

PRIME

STEAKHOUSE

— NIAGARA FALLS —



GROUP MENU

2027

[NIAGARAMEETINGS.COM/PRIME](https://niagarameetings.com/prime)



MIX & MINGLE

SOUTHERN FRIED CHICKEN SATAY

peach and ghost pepper jam

CRISPY SHRIMP SPRING ROLLS

honey sriracha and lime

FOREST MUSHROOM CROSTINI

truffle, balsamic, Grana Padano

BUFFALO MOZZARELLA ARANCINI

basil aioli, tomato jam

BACON WRAPPED SHRIMP

spicy lobster glaze

VEGETARIAN SPRING ROLLS

sweet chili plum sauce

HEIRLOOM TOMATO CROSTINI

goat cheese mousse, fresh basil

BLUE LUMP CRAB CAKE

mustard remoulade, chipotle drizzle

ASIAN SCENTED BEEF TENDERLOIN SATAY

house ground peanut sauce

PAN SEARED SCALLOP

blood orange maitaise, bacon jam

CHILLED LOBSTER MEDALION

avocado parfait, crispy chorizo

ASPARAGUS PHYLLO

lemon aioli

3 types, 3 pc per person

2 types, 2 pc per person



SELECTION ONE

FIRST COURSE

BABY GREEN SALAD BUNDLE

Cucumber ribbon, grape tomato, sweet and salty
pumpkin seeds, pickled plum dressing

MAIN COURSE

choose one

PEACH GLAZED ANGUS SHORT-RIB

Truffle mashed potato, red wine jus
or

"EVERYTHING SALMON"

Cracked herb and seed crust, carrot and lime Jus
or

PAN SEARED CHICKEN SUPREME

Whipped Yukon Potato, red wine jus
or

FOREST MUSHROOM RAVIOLI

Roasted cauliflower, baby arugula
in a Grana Padano and truffle crema

DESSERT

CHOCOLATE FLOURLESS TORTE

Served with fresh berries, and a shortbread crisp

Coffee, decaffeinated and tea



SELECTION TWO

FIRST COURSE

PRIME'S SIGNATURE CAESAR

Torn focaccia, hearts of romaine, smoked bacon

MAIN COURSE

choose one

SLOW ROASTED AAA NEW YORK STRIPLOIN

Roasted garlic and rosemary scented mash, fresh asparagus, red wine jus

or

"EVERYTHING SALMON"

Cracked herb and seed crust, carrot and lime Jus

or

ROASTED ONTARIO ½ CHICKEN "SPATCH-COCK"

Whipped Yukon Potato, red wine jus

or

FOREST MUSHROOM RAVIOLI

Roasted cauliflower, baby arugula
in a Grana Padano and truffle crema

DESSERT

WHIPPED VANILLA BEAN CHEESECAKE

Bourbon mashed sour cherries, cornflake almond crunch

Coffee, decaffeinated and tea



SELECTION THREE

FIRST COURSE

choose one

PRIME'S SHRIMP COCKTAIL

144 degree sous vide jumbo shrimp
Grey Goose cocktail sauce, fresh lemon

or

PRIME'S SIGNATURE CAESAR

Torn focaccia, hearts of romaine, smoked bacon

SECOND COURSE

choose one

PRIME'S "LOADED" POTATO SOUP

Cheddar, sour cream, double smoke bacon

or

PRIME'S CARAMELIZED ONION SOUP

Amber Eh! Ale, smoked provolone crostini, shaved pecorino

MAIN COURSE

choose one

PEACH GLAZED ANGUS SHORT-RIB

Truffle mashed potato, red wine jus

or

CANADIAN AAA BEEF TENDERLOIN

Garlic smashed potato, smoked bacon "cappuccino"

or

CRISPY SKINNED SALMON

Lobster goat cheese mash, brandy scented lobster butter

or

FOREST MUSHROOM RAVIOLI

Roasted cauliflower, baby arugula
in a Grana Padano and truffle crema

DESSERT

PRIME'S CHOCOLATE LAYER CAKE

Nutella pudding, chocolate hazelnut crumb

Coffee, decaffeinated and tea



JOIN US FOR BREAKFAST

When in season, or min. 40 people.

CONTINENTAL TABLE

assorted fruit juices
selection of breakfast pastries to include,
danishes, muffins & croissants
served with fruit preserves and butter
individual non-fat and flavoured yogurt

toast station with whole wheat, rye and white bread,
bagels and cream cheese
breakfast loaves, whipped butter

build your own muesli with whole milk and natural yogurt
dried cranberry, oats, coconut shavings, apricot,
mixed unsalted nuts, raisins and chocolate chips

FROM THE CHEFS PANS

soft scrambled eggs
applewood smoked bacon
breakfast sausage links
sautéed potatoes with onions and peppers
French toast and buttermilk pancakes with maple syrup

FROM THE CHEFS CORNER

fresh Belgium waffles with fresh berries, fresh cream
sliced fresh fruit, freshly brewed coffee,
de-cafeinated selection of specialty teas