



**PRIME**  
STEAKHOUSE  
— NIAGARA FALLS —

GROUP MENU 2023

[PRIMESTEAKHOUSENIAGARAFALLS.COM](http://PRIMESTEAKHOUSENIAGARAFALLS.COM)



# GENERAL INFORMATION

## WELCOME TO THE CROWNE PLAZA NIAGARA FALLS-FALLSVIEW HOTEL!

The following are Hotel Guidelines to assist you while planning for the effective and smooth operation of your function.

Please read and note any conditions, which apply to your group. Should you have any questions or concerns please contact your Catering professional.

Menus must be selected no later than 3 weeks prior to the function date.

Guests requiring special dietary considerations will be accommodated, with sufficient notice.

Food and beverage prices are not guaranteed outside 6 months of your event.

Final guaranteed numbers must be forwarded to the hotel 3 business days prior to the function. If your numbers fall below the catering menu for that item minimum, you will be charged for the minimum number of meals, unless the actual amount is higher. If a guarantee is not received the original contracted numbers will be the final billing amount, unless the actual amount is larger.

Billing for food functions will be based on the guaranteed attendance or the actual attendance, which ever is greater. All provincial liquor laws and health and safety codes will be strictly adhered to.

Entertainment and Bars must be finished no later than 1:00am.

Any damage to function rooms will be charged to the master account.

Each group is responsible for the conduct of all their guests.

The Crowne Plaza Hotel will not be held responsible for loss or damage to goods left in the Hotel.

Nails, tacks etc. are not allowed to secure anything to walls and if used, will be considered damage to the room and charged for accordingly.

Signage and banners are not permitted in public areas without the express written permission of the Catering Department.

Direct billing is not permitted unless a completed credit application is received and approved by our credit department.

Deposits and payments are to be paid according to the contract conditions to maintain the definite status of the booking.

The Hotel reserves the right to substitute an alternate room of suitable size for the contracted room.

Should music be played during a function a SOCAN (music royalties) fee will be charged to your bill.

All goods must be removed from function rooms by the contracted finish time unless the room is held on a 24-hour basis.



## 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



## SELECTION ONE

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### FIRST COURSE

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#### **BABY GREEN SALAD BUNDLE**

Cucumber ribbon, grape tomato  
Niagara peach and Champagne dressing

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### MAIN COURSE

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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

#### **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

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### DESSERT

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#### **CHOCOLATE FLOURLESS TORTE**

Served with fresh berries, and a shortbread crisp

Coffee, decaffeinated and tea

*Sommelier pairings:*

*3oz. with first course | 5oz. with main course | 1oz. with dessert*



## SELECTION TWO

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### FIRST COURSE

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#### PRIME'S SIGNATURE CAESAR

Torn focaccia, hearts of romaine, smoked bacon

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### MAIN COURSE

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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

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### DESSERT

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#### WHIPPED VANILLA BEAN CHEESECAKE

Bourbon mashed sour cherries, cornflake almond crunch

Coffee, decaffeinated and tea

*Sommelier pairings:*

*3oz. with first course | 5oz. with main course | 1oz. with dessert*



## 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

or

#### VINE TOMATO SALAD

Sheep's feta, baby arugula, E.V.O.O. and eight-year-old balsamic reduction

### 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

#### PAN SEARED "WILD" HALIBUT

Asparagus and roasted potato salad, blood orange maitaise

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

*Sommelier pairings:*

*3oz. with first course | 5oz. with main course | 1oz. with dessert*

All pricing quoted in Canadian currency. Menu pricing is subject to 18% service charge and 13% harmonized sales tax on all goods and services. Items on the menu may vary slightly.



## 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 you 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-caFFEinated selection of specialty teas