Thank you for choosing
Seneca Niagara Resort & Casino
for your catering needs.
We look forward to hosting a fantastic event.
**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 Danish**
**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 BREAKFAST PLATED OR BUFFET**

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** $16

**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 berry muffin, granola, Greek yogurt with fresh berries and honey, assorted cereals with milk
**Plated** $20 • **Buffet** $24

*Prices are per person unless otherwise noted. A 20% service charge applies to all food & beverage. Special options for dietary restrictions can be made available on request.*
ENHANCEMENTS

Fruit of the Moment
Chef’s selection of whole fruits $3

Steel Cut Oatmeal Bar
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

Resort-Made Jams
Fresh whole fruit and fruit puree; peach, blackberry, raspberry, blueberry, mixed berry, strawberry, and lemon curd flavors are available $4 Choice of four

ACTION STATIONS
Each action station requires one chef attendant per 50 guests $125

Omelets
Prepared to order with caramelized onions, green peppers, mushrooms, fresh tomatoes, baby spinach, smoked ham, shredded Cheddar and Parmesan cheeses $8

Carving Board
Honey-cured Ham $10
Peameal Bacon $12

Egg Frittatas
Prepared to order. Fresh eggs with mushrooms, onions, bell peppers, spinach, Cheddar, ham, bacon and sausage toppings $6

Waffles
Prepared to order. Sweet waffles with strawberry topping, Nutella, candied pecans, chocolate chips, mixed berries and whipped cream $8

Egg Station
Prepared to order. Sunny-side up, over-easy, over-easy medium, over-easy hard, poached, and scrambled eggs $6

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**BEVERAGE BREAKS**

4-hour service.

**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**

**Trailmix Bar**
Pecans, pistachios, roasted peanuts, almonds, sunflower seeds, granola, raisins, sundried cranberries and cherries, dark chocolate chips, assorted fruit juice, fruit and herb infused water  $14

**Savory**
Warm spinach, artichoke, beer cheese, and crab dip, garlic and pretzel sticks, stuffed pretzels, assorted sodas, bottled water  $14

**Sweet**
Warm churro donuts, Snickers®, Twix®, Kit Kat®, cookies, almond infused milk, regular white and chocolate milk  $12

**Healthy**
Cold oatmeal jars, fresh fruit, citrus salad, Sriracha almonds, fruit and herb infused water  $12

**ENHANCEYOUR BREAK**

**Flavor Shots**
Choice of mocha, hazelnut, vanilla, citrus, wild berry, strawberry  $5 per flavor

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À LA CARTE

Refreshments
Assorted Sodas – we proudly serve Pepsi® products $3 each
Bottled Spring Water 16 oz. $3 each
Fiji Water 16.9 oz. $4 each
Pellegrino Water 8 oz. $4 each
Vitamin® Water $4 each
Individual Fruit Juices $3 each
Fruit-infused Water Pitchers $8 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
Stuffed Pretzels; jalapeno, cheddar and spinach, feta $4 each

Pastries by the Tray*
Bakery Fresh Cookies $18 per dozen
Chocolate Brownies $18 per dozen
Chocolate Dipped Biscotti with Nutella $18 per dozen
Assorted Bagels $30 per dozen

*Sugar-reduced selections are available

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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 $26

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, wildberry 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

Little Italy

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

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

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 entrée to any buffet for an additional $10 per person.

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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

SANDWICH & WRAP CHOICES
Roasted Turkey
Smoked bacon, provolone cheese, cranberry mayonnaise, leaf lettuce, and tomato on wheat berry 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

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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 Bocconcini mozzarella, shaved provolone, focaccia, crostini, grissini $9

Cheese Board
Selection of Yancey’s Fancy artisan cheeses, Brie and bleu cheese with red grapes, roasted nuts, crostini, and a gourmet cracker assortment $8

Grilled Vegetable Antipasto
Cauliflower, zucchini, sweet peppers, yellow squash, asparagus, baby carrots and portobello mushroom, marinated and grilled with olive oil and fresh herbs. Served with balsamic syrup $6

Harvest Display
Selection of cheeses, crudité, and seasonal fruits & berries garnished with mixed nuts. Served with buttermilk ranch, hummus, pita chips, crostini, and a gourmet cracker assortment $15

Fruit & Berries
Sliced melons and mixed berries $6

Vegetable Crudité
Broccoli crowns, cherry tomatoes, carrots, celery, cauliflower, English cucumber, sweet peppers, zucchini. Served with buttermilk ranch, hummus, and pita chips $6

CARVING STATIONS
Minimum 20 guests. One chef attendant required per station, per 50 guests. $125
All carving stations include silver dollar rolls and appropriate accompaniments.

Prime Rib of Beef Serves 30 guests $240

Roasted Whole Beef Tenderloin Serves 20 guests $175

Butter Basted Turkey Breast Serves 20 guests $125

Black Oak Ham Serves 25 guests $125

Chorizo Stuffed Pork Loin Serves 25 guests $150

Whole Rotisserie Chicken (ordered in quantities of four) Serves 15 guests $80

Prices are per person unless otherwise noted. A 20% service charge applies to all food & beverage. Special options for dietary restrictions can be made available on request.
COLD CANAPÉS
Each order includes 50 pieces.

**Herb Crusted Beef Tenderloin**  Roasted garlic aioli and asparagus tip on a crostini  $175

**Ahi Tuna Poke**  Sesame, avocado, crushed macadamia nuts in a bamboo cone  $150

**Chilled Gulf Shrimp**  Cocktail sauce  $175

**Brie & Prosciutto**  Fig balsamic marmalade on a toasted baguette  $125

**Antipasto Skewer**  Artichoke, fresh mozzarella, kalamata olive and grape tomato  $125

**Bruschetta**  in a phyllo cup  $100

**Truffled Chicken Salad**  Red grape and toasted almond in a phyllo cup  $100

**Blackened Shrimp**  Boursin cheese and mango salsa on an English cucumber  $100

**Focaccia Crostini**  Brie cheese and strawberry marinated with balsamic and cracked pepper  $100

**Avocado Toasts**  $100

**Pretzel Hoagie Sandwich**  $150

**Baby Vegetable Gardens**  $100

**Buffalo-Style Deviled Eggs**  $175

**Shrimp**  with cilantro lime aioli on a bamboo fork  $175

**Caprese Salad**  in a bamboo cone  $125

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HOT HORS D’OEUVRES
Each order includes 50 pieces.

Pan Seared Crab Cake  With tomato basil or chipotle lime crema $175
Crabmeat Mushroom Cap $175
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
Arancini  Parmesan or goat cheese with sweet pepper jam $125
Assorted Petite Quiche $125
Roasted Baby Portobello  With mushroom Parmesan stuffing $100
Mini Meatball  Choice of Swedish, BBQ or sweet and sour $100
Pineapple Chicken Skewer  With ginger teriyaki glaze $100
Mini Grilled Cheese  With sundried tomato puree $100
Vegetable Pot Sticker  With ginger sherry soy $125
Garlic Stick Sandwich  Meatball bomber style $150
Bacon Wrapped Jalapeño  Stuffed with cream cheese and Cheddar, brushed with BBQ sauce $150
Chicken Zucchini Feta Meatballs  With tzatziki sauce $150
Empanadas  Beef and Cheddar $150
Sweet Potato Croquette  With honey butter sauce in a pipette $150
Chicken Wings  Choice of one sauce per 50 pieces:
mild, medium, hot, fire, honey garlic Parmesan, garlic & herb, BBQ, honey BBQ, spicy BBQ $125

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SPECIALTY STATIONS
Each station offers one hour of service and requires a minimum of 30 guests.

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, ranch, French, creamy bleu cheese, house vinaigrette, fat-free raspberry vinaigrette

Mashed Potato Bar
Smashed red skin, ranch mashed, 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  Add Meatballs or Sausage $3

**Pasta Choices:** cheese tortellini, penne, farfalle, whole wheat, gluten-free
**Sauce Choices:** marinara, Bolognese, alfredo, pesto cream

Mac & Cheese Bar
Cellantani pasta individually presented in a bamboo bowl, made with your choice of two of the following $5

**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, ranch dressing and bacon
**Three Cheese:** White Cheddar, gruyere, and Parmesan

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
**Bahn Mi** Marinated grilled beef, cucumbers, carrots, cilantro, Sriracha aioli on a Tuscan roll
**Cuban Roast Pork Loin** Shaved ham, Swiss cheese, pickle, and Dijon mayonnaise on a pressed baguette
**Muffaletta** Salami, ham, olive tapenade, provolone, Swiss cheese on a Tuscan roll
**Braised Pork Belly** Cilantro slaw, chipotle aioli on resort made brioche roll

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LIVE 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.

Tossed Salad Station
Made to order. Choice of Caesar style, mixed berry, field greens or classic garden $6

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

Pasta
Resort-made gnocchi, spaghetti squash “noodles,” chicken, broccoli, shrimp $15

Gourmet Tacos
Carved meat: skirt steak, pork shoulder, chicken; zucchini, black beans, salsa verde,
pico de gallo, guacamole, sour cream, truffle sour cream, cilantro, queso fresco $16

Raclettes
Raclette cheese, boiled potatoes, cornichons, prosciutto, baguettes $15

Gourmet Grilled Cheese & Soup
Artisan breads, Yancey’s Fancy and imported cheeses, tomato, bacon,
rosemary ham, with heirloom tomato soup $15

Gourmet Burgers
Resort-made brioche rolls, 8 oz. burgers (beef, black bean burger), fried jalapenos,
candied bacon, pepper bacon, caramelized onion jam, bleu cheese, smoked gouda,
gruyere, resort-made pickles, fried egg, crispy prosciutto, avocado, sundried tomato jam,
roasted wild mushroom, pomme frittes $22

Fritto Misto
Fried calamari tossed with Hungarian banana peppers and sweet thai chili sauce $15

Prices are per person unless otherwise noted. A 20% service charge applies to all food & beverage.
Special options for dietary restrictions can be made available on request.
FLAVORS OF BUFFALO RECEPTION DINNER
Served buffet style $30. Add assorted sodas and bottled water $3.33.

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

TRADITIONAL DINNER
Freshly brewed regular and decaffeinated coffee and an assortment of regular and herbal hot tea.
Served family style. $45 (Maximum 240 guests, round tables of 8)

Individually Served Salad
Choice of iceberg or Caesar

Assorted Rolls with Sweet Cream Butter

Pot Roast

Herb Roasted Chicken
With sage cream sauce

Garlic Mashed Potatoes
With melted sweet cream butter

Rigatoni Pasta
With rustic vegetables and goat cheese

Choice of One:
Green beans or buttered corn

Choice of One:
Chocolate cake, cheesecake or apple crumble

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BUFFET DINNERS
Minimum of 30 guests.

ACCOMPANIMENTS

Assorted Rolls
With sweet cream butter

Seasoned Green Beans
With carrot and red pepper garnish

Assorted Desserts
Freshly brewed regular and decaffeinated coffee, assortment of regular and herbal hot tea

CHOICE OF TWO SALADS

Caesar Style
Chopped romaine, herbed croutons, shredded Parmesan, and creamy Caesar dressing

Fresh Field Greens*
Cherry tomatoes, cucumbers and julienne carrots

Baby Iceberg Garden*
Cherry tomatoes, cucumbers and julienne carrots

*Salad Dressing Choices:
Italian, ranch, French, creamy bleu cheese, house vinaigrette, fat-free raspberry vinaigrette

Harvard Beet Salad

Grilled Vegetable Primavera Salad
With 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

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CHOICE OF ONE SIDE

Chef’s Rice Pilaf

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

Stuffed Pork Loin
Cornbread apple stuffing

Herb Crusted Salmon
Lemon garlic sauce

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

Vegetarian Lasagna
Grilled vegetables, herbs, ricotta and mozzarella cheeses

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THREE COURSE PLATED DINNER
All plated meals are served with assorted rolls and sweet cream butter, soup or salad, and a choice of accompaniments. Freshly brewed regular and decaffeinated coffee, regular and herbal hot tea.

SOUP
Italian Wedding
Minestrone
New England Clam Chowder
Tuscan Bean

SALAD
Fresh Field Greens*
Cherry tomatoes, cucumbers and julienne carrots

Iceberg Wedge*
Cherry tomatoes, cucumbers and julienne carrots

Caesar Style
Chopped romaine, herbed croutons, shredded Parmesan, and creamy Caesar dressing

Baby Gem*
Wrapped in prosciutto, goat cheese crumble, candy cane beets, and crostini

*Salad Dressing Choices:
Italian, ranch, french, creamy bleu cheese, house vinaigrette, fat-free raspberry vinaigrette

Add a fourth course, soup or salad for an additional $4 per person

STARCH
Wild Rice Pilaf
With baby spinach

Parmesan Roasted New Potatoes

Garlic Mashed Potatoes

Smashed Sweet Potatoes

Baked Potato

Potatoes Dauphinoise $2 additional per person

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VEGETABLE
Green Beans
With sweet peppers

Asparagus
With olive oil and lemon

Broccolini
With garlic and shallots

Grilled Vegetable Medley

Honey Glazed Baby Carrots

CHICKEN ENTRÉES
Herb Roasted Chicken Breast
Choice of Madeira pan jus, sage cream, or maple glaze $34

Stuffed Chicken Breast
Sundried tomato, ricotta, arugula, fresh herbs and roasted garlic tomato sauce $36

Caribbean Chicken
Sundried jerk spice rub with mango cilantro relish $34

BEEF ENTRÉES
Grilled Filet Mignon
Caramelized onion demi-glace $52
Add bleu cheese topping $3

Grilled Beef Sirloin
Chimichurri sauce $42

Hand Carved Prime Rib
Herbed au jus $40

Slow Braised Short Rib
Blueberry demi-glace $42

PORK ENTRÉES
Stuffed Pork Loin
Cornbread apple stuffing $32

Pan Seared Pork Tenderloin Medallions
Mustard thyme sauce $32

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SEAFOOD ENTRÉES
Grilled Faroe Island Salmon
Chimichurri sauce $40

Herb Crusted Faroe Island Salmon
Lemon honey glaze $40

Pan Seared Sea Bass
Lemon caper sauce $48

Roasted Jumbo Shrimp
Scampi sauce $37

VEGETARIAN ENTRÉES*
Grilled Portobello Mushroom
Quinoa stuffing, sundried tomato and basil oil, and vegetable bordelaise $22

Vegetarian Lasagna
Grilled vegetables, ricotta, herbs, fresh mozzarella, marinara sauce $22

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

Potato Zucchini Skillet
Broccoli, carrot, red pepper, garlic cream $22

*Please specify if guest(s) is(are) vegan

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

Apple Cinnamon Bread Pudding
With caramel sauce

Gluten Free Nutella Cake*
*Requires a two-week notice

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

Sundae Bar
Chocolate, vanilla and chef’s choice flavors of ice cream accompanied by hot fudge and warm butterscotch sauces, pineapple, strawberry, bananas, M&M’s, crushed Oreo’s, Reese’s Pieces, rainbow sprinkles, whipped cream, maraschino cherries, and Spanish peanuts $10

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

Milkshakes

Fresh Waffle Sundaes
Dulce de leche ice cream, amarena cherries, spiced pecans and whipped cream served over a fresh made waffle. Maple ice cream, salted cashew bark, chocolate dipped bacon and whipped cream served over a fresh made waffle $16

Cupcakes
Assortment of gourmet cupcakes $8

Beignets*
Cinnamon sugar, powdered sugar, raspberry sauce, chocolate sauce $12

Chocolate Tapas Bar
Chocolate dipped fruits, sweets and snacks $14

Cakes ‘n’ Things
A presentation of continental pastries, lush cakes, fresh baked pies, bakery fresh cookies, brownies, and sugar-free selections $14

“Straight” to Coffee
And tea, accompanied by whipped cream, chocolate shavings, cinnamon sticks, and rock candy stir sticks $6

“Lucky Seven”
Selections of Bailey’s, Kahlua, Sambuca, Grand Marnier, Amaretto, Drambuie, and Chambord $7

*Denotes a display that requires a live chef attendant per station, per 50 guests $125 per chef.
Upgrade any dessert package with chocolate covered strawberries, tuxedo strawberries covered in white and dark chocolate (2 pieces per person) $6

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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’Doul’s.

Hosted Bar By The Hour, Per Person

<table>
<thead>
<tr>
<th></th>
<th>BEER, WINE &amp; SODA</th>
<th>HOUSE BRANDS*</th>
<th>DELUXE BRANDS*</th>
<th>PREMIUM BRANDS*</th>
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<tbody>
<tr>
<td>1 hour</td>
<td>$10</td>
<td>$14</td>
<td>$16</td>
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<td>2 hours</td>
<td>$14</td>
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<td>$18</td>
<td>$22</td>
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*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).

<table>
<thead>
<tr>
<th>Liquor Type</th>
<th>Price</th>
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<td>Premium Brand Liquor</td>
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<td>Deluxe Brand Liquor</td>
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<td>House Brand Liquor</td>
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<td>Martini</td>
<td>$3 ADDITIONAL</td>
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<td>Up/Rocks</td>
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<td>Cordials</td>
<td>$7</td>
</tr>
<tr>
<td>House Wine</td>
<td>$6</td>
</tr>
<tr>
<td>Imported Beer</td>
<td>$6</td>
</tr>
<tr>
<td>Domestic Beer</td>
<td>$6</td>
</tr>
<tr>
<td>Soft Drinks, Juice, Bottled Water</td>
<td>$3</td>
</tr>
</tbody>
</table>

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.

Prices are per person unless otherwise noted. A 20% service charge applies to all food & beverage. Special options for dietary restrictions can be made available on request.