand alone

## **CROWNE BREAKFAST SANDWICH**

Toasted English muffin, fried egg, aged cheddar  
Smoked turkey, roasted pepper ketchup

## **PANCAKES**

Buttermilk pancakes with toasted pecans,  
Powdered sugar and canadian maple syrup

## **CANADIAN PEAMEAL BACON**

Sugar cured and rolled in corn meal

## **OMELETTES**

Prepared to order by a uniformed chef  
Ham, bacon, spinach, onions, mushrooms, peppers,  
Tomatoes, shredded cheese, whole egg & whites

## **BUILD YOUR OWN MUESLI**

Toasted oats, bran, dried apricot, cranberry and coconut flakes,  
Demerara sugar, 2% and low fat milk, plain yogurt, chocolate chips

## **INDIVIDUAL BOX CEREAL**

2% milk

## **MINIATURE BAGELS WITH SMOKED SALMON**

Regular and whole wheat with cream cheese and garnish

## **FRITTATA**

Your choice of goat's cheese and balsamic grilled vegetable  
Or prosciutto, basil and provolone cheese

\* Culinary attendant at \$75.00. 1 Per 50-75 guests is recommended.



# MORNING BREAK

All refreshment breaks are served with freshly brewed coffee, decaffeinated and a selection of specialty teas.  
All pricing per person based on minimum of 20 people, and are based on a 30 minute break.

## CAFE BREAK

Chef's selection of assorted freshly baked breakfast loaves and coffee cakes  
Individual low fat yogurts

## ALL ABOUT NIAGARA

A seasonal sampling of niagara's tree fruit and berry bounty.  
Warm or chilled apple cider - depending on season  
Seasonal selection of whole fruit  
Apple crumble  
Cherry strudel  
Peach coffee cake

## REJUVENATION BREAK

Extreme green and mighty mango smoothies  
Assorted granola bar bites, and bars  
Fresh berry and melon fruit salad shooters

## HEALTH BREAK

Fruit skewer  
Maple scented low fat Greek yogurt dip  
Power and granola bars

## MORNING EYE OPENER

Assorted fruit juices  
Selection of Crowne Plaza pastries to include:  
Danishes, muffins, croissants, fruit preserves and butter



# AFTERNOON BREAK

All refreshment breaks are served with freshly brewed coffee, decaffeinated, selection of specialty teas.

## COOKIE BREAK

White chocolate and macadamia  
Toffee and caramel  
Chocolate chip and shortbread

## LET'S ALL GO THE THE BALLGAME

Kettle corn  
Mini pogo's and baked pretzel's with  
Ballpark mustard, Sriracha honey,  
and assorted condiments

## CITRUS BREAK

Lemon poppy seed cake  
Lemon meringue tarts  
Lemon shortbread cookies  
Lemonade

## SWEET AND SALTY TREATS

Salted peanuts  
Assorted potato chips  
Chocolate bars

## CROWNE CANDY SHOPPE

Gummy worms  
Malt balls  
M & M's  
Hot tamales  
Nibs  
HERSHEY Kisses  
Glossette Raisins  
Fuzzy peaches  
Swedish berry

## GARDEN FRESH BREAK

Assortment of crisp garden vegetables  
Flatbread, crostini, and pita  
Roasted pepper garbanzo bean dip  
Baba ganoush  
Whole fruit

## BANANA BREAK

Chocolate chip banana bread  
Mini banana cream tarts  
Whole bunch banana  
Sweet potato chips



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Taxes and Fees are not included. Prices valid for 6 months. For menus served under the listed minimum, a surcharge of \$5.00 per person will apply. Our menus are priced based on best available selections therefore menu selections received less than 7 days prior to the 1st day of the group's arrival is subject to 25% surcharge.  
\*\* Any Special Meal Requests are subject to a 5.00 per person surcharge excluding vegetarian options.

## BREAK ENHANCEMENTS

Freshly Brewed Coffee, Decaffeinated  
Selection of Specialty Teas

Bottled Water

Assorted Soft Drinks

Individual Fruit Juice

2% or Chocolate Milk

Freshly Brewed Coffee, Decaffeinated,  
Selection of Specialty Teas by the Urn

Jugs of Orange, Grapefruit,  
Apple, Cranberry Juice

Danish, Muffins and Croissant

Mineral Water

Whole Seasonal Fruit

Freshly Cut Seasonal Fruit

Individual Yogurt  
Non- Fat and Flavoured

Nutri-Grain and Power Bars

Freshly Baked Cookies

Chocolate Brownies or Lemon Squares

Homemade Banana Bread

Deluxe Mixed Nuts (250 grams)

Chips and/or Pretzels



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# COLD LUNCH TABLE

Lunch table menus are served buffet style and are served with freshly brewed coffee, decaffeinated and a selection of specialty teas.

## CROWNE DELI

### Chef's Soup Of The Day

**Seasonal Market Greens** cucumber, tomato, shoestring carrot and crispy onions, house vinaigrette

### Creamy Coleslaw

**Selected Deli Meats:** (please choose 4)  
Black forest ham, smoked turkey, Genoa salami, roast beef, tuna salad, egg salad

### Rosemary Focaccia, Baguettes, Panini

**Chilled Deli Condiments:** Sliced tomatoes, red onions, Barrel pickles, leaf lettuce, cheddar and swiss cheese, smoked provolone, Mustard, mayonnaise, horseradish

### Chefs Daily Dessert Selection



## WRAP IT UP

**Caesar Salad** with parmesan, garlic croutons, crisp bacon

**Pasta Salad** with balsamic and basil grilled vegetables

**Tomato Cucumber Salad** with oregano and red wine vinaigrette

### Freshly Prepared Flour Tortilla Wraps:

- Grilled "Buffalo" chicken, Havarti, roasted garlic, blue cheese aioli
- Roast beef, caramelized onion, AI spread
- Tuna Salad, Scallion and Celery
- Grilled and roasted vegetables smoked provolone, reduced balsamic, and hummus

### Chefs Daily Dessert Selection

### Fruit Salad





# HOT LUNCH TABLE

Lunch table menus are served buffet style and are served with freshly brewed coffee, decaffeinated and a selection of specialty teas.

## LITTLE ITALY

### Rosemary Focaccia

**Arrugula and Raddichio Salad**, shaved fennel, dried grapes and pecorino, house made dressing

**Antipasti del Giorno**, roasted and marinated vegetables with fried olives and preserved mushrooms

**Caprese Salad** with vine ripened tomato, basil, and bocconcini

**Gnocchi Bolognese** pillowy potato dumplings tossed with the traditional sauce from "Bologna la Grassa" made with veal, beef and sausage

**Lemon Oregano Roasted Chicken**, with house made Pepperonata

**Pasta Fagioli al Forno** creamy baked penne pasta with beans, wilted greens, Grana Panado

Tiramisu Cake  
Cappuccino Mousse  
Miniature Tarts



## FALLSVIEW GRILL

**Iceberg Lettuce** with chopped cucumber, tomato, celery, carrot and crumbled blue cheese served with a buttermilk ranch dressing

**Macaroni Salad** with diced celery, smoked paprika, and "FRANKS" spiced mayo

### Brioche, Potato, and Pretzel Rolls

#### From the Grill:

"40 Creek" BBQ Chicken Breast

All beef Kosher Hot Dogs

Angus Sirloin Beef Burgers

"Salt and Vinegar" roasted potatoes with fine herbs

**Condiments Bar**; Sliced tomatoes, leaf lettuce, sliced red onion, dills, Aged ontario, cheddar and swiss cheese  
Mustard, ketchup, mayonnaise, relish, siracha

Apple Crumble  
Carrot Cake  
Brownies  
Watermelon Wedges



# HOT LUNCH TABLE

## THE MONROE BUFFET

Fresh Baked Breads, Rolls and Butter

### FROM THE CHEF'S KETTLE

Soup Of The Day

### SALADS

**Market Greens Salad**, shoestring carrots, cucumber, grape tomato and assorted dressings

**Mediterranean Orzo** with Feta cheese and roasted peppers, pesto olive oil

**Dirty Bean Salad** with balsamic, olive oil, and fresh dill

### HOT

**Chicken Chianti**, pearl onions and cremini mushrooms

**Roasted Rainbow Trout**, toasted almonds, lemon beurre noisette

**Garlic Thyme Potatoes**

**Ratatouille Provençal**

Assorted Chef Choice Of Dessert

Coffee and Tea



## THE CHIPPEWA CREEK BUFFET

Fresh Baked Breads, Rolls and Butter

### SALADS

**Build Your Own Caesar Salad** with parmesan, garlic croutons and crisp bacon

**Potato Salad** with mustard and scallion mayonnaise

**Tomato Cucumber Salad** with oregano and olive oil

### HOT

**Tandori Spiced Chicken** served with a "butter chicken" sauce

**Blackened Tilapia** with mango salsa

**Roasted Cauliflower** with peas and carrots

**Coconut Scented Basmati Rice**

Assorted Chef Choice Of Dessert

Coffee and Tea



# MAKE ANY DAY CINCO DE MAYO

## COLD TABLE

### BLACK BEAN QUINOA SALAD

Peppers, charred corn, red onions, fresh chilies, lime and cilantro dressing

### SHRIMP FIESTA SLAW

Baby shrimp, “ceviche” shredded cabbage and raw root vegetable slaw

### Green Salad ( Taco Salad)

Romaine hearts, iceberg, and baby kale, with spring peas, cucumber, peppers, simple oil and vinegars dressing

## HOT TABLE - TACO BAR

### TORTILLA CHIPS, CORN, AND FLOUR TORTILLAS

#### CHICKEN TINGA

Pulled chicken in a tomato smoked chipotle peppers with sautéed peppers and onions

#### CARNITAS

24 hour braised pork butt, cooked crispy in its own juices with caramelized onion and pineapple

#### ROASTED CAULIFLOWER AND GREEN BEANS (VEG, VEGAN)

Fermented hot sauce butter and honey drizzle

#### RICE A LA MEXICANA

Vegan rice pilaf in a tomato broth, with peas, and corn

#### TOPPERS

Shredded lettuce, tomato salsa, shredded cheese, sour cream and spicy avocado sauce

## SWEET TABLE

### SEASONAL FRUIT SALAD

### WARM CHURROS

Cinnamon dusted churros with warm chocolate sauce



# PIZZA DAY

## PIZZA DAY

### Soup and Salad

#### Smoked Tomato Soup

**Arugula, Frisse and Tuscan Kale**, crispy apple, pumpkinseeds,  
And lemon truffle vinaigrette

#### Antipasto

Roasted peppers, marinated eggplant, rosemary and chili olives,  
marinated mushrooms, bruschetta , fresh cut focaccia, and toasted garlic crostini

### THIN CRUST AND FOCACCIA PIZZA (Choose 3 types)

**Cup and Char Pepperoni**, mozzarella, and tomato

**Chefs Go To**, Hot sopressata, green olive and feta, and mozzarella

**Margherita**, San Marzano tomato, with fior de latte, torn basil and tomato

**Quattro**, 4 cheese blend, mozzarella, gorgonzola, ricotta, and feta

**Chorizo**, with potato, roasted pepper, and smoked mozzarella

**Bianca**, spinach, mozzarella, shaved parm, oregano, mushrooms,  
dried tomato and olive oil

**Pollo**, smoked chicken, green chutney, mozzarella, roasted cauliflower

**Prosciutto**, mozzarella, arugula, fresh parm, olive oil, Pingue's prosciutto

**Bacon Bleu**, mushrooms, smoked bacon, mozzarella, and gorgonzola

## DESSERT

Tiramisu

Cookies

Lemon Squares

Cappuccino Mousse

Tarts

Fresh Fruit Salad

Pizza Fritto



# PACIFIC RIM

## CHINA TOWN

**Hot and Sour Shrimp Soup**

**Mixed Greens**

Shaved carrot, crispy won ton strips, soy balsamic dressing

**Crispy Vegetable Spring Rolls**, sweet chili plum sauce

**Asian Style Coleslaw**

## HOT

**Sesame Stir Fried Farmers Vegetables**

**Lemongrass and Kaffir Steamed Jasmine Rice**

Choose 2 of the following:

**Ginger Beef and Green Onion**

**Sesame Hoisin Pork**

**Crispy Lemon Chicken**

**Sweet and Sour Chicken Balls**

**General Tso's Chicken**

Add additional choice \$3.95 each

**Fortune Cookies**

**Fresh Cut Fruit Salad, Coconut Squares, Mango Mouse Cake**



## LUNCHES TO GO

To go lunches contain whole fruit, individual chips, granola bar, brownie and a bottle of water

### FALLS AVENUE

Black forest ham on pretzel baguette, aged cheddar, sliced pickles, grainy yellow mustard, shredded lettuce

### CROWNE SPECIAL

Smoked turkey on schiacciata bread, roasted peppers, Havarti, arugula, house sandwich spread

### BUDDHA BOWL

Boiled egg, quinoa, maple roasted sweet potato, black bean and corn salad, kale, pomegranate dressing

Add chicken 5.95



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# PLATED LUNCH

Entrées are served with freshly baked rolls and butter, Chefs choice potato and seasonal vegetable, choice of one soup or salad and one dessert. Coffee and tea are also included.

## SOUP

Smoked tomato soup, goat cheese foam  
Roasted butternut bisque, red curry, coconut, apple & basil  
Woodland mushroom with wild mushroom and rosemary focaccia panzanella  
Caramelized onion veloute smoked provolone crostini

OR

## SALAD

Romaine heart and baby kale "Caesar" crispy bacon, Parmesan, croûtons, and a buttermilk enhanced Caesar dressing  
Baby spinach and endive salad, maple roasted pear, crumbled feta, crispy onions, white balsamic vinaigrette  
Baby green salad dried apricot, sweet and salty pumpkin-seeds, pickled plum dressing  
\*Arugula, frisee and shaved fennel, romano peccorino,  
Toasted hazelnuts, oven dried grapes with 25 year old balsamic and ruffle vinaigrette \*(\$2.00 Surcharge)  
Kale salad shredded brussels, toasted pumpkin seeds, dried fruit, sweet potato "fieno" poppy seed dressing

PLUS CHOOSE ONE OF THE FOLLOWING:

## ENTREES

Fennel scented Atlantic salmon, niagara fruit salsa  
Roasted chicken supreme, dijon and rosemary jus  
Parmesan and mushroom stuffed supreme of chicken  
Chicken and waffles, savoy cabbage slaw, basil sour cream, Maple jus  
Sicilian style peperonata, goat's cheese potato  
Forest mushroom risotto with grilled portobello and Roasted peppers

## DESSERTS

Chocolate Flourless Torte, vanilla whipped cream, and raspberry sauce  
Red Velvet Cake with pistachio praline crumble  
Apple Crumble Tart with whiskey caramel sauce  
Wild Blueberry Yuzu Cheesecake



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# RECEPTION HORS D'OEUVRES

All hors' d'oeuvres are butler passed unless stations are requested. Priced per dozen minimum 4 dozen per selection with a maximum of 4 selections. For a pre dinner reception we recommend 3 pc per guest.

## COLD HORS D'OEUVRES

### VEGETARIAN

Ripe tomato and basil bruschetta, EVOO, crostini  
Wild mushroom bruschetta, white truffle oil, crostini  
Hot pickled pepper, goat cheese mousse, roasted garlic crostini  
Preserved beet, gorgonzola, with honey and walnuts  
Asparagus and parmesan fillo spears, dijon soy dip  
Pizzetti, black olive, tomato, EVOO

### MEATS AND SEAFOOD

Crostini, chicken liver pate, marsala caramelized onions  
Compressed melon, prosciutto, and basil skewers with 10 year balsamic drizzle  
Chilled shrimp skewer with grey goose enhanced cocktail sauce  
24 hour braised pork belly, coca cola glaze, pickled cauliflower and apple



## HOT HORS D'OEUVRES

### VEGETARIAN

Ricotta and spinach fritter, spicy tomato jam  
Mushroom tart, with parmesan mousse  
Buffalo mozzarella arancini (deep fried risotto)  
Vegetarian samosa, sweet and sour mango chutney

### MEAT AND SEAFOOD

Chicken satays with Niagara peach and pepper glaze  
Angus tenderloin tip skewers, spicy BBQ sauce  
Smoked chicken quesadilla with lime cilantro sour cream  
Dried apricot stuffed with gorgonzola, wrapped with smoked bacon  
Mini crab cake, chipolte aioli, candied pineapple  
Bacon wrapped shrimp in a siracha spiced lobster butter

Minimum order 4 dozen per selection, Maximum of 4 selections.  
\$5.95 Surcharge will apply if additional choices are requested.





# RECEPTION

## MARKET CRUDITÉS

Crisp garden vegetables,  
Blue cheese and ranch dips

## CHEESE MARKET

Imported and local cheese, fresh sliced  
and dried fruit, toasted nuts and crackers

## MEDITERRANEAN TAPAS

Prosciutto, genoa salami and local soppressata  
Marinated olives and eggplant  
Roasted red peppers  
Tomato and artichoke bruschetta  
Crusty breaders and grissini

## FRESH FRUIT DISPLAY

Melon trio, pineapple, seasonal berries, mint yogurt

## ICED JUMBO SHRIMP COCKTAIL

Cocktail sauce and fresh lemon

## SUSHI AND SASHIMI

**ASSORTED FRENCH PASTRIES** (2 pcs. per person)



# DISPLAYED STATIONS

A minimum of three stations is recommended to ensure both selection and quantity for all your guests.

## OYSTERS ON ICE

(40 person minimum)

Chilled Eastern Coast Canadian oysters shucked by a member of our culinary team. Includes no less than 5 complementary garnishes and condiments

## BREADS AND SPREADS

Babaganoush

Hummus

Artichoke

Pecorino

Marinated olives and pickled vegetables

Focaccia and baguette

## MASH POTATO MARTINI BAR

Mash potato bar

With cheddar, chives, sour cream,

Bacon, charred corn, cajun shrimp, truffle oil

Served in martini glasses

## LA PASTA

Penne ariabiatta with roasted peppers

Potato gnocchi, arugula, smoked chicken,

White wine cream sauce

Fresh parmesan and asiago cheese

Bruschetta and warm garlic toast



# INTERACTIVE STATIONS

A minimum of three stations is recommended to ensure both selection and quantity for all your guests. Minimum of 30 guests for the following stations:

## RISOTTO

Mushroom risotto with garlic, clipped herbs,  
Grano padano and sweet pea  
Tomato risotto with braised calamari, rock shrimp, chorizo  
(Maximum 75 guests per station)

## THE CARVERY

Sea salt and dijon crusted  
Prime rib of beef  
Red wine demi glace, horseradish  
Rolls and butter  
(Maximum 75 guests per station)

## PORCHETTA

Roasted whole porchetta with fried banana peppers  
House-made mustards, assorted panini and crusty buns

## WHOLE OVEN ROASTED TURKEY

Tom turkey  
Apricot and double smoked bacon stuffing  
Cranberry sauce and turkey gravy  
Freshly baked rolls and butter

## SWEET SENSATIONS

Assorted cakes, pies, mousses, crumbles, brownies  
Tarts, macaroons, Italian cookies, fresh fruit and a  
chocolate fountain



# PLATED DINNER

Entrées are served with freshly baked rolls and butter, choice of one soup or one salad and one dessert. Coffee and tea are also included. Performed by the Crowne Plaza Dedicated Culinary Team.

## SOUP

Smoked tomato with aged white cheddar,  
Roasted Butternut Bisque, red curry, coconut, apple & basil  
Woodland Mushroom with wild mushroom and rosemary focaccia panzanella  
Baked yukon gold potato with truffled sour cream and chives  
Citrus scented carrot bisque, arugula oil

## SALAD

Baby Green Salad, dried apricot, sweet and salty pumpkin-seeds, pickled plum dressing  
Romaine heart and baby kale "Caesar" crispy bacon, Parmesan, croûtons,  
and a buttermilk enhanced Caesar dressing  
Young lettuce bundle with cucumber, tomato, peach champagne vinaigrette  
Spinach salad with pancetta, red onion, feta cheese, roasted pepper and  
Sundried tomato dressing  
Arugula and endive salad, maple roasted pear, crumbled feta, crispy onions,  
white balsamic vinaigrette

- \* Beet and goat cheese salad whipped Ontario goat cheese, preserved heirloom beets, toasted pistachio's, truffle honey , and micro rocket salad
- \* (additional \$3.00 Surcharge per person)

## PLATED DESSERTS

Vanilla "Sour' Creme Brulee with Madagascar Vanilla, Biscotti and Berries

Trio of Chocolate Mousse Cakes, Raspberry, Chocolate, and Tiramisu

Decadent Chocolate Peanut Butter Torte (Vegan)

Lemon Tart, Wild Blueberry Yuzu, White Chocolate Sabayon

Raspberry Greek Yogurt Cheesecake

Wild Blueberry and Peach Crumble



# PLATED DINNER

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## ENTREES

All entrée selections come with chef choice of seasonal vegetables

### Slow Roasted Ontario AAA Beef Tenderloin

Celery root and truffle mashed potato, horseradish and king oyster "cappuccino" sauce

### Roasted Prime Rib Of Beef

Horseradish mashed potatoes and a red wine glaze

### Niagara Peach Glazed Supreme Of Chicken

Double smoked bacon and onion mash  
Cranberry chicken reduction

### Seared Atlantic Salmon, Puttanesca Salsa

Peccorino risotto, charred lemon butter sauce

### Caramelized Onion And Goat Cheese Cannelloni

With a carrot jus, green olive tapenade

### Mediterranean Vegetable Filo Wrap

With roasted garlic tomato, basil puree



# DINNER TABLE

Buffets are served with freshly baked rolls, butter and deluxe dessert selection. Coffee and tea are also included. A 40 guest minimum applies to all menus.

## FALLSVIEW

Romaine lettuce with traditional caesar garnishes  
Pasta salad with salami, sun dried tomatoes, feta and olives  
Marinated vegetable salad  
Vine ripened tomatoes with mozzarella, cucumber,  
Red onion and fresh basil

Grilled chicken breast, tomatoes, capers and olive ragout  
Steamed sole filets with “alfredo sauce”  
Roasted pork loin, apricot, toasted almonds and brown butter  
Penne pasta with chili, tomato sauce and parsley oil  
Buttered steamed seasonal vegetables  
Thyme and rosemary roasted jacket potatoes



## NIAGARA

Baby greens with root chips and assorted dressings  
Tomato, artichoke, cucumber and red onion with  
Fresh oregano and extra virgin olive oil  
Spinach and radicchio, spiced pecans, bleu cheese  
With a niagara peach champagne vinaigrette  
Red bliss potato salad, fine herbs, EVOO, grainy mustard, arugula

Grilled chicken breast with roasted garlic cream sauce  
Pacific snapper with a corn meal crust creamed corn, and pepper jam  
Sea salt crusted NY striploin, double smoked bacon and pearl onion  
Parmesan mashed potatoes  
Honey roasted vegetables  
Cheese tortellini with tomato



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## DINNER TABLE

Buffets are served with freshly baked rolls, butter and deluxe dessert selection. Coffee and tea are also included. A 40 guest minimum applies to all menus.

### HORSESHOE FALLS DINNER BUFFET

Baby greens and frisse salad, with dried cranberry, toasted pumpkin seeds, maple sherry vinaigrette

Greek Orzo salad with kalamata olives, feta, sweet peppers, red onion, and cucumber, in a oregano and red wine vinaigrette

Quinoa Salad, with black-bean, corn, sweet peppers, and avocado with a lime vinaigrette

A selection of cured and smoked deli meats with mild and hot mustards

Grilled atlantic salmon with pineapple chili salsa

Roasted striploin of beef with cabernet demi glace and braised shallots

"Butter" chicken supreme, with curried chick-peas

Twice baked potato "gratin" with watercress, and aged cheddar, and caramelized onions

Pasta with grilled vegetables and a rustic tomato sauce with parmesan

Chef's choice seasonal vegetables



# BEVERAGE SERVICES

## HOST BAR:

PREMIUM SELECTIONS  
LIQUEURS  
DELUXE LIQUEURS  
HOUSE RED OR WHITE WINE (BY THE GLASS)  
HOUSE RED OR WHITE WINE (BY THE BOTTLE)  
DOMESTIC BEER  
IMPORTED BEER  
SOFT DRINKS  
FRUIT JUICES  
MINERAL WATER  
BOTTLED WATER

PUNCH - (SERVES 50)  
PUNCH - NON ALCOHOLIC  
PUNCH - ALCOHOLIC MADE WITH WHITE WINE  
PUNCH - ALCOHOLIC MADE WITH RUM/VODKA

Host bar prices are subject to applicable taxes and service charges. If Consumption is less than \$500.00 before taxes per bar, the cost of each bartender when applicable will be \$25.00 per hour (minimum 3 hours).



## CASH BAR:

PREMIUM SELECTIONS  
LIQUEURS  
DELUXE LIQUEURS  
HOUSE RED OR WHITE WINE (BY THE GLASS)  
HOUSE RED OR WHITE WINE (BY THE BOTTLE)  
DOMESTIC BEER  
IMPORTED BEER  
SOFT DRINKS  
FRUIT JUICES  
MINERAL WATER  
BOTTLED WATER

Cash bar prices include applicable taxes and service charges. If Consumption is less than \$500.00 before taxes per bar, the cost of each bartender when applicable will be \$25.00 per hour (minimum 3 hours)





# WHITE WINE LIST

## **INNISKILLIN NIAGARA ESTATE PINOT GRIGIO (VQA)**

Wonderful aromas of apple and lemon balanced with tropical notes and a crisp clean finish.

## **JACKSON TRIGGS RESERVE CHARDONNAY (NIAGARA VQA)**

Aged in French oak to develop creaminess and vanilla notes balanced with citrus and tropical flavours.

## **PELLER FAMILY SELECT CHARDONNAY (ONTARIO)**

Smooth white wine with green apple, citrus and honeydew melon.

## **INNISKILLIN NIAGARA ESTATE REISLING (VQA)**

A lovely aromatic wine with flavours of citrus, peach and apples.

## **JACKSON TRIGGS RESERVE NIAGARA**

### **SAUVIGNON BLANC (NIAGARA VQA)**

Invigorating aroma of lemon grass, lime zest and ripe tropical fruit. Elegant and crisp with impressive balance and fresh acidity.

## **LUMINA, PINOT GRIGIO, RUFFINO (ITALY)**

Light straw-yellow colour with a light, pleasant peach pit aroma. Dry and lean, full-bodied with a distinct almond aftertaste.

## **13TH STREET PINOT GRIS (ONTARIO)**

Rich full and gently aromatic with pear, honey, yellow plum compote and butter notes.



## RED WINE LIST

### **JACKSON TRIGGS RESERVE CABERNET SAUVIGNON CABERNET FRANC (NIAGARA, VQA)**

Intensely aromatic, exhibiting a core of ripe plum, anise, blackcurrant and bell pepper. Bold fruit flavours supported by firm leather tannins lead to a rich, extended finish.

### **JACKSON TRIGGS RESERVE MERLOT (NIAGARA, VQA)**

Aromas and flavours of cherry and black fruit and spice with a rounded smooth finish.

### **PELLER FAMILY SELECT CABERNET MERLOT (ONTARIO)**

Fruit forward flavours of plum, cherry and blackberry are accented by notes of spice and oak with more juicy berries on the finish.

### **INNISKILLIN NIAGARA ESTATE CABERNET SHIRAZ (VQA)**

Wonderful notes of plum, blackberries and spice on the nose with a lingering finish.

### **ROBERT MONDAVI CABERNET SAUVIGNON PRIVATE SELECTION (CALIFORNIA)**

Medium deep ruby red colour, sweet cherry, hints of black pepper and spicy oak.



# SPARKLING AND ROSE

## SPARKLING

### **PRESIDENT SEMI-DRY WHITE CUVÉE (ONTARIO)**

Intense floral aromas with hints of ripe apples and pears.

### **JACKSON TRIGGS PROPRIETORS RESERVE METHODE CUVÉE CLOSÉ (ONTARIO)**

Crispy dry with mouth-watering acidity and flavours of golden delicious apple.

### **HENRY OF PELHAM CUVÉE CATHARINE ROSE BRUT (ONTARIO)**

Bright acidity, floral and fruit aromas of apple, citrus and apricot.

## ROSE

### **13<sup>TH</sup> STREET PINK PALETTE (ONTARIO)**

Aromas of pink grapefruit, cherry and blood orange with a hint of exotic spice.

