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Take a look at the menus we’ve put together.

(Holiday Menus)

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**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 Branded 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 Mousseline, 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**

_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

**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**
- 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**

**Beer, Wine & Soda | $9.50 First Hour; $2.50 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

**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
**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.