



**HOTEL**  
**BUFFALO**  
**Catering Menu**

**Ala Carte Selections**

**Breakfast**

**Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea**

\$3.65 per person

\$38.50 per gallon

**Assorted Bottled Soft Drinks, Iced Tea, Bottled Fruit Juices and Bottled Water**

\$3.30 per Bottle

**Assorted Flavored Sparkling Water**

\$3.30 per bottle

**Selection of Breakfast Muffins and Pastries**

\$4.75 per person

\$32 per Dozen

### **Selection of Freshly Baked Danishes**

\$4.75 per person

\$33 per Dozen

### **Selection of Fresh Bagels and Cream Cheese**

\$4.75 per person

\$32.Per Dozen

## **Continental Breakfast**

Assorted Chilled Fruit Juices Freshly Sliced Fruit Assorted Breakfast Pastries and Muffins Freshly Baked Bagels with Cream Cheese Butter, Jams, and Jellies Coffee and Tea

\$17.50 per person

## **Healthy Continental**

Assorted Yogurts and Granola Bars Seasonal Fruit Display Bran Muffins and Assorted Cereal Assorted Chilled Fruit Juices and Sparkling Water Coffee and Tea

\$18.65 per person

## **The Classic**

Fluffy Scrambled Eggs Breakfast Potatoes Choice of Ham, Bacon, or Sausage

\$18.65 per person

## **Breakfast Croissant**

Scrambled Eggs, Mushrooms, and New York State Cheddar Cheese on a Flaky Croissant Breakfast Potatoes Choice of Ham, Bacon, or Sausage

\$17.55per person

## **French Connection**

Thickly Sliced French Toast with Creamy Butter Powdered Sugar and Warm Breakfast Syrup Choice of Ham, Bacon, or Sausage

\$19.75per person

## **Cheese Blintzes**

Farmer's Cheese with Warm Fruit Topping

\$16.45 per person

## **BREAKFAST BUFFET**

### **The Walden**

Selection of Chilled Fruit Juices Fluffy Scrambled Eggs Bacon and Sausage Breakfast Potatoes Assorted Breakfast Pastries and Muffins Coffee and Tea

\$21.95 per person

### **The Delevan**

Selection of Chilled Fruit Juices Seasonal Fresh Fruit Medley Fluffy Scrambled Eggs Bacon, Sausage, and Ham Breakfast Potatoes, Thickly Sliced French Toast with Maple Syrup Bagels with Cream Cheese Assorted Breakfast Pastries and Muffins Coffee and Tea

\$25.45 per person

### **Brunch Buffet**

Selection of Chilled Fruit Juices Seasonal Fresh Fruit Medley Assorted Breakfast Pastries Fluffy Scrambled Eggs Breakfast Potatoes Bacon and Sausage Thickly Sliced French Toast with Maple Syrup Pasta Marinara, Herb Roasted Chicken, and Sliced Roast Sirloin Coffee and Tea

\$30.75 per person

### **Omelet Station**

Freshly Made Omelets, Choice of Ham, Bacon, Mushrooms, Onions, Tomatoes, Cheddar Cheese, and Green Peppers

\$11.25 per person

**(\$75 Omelet Chef Fee)**

## **SPECIALTY BREAKS**

### **Chip and Dip Break**

Assorted Chips and Dips Assorted Bottled Soft Drinks

\$12.05 per person

## Cookie Break

White Chocolate Macadamia, Chocolate Chip, Peanut Butter, Oatmeal, and Sugar Cookies Coffee and Tea Assorted Bottled Soft Drinks

\$15.35 per person

## Healthy Break

Sliced Fresh Fruit Assorted Yogurts Bags of Baked Lays Fruit Snack Bars Fresh Vegetable and Low-Fat Dip Coffee and Tea Assorted Bottled Soft Drinks and Water

\$16.45 per person

## Grab and Go Break

Whole Fresh Fruit Bags of Peanuts, Chips, Pretzels, and Popcorn Assorted Candy Bars and Fruit Snacks Coffee and Tea Assorted Bottled Soft Drinks and Water

\$17.55 per person

## Ballpark Break

Hot Soft Pretzels with Mustard and Nacho Cheese Mini Hot Dogs Wrapped in Phyllo Dough Chicken Tenders Cracker Jacks Peanuts Coffee and Tea Assorted Bottled Soft Drinks and Water

\$18.65 per person

## LUNCH

### Luncheon Sandwiches

#### **Sand du Jour**

Half Ham & Cheese on Kaiser Roll and Half Turkey on a Croissant Lettuce, Tomato, Potato Chips, Pickle Spear

\$20.85 per person

#### **Buffalo Beef on Weck**

Thinly Sliced Roasted Beef, Kimmelweck Roll Potato Salad, Pickle

\$21.95 per person

### **Tuna Wrap**

Fresh Tuna Salad, Shredded Lettuce, Diced Tomatoes

**\$19.75 per person**

### **Buffalo Chicken**

Sandwich Deep-Fried Breaded Chicken Breast Tossed in Hot Sauce and Served on a Toasted Kaiser Roll Lettuce, Tomato, Bleu Cheese Dressing Served with Chips

**\$20.85 per person**

## **Luncheon Salads**

*All salads include fresh rolls and butter, coffee and tea, and a choice of dessert*

### **Bruschetta Salad**

Chopped Romaine Hearts Tossed in Fresh Tomato, Black Olive, and Red Onion Tapenade with Parmesan Cheese and House Balsamic Dressing

**\$20.45 per person**

### **Chicken Caesar Salad**

Crisp Romaine Lettuce Tossed with Garlic Croutons, Classic Caesar Dressing, Topped with Grilled Sliced Chicken Breast.

**\$19.75 per person**

**Substitute Shrimp for \$24.15 per person**

### **California Cobb**

Fresh Garden Greens Topped with Chicken, Tomatoes, Black Olives, Crumbled Bleu Cheese, Crispy Bacon, Diced Avocado, and Hard-Boiled Eggs.

**\$21.95 per person**

### **Sunburst Fruit Platter**

Selection of Freshly Sliced Seasonal Fruit, Cottage Cheese

**\$19.75 per person**

## **LUNCH**

### Luncheon Entrées

#### **Baked White Fish**

Toasted Almonds, Herbs, and Butter Sauce

**\$21.95 per person**

#### **Herb-Crusted Salmon**

Filet Spicy Horseradish Sauce

**\$21.95 per person**

#### **Sliced Roast Pork Loin**

Apple Dressing, Natural Au Jus

**\$18.65 per person**

#### **Open-Faced Turkey Breast**

Red Jacket Smashed Potatoes, Cranberry Relish

**\$18.65 per person**

#### **Filet of Sirloin**

Grilled to Your Liking, Served atop Onion Grass, Béarnaise Sauce

**\$24.15 per person**

#### **Chicken Marsala**

Tender Chicken Cutlet Sautéed in a Marsala Wine Sauce with Mushrooms Served with Fettuccine Noodles

**\$19.75 per person**

#### **Pan-Seared Breaded Pork Chop**

Pork Chop

**\$21.95 per person**

#### **Pot Roast**

Braised Succulent Pot Roast with Root Vegetables

**\$21.95 per person**

## Desserts

Chocolate Tuxedo

Apple Strudel with Warm Cinnamon Icing

New York Style Cheesecake

Crème Brûlée Cheesecake (\$4.95 upcharge per person)

Ice Cream Sundaes

## **LUNCHEON BUFFET** *ALL BUFFETS REQUIRE A MINIMUM OF 40 PEOPLE*

### **New York Deli Buffet**

Soup of the Day

Cut Tray of Turkey, Ham, and Roast Beef

Mixed Field Greens Salad

Corned Beef and Tuna

Garlic Herb Potato Salad

Cole Slaw Cold

Assorted Sliced Cheeses

Breads, Rolls,

Condiments Lettuce, Tomato, Onion, and Pickles

Fresh Seasonal Sliced Fruit Display

Assorted Desserts

Coffee and Tea

**\$28.55 per person**

## **Buffalo Buffet**

Soup of the Day

Mixed Field Greens

Salad Cole Slaw

Macaroni Salad

Fresh Seasonal Sliced Fruit Display

Buffalo Chicken Wings

Carrots, Celery, Bleu Cheese Pizza Squares

Mini Beef on Weck

Assorted Desserts

Coffee and Tea

**\$26.95 per person**

## **Italian Buffet**

Soup of the Day

Mixed Field Greens Salad

Antipasto Salad

Fresh Seasonal Sliced Fruit Display

Chicken Parmesan

Penne Alfredo

Italian Style Fresh Vegetable Medley

Assorted Rolls and Garlic Breadsticks

Assorted Desserts

Coffee and Tea

**\$29.65 per person**



## **Build Your Own Lunch Buffet**

Includes:

Fresh Rolls and Butter  
Mixed Field Greens Salad  
Chef's Specialty Cold Salad  
Fresh Vegetables  
Assorted Desserts  
Coffee and Tea

### **Select One:**

Southern Fried Chicken  
Baked Italian Herb Chicken  
Buffalo Chicken Wings  
Chicken Tenders  
Pot Roast with Seasonal Root Vegetables Rolled Steak with Herbal Stuffing Burgundy Beef Tips with  
Mushrooms Breaded Pork Chops  
Baked Vegetable Lasagna

For each additional entrée selection, add \$6 per person

### **Select One:**

Roasted Red Potatoes  
Garlic Smashed Potatoes  
Rice Blend  
Macaroni and Cheese  
Herbal Stuffing  
Penne Pasta with Alfredo or Marinara Sauce Kapusta (sweet and sour cabbage)

For each additional side choice, add \$3 per person

**\$29.65 per person**

### **Southwestern Buffet**

Tortilla Soup  
Chips, Salsa, and Guacamole  
Roasted Corn and Black Bean Salad  
Fiesta Rice Refried Beans  
Smoked Chicken Quesadillas  
Build Your Own Tacos- Soft Shell Tacos, Seasoned Beef, Shredded Chicken, Monterey Jack Cheese,  
Chopped Red Onions, Tomatoes, Shredded Lettuce, Black Olives, Sour Cream  
Cinnamon Sugar Churros  
Coffee and Tea

**\$29.65 Per Person**

**Picnic Basket Buffet**

Mixed Field Greens Salad

Cornbread

Pick 2:

Hot Dogs or Hamburgers

Fried Chicken or Italian Sausage

Assorted Rolls and Condiments

Baked Beans Pasta or Potato Salad Watermelon

Assorted Dessert Bars

Lemonade and Iced Tea

Coffee and Tea

**\$27.45 per person**

**LUNCHEON BUFFET****Carving Station**

Royal Round of Beef

**\$357.50 (serves 50)**

**Smoked Turkey Breast**

**\$247.00 (serves 50)**

**Country Ham**

**\$225.50 (serves 50)**

**Roast Tenderloin of Beef**

**\$324.50 (serves 25)**

**(\$75 Attendant Fee for Carving Stations)**

**Specialty Stations**

(25 person minimum for stations)

**Pasta Station**

Tortellini, Penne, and Fettuccini Pasta Marinara, Pesto, or Alfredo Sauces

(Choice of two sauces)

Choice of Shrimp or Chicken

Served with Parmesan Cheese

Garlic Breadsticks

**\$13.15 per person**

### **Salad Station**

Romaine, Fresh Spinach, Mesclun Salad Assorted Toppings, Fire-Grilled Vegetables, Grilled Chicken Feta and Freshly Grated Parmesan Cheeses  
Greek, Caesar, and Creamy Peppercorn Dressings

\$12.95 per person

### **Smashed Potato Bar**

Mashed Yukon Gold Potatoes, Mashed Sweet Potatoes, Crunchy Potato Wedges Whipped Butter, Sour Cream, Scallions, Shredded Cheddar Cheese  
Brown Sugar, Honey

\$12.95 per person

### **Pierogi Station (Millennium Specialty)**

Cheese and Potato Pierogis  
Butter, Sour Cream, Bacon, Mushrooms Kapusta (Sweet and Sour Cabbage)

\$19.75 per person

Additional pierogi options vary based on what is available. Ask for details on additional choices.

## **DINNER**

*All entrées include fresh rolls and butter, choice of soup or salad, fresh seasonal vegetables, potato or rice, coffee and tea, and a choice of dessert.*

### **Entrées**

**12oz New York Strip Steak with Mushrooms**

Market Value

**10oz Prime Rib of Beef, Au Jus**

Market Value

**8oz Filet Mignon**

Market Value

**Beef Short Ribs with Rich Demi-Glace \$42.85 per person**

### **Herb-Crusted Salmon**

\$34.95 per person

### **Panko-Crusted Chicken Breast**

Sundried Tomatoes, Mozzarella, Basil, and Balsamic Drizzle

\$29.95 per person

### **Stuffed Chicken Breast**

Stuffed with Herbal Dressing

\$28.95 per person

### **Chicken Cordon Bleu**

Stuffed with Prosciutto Ham, Asiago Cheese, and Pesto

\$29.95 per person

### **Chicken Breast Marsala**

Breast of Chicken with Mushrooms and Marsala Wine Sauce

\$32.00 per person

### **Chicken and Filet Combo**

6 oz. Breast of Chicken with Sauce Supreme and 6 oz. Filet of Sirloin

\$50.55 per person

### **Sliced Pork Loin**

Apple Bourbon Glaze

\$30.75 per person

## **DINNER BUFFET**

*All dinner buffets require a minimum guarantee of 50 people.*

All dinner buffets include:

Fresh rolls and butter, coffee and tea, and a choice of dessert

Your choice of starters, entrées, pasta, and sides

### **Starters (choice of two)**

House Salad with Assorted Toppings and Dressing

Sliced Seasonal Fresh Fruit Display Antipasto Display Fresh Tomato and Mozzarella Display with Basil

Vinaigrette Relish Tray

Pasta Primavera Salad

## **Sides (choice of two)**

Wild Rice Blend  
Au Gratin Potatoes  
Whipped Potatoes  
Smashed Red Potatoes  
Vegetable Medley  
Green Bean Almondine  
Glazed Carrots  
Broccoli  
Kapustka (sweet and sour cabbage)

## **Entrée Selections (choice of two)**

Sliced Roast Top Round of Beef  
Burgundy Beef Tips with Mushrooms  
Pot Roast with Seasonal Root Vegetables Beef Short Ribs Roast Pork Loin  
Breaded Pork Chops  
Chicken Breast Marsala  
Baked Italian Herb Chicken  
Panko-Crusted Chicken with Sundried Tomatoes, Mozzarella, Basil, and Balsamic Drizzle  
Lemon Pepper White Fish  
Herb-Crusted Salmon Filet  
For each additional entrée selection, add \$6 per person.

Pasta (choice of one)  
Tortellini Primavera  
Penne Pasta with Marinara  
Baked Macaroni and Cheese

**\$40.65 per person**

## **VEGETARIAN ENTRIES**

*All entrées include a choice of soup or salad, rolls and butter, coffee and tea, and a choice of dessert.*

### **Baked Vegetable Lasagna** (minimum 12 people)

Cream Sauce, Parmesan Cheese

Lunch \$18.65 per person

Dinner \$21.95 per person

### **Deep-Fried Portobello Mushrooms on a Bed of Greens**

Roasted Red and Yellow Sweet Bell Peppers, Tomatoes, Provolone Cheese, and Balsamic Glaze

Lunch \$17.55 per person

Dinner \$21.85 per person

### **Steamed Vegetable Platter**

Fresh Steamed Assorted Seasonal Vegetables, Teriyaki Glaze

Lunch \$13.95 per person

Dinner \$17.95 per person

### **Oriental Vegetable Stir Fry**

with Egg Fried Rice

Lunch \$16.95 per person

Dinner \$18.95 per person

### **Millennium Pasta**

Penne Pasta, Sundried Tomatoes, Asparagus, Parmesan

Lunch \$16.95 per person Dinner \$19.95 per person

### **Salad Selections**

Mixed Greens Salad with choice of two dressings Sliced Tomato and Fresh

Mozzarella Salad

Caesar Salad

\$4.00 per person

Spinach Salad

\$4.00 per person

BLT Wedge Salad

\$4.50 per person

### **Soup Selections**

Autumn Bisque

Italian Wedding

Wild Mushroom

Minestrone

Chicken Noodle Soup

\$6.00 Per Person

## **DESSERT**

### **Sweet Endings**

Chocolate Tuxedo Torte

Apple Strudel with Warm Cinnamon Icing New York Style Cheesecake Whipped Cream, Strawberry Sauce

Apple Cobbler

Ice Cream Sundaes

Crème Brûlée Cheesecake (\$2.95 upcharge per person)

\$11.90 Per Person

## **Sundae Bar Station**

Chocolate and Vanilla Ice Cream Chocolate, Strawberry and Caramel Sauce with Assorted Toppings

\$16.45 per person

## **Chocolate Fondue Station**

Assorted Fresh Fruit, Sponge Cake, Pretzel Rods, and Marshmallows

\$18.65 per person

## **Pastry Station**

Petit Fours  
Cream Puffs  
Mini Chocolate Éclairs

\$16.95 per person

## **HORS D'OEUVRES**

*Price per 100 pieces*

### Cold

**Fresh Seasonal Vegetable Display (serves 100 people)**

\$247.50

**Fresh Fruit Display (serves 100 people) \$275**

**Domestic and Imported Cheese Display (serves 100 people)**

\$302.50

**Pumpnickel Bread with Spinach Dip \$165**

**Antipasto Display**

\$247.50

**Asparagus Wrapped in Prosciutto**

\$357.50

**Jumbo Gulf Shrimp with Cocktail Sauce and Lemon Wedges**

\$374

**Artichoke Antipasto Skewers**

\$247.50

## HOT

Swedish or Barbeque Meatballs

**\$175**

Chicken Wings with Bleu Cheese Sauce

**\$225**

Bacon Wrapped Scallops

**\$295**

Mozzarella Cheese Sticks with Marinara Sauce

**\$150**

Fried Ravioli with Marinara Sauce

**\$150**

Egg Rolls with Sweet and Sour Sauce

**\$175**

Spanakopita

**\$225**

Breaded Jalapeño Poppers

**\$195**

Potato Skins with Bacon, Cheese, and Sour Cream

**\$195**

Mushrooms Stuffed with Crabmeat

**\$225**

Mini Beef on Weck

**\$250**

Mini Crab Cakes

**\$275**

Raspberry Brie in Phyllo

**\$295**

Smoked Chicken Quesadillas

**\$250**

Crispy Pork Pot Stickers

**\$195**

Pizza Squares

**\$150**

Mini Reubens

**\$150**

Chicken Tenders with Honey Mustard

**\$175**



*A \$150.00 Bartender fee will apply for all cash bars with less than \$500.00 in sales. Bartenders are scheduled according to established guidelines. If additional bartenders are requested, a \$80.00 bartender fee will be applied per bartender. A 20% administration fee and 8.75% sales tax will be added to all the above prices, except for a cash bar.*

## **Bar Packages**

### **Priced Per Person**

Call Premium Beer, Wine & Soda

1H	\$20.00	\$23.00	\$14.00
2H	\$22.00	\$25.00	\$16.50
3H	\$24.00	\$29.70	\$18.70
4H	\$26.00	\$31.90	\$20.90
5H	\$30.80	\$35.00	\$23.00

Above based on guarantee. If the actual count exceeds the guarantee, the actual count will be used.

By the Gallon

Champagne Punch	\$55.00	
Fruit Punch	\$38.50	
Wine Punch	\$49.50	
House Wine by Bottle .750	\$26.00 each Soda Bar	\$7.00 per person

Specialty wines available.

## **BEVERAGES**

### **Host Bar and Cash Bar Pricing Per Drink**

Call	\$8.00
Premium Brands	\$9.00
House Wine	\$7.00
Domestic Beer	\$7.00
Imported Beer	\$7.00
Soft Drink	\$4.00