

BANQUET MENU

BREAKFAST

Classic Continental | 15 per person

Selection of Orange Juice, Cranberry Juice, and Apple Juice

Selection of freshly baked Danishes, Muffins, and Croissants

Freshly Brewed Coffee & Tea

Good Morning Continental | 18 per person

Chilled selection of Orange Juice, Cranberry Juice, and Apple Juice

Display of fresh Apples, Oranges, and Bananas

Selection of freshly baked Danishes, Muffins, and Croissants

Classic Toaster Station to include Sourdough, Wheat Berry, and English Muffins

Whipped Butter and Preserves

Freshly Brewed Coffee & Tea

Healthy Start | 21 per person

Chilled selection of Orange Juice, Cranberry Juice, Apple Juice, and Fruit Infused Waters

Display of fresh sliced fruits and berries: Cantaloupe, Honeydew, Pineapple, Strawberries, Blueberries, and Raspberries

Greek Yogurt with assorted toppings: Sliced Almonds, Granola, Dried Fruits

Overnight Oats with Apple, Almonds, Banana, & Dried Cherries, Almond Milk

Freshly Brewed Coffee & Tea

BREAKFAST A' LA CARTE ENHANCEMENTS

Breakfast Sandwiches on Brioche Rolls | 72 per dozen

Choice of: Bacon, Sausage, or Canadian Bacon

With Over-Hard Eggs and American cheese

Breakfast Burritos | 80 per dozen

Scrambled Egg, Chorizo, Potato, Jack Cheese, and Salsa

Scrambled Egg, Bacon, Potato, Cheddar Cheese, and Salsa

Scrambled Egg, Spinach, Peppers, Cheddar Cheese, and Salsa

Bagel Station | 36 per dozen

Plain, Cheddar Jalapeno, Everything

Whipped Butter, Whipped Cream Cheese, Berry Cream Cheese, Chive Garlic Cream Cheese

BANQUET MENU

Paula's Donuts | 42 per dozen

Assorted Muffins | 42 per dozen

Assorted Danish | 42 per dozen

Assorted Yogurt Parfaits with Berries, Granola, and Honey | 38 per dozen

Fresh Fruit | 4 per person

Assorted Breakfast and Granola Bars | 5 per person

HOT PLATED BREAKFAST SELECTION

Plated selections include basket of freshly baked muffins, raisin bread, and buttermilk biscuits served with whipped butter and preserves

Selection of juices: orange, apple, & cranberry

Freshly Brewed Coffee & Tea

American Classic | 21 per person

Scrambled Eggs

Applewood Smoked Bacon, Sausage, or Turkey Sausage

Homefries and Sliced Fresh Fruit

Farm Fresh Omelet | 23 per person

Ham and Cheddar Omelet

Homefries and Sliced Fresh Fruit

Egg White Omelet | 25 per person

Egg Whites, Spinach, Tomato, and Feta Cheese

Homefries and Sliced Fresh Fruit

French Toast Combo | 28 per person

LA French Toast and Scrambled Eggs

Powdered Sugar, Maple Syrup, and Whipped Butter

Choice of Bacon, Sausage, or Turkey Sausage

Homefries and Sliced Fresh Fruit

WD Steak and Eggs | 32 per person

10 oz Ribeye

Scrambled Eggs, Homefries, and Sliced Fresh Fruit

BANQUET MENU

BREAKFAST BUFFETS

Good Morning Buffet | 23 per person

Selection of Orange Juice, Cranberry Juice, and Apple Juice

Scrambled Eggs

Applewood Smoked Bacon or Sausage Links

Homefries

Display of Fresh Sliced Fruits, Berries, Apples, Oranges, Bananas

Toaster Station with Whole Wheat, Sourdough, and English Muffin

Whipped Butter and Preserves

Freshly Brewed Coffee & Tea

Southwestern Buffet | 25 per person

Selection of Orange Juice, Cranberry Juice, and Apple Juice

Scrambled Eggs

Scrambled Eggs with Chorizo, Peppers, and Jack Cheese

Applewood Smoked Bacon or Sausage Links

Display of Fresh Sliced Fruits, Berries, Apples, Oranges, Bananas

Warm Flour Tortillas, Salsa, Sour Cream, Pepper Jack Cheese, and Guacamole

Southwestern Spiced Homefries

Toaster Station with Whole Wheat, Sourdough, and English Muffin

Whipped Butter and Preserves

Freshly Brewed Coffee & Tea

WD Buffet | 32 per person

Orange Juice, Cranberry Juice, and Apple Juice

Display of Fresh Sliced Fruits, Berries, Apples, Oranges, Bananas

Carved Prime Rib, Caramelized Mushrooms, Onions, and WD Steak Sauce

Scrambled Eggs

Choice of Applewood Smoked Bacon, Sausage, or Turkey Sausage

Homefries

Toaster Station with Whole Wheat, Sourdough, and English Muffin

Whipped Butter and Preserves

Freshly Brewed Coffee & Tea

BANQUET MENU

BREAKS AND REFRESHMENTS

Grab & Go | 14 per person

Individual Bags of Chips, Popcorn, and Pretzels

Assortment of Candy Bars

Assorted Soft Drinks and Bottled Water

Healthy | 18 per person

Bowls of Fresh Strawberries, Mixed Berries, Apples, Oranges, and Bananas

Vegetable Crudit , Hummus, and Toasted Pitas

Granola, Dried Fruit, Nuts, Greek Yogurt

Assorted Granola and Nutri Grain bars

Assorted Soft Drinks and Fruit Infused Water

Chips & Dips | 15 per person

Housemade Tortilla Chips and Seasoned Potato Chips

Guacamole, Pico di Gallo, Warm Queso, Onion Dip, Southwestern Ranch Dip

Assorted Soft Drinks and Bottled Water

Sweet Tooth | 18 per person

Fresh-Baked Triple Chunk Chocolate and Reese's Peanut Butter Cookies, Brownies

Assorted Candy Bars and Small Pastries

Hot Chocolate with Whipped Cream, Marshmallows, and Chocolate Shavings

Assorted Soft Drinks and Bottled Water

Beverage Break | 10 per person

Freshly Brewed Coffee and Tea

Assorted Juices, Soft Drinks, and Bottled Water

BANQUET MENU

BUFFET LUNCH

All served with Freshly Brewed Coffee and Tea with Assorted Sodas and Bottled Water

\$100 Surcharge to apply to group of less than 30 persons

Deli Buffet | 19 per person

Sliced Delicatessen Meats: Ham, Turkey, Roast Beef, Tuna Salad

Sliced Cheeses: Swiss, Provolone, Pepper Jack, Cheddar, American

Assorted Breads, Rolls, and Condiments

Choice of Two Sides: Mixed Green Salad, Pasta Salad, Potato Salad, or Antipasto Salad

Assorted Bag Chips

Served with Assorted Cookies and Brownies

Soup, Salad, and Sandwich Buffet (Select one each) | 24 per person

SALAD (Select One)

Garden Salad: Mixed Greens, Cucumber, Tomato, Red Onion, Shredded Carrot, Choice of 2 dressings: Ranch, Italian, Blue Cheese, Caesar, or Balsamic Vinaigrette

Caesar Salad: Romaine Hearts, Focaccia Croutons, Parmesan Crisp, White Anchovy, Caesar Dressing

Wedge Salad: Iceberg Wedge, Pancetta Lardons, Pickled Red Onion, Blue Cheese Crumbles, Cherry Tomato, Blue Cheese Dressing

Greek Salad: Mixed Greens, Red Onion, Cucumber, Olives, Tomato, Feta Cheese, Pepperoncini, Greek Dressing

SOUP (Select One)

Chicken Noodle, Cheddar Broccoli, Minestrone, Buffalo Chicken, Loaded Potato, New England Clam Chowder, Italian Wedding, Beef Barley

SANDWICH OPTIONS

Sliced Cheeses: Swiss, Provolone, Pepper Jack, Cheddar, American

Assorted Breads, Rolls, and Condiments

DESSERT SELECTION (Select One)

Chocolate Cake, Strawberry Shortcake, Carrot Cake, Apple Pie, NY Style Cheesecake, Peanut Butter Pie

Freshly Brewed Coffee and Tea with Assorted Sodas and Bottled Water

BANQUET MENU

Buffalo Creek Tradition | 26 per person

Garden Salad with Choice of 2 Dressings (Ranch, Italian, Blue Cheese, Caesar, or Balsamic Vinaigrette)

Sliced Beef and Weck Rolls

Chicken Wings with Celery and Blue Cheese Dressing

Cheese and Pepperoni Pizza

Assorted Cookies and Brownies

Little Italy | 28 per person

Choice of Caesar Salad, Garden Salad, or Caprese Salad

Italian Wedding Soup

Choice of 2 Entrées: Meatballs Marinara, Italian Sausage with Peppers & Onions, Chicken Parmesan, Eggplant Parmesan, Chicken Marsala

Baked Ziti

Roasted Tuscan Vegetables

Cannoli Chips & Dip

Buffalo Creek BBQ | 30 per person

Garden Salad with Choice of 2 Dressings (Ranch, Italian, Blue Cheese, Caesar, or Balsamic Vinaigrette)

Choice of 2 Sides: Southwestern Chili, Potato Salad, Pasta Salad, Cole Slaw, or Baked Beans

Choice of 2 Entrées: BBQ St. Louis Ribs, Pulled Pork, Beef Brisket, Sausage with Peppers & Onions, Grilled Hamburgers, Sahlen's Hot Dogs

Buttered Sweet Corn and Cornbread

Apple Pie, Strawberry Shortcake, and Brownies

Southwestern Fiesta | 32 per person

Fiesta Salad with Iceberg, Mixed Greens, Tomatoes, Roasted Corn, Black Beans, Bell Peppers, Scallions, Cotija Cheese, Southwestern Ranch Dressing

Tortilla Chips with Pico di Gallo, Guacamole, Warm Queso, and Sour Cream

Seasoned Ground Beef and Chicken Fajita

Spanish Rice, Black Beans

Warm Flour Tortillas and Hard Shell Tacos

Assorted Mini Pastries and Churros with Cinnamon Sugar

BANQUET MENU

PLATED LUNCH

Plated Lunches include choice of Soup or Salad, Bread Service, choice of one Dessert

Freshly Brewed Coffee and Tea with Assorted Sodas and Bottled Water

SALAD (Select One)

Each Additional Course is \$7 per person

Garden Salad

Mixed Greens, Cucumber, Tomato, Red Onion, Shredded Carrot

Choice of 2 Dressings: Ranch, Italian, Blue Cheese, Caesar, or Balsamic Vinaigrette

Caesar Salad

Romaine Hearts, Focaccia Croutons, Parmesan Crisp, White Anchovy, Caesar Dressing

Wedge Salad

Iceberg Wedge, Pancetta Lardons, Pickled Red Onion, Blue Cheese Crumbles, Cherry Tomato, Blue Cheese Dressing

Greek Salad

Mixed Greens, Red Onion, Cucumber, Olives, Tomato, Feta Cheese, Pepperoncini, Greek Dressing

SOUP (Select One)

Chicken Noodle, Cheddar Broccoli, Minestrone, Buffalo Chicken, Loaded Potato, New England Clam Chowder, Italian Wedding, Beef Barley

DESSERT SELECTION (Select One)

Chocolate Cake, Peanut Butter Pie, Strawberry Shortcake, Carrot Cake, Apple Pie, NY Style Cheesecake

BANQUET MENU

LUNCHEON SELECTIONS

6 oz Filet Mignon | 55 per person

Yukon Gold Mashed Potatoes, Herb Demi Glace, Rainbow Carrots

Flat Iron | 42 per person

Roasted Fingerling Potatoes, Chimichurri, Frizzled Onions, Green Beans

Braised Short Ribs | 48 per person

Yukon Gold Mashed Potatoes, Pan Gravy, Asparagus

Chicken Caprese | 35 per person

Herb Roasted Chicken, Tomato, Fresh Mozzarella, Basil Oil, Orzo, Broccolini

Chicken Saltimbocca | 35 per person

Madeira Sauce, Mushroom Medley, Rice Pilaf, Broccoli Rabe

Faroe Island Salmon | 40 per person

Garlic Citrus Buerre Blanc, Simply Mashed, Roasted Brussels Sprouts

Cauliflower Steak | 30 per person

BBQ Spiced, Butternut Squash Puree, Chimichurri, Toasted Pine Nuts

LUNCH ON THE GO | 22 per person

Choice of Cold Sandwiches and Wraps

Choose 3: Ham, Turkey, Roast Beef, Tuna Salad, Caprese

Served with Potato Chips, Granola Bar, Cookie

BANQUET MENU

RECEPTION HORS D'OEUVRES

Minimum order of 25 pieces (pricing is per piece)

Raw Bar options accompanied with Cocktail Sauce, Mignonette, Fresh Horseradish, and Lemon

Jumbo Shrimp Cocktail | Market Price

Clams on the Half Shell | Market Price

Oysters on the Half Shell | Market Price

Alaskan King Crab | Market Price

COLD HORS D'OEUVRES

**Bruschetta, Fresh Mozzarella, Toasted Point, Micro Basil,
Balsamic Reduction | 3**

Cranberry-Fig, Goat Cheese Crostini | 3

Avocado and Tomato Toast | 3

Classic Deviled Eggs | 3

Mini BLT | 3

Caprese Salad Kabobs | 3

Beef Tenderloin, Boursin Cheese, Horseradish Cream, Weck Seasoning | 5

Prosciutto Wrapped Melon, Manchego Cheese | 3

Chive & 5 Cheese Stuffed Mini Peppers | 3

Lump Crab & Herb Phyllo Cups | 5

HOT HORS D'OEUVRES

Stuffed Pepper Arancini | 3

Bacon Wrapped Scallops, Maple Honey Glaze | 5

BANQUET MENU

Mini WD Crab Cakes, Remoulade | 5

Mini Meatballs Marinara and Shaved Parmesan Cheese | 3

Herb and Cheese Stuffed Mushrooms | 3

Lamb Lollipops | Market Price

Vegetable Spring Roll, Sweet Chili Sauce | 3

Chicken or Beef Satay, Peanut Sauce | 3

Mini Beef Wellington | 5

Buffalo Chicken Phyllo Cups | 3

RECEPTION STATIONS

All prices are based on 1-hour reception with a minimum of 25 guests

Farmers Market Display | 12 per person

Seasonal Vegetables, Broccoli, Carrot, Cauliflower, Cherry Tomato, Cucumber, Bell Peppers, Marinated Artichokes

Buttermilk Ranch, WD Blue Cheese, Hummus, Tzatziki Sauce

Toasted Pita, Baguette, Crackers

Seasonal Fresh Fruit and Wild Berry Display | 16 per person

Seasonal Fresh Fruit, Melon, Pineapple, Cantaloupe, Kiwi, Watermelon, Grape, Orange, Strawberry, Blueberry Granola, Greek Yogurt, Green Goddess Dressing, Herb Cream Cheese

Artisan Cheese Board | 15 per person

Yancy's Fancy's Cheeses, Manchengo, Fresh Mozzarella, Burrata, Brie, Gorgonzola

Toasted Pita, Baguette, Crostini, Crackers

Charcuterie Board | 20 per person

Prosciutto, Capicola, Sopressata, Salami, Mortadella

Fresh Mozzarella, Burrata, Parmigiano-Reggiano, Brie, Gorgonzola, Manchengo

Marinated Artichokes, Roasted Red Peppers, Pickled Vegetables, Figs, Olives, Nuts, Dried Fruits, Whole Grain Mustard, Fig Jam, Pepper Jelly, Tapenade

Toasted Pita, Baguette, Crostini, Crackers

BANQUET MENU

FROM THE CARVERY

Roasted Turkey (Serves 25) | **75**

Turkey Gravy, Cranberry Sauce, Herb Mayo, Selection of Mini Rolls

Pit Ham (Serves 25) | **90**

Whole Grain Mustard, Maple Brown Sugar BBQ

Cider Brined Pork Loin (Serves 20) | **80**

Herb Gravy, NY Apple Chutney, Selection of Mini Rolls

Whole Filet of Salmon (Serves 12) | **150**

Remoulade, Chipotle Crema, Mango Salsa

Beef Striploin (Serves 20) | **Market Price**

Caramelized Mushrooms and Onions, Herb Demi, Horseradish, WD Steak Sauce, Selection of Mini Rolls

Beef Tenderloin (Serves 15) | **Market Price**

Caramelized Mushrooms and Onions, Herb Demi, Horseradish, WD Steak Sauce, Selection of Mini Rolls

Prime Rib (Serves 25) | **Market Price**

Caramelized Mushrooms and Onions, Au Jus, Horseradish, WD Steak Sauce, Selection of Mini Rolls

Whole Roasted Pig in Caja China | **Market Price**

Apple & Beet Cole Slaw, Honey Bourbon BBQ Sauce, Alabama White Sauce, Hawaiian Rolls

BANQUET MENU

PLATED DINNER

Dinner Entrées include choice of Soup or Salad, Bread Service, choice of one Dessert
Coffee, Decaffeinated Coffee, and Assorted Teas with Condiments

Select One:

8 oz Filet Mignon | 65 per person

Yukon Gold Mashed Potatoes, Herb Demi, Rainbow Carrots

14 oz New York Strip Steak | 56 per person

Roasted Fingerling Potatoes, Cabernet Demi, Green Beans

Braised Short Ribs | 55 per person

Yukon Gold Mashed Potatoes, Pan Gravy, Asparagus

Berkshire Pork Chop | 45 per person

Cranberry Apple Compote, Fingerling Potatoes, Local Maple Honey Squash

Chicken Milanese | 42 per person

Arugula, Shaved Fennel, Cherry Tomato, Lemon Parsley Vinaigrette

Chicken Marsala | 42 per person

Marsala Sauce, Rice Pilaf, Green Beans

Faroe Island Salmon | 50 per person

3 Sisters Succotash, Sweet Potato Straws, Jalapeno Honey Butter

Sea Scallops | 58 per person

Tomato Basil Orzo, Broccolini, Lemon Chive Beurre Blanc

Cauliflower Steak | 35 per person

BBQ Spiced, Butternut Squash Puree, Chimichurri, Toasted Pine Nuts

BANQUET MENU

SIGNATURE PAIRED DINNERS

Herbed Roasted Chicken and Jumbo Shrimp Scampi | 45 per person

Simply Mashed, Pan Gravy, Broccolini

Herb Roasted Chicken and Filet Mignon | 75 per person

Simply Mashed, Pan Gravy, Cabernet Demi Glace, Rainbow Carrots

Pan Seared Faroe Island Salmon and Filet Mignon | 77 per person

Roasted Potatoes, Citrus Butter, Cabernet Demi Glace, Asparagus

Filet Mignon and Jumbo Shrimp Scampi | 77 per person

Simply Mashed, Cabernet Demi Glace, Green Beans

Filet Mignon and Cold Water Lobster Tail | 86 per person

Simply Mashed, Cabernet Demi Glace, Asparagus

DESSERT SELECTION (Select One)

Chocolate Cake, Peanut Butter Pie, Strawberry Shortcake, Carrot Cake, Apple Pie, NY Style Cheesecake

BANQUET MENU

DESSERT STATIONS

All Dessert stations include Freshly Brewed Coffee and Tea

SUNDAE BAR

10 per person | minimum **50 people**

15 per person | minimum **35 people**

20 per person | minimum **25 people**

Selection of Vanilla, Strawberry, and Chocolate Ice Cream

Toppings: Strawberries, Bananas, Reese's Pieces, M&Ms, Crushed Oreos, Sprinkles, and Peanuts, Hot fudge, Caramel, Chocolate Sauce, Whipped Cream, and Cherries

Waffle Cones

Cupcakes, Cookies, and Brownies | **15** per person

Chocolate, Vanilla, Red Velvet, and Peanut Butter Cupcakes

Chocolate Chip, Oatmeal, and S'mores Cookies

Freshly Baked Brownies

Assorted Pastries | **15** per person

Presentation of Cakes, Pastries, Mini Desserts, Cookies, and Brownies

BANQUET MENU

DINNER BUFFETS

Taste of Buffalo | 55 per person

SOUP

Buffalo Chicken Wing

SALADS

Tossed Greens, Tomatoes, Red Onions, Cucumbers, and Carrots with Selection of Dressings

Potato Salad

Tortellini Salad with Sun-Dried Tomatoes, Spinach, Pesto, and Asiago Cheese

ENTRÉES

Prime Rib on Weck

Horseradish, Horsey Sauce, Whole Grain Mustard, Chimichurri

Chiavetta's Chicken

Sweet BBQ Sauce, Pesto

Beer Battered Haddock

Tartar Sauce, Remoulade

SIDES

Simply Mashed Potatoes

Green Beans

Assorted Rolls, Whipped Butter, and Condiments

DESSERTS

Sponge Candy Cheesecake, Mini Pastries

Freshly Brewed Coffee and Tea

BANQUET MENU

The Western Door | 65 per person

SOUP

Lobster Bisque

SALADS

Iceberg Wedge: Pancetta Lardons, Pickled Red Onions, Blue Cheese Crumbles, Cherry Tomatoes, Croutons

Caesar: Romaine Hearts, Croutons, Parmesan Crisp, Caesar Dressing

ENTRÉES

Beef Shortribs

Wild Mushrooms, Cabernet Demi Glace

Chicken Milanese

Arugula, Shaved Fennel, Cherry Tomato, Lemon Parsley Vinaigrette

Pan Seared Salmon

3 Sisters Succotash, Sweet Potato Straws, Jalapeño Honey Butter

SIDES

Simply Mashed

Asparagus, Red Pepper, and Petite Peas

Assorted Rolls, Whipped Butter, and Condiments

DESSERTS

Selection of Cheesecake, Crème Brulee, Chocolate Cake, and Brownies

Freshly Brewed Coffee and Tea

BANQUET MENU

Southern Living | 50 Per Person

SOUP

Chicken Gumbo

SALADS

Loaded Potato Salad

Romaine Lettuce, Avocado, Charred Sweet Corn, Cherry Tomatoes, Black Beans, Bell Pepper, Herb Ranch Dressing

ENTRÉES

Buttermilk Fried Chicken

Country Gravy, Hot Honey

St. Louis Ribs

Maple Brown Sugar Glaze, Tobacco Onions

Shrimp & Grits

Blackened Shrimp, Cheddar Grits

SIDES

Biscuits & Corn Bread

Simply Mashed

Collard Greens

DESSERT

Pecan Pie, Peach & Blackberry Cobbler, Brownies, and Assorted Cookies

Fresh Coffee and Tea

BANQUET MENU

Touch of Italy | 50 Per Person

SOUP & SALAD (Choice of 2)

Pasta Fagioli

Caprese Salad: Tomato, Fresh Mozzarella, Basil Oil, Balsamic Reductions

Market Salad: Romaine, Spinach, Radicchio, Cherry Tomato, Cucumber, Garbanzo Beans, Red Wine Vinaigrette

ENTRÉES

Chicken Saltimbocca

Mushroom Medley, Madeira Sauce

Pork Osso Bucco

Pan Jus, Tomato Confit,

Gremolata

Branzino

Vierge Sauce, Basil Oil, Orzo

SIDES

Garlic Bread and Focaccia

Baked Ziti

Tuscan Vegetables

DESSERT

Tiramisu, Cheesecake, Lemon Mascarpone Cake, Cannoli Chips & Dip

BANQUET MENU

BEVERAGE SERVICE

All bars include assorted soda, bottled spring water, mixer and garnishes. Each package offers the choice of three wines and three bottled beers. Work with your Catering Manager for beer and wine sections.

HOSTED BAR BY THE HOUR, PER PERSON

| | Grapes & Hops | Well Brands | Premium Brands |
|---------|---------------|-------------|----------------|
| 1 HOUR | 14 | 18 | 26 |
| 2 HOURS | 16 | 20 | 28 |
| 3 HOURS | 18 | 25 | 35 |
| 4 HOURS | 21 | 30 | 42 |

GRAPES & HOPS

Choice of three wines and three bottled beers

WELL BRAND LIQUOR

Vodka, Gin, Rum, Spiced Rum, Scotch, Bourbon, Whiskey, Tequila

PREMIUM BRAND LIQUOR*

Tito's Vodka, Beefeater Gin, Bacardi Silver Rum, Captain Morgan Spiced Rum, Crown Royal, Jack Daniels, Dewar's Scotch, Patron, Woodford, Jameson

*subject to change based on availability

CONSUMPTION BAR

Cash or host; requires a setup fee of \$100 per bar. One bartender and one bar per 50 guests.

| | |
|-----------------------------------|------------|
| Resort Brand Liquor | 9 |
| Select Brand Liquor | 11 |
| Up/Rocks | 4 upcharge |
| Cordials | 10 |
| Resort Wine | 9 |
| Select Wine | 11 |
| Domestic Beer | 8 |
| Imported/Craft Beer | 9 |
| Soft Drinks, Juice, Bottled Water | 5 |