



THE CONFERENCE
& EVENT CENTER
NIAGARA FALLS

101 OLD FALLS STREET
NIAGARA FALLS, NEW YORK, 14303
WWW.CCNFNY.COM
(716) 278-2100



It's still
a little early
to be decorating
for the Holidays,
but it's the perfect time
to start planning
for your gatherings!
*Take a look
at the menus
we've put together.*

(Includes Holiday Linens & Seasonal Winter Decor)

HOLIDAY MENUS

HOLIDAY BREAKFAST MENU

\$19

Miniature Cinnamon Buns on each table
Seasonal Fresh Fruit Display

Assorted Egg Strata Display:
Italian Sausage, Smoked Gouda, Roasted Red Peppers, Basil and Garlic, Spinach, Artichokes, Cream Cheese, and Sun-Dried Tomatoes
Bacon, Pepper Jack Cheese, and Green Chiles

Baby Red Roasted Breakfast Potatoes
With Grilled Peppers and Onions

Sliced Ham with Pineapple Chutney

Mini Belgium Waffles
With Brandied Apples, Blackberry Compote,
Warm Maple Syrup, Powdered Sugar, and
Whipped Cream

PLATED ENTREES

Served:

Winter Harvest Salad of Field Greens and Romaine with Cranberry Vinaigrette and Homemade Buttermilk Ranch Dressings & Warmed Rolls and Herbed Whipped Butter

BRAISED SHORT RIBS | \$34

Celery Root Puree, Creamy Polenta, Grilled Vegetable Medley

STANDING PORK RIB ROAST | \$30

Carrot Mouseline, Wild Mushroom Stuffing, Bacon Brussel Sprouts

ROASTED CHICKEN | \$27

Stuffed with Wild Mushroom, Sautéed Green Beans and Roasted Yams

HERB CRUSTED TURKEY | \$26

Homemade Gravy, Sweet corn and Creamy Mashed potatoes

JACK FROST FILET OF BEEF

\$32 SIRLOIN OR \$38 TENDERLOIN

Grilled 8 oz. Filet with merlot Demi-Glace, Butternut Squash and Rosemary Roasted Potatoes

ROSEMARY LEG OF LAMB | \$38

Pistachio Gremolata, Carrots with Ginger and Honey, Roasted Garlic Smashed Potatoes

Plated Dessert options choose one:

Peppermint Cheesecake, Eggnog Vanilla Torte, Italian lemon Torte and Pecan Carmel Cake

HOLIDAY MERRYMAKING BUFFET

\$35

Served:

Winter Harvest Salad of Field Greens and Romaine with Cranberry Vinaigrette and Homemade Buttermilk Ranch Dressings & Warmed Rolls and Herbed Whipped Butter

On the Buffet:

- Choice of two meats
- One vegetable option
- One starch
- Green salad
- Biscuits
- One dessert

Choose one:

White Cheddar & Pimento Orzo Mac
Roast Garlic Smashed Potatoes
Whipped Sweet Potatoes

Choose one:

Sautéed Green Beans
Braised Greens (Kale & Collards)
Grilled Fennel

Choose two:

Maple Glazed Ham with Pineapple Chutney
Herb Crusted Roast Turkey with Orange Cracked Pepper Marmalade
Roast Pork Loin with caramelized Apples and Pears
Sliced Roast Sirloin of Beef with a Cabernet Sauvignon Reduction Sauce

Choose one:

Brioche Bread Pudding
Pecan Pie
Traditional Chocolate Yule Log

PASSED HORS D'OEUVRES

Pancetta Figs \$2.50 each
Sausage and Cheddar Fritters with Maple Dijon Dipping Sauce \$3.50 each
Latke with gravlax and fresh dill \$3 each
Spinach Artichoke Turnovers \$3 each
Housemade Fried Mozzarella with San Marzano Dipping Sauce \$3 each
Lamb Lollipops with Rosemary Butter \$4 each

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

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

Sky 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

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

Top Shelf Cocktail | \$6.50 Cash \$5.50 Consumption
Premium Cocktail | \$5.50 Cash \$4.50 Consumption
House Cocktail | \$4.50 Cash \$4 Consumption
Domestic Beer | \$4.50 Cash \$4 Consumption
Imported Beer | \$4.75 Cash \$4.50 Consumption
Wine | \$5 Cash \$4.50 Consumption
Soft Drinks & Juice | \$2.50 Cash \$2.25 Consumption
Cordials | \$6.50 Cash \$6 Consumption



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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.