



THE CONFERENCE  
& EVENT CENTER  
NIAGARA FALLS

**BANQUET MENUS**



101 OLD FALLS STREET NIAGARA FALLS, NEW YORK, 14303  
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## THE CONFERENCE & EVENT CENTER NIAGARA FALLS

### **CONTINENTAL BREAKFAST SERVICE**

All Continentals Served with Premium Coffee

Priced per person for a maximum of 2 hours service time

Minimum of 15 Guests

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#### **CONTINENTAL BREAKFAST | \$11**

Assorted Chilled Juices

An Assortment of Fresh Pastries & Bakery Goods

Fruit Preserves with Sweet Butter

#### **EXECUTIVE CONTINENTAL | \$13**

Assorted Chilled Juices

Seasonal Sliced Fruit

Gourmet Breakfast Breads

Gourmet Bagels & Cream Cheese

Fruit Preserves with Sweet Butter

#### **EURO CONTINENTAL | \$15**

Fresh Seasonal Fruit

Sliced Roma Tomato with Fresh Basil

Fresh Baguette with Herb Butter & Assorted Jams

Assorted Artisan Cheeses (Asiago, Swiss, Mozzarella, Provolone)

Assorted Cured Meats (Prosciutto, Capicola, Salami)





## THE CONFERENCE & EVENT CENTER NIAGARA FALLS

### **BREAKFAST BUFFETS**

All Buffets Served with Assorted Chilled Fruit Juice & Premium Coffee  
Priced per person for a maximum of 1.5 hours service time  
Minimum of 30 Guests

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#### **NIAGARA SUNRISE | \$15**

An Assortment of Fresh Pastries & Bakery Goods  
Fruit Preserves with Sweet Butter  
Fresh Seasonal Fruit  
Scrambled Eggs  
Roasted Country Potatoes  
Choice of Sausage Links or Apple Wood Smoked Bacon or Breakfast Style Ham

#### **OLD FALLS STREET BREAKFAST BUFFET | \$17**

An Assortment of Fresh Pastries & Bakery Goods  
Fruit Preserves with Sweet Butter  
Fresh Seasonal Fruit  
Scrambled Eggs  
Roasted Country Potatoes  
Choice of (2): Sausage Links or Apple Wood Smoked Bacon or Breakfast Style Ham  
Waffles or French Toast Served with Warm Maple Syrup





## THE CONFERENCE & EVENT CENTER NIAGARA FALLS

### **PLATED BREAKFAST SELECTIONS**

All Plated Breakfasts served with Chilled Orange Juice & Premium Coffee

Priced Per Person

Minimum of 15 Guests

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#### **ALL AMERICAN | \$14**

Scrambled Eggs

Roasted Country Potatoes

Choice of Sausage Links or Apple Wood Smoked Bacon or Breakfast Style Ham

Freshly Baked Croissant

Fruit Preserves with Sweet Butter

#### **RAPIDS QUICHE | \$15**

Choice of Quiche Florentine (Spinach, Ham & Swiss)

or Quiche Lorraine (Bacon, Onion & Swiss)

Field Green Salad

Seasonal Fresh Fruit

#### **EGGS BENEDICT | \$16**

Poached Eggs Served on a Toasted English Muffin with Canadian Bacon

Hollandaise Sauce Served on the Side

Roasted Country Potatoes

Warm Apple Danish

#### **ATHENS DELIGHT | \$15**

Spinach & Feta Scramble

Greek Style Potatoes

Gyro Meat

Grilled Pita



## THE CONFERENCE & EVENT CENTER NIAGARA FALLS

### **BREAKFAST ENHANCEMENTS**

"Add-ons" for Continental or Breakfast Buffets

Priced Per Person

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- + **ASSORTED CEREALS WITH CHILLED MILK | \$3**
- + **ASSORTED INDIVIDUAL GREEK YOGURTS | \$3.50**
- + **SLICED FRESH SEASONAL FRUIT | \$3**
- + **STEEL CUT OATMEAL WITH ASSORTED FRUIT, HONEY | \$5**
- + **SMOOTHIES | \$2**  
Choice of (1) Strawberry Banana or Mixed Berry or Mango Peach Served in a Martini Glass
- + **YOGURT PARFAIT | \$3**  
Layered Homemade Granola with Berries, Yogurt & Whipped Cream
- + **FILL YOUR OWN BURRITO STATION | \$4**  
Scrambled Eggs, Breakfast Sausage, Diced Ham, Cheddar Cheese, Salsa, Sautéed Peppers & Onions
- + **OMELET STATION | \$6**  
Omelets Prepared to Order by a Chef with a Variety of Fillings & Toppings (Chef fee included)
- + **CREPE STATION | \$6**  
Crepes Prepared to Order by a Chef with a Variety of Fillings & Toppings (Chef fee included)
- + **BREAKFAST PIZZA | \$5**  
Includes Scrambled Eggs, Sausage or Bacon, Mozzarella & Roasted Tomatoes
- + **SMOKED SALMON & BAGELS | \$7**  
Smoked Salmon Served with Diced Red Onions, Capers, Cream Cheese & Bagels
- + **BREAKFAST SANDWICHES | \$4 EACH**  
Egg & Cheese with Sausage or Bacon or Ham on a Biscuit or English Muffin or Croissant
- + **FRESH PASTRIES & BAKERY GOODS | \$25 PER DOZEN**  
Choices include Muffins, Croissants, Danish, Scones, Breakfast Breads & Cinnamon Rolls
- + **SELECTION OF FRESH BAGELS & CREAM CHEESE | \$26 PER DOZEN**



## THE CONFERENCE & EVENT CENTER NIAGARA FALLS

### **BREAK SERVICES**

Priced per person for a maximum of 1 hour service time  
Minimum of 15 Guests

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#### **HEALTHY START | \$10**

Assorted Fresh Whole Fruit, Granola Bars or Trail Mix & Greek Yogurt  
Assorted Bottled Juices, Water, Premium Coffee & Specialty Teas

#### **COOKIES & MILK | \$10**

An Assortment of Fresh Baked Cookies to include Chocolate Chip, Peanut Butter, Oatmeal Raisin, M&M or Macadamia Nut  
Milk, Premium Coffee & Specialty Teas

#### **BRUNCH BREAK | \$12**

Assorted Mini Quiche  
Tuna Canape  
Tomato Salad  
Fresh Fruit

#### **SIESTA BREAK | \$10**

Restaurant Style Tortilla Chips  
Served with Guacamole, Salsa & Warm White Queso  
Bottled Water & Assorted Soft Drinks

#### **BALLPARK BREAK | \$11**

Warm Bavarian Pretzel Sticks Served with Mustard & Nacho Cheese  
Cracker Jacks & Freshly Popped Popcorn  
Cold Lemonade, Bottled Water & Assorted Soft Drinks

#### **SWEET & SALTY BREAK | \$11**

M&Ms, Cracker Jacks  
Trail Mix, Chips & Pretzels  
Bottled Water & Assorted Soft Drinks



## THE CONFERENCE & EVENT CENTER NIAGARA FALLS

### **BREAK SERVICES (CONTINUED)**

Priced per person for a maximum of 1 hour service time

Minimum of 15 Guests

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#### **NY CHEESECAKE BREAK | \$12**

Crustless Cheesecake Served in Chilled Martini Glasses

Assorted Toppings including Chocolate & Caramel Sauces, Chocolate, Fruit & Nuts

Fresh Whipped Cream

Milk, Premium Coffee & Specialty Tea

#### **ARTISAN BREAK | \$15**

Gourmet Artisan Cheese Board

Seasonal Crudité

Baguette, Pita & Hummus

#### **CORPORATE ATHLETE | \$13**

Homemade Trail Mix with Dried Fruit

Peanut M&Ms

Fruit Smoothies

Vitamin H2O / Gatorade

Bottled Water & Assorted Soft Drinks





## THE CONFERENCE & EVENT CENTER NIAGARA FALLS

### BREAK ENHANCEMENTS

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- \* **PREMIUM COFFEE, DECAFFEINATED COFFEE AND SPECIALTY TEAS | \$37 PER GALLON**
- \* **ICED TEA, LEMONADE OR FRUIT PUNCH | \$32 PER GALLON**
- \* **HOT CHOCOLATE WITH MARSHMALLOWS | \$38 PER GALLON**
- \* **ASSORTED BOTTLED JUICES | \$3 EACH**
- \* **20 OZ BOTTLED WATER | \$3 EACH**
- \* **CANNED PEPSI PRODUCTS | \$2.50 EACH**
- \* **PITCHER OF SOFT DRINKS | \$6 PER PITCHER**
- \* **FRESH BAKED COOKIES, BROWNIES, LEMON BARS OR BLONDIES | \$22 PER DOZEN**
- \* **FRESH PASTRIES & BAKERY GOODS | \$25 PER DOZEN**  
Choices include Muffins, Croissants, Danish, Breakfast Breads, Scones & Cinnamon Rolls
- \* **SELECTION OF FRESH BAGELS & CREAM CHEESE | \$26 PER DOZEN**
- \* **SLICED FRESH SEASONAL FRUIT | \$3 PER PERSON**
- \* **WHOLE FRESH FRUIT | \$2 EACH**
- \* **GREEK YOGURT | \$3.50 EACH**
- \* **GRANOLA BAR | \$2.50 EACH**
- \* **CANDY BARS | \$2.50 EACH**
- \* **INDIVIDUAL BAGS OF SNACKS | \$2 EACH**
- \* **JUMBO SOFT PRETZEL WITH MUSTARD & NACHO CHEESE | \$3.50 EACH**
- \* **PREMIUM ICE CREAM NOVELTIES (MINIMUM OF 50) | \$3.50 EACH**





## THE CONFERENCE & EVENT CENTER NIAGARA FALLS

### **EXECUTIVE BOXED LUNCH**

Boxed Lunches Include: Miss Vickie's Chips, Whole Fruit & Soft Drink  
Tortillas available upon request  
Priced Per Person  
Minimum of 15 Guests

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#### **GOURMET ROAST BEEF | \$15**

Shaved Roast Beef with Sweet Vidalia Onions, Crisp Lettuce & Provolone on Herb Focaccia

#### **HAM & CHEESE | \$15**

Smoked Ham with Sharp Cheddar Cheese & Crisp Lettuce on Ciabatta

#### **ROAST TURKEY | \$15**

Smoked Turkey Breast, Swiss Cheese, Sliced Tomato & Crisp Lettuce on Whole Grain Bread

#### **ROASTED VEGETABLE SANDWICH | \$15**

Marinated Zucchini & Squash, Roasted Red Peppers, Mozzarella & Crisp Lettuce with Balsamic Aioli on French Baguette

#### **EXECUTIVE CLUB SANDWICH | \$15**

Grilled Chicken with Smoked Bacon, Crisp Lettuce and Herb Spread on Ciabatta





## THE CONFERENCE & EVENT CENTER NIAGARA FALLS

### LUNCH BUFFETS

Served with Premium Coffee, Specialty Tea, Iced Tea & Water

Minimum 30 Guests

Priced Per Person

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#### PICNIC BY THE FALLS | \$22

Soup Du Jour

Garden Tossed Salad with Choice of (2) Dressings

Choice of Chicken Salad or Tuna Salad or Egg Salad

Pasta Salad with Garden Vegetables

Kettle Potato Chips

Sliced Deli Style Meats including Smoked Ham, Genoa Salami, Turkey Breast & Roast Beef

Assorted Sliced Cheeses including Provolone, Cheddar & Pepper Jack

Relish Tray with Assorted Condiments including Horseradish Aioli & Sweet Hot Mustard

Cookies & Blondies

Assorted Breads & Rolls

#### NIAGARA HOMESTYLE BUFFET | \$22

Stuffed Banana Pepper Soup

Garden Tossed Salad with Choice of (2) Dressings

Homemade Potato Salad

Tender Sliced Roast Beef in Au Jus

Kimmelweck & Kaiser Rolls

Chicken Wings (Offered Hot, Medium, Mild or BBQ)

Celery & Carrot Sticks with Appropriate Condiments

Orange Chocolate Mousse





## THE CONFERENCE & EVENT CENTER NIAGARA FALLS

### **LUNCH BUFFETS (CONTINUED)**

Served with Premium Coffee, Specialty Tea, Iced Tea & Water

Minimum 30 Guests

Priced Per Person

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#### **THREE SISTERS BUFFET | \$22**

Soup Du Jour

House Salad with Choice of (2) Dressings

Parmesan Crusted Chicken Cutlet with Tomato Relish

Yankee Style Pot Roast Beef

Rosemary Roasted Potato

Seasonal Vegetable Medley

Warm Rolls & Butter

Assorted Pies

#### **SOUTHERN SOUL BUFFET | \$22**

Homemade Coleslaw

Garden Tossed Salad with Choice of (2) Dressings

Slow Roasted BBQ Pulled Pork

Buttermilk Fried Chicken

Homemade Macaroni & Cheese

Sweet Corn

Cornbread & Rolls with Butter

Pecan Pie





## THE CONFERENCE & EVENT CENTER NIAGARA FALLS

### **LUNCH BUFFETS (CONTINUED)**

Served with Premium Coffee, Specialty Tea, Iced Tea & Water.

Minimum 30 Guests

Priced Per Person

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#### **TUSCAN AFFAIR BUFFET | \$22**

Beans & Greens Soup

Caesar Salad

Rigatoni a la Vodka

Italian Sausage with Peppers & Onions

Bruschetta with Grilled Chicken, Diced Tomato & Onion with a Balsamic Reduction

Seasonal Vegetable

Garlic Breadsticks

Mini Cannolis

#### **CANTINA GRILLE BUFFET | \$22**

Black Bean Soup

Garden Salad with Crispy Tortilla Strips

Grilled Chicken with Blistered Cherry Tomato, Fire Roasted Peppers and Onions

Grilled Flank Steak with Chimichurri

Fiesta Rice

Chocolate Bomb





## THE CONFERENCE & EVENT CENTER NIAGARA FALLS

### **LIGHT PLATED LUNCH SELECTIONS**

All Light Plated Lunch Selections Served with  
Cookies or Brownies, Premium Coffee & Iced Tea  
Priced Per Person  
Minimum of 15 Guests

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#### **THE ASTORIA | \$16 CHICKEN \$18 SHRIMP**

Mixed Greens, Celery, Toasted Walnuts, Red Grapes and Apple Vinaigrette

#### **CLASSIC GREEK SALAD | \$15 CHICKEN \$16 BEEF \$17 SHRIMP**

Romaine Lettuce, Kalamata Olives, Red Onions, Tomatoes, Feta, Pepperoncini  
Served with Greek Dressing  
Warm Rolls & Butter

#### **CAESAR SALAD | \$15 CHICKEN \$16 BEEF \$18 SHRIMP**

Romaine Lettuce, Freshly Grated Parmesan & Garlic Croutons  
Tossed with Classic Caesar Dressing  
Warm Rolls & Butter

#### **NIAGARA COBB SALAD | \$15 CHICKEN \$16 BEEF \$18 SHRIMP**

Mixed Greens, Diced Tomato, Red Onion  
Hard Boiled Egg, Crumbled Bacon, & Shredded Cheddar  
Served with Buffalo Bleu Cheese Dressing  
Warm Rolls & Butter

#### **EXECUTIVE CLUB | \$16**

Smoked Turkey Breast, Avocado Ranch, Apple Wood Smoked Bacon  
Sliced Tomatoes & Crisp Lettuce on Focaccia  
Homemade Pasta or Potato Salad or Kettle Chips



## THE CONFERENCE & EVENT CENTER NIAGARA FALLS

### **LIGHT PLATED LUNCH SELECTIONS (CONTINUED)**

All Light Plated Lunch Selections Served with  
Cookies or Brownies, Premium Coffee & Iced Tea

Priced Per Person  
Minimum of 15 Guests

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#### **GRILLED CHICKEN SANDWICH | \$16**

Grilled Chicken Breast with Provolone Cheese, Pesto Mayonnaise  
Sliced Tomatoes & Crisp Lettuce on a Kaiser Roll  
Homemade Pasta or Potato Salad or Kettle Chips

#### **CLASSIC COMFORT SANDWICH | \$16**

Choice of Chicken Walnut or Albacore Tuna or Egg Salad with Lettuce & Tomato  
Choice of Whole Grain Bread or Wrap or Croissant  
Homemade Pasta or Potato Salad or Kettle Chips





## THE CONFERENCE & EVENT CENTER NIAGARA FALLS

### **PLATED LUNCH SELECTIONS**

All Plated Lunch Selections Served with our House Salad with  
Choice of (2) Dressings, Warm Rolls & Butter,  
Choice of Dessert, Premium Coffee & Iced Tea  
Priced Per Person  
Minimum of 15 Guests

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#### **PASTA PRIMAVERA | \$16 VEGETARIAN \$17 CHICKEN \$18 ITALIAN SAUSAGE**

Penne Pasta, Sautéed Peppers, Onions, Zucchini, Broccoli  
Tossed in a Parmesan Tomato Cream Sauce

#### **TUSCAN CHICKEN | \$18**

Pan Seared Chicken Breast with Citrus Tomato Herb Sauce  
Rice Pilaf  
Seasonal Vegetable

#### **BBQ CHICKEN | \$18**

Airline Breast of Chicken Basted with BBQ Glaze  
Creamy White Cheddar Orzo  
Seasonal Vegetable

#### **ROAST PORK LOIN | \$18**

Sliced Center Cut Pork Loin Topped with Apple Onion Chutney  
Sweet Potato Puree  
Seasonal Vegetable

#### **SLICED LONDON BROIL | \$21**

Grilled Flank Steak Topped with Homemade Steak Sauce & Mushrooms  
Whipped Yukon Potatoes  
Seasonal Vegetable



## THE CONFERENCE & EVENT CENTER NIAGARA FALLS

### **PLATED LUNCH SELECTIONS (CONTINUED)**

All Plated Lunch Selections Served with our House Salad with  
Choice of (2) Dressings, Warm Rolls & Butter,  
Choice of Dessert, Premium Coffee & Iced Tea  
Priced Per Person  
Minimum of 15 Guests

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#### **MISO SALMON | \$21**

Salmon Filet with Miso Ginger  
Fried Rice  
Citrus-Soy Vegetables

### **LUNCH DESSERT SELECTIONS**

New York Cheesecake with Strawberry Sauce  
Chocolate Bundt Cake with Raspberry Crème  
Orange Chocolate Mousse with Fresh Whipped Cream  
Strawberry Shortcake with Fresh Whipped Cream  
Chocolate Flourless Torte







## THE CONFERENCE & EVENT CENTER NIAGARA FALLS

### **COLD APPETIZERS**

Orders must be in increments of 25

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Chilled Cocktail Shrimp with Horseradish Cocktail Sauce | \$2.50 Each

Smoked Salmon Pinwheel with Cream Cheese & Capers | \$1.50 Each

Assorted Sushi | \$2.75 Each

Prosciutto Wrapped Asparagus | \$1.50 Each

Sliced Roast Beef on a Crostini with Horseradish Cream & Sweet Onion Marmalade | \$2 Each

Antipasto Brochette-Hard Salami, Provolone & Manzanilla Olive | \$2.50 Each

Caprese Skewers-Fresh Mozzarella, Grape Tomato & Basil | \$2 Each

Endive Leaves with Boursin Mousse & Roasted Red Grape | \$2.50 Each

Fresh Fruit Kabobs with Honey Vanilla Mascarpone | \$2 Each

Smoked Salmon with Goat Cheese on Pumpernickel with Heirloom Tomato Garnish | \$2 Each

Shrimp "Tostada" with Sriracha Aioli and Lime Zest | \$2.50 Each

Crab Salad Shooter with Lemon Crème and Bacon Candy | \$2.50 Each

Stuffed New Potato with Chive Sour Cream | \$2 Each

With Bacon | \$2.50 Each

Add Smoked Salmon | \$2.50 Each

Smoked Salmon with Herbed Goat Cheese on Pumpernickel Melba with Tomato Garnish | \$2 Each



## THE CONFERENCE & EVENT CENTER NIAGARA FALLS

### **HOT APPETIZERS**

Orders must be in increments of 25

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Spanakopita | \$2.50 Each

Fried Boursin Stuffed Artichoke Heart | \$2.50 Each

Herbed Goat Cheese Stuffed Mushroom | \$2 Each

Vegetarian Spring Rolls with Sweet Chili Sauce | \$2.50 Each

Phyllo Wrapped Brie with Almond & Raspberry | \$1.50 Each

Fried 5 Cheese Mac & Cheese Bites | \$2.00 Each

Pot Stickers with Ginger Soy Sauce | \$2 Each

Mini Assorted Quiche | \$2 Each

Meatballs-BBQ or Marinara or Stroganoff Sauce | \$1.50 Each

Chicken Sate with Spicy Peanut Sauce | \$2.50 Each

Chicken Tenders-Plain, Mild, Medium, Hot or BBQ | \$2.50 Each

Chicken Wings-Mild, Medium, Hot or BBQ | \$1.50 Each

Bacon Wrapped Scallop | \$2.50 Each

Mini Crab Cake with House Remoulade | \$2.50 Each

Coconut Shrimp | \$2.50 Each

Charred Lamb Lollipop with Rosemary Butter | \$3.50 Each

Sesame Beef Ribbons with Ginger Glaze | \$3 Each



## THE CONFERENCE & EVENT CENTER NIAGARA FALLS

### **BUTCHER'S BLOCK**

Orders must be in increments of 25

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#### **CARVING STATION**

All Carving Stations include an Assortment of Breads  
A Chef's Carving Fee of \$75 will be assessed for each Chef  
Maximum of 2 Hours

#### **ROASTED BREAST OF TURKEY | \$150**

Served with Sesame and Cracked Pepper Marmalade  
Serves 40

#### **HONEY BAKED VIRGINIA HAM | \$150**

Served with Whole Grain Honey Mustard  
Serves 50

#### **ROAST LOIN OF PORK | \$100**

Served with Apple & Onion Chutney  
Serves 25

#### **BEEF RIBEYE | \$200**

Served with Au Jus and Beet Horse Radish  
Serves 20

#### **BEEF TENDERLOIN | \$325**

Served with a Mushroom Demi-Glace  
Serves 25

#### **ADD A SPUD:**

Truffle Frites | \$2.50 per person  
Sweet Potato Fries | \$2.50 per person  
Kerrygold Baby Red Parsley Potatoes | \$2.50 per person



## THE CONFERENCE & EVENT CENTER NIAGARA FALLS

### RECEPTION DISPLAYS

Each display is prepared for 50 Guests

Amounts may be increased by increments of 25 Guests

#### FROM THE GARDEN | \$115

Assorted Vegetables to include Broccoli, Celery, Carrots, Cauliflower, Bell Pepper & Tomatoes  
Served with Buttermilk Ranch

#### BRIE & FRUIT | \$100

Baked Brie Wheel in Puff Pastry with Raspberry Sauce Served with Assorted Gourmet Crackers

#### INTERCONTINENTAL CHEESE DISPLAY | \$125

Domestic & Imported Cheeses  
Garnished with Fresh Fruit  
Served with Assorted Gourmet Crackers

#### ARTISAN CHEESE BOARD | \$200

Handcrafted Gourmet Soft & Hard Cheeses  
Garnished with Dried Fruit, Nuts & Preserves  
Served with Lavash & Baguette

#### MEDITERRANEAN DISPLAY | \$175

Marinated Artichoke Hearts, Roasted Red Peppers, Kalamata Olives, Diced Tomato Relish, Hummus & Fresh Bocconcini Served with Assorted Gourmet Crackers & Crostini

#### CHEF'S FARMER BOARD | \$225

Artisan Cheese Selection (Hard & Soft)  
Grilled Seasonal Vegetable with Lemon Aioli  
(Local when available)  
Flat Breads and Baguette

#### BREADS AND SPREADS | \$150

Hummus, Baba ghanoush, Tapenade, Tomato Salad, Wilted Spinach & Grilled Feta with Flat Breads

#### ICED SEAFOOD DISPLAY | MARKET PRICE

Shrimp Cocktail, Crab Salad, Scallop Ceviche  
Oysters, Steamed Clams, Smoked Salmon and Marinated Calimari with Lemons and Cocktail Sauce





## THE CONFERENCE & EVENT CENTER NIAGARA FALLS

### **CHEF'S ACTION STATIONS**

Chef Attendant Available Upon Request for \$75 per Chef

Minimum of 50 Guests

Maximum 2 Hours

Priced Per Person

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#### **PASTA STATION | \$11**

Cavatappi with Pesto Cream Sauce & Penne with Marinara Sauce

Toppings to include Grilled Chicken, Crumbled Italian Sausage, Sautéed Mushrooms, Roasted Peppers & Onions & Shaved Parmesan

Served with Focaccia

#### **LOADED POTATO BAR | \$9**

Garlic Mashed Potatoes, Whipped Sweet Potatoes & Roasted Potatoes

Toppings to include Whipped Butter, Sour Cream, Chives, White Cheddar, Bacon, Brown Sugar & Toasted Pecans

#### **WOK ON THE WILD SIDE | CHICKEN \$15    TOFU \$15    BEEF \$17    SHRIMP \$17**

Choice of Two Proteins

Selection of Fresh Vegetables

Fried Rice on Shanghai Noodles

Kung Pao Sauce, Ginger Miso, Sweet & Sour



## THE CONFERENCE & EVENT CENTER NIAGARA FALLS

### **CHEF'S ACTION STATIONS (CONTINUED)**

Chef Attendant Available Upon Request for \$75 per Chef

Minimum of 50 Guests

Maximum 2 Hours

Priced Per Person

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#### **CHEESECAKE MARTINI SUNDAE BAR | \$8**

Piped Crustless Cheesecake in Chilled Martini Glasses

Toppings to include Chocolate & Caramel Sauce, Chopped Peanuts, Berry Compote, Chocolate & Fresh Whipped Cream

#### **CHOCOLATE FOUNTAIN | \$6**

Dark Chocolate Fondue

Served with Salted Pretzels, Strawberries, Marshmallows, Oreo Cookies & Rice Krispie Treats

#### **S'MORES STATION (BUILD YOUR OWN) | \$9**

Marshmallow Toasting Station with Milk Chocolate and Graham Crackers





## THE CONFERENCE & EVENT CENTER NIAGARA FALLS

### **SOUPS**

Add Soup to Plated Meals for \$3 Per Person

Speak with your Event Manager about the Chef's Seasonal Soups

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Beans & Greens  
Minestrone  
Chicken & Orzo  
Tuscan Bean & Sausage  
Black Bean (v)  
Broccoli Cheddar (v)  
Creamy Tomato Basil (v)  
Loaded Potato  
Stuffed Banana Pepper





## THE CONFERENCE & EVENT CENTER NIAGARA FALLS

### **SALAD**

Choice of Dressings:

Buttermilk Ranch, Buffalo Bleu Cheese, Creamy Caesar,  
Parmesan Peppercorn Ranch, Pomegranate Vinaigrette,  
Balsamic Vinaigrette, Champagne Vinaigrette, Pear Gorgonzola Vinaigrette

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#### **HOUSE SALAD**

Mixed Greens, Vine Ripened Tomato, Shredded Carrot, Cucumber & Herbed Crostini

#### **SALAD UPGRADES**

Priced Per Person

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#### **CAESAR SALAD | \$1**

Chopped Romaine with Shaved Parmesan, Garlic Croutons & Creamy Caesar Dressing

#### **HARVEST SALAD | \$2**

Spring Mix Topped with Red Onion, Candied Pecans, Dried Cranberries & Feta Cheese

#### **SPINACH ARUGULA SALAD | \$2**

Baby Spinach & Peppery Arugula with Sliced Strawberries, Toasted Walnuts, & Goat Cheese

#### **CLASSIC WEDGE SALAD | \$2**

Wedge of Iceberg Lettuce with Diced Tomatoes, Bacon, Red Onion & Bleu Cheese Crumbles





## THE CONFERENCE & EVENT CENTER NIAGARA FALLS

### **DINNER BUFFETS**

Served with Premium Coffee, Iced Tea & Water.

Minimum 30 Guests

Maximum 1.5 Hours of Service Time

Priced Per Person

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#### **HYDE PARK BUFFET | \$28**

House Salad with Choice of (2) Dressings

Warm Rolls & Butter

*Choice of (2) of the Following:*

Herb Roasted Chicken with Natural Jus

Pepper Crusted Beef with Caramelized Onion Ragout

Seasoned Salmon with Lemon Dill Beurre Blanc

Whipped Yukon Potatoes

Seasonal Vegetable

Assorted Cakes

#### **PINE AVENUE BUFFET | \$31**

Beans & Greens

Caesar Salad

Warm Italian Bread & Butter

*Choice of (2) of the Following:*

Chicken Parmesan

Veal Marsala

Baked Haddock Tuscany with Sliced Tomatoes, Italian Herbs & Asiago Cheese

Penne Ala Vodka with Peas

Seasonal Vegetable

Tiramisu & Mini Cannolis



## THE CONFERENCE & EVENT CENTER NIAGARA FALLS

### **PLATED DINNER SELECTIONS**

All Plated Dinner Selections Served with  
our House Salad with Choice of (2) Dressings, Warm Rolls & Butter,  
your Choice of Dessert & Premium Coffee  
Priced Per Person

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#### **CHICKEN ROULADE | \$26**

Sliced Chicken Breast Stuffed with Artichoke Hearts, Roasted Red Pepper, Fresh Spinach & Blend of Italian Cheeses with Garlic Cream  
Lemon and Cracked Pepper Risotto  
Seasonal Vegetable

#### **CHICKEN CORDON BLEU | \$26**

Pan Seared Breast of Chicken Stuffed with Swiss Cheese Cream Sauce & Crispy Pancetta in a Maple Dijon Reduction  
Oven Roasted Potatoes  
Seasonal Vegetable

#### **SICILIAN CHICKEN | \$26**

Parmesan Crusted Chicken Breast Topped with a Creamy Tomato Basil Sauce  
Served over Penne Pasta with Zucchini and Spinach

#### **HERBED OVEN ROASTED CHICKEN | \$27**

Tender Airline Breast of Chicken with Tomato Thyme Confit  
Parsnip & Potato Puree  
Seasonal Vegetable

#### **PORK RIBEYE | \$25**

Center Cut Pork Ribeye with Sage Pistachio Gremolata  
Sweet Potato Puree  
Seasonal Vegetable

#### **ATLANTIC SALMON | \$30**

Miso Salmon Filet with Miso Ginger Glaze  
Fried Rice  
Citrus-Soy Vegetables



## THE CONFERENCE & EVENT CENTER NIAGARA FALLS

### **PLATED DINNER SELECTIONS (CONTINUED)**

All Plated Dinner Selections Served with  
our House Salad with Choice of (2) Dressings, Warm Rolls & Butter,  
your Choice of Dessert & Premium Coffee  
Priced Per Person

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#### **CHICKEN PAPRIKASH | \$26**

Airline Breast in a Tangy Paprika Marinade  
Pumpnickel Risotto  
Braised Peppers and Onions

#### **BEEF SHORT RIBS | \$36**

Zinfandel Braised Beef Short Ribs with Wild Mushroom Demi-Glace  
Parmesan Orzo  
Seasonal Vegetable

#### **BLACK ANGUS FILET OF BEEF | \$45 TENDERLOIN \$38 SIRLOIN**

Grilled 8 oz. Cut  
Salt and Vinegar Mashed Potatoes  
Seasonal Vegetables  
Choice of one of the following sauces:  
Loganberry Demi Glaze, House Béarnaise, Au Poivre or Stilton Blue Cheese Fondue

### **DESSERT SELECTIONS**

Italian Lemon Cream Cake  
Black Raspberry Mousse with Dark Chocolate Shavings  
Rustic Apple Tart with Caramel Sauce  
Flourless Chocolate Cake  
Crustless Cheese Cakes with Fruit Puree  
Jack Daniels Chocolate Cake  
Key Largo Lime Torte  
Black Forest Cake



## THE CONFERENCE & EVENT CENTER NIAGARA FALLS

### BEVERAGE MENU

(1) Bartender & (1) Bar per 100 Guests

A Bartender Fee of \$75 will be charged for each bar producing less than \$350 in revenue

#### OPEN BAR PACKAGES | PRICED PER GUEST

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##### **TOP SHELF BRANDS | \$14 FIRST HOUR      \$5 EACH ADDITIONAL HOUR**

Absolut Vodka, Bacardi Rum, Captain Morgan Spiced Rum, Chivas Scotch, Crown Royal Whiskey, Cuervo Gold Tequila, Jack Daniels Bourbon, Peach Schnapps, Tanqueray Gin, Bottled Domestic & Imported Beer, Varietal Wines

##### **PREMIUM BRANDS | \$12 FIRST HOUR      \$4 EACH ADDITIONAL HOUR**

Skyy Vodka, Bacardi Rum, Dewars Scotch, Seagrams 7, Jim Beam Bourbon, Peach Schnapps, Bombay Sapphire Gin, Sauza Tequila, Bottled Domestic & Imported Beer, Varietal Wines

##### **HOUSE BRANDS | \$10 FIRST HOUR      \$3 EACH ADDITIONAL HOUR**

House Vodka, House Rum, House Scotch, House Bourbon, House Gin, House Tequila, Bottled Domestic Beer, Varietal Wines

##### **BEER, WINE & SODA | \$9.50 FIRST HOUR      \$2.50 EACH ADDITIONAL HOUR**

##### **SOFT DRINKS & JUICE | \$5 FIRST HOUR      \$1 EACH ADDITIONAL HOUR**

#### BEVERAGE ENHANCEMENTS

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House Wine | \$25 Per Bottle

House Champagne | \$28 Per Bottle

Sparkling Juice-Non Alcoholic | \$12 Per Bottle

Half Glass Champagne Toast | \$3 Per Guest

Full Glass Champagne Toast | \$5 Per Guest

Bellini with Fresh Fruit Purees | \$7 per person



## THE CONFERENCE & EVENT CENTER NIAGARA FALLS

### **BEVERAGE MENU (CONTINUED)**

(1) Bartender & (1) Bar per 100 Guests

A Bartender Fee of \$75 will be charged for each bar producing less than \$350 in revenue

#### **CASH & CONSUMPTION BAR PACKAGES | PRICED PER DRINK**

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<b>TOP SHELF COCKTAIL   \$6.50 CASH</b>	<b>\$5.50 CONSUMPTION</b>
<b>PREMIUM COCKTAIL   \$5.50 CASH</b>	<b>\$4.50 CONSUMPTION</b>
<b>HOUSE COCKTAIL   \$4.50 CASH</b>	<b>\$4 CONSUMPTION</b>
<b>DOMESTIC BEER   \$4.50 CASH</b>	<b>\$4 CONSUMPTION</b>
<b>IMPORTED BEER   \$4.75 CASH</b>	<b>\$4.50 CONSUMPTION</b>
<b>WINE   \$5 CASH</b>	<b>\$4.50 CONSUMPTION</b>
<b>SOFT DRINKS &amp; JUICE   \$2.50 CASH</b>	<b>\$2.25 CONSUMPTION</b>
<b>CORDIALS   \$6.50 CASH</b>	<b>\$6 CONSUMPTION</b>

### **BEVERAGE ENHANCEMENTS**

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- House Wine | \$25 Per Bottle
  - House Champagne | \$28 Per Bottle
  - Sparkling Juice-Non Alcoholic | \$12 Per Bottle
  - Half Glass Champagne Toast | \$3 Per Guest
  - Full Glass Champagne Toast | \$5 Per Guest
  - Bellini with Fresh Fruit Purees | \$7 per person



## THE CONFERENCE & EVENT CENTER NIAGARA FALLS

### **FOOD & BEVERAGE POLICIES**

The dedicated culinary team will design a delightful menu to match the setting. We utilize fresh ingredients to create cuisine that is as delicious as it is visually appealing. The Conference & Event Center Niagara Falls' culinary team is also well-versed in providing catering to diverse cultures. In addition, our staff will accommodate diet-related restrictions and requests, including any medical and/or religious considerations, with proper notification.

#### **OUTSIDE FOOD AND BEVERAGES**

No food or beverage of any kind will be permitted to be brought into the facility by the patron or patron's guests or invitees without prior written approval of the General Manager. Food items may not be taken off the premises; however, at Conference & Event Center Niagara Falls' sole discretion, excess prepared food is donated under regulated conditions to agencies feeding the underprivileged.

#### **FOOD & BEVERAGE SAMPLING**

The Conference & Event Center Niagara Falls (CCNF) exhibitors may distribute food & beverage samples in authorized space, but must not be in competition with products or services offered by CCNF. Samples must be representative of products manufactured or sold by the exhibiting company. Free samples are limited to 2 ounces of non-alcoholic beverages and 1 ounce of food. Exact descriptions of sample and portion size must be submitted to the Food and Beverage Office for written approval 14 days prior to the opening of the event. No alcoholic samples may be distributed. Any exhibitor giving away and/or selling food in their booth must have a permit and all appropriate fees on file with the New York Department of Health. Please contact your Event Services manager for proper food waiver if food samples are approved.

#### **BEVERAGE SERVICE**

The CCNF offers a complete selection of beverages to complement your function. The New York Alcohol and Beverage Commission regulate alcohol and beverage service. As the licensee, we are responsible for the administration of these regulations. Alcoholic beverages may not be brought onto the premises from outside sources. In compliance with regulations, we reserve the right to ask patrons for proper identification for alcoholic beverage service, and we reserve the right to refuse alcohol service to intoxicated or underage persons. Alcoholic beverages may not be removed from the premises.



## THE CONFERENCE & EVENT CENTER NIAGARA FALLS

### **FOOD & BEVERAGE POLICIES (CONTINUED)**

#### **DIETARY CONSIDERATIONS**

The Conference & Event Center Niagara Falls is happy to address a special dietary request for individual guests with a (5) day advance notice.

#### **LINENS**

All plated and buffet meal prices include white, black or ivory table linens and your choice of a variety of pre-selected linen napkin colors. Your Event Services Manager is happy to assist you with custom linen orders for an additional charge.

#### **LABOR**

Catering personnel are scheduled for four-hour shifts for each meal period. Events requiring additional time for service over the five-hour period will incur an overtime charge of \$25.00 per waiter per hour.

An additional labor fee will be charged for groups of less than 25 guests.

An additional labor fee will be charged for food and beverage preparation and service for events on the following holidays: New Year's Eve, New Year's Day, Memorial Day, Fourth of July, Labor Day, Thanksgiving Day, Christmas Eve and Christmas Day. **Such additional charges are not tips or gratuities and are treated the same as the Management Charge, as set forth below.**

#### **MANAGEMENT CHARGE AND TAX**

**All catered events are subject to a 21% Management Charge. This Management Charge is the sole property of the food/beverage service company or the venue owner, as applicable, is used to cover such party's costs and expenses in connection with the catered event (other than employee tips, gratuities, and wages), and is not charged in lieu of a tip. The Management Charge is not a tip, gratuity, or service charge, nor is it purported to be a tip, gratuity, or service charge, for any wait staff employee, service employee, service bartender, or other employee, and no part of the Management Charge will be distributed (as a tip, gratuity, or otherwise) to any employee who provides service to guests. If group is tax-exempt, The Conference & Event Center Niagara Falls must be in receipt of your tax-exempt form prior to the date of event.**



## THE CONFERENCE & EVENT CENTER NIAGARA FALLS

### **PAYMENTS**

All food and beverage must be paid in advance of event in accordance with your letter of agreement along with the signed catering contract and banquet event orders no less than fourteen (14) days prior to the event; with the anticipated balance due no later than ten(10) days prior to the event. A credit application and a credit card authorization must be completed for any incidental charges which occur during event.

### **GUARANTEES**

A final guarantee of attendance is required three (3) business days prior to all food and beverage events under 500 people in attendance. In the event CCNF does not receive a final guarantee prior to (3) business days, the expected number will become the guarantee number. A guaranteed number of attendance is due (10) days prior to the first event day for any event of 500 people or more.

In the event of a split entree, the client is responsible to notify the Conference & Event Center Niagara Falls of the exact count of each item ten (10) business days prior to the event.

### **PRICES**

Prices will be guaranteed three (3) months prior to the event. CCNF Event Services reserves the right to substitute menu items due to market availability and will always make every effort to inform our clients of these substitutions.