

Banquet Menu



**SENECA
NIAGARA**
RESORT & CASINO



Welcome

Thank you for choosing Seneca Niagara Resort & Casino for your event.

Whether it is a meeting, conference, wedding, or other special occasion, our goal is to exceed your expectations.

By providing exceptional customer service in our extraordinary facility, our mission at Seneca Niagara Resort & Casino is to be the entertainment destination of choice for fun, energy, action, and excitement in Western New York.

Our knowledgeable event planning team will provide personal attention to ensure that you and your guests have a “winning” experience.

Our culinary team has created menus to appeal to all tastes. Whether you are looking for WNY favorites, comfort food or upscale cuisine, our chefs are here to provide exceptional quality. They will also accommodate special requests for dietary restrictions, with proper notification.

Again, thank you for choosing Seneca Niagara Resort & Casino.

Your Catering Team

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Prices are per person unless otherwise noted. 20% Service Charge applies to all Food & Beverage. Special options for dietary restrictions will be made available upon request.

Continental Breakfast

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

Pick One 8 Pick Two 10 Pick Three 12 Pick Four 14

Assorted fruit danishes

Assorted muffins

Assorted sweet breads

Bagels and cream cheese

Sliced seasonal fruits

Assorted fruit yogurts

Assorted cereals with milk

Gluten free options are available upon request.

Hot, Plated, or Buffet Breakfast

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

Traditional

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

Plated 12 Buffet 14

Mediterranean

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

Plated 18 Buffet 22

Rainbow

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

Plated 18 Buffet 22

Healthy Start

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

Plated 20 Buffet 24

Enhancements

Fruit of the Moment

Chef's selection of whole fruits 3

Steel Cut Oatmeal

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

Breakfast Burrito

Scrambled egg and cheddar cheese with choice of bacon, sausage, or grilled ham, wrapped in a flour tortilla and served with Pico de Gallo 6

Breakfast Sandwich

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

Action Stations

Each action station requires one chef attendant per 50 guests 125

Omelets

Prepared to order with caramelized onions, green peppers, mushrooms, fresh tomato, baby spinach, smoked ham, shredded cheddar and parmesan cheeses 3

Carving Board

Each served with a selection of flavored mustards and silver dollar rolls

Honey-cured Ham 10

Peameal Bacon 12

Beverage Breaks

Coffee

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

Full Service

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

Themed Breaks

Cookies and Milk

Freshly baked cookies served with ice cold milk *6*

Fitness Break

Bottled spring water, fruit and herb infused water, assorted fruit juice, sliced fruit and berries, assorted fruit yogurt, granola bars *14*

Sweet Delight

Assorted sodas and bottled spring water, sliced seasonal fruit, assorted candy bars, petite French pastries *14*

Afternoon Siesta

Assorted fruit juice, cucumber lemon water, crispy corn tortilla chips, chili con queso, pico de gallo, and guacamole *14*

Trailmix Bar

Assorted fruit juice, fruit and herb infused water, pecans, pistachios, roasted peanuts, almonds, sunflower seeds, granola, raisins, sundried cranberries and cherries, and dark chocolate chips *14*

7th Inning Stretch

Assorted sodas and bottled spring water, popcorn, roasted peanuts, cracker jack, warm pretzels with whole grain mustard *14*

Mediterranean

Assorted fruit juice, cucumber lemon water, roasted vegetable crudité of baby carrot, red pepper, cauliflower with roasted garlic hummus, and pita chips *14*

The Eye Opener

Red Bull®, secret recipe iced coffee, fruit and herb-infused water, espresso chocolate dipped shortbread, espresso brownies *16*

Chocoholic

Assorted sodas and bottled spring water, chocolate dipped biscotti with nutella, chocolate-dipped strawberries, chocolate brownies, chocolate rosemary bark with sundried cranberries *16*

À La Carte

Refreshments

Assorted Sodas *we proudly serve Pepsi® products 3 each*

Bottled Spring Water 16oz 3 each

Fiji Water 16.9oz 4 each

Pellegrino Water 8oz 4 each

Propel® Water 4 each

Individual Fruit Juices 3 each

Protein Drinks 4 each

Red Bull® Energy Drinks 4 each

Starbucks® Frappuccino 4 each

Regular & Decaffeinated Coffee 36 per gallon

Assorted Regular & Herbal Hot Tea 36 per gallon

Pot of coffee, service for 4 12 per pot

Snacks

Fresh Berry & Yogurt Parfaits 4 each

Individual Fruit Yogurt 3 each

Assorted Cereals with Low-fat Milk 4 each

Whole Fresh Fruit 2 each

Protein or Granola Bars 3 each

Peanuts, Cashews or Almonds 18 per pound

Individual Chips, Pretzels & Popcorn 3 each

Assorted Candy Bars 3 each

Chocolate Dipped Biscotti with Nutella 4 each

Pastries by the Tray*

Assorted Bakery Fresh Cookies 18 per dozen

Chocolate Brownies 18 per dozen

Espresso Dipped Brownies 22 per dozen

**Sugar reduced selections are available*

Buffet Lunches

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

All American

Soup du jour, iceberg garden salad with balsamic vinaigrette and ranch dressing, bakery fresh rolls and butter, herb roasted chicken breast with madeira sauce, mashed potatoes with chicken gravy, sauteed green beans, apple pie with caramel drizzle 30

Campfire

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

Chairman's Bread Board

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

Energizer

Multigrain bread and butter, spinach, romaine and arugula salad with watermelon, roasted tomatoes, avocado, cracked pepper, and sesame seed dressing, grilled chicken or salmon with lemon and garlic sauce, herbed brown rice, steamed vegetables, Greek yogurt with berries and honey 30

Fisherman's Catch

New England clam chowder, bakery fresh rolls and butter, Harvard beet salad, cole slaw, beer battered or panko crusted haddock, roasted potato wedges, caramel cheesecake with whipped cream and raspberry 22

Little Italy

Caesar salad, chicken parmesan with fresh mozzarella and parmesan, penne pasta with marinara sauce, broccoli crowns, garlic bread, and cannolis 22

Soup & Salad

Rolls and butter, chicken Tubbetini and cream of broccoli soups, salad bar with field greens and baby spinach, cherry tomatoes, pickled red onions, garbanzo beans, crumbled bacon, shredded cheese, black olives, chopped egg, cucumbers, julienne carrots, and herbed croutons, your choice of three dressings*, yogurt parfaits and whole fresh fruit 20

South of the Border

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

*Salad dressing choices: Italian, Lite Italian, Buttermilk Ranch, French, Creamy Bleu Cheese, Balsamic Vinaigrette

Buffet Lunches

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

Southern Comfort

Smoked ham and black eyed pea soup, buttermilk biscuits with blackstrap molasses butter, crispy fried chicken, chow chow, baked mac 'n' cheese, collard greens braised with bacon, peach cobbler in a jar, pecan pie 25

Western New Yorker

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

Add a second entree to any buffet for an additional 10 per person.

Sandwich & Wrap Options

Roasted Turkey

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

Smokehouse Ham

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

Albacore Tuna Salad

Leaf lettuce and tomato on a Kaiser roll

Slow Roasted Beef

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

Spicy Buffalo Chicken

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

Grilled Vegetables

Provolone cheese and red pepper mayonnaise wrapped in a tomato tortilla

Grilled Chicken Caesar

Chopped romaine, tomato, Caesar dressing, and parmesan cheese wrapped in a white flour or wheat tortilla

Sandwich Board

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

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

Grab 'N Go Lunch

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

Choose from the following options to enhance your boxed lunch:

Pick One *15* Pick Two *18* Pick Three *21* Pick Four *24*

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

Plated Salads

Includes your choice of soda or bottle spring water.

Chicken Souvlaki

Grilled marinated chicken breast, field greens and chopped romaine, tossed in Greek dressing, cherry tomatoes, red onion, feta cheese, Kalamata olives, pepperoncini, and Tzatziki sauce. Served with pita bread *16*

With beef *18*

Chicken Caesar

Crisp hearts of romaine tossed in creamy dressing with aged parmesan cheese and herbed croutons *16*

With steak *18* With shrimp *18*

Buffalo Chicken

Field greens and chopped romaine tossed with chunky bleu cheese dressing, spicy buffalo boneless wings, cherry tomatoes, shredded carrot, diced celery and cheddar cheese. Served with a bakery fresh roll *16*

Tuscan Steak

Chopped romaine hearts, tossed with creamy Italian dressing, grilled beef tenderloin, sliced tomato, English cucumber, chopped egg, and sliced scallions. Served with sliced tuscan loaf *18*

Enhancements

Add any of the following items to enhance your lunch experience:

Soup Du Jour *6*

Chef's Choice of Dessert *5*

**Freshly Brewed Regular and Decaffeinated Coffee,
an Assortment of Regular and Herbal Hot Teas** *6*

Reception Enhancements

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

Antipasto

Prosciutto, capicola, soppressata, salami, marinated olives, stuffed cherry peppers, marinated artichokes with roasted peppers and capers, pepperoncini, pesto marinated mozzarella bocconcini, shaved provolone, focaccia, crostini, grissini 9

Caprese Platter

Fresh mozzarella, beefsteak tomato, basil, balsamic and olive oil with cracked black pepper 6

Cheese Board

Selection of Yancy's Fancy artisan cheeses with red grapes, roasted nuts, and a gourmet cracker assortment 7

Chips & Dips

Guacamole, chili con queso, pico de gallo, with corn tortilla chips 6

Grilled Garden Vegetables

Cauliflower, zucchini, sweet peppers, yellow squash, asparagus, baby carrots and portobello mushroom, marinated and grilled with olive oil and fresh herbs. Served with buttermilk ranch and bleu cheese dip 6

Gourmet Popcorn

Freshly popped with garlic herb butter & sea salt, truffle parmesan and snipped chives, ancho chile dusted with spicy annatto butter 5

Harvest Display

Selection of cheeses, crudité, and seasonal fruits & berries. Served with brown sugar sour cream dip, buttermilk ranch and bleu cheese dip 15

Mediterranean

Harissa chickpea dip, roasted garlic hummus, quinoa tabouli, herb marinated feta and sundried tomato tapenade. Served with mini pitas 8

Seasonal Fruit & Berries

Presented with brown sugar sour cream dip 6

Vegetable Crudité

Broccoli crowns, cherry tomato, carrot, celery, cauliflower, English cucumber, sweet peppers, zucchini. Served with buttermilk ranch and bleu cheese dip 6

Chilled Seafood & Raw Bar

Presented on crushed ice with lemon wedges, cocktail sauce and lemon r moulade.
Prices are per 50 pieces.

Chilled Gulf Shrimp	<i>175</i>
“Grilled & Chilled” Jumbo Shrimp	<i>300</i>
Snow Crab Claws	<i>200</i>
Alaskan King Crab Legs	<i>Market Price</i>
Petite Lobster Tails	<i>Market Price</i>
Middle Neck Clams On the half-shell	<i>150</i>
Oysters On the half-shell	<i>175</i>
Handmade Sushi Rolls with pickled ginger, wasabi, and soy sauce	<i>150</i>
Ahi Tuna Cone Sesame, avocado, crushed macadamia nuts Served in a bamboo cone	<i>150</i>

Carving Stations

Minimum 25 guests. One chef attendant required per station, per 50 guests. *125*

All carving stations include silver dollar rolls and appropriate accompaniments.

Top Round of Beef serves 50 guests	<i>250</i>
Prime Rib of Beef serves 40 guests	<i>240</i>
Roasted Whole Beef Tenderloin serves 25 guests	<i>175</i>
Butter Basted Turkey Breast serves 25 guests	<i>125</i>
Black Oak Ham serves 25 guests	<i>125</i>
Glazed Pork Loin serves 30 guests	<i>150</i>
Whole Roasted Pig serves 50 guests	<i>600</i>

Cold Canapés

Each order includes 50 pieces.

Herb Crusted Beef Tenderloin

Roasted garlic aioli and asparagus tip on a crostini *175*

Mini Ahi Tuna Tacos

Sesame pineapple salsa *175*

Ancho Chile Seared Yellow Tail Tuna

Guacamole on a tortilla crisp *175*

Smoked Salmon

Herbed cream cheese and pickled fennel on rye toast *125*

Brie & Prosciutto

Fig balsamic marmalade on a toasted baguette *125*

Antipasto Skewer

Artichoke, fresh mozzarella, kalamata olive, and grape tomato *125*

Soppressata Skewer

Pepperoncini, green olive, and cheddar *125*

Bruschetta

In a phyllo cup *100*

Truffled Chicken Salad

Red grape and toasted almond in a phyllo cup *100*

Green Chili Chicken

Smoked jalapeno hummus on a pita crisp *100*

Blackened Shrimp

Boursin cheese and mango salsa on an English cucumber *100*

Toasted Pita

Herbed goat cheese, grilled vegetables, and crispy cilantro *100*

Focaccia Crostini

Brie cheese and strawberry marinated with balsamic and cracked pepper *100*

Prosciutto Wrapped Melon

Bergenost cheese *100*

Hot Hors d'Oeuvres

Each order includes 50 pieces.

Pan Seared Crab Cake with tomato basil 175

Chipotle Crab Cake with cilantro lime crema 175

Clams Casino with crabmeat, bacon, garlic, roasted peppers, and fresh herbs 175

Crabmeat Mushroom Cap 175

Coconut Breaded Shrimp with mango chutney 175

Mini Pulled Pork Taco with dried fruit relish 150

Bacon Wrapped New Potato with three cheeses and fresh herbs 150

Bacon Wrapped Scallop with bourbon peach BBQ sauce 150

Chicken & Cheddar Quesadilla with cilantro sour cream 150

Parmesan Arancini with sweet pepper jam 125

Pork & Vegetable Pot Sticker with ginger sherry soy 125

Assorted Petite Quiche 125

Deep Fried Deviled Egg with spicy harissa crema 125

Vegetable Spring Roll with sweet and sour sauce 100

Roasted Baby Portobello with mushroom parmesan stuffing 100

Mini Meatball choice of Swedish, BBQ, or sweet and sour 100

Red Chile Chicken Skewer 100

Pineapple Chicken Skewer with ginger teriyaki glaze 100

Mini Grilled Cheese with sundried tomato puree 100

Specialty Stations

Each station offers one hour of service and requires a minimum of 30 guests. Stations can be presented live with one chef required per station, per 50 guests for an additional *125* per chef.

Salad Bar

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

Salad Choices

Field greens, baby spinach, crisp iceberg, chopped romaine

Dressing Choices

Italian, Lite Italian, Buttermilk Ranch, French, Creamy Bleu Cheese, Balsamic Vinaigrette

Mashed Potato Bar

Ranch, smashed red skin and sweet potatoes with toppings including butter, sour cream, cheddar cheese, crumbled bacon, scallions, sautéed mushrooms, onion frizzle and cinnamon sugar *10*

Pasta Bar

Your choice of two pastas and two sauces presented with shredded parmesan cheese, crushed red pepper, and Italian bread *10*

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

Sauce Choices marinara, Bolognese, alfredo, pesto cream

Add Meatballs or Sausage *3*

Chicken Wing Bar

Presented with carrots, celery, and bleu cheese, with your choice of three sauces *15*

Sauce Choices

Mild, Medium, Hot, Fire, Honey Garlic Parmesan, Garlic & Herb, BBQ, Honey BBQ, Spicy BBQ

Add a fourth sauce *3*

Mac & Cheese Bar

Cellantani pasta with your choice of the following *12*

Buffalo Style cheddar and cream cheese with Frank's hot sauce

Rustic Style smoked gouda, fontina, spinach, and candied walnuts

Ranch Style colby, Monterey Jack cheese, and bacon

Add Grilled Chicken *6* Braised Beef Short Rib *8* Garlic Herb Shrimp *12*

Slider Bar per 50 pieces *200*

Beef Tenderloin

Sweet peppers, grilled onions, and cheddar cheese on a mini Kaiser roll

Served with molasses mayonnaise on the side

BBQ Shredded Pork

Grilled onion, pepperoncini, and American cheese on a mini Kaiser roll

Jerk Chicken

Pineapple cilantro salsa on a mini Kaiser roll, served with chipotle aioli on the side

Cuban

Roast pork loin, shaved ham, Swiss cheese, pickle, and Dijon mayonnaise on a pressed baguette

Action Stations

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

Steak Diane

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

Paella

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

Flavors of Buffalo Reception Dinners

Served buffet style. *30*

Souvlaki Salad

With grilled chicken

Buffalo Style Chicken Wings

Carrot & Celery Sticks

With bleu cheese

Pepperoni Pizza

Roast Beef Au Jus

With plain and Kimmelweck rolls

Bakery Fresh Cookies & Brownies

Seneca Gastro Pub

Served buffet style. 55 Add assorted sodas and bottled water for an additional 3 per person.

Beer Cheese Dip & Pork Shoulder Rillettes

Baguette crostini, grissini, cornichons, grilled sausage, baby vegetable, and soft pretzels

Scotch Egg

Herb aioli

Baby Iceberg Wedge

Bleu cheese, cherry tomato, pickled red onion, smoked bacon, and basil buttermilk dressing

Beer Battered Haddock

Grilled lemon and tartar sauce

House Made Potato Chips

Sea salt and malt vinegar

Flat Iron London Broil

Worcestershire demi-cream

Red Potato Irish Champ

Onion frizzle

Grilled Spatchcock Game Hen

Caramelized Cauliflower

Golden raisins, lemon butter, and crispy capers

Sticky Toffee Pudding

Mascarpone Mousse

Fig and honey

Buffet Dinners

Minimum of 30 guests.

Accompaniments

Tuscan Loaf

Sweet cream butter

Seasoned Green Beans

Carrot and red peppers

Selection of Cakes, Tarts, and Pastries

Freshly Brewed Regular & Decaffeinated Coffee, Regular & Herbal Hot Tea

Choice of One Green Salad

Caesar Style

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

Fresh Field Greens*

Cherry tomato, cucumber, and julienne carrots

Iceberg Garden*

Cherry tomato, cucumber, and julienne carrots

Baby Spinach

Crumbled bacon, chopped egg, sliced mushroom, and honey bacon vinaigrette

***Salad Dressing Choices:**

Italian, Lite Italian, Buttermilk Ranch, French, Creamy Bleu Cheese, Balsamic Vinaigrette

Choice of Two

Harvard Beet Salad

Bowtie Pasta & Pesto Salad

Grilled Vegetable Primavera Salad

Cheese tortellini

Multi-Grain Salad

Dried cherries and toasted almonds

Caprese Salad

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

Choice of One Side

Chef's Rice Pilaf

Roasted Root Vegetables

Dijon and crispy capers

Ranch Style Mashed Potatoes

Garlic Mashed Potatoes

Parmesan Roasted New Potatoes

Smashed Sweet Potatoes

Choice of Two, Three, or Four Entrées

Two Entrées 43

Three Entrées 48

Four Entrées 53

Beer Braised Beef Tips

Roasted shallot

Beef Sirloin

Caramelized onions and forest mushrooms

Slow Braised Short Rib of Beef

Cabernet demi-glace

Flat Iron Grilled Beef

Worcestershire demi-cream

Herb Roasted Chicken

Madeira pan jus

Stuffed Chicken Breast

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

Pork Tenderloin Medallions

Mushroom thyme sauce

Herb Crusted Salmon

Lemon garlic sauce

Baked Penne

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

Vegetarian Lasagna

Grilled vegetables, herbs, and ricotta and mozzarella cheeses

Plated Dinner

All plated meals are served with Tuscan loaf and sweet cream, soup or salad, and a choice of one starch, one vegetable, and one dessert, freshly brewed regular and decaffeinated coffee, regular and herbal hot tea.

Soup

Italian Wedding • Minestrone • Tuscan Bean • New England Clam Chowder

Salad

Fresh Field Greens*

Cherry tomato, cucumber, julienne carrots

Iceberg Garden*

Cherry tomato, cucumber, and julienne carrots

Caesar Style

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

Arugula

Sundried cherries, toasted pine nuts, shaved asiago cheese, grape tomato, and white balsamic vinaigrette

Baby Spinach

Crumbled bacon, chopped egg, sliced mushroom, and honey bacon vinaigrette

***Salad Dressing Choices:**

Italian, Lite Italian, Buttermilk Ranch, French, Creamy Bleu Cheese, Balsamic Vinaigrette

Soup & salad combo for an additional 4 per person

Starch

Lemon Cilantro Rice

Herbed Brown Rice

Wild Rice Pilaf with baby spinach

Parmesan Roasted New Potatoes

Garlic Mashed Potatoes

Twice Baked Potato with smoked bacon and cheddar

Baked Potato

Potatoes Dauphinoise

Fingerling Potato Hash with bacon, asparagus tips, red onion, and baby kale

Smashed Sweet Potatoes

Creamy Polenta with browned Asiago cheese

Vegetable

Green Beans with sweet peppers

Asparagus with olive oil & lemon

Braised Kale & Spinach with caramelized onion

Broccolini with garlic and shallots

Grilled Vegetable Medley

Buttered Corn on the Cob

Honey Glazed Baby Carrots

Chicken Entrées

Caribbean Chicken Breast

Jerk spice rub with mango, pineapple, and cilantro relish 34

Herb Roasted Chicken Breast

Madeira pan jus 34

Stuffed Chicken Breast

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

Beef Entrées

Grilled Filet Mignon

Caramelized onion demi-glace 52

Add Bleu Cheese Topping 3

Pan Seared NY Strip Loin

Mushroom madeira sauce 45

Grilled Beef Sirloin

Chimichurri sauce 42

Flat Iron Grilled Steak

Worcestershire demi-cream 40

Hand Carved Prime Rib

Herbed au jus 40

Slow Braised Short Rib

Blueberry demi-glace 42

Pork Entrées

Slow Roasted Boneless Pork Chop Roasted onion apple sauce 32

Pan Seared Pork Tenderloin Medallions Mustard thyme sauce 32

Seafood Entrées

Grilled Faroe Island Salmon Chimichurri sauce 40

Herb Crusted Faroe Island Salmon Lemon honey 40

Pan Seared Sea Bass Lemon caper sauce 48

Roasted Jumbo Shrimp Scampi sauce 37

Parmesan Crusted Sea Scallops Citrus basil butter sauce 38

Blackened Mahi Mahi Roasted garlic tomato sauce 38

Vegetarian Entrées

Roasted Portobello Mushroom

Quinoa stuffing, red pepper coulis, and vegetable bordelaise 22

Buddhist Delight

Stir-fried vegetables with steamed white rice 22

Vegetarian Lasagna

Grilled vegetables, ricotta, herbs, fresh mozzarella, and marinara sauce 22

Caramelized Cauliflower Steak

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

Desserts

NY Style Cheesecake with marinated berries

Carrot Cake

Chocolate Cake

Chocolate Peanut Butter Cake

Lemon Cake with lemon icing, strawberry compote

Apple Crumble with vanilla gelato

White Chocolate & Raisin Bread Pudding with rum sauce

Apple Cinnamon Bread Pudding with caramel sauce

Tiramisu

Desserts

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

“Blackjack” Berries

Tuxedo strawberries covered in white and dark chocolate (2 pieces per person) 8

Cupcake “Roulette”

Assortment of gourmet cupcakes 8

“Royal Flush” Sundae Bar

Your choice of three ice cream flavors accompanied by hot fudge and warm butterscotch sauces, pineapple, strawberry, bananas, M&M's, crushed Oreos, Reese's Pieces, rainbow sprinkles, whipped cream, Maraschino cherries, and Spanish peanuts 10

“All In” Chocolate Tapas Bar

Chocolate dipped fruits, sweets and snacks 14

“Full House”

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

“Jackpot”

A presentation of continental pastries, lush cakes and fresh baked pies, bakery fresh cookies, brownies, chocolate dipped fruits, sweets and snacks, and sugar-free selections 20

“Big Stack” Dessert Jars

Strawberry shortcake, peach cobbler, apple pie, mascarpone mousse with fig and honey, rice pudding with cinnamon whipped cream and coconut panna cotta 14

“Center Pot” S'mores Bar

Keep it classic, make your own, or follow a recipe with chocolate and regular graham crackers, marshmallows, peanut butter cups, peppermint patties, bacon strips, bananas and strawberries, coconut shavings, pretzels and sea salt. With caramel, milk chocolate, and dark chocolate squares 20

“Straight” to Coffee

Coffee and tea station is accompanied by whipped cream, chocolate shavings, cinnamon sticks, and rock candy stir sticks 14

“Lucky Seven”

Selections of Bailey's, Kahlua, Sambuca, Grand Marnier, Amaretto, Drambuie, and Chambord
Priced on Consumption

“Ante Up” Nitrox Ice Cream

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

Please note, this display requires one chef attendant per station, per 50 guests 125 per chef.

Bar & Wine Service

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

Hosted Bar By The Hour, Per Person

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

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

Consumption Bar

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

Super Premium Brand Liquor	9
Premium Brand Liquor	8
Deluxe Brand Liquor	7
Martini	3 additional
Up/Rocks	2.50 additional
Cordials	7
House Wine	6
Imported Beer	6
Domestic Beer	5.50
Soft Drinks, Juice, Bottled Water	3

Table-Side Wine Service

Chardonnay, White Zinfandel, Merlot, Cabernet Sauvignon*

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

All Day Meeting Package

Minimum of 15 people. 60 per person.

Continental Breakfast

Unlimited consumption for one hour.

Fruit juices, bottled spring water, freshly brewed regular and decaffeinated coffee, and assorted hot teas.

Choice of One Additional Item Included

Assorted fruit danish, assorted muffins, assorted sweet breads, bagels and cream cheese, assorted fruit yogurt, sliced fruits, cereal with milk

Enhance Your Morning:

Choose Two *2 additional* Choose Three *4 additional* Choose Four *6 additional*

Mid-Morning Refresh

Fruit juices, bottled spring water, freshly brewed regular and decaffeinated coffee, and assorted hot teas.

Lunch Buffet

Unlimited consumption for one hour. Freshly brewed regular & decaffeinated coffee, and assorted hot teas.

Choice of One:

Chairman's Bread Board

Fisherman's Catch

Little Italy

Western New Yorker

South of the Border

Soup & Salad

Upgrades available on request for an additional cost.

Second Wind

Assorted soda, bottled spring water, freshly brewed regular and decaffeinated coffee, assorted hot teas.

Choice of One: chocolate brownies, and bakery fresh cookies, or sliced seasonal fruit

Amenities

One complimentary meeting room, in-room screen and LCD projector, pitchers of water, paper, pens, and candies on all tables, one whiteboard with markers, and Wi-Fi internet.