



PARKWAY CONVENTION CENTRE  
BY CHOICE HOTELS

# breakfast

## Breakfast

### Niagara Continental

Chilled assorted fruit juice, coffee, decaf, tea, oven-fresh muffins, danish, croissants and loafs, assorted bagels, cream cheese, butter and preserves.

### Canadian Continental

Chilled assorted fruit juice, coffee, decaf, tea, oven-fresh muffins, danish, croissants and loafs, assorted bagels, cream cheese, butter, preserves, scones and fresh fruit cocktail.

### Plated American Breakfast

Chilled orange juice, coffee, decaf, tea, country fresh scrambled eggs, crispy bacon, breakfast sausage, home fries, basket of croissants, butter and preserves.

### Enhance your Menu

- Fluffy light pancakes with syrup
- Cinnamon dusted french toast
- Canadian peameal bacon
- Fresh fruit

### Breakfast Buffet

Assorted cold cereals, fruit juice, oven fresh muffins, danish, croissants, loafs, butter, preserves, bagels, cream cheese, country fresh scrambled eggs, crispy bacon, breakfast sausage, home fries, pancakes with syrup, fresh fruit display, coffee, decaf and tea

### VIP Breakfast Buffet

Assorted cold cereals, fruit juice, oven fresh muffins, danish, croissants, loafs, butter, preserves, bagels, cream cheese, cinnamon buns, smoked salmon and assorted omelettes, crispy bacon, texas sausage, Parisienne potatoes, pancakes with syrup, fresh fruit display, coffee, decaf and tea. \*Minimum 50 ppl.

## Coffee Breaks and Snacks

### Morning Coffee Package:

Oven-fresh muffins, danish and croissants, butter and preserves, assorted fruit juice. Coffee, decaf and tea.

### Afternoon Coffee Package:

Assorted cookies, variety of soft drinks, coffee, decaf and tea.

### Evening Coffee Package

Assorted pastries, variety of soft drinks, coffee, decaf and tea.

### The Chocoholic:

Chocolate fountain for dipping the following: strawberries, assorted melons, grapes, bananas, marshmallows, chocolate chip cookies, coffee, and decaf and tea. \*Minimum 25 ppl.

### Sweet Table:

Assorted pastries, tortes, cheese and cracker display, seasonal fruit display, coffee, decaf and tea. \*Minimum of 35 ppl.

### Extra items:

Silex of coffee, decaf or tea (silex serves 10 cups)

Assorted soft drinks • Assorted fruit juice • Bottled spring water

Assorted pastries, tarts or squares • Assorted muffins, danish or

croissants • Assorted cookies • Fresh cut fruit • Fresh cut

vegetables with dip • Cheese board and assorted crackers

- Small sandwich tray (40 quarter pieces)
- Medium sandwich tray (80 quarter pieces)
- Large sandwich tray (120 quarter pieces)
- 24-Slice tray of homemade cheese and pepperoni pizza

All prices are subject to applicable taxes & service charge



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# lunch

## Plated Lunch Menus

All options come with assorted rolls and butter, as well as your choice of coffee, decaf or tea.

### Option 1

- Tomato bisque with crumbled feta cheese
- Baked penne bolognese and Italian style vegetables
- Chocolate mousse with whipping cream

### Option 2

- Garden fresh tossed salad with dressing
- Chicken breast with dijon veloute sauce
- Rice pilaf and market fresh vegetables
- Fresh fruit cup

### Option 3

- Cream of potato soup
- English-style sliced roast beef
- Garlic mashed potatoes and vegetable medley
- Peach melba

### Option 4

- Garden fresh tossed salad with dressing
- Grilled haddock with hollandaise sauce
- Oven-roasted potatoes with market vegetables
- Chocolate ice cream crêpes with berry sauce

### Option 5

- Cream of broccoli soup
- Breaded pork cutlet napped in apple and rosemary jus
- Fingerling potatoes and market vegetables
- Chocolate mousse

## Quality Luncheon Buffet

Tossed garden green salad. Four salads – chef’s choice. Assorted rolls and butter. Delicatessen platter and antipasto platter. Carved leg of Virginia ham with raisin apple jus, market vegetables, roasted potatoes, penne bolognese, strawberry mousse. Coffee, tea and assorted soft drinks.

## Mexican Buffet

Garden greens and Mexican rice salad. Your fajita will be personally prepared and sautéed by our chef. Chicken strips and spicy ground beef, sautéed onions and peppers, lettuce, tomato, Canadian cheese, salsa and sour cream. Assorted cookies, tarts and squares. Coffee, decaf and tea as well as assorted soft drinks.

## Stirfry Buffet

Tossed garden green salad. Three salads – chef’s choice. Your stirfry will be personally prepared by our chef. Chicken vegetable curry, beef noodle teriyaki, rice pilaf and garlic toast. Assorted cookies, squares and tarts. Coffee, decaf, tea and soft drinks. Minimum of 25 guests for all buffet lunches.

## Cocktail Receptions

### Cold Canapés

Prosciutto wrapped melons, stuffed green olives & salami, pâté maison with assorted crackers, smoked salmon on pumpernickel with dilled horseradish cream sauce, smoked oysters on toast with dijon mayo (75 pieces per tray).

### Hot Hors D’Oeuvres

Sausage rolls with dijon mustard, breaded shrimp with seafood sauce, meatballs in salsa, assorted mini quiche tartlets, chicken balls with sweet & sour sauce (75 pieces per tray).

### Deluxe Hot Hors D’Oeuvres

Cheddar cheese bites, B.B.Q bacon-wrapped scallops, chinese vegetable spring rolls with plum sauce, indonesian chicken satay, tempura escargot puffs, breaded tiger shrimp with sauce (75 pieces per tray).

### Tiger Shrimp

Indian ocean tiger shrimp bowl over ice with caribbean sauce (per 75 pieces).

### Scallops

Créole seared scallops with roasted red pepper dip (served in a chaffing dish) (per 100 pieces).

## Buffet Style Lunch

### Working Lunch

Tossed garden green salad. Three salads – chefs choice.

Build your own sandwich with the following:

Sliced roast beef • Turkey • Salami • Ham • Corned beef • Tuna and egg salad • Sliced cheddar cheese • Tomatoes • Lettuce • Cucumbers and Condiments. Assorted breads, rolls and butter. Variety of cookies and squares, coffee, decaf and tea. Add soup of the day: additional fee.

### Chili and Sandwich Board

Relish tray with red pepper dip. Garden fresh tossed salad. Two salads – chef’s choice.

Build your own sandwich with the following:

Sliced roast beef, turkey, salami, cheddar cheese, tomatoes and lettuce. Assorted breads, rolls and butter. Chefs own chili with trio spiced nachos. Apple strudel and cookies.

### Pasta Bar Buffet

Garden fresh tossed salad. Three salads – chef’s choice. Garlic toast, penne pasta personally prepared by chef with tomato and alfredo sauce, assorted cookies, tarts and squares, coffee, decaf and tea. Add meatballs and sausage for an additional fee.

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# Dinner

## Cocktail Receptions (continued)

### Antipasto Buffet

Fresh cut vegetable display with dip, antipasto platter including: feta cheese, roasted egg plant, zucchini, trio peppers, marinated mushrooms, kalamata olives, salami and ham, decorated seafood display including salmon, mussels and calamari. Made to order pasta including penne/fusili with tomato and alfredo sauce.

### Punch

- Non-Alcoholic Fruit Punch
- Alcoholic Fruit Punch
- Whiskey Sour Punch
- Punch Fountain -Rental Fee

## Plated Dinners

All plated dinners come with your choice of soup or salad, and choice of one dessert. All meals served with assorted rolls and coffee, decaf or tea.

### Soup

- Cream of Broccoli with Cheddar Cheese
- Tomato Florentine
- Cream of Wild Mushroom with Herbed Croutons
- Hearty Chicken Vegetable

### Salad

#### Garden Fresh

Tossed salad with house dressing.

#### Macedonian Salad

Feta cheese, olives, cucumbers, tomatoes, red onions and balsamic dressing.

#### Classic Caesar Salad

#### Baby Greens

Trio peppers, marinated mushroom, tomatoes and sundried tomato dressing.

## Dessert

### White Chocolate Blueberry Cheesecake

with chocolate and raspberry sauces.

### Chocolate Decadent Torte

with chocolate decadent sauce.

### Deep Dish Apple Pie with Carmel Sauce

### Raspberry Lemon Meringue Pie

### Chocolate Grand Marnier Mousse Torte

### Tartuffo with Cassis Sauce

### Traditional New York Style Cheesecake with Strawberry Topping

### Peach Melba or Pear Helen

### Fresh fruit with toasted coconut and tortilla cookies

## Appetizers

### Antipasto Platter

Roasted peppers, eggplant, zucchini, marinated mushrooms and feta.

### Fresh Cut Vegetable and Relish Platter

### Shrimp Cocktail with Seafood Sauce

### Baked Camembert with Raspberry Sauce

### Bocconcini and Tomato Basil with Red Onion and Capers

### Individual Plate

Prosciutto, melon, bocconcini cheese, marinated mushroom and olives. See details about the antipasto buffet on the cocktail reception page.

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# Dinner

## Plated Dinners

(See attached page for soup or salad and dessert selection)  
All meals are served with assorted rolls and butter.

### Canada's Finest Triple A Slow Roast Prime Rib Au Jus

With chateau potato and fresh market vegetable medley.

### Berry Stuffed Pork Tenderloin

Made with roasted apple calvados sauce, parsley boiled potatoes and fresh market vegetable medley.

### Grilled Boneless Breast of Chicken

Topped with spinach, ham and swiss cheese, napped with dijon veloute sauce, oven roasted potatoes, fresh market and vegetable medley.

### Roast Triple A New York Striploin

Napped with peppercorn sauce, parisienne potatoes and fresh market vegetable medley.

### Grilled Salmon

With roasted red pepper cream sauce, garnished with alfalfa sprout, sweet potato hash and fresh market vegetable medley.

### Roast Ontario Tom Turkey with Fruit Stuffing

Traditional gravy, sweet and white mashed potatoes, fresh market vegetable medley.

### Veal Chop with Stuffed Portobello Mushroom

Napped with madeira sauce, parsley boiled potatoes and white and green asparagus with red pepper.

### Smoked Beef Tenderloin Porto Fino

Parisienne potatoes, tomato provencal, medley of market fresh vegetables and assorted rolls and butter.

## Henley Buffet

### Cold Platters

*Assorted Rolls and Butter*

*Traditional Garden Green Salad and Dressings,*

*Six Freshly Prepared Salads – Chef's Choice*

*Fresh Cut Vegetable Display with Chef's Dip,*

*Relish Display, International Delicatessen Platter*

## Hot Entrées

*Hand Carved Alberta Hip Of Beef Au Jus*

*Glazed Chicken Teriyaki*

*Baked Penne Bolognese*

*Fresh Market Vegetable Medley*

*Oven Roasted Potatoes*

*Vegetable Rice Pilaf*

## Dessert (Individually served)

### Chocolate Decadent Torte

with decadent chocolate sauce served with coffee, decaf and tea

**Or**

Add buffet style desserts to the above menu.

## Multi Layered Specialty Tortes, Assorted French Pastries, And Decadent Chocolate Mousse

## Freshly baked Pies and Strudel

## Dalhousie Buffet

### Cold Platters

*Assorted Rolls and Butter*

*Traditional Garden Green Salad with Assorted Toppings and Dressings*

*Six Freshly Prepared Salads – Chef's Choice*

*Decorated Salmon Display with Sea Legs and Smoked Oysters*

*Assorted Canadian Cheese Display*

*Macedonian Antipasto Display*

*Decorated Ham Platter*

### Hot Entrées

*Hand Carved Alberta Hip of Beef Au Jus*

*Made to Order Pasta Station*

Including penne with tomato and alfredo sauce.

*Grilled Boneless Breast of Chicken with Madeira Mushroom Sauce*

Stuffed Sole with Sweet Pepper and Onion.

*Oven Roasted Potatoes*

*Fresh Market Vegetable Medley*

*Rice Pilaf*

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# Dinner

## Desserts

- Assorted French Pastries*
  - New York Style Cheesecake and Toppings*
  - Seasonal Fresh Fruit Display*
  - Assortment Of Decadent Tortes, Coffee, Decaf and Tea*
- Minimum of 100 guests required.

### Italian Dinner Buffet

#### Cold Platters

- European Rolls and Butter*
- Relish Tray with Chef's Dip*
- Traditional Caesar Salad*
- Tossed Garden Green Salad with Assorted Toppings and Dressings*
- Italian Four Bean Salad*
- Penne Pasta Salad*

#### Hot Entrées

- Oven Warmed Garlic Bread*
  - Hearty Minestrone Soup*
  - Chef's Choice of Pasta*
- with your choice of two sauces: Tomato Basil, Alfredo, Northern Italian Bolognese or Herbed Rosé
- Roasted Chicken Pieces with Oil and Herbs*
  - Sausage and Meatballs in a Rich Tomato Sauce*
  - Medley of Italian Seasoned Vegetables*

#### Dessert (individually served)

- Tiramisu with Chocolate Dipped Cookie*

### 12 Mile Creek Buffet

#### Cold Platters

- Fresh Rolls and Butter*
- Traditional Garden Green Salad with Assorted Toppings and Dressings*
- Chef's Choice of Four Salads*
- Vegetable Display*
- Relish Display*
- International Deli Platter*

#### Hot Entrées

- Baked Ham with Pineapple Sauce*
- English Style Sliced Roast Beef with Gravy*
- Mashed Potatoes*
- Medley of Garden Fresh Vegetables*

#### Dessert (individually served)

- Apple Pie with Caramel Sauce*

Or

#### Dessert Buffet

- Assorted Pastries and Tarts*
- Fresh Fruit Display*
- Chocolate Mousse with Chantilly Cream*
- Apple Strudel*
- Banana Cream Pie*
- Coconut Cream Pie*

Minimum of 100 guests, if less than 100 guests in attendance add 1.50 per person to the menu price.

### Premium Quality Dinner Buffet

#### Cold Platters

- Selection Of Freshly Baked Assorted Breads and Rolls*
  - Deluxe Relish Tray And Vegetable Display*
  - Variety Of Freshly Prepared Assorted Salads*
  - Garden Fresh Tossed Salad*
  - Italian Seafood Salad*
  - Marinated Mushrooms with Fine Herbs*
  - International Cheese Display*
  - Decorated Salmon Platter*
- with Sardines, Smoked Mussels And Marinated Seafood.

#### Hot Entrées

- Supreme Of Roasted Herbed Chicken*
- With oyster mushrooms and scallions
- Baked Salmon Fillets with Hollandaise Sauce*
  - Roast Ontario Porkloin With Pineapple Glaze*
  - Flambéed Shrimp and Scallops in Vodka with Tomato Reduction*
  - Canada's Finest Slow Roasted New York Striploin and Peppercorn Sauce (Hand-Carved)*
  - Seasonal Medley Of Fresh Market Vegetables*
  - Parisienne Potatoes*
  - Wild And White Rice Medley*

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# Dinner

## Desserts

- Cherries Jubilee*
- Flambéed*
- Chocolate Decadent Torte*
- Blueberry White Chocolate Cheesecake*
- Assortment Of Fine French Pastries and Tarts*
- Mile High Lemon Meringue Pie*
- Three Tier Mirror Of Assorted Squares and Cookies*
- Watermelon Basket with Medley Of Grapes*
- Coffee, Decaf and Tea*

## Traditional Family Style Dinner

### Appetizer

Relish tray in the center of each table.

### Salad

Tossed garden green salad with house dressing.

## Served Family Style

- Assorted Rolls and Butter*
- Penne with a Three Pepper Tomato Sauce*
- English Style Sliced Roast Beef Au Jus and Herb and Garlic Roasted Chicken Pieces*
- Oven Roasted Mini Red Potatoes*
- Medley of Garden Fresh Vegetables*
- Assorted Rolls and Butter*

## Dessert

*Chocolate Decadent Torte, Coffee, Decaf And Tea*

## Executive Family Style Dinner

### Antipasto Platter

Olives, feta cheese, roast zucchini, carrots, marinated mushrooms and roasted eggplant. (one platter per table)

### Salad

Tossed garden green salad with house dressing.

## Served Family Style

Assorted rolls and butter, rainbow fusili with alfredo sauce, dijon glazed chicken breast and roast New York striploin napped with peppercorn sauce. Garlic mashed potatoes, fresh market vegetable medley.

## Dessert

*Chocolate truffle mousse torte, coffee, decaf and tea*  
Minimum of 100 guests, if less then 100 guests in attendance additional cost will apply.

## General Bar Information

All guests must be nineteen years of age, in order to be served alcoholic beverages.

## Host Bar List

- Rye, Rum, Gin and Vodka*
- Scotch*
- Domestic Beer*
- Wine by the Bottle*
- Soft Drinks*
- Fruit Juice*
- Bottled Water*

## Five Hour All-Inclusive Bar Package

- Rye, Rum, Gin, Vodka and Scotch*
- Domestic Beer*
- House Wine by the Glass (at the bar)*
- Bailey's Irish Cream and Amaretto*
- Peach and Peppermint Schnapps*
- Fruit Juice and Soft Drinks*

## Cash Bar

- Rye, Rum, Gin, Vodka and Scotch*
- Domestic Beer*
- Glass of Wine*
- Bottle of Red Wine*
- Bottle of White Wine*
- Glass of Fruit Juice*
- Glass of Soft Drink*
- Bottled Water*

## Liqueurs

- Bailey's Irish Cream*
- Amaretto or Kahlua*
- Peach and Peppermint Schnapps*
- Sambucca*

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# Dinner

## Niagara Wine List

### **Corkage Fee**

If you choose to supply your own wine, we will require a receipt of purchase for the product and a Special Occasion Permit. Hotel bar will close while wine is being served (only applies if client supplies own wine). A corkage fee and service fees will apply.

### **White Wines (VQA Products)**

#### *House White Wine*

*I Baci Pinot Grigio*

*Pillitteri "Fusion" Gewurtzmier/Reisling*

*Konzelmann Chardonnay*

*Peller Estates Chardonnay*

### **Red Wines (VQA Products)**

#### *House Red Wine*

*I Baci Cabernet Merlot*

*Konzelmann Baco Noir*

*Pillitteri Melot*

*Peller Estates Cabernet Merlot*

### **International White Wines**

*Two Oceans Sauvignon Blanc (South Africa)*

*Espiritu de Chile Sauvignon Blanc (Chile)*

*Lamberti Pinot (Italy)*

*Montecillo Blanco (Spain)*

### **International Red Wines**

*Two Oceans Cabernet Merlot (South Africa)*

*Espiritu de Chile Cabernet Sauvignon (Chile)*

*Lamberti Valpolicella (Italy)*

*E.W Vineyard Shiraz (South Africa)*

*Montecillo Crianza (Spain)*

*Danzante Merlot (Italy)*

Wine List is subject to change based on the wineries inventory.

All prices are subject to applicable taxes & service charge