



CONVENTIONCENTER

Continental Breakfast Service

All Continentals Served with Premium Coffee and Specialty Teas
Priced Per Person for a Maximum of 2 Hours Service Time

*Gluten Free | **Available Gluten Free

Continental Breakfast |

Assorted Chilled Juices

Assorted Whole Fruit*

Selection of (2) Fresh Pastries or Bakery Goods with appropriate condiments

Executive Continental |

Assorted Chilled Juices

Seasonal Sliced Fruit*

Selection of (2) Fresh Pastries or Bakery Goods with appropriate condiments

Fresh Pastry & Bakery Goods Options:

Croissants, Cinnamon Buns, Assorted Danish, Assorted Miniature Donuts, Assorted Muffins, Assorted Bagels with Cream Cheese, English Muffins, Assorted Scones & Assorted Breakfast Breads. *GF options available upon request

Breakfast Buffets

Priced Per Person for a Maximum of 1.5 Hours Service Time

Minimum of 30 Guests

*Gluten Free | **Available Gluten Free

Niagara Sunrise |

An Assortment of Fresh Pastries & Bakery Goods with Appropriate Condiments

Fresh Seasonal Sliced Fruit*

Scrambled Eggs*

Home-style Breakfast Potatoes*

Choice of Sausage Links **OR** Apple Wood Smoked Bacon **OR** Breakfast Style Ham*

Assorted Chilled Fruit Juice, Premium Coffee & Specialty Teas

Old Falls Street |

An Assortment of Fresh Pastries & Bakery Goods with Appropriate Condiments

Fresh Seasonal Sliced Fruit*

Scrambled Eggs*

Home Fried Potatoes*

Choice of (2) – Sausage Links **OR** Apple Wood Smoked Bacon **OR** Breakfast Style Ham*

Waffles **OR** French Toast **OR** Pancakes Served with Warm Maple Syrup

Assorted Chilled Fruit Juice, Premium Coffee & Specialty Teas

Healthy Start |

Bran Muffins & Whole Grain Bread with Sweet Butter and Preserves
Fresh Seasonal Sliced Fruit*
Greek Yogurt with Berry Compote and Granola
Scrambled Egg Whites with Wilted Spinach & Tomatoes and Low Fat Mozzarella Cheese*
Turkey Sausage* **OR** Turkey Bacon
Steel Cut Oatmeal with Brown Sugar and Raisins
Assorted Chilled Fruit Juice, Premium Coffee & Specialty Teas

Plated Breakfast Selections

All Plated Breakfasts served with Assorted Chilled Fruit Juice, Premium Coffee & Specialty Teas
Priced Per Person

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All American |

Scrambled Eggs*
Home Fried Potatoes*
Choice of Sausage Links **OR** Apple Wood Smoked Bacon **OR** Breakfast Style Ham*
Freshly Baked Pastry Basket

Rapids Quiche |

Choice of Quiche (Spinach, Cheese, Savory Custard **OR** Bacon, Onion & Swiss and Savory Custard **OR** Ham and Cheddar, Savory Custard)
Breakfast Potato and Roasted Tomato*
Fresh Fruit Cup*

Breakfast Casserole |

Italian Sausage, Mozzarella, Roma Tomatoes, Rustic Bread, Fresh Basil
Pesto Roasted Potatoes*
Tomato Gratin*
Seasonal Fresh Sliced Fruit*

Healthy Start |

Egg White Scramble with Spinach, Roasted Peppers and Crumbled Feta
Herb Roasted Fingerling Potatoes*
Turkey Sausage
Seasonal Fresh Sliced Fruit*

Eggs Benedict |

(Limited to 100 Guests)
Poached Eggs Served on a Toasted English Muffin with Canadian Bacon
Hollandaise Sauce & Asparagus
Home Fried Potatoes*
Seasonal Fresh Sliced Fruit*

Breakfast Enhancements

Priced Per Person

*Gluten Free | **Available Gluten Free

Fresh Whole Fruit* |

Granola Bars |

Sliced Fresh Seasonal Fruit* |

Assorted Cereals with Chilled Milk |

Assorted Individual Yogurt |

Assorted Individual Greek Yogurt |

Yogurt Parfait with Berries and Granola |

Strawberry Banana or Mango or Berry Smoothie |

Individual Oatmeal Packets |

Hot Oatmeal Bar |

Dried Fruit, Nuts & Brown Sugar

Build Your Own Yogurt Parfait |

Granola, Berries, Nuts & Whipped Cream

Build Your Own Burrito Station |

Scrambled Eggs, Breakfast Sausage, Diced Ham, Cheddar Cheese, Sautéed Peppers & Onions, Tomatoes, Salsa, Sour Cream, 6" Flour Tortillas & Home Fried Potatoes

Omelet Station |

Omelets Prepared to Order by a Chef with a Variety of Fillings & Toppings (*Chef Fee Included*)

Breakfast Pizza |

Includes Scrambled Eggs, Sausage **OR** Bacon, Mozzarella & American Cheese with Chives

Roasted Tomatoes, Peppers and/or Onions Available Upon Request

Smoked Salmon & Bagels |

Mini Bagels with Smoked Salmon, Arugula, Slice Tomato, Sliced Red Onions, Capers, & Cream Cheese Spread

Breakfast Sandwiches |

Egg & Cheese with Sausage or Bacon or Ham on a Biscuit or English Muffin or Croissant

Hard Boiled Eggs* |

Biscuits & Sausage Gravy |

Fresh Pastries & Bakery Goods |

English Muffins, Croissants, Cinnamon Buns, Assorted Danish, Assorted Miniature Donuts, Assorted Muffins, Assorted Bagels with Cream Cheese, Assorted Scones & Assorted Breakfast Breads

Local Famous Paula's Donuts |

Gluten Free Sliced Bread or Gluten Free Bagels* |

Premium Coffee, Decaffeinated Coffee and Specialty Teas |

Assorted Bottled Juices |

Break Services

Priced Per Person for a Maximum of 2 Hour Service Time

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Healthy Start |

Assorted Fresh Whole Fruit*, Greek Yogurt, Granola Bars **OR** Trail Mix
Bottled Water & Assorted Chilled Juices

Cookies & Milk |

An Assortment of Fresh Baked Cookies
Individual Chilled Milk & Bottled Water and Coffee Presentation

Siesta Break |

Restaurant Style Corn Tortilla Chips*
Served with Salsa*, Sour Cream*, Dice Tomatoes, Dice Onion, Sliced Olives,
Jalapenos* & Warm Queso. Add Guacamole \$2
Bottled Water & Assorted Soft Drinks

Ballpark Break |

Warm Bavarian Pretzel Sticks Served with Mustard & Nacho Cheese
Cracker Jacks & Freshly Popped Popcorn*
Cold Lemonade, Bottled Water & Assorted Soft Drinks

Sweet & Salty Break |

M&Ms, Cracker Jacks, Chips & Pretzels
Bottled Water & Assorted Soft Drinks

Make Your Own Trail Mix |

M&Ms, Walnuts, Pecans, Almonds, Pistachio, Pumpkin Seeds, Chocolate Chips, Dry
Cherries, Apricots, Banana Chips, Raisins, Toasted Coconut and Granola
Bottled Water, Infused Water and Coffee Presentation

NY Cheesecake Break* |

Crust-less Cheesecake Served in Chilled Martini Glasses
Assorted Toppings to Include Chocolate & Caramel Sauces, Graham Cracker
Crumbs, Fruit Puree, Nuts, Fresh Whipped Cream & Sprinkles
Bottled Water & Assorted Soft Drinks

Artisan Break |

Gourmet Artisan Cheese Board*
Seasonal Vegetable Crudité* with House Made Buttermilk Dip
Crackers, Lavosh, Pita & Hummus*
Bottled Water & Assorted Soft Drinks

Corporate Athlete |

Crisp Vegetables with Hummus Trio
Fresh Bananas and Peanut Butter*
House Made Trail Mix and Granola Bars
House Made Electrolite Water
Bottled Water & Assorted Soft Drinks

Buffalo Break |

Choice of (2)

- Chicken Wing Dip with Pretzel Bites
- Fresh Fried Potato Chips with House Made Bison Dip*
- Yancey's Fancy Cheese* & Crackers

NY State Apples with Honey Yogurt*
Loganberry, Bottled Water & Assorted Soft Drinks

Break Enhancements

*Gluten Free | **Available Gluten Free

**Premium Coffee, Decaffeinated Coffee and Specialty Teas |
Sweetened (Brisk) or Unsweetened Iced Tea, Lemonade or Fruit Punch |
Hot Chocolate with Marshmallows |**

Assorted Bottled Juices |

20oz Bottled Water |

Canned Pepsi Products |

Pitcher of Soft Drinks |

Fresh Baked Cookies, Brownies or Assorted Dessert Bars |

Fresh Pastries & Bakery Goods |

English Muffins, Croissants, Cinnamon Buns, Assorted Danish, Assorted Miniature Donuts, Assorted Muffins, Assorted Bagels, Assorted Scones, Assorted Breakfast Breads

Local Famous Paula's Donuts |

Sliced Fresh Seasonal Fruit* |

Whole Fresh Fruit* |

Assorted Yogurt |

Assorted Greek Yogurt |

String Cheese* |

Cracker Jacks |

Seasonal Vegetable Platter with House Dip* |

Cheese* & Cracker Platter |

Seasonal Vegetable & Pita Platter with Hummus* |

Assorted Granola Bars |

Individual Trail Mix |

Assorted Candy Bars |

Plain or Peanut M&Ms |

Individual Bags of Snacks (Chips, Pretzels, Pringles or Chex Mix) |

Jumbo Soft Pretzel with Mustard & Nacho Cheese |

Premium Ice Cream Novelties (minimum of 50) |

Executive Boxed Lunch

Boxed Lunches Include: Kettle Chips, Whole Fruit & Soft Drink or Bottled Water

Add \$2 Per Person for a Fresh Baked Cookie **OR** Brownie

Flour Tortillas Wraps available upon request

Priced Per Person, Maximum (3) Choices Per Group

Available Plated or Buffet Style for an Additional \$2 Per Person

*Gluten Free | **Available Gluten Free

Gourmet Roast Beef |

Shaved Roast Beef with Sweet Vidalia Onions, Crisp Lettuce, Sliced Tomato & Sharp White Cheddar with Horseradish Aioli on a Costanzo Roll

Ham & Cheese |

Smoked Ham with Sharp Cheddar Cheese, Crisp Lettuce, Sliced Tomato and Pickled Onion on Croissant

Smoked Turkey |

Hickory Smoked Turkey Breast, Swiss Cheese, Sliced Tomato & Crisp Lettuce on Sprouted Whole Grain Bread

Roasted Vegetable |

Grilled Portobello Mushroom, Marinated Zucchini, Roasted Red Peppers, Red Onion, Crisp Lettuce & Provolone on Ciabatta

Executive Club |

Grilled Chicken with Smoked Bacon, Sliced Tomato & Crisp Lettuce on a Hero Roll

Classic Comfort |

Chicken Walnut **OR** Fresh Tuna **OR** Egg Salad on a Costanzo Roll with Crisp Lettuce

Condiments Included: Mayonnaise & Yellow Mustard

Available Upon Request: Honey Mustard, Balsamic Aioli, Pesto Mayonnaise, Horsey Sauce

Plated Salad Selections

All Plated Salad Selections Served with Cookies **OR** Brownies, Premium Coffee & Hot Tea & Iced Water

Sweetened (Brisk)/Unsweetened Iced Tea Available Upon Request

Priced Per Person

Choice of One

*Gluten Free | **Available Gluten Free

Classic Greek* | Chicken*

Romaine Lettuce, Kalamata Olives, Red Onions, Tomatoes, Cucumber, Feta & Pepperoncini with Pita Chips Served with Greek Dressing
Grilled Pita

Caesar | Chicken Salmon Shrimp

Romaine Lettuce, Freshly Grated Parmesan & Garlic Croutons
with House Caesar Dressing
Warm Rolls & Butter

Harvest* | Chicken*

Mixed Greens, Dried Cranberries, Red Onion, Candied Pecans & Crumbled Goat Cheese
Served with Apple Vinaigrette
Warm Rolls & Butter

Cobb* | Chicken*

Mixed Greens, Diced Tomato, Hard Boiled Egg, Crumbled Bacon, & Shredded Cheddar **OR** Crumbly Bleu Cheese
Served with Choice of Dressing
Warm Rolls & Butter

Southwest* | Chicken* Flank Steak*

Mixed Greens, Roasted Corn & Black Beans, Diced Tomato, Bell Pepper, Red Onion, Shredded Cheddar & Tortilla Strips
Served with Chipotle Lime Ranch
Cornbread & Butter

Asian | Chicken

Mixed Greens, Shredded Carrot, Red Cabbage, Scallion, Edamame, Mandarin Oranges & Wonton Strips
Served with Sesame Soy Vinaigrette
Warm Rolls & Butter

Plated Meal Selections

All Plated Meal Selections Served with House Salad & Choice of (2) Dressings,
Warm Rolls & Butter, Seasonal Vegetable, Chef Choice of Starch, Choice of Dessert,
Premium Coffee, Hot Tea & Iced Water

Sweetened (Brisk)/Unsweetened Iced Tea Available Upon Request

Priced Per Person

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Lunch Portion to Include 6 oz. of Protein, Dinner Portion to Include 8 oz. of Protein

Pasta Primavera

Penne Pasta, Sautéed Peppers & Onions, Zucchini & Mushrooms
Tossed in a Parmesan Tomato Cream Sauce

Vegetarian | Lunch / Dinner

Chicken | Lunch / Dinner

Italian Sausage | Lunch / Dinner

Organic Airline Chicken Breast**

Brie and Mushroom Stuffing

Served with a Natural Jus

Lunch | Dinner

Sicilian Chicken

Parmesan Crusted Breast

Served with an Asiago Cream Sauce & Tomato Bruschetta

Lunch | Dinner

Sesame Ginger Chicken**

Pan Seared

Topped with a Sweet Soy Glaze

Lunch | Dinner

Chicken "Saltimbocca" **

Topped with Sage, Prosciutto and Provolone Cheese

Topped with a Marsala Cream

Lunch | Dinner

Chicken Roulade

Stuffed with Artichoke Hearts, Roasted Red Pepper, Fresh Spinach & a Blend of
Italian Cheeses

Served with a Garlic Cream Sauce

Lunch | Dinner

Homestyle Turkey Breast**

Oven Roasted

Served with Classic Sage Gravy & Orange Cranberry Relish

Lunch | Dinner

Herb Roasted Pork Tenderloin**

Boneless Pork Medallions
Topped with Apple Onion Chutney and Cider Jus
Lunch | Dinner

Faroe Island Salmon**

Slow Roasted
Topped with Honey Mustard Glaze
Lunch | Dinner

Cod Loin**

Butter Poached
Lobster Butter Sauce
Lunch | Dinner

Pan Seared Fire and Spice Sirloin**

Spiced Sugar Rub
Candied Onion Demi glaze
Lunch | Dinner

Beef Short Ribs**

Red Wine Braised with Vegetable Mire Poix
Topped with Bordelaise Sauce
Lunch | Dinner

Black Angus Filet of Beef**

Char-Grilled
Choice of (1) Sauce
House Demi-Glace **OR** Mushroom Demi-Glace **OR** Rosemary & Garlic Steakhouse
Butter **OR** Bleu Cheese Fondue **OR** Brandy Peppercorn Cream Sauce

Filet of Sirloin | Lunch / Dinner
Tenderloin | Lunch / Dinner

Dessert Selections

Served with Fresh Whipped Cream

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New York Style Cheesecake with Strawberry Sauce, Tiramisu, Flourless Chocolate Cake*, Strawberry Shortcake (Biscuit **OR** Pound Cake), Triple Chocolate Cake with Raspberry Coulis, Italian Lemon Cream Cake, Kentucky Bourbon Pecan Pie, Crème Brule Cheesecake

Soup Upgrades

Add Soup to Plated Meals for \$3 Per Person

Speak with your Event Manager about the Chef's Seasonal Soups

Choice of One

*Gluten Free | **Available Gluten Free

Minestrone with Gluten Free Pasta*

Italian Wedding

Black Bean*

Chicken Tortilla

Chicken and Wild Rice**

Broccoli Cheddar

Roasted Tomato Basil**

Loaded Potato**

Stuffed Banana Pepper**

Buffalo Chicken Wing**

Mushroom and Rosemary Chowder**

Beef Barley**

Salads

Choice of Dressings: House Made Buttermilk Ranch, Creamy Bleu Cheese, Caesar, Balsamic Vinaigrette, Raspberry Vinaigrette, Classic Italian, Honey Mustard

*Gluten Free | **Available Gluten Free

House Salad*

Mixed Greens, Vine Ripened Tomato, Shredded Carrot & English Cucumber

Salad Upgrades

Priced Per Person

*Gluten Free | **Available Gluten Free

Caesar Salad|

Chopped Romaine with Shaved Parmesan, Garlic Croutons & House Caesar Dressing

Harvest Salad*|

Spring Mix Topped with Red Onion, Candied Pecans, Dried Cranberries & Goat **OR** Feta Cheese

Spinach Arugula Salad*|

Baby Spinach & Peppery Arugula with Sliced Strawberries, Red Onion, Toasted Walnuts, & Goat **OR** Feta Cheese

Classic Wedge Salad*|

Wedge of Iceberg Lettuce with Marinated Grape Tomatoes, Bacon & Bleu Cheese Crumbles

Buffets

Served with Premium Coffee, Specialty Teas & Iced Water
Sweetened (Brisk)/Unsweetened Iced Tea Available Upon Request

Minimum 30 Guests

Priced Per Person

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Lunch Portion to Include 6 oz. of Protein, Dinner Portion to Include 8 oz. of Protein

Picnic by the Falls

Soup Du Jour

Garden Salad* with (2) Dressings

Pasta **OR** Potato Salad*

Potato Chips*

Sliced Deli Style Meats Including Smoked Ham*, Hard Salami*, Turkey Breast* & Roast Beef*

Chicken* **OR** Tuna* **OR** Egg Salad*

Assorted Sliced Cheeses*

Crisp Lettuce, Sliced Tomato & Red Onion*

Pickle Tray with Assorted Condiments*

Cookies & Brownies

Assorted Breads & Rolls

Enhance your Buffet with Pepperoni and Cheese Pizza for \$2 Per Person

Lunch | Dinner

Buffalo-Niagara Homestyle

Choice of Stuffed Banana Pepper Soup **OR** Buffalo Chicken Wing Soup**

Garden Salad* with (2) Dressings

Choice of (2) Proteins

- Tender Sliced Roast Beef in Au Jus* with Kimmelweck & Kaiser Rolls and Horseradish
- Sahlen's Hot Dogs with Weber's Mustard
- Miniature Chicken Finger Subs on Costanzo Rolls with Franks Red Hot Sauce and Blue
- Beer Battered Fish Fry with Tartar Sauce
- Chicken Wings* with Celery, Carrots & Bleu Cheese (Offered: Hot, Medium, Mild or BBQ)- *Additional \$2 Per Person*

Chiavetta's Roasted Potatoes*

Orange Chocolate Mousse*

Loganberry can be substituted for Iced Tea for additional \$2

Add Pizza Logs with Marinara for an Additional \$3.50 Per Person

Lunch | Dinner

Three Sisters

Soup Du Jour

Garden Salad* with (2) Dressings

Choice of (2) Proteins

- Herbed Roasted Chicken with Rosemary Jus**
- Sliced Pork Loin with Roasted Apples and Cider Jus **
- Herb Roasted Salmon with a Lemon Dill Beurre Blanc**
- Braised Beef Shortrib with Vegetable Mire Poix
- Sliced Pepper Crusted Beef with Caramelized Onion Ragout*
- Homestyle Meatloaf with Mushroom Gravy

Rosemary Roasted* **OR** Whipped Yukon Potato*

Roasted Vegetable Medley **OR** Steamed Seasonal Vegetables

Rolls & Butter

Warm Apple Crisp with Whipped Topping

Lunch | Dinner

Cantina Grille

Vegetarian Black Bean Soup* **OR** Cheesy Chicken Tortilla Soup

Southwest Caesar Salad with Spiced Caesar and Cornbread Croutons

Cheese Quesadillas with Grilled Peppers & Onions and Salsa

Choice of (2) Proteins

- Agave-Lime Grilled Chicken*
- Tortilla Crusted Tilapia
- Mojo Marinated Pork with Salsa Verde*
- Spiced Beef Flank with Chipolte Jus

Spanish Rice*

Roasted Corn & Black Beans*

Dulche de Leche Cheesecake and Cinnamon Sugar Churros with Warm Caramel Sauce

Lunch | Dinner

Down on the Bayou

Chicken and Sausage Gumbo

Garden Tossed Salad* with (2) Dressings

3 Bean and Corn Salad

Choice of (2) Proteins

- Chicken Clemenceau with Potatoes, Peas and Mushrooms**
- Beef Tips Creole*
- Blackened Salmon with Cajun Cream**
- Fried Catfish with Remoulade

Vegetable Jambalaya Rice

Corn and Edamame Succotash* **OR** Collard Greens*

Cornbread with Butter

Bourbon Pecan Pie with Cream and Chocolate Sauce

Lunch | Dinner

Southern Soul

Homemade Coleslaw*

Garden Tossed Salad* with (2) Dressings

Choice of (2) Proteins

- Buttermilk Fried Chicken
- Slow Roasted BBQ Pulled Pork*
- Country Fried Steak with Sausage Gravy

Homemade Macaroni & Cheese

Creamed Corn **OR** Sweet Corn* **OR** Collard Greens*

Rolls, Cornbread with Butter

Assorted Cream Pies

Lunch | Dinner

Pine Avenue

GF Minestrone* **OR** Italian Wedding Soup

Tossed Caesar Salad

Rigatoni Ala Vodka

Choice of (2) Proteins

- Parmesan Crusted Chicken with Tomato Relish
- Chicken Marsala with Sweet Wine & Sautéed Mushrooms**
- Chicken Piccata with Lemon Butter Sauce & Fried Capers**
- Bruschetta Grilled Chicken with Balsamic Reduction*
- Italian Sausage with Peppers & Onions*
- Baked Tuscan Haddock with Sliced Tomatoes, Italian Herbs & Asiago Cheese*

Squash Medley*

Garlic Breadsticks **OR** Fresh DiCamillo Bread & Butter

Mini Cannolis **OR** Tiramisu **OR** Italian Lemon Cake

Lunch | Dinner

Athens Affair

Avgolemono (Lemon Chicken) Soup*

Stuffed Grape Leaves*

Build Your Own Souvlaki to Include- Shredded Lettuce, Tomato, Red Onion, Feta Cheese, Kalamata Olives, Pepperoncini, House Made Tzatziki, Greek Dressing & Hummus*

Choice of (2) Proteins

- Grilled Chicken*
- Falafel
- Gyro (Beef & Lamb)

Mint & Feta Orzo Salad with Cucumber

Greek Rice with Lemon, Olive Oil and Oregano*

Roasted Eggplant with Baby Spinach*

Grilled Pita

Baklava

Lunch | Dinner

Fortune Cookie

Asian Hot and Sour Soup*

Pork **OR** Vegetable Potstickers

Asian Noodle Salad with Shredded Carrot, Julienne Bell Peppers, Napa Cabbage, Sliced Scallions, Sesame Soy Vinaigrette & Garnished with Chopped Peanuts**

Kung Pao Chicken

Teriyaki Beef**

10 Ingredient Fried Rice and Steamed Jasmine Rice*

Stir Fry Vegetables*

Fried Banana Lumpia, Asian Cookies

Lunch | Dinner

Herbivore

Hearty Lentil Stew with Potatoes*

Garden Salad* with (2) Dressings

Tofu Massaman Curry

Basmati Rice*

Eggplant Ratatouille*

Falafel with Sliced Tomato, Red Onion, Crisp Lettuce, Tzitziki and Pita

Baklava

Lunch | Dinner

Kaisertown

Hungarian Mushroom Soup** **OR** Borscht**

Garden Tossed Salad* with (2) Dressings

Choice of (2) Proteins

- Pork Schnitzel with Apples & Onions
- Beef Stroganoff with Buttered Noodles
- Bratwurst*
- Bigos Hunter Stew
- Grilled Kielbasa with Sauteed Peppers and Onion, Bavarian Mustard*
- Stuffed Cabbage Rolls with Ground Beef & Marinara*

Choice of (1) Starch

- Potato Pancakes**
- Potato Cheese Pierogis
- Warm German Potato Salad*
- Brown Butter Spätzle

Sauerkraut **OR** Braised Red Cabbage*

Rye Bread with Butter **OR** Warm Bavarian Pretzel Sticks

Chocolate Cake and Cheesecake

Lunch | Dinner

Cold Appetizers

Orders must be in increments of 25

*Gluten Free | **Available Gluten Free

Chilled Shrimp with Horseradish Cocktail Sauce* |

Smoked Salmon Deviled Eggs* |

Assorted Sushi |**

Prosciutto Wrapped Asparagus* |

Sliced Roast Beef on a Crostini with Horseradish Cream & Sweet Onion

Marmalade |

Blackened Tuna on Avocado Toast |

Antipasto Brochette- Hard Salami, Artichoke, Mozzarella & Kalamata Olive*

|

Caprese Skewers- Fresh Mozzarella, Grape Tomato & Basil* |

Pita Chip with Garlic Hummus and Spiced Chick Pea |

Curried Mango Chicken in Phylo Cup |

Ahi Tuna Poke on Cucumber Round |

Pepper Goats Cheese, on Sprouted Grain with Strawberry |

Hoisin Roasted Duck, Orange Cream, Wonton Chip |

Figs with Blue Cheese and Spiced Pecans |

Hot Appetizers

Orders must be in increments of 25

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Spanakopita |
Fried Boursin Stuffed Artichoke Heart |
Herbed Cream Cheese Stuffed Mushroom |
Vegetarian Spring Rolls with Sweet Chili Sauce |
Fried 5 Cheese Mac & Cheese Bites |
Pot Stickers with Ginger Soy Sauce |
Cuban Spring Roll with Honey Mustard |
Meatballs- BBQ OR Marinara OR Stroganoff Sauce |
Chicken Sate with Spicy Peanut Sauce* |
Chicken Tenders- Plain, Mild, Medium, Hot or BBQ |
Chicken Wings- Mild, Medium, Hot or BBQ* |
Bacon Wrapped Scallop* |
Mini Crab Cake with House Remoulade |
Coconut Shrimp Spiked Orange Sauce |
Bacon Wrapped Apricot with Almond* |
Seasonal Soup Shooter |**
Seasonal Arancini |
Charred Lamb Lollipop with Mint Mignonette* |

Carving Station

All Carving Stations Include Fresh Rolls

A Chef's Carving Fee of \$75 will be assessed for each Chef

Must be Ordered in Serving Increments

*Gluten Free | **Available Gluten Free

Spice Rubbed Breast of Turkey |**
Served with Classic Gravy & Orange Cranberry Relish
Serves 20

Spiced Maple Baked Carving Ham* |
Served with Creamy Dijon Mustard
Serves 60

Jamaican Jerked Pork Loin |**
Served with Spiced Aioli & Mango Chutney
Serves 30

Slow Roasted Beef Sirloin |**
Served with Natural Pan Juices & Horseradish Cream
Serves 20

Peppered Beef Ribeye |**

Served with a Rosemary Au Jus & Horseradish Cream
Serves 30

Super Slow Roasted Beef Tenderloin | Market Price**

Served with a Roasted Mushroom Demi-Glace
Serves 20

Add a Starch

\$3.50 Per Person

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Roast Garlic Whipped Potatoes*, Herb Roasted Red Potatoes*, Sweet Potato Puree*, Rice Pilaf, Parmesan Orzo, Gourmet Macaroni & Cheese,
\$5.00 Per Person

Twice Baked Potato*, Seasonal Risotto, Smoked Gouda Polenta*

Add a Salad \$2.50 Per Person

House* | Mixed Greens, Vine Ripened Tomato, Shredded Carrot & English Cucumber

Served with Balsamic Vinaigrette & Buttermilk Ranch Dressings

Caesar | Chopped Romaine, Shaved Parmesan, Focaccia Croutons
Served with House Caesar Dressing

Reception Displays

Each display is prepared for 50 Guests

Amounts May be Increased by Increments of 25 Guests.

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Fresh Fruit Display |

Sliced Seasonal Fruit and Berries

Served with Honey Yogurt and Chocolate Raspberry Dip

From the Garden* |

Assorted Vegetables to Include Broccoli, Celery, Carrots, Cauliflower, Bell Pepper, Cucumbers & Tomatoes

Served with House Made Ranch & Spiced Chick Pea Hummus

Domestic Cheese and Pepperoni Display* |

Domestic Cheeses with Local Pepperoni

Served with Assorted Gourmet Crackers

International Cheese Display* |

Selection of International Hard and Soft Cheeses

Garnished with Nuts, Dried & Fresh Fruit

Served with Flatbread, Crackers & Baguette

Brie & Fruit |

Baked Brie Wheel in Puff Pastry Baked with Dried Fruit and Nuts and Fresh Berries
Served with Assorted Gourmet Crackers and Baguette

Antipasto* |

Hard Salami & Sliced Prosciutto, Smoked Sausage and Cured Meat
Grilled Vegetables and Pickled Vegetables, Marinated Artichoke Hearts, Mixed
Olives, Tomato Bruschetta & Marinated Mozzarella
Served with Assorted Gourmet Crackers & Crostini

Mediterranean* |

Classic Hummus, Baba Ganoush, Roasted Red Peppers, Oven Cured Artichokes,
Marinated Olives, Marinated Cheese, Tomato Bruschetta & Pepperoncini
Served with Assorted Gourmet Crackers, Lavosh & Crisp Pita

From The Sea* | Market Price

Chilled Gulf Shrimp, Oysters on the Half Shell, Steamed Mussels, Steamed Clams
and Crab Claws
Served with Horseradish Cocktail Sauce, Remoulade & Lemon Wedges

Build Your Own Hot Bar

Chef Attendant Available Upon Request for \$75 per Chef

Minimum of 30 Guests

Maximum 2 Hours

Priced Per Person

*Gluten Free | **Available Gluten Free

Pasta |

Choice of 3: Pasta Cavatappi with Pesto Cream Sauce & Penne Al Arrabiatta, Tri
Color Tortellini Alfredo, Rigatoni A la Vodka, Gnocchi Quattro Formaggio
Toppings to Include Grilled Chicken, Crumbled Italian Sausage, Sundried Tomatoes,
Sautéed Mushrooms, Peas, Roasted Peppers & Roasted Onions & Shaved Parmesan
Served with Focaccia

Loaded Potato* |

Whipped Yukon Potatoes, Sweet Potato Puree & Rosemary Roasted Potatoes
Toppings to Include Home-style Gravy, Butter, Sour Cream, Chives, Fried Onion
Straws, Cheddar Cheese, Crumbled Bacon, Blue Cheese, Brown Sugar & Toasted
Pecans

Slider Bar|

Choice of 4:

Angus Beef Slider with Caramelized Onions, Cheddar and BBQ
Pulled Pork Slider on Mini Kaiser with Tobacco Onions
House Fried Chicken On Brioche Roll with Pickles
Shrimp Po boy with Lettuce, Tomato and Remoulade
Italian Sausage, with Peppers, Onions, Marinara and Mozzarella
Fish Fry with Coleslaw and House Made Tartar
Veggie with Black Beans, Corn, and Avocado Spread

Wok on the Wild Side |

Kung Pao Chicken & Teriyaki Beef and Broccoli**

Substitute Shrimp for Either Protein for an Additional \$2 Per Person

Mixed Oriental Vegetables*

Served with Steamed Jasmine Rice* **OR** Fried Rice *

*Add Wonton Soup **OR** Pot Stickers **OR** Vegetarian Spring Rolls for an Additional \$2 Per Person*

Below the Border|

6" Soft Corn* & Flour Tortillas

Choice of (2) Proteins

- Tequila Lime Grilled Chicken Fajita*
- Beef Taco
- Tortilla Crusted Tilapia
- Roasted Pork Carnitas*
- Sliced Marinated Flank Steak*- *Additional \$2 Per Person*

Sautéed Peppers & Onions, Refried Beans, Shredded Lettuce, Monterey Jack Cheese, Salsa, Dice Tomato, Dice Onion, Jalapeno, Sour Cream & Guacamole, Spanish Rice*

Composed Salads |

Choice of (3) Salads

- Asian Noodle Salad with Shredded Carrot, Julienne Bell Peppers, Scallions, Napa Cabbage, & Sesame Soy Vinaigrette Garnished with Chopped Peanuts
- Toasted Penne Pasta Salad with Roasted Peppers, Grape Tomatoes, Sundried Tomatoes, and a Pesto Vinaigrette
- Loaded Potato Salad with Chopped Bacon, Scallions, Shredded Cheese, and Sour Cream Dressing*
- Heirloom Tomato Caprese Salad with Balsamic Reduction & Fresh Basil*
- Classic Tossed Caesar Salad
- Miniature Iceberg Wedges with Crisp Bacon, Ripe Tomato, Crumbled Bleu Cheese & House Dressing*

Dessert Stations

Minimum of 30 Guests

Maximum 2 Hours

Priced Per Person

Add Premium Coffee & Specialty Tea Station for an Additional \$1.50 Per Person

**Gluten Free | **Available Gluten Free*

Cheesecake Martini Sundae Bar* |

Crustless Cheesecake Served in Chilled Martini Glasses

Assorted Toppings to Include Chocolate & Caramel Sauces, Fruit Puree, Nuts, Fresh Whipped Cream & Sprinkles

Chocolate Fountain |

Dark Chocolate Fondue*

Served with Salted Pretzels, Fresh Strawberries*, Sliced Bananas*, Marshmallows, Oreo Cookies & Rice Krispie Treats

Sweet Endings |

Assorted Whole Cakes & Pies, Miniature Cheesecakes & Dessert Bars

Chocolate Dipped Strawberries*

S'mores Station |

Graham Crackers, Jumbo Marshmallows, Chocolate Bars and Toasting Station, S'mores Brownies, S'mores Dip and Peanut Butter S'mores

Beverage Menu

(1) Bartender & (1) Bar per 100 Guests

Requests for additional Bartender Service – Please Speak with your Assigned Event Manager

A Bartender Fee of \$75 will be charged for each bar producing less than \$250 in revenue

Open Bar Packages | Priced per Guest

Day of Event Bar Extension: \$500.00 Total Includes One Hour of Bar Level Purchased

Top Shelf Brands | \$ First Hour, \$ Each Additional Hour

Absolut Vodka, Bacardi Rum, Captain Morgan Spiced Rum, Chivas Scotch, Crown Royal Whiskey, Patron Tequila, Jack Daniels Whiskey, Tanqueray Gin, Select Five (5) Bottled Domestic & Imported Beers: Molson, Molson Light, Blue, Blue Light, Budweiser, Bud Light, Coors Light, Southern Tier IPA, or Heineken Varietal House Wines & Selection of Local NYS Wines

Premium Brands | \$ First Hour, \$ Each Additional Hour

Svedka Vodka, Bacardi Rum, Dewar’s Scotch, Seagram’s 7, Jim Beam Bourbon,
Bombay Sapphire Gin, Sauza Tequila
Select Four (4) Bottled Domestic Beers: Molson, Molson Light, Blue, Blue Light,
Budweiser, Bud Light, or Coors Light
Varietal House Wines

House Brands | \$ First Hour, \$ Each Additional Hour

House Vodka, House Rum, House Scotch, House Bourbon, House Whiskey, House
Gin
Select Four (4) Bottled Domestic Beers: Molson, Molson Light, Blue, Blue Light, or
Coors Light
Varietal House Wines

Beer, Wine & Soda | \$ First Hour \$ Each Additional Hour

Soft Drinks & Juice | \$ First Hour \$ Each Additional Hour

Cash & Consumption Bar Packages | Priced Per Drink

Top Shelf Cocktail	Consumption
Premium Cocktail	Consumption
House Cocktail	Consumption
Domestic Beer	Consumption
Imported Beer/Craft	Consumption
Wine	Consumption
Soft Drinks & Juice	Consumption
Cordials	Consumption

Beverage Enhancements

House Wine |
House Champagne |
Sparkling Juice- Non Alcoholic |

Half Glass Champagne Toast |
Full Glass Champagne Toast |

Food & Beverage Policies

The dedicated culinary team will design a delightful menu to match the setting. We utilize fresh ingredients to create cuisine that is as delicious as it is visually appealing. The Niagara Falls Convention Center culinary team is also well-versed in providing catering to diverse cultures. In addition, our staff will accommodate diet-related restrictions and requests, including any medical and/or religious considerations, with proper notification.

Outside Food and Beverages

No food or beverage of any kind will be permitted to be brought into the facility by the patron or patron's guests or invitees without prior written approval of the General Manager. Food items may not be taken off the premises; however, at Niagara Falls Convention Center's sole discretion, excess prepared food is donated under regulated conditions to agencies feeding the underprivileged.

Food & Beverage Sampling

Niagara Falls Convention Center (NFCC) exhibitors may distribute food & beverage samples in authorized space, but must not be in competition with products or services offered by NFCC. Samples must be representative of products manufactured or sold by the exhibiting company. Free samples are limited to 2 ounces of non-alcoholic beverages and 1 ounce of food. Exact descriptions of sample and portion size must be submitted to the Food and Beverage Office for written approval 14 days prior to the opening of the event. No alcoholic samples may be distributed. Any exhibitor giving away and/or selling food in their booth must have a permit and all appropriate fees on file with the New York Department of Health. Please contact your Event Services manager for proper food waiver if food samples are approved.

Beverage Service

The NFCC offers a complete selection of beverages to complement your function. The New York Alcohol and Beverage Commission regulate alcohol and beverage service. As the licensee, we are responsible for the administration of these regulations. Alcoholic beverages may not be brought onto the premises from outside sources. In compliance with regulations, we reserve the right to ask patrons for proper identification for alcoholic beverage service, and we reserve the right to refuse alcohol service to intoxicated or underage persons. Alcoholic beverages may not be removed from the premises. We will not serve alcohol to any intoxicated person, minors, or for a period longer than 6 hours to any one group of people. No 'shots' served. Please contact your Event Manager/Coordinator for information on local beer, wine and specialty drinks to enhance your event.

- Bartender to Attendee Ratio: 1 per 100
- To assist with the efficiency of bar service, the Convention Center places the bartender(s) in one location within the event.

Dietary Considerations

The Niagara Falls Convention Center is happy to address a special dietary request for individual guests with a (5) day advance notice.

Linens

All plated and buffet meal prices include white, black or ivory table linens and your choice of a variety of pre-selected linen napkin colors. Your Event Services Manager is happy to assist you with custom linen orders for an additional charge.

Labor

Event Timing is predetermined and finalized with your signed Event Orders. Additional timing the day of the event will result in an additional labor fee. An additional labor fee will be charged for food and beverage preparation and service for events on the following holidays: New Year's Eve, New Year's Day, Memorial Day, Fourth of July, Labor Day, Thanksgiving Day, Christmas Eve and Christmas Day. **Such additional charges are not tips or gratuities and are treated the same as the Management Charge, as set forth below.**

Management Charge and Tax

All catered events are subject to a 21% Management Charge. This Management Charge is the sole property of the food/beverage service company or the venue owner, as applicable, is used to cover such party's costs and expenses in connection with the catered event (other than employee tips, gratuities, and wages), and is not charged in lieu of a tip. The Management Charge is not a tip, gratuity, or service charge, nor is it purported to be a tip, gratuity, or service charge, for any wait staff employee, service employee, service bartender, or other employee, and no part of the Management Charge will be distributed (as a tip, gratuity, or otherwise) to any employee who provides service to guests. If group is tax-exempt, the Niagara Falls Convention Center must be in receipt of your tax-exempt form prior to the date of event. The Management Charge is also assessed on audiovisual services and room rental

Payments

All food and beverage must be paid in advance of event in accordance with your letter of agreement along with the signed catering contract and banquet event orders no less than fourteen (14) days prior to the event; with the anticipated balance due no later than ten(10) days prior to the event. A credit application and a credit card authorization must be completed for any incidental charges which occur during event.

Guarantees

A final guarantee of attendance is required five (5) business days prior to all food and beverage events under 500 people in attendance. In the event NFCC does not receive a final guarantee prior to (5) business days, the expected number will become the guarantee number. A guaranteed number of attendance is due (10) days prior to the first event day for any event of 500 people or more. A guaranteed final guest count, complete with individual entrée counts, is due at least (5) business days prior to your event. This count may not decrease once given. If no

guaranteed count is received, the original booking amount will be used. If number of guests in attendance exceeds guaranteed count, actual number of guests will become the basis for charges. In the event of a split entree, the client is responsible to notify the Niagara Falls Convention Center of the exact count of each item ten (10) business days prior to the event. Our culinary staff will prepare **3% over**.

- Host is responsible for coordinating guest entrée selections, preparing place cards in alphabetical order for sit-down dinners at least 24 hours prior to event.
- Please have meal indicators per the key below, or use the letter of the item.
 - Red – Beef (B)
 - Yellow – Chicken (C)
 - Blue – Fish (F)
 - Green – Vegetarian (VE)
 - Black – Kids (K)

Prices

Prices will be guaranteed three (3) months prior to the event. NFCC Event Services reserves the right to substitute menu items due to market availability and will always make every effort to inform our clients of these substitutions.

Additional Details and Logistics

- At the end of the evening vendors will have (1) hour to tear down after event. Additional timing will be billed at prevailing rates, overtime rates could apply. See your Event Manager to confirm.
- Decorators, DJs, Florists, etc. other vendors must remove all items during the (1) hour of tear down. If special consideration is needed, please contact Event Manager/Coordinator.
- Decorating:
 - All displays and décor are subject to approval by NFCC. NFCC is not responsible for lost, damaged or forgotten articles.
 - Any item(s) left after event will be stored for (30) days. After (30) days from event dates, items will be disposed of properly.

The Niagara Falls Convention Center is pleased to assist with additional decorating for an additional fee. Please review your needs with your Event Manager.