



CROWNE PLAZA
NIAGARA FALLS - FALLSVIEW



CATERING MENU PACKAGE 2017

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

Massimo inspired menus designed to take advantage of the freshest available local 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

A tour of Campania

Zucchine alla Scapece

Prawns, almonds, olives and pecorino

Provimi Veal Meatball

Buffalo mozzarella, hand made raviolo

Pan Seared Red Mullet

Artichoke puree, crispy sun chokes

Hanging Tender "Pizzaiola"

Heirloom tomato salad, wilted arugula

Mousse di Limoncello

Raspberry and mascrapone

FALL AND WINTER

Salute to the King of Savoy

"Banya Cauda"

Hot smoked trout, shaved heirloom vegetables,
Warm banya vegetables

Liquid Gold

Fonduta with diced bread, roasted porchini and sliced truffle

Duck Raviolo

Braised duck ragout, hand rolled pasta

Cumbrea Farms Shortrib

Brussel leaves, hand rolled gnocchi, red wine jus

Chocolate Bonnet

Crushed amaretti, white chocolate mouse



COLD 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
Sliced Fresh Fruit

EURO CONTINENTAL

Dry cereal, 2% and skim milk
Sliced vine ripened tomato
Assortment of fine Canadian cheeses
Cold deli meats and condiments, rosemary roast beef, gourmet ham,
Smoked turkey breast, gherkin and pearl onions
White, whole wheat, and multi grain buns

(15-guest minimum)

PERFORMANCE BREAKFAST

Assorted juices
Cubed fresh fruit and berries
Low fat Greek yogurt with pumpkinseed trail mix
Hard boiled eggs, with siracha, sea salt, and chives
Fresh blended protein smoothies
Old-fashioned hot oatmeal with condiments

(15-guest minimum)



HOT 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 “RISE AND SHINE”

(30-guest minimum)

Farm fresh scrambled eggs with chopped herbs
Applewood smoked bacon and breakfast sausage links
Home fried potato with smoked paprika dust
Individual non-fat and flavoured yogurt
Freshly cut seasonal fruits and berries

CROWNE “EXECUTIVE”

(40-guest minimum)

Smoked salmon with traditional garnishes and fresh mini bagels
Muesli with 2% milk
Farm fresh scrambled eggs with chopped chives and cheddar
Applewood smoked bacon and breakfast sausage links
Sautéed potatoes with smoked paprika dust
Rum dunked french toasted with niagara fruit and vanilla chantilly
Individual non-fat and flavoured yogurt
Freshly cut seasonal fruits and berries

FULL CANADIAN

(30-guest minimum)

Fresh cut fruit salad
Scrambled eggs with cheddar and chive and tomato
Vanilla peach pancakes, with maple syrup
Roasted Canadian back bacon, maple glazed breakfast sausage
Hash brown potato

HEALTHY START

(20-guest minimum)

Fresh cut fruit
Low fat breakfast loaf in lieu of breakfast pastries
Selection of yogurts: Flavored, Low Fat and Greek
House made pumpkinseed granola
Old fashion oatmeal, raw sugar, dried cranberries, cinnamon sugar, flax seeds
Egg white frittata, with spinach, roasted peppers, low fat mozzarella cheese and asparagus
Gluten free turkey sausage



BREAKFAST ENHANCEMENTS

Added to breakfast packages above, not as a stand alone

CROWNE BREAKFAST SANDWICH

Toasted English muffin, fried egg, aged cheddar
Smoked turkey, roasted pepper ketchup

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% 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.
All pricing per person based on minimum of 20 people, and are based on a 30 minute break.

CAFE BREAK

(20 Person minimum)

Chef's selection of assorted freshly baked breakfast loaves and coffee cakes
Individual low fat yogurts

ALL ABOUT NIAGARA

(20 Person minimum)

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 crumble
Cherry strudel
Green apple coffee cake

REJUVENATION BREAK

(20 person minimum)

Crowne smoothie with a blend of strawberry,
Peach, mango and fat free yogurt
House made granola bar bits
Bowls of seasons best berries

HEALTH BREAK

(20 person minimum)

Fruit skewer
Maple scented low fat Greek yogurt dip
Power and granola bars

MORNING EYE OPENER

(20 person minimum)

Assorted fruit juices
Selection of Crowne Plaza pastries to include:
Danishes, muffins, croissants, fruit preserves and butter



AFTERNOON BREAK

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

CHOCOLATE BREAK (minimum 20 people)

Double chocolate brownie
White chocolate dipped biscotti
Oversize chip cookies

COOKIE BREAK (minimum 20 people)

White chocolate and macadamia
Toffee and caramel
Chocolate chip and shortbread

FORGE YOUR OWN TRAIL MIX (minimum 20 people)

Low fat vanilla, and Greek yogurt
Dried apricot, and sun dried cranberries
Sultana raisins
Toasted pecans
Toasted coconut
Banana chips
Dried mango and pineapple
Fresh berry compote

CITRUS BREAK (minimum 20 people)

Lemon poppy seed cake
Key lime meringue tartlets
Lemon shortbread cookies
Lemonade

SWEET AND SALTY TREATS

Salted peanuts
Assorted potato chips
Chocolate bars

BANANA BREAK (minimum 20 people)

Chocolate chip banana bread
Mini banana cream tarts
Whole bunch banana
Sweet potato chips

MASSIMO CAPRA'S (minimum 20 people)

INSPIRATION

Double chocolate espresso brownie
Biscotti, pizzelle, amaretti, florentines,
Cannoli, and torrone
Whole bunch grapes and berries
Espresso, latte and cappuccino service

CROWNE CANDY SHOPPE (minimum 20 people)

Gummy worms
Malt balls
M & M's
Hot tamales
Nibs
HERSHEY Kisses
Glossette Raisins
Fuzzy peaches
Swedish berry

GARDEN FRESH BREAK (minimum 20 people)

Assortment of crisp garden vegetables
Flatbread, crostini, and pita
Roasted pepper garbanzo bean dip
Dried tomato baba ganoush
Whole fruit



BREAK ENHANCEMENTS

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

Haggen Dazs Single Serve Cups

Deluxe Mixed Nuts (250 grams)

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 (minimum 20 people)

Chef's Soup Of The Day

Market Greens Salad with Niagara cherry balsamic vinaigrette

Creamy Coleslaw

Selected Deli Meats: Black forest ham, smoked turkey, Genoa salami, roast beef, tuna

Rosemary Focaccia, Baguettes, Panini

Chilled Deli Condiments: Sliced tomatoes, red onions, cucumbers, Barrel pickles, leaf lettuce, cheddar and swiss cheese
Mustard, mayonnaise, horseradish

Chefs Daily Dessert Selection

WRAP IT UP (minimum 20 people)

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 and Mozzarella, Roasted Pepper Hummus

Chefs Daily Dessert Selection

Fruit Salad



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 (minimum 30 people)

Rosemary Focaccia

Arrugula and Raddichio Salad, shaved fennel, dried grapes and peccorino, house made dressing

Antipasti del Giorno, prosciutto, sliced melon, marinated mushrooms and eggplant, roasted red peppers

Caprese Salad with vine ripened tomato, basil, and bocconcini

Potato Gnocchi with dried tomato, roasted garlic, artichoke heart and pesto olive oil

Free Range Chicken Piccata, lemon, sage and capers

Penne Pasta with roasted bell pepper, broccoli rabe, Calabrese sausage in a basil scented tomato sauce

Tiramisu Cake
Cappuccino Mousse
Miniature Tarts



FALLSVIEW GRILL (minimum 30 people)

Iceberg Lettuce with crumbled bleu cheese and ranch dressing

Macaroni Salad, Parmesan, Spiced Mayo

Fresh Baked Sour Dough, and Hoagie Buns

From the Grill:

"40 Creek" BBQ Chicken Breast

"Nathans Famous" All Beef Hot Dog

Angus Sirloin Beef Burgers

Herb Roasted Yukon Gold Potato wedges, siracha and cracked pepper sour cream

Condiments Bar; Sliced tomatoes, leaf lettuce, sliced red onion, dills, Aged ontario, cheddar and swiss cheese
Mustard, ketchup, mayonnaise, relish, siracha

Apple Crumble
Carrot Cake
Brownies
Watermelon Wedges



HOT LUNCH TABLE

THE MONROE BUFFET (minimum 30 people)

Fresh Baked Breads, Rolls and Butter

FROM THE CHEF'S KETTLE

Soup Of The Day

SALADS

Market Greens Salad, shoestring carrots, cucumber, grape tomato and assorted dressings

Mediterranean Orzo with Feta cheese and roasted peppers, pesto olive oil

Dirty Bean Salad with balsamic, olive oil, and fresh dill

HOT

Chicken Chianti, pearl onions and cremini mushrooms

Roasted Rainbow Trout, toasted almonds, lemon beurre noisette

Garlic Thyme Potatoes

Ratatouille Provençal

Assorted Chef Choice Of Dessert

Coffee and Tea



THE CHIPPEWA CREEK BUFFET (minimum 30 people)

Fresh Baked Breads, Rolls and Butter

SALADS

Build Your Own Caesar Salad with parmesan, garlic croutons and crisp bacon

Potato Salad with mustard and scallion mayonnaise

Tomato Cucumber Salad with oregano and olive oil

HOT

Tunsin Roasted Chicken, minted cucumber raita

Blackened Tilapia with mango salsa

Roasted Cauliflower with peas and carrots

Vegetable Biryani Rice

Assorted Chef Choice Of Dessert

Coffee and Tea



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

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

Prices subject to taxes and service charges. Prices and items are not guaranteed outside of 6 months of your event. Our menus are priced based on best available selections therefore menu selections received less than 7 days prior to the 1st day of the group's arrival is subject to 25% surcharge. **Any Dietary/Special Meal Requests are subject to a \$5.00 per person surcharge.***Menu created in February 2017.

PIZZA DAY

PIZZA DAY (minimum 30 people)

Soup and Salad

Smoked Tomato Soup

Arugula, Frisse and Tuscan Kale, toasted quinoa, crispy apple, pumpkinseeds, And lemon truffle vinaigrette

Breads and Spreads, and Antipasto Grilled pita, naan bread, sliced baguette, Focaccia crostini, roasted peppers, marinated eggplant, rosemary chili olives roasted pepper hummus, tzatziki, and dried tomato baba ganoush

THIN CRUST AND FOCACCIA PIZZA (Choose 3 types)

Pepperoni, mozzarella, and tomato

Chefs Go To, Hot sopressata, green olive and feta, and mozzarella

Margherita, San Marzano tomato, with fior de latte, torn basil and tomato

Quattro, 4 cheese blend, mozzarella, gorgonzola, ricotta, and feta

Chorizo, with potato, roasted pepper, and smoked mozzarella

Bianca, spinach, mozzarella, shaved parm, oregano, mushrooms, dried tomato and olive oil

Pollo, smoked chicken, green chutney, mozzarella, roasted cauliflower

Prosciutto, mozzarella, arugula, fresh parm, olive oil, Pingue's prosciutto

Bacon Bleu, mushrooms, smoked bacon, mozzarella, and gorgonzola

DESSERT

Tiramisu

Cookies

Lemon Squares

Cappuccino Mousse

Tarts

Fresh Fruit Salad



CHINA TOWN

CHINA TOWN (minimum 30 people)

Hot and Sour Shrimp Soup

Mixed Greens

Shaved carrot, crispy won ton strips, soy balsamic dressing

Lo Mein Noodle Salad

Asian Style Coleslaw

HOT

Sesame Stir Fried Farmers Vegetables

Lemongrass and Kaffir Steamed Jasmine Rice

Red Curry Coconut Udon Noodles

Choose 2 of the following:

Hoisin Glazed BBQ Short Ribs

Ginger Beef and Green Onion

Sesame Hoisin Pork

Crispy Lemon Chicken

Sweet and Sour Chicken Balls

General Tso's Chicken

Add additional choice \$3.95 each

Fortune Cookies

Mango Mouse Cake, Toasted Coconut Squares

Forbidden Black Sticky Rice Pudding, Fresh Cut Fruit



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
Apple Crumble

JUST VEGGIES

Grilled Vegetables
Mozzarella
Shredded Lettuce
Sun Dried Tomato Spread
Tortilla Wrap
Aged Cheddar
Apple Crumble



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

Smoked tomato soup, goat cheese foam
Butternut squash with white cheddar, fresh basil and apple
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
Massimo capra inspired balsamic marinated beef striploin,
Sicilian style peperonata, goat's cheese cream
Forest mushroom risotto with grilled portobello and
Roasted peppers

DESSERTS

Chocolate flourless torte, vanilla whipped cream, and crème anglaise
Apricot crème caramel, fresh seasonal berries
Apple crumble tart with whiskey caramel sauce
Mango Charlotte, fresh berries



RECEPTION HORS D'OEUVRES

All hors' d'oeuvres are butler passed unless stations are requested. Priced per dozen minimum 2 dozen per selection with a maximum of 5 selections. For a pre dinner reception we recommend 3 pc per guest.

COLD HORS D'OEUVRES

VEGETARIAN

Ripe tomato and basil bruschetta, EVOO, crostini
Wild mushroom bruschetta, white truffle oil, crostini
Hot pickled pepper, goat cheese mousse, crispy fried quinoa
Preserved beet, gorgonzola, with honey and walnuts
Asparagus and parmesan fillo spears, dijon soy dip
Pizzetti, black olive, tomato, EVOO

MEATS AND SEAFOOD

Crostini, chicken liver pate, marsala caramelized onions
Ciabatta slider, "Pingue" prosciutto, and fried peppers
Octopus carpaccio, soppressata and charred corn
Scallop ceviche, yuzu, pickled fennel



HOT HORS D'OEUVRES

VEGETARIAN

Ricotta and spinach fritter, spicy tomato jam
Mushroom tart, with parmesan mousse
Buffalo mozzarella arancini (deep fried risotto)
Vegetarian samosa, sweet and sour mango chutney

MEAT AND SEAFOOD

Chicken satays with Niagara peach glaze
Sirloin tip skewers, spicy BBQ sauce
Smoked chicken quesadilla with lime cilantro sour cream
Dried apricot stuffed with gorgonzola, wrapped with smoked bacon
Cod cake, lemon aioli, crispy onions
Shrimp spring roll, siracha and honey and lime

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 soppressata
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 (3pc. per person)
Traditional cocktail sauce
Alaskan king crab legs (2pc. per person)
Oysters on the half shell (4pc. per person)
Chilled steamed mussels (4pc. per person)
With herb vinaigrette

Lemons, limes and condiments

BREADS AND SPREADS

Babaganoush
Hummus
Roasted pepper
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

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)

PORCHETTA

Based on min. 30 People

Roasted whole porchetta with fried banana peppers

House-made mustards, assorted panini and crusty buns

WHOLE OVEN ROASTED TURKEY

Based on min. 30 People

Tom turkey

Apricot and double smoked bacon stuffing

Cranberry sauce and turkey gravy

Freshly baked rolls and butter

SWEET SENSATIONS

based on min. 30 People

Assorted cakes, pies, mousses, crumbles, brownies

Tarts, macaroons, Italian cookies, fresh fruit and a

chocolate fountain



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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,
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)

PLATED DESSERTS

Maple Crème Brulee, Biscotti and Berries

Raspberry Almond Pistachio Mousse Cake

Decadent Chocolate and Caramel Mousse Cake

"Square" Lemon Meringue Tartlet

Blueberry White Chocolate Mousse Cake

Wild Blueberry and Peach Crumble

Cream Cheese Mousse and Brownie Fantasia Passion Fruit Sauce

Pistachio Chocolate Crunch



PLATED DINNER

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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 glaze

Niagara Peach Glazed Supreme Of Chicken
Double smoked bacon and onion mash
Cranberry chicken reduction

Blue Crab Crusted Halibut Filet (seasonal)
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
Snapper
Sea salt crusted NY striploin, double smoked bacon and pearl onion
Boursin parmesan mashed potatoes
Honey roasted vegetables
Cheese tortellini with tomato



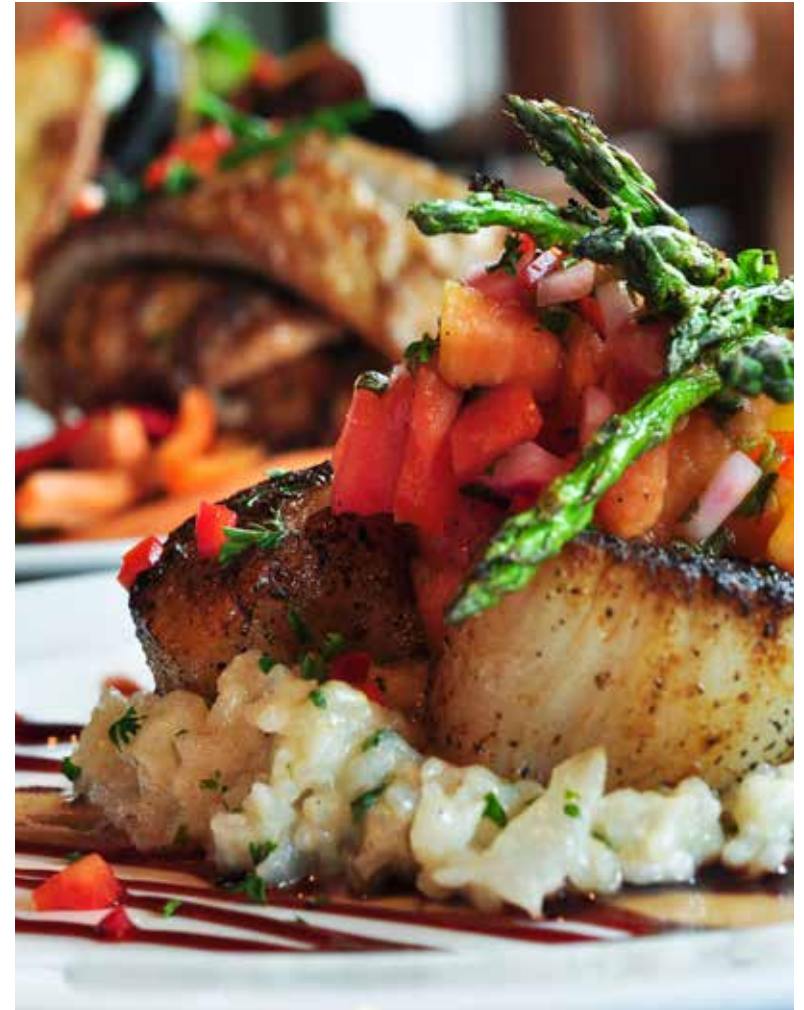
DINNER TABLE

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 pineapple 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



BEVERAGE SERVICES

HOST BAR:

PREMIUM SELECTIONS

LIQUEURS

DELUXE LIQUEURS

HOUSE RED OR WHITE WINE (BY THE GLASS)

HOUSE RED OR WHITE WINE (BY THE BOTTLE)

DOMESTIC BEER

IMPORTED BEER

SOFT DRINKS

FRUIT JUICES

MINERAL WATER

BOTTLED 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 and service charges. 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

HOUSE RED OR WHITE WINE (BY THE GLASS)

HOUSE RED OR WHITE WINE (BY THE BOTTLE)

DOMESTIC BEER

IMPORTED BEER

SOFT DRINKS

FRUIT JUICES

MINERAL WATER

BOTTLED WATER

Cash bar prices include applicable taxes and service charges. 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)



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

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

Prices subject to taxes and service charges. Prices and items are not guaranteed outside of 6 months of your event. Our menus are priced based on best available selections therefore menu selections received less than 7 days prior to the 1st day of the group's arrival is subject to 25% surcharge. **Any Dietary/Special Meal Requests are subject to a \$5.00 per person surcharge.***Menu created in February 2017.

WHITE WINE LIST

INNISKILLIN ESTATE SELECT PINOT GRIGIO (ONTARIO)

Wonderful aromas of apple and lemon balanced with tropical notes and a crisp clean finish.

JACKSON TRIGGS CHARDONNAY RESERVE (ONTARIO)

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

PELLER FAMILY SELECT CHARDONNAY 2013 (ONTARIO)

Smooth white wine with green apple, citrus and honeydew melon.

INNISKILLIN "NIAGARA SELECT" REISLING VQA (ONTARIO)

A lovely aromatic wine with flavours of citrus, peach and apples.

JACKSON TRIGGS SAUVIGNON BLANC (ONTARIO)

Invigorating aroma of lemon grass, lime zest and ripe tropical fruit. Elegant and crisp with impressive balance and fresh acidity.

FORCHIR 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.

13TH STREET 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.

PELLER FAMILY SELECT CABERNET MERLOT 2013 (ONTARIO)

Fruit forward flavours of plum, cherry and blackberry are accented by notes of spice and oak with more juicy berries on the finish.

INNISKILLIN ESTATE SELECT CABERNET MERLOT (ONTARIO)

Wonderful notes of plum, blackberries and spice on the nose with a lingering finish.

ROBERT MONDAVI "PRIVATE SELECTION" (CALIFORNIA)

Medium deep ruby red colour, sweet cherry, hints of black pepper and spicy oak.

FUMANELLI VALPOLICELLA CLASSICO (VENETO)

Ruby red with hints of violets, cherries and blackberries balanced off with a great balance between sweetness and acidity.



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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)

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

13TH STREET PINK PALETTE (ONTARIO)

Aromas of pink grapefruit, cherry and blood orange with a hint of exotic spice.

