

BUFFALO NIAGARA CONVENTION CENTER



BANQUET MENU



Convention Center Plaza, Buffalo, NY 14202
716.855.5555 / 800.995.7570 / FAX 716.855.3158 / www.buffaloconvention.com



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**CONVENTION CENTER PLAZA
BUFFALO, NEW YORK 14202**

TEL **716.855.5555**

TOLL-FREE **1.800.995.7570**

FAX **716.855.3158**

WEB **www.buffaloconvention.com**

E-MAIL **info@buffaloconvention.com**

GENERAL INFORMATION

The following is provided to assist you in arranging your function at the Buffalo Niagara Convention Center

GUARANTEES

Final guarantees for Food and Beverage functions must be received 3 business days prior to the function date. For functions of 500 people or more, the final guarantee will be required 5 business days prior to your event. This count is not subject to reduction within this period. If the guarantee is not received, the Buffalo Niagara Convention Center will charge your organization for the estimated number of people noted on the Banquet Event Order. The Center will be prepared to serve and set the function room for 5% over the guaranteed number for all parties under 500 and 3% for parties over 500. A \$100.00 service charge will be applied to all food functions totaling less than \$300.00. All food and beverage items are subject to 17% service charge and 8.75% NYS sales tax.

PRICING

Quoted prices are subject to increases to meet increased costs of food, beverage and labor. Menu price for your event will be confirmed 3 months prior to your event. Food and beverage purchases are subject to the prevailing sales tax and service charge percentage. Buffet pricing is based upon a (1 1/2) hour service time period.

DEPOSITS

Unless previous billing arrangements are made, reservations will be held only upon receipt of an advance deposit of 50% of the estimated cost, which will be due with the signed contract. The remaining balance is to be paid a minimum of three business days prior to the function. Deposits are non refundable.

CONTRACTS

Prior to your event, as an addendum to your Buffalo Niagara Convention Center contract, you will receive a Food & Beverage contract outlining your food and beverage order. This form must be signed and returned to our office before any food and beverage confirmations will be made. We ask that all guarantees be provided in writing.

TAX EXEMPT

For organizations that are tax exempt, a copy of your Exemption Certificate must be received with your signed contract.

FACILITIES

Adherence to the times agreed upon for your function are mandatory, as other groups may be scheduled for the same room following your function. If your time schedule changes, please contact our Sales Department and they will make every effort to accommodate you.

BEVERAGE SERVICE

We offer a complete selection of beverages to enhance your function. Please note that the State of New York regulates alcoholic beverage sales and services. The Buffalo Niagara Convention Center, as a licensee, is responsible for the administration of these regulations. Therefore, it is our policy that no liquor, beer, or wine may be brought into or carried out of the Buffalo Convention Center. For open bars, one bartender per 100 people will be provided. For cash bars, one bartender per 125 people will be provided. Each bartender must take in \$400.00 in sales in a 4-hour period, or a \$100.00 service charge will be applied per bartender. Additional Bartenders requested will be charged at \$20.00 per hour, with a four-hour minimum. In accordance with rules and regulations set aside by the State of New York, the Buffalo Niagara Convention Center cannot sell or condone the sale of alcoholic beverages to any person under 21 years of age.

CONCESSION SERVICE

We offer a variety of concession style services and will be glad to tailor menus to complement your trade show or convention. The availability of concession services can greatly enhance your event. For special information regarding concessions for set up and move out days, contact your catering salesperson. All food and beverage service is based on a minimum of \$400 in sales for a 4-hour period. If the charges fall below the minimum, an additional labor charge of \$150 will be charged.

OVERTIME

Due to the length of your program, overtime charges for wait staff may be incurred.

ATTENTION FUNCTION PLANNERS

The Buffalo Niagara Convention Center has exclusive right to sell or distribute food and beverage for consumption on the premises. Food items may not be brought in by customers, exhibitors or other individuals for consumption or sale on/at the Buffalo Niagara Convention Center premises.

This menu was updated July 2008.

CONTINENTAL BREAKFAST

Continental Breakfasts include:

An Assortment of Chilled Fruit Juices and
Freshly Brewed 100% Columbian Coffee, Decaffeinated Coffee and Assorted Tea

THE ENERGIZER CONTINENTAL

Breakfast Pastries consisting of Assorted Muffins,
Fruit and Cheese Danish or Mini Breakfast Pastries & Mini Croissants

\$7.50 per person



NEW YORK FLAIR

Assorted Bagels
Flavored Cream Cheeses
Sweet Butter and Preserves
Sliced Fresh Fruit

\$7.95 per person



PEARL STREET CROSSING

Mini Breakfast Pastries
Sliced Breakfast Strudels
Strawberry Butter and Sweet Butter

\$7.95 per person



DOWN TO BUSINESS

Sliced Fresh Fruit
Individual Yogurts
Assorted Breakfast Strudels
Sliced Assorted Breakfast Breads
Sweet Butter

\$9.50 per person



THE EXECUTIVE CONTINENTAL

Sliced Fresh Fruit
Mini Breakfast Pastries & Mini Croissants
Assorted Bagels
Breakfast Strudels (Cheese and Fruit)
Sweet Butter
Cream Cheese and Preserves

\$10.50 per person

PLATED BREAKFAST

Plated Breakfasts include:

Choice of Chilled Orange, Grapefruit, Apple, Cranberry or Tomato Juice
Basket of Breakfast Bakeries
Freshly Brewed 100% Columbian Coffee, Decaffeinated Coffee and Assorted Tea

Add a Fresh Fruit Cup

\$2.00 additional per person

ALL AMERICAN

Fresh Scrambled Eggs topped with New York State Cheddar Cheese and Chives
Crisp Bacon or Sausage Links
Home Fried Potatoes with Peppers and Onions

\$11.50 per person



CROISSANT BREAKFAST

Freshly Baked Butter Croissant with Scrambled Eggs,
Sliced Smoked Ham and New York State Cheddar Cheese
Home Fried Potatoes with Peppers and Onions

\$11.50 per person



TEXAS FRENCH TOAST

Two Double Thick Bread Slices dipped in Cinnamon Egg Batter
Grilled lightly on both sides
Served with Crisp Bacon or Sausage
Home Fried Potatoes with Peppers and Onions
Warm New York State Maple Syrup and Sweet Butter

\$12.50 per person



CORNED BEEF HASH

Grilled Corned Beef Hash topped with
Two Scrambled Eggs and Cheddar Cheese
Home Fried Potatoes with Peppers and Onions

\$12.50 per person



STUFFED FRENCH TOAST

Two Double Thick Bread Slices dipped in Cinnamon Egg Batter
Stuffed with New York State Apples and grilled lightly on both sides
Served with Peameal Canadian Bacon
Home Fried Potatoes with Peppers and Onions
Warm New York State Maple Syrup and Sweet Butter

\$13.95 per person

BREAKFAST BUFFETS

Buffets require a minimum of 50 guests or a \$100.00 Buffet service fee will apply.

Breakfast Buffets include:

An Assortment of Chilled Fruit Juices and
Freshly Brewed 100% Columbian Coffee, Decaffeinated Coffee and Assorted Tea

THE ERIE BUFFET

Watermelon Boat with Diced Fresh Honeydew, Cantaloupe
and Pineapple, Garnished with Fresh Strawberries
Scrambled Eggs topped with New York State Cheddar Cheese and Fresh Chives
Crisp Bacon and Breakfast Sausage Links
Home Fried Potatoes with Peppers and Onions
A variety of Individual Cereals with Milk
Assorted Breakfast Bakeries with Butter and Preserves

\$14.25 per person



THE NIAGARA RIVER BUFFET

Watermelon Boat with Diced Fresh Honeydew, Cantaloupe,
and Pineapple Garnished with Fresh Strawberries
Scrambled Eggs topped with New York State Cheddar Cheese and Fresh Chives
Texas Style Cinnamon French Toast or Blueberry Pancakes served with
New York State Warm Maple Syrup and Whipped Butter
Crisp Bacon and Breakfast Sausage Links
Carved Virginia Ham
Home Fried Potatoes with Peppers and Onions
A variety of Individual Cereals with Milk
Assorted Breakfast Bakeries with Butter and Preserves

\$15.95 per person

BRUNCH BUFFETS

Buffets require a minimum of 50 guests or a \$100.00 Buffet service fee will apply.

Brunch Buffets include:

An Assortment of Chilled Fruit Juices and
Freshly Brewed 100% Columbian Coffee, Decaffeinated Coffee and Assorted Tea

Fresh Fruit Display

Assorted Breakfast Pastries

Fluffy Scrambled Eggs topped with Cheddar Cheese & Home Fries with Peppers & Onions

Salads (select two)

Pasta Salad

Marinated Vegetable Salad

House Mesclun Mix Salad with choice of two Dressings

Breakfast Meats (select one)

Bacon, Sausage or Corned Beef Hash

Entrees (select two)

Searched Chicken with Sliced Roma Tomatoes, Mozzarella Cheese,
Topped with a Mushroom White Wine Sauce

Beef Bourguignonne

Broiled Fresh Haddock Italian Style

Rice Pilaf, Buttered Egg Noodles or Roasted Red Potatoes

Carved Virginia Ham

Assorted Pies and Cakes

\$19.95 per person



BUFFET ENHANCERS

Smoked Salmon

Served with Mini-Bagels, Cream Cheese, Finely chopped Bermuda Onions, Eggs and Capers

\$6.50 per person

Omelet Station

Omelets made to order as a great finale to your Buffet!

Toppings include Ham, Mushrooms, New York State Cheddar Cheese, Broccoli,
Monterey Jack Cheese, Chopped Bacon, Peppers, Onions and Bay Shrimp

\$4.50 per person

Belgian Waffle Station

Fresh Belgian Waffles Made to Order Accompanied by Fresh Whipped Cream and Warm New York State Maple Syrup

\$4.50 per person

REFRESHING BREAKS

A LA CARTE BREAKS

Freshly Brewed 100% Columbian Coffee,
Decaffeinated Coffee and an
Assortment of Herbal and Regular Teas
To include Lemon and Honey

\$25.00 (gallon)



Assorted Chilled Juices
Orange, Grapefruit, Tomato,
Apple and Cranberry

\$25.00 (gallon)



Danish Pastries and Croissants

\$22.00 (dozen)



Assorted Breakfast Strudels
Apricot Cheese, Cherry Cheese,
Raspberry and Apple

\$25.00 (dozen)



Assorted Breakfast Breads
Blueberry, Date Nut, Banana Nut,
Zucchini and Orange Cranberry

\$20.00 (dozen)



Bagels served with Cream Cheese,
Butter and Preserves

\$20.00 (dozen)



Assorted Doughnuts

\$17.00 (dozen)



Assorted Muffins

\$25.00 (dozen)



Assorted Mini Breakfast Pastries

\$20.00 (dozen)



Assorted Doughnut Holes

\$18.00 (four dozen)



Assorted Soft Drinks (12oz. Can)

\$2.50 (each)

Assorted Energy Drinks

\$4.00 (each)



Bottled Water (20 oz. Bottle)

\$2.50 (each)



Assorted Fruit Juice (16 oz. Bottle)

\$2.50 (each)



Carton of Milk (8oz.)

\$1.50 (each)



Granola/Breakfast Bars

\$1.50 (each)



Power Bars

\$3.00 (each)



Assorted Yogurts

\$1.50 (each)



Fresh Sliced Fruit Tray

\$3.00 (per person)



Whole Fresh Fruit Bowl
Apples, Oranges and Bananas

\$1.25 (each)



Frosted Brownies

\$19.00 (dozen)



Basket of Dry Snacks

\$8.50 (per pound)



Hot Pretzels served with
Cheese Sauce and Mustard

\$26.00 (dozen)



Freshly Baked Assorted Cookies

\$18.00 (dozen)

AFTERNOON BREAKS

Afternoon Breaks based on a 30 minute service time period.

BALLPARK CONCESSION BREAK

Giant Soft Warm Pretzels served with
Spicy Mustard and Warm Cheese Sauce.

Dry Roasted Peanuts
Fresh Popped Popcorn
Assorted Soft Drinks
\$5.95 per person



HEALTHY BREAK

Sliced Fresh Fruit, Granola Bars
Assorted Individual Yogurts
Assorted Fruit Juices
Spring Water and Sports Drinks
Freshly Brewed 100% Columbian Coffee, Decaffeinated
Coffee and Assorted Tea
\$6.95 per person



WE ALL SCREAM FOR ICE CREAM

Assorted Ice Cream Novelties
Assorted Soft Drinks
Freshly Brewed 100% Columbian Coffee, Decaffeinated
Coffee and Assorted Tea
\$5.95 per person



DOUBLE CHOCOLATE BREAK

Chocolate Chip Cookies
Assorted Mini Candy Bars
Frosted Brownies & Hot Chocolate
Freshly Brewed 100% Columbian Coffee, Decaffeinated
Coffee and Assorted Tea
\$5.95 per person

TEA TIME

Assorted Scones
Fresh Baked Biscuits served with
Jams and Whipped Butter
Assorted Herbal Tea served with
Honey and Lemon
Freshly Brewed 100% Columbian Coffee and Decaffeinated
Coffee
\$5.95 per person



MID-DAY COFFEE LOVERS BREAK

French Roast Coffee – Dark and Rich
Hazelnut Flavored Coffee
Swiss Chocolate Flavored Coffee
Served with Sugar and
Assorted Flavored Creamers,
Shaved Chocolate, Whipped Cream,
Cinnamon Sticks,
Assortment of Herbal Tea,
Honey and Lemon
Fruit Turnovers and Flaky Pastry Hearts
\$6.95 per person

BOX LUNCHES

LUNCH ON THE GO

Turkey, Ham or Roast Beef on a Bulky Roll With Lettuce,
Tomato and Cheese
Accompanied by Potato Chips, Whole Fruit,
Fresh Baked Cookie
Soda or Bottled Water
\$12.95 per person

PRESTIGIOUS LUNCH

Chicken Salad or a Roast Beef Wrap
With Lettuce, Tomato and Cheese
Potato or Pasta Salad
Potato Chips, Fresh Whole Fruit
Cookie and Brownie
Soda or Bottled Water
\$14.95 per person

LUNCHEON MENU

Each luncheon entrée will include the following:

Choice of Soup or Salad, Potato, Rice or Pasta, Fresh Seasonal Vegetables
Warm Rolls and Whipped Butter, Dessert and
Freshly Brewed 100% Columbian Coffee, Decaffeinated Coffee and Assorted Tea

CHOICE OF SALAD

Caesar Salad with Parmesan Cheese, Croutons and Caesar Dressing

or

Mixed Garden Greens with Baby Grape Tomatoes, Sliced Cucumbers, Black Olives and Croutons

or

Romaine Lettuce with Carrot Swirls, Sliced Roma Tomatoes, Roasted Yellow Peppers, Cucumbers and Croutons

CHOICE OF DRESSING

Buttermilk Ranch, Roasted Garlic Balsamic Vinaigrette, Italian,
Cabernet Sauvignon Vinaigrette, French, Fat Free Italian, Fat Free Raspberry Vinaigrette,
Italian Gorgonzola Vinaigrette, Bleu Cheese, Fresh Basil Vinaigrette and
Fresh Lemon Oregano Vinaigrette

• • • OR • • •

SOUPS

Broccoli Cheese
Cream of Wild Mushroom
Corn Chowder
Minestrone
Beef Barley
Beer Cheese Soup

Additional charge of \$2.50 when served with Salad and Luncheon Entrée



LUNCHEON DESSERTS

PINEAPPLE CARROT CAKE

A Dense Carrot Cake with a bit of Fresh Pineapple,
Finished with Cream Cheese Icing and Ground Walnuts

LEMONBERRY BASH CAKE

Golden Cake filled with Homemade Lemon Custard
Made with Fresh Lemons and Plump Blueberries

RASPBERRY CLOUD CAKE

A Butter Golden Sponge Cake with White Chocolate,
Raspberry Mousse and covered with White Buttercream

RASPBERRY RAZAMATAZ

Vanilla Genoise Cake with Layers of Raspberry Preserves and White Buttercream

MILE HIGH APPLE PIE

Layers of Delicious Crispin Apples
Topped with a Butter Streusel and Homemade Caramel

BELGIAN CHOCOLATE MOUSSE CAKE

Rich Chocolate Cake filled with a Dark Creamy Chocolate Mousse
Smothered in a Rich Ganache with Chunks of Fractured Chocolate on each piece

CHOCOLATE CARAMEL DELIGHT

A Rich and Creamy mix of Chocolate Cake, Caramel and Ganache

NY STYLE CHEESECAKE

A Blend of Philadelphia Cream Cheese, Sour Cream and a Graham Cracker Crust
Topped with an incredible Cream Cheese and Sour Cream Topping

PEANUT BUTTER MADNESS

Chocolate Cake and Peanut Butter Mousse under Tons of Reeses Cups and Ganache

KEY LIME PIE

Classic Key Lime on a Graham Cracker Crust Topped with Cream

ORANGE POPPYSEED CAKE

A Delicate Blend of Sponge Cake, Oranges and Poppyseeds
Layered with Orange Custard and Topped with Fresh Orange Juice Glaze

CHOCOLATE MOUSSE IN A CUP

A Chocolate cup filled with Dark Creamy Chocolate Mousse topped with Fresh Whipped Cream
Garnished with a Chocolate Dipped Strawberry and Wafer Cookie

CHOCOLATE PECAN PIE

Deep Dish Pie with Pecans, Chocolate Chips and Chocolate Filling
Covered with a layer of Ganache and Whipped Cream Border

LUNCHEON ENTRÉES

Each luncheon entrée will include the following:

Choice of Soup or Salad, Potato, Rice or Pasta, Fresh Seasonal Vegetables
Warm Rolls and Whipped Butter, Dessert and
Freshly Brewed 100% Columbian Coffee, Decaffeinated Coffee and Assorted Tea

CHICKEN FRANCAISE

Chicken Breast Dipped in Egg Batter, Parmesan Cheese,
Lemon Juice and Parsley
Sautéed until Golden Brown
Topped with a Lemon Sherry Sauce
\$16.75 per person



CHICKEN PORTOBELLO

Marinated and Grilled Chicken Breast
Served in a Whole Grilled Portobello Mushroom,
topped with Julienne Slices
of Prosciutto Ham, Mozzarella Cheese
and Pesto Cream
\$16.95 per person



WILD MUSHROOM CHICKEN

Marinated and Grilled Chicken Breast
Served with Wild Mushroom Brandy Sauce Topped with
Fresh Chives
\$15.95 per person



CHICKEN HAMILTON

Stuffed Chicken with Peameal Canadian
Bacon, Fresh Sage, Provolone Cheese,
And a Touch of Flavored Bread Crumbs
Topped with a light Mornay Sauce
\$16.75 per person



PESTO CHICKEN

Tri-color Bowtie Pasta with Grilled Chicken Strips, Baby
Carrots, Zucchini,
Broccoli Florets,
Mushrooms and Grilled Red Peppers
In a Pesto Cream Sauce
All topped with Asiago Cheese
\$15.95 per person

CHICKEN PRIMAVERA

Julienne Strips of Chicken on Top of Penne Pasta with
Broccoli, Carrots, Red Peppers, Mushrooms and Zuc-
chini with
Fresh Chives in a Creamy Alfredo Sauce
All this is topped with Fresh
Shredded Parmesan Cheese
\$15.95 per person



GRILLED MARINATED PORK LOIN

Served over Vegetable Cous Cous
Topped with Pineapple Orange Salsa
\$16.50 per person



RASPBERRY GRILLED DUCK BREAST

Julienne Strips of Marinated and
Grilled Duck Breast.
Served Hot with Wild Rice Pilaf in
Black Raspberry Sauce or
Served Cold over Baby Mesclun Mix
with Raspberry Vinaigrette
\$17.95 per person



SEARED CHICKEN NAPLES

Seared Chicken on a Bed of
Cannellini Beans Topped with Spinach, Sliced Roma
Tomatoes, Parmesan Cheese and Fresh Basil Sauce
\$16.75 per person

LUNCHEON ENTRÉES CONTINUED

Each luncheon entrée will include the following:
Choice of Soup or Salad, Potato, Rice or Pasta, Fresh Seasonal Vegetables
Warm Rolls and Whipped Butter, Dessert and
Freshly Brewed 100% Columbian Coffee, Decaffeinated Coffee and Assorted Tea

GRILLED NEW YORK STRIP STEAK (6 OZ)

New York Strip Steak Marinated and Grilled on Garlic
Toasted French Bread
Topped with Mushrooms, Onions
and Mozzarella Cheese
\$17.95 per person



GRILLED SIRLOIN STEAK SINATRA (6 OZ)

Sirloin Steak Marinated and
Grilled with Italian Seasonings,
Fresh Red and Green Peppers and
Topped with an Espagnole Sauce
\$17.95 per person



YANKEE POT ROAST

Slow Braised Beef Rounds topped with a
Hearty Jardinière Sauce.
Served with Fresh Garlic Mashed Potatoes
\$16.95 per person



STUFFED PORTOBELLO MUSHROOM

Portobello Mushroom Stuffed with
Black Beans, Homemade Salsa,
Topped with Monterey Jack Cheese
and Cheddar Cheese
\$15.95 per person



THE FOWL AND FISH

Bowtie Pasta with Grilled Chicken, Shrimp, Prosciutto
Ham, Mushrooms, Carrots and Green Peppers
in a Red Pepper Cream Sauce
\$17.95 per person

CITRUS TARRAGON SEARED FRESH SALMON FILET (6 OZ)

Fresh North Atlantic Salmon Marinated, Seared and
Baked with Citrus Juices,
Honey and Fresh Tarragon
Served with the Natural Sauce
\$17.95 per person



EGGPLANT ROLITINI

Thinly Sliced Breaded Eggplant Stuffed with Spinach and
Ricotta Cheese
Baked and Served with Marinara Sauce
\$15.95 per person



GRILLED VEGETABLE PASTA

Grilled Marinated Vegetables to include
Eggplant, Green and Red Peppers, Zucchini, Red Onion,
Carrots and Roma Tomatoes
Served with Tri-Color Penne Pasta
Tossed with Extra Virgin Olive Oil
and Sautéed Garlic
\$15.95 per person



BLACK AND BLEU SALAD

Blackened Sirloin Steak Grilled, Sliced and Served over a
Bed of Field Greens
With Grape Tomatoes, Sliced Red Onion,
Marinated Artichoke Hearts, Calamata Olives with
Grilled Yellow Peppers and Crumbled Bleu Cheese.
Served with a Balsamic Vinaigrette
\$16.95 per person

LUNCHEON ENTRÉES

On the Cold Side

Luncheon Sandwiches and Salads include Dessert and Freshly Brewed 100% Columbian Coffee, Decaffeinated Coffee and Assorted Tea

TURKEY CLUB CROISSANT

Sliced Ham and Turkey piled high with Lettuce,
Tomatoes and Sharp American Cheese
Served with our Homemade Pasta and Potato Salad

\$14.95 per person



CHICKEN CAESAR

Grilled Chicken Breast cut into Julienne Slices
Layered over Chopped Romaine Lettuce
Served with Caesar Dressing, Croutons, Garlic Bread Sticks
and Fresh Shredded Parmesan Cheese

\$14.95 per person



TRIO SALAD

White Albacore Tuna Salad, Chicken Breast Salad and Tri-colored Tortellini Salad.
Garnished with Red Seedless Grapes and Fresh Strawberries
With a basket of Warm Pita Bread Triangles

\$14.95 per person



BIRD OF PARADISE

Chicken Breast Salad served in a Quartered Pineapple
Garnished with Honeydew, Cantaloupe, Watermelon,
Red Seedless Grapes and Strawberries
Served with Fresh Rolls and Whipped Sweet Butter

\$15.95 per person



VEGETARIAN FOCACCIA

Sliced Roma Tomatoes, Cucumbers, Spinach, Roasted Yellow Peppers
and Sliced Provolone Cheese on Fresh Baked Focaccia Bread
Served with our Homemade Pasta and Potato Salad

\$14.95 per person



PARMESAN ENCRUSTED CHICKEN

Parmesan Encrusted Chicken Served with Bruchetta Topping
Tortellini Pasta Salad Topped with Asiago Cheese and Spiral Carrots
with Grape Tomatoes Served over Mesclun Mix and Baby Spinach Mix
Served with Focaccia Bread

\$15.95 per person

For soup served with your cold luncheon entrée, please add \$2.50 per person

LUNCHEON BUFFETS CONTINUED

Deli Buffets require a minimum of 25 guests or a \$100.00 Buffet service fee will apply.

Each Luncheon Buffet includes:

Freshly Brewed 100% Columbian Coffee, Decaffeinated Coffee and Assorted Tea

DELI BUFFET

Mixed Green Salad with Assorted Dressings
Pasta Salad and Potato Salad
Marinated Vegetable Salad
Sliced Tomatoes, Kosher Dill Pickles and Sliced Red Onion



Sliced Slow Cooked Roast Beef, Baked Virginia Ham
Breast of Turkey, White Albacore Tuna Salad,
Swiss Cheese, American Cheese and Provolone Cheese
Fresh Baked Croissants, Kaiser Rolls, Rye Bread and Wheat Bread
Appropriate Condiments
Cookies and Brownies

\$16.95 per person



DELUXE DELI BUFFET

Mixed Green Salad with Assorted Dressings,
Caesar Salad, Tri-colored Tortellini Salad and Potato Salad
Watermelon Basket of Fresh Fruit
Sliced Tomatoes, Kosher Dill Pickles and Sliced Red Onion



Sliced Slow Cooked Roast Beef, Corned Beef, Genoa Salami,
Breast of Turkey, Baked Virginia Ham
White Albacore Tuna Salad and Chicken Breast Salad.
Swiss Cheese, American Cheese and Provolone Cheese
Fresh Baked Croissants, Kaiser Rolls, Rye Bread and Wheat Bread
Appropriate Condiments and Chef's Selection of Desserts

\$18.50 per person

LUNCHEON BUFFETS CONTINUED

Buffets require a minimum of 50 guests or a \$100.00 Buffet service fee will apply.

Each Luncheon Buffet includes:

Freshly Brewed 100% Columbian Coffee, Decaffeinated Coffee and Assorted Tea

SOUTHERN COOKIN'

Choice of Three

Mixed Garden Greens Salad with choice of two Dressings
Homemade Cole Slaw, Potato Salad or Macaroni Salad



Choice of Southern Fried Chicken or Baked Louisiana Rubbed Chicken
Choice of Tennessee BBQ Pulled Pork or Beef with Rolls
Choice of Sautéed Collard Greens or Sweet White Corn
Macaroni and Cheese
Corn Bread with Sweet Butter
Peach Cobbler
Pitchers of Iced Tea Served at each table

\$18.50 per person



LITTLE ITALY

Antipasto Salad to include: Salami, Capicola, Pepperoni, Provolone Cheese,
Shredded Parmesan, Black Olives, Roasted Red, Green and Yellow Peppers,
Marinated Artichokes and Fagioli Salad,
All served over a bed of Italian Greens and Radicchio



Choice of Two

Marinated Mushroom Salad, Traditional Caesar Salad or Tri-colored Tortellini Salad



Choice of Three

Penne Pasta mixed with Assorted Vegetables in a Pesto Cream Sauce
Chicken Prosciutto with a Marsala Mushroom Wine Sauce
Grilled Chicken with White Wine, Lemon and Garlic Sauce
Beef Broccolo; Thinly Sliced Beef Rolled and Stuffed with Italian Sausage Spinach Stuffing
and Topped with Homemade Marinara Sauce
Roasted Fennel Crusted Pork Loin with Diced Tomatoes and Fresh Basil in its own Natural Juice
Bowtie Pasta Siciliano - Folded Ricotta Cheese in Marinara Sauce and Topped with Mozzarella Cheese
Sautéed Pork Loin Milanese - Breaded Sliced Pork Topped with a Lemon Wine Sauce



Sautéed Zucchini with Garlic and Herbs
Crusty Italian Bread and Garlic Breadsticks



Desserts

Italian Cookies and Mini Cannolis

\$19.50 per person

LUNCHEON BUFFETS CONTINUED

Buffets require a minimum of 50 guests or a \$100.00 Buffet service fee will apply.

Each Luncheon Buffet includes:

Freshly Brewed 100% Columbian Coffee, Decaffeinated Coffee and Assorted Tea

SOUTH OF THE BORDER

Fried Tri-colored Corn Tortilla Chips with Fresh Salsa and Black Bean Corn Salad

Accompanied with:

Choice of Three

Chicken or Beef Fajitas

Served with Onions and Tri-Colored Peppers

Marinated Black Beans Served Warm, Flour Tortillas with Shredded Cheddar Cheese, Shredded Monterey Jack Cheese, Homemade Salsa, Shredded Lettuce Diced Tomatoes, Guacamole, Sour Cream and Tri-colored Tortilla Chips

Corn–Fried White Fish topped with an Orange Tequila Sauce
Chili Rubbed Chicken Breast Grilled and Topped with Roasted Corn Salsa
Chicken Breast Veraeruzana (Tomatoes, Capers, Olives and Herbs)
Tomatillo-Braised Pork Loin with Salsa Verde
Monterey Black Bean and Corn Burritos (pre-rolled)



Refried Beans, Mexican Rice and Roasted Red Pepper Corn Bread



Dessert

Vanilla Flan and Pecan Chocolate Pie

\$19.95 per person



ORIENT EXPRESS

Wonton Soup, Broccoli Rice Salad and Oriental Mushroom and Scallion Salad

Choice of Three

Chicken Stir-Fry

Chicken and Shrimp with Cashews

Ginger Soy Beef and Mushrooms

Oriental Orange Barbecue Pork Ribs

Grilled Teriyaki Chicken with Golden Pineapple

Sweet and Sour Chicken

Shrimp and Scallops with Broccoli



Served with Fried Rice and White Rice
An Assortment of Stir-Fried Vegetables



Dessert

Orange Poppyseed Torte and Fortune Cookies

\$19.95 per person

LUNCHEON BUFFETS CONTINUED

Buffets require a minimum of 50 guests or a \$100.00 Buffet service fee will apply.

Each Luncheon Buffet includes:

Freshly Brewed 100% Columbian Coffee, Decaffeinated Coffee and Assorted Tea

VEGETARIAN BUFFET

A Selection of Vegetarian Specialties to include:

California Fresh Fruits

A Selection of Fresh Fruit and Berries
Served with Yogurt Dressing



Mexican

Soft Tortillas with Salsa, Diced Tomatoes
Shredded Lettuce, Guacamole, Sour Cream, Sliced Olives,
Jalapeno Peppers, Shredded Cheeses and Refried Beans
Vegetable Quesadillas
Blue and White Corn Nacho Chips



Italian

Eggplant Parmesan
Ratatouille
Penne Pasta with Marinara Sauce Topped with Mozzarella Cheese
Crusty Italian Bread



Asian

Stir-Fry Vegetables and Fried Rice
Fortune Cookies



Mile High Apple Pie
\$18.50 per person



BUFFALO'S HOMEGROWN BUFFET

Mixed Garden Greens, Tri-colored Tortellini Salad
Macaroni Tuna Salad, Hot German Potato Salad
Grilled Italian Sausage with Peppers, Onions and Rolls or Smoked and Fresh Polish Sausage served with Sauerkraut
Jumbo Spicy Chicken Wings with a Tray of Celery, Carrots and Blue Cheese
Carved Roast Beef served with Mini Weck Rolls and Mini Kaiser Rolls
Chef's Choice of Seasonal Vegetable
Baked Penne Pasta and Marinara Sauce



Mile High Apple Pie
\$18.95 per person

DINNER MENU

Each dinner entrée will include the following:

Choice of Salad or Soup, Chef's choice of Vegetable, Potato, Pasta or Rice, Fresh Rolls and Whipped Butter, Dessert, Freshly Brewed 100% Columbian Coffee, Decaffeinated Coffee and Assorted Tea

SPECIALTY APPETIZERS

Tortellini Alfredo
Tri-colored Cheese Tortellini
in a Creamy Alfredo Sauce
Topped with Fresh Grated Parmesan
\$3.50 per person

Shrimp Cocktail
Four Chilled
Jumbo Shrimp Served
with Cocktail Sauce
\$9.00 per person

Stuffed Ravioli
Stuffed Ravioli with Asparagus
and Lobster Meat
Topped with a Roasted Red
Pepper Sauce
\$4.95 per person



CHEF'S HOMEMADE SOUPS

Cream of Asparagus
Manhattan Clam Chowder
Duck Consume with Julienne Vegetables

New England Clam Chowder
Black-eyed Pea with Smoked Turkey
Seafood Bisque

(If Soup is ordered in addition to Salad; an additional cost of \$2.50 will apply)



CHOICE OF SALADS

Mesclun Mix
Spring Mix of Greens
with Sliced Roma Tomatoes, Black Olives,
Cucumbers and Croutons

Caesar Salad
Caesar Salad with Parmesan Cheese,
Croutons and Caesar Dressing

Bistro Salad
Mixed Salad Greens with Grape Tomatoes,
Garbanzo Beans, Cucumbers and Croutons

Spinach Salad (add 1.50)
California Spinach Leaves with Sliced
Mushrooms, Hard-Boiled Eggs,
Sliced Red Onions and Bacon Bits
Served with Hot Bacon Dressing

Fresh Mozzarella (add \$2.00)
With Sliced Red and Yellow Tomatoes
over a Bed of Spring Mix of Greens
All Topped with Fresh Basil Vinaigrette

Tower Salad (add \$2.00)
Sautéed Breaded Eggplant with Fresh
Mozzarella Cheese, Beefsteak Tomatoes
Drizzled with Virgin Oil, Balsamic Vinegar
Topped with Fresh Basil

Spiral Salad (add 1.50)
Mixed Garden Greens with Grape Tomatoes,
Black Olives, Spiral Carrots,
Daikon and Fresh Beets



CHOICE OF DRESSINGS

Buttermilk Ranch, Roasted Garlic Balsamic Vinaigrette, Italian,
Cabernet Sauvignon Vinaigrette, French, Fat Free Italian, Fat Free Raspberry Vinaigrette,
Italian Gorgonzola Vinaigrette, Bleu Cheese, Fresh Basil Vinaigrette and Fresh Lemon Oregano Vinaigrette

DINNER DESSERTS

TIRAMISU CAKE

Rich Vanilla Genoise, Layered with Espresso Chocolate Mousse and Mascarpone Cheese, Surrounded by Ladyfingers. Finished with Whipped Cream, Cinnamon and Cocoa

CRÈME BRULEE

Vanilla Custard Sprinkled with Sugar
With a Caramelized Topping

LEMON RHAPSODY TORTE

Vanilla Genoise Steeped in Lemon Syrup,
Filled with a Lemon Curd
Topped with Lemon Buttercream

BLACK AND WHITE TORTE

Rich Cocoa Genoise Drenched with Amaretto Syrup,
layered with both White and Dark Chocolate Mousse
Covered with a Dark Chocolate Gateau Glaze

APPLE BAVARIAN CHEESECAKE

Creamy Cheesecake inside a Shortbread Crust,
Topped with Apples, Cinnamon,
Spices and Apricot Glaze

WHITE CHOCOLATE RASPBERRY WALTZ

Layers of Cocoa Genoise Cake with Raspberry Preserves and
White Chocolate Mousse
Topped with Chocolate Buttercream

RASPBERRY RAZAMATAZ

Vanilla Genoise Cake with Layers of Raspberry Preserves and
White Buttercream

CHOCOLATE CARAMEL DELIGHT

A Rich and Creamy mix of Chocolate Cake, Caramel and Ganache

CHOCOLATE OBLIVION TORTE

A Dense Belgian Chocolate Truffle Topped
with a Buttercream Red Rose

TOASTED ALMOND CRUNCH TORTE

Baked Almond Meringue Layered with Praline Buttercream.
Finished with Toasted Almonds

CANNOLI CAKE

Layers of Sponge Cake with a Sweet Ricotta Cheese Filling
with Whipped Cream Icing

MILE HIGH APPLE PIE

Layers of Delicious Crispin Apples
Topped with a Butter Streusel
and Homemade Caramel

PINEAPPLE CARROT CAKE

A Dense Carrot Cake with a bit of Fresh Pineapple,
finished with Cream Cheese Icing and Ground Walnuts

BELGIAN CHOCOLATE MOUSSE CAKE

Rich Chocolate Cake filled with a Dark Creamy
Chocolate Mousse
Smothered in a Rich Ganache with Chunks of Fractured
Chocolate on each piece

NEW YORK STYLE CHEESECAKE

A Blend of Philadelphia Cream Cheese, Sour Cream and a
Graham Cracker Crust
Topped with an incredible Cream Cheese and
Sour Cream Topping

ORANGE POPPYSEED CAKE

A Delicate Blend of Sponge Cake,
Oranges and Poppyseeds,
Layered with Orange Custard and Topped with
Fresh Orange Juice Glaze

KEY LIME PIE

Classic Key Lime on a Graham Cracker Crust
Topped with Cream

MOUNTAIN BERRY CREAM FLAN

A mixture of Berries on top of a Silky Custard
Filled Crust, Finished with a light Dusting
of Powdered Sugar

HAZELNUT CAPPUCCINO

Chocolate Sponge Cake filled with Chocolate Hazelnut
Cappuccino Custard
Iced with Chocolate Buttercream
Finished with Hazelnuts

ASSORTED MINI PASTRIES

2 per person, Presented at each table

UPGRADE TO A VIENNESE TABLE

To include Whole Cakes, Pies, Tortes and Mini Pastries
at \$6.00 per person

DINNER ENTRÉES

Each dinner entrée will include the following:

Choice of Salad or Soup, Chef's choice of Vegetables, Potato, Pasta or Rice, Fresh Rolls and Whipped Butter, Dessert, Freshly Brewed 100% Columbian Coffee, Decaffeinated Coffee and Assorted Tea

SLICED TENDERLOIN OF BEEF (8 OZ)

Three slices of Roasted Tenderloin
Served over a Rich Espagnole Sauce
Enhanced with Red Wine
\$27.95 per person



BEEF FILET PORTOBELLO

Grilled Marinated Portobello Mushroom
Stuffed with a Center Cut 6oz Filet Mignon
Topped with a Wild Mushroom
Peppercorn Sauce
\$29.95 per person



NEW YORK STRIP STEAK (10 OZ)

Aged Center Cut NY Strip Steak
Grilled and Served with
A Mushroom Cap and Herb Butter
\$28.95 per person



ROASTED NY STRIP LOIN OF BEEF (8 OZ)

Two Hand Carved Slices of Aged Roasted
NY Strip Loin of Beef
Served with Bordelaise Sauce
\$25.95 per person



FILET MIGNON (8 OZ)

Center Cut Tenderloin Grilled and Served with a
Merlot Rosemary Demi-glaze
\$32.95 per person



SLOW ROASTED PRIME RIB OF BEEF (12 OZ)

Cut of Prime Rib served with Au Jus
\$26.95 per person



ROASTED DOMESTIC LEG OF LAMB

Served with a Natural Mint Lamb Reduction
\$23.95 per person

PORK LOIN DELACASA

Rubbed with Fennel and served with
Fresh Tomato Basil Garlic Sauce
\$20.95 per person



FILET AND FOWL

4oz. Grilled Chicken Breast with
Roasted Red Pepper Sauce
Served with a 4oz. Grilled Filet Mignon
with Rosemary Cabernet Demi-Glaze Topped
with a Mushroom Cap
\$29.95 per person



VEAL MARSALA

Sautéed Veal Medallions Topped with Wild
Mushrooms and a Marsala Demi-glaze
\$27.95 per person



BAKED FRESH NORTH ATLANTIC SALMON

Baked Filet of Salmon
Served with Lemon Style Beurre Blanc
\$25.95 per person



GRILLED FRESH SEA BASS

Grilled and Served with Mango Salsa
\$30.95 per person



BAKED FRESH HADDOCK ITALIAN STYLE

Baked in Garlic Lemon Butter and Basil
Enhanced with White Wine
\$19.95 per person



MUSHROOM RISOTTO

Grilled Seasoned Vegetables Served with
Wild Mushroom Risotto
\$18.95 per person

DINNER ENTRÉES CONTINUED

Each dinner entrée will include the following:

Choice of Salad or Soup, Chef's choice of Vegetables, Potato, Pasta or Rice, Fresh Rolls and Whipped Butter, Dessert, Freshly Brewed 100% Columbian Coffee, Decaffeinated Coffee and Assorted Tea

CHICKEN WELLINGTON

Chicken Breast Stuffed with a Duxelle Stuffing and Wrapped in Puff Pastry
Baked and served with Poulet Sauce

\$20.95 per person



CHICKEN AND SHRIMP DUET

Marinated Grilled Chicken Breast
With Two Jumbo Shrimp Scampi
Topped with Garlic Basil Lemon Sauce

\$25.95 per person



CHICKEN CORDON BLEU

Boneless Breast of Chicken Stuffed with
Emmental Cheese and Smoked Ham
Breaded, Baked and Topped
with a Poulet Sauce

\$20.95 per person



STUFFED CHICKEN WITH TRADITIONAL STUFFING

Chicken Breast with Traditional Stuffing
Topped with Home Style Gravy

\$18.95 per person

CHICKEN ASIAGO

Chicken Breast Stuffed with Asiago Cheese,
Artichoke Hearts, Roasted Red Peppers Flavored with
Bread Crumbs and Topped with a Basil Cream Sauce

\$20.95 per person



PORTOBELLO SHRIMP CHICKEN

Grilled Marinated Portobello Mushroom
With Grilled Chicken Breast and
Two Jumbo Shrimp
Topped with a Pesto Cream Sauce,
Julienne Prosciutto Ham and Mozzarella Cheese

\$27.95 per person



CITRUS COMBO

Chicken Breast Dipped in Egg Batter
with Lemon and Parmesan Cheese
Sautéed and Topped with a
Lemon Sherry Butter Sauce
Along with a Citrus Tarragon Salmon Filet
which is baked with a Honey Citrus Tarragon Sauce
(both portions are 4 oz)

\$28.95 per person

DINNER BUFFETS

*Buffets require a minimum of 50 guests or a \$100.00 Buffet service fee will apply.
Groups over 500 have option of pre-set salad*

"A NIGHT IN PARIS"

French Onion Soup with Croutons and Parmesan Cheese

Mesclun Mix Salad with Cabernet Sauvignon Vinaigrette and Ranch Dressing

Marinated Cucumber and Tomato Salad with Fresh Mozzarella Cheese

Spinach Salad with Sliced Mushrooms, Bacon Bits, Egg and Red Onion
Served with Sweet and Sour Dressing

ENTRÉES

Vegetable Crepes with Champignon Sauce
Chicken Coço Vin

Carved Salmon

Filo Encrusted Fresh Salmon with Spinach and Boursin Cheese
Served with Dill Cream Sauce

French Beans Almondine

Select one

Lyonnaise Potatoes, Potatoes Au Gratin or Rice Pilaf



Fresh Assorted Rolls with Sweet Butter



Chocolate Mousse in a Chocolate Cup Served with a Chocolate Dipped Strawberry
and Crème Brulee

Freshly Brewed 100% Columbian Coffee, Decaffeinated Coffee
and Assorted Tea

\$25.95 per person

DINNER BUFFETS

*Buffets require a minimum of 50 guests or a \$100.00 Buffet service fee will apply.
Groups over 500 have option of pre-set salad*

TASTE OF BUFFALO

DINNER SALADS - select one

Dinner Salad

Mixed Garden Greens with Baby Grape Tomatoes,
Sliced Cucumbers, Black Olives and
Croutons with Choice of two Dressings

Caesar Salad

Traditional Caesar Salad with Romaine Lettuce,
Garlic Croutons and Classic Caesar Dressing Topped
with Shredded Parmesan Cheese



BUFFET - select three

Tri-Colored Pasta Salad
Watermelon Basket with Fresh Fruit
Marinated Mushroom Salad
Red Skin Mustard Potato Salad

Macaroni Bay Shrimp Salad with Dill
Marinated Vegetable Salad
Tomato, Cucumber and Fresh Mozzarella Salad
Four Olive Pasta Salad



ENTRÉES - select two

Grilled Herb Chicken Breast
Beef Bourguignonne
Citrus Tarragon Salmon Filet

Chicken Monterey-Sautéed Chicken Breast with Onions, Mushrooms and Prosciutto Ham, Topped with Monterey Jack Cheese
Chicken Marsala-Sautéed Chicken Breast with Sliced Mushrooms Enhanced with Marsala Wine and Espagnole Sauce
Seared Marinated Chicken Breast Greek Style, Topped with Lemon Oregano Cream Sauce and Garnished with Feta Cheese

CARVED MEATS - select one

Carved Roast Pork Loin with Apple Brandy Sauce
Carved Angus Round of Beef with Bordelaise Sauce
Carved Roasted Turkey Breast with Giblet Gravy
Carved Baked Virginia Ham

SIDE DISHES - select one

Wild Rice Pilaf
Oven Roasted Red Skin Potatoes
Penne Pasta with Alfredo Sauce
Bow Tie Pasta with Marinara
Au Gratin Potatoes or Potatoes Anna

Chef's Choice of Seasonal Vegetables

Fresh Dinner Rolls and Whipped Sweet Butter

ASSORTED CAKES AND TORTES

Freshly Brewed 100% Columbian Coffee, Decaffeinated Coffee and Assorted Tea

\$28.95 per person

DINNER BUFFETS

*Buffets require a minimum of 50 guests or a \$100.00 Buffet service fee will apply.
Groups over 500 have option of pre-set salad*

CITY SENSATION

DINNER SALADS - *select one*

Dinner Salad

Mixed Garden Greens with Baby Grape Tomatoes,
Sliced Cucumbers, Black Olives and
Croutons with Choice of two Dressings

Caesar Salad

Traditional Caesar Salad with Romaine Lettuce,
Garlic Croutons and Classic Caesar Dressing
Topped with Shredded Parmesan Cheese



BUFFET - *select two*

Tri-Colored Pasta Salad
Marinated Mushroom Salad
Red Skin Mustard Potato Salad
Macaroni Tuna Salad
Marinated Vegetable Salad



ENTRÉES - *select one*

Grilled Herb Chicken Breast
Beef Bourguignonne
Baked Haddock Italian Style
Chicken Marsala; Sautéed Chicken Breast with Sliced Mushrooms
Enhanced with Marsala Wine and Espagnole Sauce

CARVED MEATS - *select one*

Carved Roast Pork Loin with Apple Brandy Sauce
Carved Roast Steamship Round of Beef with Bordelaise Sauce
Carved Roasted Turkey Breast with Giblet Gravy
Carved Baked Virginia Ham

SIDE DISHES - *select one*

Rice Pilaf
Oven Roasted Red Skin Potatoes
Penne Pasta with Marinara Sauce

Chef's Choice of Seasonal Vegetables
Fresh Dinner Rolls and Whipped Sweet Butter

Chef's Selection of Assorted Desserts
Freshly Brewed 100% Columbian Coffee, Decaffeinated Coffee and Assorted Tea

\$24.95 per person

RECEPTIONS

*Stations are based on a one and a half hour period of service with a minimum of 25 guests
Additional charges will apply beyond one and a half hours*

CARVING STATIONS

Complete with Rolls, Appropriate Condiments and Carver

BAKED PIT HONEY HAM

Served with Rum Raisin Sauce

\$5.50 per person



ROASTED TURKEY BREAST

Served with Giblet Turkey Gravy

\$5.95 per person



ROASTED NEW YORK STRIP LOIN

Served with Wild Mushroom

Red Wine Sauce

\$7.50 per person



ROASTED "CERTIFIED ANGUS" TOP ROUND OF BEEF

Served with Au Jus

\$6.50 per person

MARINATED CARVED WHOLE TUNA LOIN

Served with Orange Soy

Ginger Garlic Sauce

\$8.95 per person



FENNEL ENCRUSTED ROASTED PORK LOIN

Served with Fresh Tomato Basil Sauce

\$5.50 per person



CARVED SALMON

Filo Encrusted Fresh Salmon

With Spinach and Boursin Cheese

Served with Dill Boursin Cream Sauce

\$7.50 per person

RECEPTIONS

*Stations are based on a one and a half hour period of service with a minimum of 25 guests
Additional charges will apply beyond one and a half hours*

THE CHEESE BOARD

A Selection of Imported and Domestic Cheeses
Served with Fresh Strawberries, Grapes and
an assortment of Crackers

\$3.50 per person



CALIFORNIA VEGETABLE CRUDITÉS

Display of Fresh Vegetables, which include
Baby Carrots, Sliced Zucchini, Broccoli, Radishes,
Celery Sticks and Cauliflower Florets

Served with Peppercorn Ranch Dressing and
Blue Cheese Dressing

\$2.95 per person



FRUIT FONDUE

Cubed Cantaloupe, Honeydew, Golden Pineapple,
Strawberries and Pound Cake

Served with White and Dark Chocolate
Fondue for Dipping

\$5.95 per person

ANTIPASTO DISPLAY

Salami, Cappicola, Pepperoni, Provolone Cheese,
Shredded Parmesan, Olives,
Roasted Red, Green and Yellow Peppers,
Marinated Artichokes and Fagioli Salad

Served over a Bed of Italian Greens and Radicchio

\$6.50 per person



SLICED FRESH FRUIT TRAY

Seasonal Selection of Fresh Fruit
and Berries Served with Yogurt Dressing

\$3.00 per person



VIENNESE TABLE

To include Whole Cakes, Pies, Tortes and Mini Pastries
Freshly Brewed 100% Columbian Coffee, Decaffeinated Coffee and Assorted Tea

\$8.95 per person



DECORATIVE ICE CARVINGS

Ice Sculptures for any event – Company Logo or Special Designs available

Ice Bowls - \$150.00

Single Block Sculpture - \$400.00

Multiple Blocks – Based on Carving (please inquire)

RECEPTIONS

*Stations are based on a one and a half hour period of service with a minimum of 25 guests
Additional charges will apply beyond one and a half hours*

ACTION STATIONS

PASTA STATION

Tri-colored Tortellini, Bowtie Pasta and Penne Rigate
Served with Alfredo Sauce, Pesto Cream and Basil Marinara
Fresh Cracked Pepper, Grated Parmesan
and Warm Bread Sticks

\$5.50 per person



ORIENTAL WOK STATION

Stir Fry of Chicken and Chinese Vegetables
Served with Sesame Garlic Sauce,
White Rice and Traditional Fried Rice

\$6.50 per person



SOUTHWESTERN STATION

Chicken and Beef Fajitas
Served with Onions and Tri-colored Peppers
Marinated Black Beans Served Warm, Flour Tortillas with Shredded Cheddar Cheese,
Shredded Monterey Jack Cheese, Homemade Salsa, Shredded Lettuce
Diced Tomatoes, Guacamole, Sour Cream and Tri-color Tortilla Chips

\$7.25 per person



HOT AND COLD SALAD STATION

Grilled Shrimp and Chicken Strips, Chopped Romaine Lettuce, Mesclun Mix,
Crumbled Bleu Cheese, Bacon Bits, Sliced Red Pepper, Shredded Parmesan Cheese,
Croutons, Grape Tomatoes, Sliced Cucumbers, Mandarin Oranges, Sunflower Seeds,
Marinated Artichoke Hearts, Hearts of Palm and Black Olives
Served with Caesar Dressing, Fresh Dill Vinaigrette Dressing,
Raspberry Vinaigrette and Lemon Oregano Dressing
Served with Warm Rolls, Bread and Bread Sticks with Herb Butter

\$7.25 per person



CAESAR SALAD AND FRESH BREAD STATION

A Uniformed Chef Mixing Romaine Lettuce with Parmesan Cheese,
Garlic Croutons, Caesar Dressing
Sliced Grilled Marinated Chicken Breast and Louisiana Rubbed Shrimp
Warm Rolls, Bread and Bread Sticks with Sweet Butter

\$7.25 per person

HORS D'OEUVRES

Based on 50 count

COLD

Cajun Stuffed Cherry Tomatoes	\$75.00
Smoked Salmon Spirals.....	\$90.00
Salami Coronet.....	\$70.00
Bay Shrimp in a Canoe with Cocktail Sauce	\$85.00
Chicken Salad Round with Fresh Chive Garnish	\$75.00
Albacore Tuna Round with Fresh Parsley Garnish	\$75.00
Blackened Sea Scallops with Pesto Mayonnaise.....	\$100.00
Sliced Sirloin on a Baguette served with Horseradish Mayonnaise	\$85.00
Chicken Pinwheels served with Pesto Mayonnaise	\$85.00
Stuffed Celery Hearts with Cream Cheese and Pineapple	\$65.00
Deviled Eggs Garnished with Fresh Parsley	\$65.00
Mini Muffalette Wedge	\$80.00
Bruschetta on French Baguette	\$75.00
Antipasto Skewer	\$85.00
Jumbo Cocktail Shrimp served with Fresh Lemon Wedges and Cocktail Sauce.....	\$3.50 each
Fresh Littleneck Clams served with Hot Sauce, Cocktail Sauce and Fresh Lemon Wedges	\$2.25 each
Fresh Oysters served with Cocktail Sauce and Fresh Lemon Wedges	\$2.75 each

HORS D'OEUVRES

Based on 50 count

HOT

Meatball Sliders	\$95.00
Mini Gourmet Cheeseburgers	\$95.00
Mini Cuban Sandwich	\$85.00
Santa Fe Beef Quesadilla Served with Sauce	\$85.00
Scallops Wrapped in Bacon	\$100.00
Carmelized Onion Turnover	\$85.00
Swedish or Marinara Meatballs	\$75.00
Mini Chicken Wellington	\$100.00
Mediterranean Artichoke Tart	\$80.00
Baby "Lollipop" New Zealand Lamb Chops	\$ 3.00 each
Chicken and Pineapple Brochettes	\$85.00
Mini Chicken Cordon Bleu	\$85.00
Mini Beef Wellington	\$110.00
Mini Crab Cakes served with Red Pepper Remoulade	\$95.00
Assorted Deep Dish Mini Pizza	\$80.00
Cocktail Franks en Croute	\$75.00
Chicken Quesadilla served with Salsa	\$85.00
Vegetable Quesadilla served with Salsa	\$80.00
Shrimp and Black Bean Quesadilla served with Salsa	\$85.00
Water Chestnuts wrapped in Bacon served with a Brandy Glaze	\$80.00
Brie and Raspberry in a Filo	\$90.00
Assorted Mini Quiche	\$85.00
Chicken Sate with Peanut Sauce	\$85.00
Chicken Wings served with Celery, Carrots and Blue Cheese Dressing	\$80.00
Battered Chicken Fingers served with Celery, Carrots and Blue Cheese	\$90.00
Breaded Mozzarella Sticks served with Marinara Sauce	\$80.00
Mini Italian Sausage Skewer	\$80.00
Clams Casino	\$100.00
Oysters Rockefeller	\$100.00
Beef Hibachi	\$90.00
Mini-Reuben	\$85.00
Spanakopita	\$80.00
Stuffed Mushrooms with Crabmeat topped with Hollandaise	\$95.00
Stuffed Mushrooms with Italian Sausage	\$80.00
Crispy Asparagus wrapped in Filo with Asiago	\$85.00
Mushroom Vol-au-Vent	\$85.00
Assorted Crostinis including Spicy Shrimp, Roasted Peppers, Pesto Chicken and Spinach and Goat Cheese	\$100.00
Seafood Crepe Bundle including Scallops, Lobster, Shrimp and Crabmeat	\$110.00

HORS D'OEUVRE COMBOS

Minimum 25 guests based on approximately 9 pieces per person, per hour.

ERIE COUNTY

Stuffed Italian Sausage Mushrooms
Assorted Mini Pizzas
Mini Chicken Cordon Bleu
Spanakopita
Cajun Stuffed Cherry Tomatoes
Salami Cornets

\$11.50 per person first hour

\$5.50 each additional hour



CITY HALL

Scallops Wrapped in Bacon
Beef Hibachi
Chicken and Pineapple Brochettes
Mini Calzones
Smoked Salmon Spirals
Bay Shrimp in a Canoe

\$13.50 per person first hour

\$6.50 each additional hour



BUFFALO PLACE

Mini Beef Wellington
Crabmeat Stuffed Mushrooms
Chicken Quesadilla
Assorted Crostinis
Blackened Scallops Served with Pesto Mayonnaise
Rolled Chicken Pesto

\$13.75 per person first hour

\$6.75 each additional hour



BROADWAY MARKET

Mini Muffalette Wedge Sandwich
Mini Reuben Sandwich
Mini Cuban Sandwich
Mini Gourmet Cheeseburgers
Meatball Sliders
Chicken Pesto Pinwheel Served with Roasted Pepper Mayo

\$3.75 per person first hour

\$6.25 each additional hour

SPIRITS/BEVERAGE SELECTIONS

HOUSE LIQUOR, WINE, BEER

One-Hour Open Bar	\$8.50
Two-Hour Open Bar	\$11.00

Three-Hour Open Bar	\$13.50
Four-Hour Open Bar	\$15.50

PREMIUM LIQUOR, WINE & BEER

One-Hour Open Bar	\$10.50
Two-Hour Open Bar	\$13.00
Three-Hour Open Bar	\$15.50
Four-Hour Open Bar	\$18.00

BEER, WINE & SODA ONLY OPEN BAR

One-Hour Open Bar	\$8.00
Two-Hour Open Bar	\$9.00
Three-Hour Open Bar	\$10.00
Four-Hour Open Bar	\$11.00



OPEN BAR INCLUDES:

Vodka, Whiskey, Gin, Rum, Scotch, Bourbon, Vermouth, Peach Schnapps,
Draft Beer, House Chardonnay, Red and White Zinfandel and Wines with Assorted Mixers

For Bottled Beer on House Brands Open Bar, please add \$2.00 per person
For Premium Brands add \$3.00 per person.

*Note: there is a \$100.00 service charge per bartender when bar produces less than \$400.00 in revenue.
Fee based upon a four-hour service period. (1) Bar and (1) Bartender for every (125) guests will be provided.
Requests for additional Bartender service is at \$20.00 per hour per bartender.*



BEER, LIQUOR AND BEVERAGES

Bottled Beer (Most Domestic and Canadian)	\$4.00 per bottle
Premium Bottled Beer (Imports)	\$4.50 per bottle
1/2 Keg Beer (Most Domestic)	\$165.00 per 1/2 keg
1/2 Keg Premium Beer	\$185.00 per 1/2 keg
House Liquor	\$78.00 per liter
<i>Vodka, Whiskey, Gin, Rum, Scotch, Bourbon and Peach Schnapps, Mixers included</i>	
Premium Liquor	\$90.00 per liter
<i>Canadian Club Whiskey, Dewars White Label Scotch, Tanqueray Gin, Stolichnaya Vodka, Jim Beam Bourbon, Bacardi Rum & Southern Comfort, Mixers included</i>	
Wine or Champagne Punch	\$40.00 per gallon
Soft Drinks (one-liter bottle)	\$5.50 per liter
Soft Drinks or Juice (12 oz.)	\$2.50 per can
Orange Juice	\$25.00 per gallon
Fruit Punch/Lemonade/Iced Tea	\$25.00 per gallon



C.O.D. DRINK PRICES

Mixed Drink (House)	\$4.00 ea.	Draft Beer (16 oz.)	\$4.00 ea.
Mixed Drink (Premium)	\$5.00 ea.	Martini/Manhattan (House)	\$5.00 ea.
Wine (House)	\$4.00 ea.	Martini/Manhattan (Premium)	\$7.00 ea.
Wine (Premium)	\$5.00 ea.	Bottled Beer (Premium/Imports)	\$4.50 ea.
Bottled Beer (House/Domestic)	\$4.00 ea.		

SERVING SIZE INFORMATION

Gallon serves 25, 5oz. glasses • Magnum serves 10
1/2 Keg (beer) serves approx. 160 (12 oz. glass) • Liter of liquor (includes mixers) serves 30 drinks

WINE LIST

Proudly Serving and Supporting New York State Wines.

Red

GAME BIRD RED

A dry, medium blend of Vinifera and French Hybrid grapes. **\$28.00 per 1.5 liter**
The blending of various grapes gives this wine complexity **\$18.00 per 750 ml**
and smoothness, with herbal and black cherry essences.

DR. FRANK'S PINOT NOIR

Wine and food classic, New York gold medal and best in class. **\$28.00 per 750 ml**
A splendid dry red wine.

HERON HILL ECLIPSE (2005)

A full bodied red wine blended from classic grape varieties **\$33.00 per 1.5 liter**
of Bordeaux. Soft and Velvety, it offers flavors of cherry
and current with subtle round finish.

White

HERON HILL ECLIPSE (2005)

The aromatic, fruit-driven wine is lightly oaked to create a perfect **\$33.00 per 1.5 liter**
balance and inviting match to a wide variety of foods.

HERON HILL SEMI-DRY RIESLING

Sweet, yet crisp, this lively wine is fragrant, fruity and flowery **\$25.00 per 750 ml**

SALMON RUN CHARDONNAY

Double gold medal winner **\$35.00 per 1.5 liter**
A classic dry wine sure to please wine lovers **\$25.00 per 750 ml**

GAME BIRD WHITE

A semi-dry blend of Vinifera and French Hybrid grapes. **\$28.00 per 1.5 liter**
The wine has a light floral nose and delicate flavors of **\$18.00 per 750 ml**
citrus and tropical fruit.

Blush

WAGNER RESERVE BLUSH

A blush of medium body and fresh fruit flavors, **\$26.00 per 1.5 liter**
This wine is enjoyable for any occasion **\$16.00 per 750 ml**

Champagne

GREAT WESTERN CHAMPAGNE

Splits available for special logos **\$24.00 per 750 ml**

HENRY MERCHANT

A Finger Lakes local favorite **\$18.00 per 750 ml**



1.5 liters serves approximately 12 glasses • 750 ml serves approximately 6 glasses

Inquire about additional New York State, Domestic or Imported wines.