

BANQUET MENU

Thank you for choosing
Seneca Niagara Resort & Casino
for your catering needs.

We look forward to hosting a fantastic event.



CONTINENTAL BREAKFAST

All continental breakfasts offer one hour of service and are served with fruit juices, bottled spring water, freshly brewed regular & decaffeinated coffee, and an assortment of regular & herbal hot teas.

Pick One \$8 • Pick Two \$10 • Pick Three \$12 • Pick Four \$14

Assorted fruit Danish

Assorted muffins

Assorted sweet breads

Bagels and cream cheese

Sliced seasonal fruits

Assorted fruit yogurts

Assorted cereals with milk

Gluten-free options are available upon request.

HOT BREAKFAST PLATED OR BUFFET

All breakfasts will be served with freshly brewed regular and decaffeinated coffee and an assortment of herbal teas. Buffet breakfasts are presented with an assortment of juices. Plated breakfasts will have orange juice pre-set.

Traditional

Freshly baked Danish and muffins, scrambled eggs, new potatoes O'Brien, choice of bacon or sausage

Plated \$12 • Buffet \$16

Mediterranean

Sliced seasonal fruits, fresh croissants, assorted jellies, fruit preserves and butter, frittata with onion, peppers, spinach and feta cheese, new potatoes O'Brien, choice of bacon or sausage

Plated \$18 • Buffet \$22

Rainbow

Sliced seasonal fruits, freshly baked Danish and muffins, scrambled eggs, new potatoes O'Brien, choice of bacon or sausage, cinnamon swirl French toast with maple syrup

Plated \$18 • Buffet \$22

Healthy Start

Sliced seasonal fruits, egg white frittata with spinach and tomato fondue, whole-grain berry muffin, granola, Greek yogurt with fresh berries and honey, assorted cereals with milk

Plated \$20 • Buffet \$24

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Prices are per person unless otherwise noted. A 20% service charge applies to all food & beverage. Special options for dietary restrictions can be made available on request.

ENHANCEMENTS

Fruit of the Moment

Chef's selection of whole fruits \$3

Steel Cut Oatmeal Bar

Sundried cranberries, raisins, toasted almonds, brown sugar, cinnamon \$5

Breakfast Burrito

Scrambled egg and Cheddar cheese with choice of bacon, sausage or grilled ham, wrapped in a flour tortilla and served with pico de gallo \$6

Breakfast Sandwich

Scrambled egg and Cheddar cheese with choice of bacon, sausage or grilled ham, served on a toasted English muffin \$6

Resort-Made Jams

Fresh whole fruit and fruit puree; peach, blackberry, raspberry, blueberry, mixed berry, strawberry, and lemon curd flavors are available \$4 Choice of four

ACTION STATIONS

Each action station requires one chef attendant per 50 guests \$125

Omelets

Prepared to order with caramelized onions, green peppers, mushrooms, fresh tomatoes, baby spinach, smoked ham, shredded Cheddar and Parmesan cheeses \$8

Carving Board

Honey-cured Ham \$10

Peameal Bacon \$12

Egg Frittatas

Prepared to order. Fresh eggs with mushrooms, onions, bell peppers, spinach, Cheddar, ham, bacon and sausage toppings \$6

Waffles

Prepared to order. Sweet waffles with strawberry topping, Nutella, candied pecans, chocolate chips, mixed berries and whipped cream \$8

Egg Station

Prepared to order. Sunny-side up, over-easy, over-easy medium, over-easy hard, poached, and scrambled eggs \$6

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BEVERAGE BREAKS

4-hour service.

Coffee

Freshly brewed regular and decaffeinated coffee, and an assortment of regular and herbal hot teas **\$6**

Full Service

Freshly brewed regular and decaffeinated coffee, and an assortment of regular and herbal hot teas, bottled spring water and assorted sodas – we proudly serve Pepsi® products **\$8**

THEMED BREAKS

Trailmix Bar

Pecans, pistachios, roasted peanuts, almonds, sunflower seeds, granola, raisins, sundried cranberries and cherries, dark chocolate chips, assorted fruit juice, fruit and herb infused water **\$14**

Savory

Warm spinach, artichoke, beer cheese, and crab dip, garlic and pretzel sticks, stuffed pretzels, assorted sodas, bottled water **\$14**

Sweet

Warm churro donuts, Snickers®, Twix®, Kit Kat®, cookies, almond infused milk, regular white and chocolate milk **\$12**

Healthy

Cold oatmeal jars, fresh fruit, citrus salad, Sriracha almonds, fruit and herb infused water **\$12**

ENHANCEYOUR BREAK

Flavor Shots

Choice of mocha, hazelnut, vanilla, citrus, wild berry, strawberry **\$5 per flavor**

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À LA CARTE

Refreshments

Assorted Sodas – we proudly serve Pepsi® products **\$3 each**

Bottled Spring Water 16 oz. **\$3 each**

Fiji Water 16.9 oz. **\$4 each**

Pellegrino Water 8 oz. **\$4 each**

Vitamin® Water **\$4 each**

Individual Fruit Juices **\$3 each**

Fruit-infused Water Pitchers **\$8 each**

Protein Drinks **\$4 each**

Red Bull® Energy Drinks **\$4 each**

Starbucks® Frappuccino **\$4 each**

Regular & Decaffeinated Coffee **\$36 per gallon**

Assorted Regular & Herbal Hot Tea **\$36 per gallon**

Pot of coffee, service for 4 **\$12 per pot**

Snacks

Fresh Berry & Yogurt Parfaits **\$4 each**

Individual Fruit Yogurt **\$3 each**

Assorted Cereals with Low-fat Milk **\$4 each**

Whole Fresh Fruit **\$2 each**

Protein or Granola Bars **\$3 each**

Peanuts, Cashews or Almonds **\$18 per pound**

Individual Chips, Pretzels & Popcorn **\$3 each**

Assorted Candy Bars **\$3 each**

Chocolate-dipped Biscotti with Nutella **\$4 each**

Stuffed Pretzels; jalapeno, cheddar and spinach, feta **\$4 each**

Pastries by the Tray*

Bakery Fresh Cookies **\$18 per dozen**

Chocolate Brownies **\$18 per dozen**

Chocolate Dipped Biscotti with Nutella **\$18 per dozen**

Assorted Bagels **\$30 per dozen**

**Sugar-reduced selections are available*

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BUFFET LUNCHES

All lunch buffets are served with freshly brewed regular and decaffeinated coffee and an assortment of regular and herbal hot tea.

All American

Soup du jour, iceberg garden salad with balsamic vinaigrette and ranch dressing, bakery fresh rolls and butter, herb roasted chicken breast with Madeira sauce, mashed potatoes with chicken gravy, sauteed green beans, apple pie with caramel drizzle **\$26**

Campfire

Chopped romaine salad with sweet corn, diced tomato, diced sweet peppers, shredded Cheddar cheese and ranch dressing, bakery fresh rolls and butter, grilled flat iron steak, roasted red pepper demi-glace, tobacco onions, campfire beans, roasted fingerling potatoes, asparagus with toasted pine nuts and grilled lemon, chocolate chip cookie with s'mores topping, wildberry crumble in a jar **\$30**

Chairman's Bread Board

Field greens with balsamic vinaigrette and ranch dressing, baked potato salad, assortment of potato chips and pretzels, smokehouse turkey, deli ham, shaved roast beef, tuna salad, sliced provolone, Swiss, Vermont Cheddar, leaf lettuce, sliced tomato, pickled red onion, dill pickles, mustard, mayonnaise, and creamy horseradish, pita pockets, cracked wheat rolls, Kaiser rolls, and chef's choice of dessert **\$24**

Little Italy

Caesar salad, chicken Parmesan with fresh mozzarella and Parmesan cheeses, penne pasta with marinara sauce, broccoli crowns, garlic bread, cannolis **\$22**

South of the Border

Chicken tortilla soup, soft shell tortillas, grilled chicken, grilled beef, sweet peppers and red onion, shredded Cheddar cheese, shredded lettuce, fresh tomato, sour cream, guacamole and fresh pico de gallo, cilantro lime rice, Mexican black beans, fresh fried tortilla chips and citrus tartlets **\$24**
Add grilled shrimp **\$34**

Western New Yorker

Field greens with balsamic and ranch dressing, roast beef on Kimmelweck with horseradish, Buffalo-style chicken wings, roasted potato wedges topped with Cheddar cheese, bacon & chives, carrots and celery with bleu cheese, cheesecake squares **\$23**

Add a second entrée to any buffet for an additional \$10 per person.

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SANDWICH BOARD

Choice of three premade sandwich selections and one premade wrap selection.

Served with assorted sodas and bottled spring water, baked potato salad, field greens salad with balsamic and ranch dressings, and bakery fresh cookies **\$22**

GRAB 'N' GO LUNCH

Your choice of sandwich or wrap with soda or bottled spring water **\$12**

Choose from the following options to enhance your boxed lunch:

Pick One \$15 • Pick Two \$18 • Pick Three \$21 • Pick Four \$24

Fresh baked cookie, whole fruit, potato chips, granola bar, pesto tortellini salad

SANDWICH & WRAP CHOICES

Roasted Turkey

Smoked bacon, provolone cheese, cranberry mayonnaise, leaf lettuce, and tomato on wheat berry bread

Smokehouse Ham

Swiss cheese, leaf lettuce and tomato, honey Dijon mayonnaise on rye bread

Albacore Tuna Salad

Leaf lettuce and tomato on a Kaiser roll

Slow Roasted Beef

Bleu cheese spread, grilled onion, baby spinach on a baguette

Spicy Buffalo Chicken

Lettuce, tomato, Cheddar cheese and bleu cheese dressing wrapped in a white flour or wheat tortilla

Grilled Vegetables

Provolone cheese and red pepper mayonnaise wrapped in a tomato tortilla

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RECEPTION ENHANCEMENTS

Minimum of 20 guests; Based on a 4 oz. serving per person.

Antipasto

Prosciutto, capicola, Soppressata, salami, marinated olives, stuffed cherry peppers, marinated artichokes with roasted peppers and capers, pepperoncini, pesto-marinated Bocconcini mozzarella, shaved provolone, focaccia, crostini, grissini \$9

Cheese Board

Selection of Yancey's Fancy artisan cheeses, Brie and bleu cheese with red grapes, roasted nuts, crostini, and a gourmet cracker assortment \$8

Grilled Vegetable Antipasto

Cauliflower, zucchini, sweet peppers, yellow squash, asparagus, baby carrots and portobello mushroom, marinated and grilled with olive oil and fresh herbs. Served with balsamic syrup \$6

Harvest Display

Selection of cheeses, crudité, and seasonal fruits & berries garnished with mixed nuts. Served with buttermilk ranch, hummus, pita chips, crostini, and a gourmet cracker assortment \$15

Fruit & Berries

Sliced melons and mixed berries \$6

Vegetable Crudité

Broccoli crowns, cherry tomatoes, carrots, celery, cauliflower, English cucumber, sweet peppers, zucchini. Served with buttermilk ranch, hummus, and pita chips \$6

CARVING STATIONS

Minimum 20 guests. One chef attendant required per station, per 50 guests. \$125

All carving stations include silver dollar rolls and appropriate accompaniments.

Prime Rib of Beef Serves 30 guests \$240

Roasted Whole Beef Tenderloin Serves 20 guests \$175

Butter Basted Turkey Breast Serves 20 guests \$125

Black Oak Ham Serves 25 guests \$125

Chorizo Stuffed Pork Loin Serves 25 guests \$150

Whole Rotisserie Chicken (ordered in quantities of four) Serves 15 guests \$80

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COLD CANAPÉS

Each order includes 50 pieces.

Herb Crusted Beef Tenderloin Roasted garlic aioli and asparagus tip on a crostini \$175

Ahi Tuna Poke Sesame, avocado, crushed macadamia nuts in a bamboo cone \$150

Chilled Gulf Shrimp Cocktail sauce \$175

Brie & Prosciutto Fig balsamic marmalade on a toasted baguette \$125

Antipasto Skewer Artichoke, fresh mozzarella, kalamata olive and grape tomato \$125

Bruschetta in a phyllo cup \$100

Truffled Chicken Salad Red grape and toasted almond in a phyllo cup \$100

Blackened Shrimp Boursin cheese and mango salsa on an English cucumber \$100

Focaccia Crostini Brie cheese and strawberry marinated with balsamic and cracked pepper \$100

Avocado Toasts \$100

Pretzel Hoagie Sandwich \$150

Baby Vegetable Gardens \$100

Buffalo-Style Deviled Eggs \$175

Shrimp with cilantro lime aioli on a bamboo fork \$175

Caprese Salad in a bamboo cone \$125

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HOT HORS D'OEUVRES

Each order includes 50 pieces.

Pan Seared Crab Cake With tomato basil or chipotle lime crema \$175

Crabmeat Mushroom Cap \$175

Bacon Wrapped New Potato With three cheeses and fresh herbs \$150

Bacon Wrapped Scallop With bourbon peach BBQ sauce \$150

Chicken & Cheddar Quesadilla With cilantro sour cream \$150

Arancini Parmesan or goat cheese with sweet pepper jam \$125

Assorted Petite Quiche \$125

Roasted Baby Portobello With mushroom Parmesan stuffing \$100

Mini Meatball Choice of Swedish, BBQ or sweet and sour \$100

Pineapple Chicken Skewer With ginger teriyaki glaze \$100

Mini Grilled Cheese With sundried tomato puree \$100

Vegetable Pot Sticker With ginger sherry soy \$125

Garlic Stick Sandwich Meatball bomber style \$150

Bacon Wrapped Jalapeño Stuffed with cream cheese and Cheddar, brushed with BBQ sauce \$150

Chicken Zucchini Feta Meatballs With tzatziki sauce \$150

Empanadas Beef and Cheddar \$150

Sweet Potato Croquette With honey butter sauce in a pipette \$150

Chicken Wings Choice of one sauce per 50 pieces:

mild, medium, hot, fire, honey garlic Parmesan, garlic & herb, BBQ, honey BBQ, spicy BBQ \$125

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SPECIALTY STATIONS

Each station offers one hour of service and requires a minimum of 30 guests.

Salad Bar

Your choice of two salads and three dressings accompanied by cherry tomatoes, pickled red onions, garbanzo beans, crumbled bacon, shredded Cheddar, black olives, chopped egg, cucumbers, julienne carrots and herbed croutons **\$8**

Salad Choices: field greens, baby spinach, crisp iceberg, chopped romaine

Dressing Choices: Italian, ranch, French, creamy bleu cheese,
house vinaigrette, fat-free raspberry vinaigrette

Mashed Potato Bar

Smashed red skin, ranch mashed, and sweet potatoes with toppings including butter, sour cream, Cheddar cheese, crumbled bacon, scallions, sautéed mushrooms, onion frizzle and cinnamon sugar **\$10**

Pasta Bar

Your choice of two pastas and two sauces presented with shredded Parmesan cheese, crushed red pepper and Italian bread **\$10** Add Meatballs or Sausage **\$3**

Pasta Choices: cheese tortellini, penne, farfalle, whole wheat, gluten-free

Sauce Choices: marinara, Bolognese, alfredo, pesto cream

Mac & Cheese Bar

Cellantani pasta individually presented in a bamboo bowl, made with your choice of two of the following **\$5**

Buffalo Style: Cheddar and cream cheese with Frank's hot sauce

Rustic Style: Smoked gouda, fontina, spinach and candied walnuts

Ranch Style: Colby, Monterey Jack cheese, ranch dressing and bacon

Three Cheese: White Cheddar, gruyere, and Parmesan

Add Grilled Chicken \$6 • Braised Beef Short Rib \$8 • Garlic Herb Shrimp \$12

Slider Bar Per 50 pieces **\$200**

Beef Tenderloin Sweet peppers, grilled onions and Cheddar cheese on a mini Kaiser roll.

Served with molasses mayonnaise on the side

Bahn Mi Marinated grilled beef, cucumbers, carrots, cilantro, Sriracha aioli on a Tuscan roll

Cuban Roast Pork Loin Shaved ham, Swiss cheese, pickle, and Dijon mayonnaise on a pressed baguette

Muffaletta Salami, ham, olive tapenade, provolone, Swiss cheese on a Tuscan roll

Braised Pork Belly Cilantro slaw, chipotle aioli on resort made brioche roll

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LIVE ACTION STATIONS

Each station offers one hour of service and requires a minimum of 30 guests.
One chef required per station, per 50 guests for an additional **\$125 per chef**.

Tossed Salad Station

Made to order. Choice of Caesar style, mixed berry, field greens or classic garden **\$6**

Steak Diane

Seared beef tenderloin medallions with Diane sauce, horseradish froth and Yukon Gold mashed potatoes **\$15**

Paella

Shrimp, mussels, roasted chicken and grilled sausage with saffron rice, diced tomato, sweet peas and scallions **\$12**

Pasta

Resort-made gnocchi, spaghetti squash "noodles," chicken, broccoli, shrimp **\$15**

Gourmet Tacos

Carved meat: skirt steak, pork shoulder, chicken; zucchini, black beans, salsa verde, pico de gallo, guacamole, sour cream, truffle sour cream, cilantro, queso fresco **\$16**

Raclettes

Raclette cheese, boiled potatoes, cornichons, prosciutto, baguettes **\$15**

Gourmet Grilled Cheese & Soup

Artisan breads, Yancey's Fancy and imported cheeses, tomato, bacon, rosemary ham, with heirloom tomato soup **\$15**

Gourmet Burgers

Resort-made brioche rolls, 8 oz. burgers (beef, black bean burger), fried jalapenos, candied bacon, pepper bacon, caramelized onion jam, bleu cheese, smoked gouda, gruyere, resort-made pickles, fried egg, crispy prosciutto, avocado, sundried tomato jam, roasted wild mushroom, pomme frites **\$22**

Fritto Misto

Fried calamari tossed with Hungarian banana peppers and sweet thai chili sauce **\$15**

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FLAVORS OF BUFFALO RECEPTION DINNER

Served buffet style \$30. Add assorted sodas and bottled water \$33.

Souvlaki Salad

With grilled chicken

Buffalo Style Chicken Wings

Carrot & Celery Sticks

With bleu cheese

Pepperoni Pizza

Roast Beef Au Jus

With plain and Kimmelweck rolls

Bakery Fresh Cookies & Brownies

TRADITIONAL DINNER

Freshly brewed regular and decaffeinated coffee and an assortment of regular and herbal hot tea.

Served family style. \$45 (Maximum 240 guests, round tables of 8)

Individually Served Salad

Choice of iceberg or Caesar

Assorted Rolls with Sweet Cream Butter

Pot Roast

Herb Roasted Chicken

With sage cream sauce

Garlic Mashed Potatoes

With melted sweet cream butter

Rigatoni Pasta

With rustic vegetables and goat cheese

Choice of One:

Green beans or buttered corn

Choice of One:

Chocolate cake, cheesecake or apple crumble

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BUFFET DINNERS

Minimum of 30 guests.

ACCOMPANIMENTS

Assorted Rolls

With sweet cream butter

Seasoned Green Beans

With carrot and red pepper garnish

Assorted Desserts

Freshly brewed regular and decaffeinated coffee, assortment of regular and herbal hot tea

CHOICE OF TWO SALADS

Caesar Style

Chopped romaine, herbed croutons, shredded Parmesan, and creamy Caesar dressing

Fresh Field Greens*

Cherry tomatoes, cucumbers and julienne carrots

Baby Iceberg Garden*

Cherry tomatoes, cucumbers and julienne carrots

*Salad Dressing Choices:

Italian, ranch, French, creamy bleu cheese, house vinaigrette, fat-free raspberry vinaigrette

Harvard Beet Salad

Grilled Vegetable Primavera Salad

With cheese tortellini

Multi-Grain Salad

Dried cherries and toasted almonds

Caprese Salad

Tomato, fresh mozzarella, basil and balsamic vinegar, olive oil and cracked black pepper

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CHOICE OF ONE SIDE

Chef's Rice Pilaf

Garlic Mashed Potatoes

Parmesan Roasted New Potatoes

Smashed Sweet Potatoes

CHOICE OF TWO, THREE, OR FOUR ENTRÉES

Two Entrées \$43 • Three Entrées \$48 • Four Entrées \$53

Beer Braised Beef Tips

Roasted shallot

Beef Sirloin

Caramelized onions and forest mushrooms

Slow Braised Short Rib of Beef

Cabernet demi-glace

Flat Iron Grilled Beef

Worcestershire demi-cream

Herb Roasted Chicken

Madeira pan jus

Stuffed Chicken Breast

Sundried tomato, ricotta, arugula, herbs and roasted garlic tomato sauce

Stuffed Pork Loin

Cornbread apple stuffing

Herb Crusted Salmon

Lemon garlic sauce

Baked Penne

Ricotta and mozzarella cheeses, fresh herbs, grilled vegetables, and marinara sauce

Vegetarian Lasagna

Grilled vegetables, herbs, ricotta and mozzarella cheeses

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THREE COURSE PLATED DINNER

All plated meals are served with assorted rolls and sweet cream butter, soup or salad, and a choice of accompaniments. Freshly brewed regular and decaffeinated coffee, regular and herbal hot tea.

SOUP

Italian Wedding

Minestrone

New England Clam Chowder

Tuscan Bean

SALAD

Fresh Field Greens*

Cherry tomatoes, cucumbers and julienne carrots

Iceberg Wedge*

Cherry tomatoes, cucumbers and julienne carrots

Caesar Style

Chopped romaine, herbed croutons, shredded Parmesan, and creamy Caesar dressing

Baby Gem*

Wrapped in prosciutto, goat cheese crumble, candy cane beets, and crostini

***Salad Dressing Choices:**

Italian, ranch, french, creamy bleu cheese, house vinaigrette, fat-free raspberry vinaigrette

Add a fourth course, soup or salad for an additional \$4 per person

STARCH

Wild Rice Pilaf

With baby spinach

Parmesan Roasted New Potatoes

Garlic Mashed Potatoes

Smashed Sweet Potatoes

Baked Potato

Potatoes Dauphinoise \$2 additional per person

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VEGETABLE

Green Beans

With sweet peppers

Asparagus

With olive oil and lemon

Broccolini

With garlic and shallots

Grilled Vegetable Medley

Honey Glazed Baby Carrots

CHICKEN ENTRÉES

Herb Roasted Chicken Breast

Choice of Madeira pan jus, sage cream, or maple glaze \$34

Stuffed Chicken Breast

Sundried tomato, ricotta, arugula, fresh herbs and roasted garlic tomato sauce \$36

Caribbean Chicken

Sundried jerk spice rub with mango cilantro relish \$34

BEEF ENTRÉES

Grilled Filet Mignon

Caramelized onion demi-glace \$52

Add bleu cheese topping \$3

Grilled Beef Sirloin

Chimichurri sauce \$42

Hand Carved Prime Rib

Herbed au jus \$40

Slow Braised Short Rib

Blueberry demi-glace \$42

PORK ENTRÉES

Stuffed Pork Loin

Cornbread apple stuffing \$32

Pan Seared Pork Tenderloin Medallions

Mustard thyme sauce \$32

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SEAFOOD ENTRÉES

Grilled Faroe Island Salmon

Chimichurri sauce \$40

Herb Crusted Faroe Island Salmon

Lemon honey glaze \$40

Pan Seared Sea Bass

Lemon caper sauce \$48

Roasted Jumbo Shrimp

Scampi sauce \$37

VEGETARIAN ENTRÉES*

Grilled Portobello Mushroom

Quinoa stuffing, sundried tomato and basil oil, and vegetable bordelaise \$22

Vegetarian Lasagna

Grilled vegetables, ricotta, herbs, fresh mozzarella, marinara sauce \$22

Caramelized Cauliflower Steak

Wild rice pilaf with sundried cherries and toasted almonds, baby carrots, asparagus and melted greens \$22

Potato Zucchini Skillet

Broccoli, carrot, red pepper, garlic cream \$22

**Please specify if guest(s) is(are) vegan*

DESSERTS

NY Style Cheesecake

With marinated berries

Carrot Cake

Chocolate Cake

Chocolate Peanut Butter Cake

Lemon Cake

With lemon icing, strawberry compote

Apple Crumble

With vanilla gelato

Apple Cinnamon Bread Pudding

With caramel sauce

Gluten Free Nutella Cake*

**Requires a two-week notice*

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Prices are per person unless otherwise noted. A 20% service charge applies to all food & beverage. Special options for dietary restrictions can be made available on request.

DESSERTS

Minimum of 30 guests. All displays include freshly brewed regular and decaffeinated coffee, regular and herbal hot tea.

Sundae Bar

Chocolate, vanilla and chef's choice flavors of ice cream accompanied by hot fudge and warm butterscotch sauces, pineapple, strawberry, bananas, M&M's, crushed Oreos, Reese's Pieces, rainbow sprinkles, whipped cream, maraschino cherries, and Spanish peanuts **\$10**

Nitrox Ice Cream*

"Mad scientist chef" creating NY maple ice cream with liquid nitrogen. Served with fresh berries, candied pecans, wafer cookies, chocolate shavings, and whipped cream **\$14**

Milkshakes

Extreme "freak" Shakes topped with everything but the kitchen sink. Cookies? Pie? Donuts? Cheesecake? Who knows? **\$12**

Fresh Waffle Sundaes

Dulce de leche ice cream, amarena cherries, spiced pecans and whipped cream served over a fresh made waffle. Maple ice cream, salted cashew bark, chocolate dipped bacon and whipped cream served over a fresh made waffle **\$16**

Cupcakes

Assortment of gourmet cupcakes **\$8**

Beignets*

Cinnamon sugar, powdered sugar, raspberry sauce, chocolate sauce **\$12**

Chocolate Tapas Bar

Chocolate dipped fruits, sweets and snacks **\$14**

Cakes 'n' Things

A presentation of continental pastries, lush cakes, fresh baked pies, bakery fresh cookies, brownies, and sugar-free selections **\$14**

"Straight" to Coffee

And tea, accompanied by whipped cream, chocolate shavings, cinnamon sticks, and rock candy stir sticks **\$6**

"Lucky Seven"

Selections of Bailey's, Kahlua, Sambuca, Grand Marnier, Amaretto, Drambuie, and Chambord **\$7**

**Denotes a display that requires a live chef attendant per station, per 50 guests \$125 per chef.
Upgrade any dessert package with chocolate covered strawberries, tuxedo strawberries covered in white and dark chocolate (2 pieces per person) \$6*

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BAR & WINE SERVICE

All bars include assorted sodas, bottled spring water, appropriate garnishes, house Cabernet, Chardonnay and White Zinfandel, Labatt Blue, Labatt Blue Light, Coors Light and O'Doul's.

Hosted Bar By The Hour, Per Person

| | BEER, WINE & SODA | HOUSE BRANDS* | DELUXE BRANDS* | PREMIUM BRANDS* |
|---------|-------------------|---------------|----------------|-----------------|
| 1 hour | \$10 | \$14 | \$16 | \$20 |
| 2 hours | \$14 | \$18 | \$20 | \$24 |
| 3 hours | \$16 | \$20 | \$22 | \$26 |
| 4 hours | \$18 | \$22 | \$24 | \$28 |

*Please contact the catering office for a complete list of liquors available per tier. All brands are subject to change.

Consumption Bar

Cash or host; requires a setup fee of \$100 per bar (up to 4 hours).

| | |
|-----------------------------------|-------------------|
| Premium Brand Liquor | \$9 |
| Deluxe Brand Liquor | \$8 |
| House Brand Liquor | \$7 |
| Martini | \$3 ADDITIONAL |
| Up/Rocks | \$2.50 ADDITIONAL |
| Cordials | \$7 |
| House Wine | \$6 |
| Imported Beer | \$6 |
| Domestic Beer | \$6 |
| Soft Drinks, Juice, Bottled Water | \$3 |

Table-Side Wine Service

Chardonnay, White Zinfandel, Merlot, Cabernet Sauvignon*

*Please contact the catering office for a complete list of available wines. All brands are subject to change.

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