



CROWNE PLAZA®

NIAGARA FALLS
FALLSVIEW

HOLIDAY MENU 2014



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HOLIDAY PLATED DINNER #1

Caesar Salad with Hearts of Romaine, Garlic Herb Croutons and Lemon

Herb Crusted Atlantic Salmon with Red Pepper Cream,
Carmelized Onion Mash and Vegetable Medley

or

Grilled N.Y. Striploin (8oz) with Carmelized Onion Mash,
Heirloom Vegetable Medley and Red Wine Jus

Pumpkin Creme Caramel with Cinnamon Whipped Cream

Freshly Brewed Coffee, Decaffeinated and Tea



HOLIDAY PLATED DINNER #2

Velvety Butternut Squash Soup with a Yogurt Ginger Swirl

Victoria Farms Arugula with Romaine and Radicchio, Toasted Walnuts,
Fresh Raspberries and Roasted Shallot Vinaigrette

Chicken Breast Stuffed with Goat Cheese,
Pinenut, Basil, Cranberry Chicken Jus
Garlic Mashed Potatoes and Vegetable Medley

or

Roast Prime Rib of Beef with Smoky Bacon and
Garlic Mashed Potatoes, Vegetable Medley with
Red Wine and Rosemary Jus

Chocolate Decadence Torte with Whipped Cream

Freshly Brewed Coffee, Decaffeinated and Tea



HOLIDAY PLATED DINNER #3

Roasted Parsnip & Apple Brisque

Victoria Farms Organic Greens Wrapped with English Cucumber
with Kozlik's Mustard Dressing and Cherry Tomato

Prosciutto and Goat Cheese Crusted Sterling Silver Beef Tenderloin
with Truffled Mash, Valpolicella Jus Heirloom Vegetables

Apple Caramel Cheese Cake

Freshly Brewed Coffee, Decaffeinated and Tea



HOLIDAY BUFFET MENU #1

Tossed Green Salad
Potato Salad
Tomato and Cucumber
Three Bean Salad with Cilantro
Greek Pasta Salad

Cured Meat Platter
Domestic Cheese and Crackers
Vegetable Platter and Dip

Winter Vegetable Medley
Roasted Yams with Brown Sugar
Sliced Turkey with Gravy
Dried Niagara Fruit Stuffing
Roasted Atlantic Salmon with Tomato, Olive and Capers
Baked Ham with Vanilla Peach and Basil

Chef's Festive Dessert Table

Freshly Brewed Coffee, Decaffeinated and Tea



HOLIDAY BUFFET MENU #2

Tossed Green Salad with Dressings
German Potato Salad
Pasta Salad with Feta Cheese
Tomato and Cucumber
Marinated Vegetable Salad

Domestic and Imported Cheese Platter
Cured Meats and Prosciutto Platter
Vegetable Platter with Ranch Dressing

Roast Butternut Squash with Maple Syrup
Steamed Vegetable Medley
Roast Garlic Mashed Potatoes
Sliced Grain Fed Turkey with Gravy
Sage Scented Bread Stuffing
Baked Ham with Vanilla Peach and Basil
Roast Prime Rib au Jus

Chef's Festive Dessert Table

Freshly Brewed Coffee, Decaffeinated and Tea



HOLIDAY BUFFET MENU #3

Seasonal Green Salad with Dressings
Bavarian Potato Salad
Tri-Coloured Fussili with Genoa Salami
Marinated Seafood Salad
Tomato and Bocconcini Salad

Domestic and Imported Cheese Platter
Antipasto and Cured Meat Platter
Vegetables with Ranch Dressing
Smoked Fish Platter with Condiments

Steamed Vegetable Medley
Thyme Scented Parisienne Potatoes
Tortellini with Sun Dried Tomato Cream Sauce
Baked Halibut "Provincial"
Grain Fed Turkey with Gravy
Sage Scented Stuffing
Roast Striploin with Smoky Bacon Sauce and Pearl Onions

Chef's Festive Dessert Table

Freshly Brewed Coffee, Decaffeinated and Tea



CHILDREN'S HOLIDAY MENU

Garden Vegetables and Ranch Dressing

(Choice of any 2 of the following items)

Chicken Fingers and French Fries

or

Hot Dog and French Fries

or

Pizza and Chessy Garlic Bread
Holiday Cookies and Ice Cream
Soft Drinks and Juice



HOST BAR SERVICE

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).

HOUSE WINE BY THE BOTTLE

Ancient Coast, Vidal and Baco Noir VQA
Jackson Triggs, Chardonnay & Cabernet Franc

PREMIUM SELECTIONS

Rye, Rum, Scotch, Gin, Vodka

LIQUEURS

Peach & Peppermint Schnapps, Sambucca
Bailey's, Kahlua, Tia Maria

DELUXE SELECTIONS

Brandy, Amaretto Courvoisier Cognac,
Chivas Scotch

BEER

Domestic Beer
Imported Beer

PUNCH

Punch – Non Alcoholic (Services50)
Punch – Alcoholic made with White Wine
Punch – Alcoholic made with Rum/Vodka

NON ALCOHOLIC

Fruit Juice & Soft Drinks

\$



Prices subject to taxes, promotional fees and gratuities.
Prices and items are not guaranteed outside of 6 months of your event.

CASH BAR SERVICE

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).

HOUSE WINE

Ancient Coast, White & Red

Ancient Coast, White & Red

PREMIUM SELECTIONS

Rye, Rum, Scotch, Gin, Vodka

LIQUEURS

Peach & Peppermint Schnapps, Sambucca

Bailey's, Kahlua, Tia Maria

DELUXE SELECTIONS

Brandy, Amaretto Courvoisier Cognac,

Chivas Scotch

BEER

Domestic Beer

Imported Beer

NON ALCOHOLIC

Fruit Juice & Soft Drinks



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