



## Grande Celebration-2025

Price:C\$160.00

8 HOUR ALL-INCLUSIVE HOST BAR

An assortment of our standard liquors, domestic beers & house wine.

DINNER WINE

Unlimited pour throughout the dinner.

### Passed Hors D'oeuvres

Cold Crostini topped with Artichoke, Parmesan, Olive Tapenade and Roasted Bell Peppers (VG)

Crostini topped with Hummus, Grilled Vegetables and Roasted Tomatoes(VG)

Focaccia topped with Smoked Salmon, Lemon Dill Cream Cheese, Red Onion and Fried Capers

Sweet and Spicy Chili Lime Marinated Jumbo Prawns (GF, DF)

Spicy Roasted Chickpea and Avocado Cucumber Bites (V, GF)

Balsamic Roasted Vegetable and Organic Green Salad Rolls with Raspberry Vinaigrette (V, GF)

Crostini with Caramelized Apple, Smoked Bacon and Gorgonzola Cheese Goat Cheese Phyllo Cups with Orange Preserves, Chives and Toasted Pumpkin Seed (V)

Mini Avocado Toast with Grape Tomato, Bocconcini and Balsamic Glaze (VG)

### Hot Hors D'oeuvres

Philly Steak Puff Pastry Roll with Swiss Cheese, Caramelized Onions and Bell Peppers

Marinate Steak, Caramelized Onion, Stilton Crostini's Brie, Cranberry and Almond Phyllo (VG)

Chicken and Vegetable Gyoza with Soy Sauce Vegetarian Spring Rolls with Plum Sauce (VG)

Coconut Crusted Shrimp with Tropical Salsa Crab Cakes with Togarashi Aioli Spinach, Artichoke and Feta Tartlet (VG)

Mini Samosa with Sweet Plum Sauce (VG)

Cheddar Crab Jalapeno Popper with Dill Ranch Tempura Mushrooms with Chili Soy Sauce (VG)

# Holiday Inn Hotel & Suites St. Catharines

---

Mini All Beef Meatballs

(Select 4 options )

Menu DINNER

Selection of Artisan Bread Rolls & Butter

## **SELECT (1) STARTER**

Roasted Butternut Squash, Coconut Milk (V)

Heirloom Tomato Bisque-Gorgonzola Croutons (V)

Lobster Bisque, Tarragon Crema

Spring Greens, with candied pecans, strawberries, pickled red onion, feta with Honeyed Balsamic

Spinach & Frisee Salad, Fresh Strawberries, Candied Pecans, Feta, Raspberry Vinaigrette (V)

## **SELECT (1) MAIN**

Roasted Supreme of Chicken, Wild Mushroom Chicken Demi Seared Atlantic Salmon, Maple Soy Gastrique-Candied Citrus

Braised Boneless Short Rib of Alberta Beef, Bordelaise Sauce (11oz)

Choose your starch-Please select ONE

Garlic Mashed Potatoes

Truffled Yukon Gold Mashed

Quinoa & Wild Rice Pilaf

All main entrees are served with market fresh vegetables.

## **SELECT (1) DESSERT**

~Served with Coffee & Tea~

Blackberry St. Germaine Creme Brule, Biscotti, Sugared Berries

Classic Tiramisu, Coffee Creme Anglaise

Cheesecake, Chambord & Raspberry Puree, White Cookie

## **LATE NIGHT PIZZA BUFFET**

Assorted Pizza, Coffee & Tea Station, Complimentary Cake Cuttin