



CROWNE PLAZA[®]
NIAGARA FALLS - FALLSVIEW



CATERING MENU

(MODIFIED COVID-19)



BREAKFAST

All food and beverage items are packed for individual consumption. Some of the hot items will be serviced by a member of our dedicated team.

NIAGARA GORGE & GO

Greek yogurt parfait, sour cherry, toasted pumpkin seed and dried fruit crumble
Selection of bottled juice
Fresh brewed coffee or tea

Please choose one:

WESTERN BURRITO

Western style omelet, sweet peppers, caramelized onions, chorizo, black beans and corn salsa and aged cheddar

PRIME BISCUIT SANDWICH

House baked cheddar and chive biscuit, pulled beef tenderloin, broasted egg, smoked provolone

THE ENGLISH MUFFIN SANDWICH

Turkey sausage, broasted omega 3 egg, and cheddar cheese

2 MEDIUM HARD SOUS VIDE EGGS

With Himalayan salt, cracked pepper

Prices subject to taxes and service charge. 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. Menu created in October 2020.

Items on this menu may vary slightly. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



BREAKFAST

All food and beverage items are packed for individual consumption. Some of the hot items will be serviced by a member of our dedicated team.

MARILYN'S CHOICE

A selection of fresh baked butter croissants, muffins and breakfast pastries with whipped butter, fruit preserves, and honey
Fresh brewed coffee or tea
Individual yogurt
A selection of granola and power bars
Fresh cut fruit salad
Selection of bottled juice

NIAGARA FALLS INTO A FULL BREAKFAST

A selection of fresh baked butter croissants, muffins and breakfast pastries with whipped butter, fruit preserves, and honey
Individual yogurt

SERVICED

Soft scrambled eggs with fine herbs
Applewood smoked bacon and Ontario maple glazed breakfast sausages
"Home-fry style" red bliss potato with sautéed peppers and onions
Freshly brewed coffee or selection of tea
Buttermilk pancakes with Ontario maple syrup with vanilla peaches

Prices subject to taxes and service charge. 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. Menu created in October 2020.

Items on this menu may vary slightly. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



BREAKS

Serviced, or individually packaged as required.

All refreshment breaks are served with freshly brewed coffee, decaffeinated and a selection of specialty teas.
Based on 30 minutes of continuous service.

CAFE BREAK

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

COOKIE BREAK

3 types of fresh baked cookies from the PRIME bake shoppe

MORNING EYE OPENER

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

Prices subject to taxes and service charge. 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.
Menu created in October 2020.

Items on this menu may vary slightly. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



GRAB & GO BREAK ENHANCEMENTS

FRESHLY BREWED COFFEE, DECAFFEINATED
SELECTION OF SPECIALTY TEAS

ASSORTED SOFT DRINKS

INDIVIDUAL FRUIT JUICE

BOTTLED WATER

MINERAL WATER

BAGS OF CHIPS

ASSORTED WHOLE FRUIT
(INDIVIDUALLY WRAPPED)

GRANOLA, NUTRIGRAIN OR POWER BARS

Prices subject to taxes and service charge. 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. Menu created in October 2020.

Items on this menu may vary slightly. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



LUNCH

BROWN PAPER BAG

All lunch bags come with water, whole fruit, fresh baked cookie, nutri-grain bar.

PLEASE CHOOSE ONE:

CHICKEN CLUB ON A BUN

Ace bakery brioche bun, buttermilk fried chicken, pickle, lettuce, bacon jam, maple sriracha aioli

EGGPLANT PARMESAN

House baked focaccia bun, smoked provolone, chipotle tomato

CROWNE SPECIAL

Smoked turkey, ciabatta, chipotle Dijon-aise, havarti

BEYOND MEAT BURGER

Ace bakery bun, shaved onion, lettuce, tomato and pickle, and grainy mustard

CROWNE MINI MUFFULETTA

Salami, prosciutto, mortadella, local cheese, olive salad, roasted peppers

Prices subject to taxes and service charge. 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. Menu created in October 2020.

Items on this menu may vary slightly. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



LUNCH

BUDDHA BOWLS OF NOURISHMENT

Gluten Free. Minimum order 10 of 1 type

Bowls include, bottle of water, whole fruit and a chocolate brownie

WINTER SOLSTICE

Hard boiled egg, brown rice and quinoa salad, maple roasted squash, black bean, roasted cauliflower, cucumbers and charred dinosaur kale (Vegan available upon request).

EASY ON THE GREEN

Quinoa, avocado, kale pesto, cauliflower, peas, fine beans, chick peas, and broccoli tofu

BEEF OR CHICKEN TACO

Basmati rice, beef/chicken taco, cheddar, sweet corn, black beans, red onions, salsa, lemon garlic aioli

BOWL ADD ONS:

Honey mustard chicken breast

Chicken ala diavola with lemon and a hint of chili

Hot and cold smoked fish

Sous vide salmon

4 ounce AAA beef striploin sous vide medium rare

Poached prawns

Prices subject to taxes and service charge. 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. Menu created in October 2020.

Items on this menu may vary slightly. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



PLATED LUNCHEES - SOUPS & SALADS

Plated lunches are a pre-selected three course meal which includes:
Assorted dinner rolls and butter, soup or salad, entree and dessert
Freshly brewed coffee, decaffeinated coffee and teas.

TO BEGIN, A TALE OF SOUPS, SALADS PLEASE PICK ONE.

HEIRLOOM CARROT BISQUE
Ginger, citrus, mint, pistachio

ROASTED CAULIFLOWER SOUP
Kale, parmesan and crispy pancetta

CURRIED PUMPKIN AND COCONUT SOUP
Toasted pumpkin seeds, salted yogurt

THE "CAESAR" SALAD
Romaine hearts, focaccia croutons, smoked bacon,
roasted garlic "Caesar" vinaigrette

YOUNG AND TENDER BABY GREEN'S
Cucumber bundle, grape tomato, Niagara peach and champagne vinaigrette

ENDIVE AND ARUGULA
Roasted pear, feta, sweet & sassy candied nuts, white balsamic dressing

Prices subject to taxes and service charge. 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. Menu created in October 2020.

Items on this menu may vary slightly. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



PLATED LUNCHES - MAINS

CHOOSE ONE:

MAPLE GLAZED TURKEY ROULADE

Dried Niagara fruit stuffing, mashed Yukon's, and roasted harvest vegetables

SLOW BRAISED "BONELESS" BEEF SHORT RIB "WELLINGTON"

Puff pastry, mushroom duxelle, celery root puree, fine beans, red wine glaze

CRISPY SKINNED SHORT HILLS TROUT

Warm salad nicoise, lemon brown butter

CHICKEN FORESTER

Mushroom ravioli

ROASTED CHICKEN SUPREME

Dijon and rosemary jus

BALSAMIC MARINATED BEEF STRIPLOIN (served medium)

Sicilian style peperonata, goat's cheese mashed potato

PORTOBELLO MUSHROOM AND PEPPER TIMBALE

Stoney Creek mushroom risotto with grilled portobello and roasted peppers

CENTER CUT "VANILLA COKE" PORK LOIN

Pan glaze, sushi rice cake Chinese broccoli

Prices subject to taxes and service charge. 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. Menu created in October 2020.

Items on this menu may vary slightly. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



PLATED LUNCHES - DESSERT

CHOOSE ONE:

CHOCOLATE FLOURLESS TORTE

Vanilla whipped cream, raspberry sauce

SALTED CARAMEL BUDINO

Corn flake almond crunch

APPLE CRUMBLE TART

With whiskey caramel sauce, and vanilla ice cream

MANGO CHARLOTTE

Toasted coconut creme Anglaise fresh berries

Prices subject to taxes and service charge. 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. Menu created in October 2020.

Items on this menu may vary slightly. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



PLATED DINNER - SOUPS & SALADS

Plated dinners are a pre-selected three course meal which includes:
Assorted dinner rolls and butter, soup or salad, entree and dessert
Freshly brewed coffee, decaffeinated coffee and teas.

TO BEGIN, A TALE OF SOUPS, SALADS PLEASE PICK ONE.

SMOKED TOMATO SOUP

Goat cheese crema, saltine crumble

AUTUMN HARVEST SQUASH BISQUE

Ontario maple, apple and pumpkin seed

LEEK AND POTATO SOUP

Bacon jam, crispy leeks

CREAM LESS MUSHROOM SOUP

Soya mushrooms, toasted almonds

SUPER "CAESAR" SALAD

Kale, focaccia croutons, smoked bacon, roasted garlic "Caesar" vinaigrette

ENDIVE AND ARUGULA

Oven dried grapes, shaved fennel, grated pecorino, lemon truffle

PENNE ARRABBIATA

San Marzano tomato sauce, roasted peppers, grana padano, chili flakes

Prices subject to taxes and service charge. 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. Menu created in October 2020.

Items on this menu may vary slightly. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



PLATED DINNER - ENTRÉES

All entrée selections come with chef choice of seasonal vegetables.

CARAMELIZED ONION AND GOAT CHEESE CANNELLONI (GLUTEN FREE) (VEGETARIAN)

Green olive tapenade

MEDITERRANEAN VEGETABLE FILO WRAP

Ontario goat cheese, lightly curried vegetables, warm tomato vinaigrette

NIAGARA PEACH GLAZED SUPREME OF CHICKEN BREAST

Celery root mashed Yukon's, simple red wine jus

CHICKEN ALLA DIAVOLA

Olive oil, lemon, and a hint of chili, pressed fingerling potatoes, lemon thyme jus

SEARED "STERLING" ATLANTIC SALMON

Puttanesca salsa, lobster ravioli, charred lemon butter sauce

WASABI COBBLER CRUSTED ATLANTIC SALMON

Lobster fried rice, house made hoisin sauce

CARAMELIZED ONION AND GOAT CHEESE CANNELLONI

With a carrot jus, green olive tapenade

MEDITERRANEAN VEGETABLE FILO WRAP

With roasted garlic tomato, basil puree

BUTTER BASTED BEEF TENDERLOIN

Goat cheese gratin potato, truffle honey and reduced balsamic Jus

ROSEMARY RUBBED DRY AGED BLACK ANGUS STRIPLOIN

Rosemary rubbed, boursin mash, red wine jus

Prices subject to taxes and service charge. 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. Menu created in October 2020.

Items on this menu may vary slightly. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



PLATED DINNER - DESSERTS

CHOCOLATE FLOURLESS TORTE

Vanilla whipped cream, raspberry sauce

SALTED CARAMEL BUDINO

Corn flake almond crunch

LEMON TART, WILD BLUEBERRY YUZU, WHITE CHOCOLATE SABAYON

WHIPPED WHITE CHOCOLATE CHEESECAKE

Bourbon sour cherry, and waffle cookie

PEACH AND WILD BLUEBERRY CRUMBLE

Vanilla ice cream

PRIME'S 10 STOREY CAKE

Nutella pudding, hazelnut crumble

Prices subject to taxes and service charge. 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. Menu created in October 2020.

Items on this menu may vary slightly. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



PLATED DINNER - ENHANCEMENTS

ONTARIO GOAT CHEESE MOUSE

Preserved heirloom beets, toasted pistachio, truffle honey

JUMBO PRAWN COCKTAIL 3PC.

Grey Goose enhanced cocktail sauce, fresh lemon

VANILLA COLA PORK BELLY

Compressed apple and pickled cauliflower, toasted cashew crumble

Prices subject to taxes and service charge. 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. Menu created in October 2020.

Items on this menu may vary slightly. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.