



**CROWNE PLAZA®**  
NIAGARA FALLS - FALLSVIEW



# CATERING MENU PACKAGE 2014

# 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, whichever 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.

Please note that due to fire regulations, we are not able to lock the Ballroom. Should equipment be left in this room, the Convener may be required to arrange for security.

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.

Delivery of exhibit material prior to the date of the function is allowed only with the written permission of the Catering Department.

Shipments going out of the Hotel are the responsibility of the sender. The sender must complete all paperwork, customs declarations and forms.

Items shipped to the Hotel will only be received during business hours. Please note deliveries are not permitted between 11:30am and 1:00pm.

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.



## CUSTOM DESIGNED MENU INSPIRED BY MASSIMO CAPRA

Celebrated Chef, restaurateur, author and television personality, Chef Massimo Capra brings his impressive culinary vision to the Rainbow Room. Born with a passion for culinary arts, Massimo was introduced to the kitchen in his early teens and quickly established himself as a master of his trade.

His time spent in the finest restaurants and hotels in Italy gave him the chance to hone his skills further before boarding a plane for Toronto in the early 80s. Chef Massimo's rise to culinary royalty began in a small eatery in Toronto operated by a relative and progressed to his role on the founding team of the legendary Byzantium and to concept development of Black and Blue Restaurant.

Today, Chef Massimo is Chef/Co-owner of two well-established restaurants in downtown Toronto: Mistura and Sopra Upper Lounge, and has just opened two new restaurants at Toronto's Pearson International Airport: Boccone Trattoria Veloce and Boccone Pronto. In addition, Capra is well known for his appearances as a guest expert on CityTV's "Cityline", is a regular contributor to the Globe & Mail, host of Food Network Canada's "Restaurant Makeover" and is a spokesperson for several national media campaigns.

Ask your Conference Services Manager about a guest appearance and custom designed menu inspired by Massimo Capra especially for your event. Niagara wine pairing can also be arranged.



# KEEPING IT LOCAL

Locally inspired menus designed to take advantage of the freshest available products. Entrées are served with freshly baked rolls and butter, Coffee and tea are also included. Performed by the Crowne Plaza Dedicated Culinary Team and priced accordingly.

## SPRING AND SUMMER

Frankie Phelan Asparagus Soup  
Butter Poached Lobster, Truffled Profiterole

Huron Whitefish 'Nicoise'  
French Beans, Quail Egg, Olives, and Fingerling Potato and  
Hand Cut Greens in Anchovy Vinaigrette

AAA Beef Striploin  
Pommes Anna , Niagara Gold and Truffle Fonduta  
Braised Wild Leeks and Morels, Bordelaise Sauce

OR

Copper River Sockeye Salmon  
Wild Rice and Organic Spinach Risotto, Confit of Sunchoke,  
Wild Leek Puree, Morel Mushroom Ragout

Chocolate Flourless Cake  
Pistachio Ice Cream, Raspberry Coulis



## FALL AND WINTER

Tree and Twig Arugula Salad  
Warm Burrata Cheese, Grilled Heirloom Tomato, Fleur De Sel

Caramelized Sablefish  
Vermicelli Noodles, Baby Tatsoi Leaves, Sake Flavoured Dashi Broth

Roasted Abate Farms Cornish hen  
Sage, Prosciutto and Shiitake Stuffing, Beet Latke,  
Porcini Sauce, Winter Greens

Flourless Chocolate Chili Cake  
Coconut Dacquoise, Pineapple 'Salsa', Dulce De Leche Ice Cream

Ask your Conference Services Manager about a custom designed menu inspired by Massimo Capra especially for your event. Niagara wine pairing can also be arranged.





# 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

## CROWNE “SPA” CONTINENTAL

Power and Granola Fitness Bars  
Build Your Own Yogurt Parfait, with Mixed Nuts, Dried Fruit,  
Toasted Coconut, Granola and Fruit Coulis

## CROWNE “RISE AND SHINE”

Farm Fresh Scrambled Eggs with chopped Herbs  
Applewood Smoked Bacon and Breakfast Sausage Links  
Sautéed Potatoes with Onions and Peppers  
Individual Non-Fat and Flavoured Yogurt  
Freshly Cut Seasonal Fruits and Berries

(40-guest minimum)

## EGG OPTION FOR SECOND AND THIRD DAY OF CONFERENCE

Farm Fresh Scrambled Eggs with Chopped Chives and Cheddar  
Farm Fresh Smoked Turkey, Rosemary Focaccia and Egg Strata  
Individual Vegetable and Meat Quiches

## CROWNE “EXECUTIVE”

Smoked Salmon with Traditional Garnishes and Fresh Mini Bagels  
Muesli with 2% and Skim Milk  
Farm Fresh Scrambled Eggs with Chopped Chives and Cheddar  
Applewood Smoked Bacon and Breakfast Sausage Links  
Sautéed Potatoes with Onions and Peppers  
Rum Dunked French Toasted with Niagara Fruit and Vanilla Chantilly  
Individual Non-Fat and Flavoured Yogurt  
Freshly Cut Seasonal Fruits and Berries

(40-guest minimum)



# BREAKFAST ENHANCEMENTS

Added to breakfast packages above, not as a stand alone

## CROISSANT SANDWICH

Warm Butter Croissant with  
Black Forest Ham, Egg and Cheese

## 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% and Skim Milk

## MINIATURE BAGELS WITH SMOKED SALMON

Regular and Whole Wheat with Cream Cheese and Garnish

## MASSIMO CAPRA INSPIRED 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.

(40 person minimum)\*

(20 person minimum)





# MORNING BREAK

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

## HEALTH BREAK

Power and Granola Bars  
Seasonal Fruit Skewers  
Minted Yogurt

## MORNING EYE OPENER

Assorted Fruit Juices  
Selection of Crowne Plaza Pastries to include;  
Danishes, Muffins and Croissants  
Fruit Preserves and Butter

## ALL ABOUT NIAGARA

A Seasonal Sampling of Niagara's Tree Fruit and Berry Bounty.  
Warm or Chilled Apple Cider - Depending on Season  
Selection of Fresh Orchard Apples, Pears, Peaches, and Plums  
Apple Studel  
Peach Crumble  
Italian Plum Coffee Cake

## MASSIMO CAPRA'S INSPIRATION

Double Chocolate Espresso Brownie  
Biscotti, Pizzelle, Amaretti, Florentines, Cannoli, and Torrone  
Whole Bunch Grapes and Berries  
Espresso, Latte and Cappuccino Service

(30 person minimum)

(30 person minimum)



# AFTERNOON BREAK

All refreshment breaks are served with freshly brewed coffee, decaffeinated, selection of specialty teas. For menus served under the listed minimum, a surcharge of \$2.00 per person will apply.

## CHOCOLATE BREAK

Double Chocolate Brownie  
White Chocolate Dipped Biscotti  
Oversize Chip Cookies  
(minimum 20 people)

## COOKIE BREAK

White Chocolate and Macadamia  
Toffee and Caramel  
Chocolate Chip and Shortbread

## CITRUS BREAK

Lemon Poppy Seed Cake  
Key Lime Meringue Tartlets  
Lemon Shortbread Cookies  
Whole And Sliced Fruit  
Lemonade  
(minimum 20 people)

## SWEET AND SALTY TREATS

Munchie Break  
Salted and Unsalted Peanuts  
Assorted Potato Chips  
Chocolate Bars  
(minimum 20 people)

## BANANA BREAK

Chocolate Chip Banana Bread  
Mini Banana Cream Tarts  
Whole Bunch Banana  
Sweet Potato Chips  
(minimum 20 people)

## MASSIMO CAPRA'S INSPIRATION

Double Chocolate Espresso Brownie  
Biscotti, Pizzelle, Amaretti, Florentines,  
Cannoli, and Torrone  
Whole Bunch Grapes and Berries





# BREAK ENHANCEMENTS

Chocolate Lovers Hershey's Break  
The Finest From Our Hershey Store

Freshly Brewed Coffee, Decaffeinated  
Selection of Specialty Teas

Cappucino and Espresso

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

Premium Ice Cream Bars

Deluxe Mixed Nuts

Chips and/or Pretzels



# 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  
Market Greens Salad with Niagara Cherry Balsamic Vinaigrette  
Creamy Coleslaw  
Chilled Deli Condiments: Sliced tomatoes, Red Onions, Cucumbers, Barrel Pickles, Leaf Lettuce, Cheddar and Swiss cheese  
Selected Deli Meats: Black Forest Ham, Smoked Turkey, Genoa Salami, Roast Beef, Tuna  
Dijon Mustard, Mayonnaise, Horseradish  
Rosemary Focaccia, Baguettes, Panini  
Chefs Daily Dessert Selection

(minimum 25 people)



## 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, Sun Dried Tomato Mayo,  
Roast Beef, Caramelized Onion, AI Spread  
Tuna Salad, Scallion and Celery  
Grilled Vegetable, Mozzarella,  
Roasted Pepper Hummus  
Chefs Daily Dessert Selection  
Fruit Salad

(minimum 25 people)



For menus served under the listed minimum, a surcharge of \$3.50 per person will apply.



# 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  
Caesar Salad with Parmesan, Garlic Croutons, Crisp Bacon  
Antipasto Platter; Prosciutto, Sliced Melon, Marinated Mushrooms and Eggplant, Bocconcini Cheese, Roasted Red Peppers  
Ricotta Cheese Tortellini in a White Wine Garlic Sauce  
Grilled Chicken “Cacciatore” with Sweet Peppers and Onions  
Penne Pasta with Chillies, Tomato Sauce and Calabrese Sausage  
Tiramisu Cake  
Cappuccino Mousse  
Miniature Tarts

(minimum 30 people)



## FALLSVIEW GRILL

Iceberg Lettuce with Crumbled Bleu Cheese and Ranch Dressing  
Macaroni, Parmesan, Spiced Mayo Salad  
Fresh Kaiser and Hoagie Rolls  
From the Grill Sirloin Angus Beef Burgers  
All Beef National Franks  
“40 Creek” BBQ Chicken Breast  
Ontario Maple and Thyme Roasted Sweet Potato Wedges  
Condiments Bar;  
Sliced Tomatoes, Leaf Lettuce, Sliced Red Onion, Dills,  
Aged Ontario, Cheddar and Swiss Cheese  
Mustard, Ketchup, Mayonnaise, Relish  
Chefs Daily Dessert Selection

(minimum 40 people)



For menus served under the listed minimum, a surcharge of \$3.50 per person will apply.

# 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, Assorted Dressings

Pasta Salad with Basil and Feta Cheese

Chicken Au Vin, Smoked Bacon, Mushrooms and  
Red Wine Sauce

Steamed Sole with Lemon Caper Butter Sauce

Roasted Thyme Potatoes

Buttered Vegetable

Assorted Chef Choice Of Dessert

Coffee and Tea

## THE LONG BEACH BUFFET

Fresh Baked Breads, Rolls and Butter

## SALADS

Market Greens Salad, Assorted Dressings

Potato Salad with Mustard and Scallion Mayonnaise

Cucumber and Tomatoes with Sugar Cane Vinaigrette

Roasted Jerk Chicken

Ocean Perch "Pickled Onions and Spicy Chili Flakes"

Buttered Vegetables

Dirty Rice

Maple Roasted Sweet Potato

Assorted Chef Choice Of Dessert

Coffee and Tea





# LUNCHES TO GO

Whole Fruit, Potato Chips, Bottle Water, Appropriate Condiments and utensils accompany all boxed meals.

## FALLS AVENUE

Black Forest Ham  
Swiss Cheese  
Dijon Mustard  
Baguette  
Sun Dried Tomato  
Aged Cheddar Wedge  
Apple Crumble

## CROWNE SPECIAL

Smoked Turkey  
Havarti  
Cucumber  
Jamaican Jerk Mayo  
Ciabbata Bun  
Aged Cheddar Wedge  
Raspberry Square

## JUST VEGGIES

Grilled Vegetables  
Mozzarella  
Shredded Lettuce  
Sun Dried Tomato Spread  
Tortilla Wrap  
Aged Cheddar  
Date Square



# 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

Tuscan Chicken Vegetable  
Butternut Squash with White Cheddar and Fresh Basil  
Woodland Mushroom with Rosemary Focaccia Croutons  
Minestrone with Fresh Vegetables, Pasta and Pesto (\$1.00 surcharge)

OR

## SALAD

Romaine Lettuce with Caesar Vinaigrette, Crisp Bacon, Parmesan, Garlic Croutons  
Spinach and Endive Salad with Caramelized Pear, Blue Cheese, Spiced Walnuts with Honey and Sherry Vinaigrette  
Young Tender Greens, Citrus Shaved Niagara Apple, White Cheddar Crisp with White Balsamic Vinaigrette  
\*Massimo Capra Inspired Arugula, Frisee and Shaved Fennel, Romano Peccorino, Toasted Hazelnuts, Oven Dried Grapes with 25 Year Old Balsamic and Truffle Vinaigrette \*(\$2.00 surcharge)

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  
Mediterranean Vegetable Filo Wrap  
with Roasted Garlic Tomato, Basil Puree  
Massimo Capra Inspired Balsamic Marinated Beef Striploin,  
Sicilian Style Peperonata, Goat's Cheese Cream

## DESSERTS

Chocolate Flourless Torte, Vanilla Whipped Cream,  
and Crème Anglaise  
Apricot Crème Caramel, Fresh Seasonal Berries  
Apple Crumble Tart with Whiskey Caramel Sauce  
Dark Chocolate Mousse Dome with Blood Orange Sauce  
Mango Charlotte, Fresh Berries



# RECEPTION HORS D'OEUVRES

All hors d'oeuvres can be butler passed or stationed.

## COLD HORS D'OEUVRES

### VEGETARIAN

Goat Cheese "Truffle" on a Mini Crustini, Roasted Pepper,  
12 Year Old Balsamic Jelly  
Ripe Tomato and Basil Bruschetta, Extra Virgin Olive Oil  
Miniature Caesar Salad with Traditional Garnishes  
Mini Caprese on Garlic Crostini, Basil Puree  
Asparagus and Peccorino Fillo Spears, Dijon Soya Dip

### MEATS AND SEAFOOD

Smoked Huron Trout with Niagara Pear and Citrus relish  
Chili Glazed Shrimp, Thai Cucumber Salsa  
Bresolla with First Press Olive Oil, Arugula and Parmesan  
Crab Salad in a Tulip Cup  
"Pingue" Prosciutto, Melon, and Focaccia Skewer



## HOT HORS D'OEUVRES

### VEGETARIAN

Triple Cream Brie Tart, Caramelized Onion and  
Cranberry Chutney  
Mushroom and Asiago Tartlet  
Chickpea Falafel, Spicy Pita Crisp, Tzatzki Sauce  
Spinach and Feta Stuffed Fillo Triangles  
Vegetarian Spring Rolls, Hot and Sour Plum Sauce

### MEATS AND SEAFOOD

Chicken Satays with Niagara Peach Glaze  
Pancetta Wrapped Sea Scallops with Tomato and Olive Relish  
Sirloin Tip Skewers, Spicy BBQ Sauce  
Smoked Chicken Quesadilla with Lime Cilantro Sour Cream  
Shrimp in Filo Pastry with Smoke Tomato "Cocktail" Sauce  
Dried Apricot stuffed with Gorgonzola, wrapped with Smoked Bacon

Minimum order 2 dozen per selection, Maximum of 5 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

## MASSIMO CAPRA'S INSPIRATION

Beef Carpaccio with First Press Olive Oil, Arugula and Parmesan,  
Insalata di Frutti di Mare with Capers, Fresh Basil and  
Sundried Tomato Vinaigrette  
Tomato, Buffalo Mozzarella and Basil Towers  
Giardiniera Vegetables, Grilled Peppers and Zucchini  
Gorgonzola Cheese and Endive Pinwheels

## MEDITERRANEAN TAPAS

Prosciutto, Genoa Salami and Local Sopressata  
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.

## SEAFOOD ON ICE

Chilled Gulf Shrimp	3 PC. PER PERSON
Traditional Cocktail sauce	
Alaskan King Crab Legs	2 PC. PER PERSON
Oysters on the Half Shell	4 PC. PER PERSON
Chilled Steamed Mussels with Herb Vinaigrette	4 PC. PER PERSON

Lemons, Limes and Condiments

## BREADS AND SPREADS

Babaganoush  
Hummus  
Roasted Red Pepper Spread  
Tzatzki  
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 Grilled Vegetables  
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 25 guests for the following stations:

## RISOTTO

Mushroom Risotto with garlic, clipped herbs,  
Grano Padano and Sweet pea emulsion  
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)

## HONEY GLAZED HAM

Clove Studded and pineapple Glazed  
Hot and Mild Mustards  
Freshly Baked Rolls and Butter

## WHOLE OVEN ROASTED TURKEY

Tom Turkey  
Apricot and Double Smoked Bacon Stuffing  
Cranberry Sauce and Turkey Gravy  
Freshly Baked Rolls and Butter

All Interactive Stations must be prepared by a Culinary Attendant  
at \$75. 1 per 75-100 guests is recommended.

Based on min. 30 people

Based on min. 30 people





# PLATED DINNER

Entrées are served with freshly baked rolls and butter, choice of one soup, 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,  
Crisp Butternut Squash with Maple Foam  
Woodland Mushroom with Rosemary Focaccia Croutons  
Baked Yukon Gold Potato with Truffled Sour Cream and Chives  
Citrus Scented Carrot Bisque, Arugula Oil  
\* Massimo Capra Inspired Genovese Style Minestrone with Fresh Vegetables,  
Pasta and Pesto \*(\$2.00 surcharge per person)

## SALAD

Wedge Salad, Iceberg Lettuce, Crisp Smoked Bacon, Grape Tomato,  
Cucumber, Crumbled Blue Cheese, Blue Cheese Dressing  
Romaine Lettuce with Caesar Vinaigrette, Crisp Bacon, Parmesan, Garlic Croutons  
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 with Caramelized Pear, Blue Cheese, Spiced Walnuts,  
Honey White Balsamic Vinaigrette  
\* Massimo Capra Inspired Vine-Ripened Tomato and Mozzarella Stack, Marinated Onions,  
Basil Oil and 15 Year Old Balsamic \*(Additional \$3.00 surcharge per person)

## DESSERT

Vanilla Bean Crème Brulee with Biscotti and Berries  
Apple Crumble Tart with Whiskey Caramel Sauce  
Chocolate Mousse Gateaux with Crème Anglaise  
White or Dark Chocolate Caramel Cheesecake, (choose 1) Toasted Pecans,  
Chocolate Ganash  
Traditional Tiramisu, Chocolate Dipped Ladyfinger, Raspberry Sauce  
Salted Caramel Chocolate Tart, Salted Caramel Covered in a Callebaut Dark  
Chocolate  
Ganache, Finished with a touch Maldon Salt  
Strawberry Passion Fruit Charlotte, Mango Sauce, Fresh Berries  
Wild Blueberry and Peach Tart, Brown Sugar Maple Crumble



# PLATED DINNER

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

## ENTREES

All Entrée Selections come with Chef Choice of Seasonal Vegetables

Massimo Capra Inspired Espresso Rubbed Double Cut Pork Chop  
Mushroom and Truffle Risotto, Smoked Tomato Jus

Herb Marinated Beef Tenderloin  
Garlic Spun Potatoes Truffle Demi

Roasted Prime Rib of Beef  
Boursin Mashed Potatoes and a Red Wine Glace

Niagara Peach Glazed Supreme of Chicken  
Double Smoked Bacon and Onion Mash  
Cranberry Chicken Reduction

Blue Crab Crusted Halibut Filet  
Lemongrass Dauphinois, Crab Veloute

Seared Atlantic Salmon, Puttanesca Salsa  
Peccorino Risotto, Charred Lemon Butter Sauce.

Massimo Capra Inspired Prosciutto Wrapped Cornish Hen Siciliana  
Olive, Raisin, Pine Nut, Sun Dried Tomato and Pecorino Cheese  
Stuffing, Mashed Potato "Carbonara" and Lemon Jus

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  
Selection of Cold Cuts  
Domestic Cheese Platter with Dried Fruit and Crackers

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 and White Cabbage Slaw with a Dill Vinaigrette  
Selection of Cold Cuts  
Domestic Cheese Platter with Dried Fruit and Crackers

Grilled Chicken Breast with Roasted Garlic Cream Sauce  
Pan Seared Ocean Perch with Fruit Escovitch  
Sea Salt Crusted NY Striploin  
Double Smoked Bacon and Pearl Onion Boursin  
Boursin Parmesan Mashed Potatoes  
Honey Roasted Vegetables  
Cheese Tortellini with Tomato





# 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

Spring Mix Garden Greens with Assorted Dressings  
Pasta Salad with Basil and Sundried Tomato Pesto,  
Black Olives and Cracked Black Pepper  
Chick Pea and Roasted Red peppers Salad with Toasted Cumin and Caraway  
Fennel, Apple and Celery Salad “Waldorf” Style  
Domestic Cheese Platter with Dried Apricot, Cranberries and Crackers  
A selection of cured and Smoked Deli Meats with Mild and Hot Mustards

Grilled Atlantic Salmon with Chili Salsa  
Roasted Striploin of Beef with Cabernet Demi Glace and Braised Shallots  
Tamarind and Curried Lentil Stew  
Garlic and Thyme Roasted Double Baked Potatoes with Sea Salt  
Seasonal Vegetables  
Pasta with Grilled Vegetables and a Rustic Tomato Sauce with Parmesan

For buffets served under the listed minimum, a surcharge of \$5.00 per person will apply.



# BEVERAGE SERVICES

## HOST BAR:

PREMIUM SELECTIONS  
LIQUEURS  
DELUXE LIQUEURS AND COGNAC  
HOUSE RED OR WHITE WINE  
DOMESTIC BEER  
IMPORTED BEER  
SOFT DRINKS  
FRUIT JUICES AND MINERAL 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, gratuities and promotional fees. 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 AND COGNAC  
HOUSE RED OR WHITE WINE  
DOMESTIC BEER  
IMPORTED BEER  
SOFT DRINKS  
FRUIT JUICES AND MINERAL WATER

Cash bar prices include applicable taxes, gratuities and promotional fees. 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

## **JACKSON TRIGGS CHARDONNAY BLACK RESERVE (ONTARIO)**

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

## **MEGALOMANIAC “HOME GROWN” 2011 RIESLING (ONTARIO)**

Wonderful aromas of apple, pear, and citrus combine to create a very appealing food friendly the wine.

## **RAVINE VINEYARD 2010 “SAND & GRAVEL YORK ROAD” (ONTARIO)**

Dry and very food friendly the wine shows off the aromatics of Gewurztraminer, the acidity of Sauvignon Blanc, and the weight/structure of Chardonnay.

## **VILLA MARIA PRIVATE BIN 2011 SAUVIGNON BLANC (NEW ZEALAND)**

Aromas of gooseberry, passion fruit and freshly cut grass, crisply dry with a long finish.

## **FORCHIR 2011 PINOT GRIGIO ‘LAMIS’ (ITALY)**

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

## **CAVE SPRING 2010 RIESLING ESTATE (ONTARIO)**

Flavours of grapefruit and peach mingle with white honey to produce a dry, medium-bodied wine with great length.

## **SOUTHBROOK TRIOMPHE 2007 CHARDONNAY (ONTARIO)**

Canada's first certified bio-dynamic wine: fresh apple and vanilla flavours, very Burgundian in style.

## **13TH STREET 2010 PINOT GRIS (ONTARIO)**

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





## RED WINE LIST

### **JACKSON TRIGGS CABERNET SAUVIGNON CABERNET FRANC (ONTARIO)**

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.

### **MEGALOMANIAC 2010 “HOME GROWN RED” (ONTARIO)**

Wonderful berry notes on the nose, an inviting black-cherry red colour, and abundant dark fruit flavours.

### **STONEY RIDGE “WARREN CLASSIC” 2010 PINOT NOIR (ONTARIO)**

A dark, black-fruit driven Pinot with excellent Pinot flavours of cinnamon, beetroot, and cherry-raspberry fruit.

### **MACULAN 2009 CABERNET SAUVIGNON DI BREGANZE (VENETO)**

Brilliant ruby red with an intense bouquet of licorice and red berry fruit; full on the palate. Firmly structured with a tannic lift on the finish.

### **ALPHA ZETA ‘R’ VALPOLICELLA SUPERIORE RIPASSO 2010 (VENETO)**

A nose of sour cherries and smoky oak. Full and rich on the palate with spicy cherry flavours balanced by smooth, rounded tannins.



# 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 CUVEE CLOSE (ONTARIO) 2011**

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

### **BERINGER WHITE ZINFANDEL 2010 (CALIFORNIA)**

An off-dry wine with a flavour of strawberries and rhubarb, ideal for spicy dishes.

