

# **MEETING PLANNER PACKAGE**

*\$39.95 per person (Minimum 25 people)*

## **CONTINENTAL BREAKFAST**

*Assorted Muffins, Danish and Baked Goods  
Fresh Sliced Seasonal Fruit  
Butter and Preserves  
Assorted Juices and Water  
Coffee, Decaf, Herbal Tea*

## **MID-MORNING**

*Assorted Soft Drinks and Bottled Water, Coffee, Decaf, Herbal Tea*

## **DELI LUNCH**

*Sliced Delicatessen Meats (Ham, Roasted Turkey, Roast Beef and Salami)  
Sliced Swiss, Provolone and Cheddar Cheeses  
Pasta Salad  
Relish Tray and Assorted Condiments  
Tossed Green Salad  
Assorted Rolls and Bread  
Fresh Baked Cookies and Brownies  
Iced Tea, Assorted Soft Drinks and Bottled Water*

## **AFTERNOON REFRESHER**

*Whole Seasonal Fruit  
Iced Tea, Assorted Soft Drinks and Bottled Water  
Brewed Coffee, Decaf, Herbal Tea*

*Meeting Planner Package*

## **CONTINENTAL BREAKFAST** *(Minimum 25 people)*

### **CONTINENTAL EXTRAORDINAIRE \$14**

*New York-Style Bagels with Cream Cheese and Knott's Berry Farm Assorted Jellies  
Assorted Muffins, Danish and Baked Goods  
Sliced Seasonal Fruits and Fresh Berries  
Fruit Preserves and Butter  
Assorted Fruit Juices  
Bottled Water  
Coffee, Decaf, Herbal Tea*

### **ADDITIONAL ENHANCEMENTS \$3.50 per**

*Smoked Salmon with Cream Cheese and Bagels  
Scones, Croissants and Biscotti  
Yogurt and Granola  
Assorted Cereals and Milk  
Halved Grapefruit and Strawberries*

### **SENECA BREAKFAST \$14** *(Split counts not available for breakfast)*

*Farm Fresh Scrambled Eggs  
Choice of One: Ham, Sausage Links or Hickory Smoked Bacon  
Roasted Breakfast Potatoes with Fresh Herbs  
Basket of Muffins, Danish and Croissants with Butter and Preserves  
Assorted Fruit Juices and Bottled Water  
Coffee, Decaf, Herbal Tea*

### **ALLEGANY STEAK AND EGGS \$21**

*New York Strip Steak  
Farm Fresh Scrambled Eggs  
Roasted Breakfast Potatoes with Fresh Herbs  
Fresh Seasonal Fruit and Berries Topped with Yogurt  
Basket of Muffins, Danish and Croissants with Butter and Preserves  
Assorted Fruit Juices and Bottled Water  
Coffee, Decaf, Herbal Tea*

*Breakfast*

## **BRUNCH SELECTIONS** (Minimum 40 people)

### **ALLEGANY EXPRESS \$18**

*Scrambled Eggs*  
*Hickory Smoked Bacon and Breakfast Sausage*  
*Breakfast Potatoes with Peppers and Onions*  
*Assorted Sliced Seasonal Fruit*  
*Assorted Breakfast Pastries*  
*Assorted Fruit Juices*  
*Bottled Water*  
*Coffee, Decaf, Herbal Tea*

### **THE ROYAL FLUSH \$32**

*Scrambled Eggs*  
*Cinnamon Swirl French Toast*  
*Spinach, Feta and Tomato Frittata*  
*Hickory Smoked Bacon and Breakfast Sausage*  
*Breakfast Potatoes with Peppers and Onions*  
*Herb Roasted Chicken with Mushroom Marsala Sauce*  
*Grilled Salmon Fillet with Spinach and Peppers*  
*Fresh Baked Rolls and Butter*  
*Vegetable Medley*  
*Herbed Blended Rice*  
*Assorted Sliced Seasonal Fruit*  
*New York Style Bagels, Cream Cheese and Preserves*  
*Assorted Breakfast Pastries*  
*Assorted Fruit Juices*  
*Bottled Water*  
*Coffee, Decaf, Herbal Tea*

*Brunch*

### **BRUNCH BUFFET ENHANCEMENTS**

*Carved Prime Rib Station \$10*  
*Carved Turkey Station \$7*  
*Carved Black Oak Ham \$7*  
*Carved Tenderloin of Beef \$12*  
*Omelet Station With an Array of Fillings and Toppings \$6*  
*Waffle Station with Assorted Toppings \$6*  
*Breakfast Sandwich Station: Egg Sandwiches Topped with Sausage Pattie,  
Ham or Bacon and Cheese on Croissants and Bagels \$5*  
*Yogurt Bar With Honey, Granola and Assorted Fresh Berries \$4.50*

## BRUNCH SELECTIONS CONT.

### *ADDITIONAL ENHANCEMENTS*

|  |                       |
|--|-----------------------|
| <i>Specialty Bagels and Cream Cheese</i> | <i>\$31 per dozen</i> |
| <i>Individual Cereals and Milk</i>       | <i>\$3.75 each</i>    |
| <i>Muffins, Danish and Doughnuts</i>     | <i>\$26 per dozen</i> |

*Brunch*

# LUNCH SELECTIONS

## SPECIALTY SANDWICHES

*The following specialty sandwiches are accompanied with a cup of soup or house salad, brownie, coffee, decaf, soda, and water*

### **JERK CHICKEN SANDWICH \$18**

*Grilled pineapple, baby greens, Caribbean dressing on warm pita*

### **SHAVED BEEF TENDERLOIN SANDWICH \$20**

*Grilled onion, sweet peppers, pickles, Dijon mayo on an oversized onion roll*

### **BARBEQUE PORK SANDWICH \$18**

*Slow simmered pork, hot peppers on an oversized kaiser roll*

## **PLATED LUNCHEON SALADS (All Salads \$16)**

*The following plated salad options are accompanied with a cup of soup, rolls and butter, brownie, coffee, decaf, soda, and water*

### **CAESAR**

*Hearts of romaine tossed with house-made dressing, Parmesan and croutons*

### **ICEBERG WEDGE**

*Roasted vegetables, tomato, crumbly Bleu and balsamic dressing*

### **ASIAN**

*Garden vegetables, mixed greens, tomato and lemon ginger vinaigrette*

### **HOUSE & BABY SPINACH & MESCLUN GREENS**

*Cucumbers, tomato, onion, carrots, olives, Feta cheese with Greek dressing*

## **ENHANCEMENTS**

*Grilled Chicken \$3*

*Grilled Salmon \$3.50*

*Marinated Strip Steak \$5.50*

*Chilled Shrimp \$4.50*

*Grilled Portobello Mushroom \$2.50*

*Lunch*

## **PLATED LUNCHEON ENTREES**

*The following plated luncheon entrees are accompanied with choice of soup or house salad, rolls and butter, choice of one dessert, coffee, decaf, soda and water*

### **WINGS AND WECK \$23**

*Five chicken wings, celery, beef on weck, horseradish and Bleu cheese*

### **MARINATED GREEK CHICKEN \$24**

*Spinach, Feta, tomatoes, onion, herb roast potatoes and pita*

### **SPICY ASIAN CHICKEN STIR FRY \$24**

*Snap peas, peppers, onion, carrot, celery, broccoli, bok choy tossed in sambol hoisin glaze*

### **HERB ROASTED CHICKEN BREAST \$24.50**

*Asparagus, bacon Parmesan potatoes and herbed sherry sauce*

### **TRADITIONAL ROASTED TURKEY \$23.50**

*Sage dressing, mashed potatoes, vegetable medley, cranberries and gravy*

### **PAN-SEARED PORK LOIN \$24**

*Herbed risotto cake, broccoli, peppers and Madeira tomato demi glaze*

### **GRILLED SALMON FILLET \$25**

*Cilantro lemon rice, asparagus with lemon basil butter sauce*

### **PETITE FILET MIGNON \$35**

*Roasted vegetables, garlic mashed potato and mushroom cabernet sauce*

### **STUFFED PORTOBELLO MUSHROOM \$22 (Vegetarian Selection)**

*Filled with three cheeses, spinach and herbed risotto accompanied with sweet peppers, asparagus, cippolini onion and tomato ragout*

### **MARINATED GRILLED VEGETABLE ANTIPASTO \$22 (Vegetarian Selection)**

*Garlic potato wedges, eggplant, zucchini, peppers, onion, olives, asparagus and fresh mozzarella*

*Lunch*

## **PLATED LUNCHEON ENTREES CONT.**

### **DESSERT OPTIONS**

#### ***NEW YORK STYLE CHEESECAKE***

*Fresh berries, whipped cream and strawberry puree*

#### ***CHOCOLATE FUDGE CAKE***

*Vanilla ice cream and whipped cream*

#### ***STRAWBERRY SHORT CAKE***

*Fresh berry compote and whipped cream*

#### ***CARAMEL APPLE PIE***

*Ice cream, caramel sauce and fresh berries*

*Lunch*

## **LUNCH BUFFETS** (Minimum 40 people)

*Luncheon buffet options are accompanied with soda, ice tea, coffee, and decaf*

### **FROM THE DELI** \$23

*Sliced Delicatessen Meats – Ham, roasted turkey, roast beef and salami*

*Sliced Swiss, Provolone and Cheddar cheeses*

*Potato Salad – Bacon, celery, onion, hard boiled egg, Dijon and mayo*

*Pasta Salad – Celery, onion, sweet peppers, carrot, herbs and light vinaigrette*

*Soup Du Jour*

*Relish tray and assorted condiments*

*Assorted Rolls and Bread*

*Cookie and Brownie platters*

### **THE WESTERN NEW YORKER** \$25.50

*Beef on Weck – With horseradish sauce*

*Buffalo Wings – Hot, medium or mild with celery, carrots and Bleu cheese*

*Roasted Potato Wedges – Topped with Cheddar cheese, bacon and chives*

*Pasta Salad – Mixed vegetables and tossed in our house-made vinaigrette*

*Soup Du Jour*

*House Salad – Cucumbers, carrot, onion, black olive and choice of dressings*

*Assorted Rolls and Butter*

*New York Style Cheesecake Squares, Cookies and Brownies*

### **THE TRADITIONAL** \$26.50

*Herb Roasted Chicken – Spinach, red onion and thyme sherry sauce*

*Roasted Garlic Potatoes – Fresh herbs and olive oil*

*Seasonal Vegetable Medley*

*Penne Pasta – Tossed with marinara, Parmesan, sweet basil and chili flake*

*Tomato and Cucumber Salad – Cous cous, green onion, lemon and herbs*

*Soup Du Jour*

*Caesar Salad – House-made croutons, Parmesan cheese and classic dressing*

*Assorted Rolls and Butter*

*New York Style Cheesecake Squares, Cookies and Brownies*

*Lunch*



## LUNCH BUFFET SPECIALTIES

### **SOUTHWESTERN** \$26.50

*Marinated Breast of Chicken – Hot and sweet peppers, onions and cilantro*  
*Slow Simmered Pinto Beans – Bacon and fresh herbs*  
*Carrots, zucchini, onion and tomato - Seasoned with smoked paprika*  
*Chipotle Flavored Potato Salad – Onion, celery, ancho chili and cumin vinaigrette*  
*Trio of Roasted Pepper and Corn Salad – Cilantro, smoked Cheddar and lime*  
*Spicy Chicken Tortilla Soup – Topped with crisp tortilla and green onion*  
*Sour cream, salsa, guacamole and warm tortillas*  
*Assorted Rolls and Butter*  
*New York Style Cheesecake Squares, Cookies and Brownies*

### **ASIAN** \$28.50

*Beef and Broccoli – Spicy peanut sauce and white rice*  
*Chicken with Peppers and Snow Peas – Lemon ginger sauce and white rice*  
*Stir Fry Vegetable – Snap peas, onion, carrots, daikkon radish and bean sprouts*  
*Pork Fried Rice – Scallions, garlic, egg, oyster sauce, sherry and Hoisin*  
*Iceberg and Arugula Salad – Mandarin oranges, onion, citrus sesame dressing*  
*Mixed Field Greens – Cucumbers, radishes, carrots with lemon grass vinaigrette*  
*Chicken and Pepper Soup – Ginger, leeks, shiitake mushrooms and sambol*  
*Assorted Rolls and Butter*  
*New York Style Cheesecake Squares, Cookies and Brownies*

### **ITALIAN** \$26.50

*Chicken Parmesan – House red sauce, mozzarella and Parmesan*  
*Baked Ziti – Basil marinara, mozzarella and Provolone*  
*Garlic Parmesan Potatoes – Olive oil, herbs and balsamic vinegar*  
*Broccoli Crowns – Chicken stock, thyme and chili flake*  
*Grilled Vegetable Antipasto – Hot and sweet peppers, eggplant, onion, mozzarella and cauliflower*  
*Italian Wedding Soup – Meatballs, pasta and spinach*  
*Caesar Salad – House-made croutons, Parmesan and classic dressing*  
*Assorted Rolls and Butter*  
*New York Style Cheesecake Squares, Cookies and Brownies*

*Lunch*

## **LUNCH BUFFET ENHANCEMENTS**

|                                       |                          |
|---------------------------------------|--------------------------|
| <i>Carved Prime Rib</i>               | <i>\$10 per person</i>   |
| <i>Hand Carved Roasted Turkey</i>     | <i>\$7 per person</i>    |
| <i>Hand Carved Black Oak Ham</i>      | <i>\$7 per person</i>    |
| <i>Hand Carved Tenderloin</i>         | <i>(Market Price)</i>    |
| <i>Pasta Station</i>                  | <i>\$4 per person</i>    |
| <i>Shrimp Scampi Station</i>          | <i>\$7 per person</i>    |
| <i>Assorted Deli Sandwiches</i>       | <i>\$3.50 per person</i> |
| <i>Stir Fry Station</i>               | <i>\$4 per person</i>    |
| <i>Beef or Chicken Fajita Station</i> | <i>\$4.50 per person</i> |
| <i>Dessert Station</i>                | <i>\$4 per person</i>    |
| <i>Chocolate Fountain</i>             | <i>\$14 per person</i>   |

### **BOX LUNCHES \$17**

*Assortment of Turkey, Beef, Tuna and Ham  
Sandwiches on Bulky Kaiser Rolls*

#### **INCLUDES:**

|                      |                 |
|----------------------|-----------------|
| <i>Whole fruit</i>   | <i>Cookie</i>   |
| <i>Chips</i>         | <i>Can soda</i> |
| <i>Bottled water</i> |                 |

*Lunch*

## **ADDITIONAL ENHANCEMENTS**

|  |                        |
|--|------------------------|
| <i>Fresh Baked Cookies and Brownies</i>      | <i>\$26 per dozen</i>  |
| <i>Granola Bars and Candy Bars</i>           | <i>\$3 each</i>        |
| <i>Ice Cream Novelties (min 50 ppl)</i>      | <i>\$3.50 each</i>     |
| <i>Whole Fresh Fruit</i>                     | <i>\$3 each</i>        |
| <i>Individual Bags of Pretzels and Chips</i> | <i>\$2.50 each</i>     |
| <i>Assorted Yogurts</i>                      | <i>\$3 each</i>        |
| <i>Assorted Sodas</i>                        | <i>\$3 each</i>        |
| <i>Assorted Bottled Juices</i>               | <i>\$3.50 each</i>     |
| <i>Fresh Brewed Ice Tea</i>                  | <i>\$35 per gallon</i> |
| <i>Fresh Brewed Coffee and Decaf</i>         | <i>\$35 per gallon</i> |
| <i>Bottled Water</i>                         | <i>\$3 each</i>        |
| <i>Hot Herbal Tea</i>                        | <i>\$30 per gallon</i> |

**BREAKS** (All breaks are serviced for 45 min.)

**HEALTHY BREAK** \$10 per person

*Crisp Crudités  
Fresh Fruit  
Granola Bars  
Trail Mix  
Bottled Water and Juices*

**FAST BREAK** \$10.50 per person

*Individual Chips and Peanuts  
Warm Soft Pretzels with Spicy Mustard  
Cracker Jacks  
Bottled Water  
Assorted Soft Drinks  
Fresh Brewed Coffee and Decaf*

**SWEET TOOTH** \$10 per person

*Fresh Baked Cookies  
Brownies and Dessert Bars  
Bottled Water  
Assorted Soft Drinks  
Fresh Brewed Coffee and Decaf*

**BEVERAGE** \$9 per person

*Fresh Brewed Coffee, Decaf, Herbal Tea  
Assorted Chilled Juices  
Assorted Soft Drinks  
Bottled Water*

*Breaks*

## DISPLAYS

**SLICED SEASONAL FRUIT** \$150 per platter (serves approximately 50)  
*Cantaloupe, pineapple, strawberries, grapes and fresh seasonal fruit*

**INTERNATIONAL CHEESE** \$165 per platter (serves approximately 50)  
*Maytag Bleu cheese, fresh mozzarella, smoked Cheddar, Darby sage and Swiss cheeses served with assorted crackers and herbed crostini*

**CRISP VEGETABLE** \$150 per platter (serves approximately 50)  
*Carrots, celery, cauliflower, broccoli and sweet peppers served with ranch & Bleu cheese dressings*

**MARINATED GRILLED VEGETABLE** \$150 per platter (serves approximately 50)  
*Sweet and hot peppers, eggplant, asparagus, onion and tomatoes*

**THE ITALIAN DELICATESSEN** \$200 per platter (serves approximately 50)  
*Prosciutto, soppreseta, cappicola, salami, pepperoni, Provolone and mozzarella with crackers and crostini*

## HOT HORS D'OEUVRES

**STUFFED ARTICHOKE BOTTOMS** \$150 per 50 pieces  
*Prosciutto, ricotta, hot peppers and herbs*

**BACON~WRAPPED NEW POTATOES** \$130 per 50 pieces  
*Three cheeses, onion and fresh herbs*

**CRAB STUFFED MUSHROOMS** \$150 per 50 pieces  
*Lump and snow crab, celery, onion and peppers*

**SPINACH AND GOAT CHEESE STUFFED MUSHROOMS** \$140 per 50 pieces  
*Thyme, shallots and black pepper*

**STUFFED PORTOBELLO MUSHROOM** \$140 per 50 pieces  
*Zucchini, onion, arugula and Parmesan cheese*

**CHICKEN PARMESAN** \$140 per 50 pieces  
*Classic preparation served on a polenta round*

**EGGPLANT PARMESAN** \$140 per 50 pieces  
*Classic preparation served on a polenta round*

*Lors D'Oeuvres*

## **HOT HORS D'OEUVRES CONT.**

***SLOW SIMMERED PORK*** \$140 per 50 pieces (can also be prepared with chicken or shrimp)  
*Served on a mini puff pastry Cheddar cheese bun*

***CAJUN CHICKEN SATAY*** \$140 per 50 pieces (can also be prepared with chicken or shrimp)  
*Spicy pineapple coconut dipping sauce*

***MINI BEEF QUESADILLAS*** \$130 per 50 pieces (can also be prepared with chicken or shrimp)  
*Grilled skirt steak, peppers, onion and Cheddar cheese*

***SPANIKOPITA*** \$125 per 50 pieces  
*Filled with spinach and Feta cheese*

***SCALLOPS WRAPPED IN BACON*** \$150 per 50 pieces  
*Pineapple barbeque dipping sauce*

***CRISPY COCONUT SHRIMP*** \$150 per 50 pieces  
*Spicy melon relish*

***BUFFALO CHICKEN WINGS AND FINGERS*** \$125 per 50 pieces  
*Hot, medium, mild or barbeque*

*Hors D'Oeuvres*

## **COLD CANAPÉS**

**SHRIMP BRUSCHETTA** \$140 per 50 pieces

*Tomato, onion, olives, peppers, Parmesan and basil*

**SHRIMP COCKTAIL** \$175 per 50 pieces

*Lemon wedges and house-made cocktail sauce*

**HERBED FOCACCIA BREAD** \$130 per 50 pieces

*Topped with roasted eggplant spread and Parmesan*

**STUFFED CHERRY TOMATOES** \$130 per 50 pieces

*Grilled chicken, celery, onion, spinach and herbs*

**ARTICHOKE BOTTOM SALAD** \$140 per 50 pieces

*Julienne vegetables, tomato and Cheddar*

**ARTICHOKE HEART STUFFED WITH SPICY BABY SHRIMP** \$140 per 50 pieces

*Green onion and carrots*

**ASPARAGUS SPEARS WRAPPED IN PROSCIUTTO** \$135 per 50 pieces

*Tomato garlic dipping sauce*

**FRESH OYSTERS AND CLAMS** Market Price

*Cocktail sauce, lemons and cracked pepper vinaigrette*

## **SLIDERS**

**BEEF TENDERLOIN** \$180 per 50 pieces

*Sweet peppers, grilled onion and Cheddar on a mini kaiser*

**CAJUN CHICKEN SLIDER** \$165 per 50 pieces

*Lettuce, tomato, onion, pepper jack and jerk mayo*

**BARBEQUED SHREDDED PORK** \$165 per 50 pieces

*Grilled onion, hot peppers and American cheese*

**JERK CHICKEN** \$165 per 50 pieces

*Pineapple, lime cilantro mayo on a mini kaiser*

*Lors D'oeuvres*

# **HORS D'OEUVRES RECEPTIONS**

*(Minimum 40 people)*

***Choice of four hot and four cold  
hors d'Oeuvres elegantly  
displayed or tray passed***

*\$25 per person (clams and oysters - market price) – one hour\**

***Choice of four hot hors d'Oeuvres,  
two canapés, and two sliders***

*\$30 per person (clams and oysters - market price) – one hour\**

*\*\$5 per person for each additional 1/2 hour*

*Hors D'Oeuvres Receptions*

## **DINNER BUFFET** (Minimum 40 people)

### **TRADITIONAL BUFFET** \$47 per person

*Grilled Filet of Sirloin – Cipolini onions and Cabernet rosemary jus*  
*Stuffed Chicken Breast – Sun dried tomato, spinach, ricotta and oregano*  
*Pan Seared Salmon Fillet – Lemon thyme sauce and green beans*  
*Baked Potatoes – Sour cream, bacon and chive*  
*Broccoli Crowns and Sweet Peppers*  
*Penne Pasta – Roasted vegetables, garlic, oil and herb broth*  
*Tomato, Cucumber and Mozzarella Salad – Basil, arugula and balsamic vinaigrette*  
*Caesar Salad – Croutons, Parmesan and house-made dressing*  
*Fresh Baked Rolls and Butter*  
*Dessert Station – Apple Pie, cheesecake and brownies,*  
*Coffee, Decaf, Herbal Tea*

### **ALL AMERICAN BUFFET** \$42 per person

*Filet of Sirloin – Wild mushroom Cabernet jus*  
*Marinated Chicken Breast – Marsala sauce and fresh spinach*  
*Roasted Red Potatoes – Garlic, olive oil, salt and pepper*  
*Seasonal Vegetable Medley – Green beans, carrots, zucchini and tomatoes*  
*Herbed Wild Rice – Onion, Parmesan and thyme*  
*Iceberg Chop Salad – Bacon, Cheddar, tomato, cucumber, onion and Bleu cheese dressing*  
*Potato Salad – Onion, celery, parsley and light Dijon mayo dressing*  
*Fresh Baked Rolls and Butter*  
*Dessert Selection – Apple pie, cheesecake and brownies*  
*Coffee, Decaf, Herbal Tea*

*Dinner*

### **WESTERN NEW YORK BUFFET** \$33 per person

*Roast Beef on Kimmelweck*  
*Buffalo Chicken Wings – Hot medium or mild*  
*Cheese and Pepperoni Pizza*  
*Roasted Potato Wedges – Topped with Cheddar cheese sauce*  
*Pasta Salad – Mixed vegetables, fresh herb and house Italian Dressing*  
*House Salad – Onion, cucumber, tomato and Ranch Dressing*  
*Carrots, Celery Sticks and Bleu cheese*  
*Assorted Cookies and Brownies*  
*Coffee, Decaf*



## DINNER BUFFET OPTIONS CONT.

### *BUFFET ENHANCEMENTS*

|                                |                        |
|--------------------------------|------------------------|
| <i>Filet Mignon</i>            | <i>\$12 per person</i> |
| <i>New York Strip Steak</i>    | <i>\$9 per person</i>  |
| <i>Shrimp Scampi</i>           | <i>\$8 per person</i>  |
| <i>Chilean Sea Bass</i>        | <i>\$12 per person</i> |
| <i>Shrimp Cocktail Display</i> | <i>\$7 per person</i>  |
| <i>Grilled Asparagus</i>       | <i>\$2 per person</i>  |
| <i>Eggplant Parmesan</i>       | <i>\$2 per person</i>  |

*Dinner*

## **DINNER STATIONS** *(All dinner station pricing based on 1½ hours of service)*

### **THE TRADITIONAL** *(Minimum 40 people)*

*\$55 per person*

### **CHEESE, FRUIT AND VEGETABLE STATION**

*Cantaloupe, pineapple, strawberries, grapes and seasonal fruit  
Maytag Bleu, fresh mozzarella, smoked Cheddar, Darby sage and  
Swiss cheeses with crackers and crostini  
Carrots, celery, cauliflower, broccoli, sweet peppers with Ranch Dressing*

### **HORS D'OEUVRES** *(stationary or passed)*

*Stuffed Portobello Mushroom – Zucchini, onion, arugula and Parmesan cheese  
Herbed Focaccia Bread – Roasted eggplant spread, and Parmesan cheese*

### **SALAD STATION**

*Caesar Salad – Fresh croutons, house dressing and Parmesan cheese  
Iceberg Wedge Salad – Bacon, Cheddar cheese, onion,  
tomato and balsamic Bleu cheese dressing  
Fresh baked bread, dinner rolls and butter*

### **ROASTED VEGETABLE / POTATO STATION**

*Roasted Vegetables – Zucchini, peppers, onion, eggplant and tomatoes  
Herbed Potato Wedges – Thyme, olive oil, salt and pepper*

### **PASTA STATION**

*Grilled Chicken and Penne Pasta – Roasted mixed vegetables,  
tomatoes tossed in a basil chicken broth  
Shrimp and Fuscilli Pasta – Mushrooms, tomatoes, green onion, garlic and herbs*

### **CARVING STATION**

*Hand Carved Roasted Breast of Turkey  
House-made gravy and assorted condiments (carver provided complimentary)*

### **DESSERT AND COFFEE STATION**

*Assorted Cakes, Pies and Dessert Bars  
Coffee, Decaf*

*Dinner*

## **DINNER STATIONS** *(All dinner station pricing based on 1½ hours of service)*

### **THE DELUXE** *(Minimum 40 people)*

*\$65 per person*

#### **CHEESE, FRUIT AND VEGETABLE STATION**

*Cantaloupe, pineapple, strawberries, grapes and seasonal fruit*

*Maytag Bleu, fresh mozzarella, smoked Cheddar, Darby sage  
and Swiss cheeses with crackers and crostini*

*Carrots, celery, cauliflower, broccoli, sweet peppers with Ranch dressing*

#### **MARINATED GRILLED VEGETABLE ANTIPASTO**

*Sweet and Hot Peppers, eggplant, asparagus, grilled onion,*

*tomato, fresh mozzarella, black and green olives*

*Stuffed cherry peppers and pepperoncini*

#### **HORS D'OEUVRES**

*Shrimp Bruschetta – Tomatoes, onion, olives, peppers, Parmesan and basil*

*Stuffed Artichoke Bottom – Prosciutto, ricotta, hot peppers and herbs*

#### **SALAD STATION**

*Caesar Salad – Fresh croutons, house-made Dressing and Parmesan cheese*

*Tomato and Mozzarella Salad – Shaved red onion, olives, cucumber and basil oil •*

*Fresh Baked Bread, Dinner Rolls and Butter*

#### **VEGETABLE / BAKED POTATO STATION**

*Grilled Asparagus – Olive oil, salt and pepper*

*Baked Potatoes – Bacon, Cheddar, sour cream and chives*

#### **PASTA STATION**

*Grilled Chicken and Penne Pasta – Roasted vegetables, tomatoes tossed in a basil chicken broth*

*Shrimp and Fuscilli Pasta – Mushrooms, tomatoes, green onion and garlic*

#### **CARVING STATION**

*Hand Carved Roasted Breast of Turkey – House-made gravy and assorted condiments*

*Hand Carved New York Strip Steak – Wild mushroom jus (carver provided complimentary)*

#### **DESSERT AND COFFEE STATION**

*Assorted Cakes, Pies and Dessert Bars*

*Coffee, Decaf*

*John F.*

## **DINNER STATIONS** *(All dinner station pricing based on 1½ hours of service)*

### **THE CASUAL** *(Minimum 40 people)*

*\$50 per person*

### **CHEESE, FRUIT AND VEGETABLE STATION**

*Cantaloupe, pineapple, strawberries, grapes and seasonal fruit  
Maytag Bleu, fresh mozzarella, smoked Cheddar, Darby sage and  
Swiss cheeses with crackers and crostini  
Carrots, celery, cauliflower, broccoli, sweet peppers with Ranch Dressing*

### **HORS D'OEUVRES**

*Choice of two hot and two cold hors d oeuvres elegantly displayed  
or tray passed (Clams and Oysters Market Price)*

### **MARINATED GRILLED VEGETABLE ANTIPASTO**

*Sweet and hot peppers, eggplant, asparagus, grilled onion, tomato,  
fresh mozzarella, black and green olives stuffed cherry peppers and pepperoncini*

### **SLIDERS STATION**

*Beef Tenderloin – Sweet peppers, grilled onion and Cheddar on a mini kaiser  
Cajun Chicken – Lettuce, tomato, onion, pepper jack and jerk mayo on a mini kaiser  
Barbequed Shredded Pork – Grilled onion, hot peppers and Swiss cheese on a mini kaiser*

### **DESSERT AND COFFEE**

*Assorted mini cheesecakes, tarts, desert bars and brownies  
Coffee, Decaf*

*John F.*

## **STATION ENHANCEMENTS**

*Carver is provided complimentary for carving stations.*

*(\$100 chef's fee is applied only for requests to have other action stations manned)*

### **CARVED PRIME RIB OF BEEF** \$10 per person

*With horseradish and au jus*

### **CARVED BEEF TENDERLOIN** Market Price

*Assorted condiments and mini rolls*

### **CARVED LEG OF LAMB** \$8 per person

*Assorted condiments and mini rolls*

### **SHRIMP STIR FRY** \$8 per person

*Peppers, onion, snap peas, bean sprouts, broccoli and carrots*

### **BEEF STIR FRY** \$9 per person

*Peppers, onion, snap peas, bean sprouts, broccoli and carrots*

### **CHICKEN STIR FRY** \$8 per person

*Peppers, onion, snap peas, bean sprouts, broccoli and carrots*

### **PASTA BAR** \$7 per person

*Penne pasta with carrots, onion, broccoli, peppers, tomatoes, and mushroom, served with pesto broth or basil Parmesan cream sauce*

### **POTATO BAR** \$7 per person

*Mashed and baked potatoes, broccoli, bacon, Cheddar, sour cream and green onions*

### **BEEF AND CHICKEN TACO BAR** \$8 per person

*Tomatoes, onion, sour cream, Cheddar, salsa and shredded lettuce, and Jalapenos and taco meat*

### **SHRIMP SCAMPI** \$9 per person

*Mushroom, tomato, green onion, garlic and white wine butter sauce served with white rice*

### **SOUP STATION** \$6 per person

*Choice of Clam Chowder, Minestrone, Beef Barley, Chicken and Wild Rice, Tuscan White Bean and Shrimp or Cajun Gumbo*

*Dinner*

## **STATION ENHANCEMENTS CONT.**

**CHOCOLATE FOUNTAIN** \$14 per person

*Marshmallows, pretzels, strawberries, pineapple and rice crispy treats*

**BANANAS FOSTER** \$8 per person

*Caramelized bananas served warm with vanilla ice cream*

**CHERRIES JUBILEE** \$8 per person

*Sweet cherries simmered in Chambord served with vanilla ice cream*

**ICE CARVINGS** Starting at \$250 per carving

*Choose from a wide variety of custom designs*

*Dinner*

## **SERVED DINNER ENTREES**

*The following entrées are accompanied with choice of soup or house salad, rolls and butter, dessert, coffee, decaf, herbal tea*

### **COMBINATION ENTREES**

**PETITE FILET MIGNON AND ROASTED CHICKEN BREAST** \$48 per person

*Mashed potatoes, Chef's seasonal vegetables with a herbed tomato demi glace*

**GRILLED SALMON FILLET AND PETITE FILET MIGNON** \$48 per person

*Herbed rice, Chef's seasonal vegetable with a lemon tarragon sauce*

**ROASTED CHICKEN BREAST AND SHRIMP SCAMPI** \$48 per person

*Roasted potatoes, Chef's seasonal vegetable, lemon tarragon sauce*

### **BEEF**

**FILET MIGNON** \$52 per person

*Roasted potato wedges, Chef's seasonal vegetables and a shallot Cabernet sauce*

**PRIME RIB** \$44 per person

*Mashed potatoes, Chef's seasonal vegetables and a thyme scented jus*

**NEW YORK STRIP STEAK** \$44 per person

*Herb roasted potatoes, Chef's seasonal vegetables with a mushroom Madeira sauce*

### **CHICKEN AND CHOPS**

**HERB ROASTED CHICKEN BREAST** \$35 per person

*Roasted Potato wedges, Chef's seasonal vegetable and a sage Marsala sauce*

**CENTER CUT PORK CHOP** \$35 per person

*Mashed potatoes, Chef's seasonal vegetable and herbed apple gravy*

**GRILLED LAMB CHOPS** \$45 per person

*Mashed potatoes, Chef's seasonal vegetable with a roasted garlic demi glace*

*Dinner*

## **SERVED ENTREES CONT.**

### **SEAFOOD**

#### ***SURF N TURF*** Market Price

*Filet mignon and cold water Australian lobster tail, lemon and drawn butter*

#### ***GRILLED SALMON FILLET*** \$35 per person

*Lemon herbed rice, Chef's seasonal vegetable with a citrus butter sauce*

#### ***OVEN ROASTED SEA BASS*** \$38 per person

*Roasted potatoes, blistered tomatoes with a lemon basil sauce*

#### ***MARINATED GRILLED SWORDFISH*** \$38 per person

*Roasted potato wedges, Chef's seasonal vegetable with a orange caper sauce*

### **VEGETARIAN**

#### ***STUFFED PORTOBELLO MUSHROOM*** \$28 per person

*Filled with three cheeses, spinach and herbed risotto accompanied with sweet peppers, asparagus, cippolini onion and tomato ragout*

#### ***ROASTED VEGETABLES AND PENNE PASTA*** \$28 per person

*Roasted potato wedges, Chef's seasonal vegetable with a orange caper sauce*

### **PLATED ENHANCEMENTS**

|                                   |                       |
|-----------------------------------|-----------------------|
| <i>Grilled Asparagus</i>          | <i>\$2 per person</i> |
| <i>Broccoli with Cheese Sauce</i> | <i>\$2 per person</i> |
| <i>Loaded Baked Potato</i>        | <i>\$2 per person</i> |
| <i>Scalloped Potato Pie</i>       | <i>\$2 per person</i> |
| <i>Herbed Risotto Cake</i>        | <i>\$2 per person</i> |



## **SERVED ENTREES CONT.**

### ***SOUP OPTIONS***

#### ***NEW ENGLAND CLAM CHOWDER***

*Potato, celery and onion in a hearty cream stock*

#### ***MINISTRONE***

*Hearty vegetables, pancetta and pasta*

#### ***CHICKEN AND SAUSAGE GUMBO***

*Okra, peppers, rice and Cajun seasoning*

#### ***TUSCAN WHITE BEAN AND SHRIMP (Gluten Free)***

*Zucchini, yellow squash, onion and celery*

#### ***CHICKEN AND WILD RICE (Gluten Free)***

*Minnesota wild rice, chicken stock and fresh herbs*

#### ***BROCCOLI BEER AND CHEDDAR***

*Vegetable stock, New York Cheddar and fresh herbs*

### ***PLATED DESSERT OPTIONS***

#### ***NEW YORK STYLE CHEESECAKE***

*Fresh berries, whipped cream and strawberry puree*

#### ***CHOCOLATE FUDGE CAKE***

*Vanilla ice cream, whipped cream*

#### ***STRAWBERRY SHORT CAKE***

*Fresh berry compote and whipped cream*

#### ***CARAMEL APPLE PIE***

*Ice cream caramel sauce and fresh berries*

#### ***TIRAMISU***

*Layers of Mascarpone and lady fingers with chocolate coffee sauce*

#### ***CRÈME BRÛLÉE***

*Classic custard with burnt caramel*

*20% gratuity is added to all catering • Please notify your catering sales specialist of any food allergies.*

*Dinner*

## **BANQUET BEVERAGE SELECTIONS:**

All bars include the following: *Vodka, Gin, Rum, Scotch, Whiskey, Tequila; Imported and Domestic Beer; Yellow Tail Chardonnay, Pinot Grigio, and Reisling; Laterre Cabernet and Merlot; Beringer White Zinfandel; Assorted Soft Drinks, Iced Tea and Bottled Water.*

### **DELUXE BRANDS:**

*Skyy, Beefeater, Bacardi Silver, Dewar's, Jack Daniel's, Jim Beam, Canadian Club, Yellow Tail Chardonnay, Pinot Grigio, and Reisling; Laterre Cabernet and Merlot; Beringer White Zinfandel; Labatt Blue, Blue Light, Budweiser, Coors Light and O'Douls*

### **PREMIUM BRANDS:**

*Grey Goose, Bombay Sapphire, Bacardi Silver, Jack Daniel's, Jim Beam, Canadian Club, Southern Comfort, Jose Cuervo, Chivas Regal, Yellow Tail Chardonnay, Pinot Grigio, and Reisling; Laterre Cabernet and Merlot; Beringer White Zinfandel; Labatt Blue, Blue Light, Budweiser, Coors Light, Heineken, Corona, Michelob Ultra and O'Douls*

### **BANQUET BEVERAGE SELECTIONS:** (Host bar by the hour per person)

|                         | <b>DELUXE BRANDS</b> | <b>PREMIUM BRANDS</b> |
|-------------------------|----------------------|-----------------------|
| <i>One Hour</i>         | <i>\$14</i>          | <i>\$16</i>           |
| <i>Two Hours</i>        | <i>\$18</i>          | <i>\$20</i>           |
| <i>Three Hours</i>      | <i>\$20</i>          | <i>\$22</i>           |
| <i>Four Hours</i>       | <i>\$22</i>          | <i>\$24</i>           |
| <i>Additional Hours</i> | <i>\$2.50*</i>       | <i>\$2.50*</i>        |

*Any additional open bar beyond 4 hours is subject to the discretion of Seneca Allegany management on the right of the event. Cost of additional bar hours beyond a 4 hour bar is \$2.50 per person based on the guaranteed count of the event.*

### **CONSUMPTION BAR:** (Cash or Host)

|                             |                     |
|-----------------------------|---------------------|
| <i>Premium Brand Liquor</i> | <i>\$7</i>          |
| <i>Deluxe Brand Liquor</i>  | <i>\$6</i>          |
| <i>Martini</i>              | <i>\$9</i>          |
| <i>Cordials</i>             | <i>\$8</i>          |
| <i>Up/Rocks</i>             | <i>\$2 Upcharge</i> |
| <i>House Wine</i>           | <i>\$6</i>          |
| <i>Soft Drinks</i>          | <i>\$3</i>          |
| <i>Chilled Juice</i>        | <i>\$3</i>          |
| <i>Bottled Water</i>        | <i>\$2</i>          |

*Beverages*

**HOUSE WINE:**

*Served Tableside*

*\$30 per bottle*

**BARTENDER SET UP FEE:**

*\$100 per bartender (up to 4 hours)*

*\$50 per hour, for each additional hour*

*\*Bartender fee only applies to consumption and cash bars*

*In addition to our house wines, we have an extensive international wine list available to select from. Please contact the catering office for a complete list. Deluxe and Premium Brands are subject to change.*

*Beverages*