



PRIME

STEAKHOUSE

— NIAGARA FALLS —

CORPORATE MENU 2020

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

FIRST COURSE

PRIME SIGNATURE CAESAR

Torn focaccia, hearts of romaine, smoked bacon

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

ROASTED ONTARIO ½ CHICKEN "SPATCH-COCK"

Whipped Yukon Potato, red wine jus

DESSERT

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

FIRST COURSE

please pre-select 1 option for entire group

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

or

PRIME'S CARAMELIZED ONION SOUP

Amber Eh! Ale, smoked provolone crostini, shaved pecorino

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

DESSERT

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

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