

The Westin Buffalo Event Menu



Breakfast Table

All served with freshly brewed Starbucks® coffee, decaffeinated coffee and Tazo® teas.

The Deluxe American 33.

FRESH JUICES

orange, apple, cranberry, grapefruit

SCRAMBLED EGGS

farmer's cheese, chives

CHOICE OF ONE

bacon, sausage, turkey sausage, country ham

BREAKFAST POTATOES

cheddar cheese, jalapeño, green onion

BAKED ASSORTED PASTRY PLATTER

SLICED SEASONAL FRUIT PLATTER

The American 26.

FRESH JUICES

orange, apple, cranberry, grapefruit

SCRAMBLED EGGS

farmer's cheese, chives

CHOICE OF ONE

bacon, sausage, turkey sausage,
country ham

BREAKFAST POTATOES

cheddar cheese, jalapeño, green onion

Queen City Continental 22.

FRESH JUICES

orange, apple, cranberry, grapefruit

GREEK YOGURT POTS

housemade granola, mixed berries

CHIA SEED PUDDING

chia seeds, quinoa, oats soaked in agave
and oat milk, matcha granola, blueberries,
bananas v, gf

OVERNIGHT OATS

steel-cut oats soaked in almond milk,
housemade granola, fresh berries v, gf

BAKED ASSORTED PASTRY PLATTER

SLICED SEASONAL FRUIT PLATTER

v = vegetarian vg = vegan gf = gluten free

Breakfast Table (continued)

All served with freshly brewed Starbucks® coffee, decaffeinated coffee and Tazo® teas.

Sustainable Breakfast Table 23.

INDIVIDUAL FRITTATA:

bacon, alpine Swiss cheese,
caramelized onion

INDIVIDUAL VEGGIE FRITTATA:

crumbled goat cheese, baby spinach,
sun-dried tomato

AVOCADO TOAST:

toasted sourdough, mashed avocado,
heirloom cherry tomato, pickled red onion,
everything spice

SLICED SEASONAL FRUIT PLATTER

CHOICE OF ONE:

CHIA SEED PUDDING

chia seeds, quinoa, oats soaked in agave
and oat milk, matcha granola, blueberries,
bananas v, gf

OVERNIGHT OATS

steel-cut oats soaked in almond milk,
housemade granola, fresh berries v, gf

GREEK YOGURT POTS

housemade granola, mixed berries

Breakfast Enhancements

WHOLE FRUIT 3.

per piece

GRANOLA AND ENERGY BARS 4.

CHIA SEED PUDDING 5.

chia seeds, quinoa, oats soaked in agave
and oat milk, matcha granola, blueberries,
bananas v, gf

ASSORTED BAGELS 38. (per dozen)

regular and scallion cream cheese,
butter, jam

GREEK YOGURT POTS 5.

housemade granola, mixed berries

MCCANN'S STEEL CUT OATS 4.

golden raisins, brown sugar, dried fruits, honey

STRESS REDUCER 5.

assorted dried fruits, nuts

OMELET STATION ~ CHEF ATTENDED 16.

+75. per hour chef fee

farm fresh eggs, sausage, bacon, country
ham, assorted cheeses, mushrooms, spinach,
peppers, scallions

OVERNIGHT OATS 5.

steel-cut oats soaked in almond milk,
housemade granola, fresh berries v, gf

PASTRIES 5.

cinnamon rolls, Danish (maple pecan,
lemon, berry)

v = vegetarian vg = vegan gf = gluten free

Breakfast Table (continued)

All served with freshly brewed Starbucks® coffee, decaffeinated coffee and Tazo® teas.

Breakfast Enhancements

(continued)

CINNAMON BRIOCHE FRENCH TOAST 8.

seasonal fruit compote, whipped cream, maple syrup

EGGS BENEDICT 10.

buttermilk biscuit, smoked ham, poached egg, hollandaise

BELGIAN WAFFLES 8.

seasonal fruit compote, whipped cream, maple syrup

HOUSEMADE BRIOCHE

CINNAMON ROLL 10.

Juice Bar 8.

CHOICE OF

GREEN GODDESS

spinach, parsley, celery, green apple

ORANGE CRUSH

carrot, orange, tangerine, ginger, apple

BEET RUSH

beets, apples, ginger

COOL CUKE

honeydew, anise, cucumber, sparkling water

TROPICAL SMOOTHIE

pineapple, mango, orange

VERY-BERRY SMOOTHIE

strawberries, blueberries, raspberries

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A service charge, currently 15% of the total food and beverage revenue (plus all applicable taxes) will be added to all food and beverage charges. This is distributed to the employees providing services to you as a gratuity. An administrative charge, currently 8% of the total food and beverage revenue (plus all applicable taxes) will be added to all food and beverage charges. This administrative charge is for the administration of the function, is not a gratuity and will not be distributed as a gratuity to employees who provided service to the guests but will instead be retained by the Hotel to cover non-itemized costs of the event.

Pricing is per person unless noted otherwise.

Pricing is subject to change

Brunch

Includes chilled orange, grapefruit, cranberry and apple juices. Freshly brewed Starbucks® coffee, decaffeinated coffee and Tazo® teas.

The Delaware Brunch 40.

ASSORTED BREAKFAST PASTRIES

OMELET STATION | CHEF ATTENDED

+75. per hour chef fee

farm fresh eggs, sausage, bacon, country ham, assorted cheeses, mushrooms, spinach, peppers, scallions

CHOICE OF TWO MEATS

bacon, sausage, turkey sausage, country ham

CHICKEN MILANESE

arugula, shaved fennel, cherry tomato, Parmesan

ROASTED POTATOES

BAKED ASSORTED PASTRY PLATTER

Brunch Bar Options

BLOODY MARY

12. each / 64. per pitcher

ORANGE JUICE MIMOSA

10. each / 56. per pitcher

PEACH BELLINI

10. each / 56. per pitcher

CITRUS RASPBERRY MIMOSA

10. each / 56. per pitcher

Brunch Enhancements

CARVING BOARD | CHEF ATTENDED

+75. per hour chef fee

hand-carved | choice of one:

peppered beef 15.

glazed country ham 10.

accompanied with housemade pickles, horseradish cream, mustard, buttermilk biscuits and breads

BELGIAN WAFFLE 8.

seasonal fruit compote, whipped cream, maple syrup

CINNAMON Brioche French Toast 8.

seasonal fruit compote, whipped cream, maple syrup

EGGS BENEDICT 10.

buttermilk biscuit, smoked ham, poached egg, hollandaise

HOUSEMADE Brioche

CINNAMON ROLL 10.

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Chef attendant fee of 75 per chef per hour. One chef is required per 30 guests

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Morning Break

Take a break with these energizing eats and smart snacks specially curated to help you stay motivated and active all day. Breaks are served for 90 minutes.

UPLIFT 18.

orange, mango and cranberry smoothie
cured salmon, avocado and chives on
housemade focaccia
red and green apple wedges,
creamy peanut butter

ENERGIZER 14.

assorted energy bars and granola bars
assorted fruit and yogurt
Red Bull®, bottled green tea, soft drinks

STRESS REDUCER 5.

assorted dried fruits and nuts

GREEK YOGURT BAR 14.

Greek yogurt, housemade granola,
toasted nuts, berries

make-your-own trail mix

assorted nuts

dried fruits

dark chocolate

peanut butter chips

mini M&Ms®

variety of infused waters

VITALIZE 19.

pomegranate-açaí smoothie

overnight oats with granola and berries

all natural turkey, avocado, tomato on whole
wheat bread

BODY BALANCE 6.

freshly baked oat bran walnut muffin,
pomegranate-açaí juice

BLENDED CARROT TOMATO ELIXIR 5.

ASSORTED FRUIT JUICES 4.

ASSORTED PEPSI® PRODUCTS 4.

regular, diet, decaffeinated

SMOOTHIES 8.

very-berry, mango-passion, strawberry-banana

RED BULL® 4.

FRESHLY BREWED STARBUCKS® COFFEE 4.

regular and decaffeinated coffee and Tazo® teas

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Afternoon Break

Take a break with these energizing eats and smart snacks specially curated to help you stay motivated and active all day. Breaks are served for 90 minutes.

RESPIRE 16.

broccoli, tomato, field crudités,
black bean hummus, garlic confit

roast turkey, edamame, whole
grain bread

frozen yogurt, blueberry, kiwi,
walnut sundae topping

MEDITERRANEAN DIPS 10.

hummus, baba ganoush, muhammara
and tzatziki

pita, flatbread and grilled breads

FRUIT & CHEESE 12.

international and domestic cheeses,
sliced baguette

crackers, honey

seedless grapes, strawberries

CHIPS & DIP 10.

choice of two:

housemade guacamole

pico de gallo

spinach & artichoke

Buffalo chicken

French onion

Texas caviar

MINI DESSERTS 12.

PENNY CANDIES 10.

assortment of old fashion candy

STADIUM TREATS 12.

butter popcorn

maple popcorn

kettle chips

warm soft pretzels with Weber's mustard

caramel apples

fresh lemonade

Enhancements

COOKIES & BROWNIES 7.

SPARKLING WATER 3.

per bottle

ASSORTED PEPSI® PRODUCTS 4.

regular, diet, decaffeinated

Afternoon Break (continued)

Take a break with these energizing eats and smart snacks specially curated to help you stay motivated and active all day. Breaks are served for 90 minutes.

Enhancements (continued)

**KIND®, CLIF®,
ASSORTED CANDY BARS 5.**

GATORADE 3.
per bottle

RED BULL® 4.
per bottle

JUICE BAR 8.
choice of two:

GREEN GODDESS
spinach, parsley, celery, green apple

ORANGE CRUSH
carrot, orange, tangerine, ginger, apple

BEET RUSH
beets, apples, ginger

COOL CUKE
honeydew, anise, cucumber, sparkling water

TROPICAL SMOOTHIE
pineapple, mango, orange

VERY-BERRY SMOOTHIE
strawberries, blueberries, raspberries

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All Day Breaks

Take a break with these energizing eats and smart snacks specially curated to help you stay motivated and active all day. Breaks are served for 90 minutes.

All Day Break 32.

EARLY MORNING BREAK

assortment of chilled citrus and cranberry juices

breakfast pastry basket to include Danish, muffins, croissants, fruit breads, butter and preserves

MID-MORNING BREAK

energize with green tea, orange, banana, strawberry and soy smoothies

breakfast pastry basket to include Danish, muffins, croissants, fruit breads, butter and preserves

MID-AFTERNOON BREAK

renew with freshly baked cookies and brownies

freshly popped organic popcorn, dried fruit toppings

seasonal whole fruit and berries

raspberry lemonade

All Day Beverage Break 15.

freshly brewed Starbucks® coffee, decaffeinated coffee and Tazo® teas

assorted Pepsi® Products
regular, diet, decaffeinated

Enhancements

JUICE BAR 8.

choice of two:

GREEN GODDESS

spinach, parsley, celery, green apple

ORANGE CRUSH

carrot, orange, tangerine, ginger, apple

BEET RUSH

beets, apples, ginger

COOL CUKE

honeydew, anise, cucumber, sparkling water

TROPICAL SMOOTHIE

pineapple, mango, orange

VERY-BERRY SMOOTHIE

strawberries, blueberries, raspberries

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Lunch Table

All lunch tables include iced tea and waters, freshly brewed Starbucks® coffee, decaffeinated coffee and Tazo® teas. Lunch is served for 90 minutes.

Signature Sandwiches, Wraps & Salads 30.

SANDWICHES & WRAPS

choice of four:

TURKEY BLT SANDWICH

applewood smoked bacon, bibb lettuce, sliced tomato, avocado, whole grain mustard aioli, toasted sour dough

JAMBON BEURRE SANDWICH

sliced country ham, Swiss alpine cheese, French dijonnaise, toasted baguette

ROASTED CHIPOTLE TURKEY

oven-roasted turkey breast, aged white cheddar, sliced tomato, bibb lettuce, chipotle mayo, toasted sourdough

TUNA SALAD SANDWICH

lemon dill tuna salad, multigrain bread

ROAST BEEF SANDWICH

triple crème brie, sliced green apple, bibb lettuce, horseradish aioli, toasted baguette

TOMATO MOZZARELLA PANINI

sliced heirloom tomato, fresh mozzarella, basil aioli, grilled ciabatta v

GRILLED PORTOBELLO SANDWICH

balsamic marinated mushroom, Gruyère cheese, caramelized onion, baby spinach greens, grilled ciabatta v

SOUTHWEST CHICKEN WRAP

herb-crusted chicken, roasted red peppers, grilled corn & black bean salsa, pickled cabbage slaw, chipotle mayo

CHICKEN CAESAR WRAP

romaine lettuce, grilled chicken, Parmigiano-Reggiano, herb breadcrumb, creamy Caesar dressing

BUFFALO CHICKEN WRAP

crispy chicken tenders tossed in housemade Buffalo sauce, chopped romaine, crumbled bleu cheese, sliced tomato, bleu cheese dressing

FALAFEL & HUMMUS WRAP

balsamic glazed eggplant, grilled zucchini, roasted red peppers, crispy falafel, roasted garlic hummus, spinach wrap vg

GARDEN VEGETABLE WRAP

avocado, sliced tomato, shredded carrots, bell pepper, cucumber, shaved red onion, goat cheese, mesclun greens, balsamic dressing v

THAI CHICKEN WRAP

grilled chicken, shredded carrot, Asian cabbage slaw, bibb lettuce, scallions, Thai peanut sauce

v = vegetarian vg = vegan gf = gluten free

Lunch Table (continued)

All lunch tables include iced tea and waters, freshly brewed Starbucks® coffee, decaffeinated coffee and Tazo® teas. Lunch is served for 90 minutes.

Signature Sandwiches, Wraps & Salads (continued)

SALADS

accompanied with potato chips, homemade cookies and brownies, sliced fresh fruit or whole fruit

choice of one:

CLASSIC CAESAR SALAD

romaine, Parmigiano-Reggiano, herbed breadcrumbs, creamy Caesar dressing

MIXED GREEN SALAD

mixed field greens, shaved carrots, cherry tomatoes, cucumber, balsamic dressing

MESCLUN SALAD

assorted petit greens, dried cranberry, dried apricot, candied walnuts, crumbled goat cheese, aged sherry vinaigrette

BABY ARUGULA SALAD

shaved Fuji apple, crumbled blue cheese, candied ginger, apple cider vinaigrette

PESTO TORTELLINI SALAD

three-cheese tortellini, sun-dried tomato, Parmigiano-Reggiano, basil pesto

GREEN GODDESS SALAD

shaved Brussels sprouts, cucumber, scallion, avocado, herb dressing, crispy shallots

SPINACH SALAD

sliced strawberries, shaved red onion, candied pecans, crumbled goat cheese, aged dark balsamic vinaigrette

GREEK GRAIN SALAD

herb tabbouleh, heirloom cherry tomato, shaved red onion, diced cucumber, crumbled feta, lemon vinaigrette

Best of Buffalo 32. (minimum of 10 people)

MIXED FIELD GREENS

mixed field greens, shaved carrots, cherry tomatoes, cucumber, balsamic dressing

MINIATURE BEEF ON WECK

sliced slow roasted roast beef, miniature Kimmelweck rolls, Kaiser rolls, Miller's® horseradish, au jus

BUFFALO CHICKEN WINGS

carrots, celery sticks, bleu cheese dressing

POTATO STUFFED PIEROGI

caramelized onions

MINI DESSERTS

LOGANBERRY SODA

Lunch Table (continued)

All lunch tables include iced tea and waters, freshly brewed Starbucks® coffee, decaffeinated coffee and Tazo® teas. Lunch is served for 90 minutes.

Greens and Grains 30.

make your own grain bowl/salad:

BASES:

romaine, mixed greens, quinoa

PROTEINS:

chicken, steak, shrimp, falafel

TOPPINGS:

olives, red onion, mushroom, cherry tomatoes, cucumber, shredded carrots, bell pepper, cheddar cheese, feta

DRESSINGS:

balsamic vinaigrette, avocado ranch

Taco Bar 32.

(minimum of 10 people)

corn & flour tortillas

seasoned proteins - choice of two:

GRILLED CHICKEN

CARNITAS

GROUND BEEF

CHORIZO

fajita veggies, cilantro-lime rice, black beans, shredded lettuce, shredded cheddar, pico de gallo, sour cream, pickled red onions

chips, guacamole

churros with dulce de leche

Sustainable Lunch Table 40.

(minimum of 10 people)

MESCLUN SALAD

assorted petit greens, dried cranberry, dried apricot, candied walnuts, crumbled goat cheese, aged sherry vinaigrette

choice of two:

BRAISED BEEF SHORT RIB

ROASTED FREE-RANGE CHICKEN

PAN SEARED SALMON

STUFFED PORTOBELLO MUSHROOMS

choice of one:

YUKON MASHED POTATO

HERB ROASTED BABY POTATO

WILD RICE PILAF

MOROCCAN GRAIN SALAD

MACARONI & CHEESE

choice of one:

CRISPY BRUSSELS

CHARRED BABY CARROTS

ROASTED FLAT-12 MUSHROOMS

GRILLED LEMON ASPARAGUS

CREAMY SPINACH

choice of one dessert:

FRENCH TOAST BREAD PUDDING

vanilla bean ice cream, salted butterscotch

NEW YORK APPLE COBBLER

whipped cream

NEW YORK STYLE CHEESECAKE

seasonal preparation

Lunch Table (continued)

All lunch tables include iced tea and waters, freshly brewed Starbucks® coffee, decaffeinated coffee and Tazo® teas. Lunch is served for 90 minutes.

Enhancements

MACARONI & CHEESE 4.

BUILD YOUR OWN COBB SALAD 25.

mixed field greens
chopped romaine
grilled chicken breast
oven-roasted turkey
shrimp
steak
applewood bacon crumbles
cherry tomatoes
chopped hard boiled eggs
diced cucumbers
julienned carrots
sliced red onions
mushrooms
black olives
croutons

COLESLAW 3.

PASTA SALAD 4.

GRILLED ASPARAGUS & ROASTED PORTOBELLO MUSHROOM 4.

ROASTED TOMATO SOUP 4.

MINISTRONE SOUP 4. grated Parmesan

ANTIPASTO SALAD 6.

SHAVED FENNEL & CITRUS SALAD 3.

GREEK GRAIN SALAD 5. herb tabbouleh, heirloom cherry tomato, shaved red onion, diced cucumber, crumbled feta, lemon vinaigrette

ROASTED POTATO SALAD 3.

lemon-mustard vinaigrette

ROASTED BEET SALAD 8.

apples, arugula,
sherry vinaigrette

BUFFALO CHICKEN FINGERS 8.

Buffalo chicken fingers,
bleu cheese sauce

HARD BOILED EGGS 2.

SLICED FRUIT DISPLAY 5.

ASSORTED PEPSI® PRODUCTS 4.

regular, diet, decaffeinated

LEMONADE 30. per gallon

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We pride ourselves in providing gluten friendly menu choices. While we endeavor to carefully prepare those meals to accommodate a gluten-free diet, please be aware that they may be prepared in an environment where gluten is present. Please consult your physician as to your personal health decisions.

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Plated Lunch

All plated lunches are served with French bread and butter Chef's choice of starch and vegetable, iced tea, freshly brewed Starbucks® coffee, decaffeinated coffee and Tazo® teas.

Plated Lunch Options 50.

FIRST COURSE

choice of one:

MESCLUN SALAD

assorted petit greens, dried cranberry, dried apricot, candied walnuts, crumbled goat cheese, aged sherry vinaigrette

MIXED GREEN SALAD

mixed field greens, shaved carrots, cherry tomatoes, cucumber, balsamic dressing

BABY ARUGULA SALAD

shaved Fuji apple, crumbled blue cheese, candied ginger, apple cider vinaigrette

CLASSIC CAESAR SALAD

romaine, Parmigiano-Reggiano, herbed breadcrumbs, creamy Caesar dressing

SECOND COURSE

choice of one:

NY STRIP

SCOTTISH SALMON

ROASTED FARM CHICKEN

SEASONAL VEGETARIAN PASTA

DESSERT

choice of one:

BLACKOUT '77 CAKE

seven layers of devil's food cake, chocolate custard

NEW YORK CHEESECAKE

seasonal preparation

NEW YORK APPLE COBBLER

whipped cream

Enhancements

CRAB CAKE 16.

whole grain mustard, pickled vegetable salad

ASSORTED PEPSI® PRODUCTS 4.

regular, diet, decaffeinated

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Grab & Go

Chose from our Signature Sandwiches and wraps for a Grab & Go Lunch. Includes a choice of one prepared salad, a sandwich choice, Pepsi® product, potato chips and cookie.

Grab & Go Boxed Lunch 32.

choice of four:

TURKEY BLT SANDWICH

applewood smoked bacon, bibb lettuce, sliced tomato, avocado, whole grain mustard aioli, toasted sourdough

JAMBON BEURRE SANDWICH

sliced country ham, apline Swiss cheese, French dijonnaise, toasted baguette

ROASTED CHIPOTLE TURKEY

oven-roasted turkey breast, aged white cheddar, sliced tomato, bibb lettuce, chipotle mayo, toasted sourdough

TUNA SALAD SANDWICH

lemon dill tuna salad, multigrain bread

ROAST BEEF SANDWICH

triple crème brie, sliced green apple, bibb lettuce, horseradish aioli, toasted baguette

TOMATO MOZZARELLA PANINI

sliced heirloom tomato, fresh mozzarella, basil aioli, grilled ciabatta

GRILLED PORTOBELLO SANDWICH

balsamic marinated mushroom, Gruyère cheese, caramelized onion, baby spinach greens, grilled ciabatta v

SOUTHWEST CHICKEN WRAP

herb-crusted chicken, roasted red peppers, grilled corn & black bean salsa, pickled cabbage slaw, chipotle mayo

CHICKEN CAESAR WRAP

romaine lettuce, grilled chicken, Parmigiano-Reggiano, herb breadcrumb, creamy Caesar dressing

BUFFALO CHICKEN WRAP

crispy chicken tenders tossed in housemade buffalo sauce, chopped romaine, crumbled blue cheese, sliced tomato, bleu cheese dressing

FALAFEL & HUMMUS WRAP

balsamic glazed eggplant, grilled zucchini, roasted red peppers, crispy falafel, roasted garlic hummus, spinach wrap vg

GARDEN VEGETABLE WRAP

avocado, sliced tomato, shredded carrots, bell pepper, cucumber, shaved red onion, goat cheese, mesclun greens, balsamic dressing v

THAI CHICKEN WRAP

grilled chicken, shredded carrot, Asian cabbage slaw, bibb lettuce, scallions, Thai peanut sauce

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Grab & Go (continued)

Chose from our Signature Sandwiches and wraps for a Grab & Go Lunch. Includes a choice of one prepared salad, a sandwich choice, Pepsi® product, potato chips and cookie.

Grab & Go Boxed Lunch

(continued)

choice of one:

CLASSIC CAESAR SALAD

romaine, Parmigiano-Reggiano, herbed breadcrumbs, creamy Caesar dressing

MIXED GREEN SALAD

mixed field greens, shaved carrots, cherry tomatoes, cucumber, balsamic dressing

MESCLUN SALAD

assorted petit greens, dried cranberry, dried apricot, candied walnuts, crumbled goat cheese, aged sherry vinaigrette

BABY ARUGULA SALAD

shaved Fuji apple, crumbled blue cheese, candied ginger, apple cider vinaigrette

PESTO TORTELLINI SALAD

three-cheese tortellini, sun-dried tomato, Parmigiano-Reggiano, basil pesto

GREEN GODDESS SALAD

shaved Brussels sprouts, cucumber, scallion, avocado, herb dressing, crispy shallots

SPINACH SALAD

sliced strawberries, shaved red onion, candied pecans, crumbled goat cheese, aged dark balsamic vinaigrette

GREEK GRAIN SALAD

herb tabbouleh, heirloom cherry tomato, shaved red onion, diced cucumber, crumbled feta, lemon vinaigrette

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Reception Table

Stimulate social exchange with these lite bites and revitalizing beverages.
Reception Tables are served for (90) minutes.

Farmer's Market Crudités 10.
carrots, celery, radishes, broccoli, cauliflower,
tomatoes, mushrooms, vegetable dip

**Antipasto Display &
Cheese Board 16.**
charcuterie board
whole grain mustard
grilled marinated vegetables
crackers, baguettes

Raw Bar 42.
market availability
one week lead time required:

LITTLE NECK CLAMS

JUMBO GULF SHRIMP COCKTAIL

SHRIMP CEVICHE

PETITE LOBSTER TAILS

OYSTERS

(choice of east & west coast) horseradish,
cocktail and mignonette sauce

Artisanal Cheese Display 12.
domestic and imported cheeses
dried fruits, preserves, honey
lavosh, crackers

The Buffalo Station 32.

MIXED FIELD GREENS

mixed field greens, shaved carrots, cherry
tomatoes, cucumber, balsamic dressing

MINIATURE BEEF ON WECK

sliced slow roasted roast beef, miniature
Kimmelweck rolls, Kaiser rolls, Miller's®
horseradish, au jus

BUFFALO CHICKEN WINGS

carrots, celery sticks, bleu cheese dressing

POTATO STUFFED PIEROGI

caramelized onions

MINIATURE DESSERTS

LOGANBERRY SODA

Spanish Tapas 25.

choice of five:

LAUGHING BIRD SHRIMP COCTEL

avocado, chile, tomato

TUNA TACOS

avocado, jalapeño, pickled onions

EMPANADA

spiced chicken, rajas

ASSORTED DIPS

tzatziki, muhammara, baba ganoush

TOMATO GAZPACHO

garlic croutons

TOASTED FLATBREADS

BLISTERED PEPPERS

sea salt, lemon

PAN CON TOMATE

v = vegetarian vg = vegan gf = gluten free

Reception Table (continued)

Stimulate social exchange with these lite bites and revitalizing beverages.
Reception Tables are served for (90) minutes.

Asian Street Cart 28.

choice of five:

PORK STEAMED BUNS

hoisin, scallion, pickled cucumber

VEGETABLE SPRING ROLLS

mango-chile sauce

THAI STREET CART-STYLE CHICKEN SATAY

coconut milk, peanut sauce

ORANGE-CHILE-GARLIC CHICKEN

VEGETABLE LO MEIN

CHICKEN GYOZA

KUNG- PAO CHICKEN

TERYAKI SHRIMP

CRISPY TOFO & BROCCOLI

VEGETABLE FRIED RICE

BEEF BULGOGI

Moroccan 28.

choice of three:

ARUGULA SALAD

dates, Manchego, walnuts, apples,
red onion, balsamic, pistachio oil

GRAIN SALAD

herb tabbouleh, heirloom cherry tomato,
shaved red onion, diced cucumber,
crumbled feta, lemon vinaigrette

MOROCCAN-SPICED CHICKEN TAGINE

vegetables, couscous, sultanas, onions

FALAFEL

PLATTER OF MARINATED

& GRILLED VEGETABLES

chickpea relish and charred eggplant

FLAT BREADS AND HUMMUS

Reception Table (continued)

Stimulate social exchange with these lite bites and revitalizing beverages.
Reception Tables are served for (90) minutes.

Composed Pasta Station 22.

orecchiette, fennel sausage, broccoli rabe,
chili flake, garlic, pecorino
cavatelli, roasted flat #12 mushrooms, spinach,
Parmigiano-Reggiano
rigatoni genovese, braised short rib ragu,
ricotta, San Marzano tomato

Late-Night Snack 24.

PULLED PORK SLIDERS

with house pickles

CRISPY CHICKEN TENDERS

with assorted sauces

TATER TOT NACHOS

with pico de gallo, queso, jalapeños

Grilled Cheese Station 16.

grilled sourdough, aged Gouda cheese
croque monsieur pain de mie, dijon mustard,
ham and Swiss, oven-baked, topped with
creamy Parmesan-Gruyère sauce

Slider Station 22.

CLASSIC

beef slider, lettuce, American cheese,
special sauce, brioche roll

NASHVILLE

crispy chicken, shredded lettuce,
housemade pickles

MUSHROOM

balsamic glazed portobello, lettuce,
roasted red peppers, pesto aioli

Grilled Flatbreads 20.

MARGHERITA

San Marzano tomato, fresh mozzarella, basil

MUSHROOM

whipped ricotta, burrata, arugula, vin cotto

ALPINE

caramelized onions, bacon, Gruyère

Action Station

Stimulate social exchange with these lite bites and revitalizing beverages.

Carving Station 55.

+75. per hour chef fee

GRILLED CERTIFIED ANGUS SIRLOIN

with horseradish crème fraîche

ROASTED TURKEY BREAST

with cranberry sauce

ROASTED YUKON POTATOES

FARMERS MARKET GRILLED VEGETABLES

CHEFS GARDEN BABY GREEN SALAD

DINNER ROLLS

with whipped butter

Deluxe Carving Station 65.

+75. per hour chef fee

choice of two:

HAND-CARVED ROASTS

with chefs' selection of seasonal accompaniment sides

SMOKED TURKEY BREAST

FENNEL RUBBED PORK LOIN

GRILLED FILET OF BEEF

HOT HONEY GLAZED HAM

LEMON-THYME ROASTED CHICKEN

ROSEMARY CRUSTED LEG OF LAMB

GRILLED TOMAHAWK RIBEYE

+12 PER PERSON

v = vegetarian vg = vegan gf = gluten free

Action Stations will have an additional Chef's Fee of 75 per Chef per Hour

We are committed to preparing our menus with the focus on environmental and socially-responsible grown products. To maintain this focus please note that some products on our sustainable menu offerings may change on short notice based on seasonal and regional availability. To stay true to our collaborative efforts to be environmentally sustainable, we will substitute appropriate alternatives as necessary.

A service charge, currently 15% of the total food and beverage revenue (plus all applicable taxes) will be added to all food and beverage charges. This is distributed to the employees providing services to you as a gratuity. An administrative charge, currently 8% of the total food and beverage revenue (plus all applicable taxes) will be added to all food and beverage charges. This administrative charge is for the administration of the function, is not a gratuity and will not be distributed as a gratuity to employees who provided service to the guests, but will instead be retained by the Hotel to cover non-itemized costs of the event.

Pricing is per person unless noted otherwise.

Pricing is subject to change

Canapes

Items are prices per piece with a minimum order of (25) pieces and can be butler passed or displayed.

Seafood

SMOKED SALMON CORNET 6.

chives, dill, lemon-crème fraîche

TUNA TIRADITO 6.

pineapple-green chile salsa, cilantro

SHRIMP COCKTAIL CUPS 6.

lemon, classic cocktail sauce

OYSTERS ON THE HALF SHELL 6.

green apple and cucumber mignonette

TUNA CRUDO CROSTINI 6.

toasted baguette, Castelvetro olive tapenade, fennel pollen

MINI CRAB CAKES 6.

whole grain mustard sauce, chive

PAELLA CROQUETTE 6.

chorizo, sofritto, saffron aioli

Meat

GRILLED CHICKEN SKEWERS 5.

harissa glaze, lemon-dill yogurt

PROSCIUTTO & MELON SKEWER 5.

olive oil, aged balsamic vinegar

BRAISED SHORT RIB STEAMED BUN 6.

Korean BBQ, carrot & daikon pickle, scallion

ROASTED MINI BEEF MEATBALLS 6.

San Marzano tomato, Parmigiano-Reggiano, parsley

NY MAPLE GLAZED PORK BELLY 5.

black garlic aioli, crispy shallot

NASHVILLE HOT CHICKEN & WAFFLES 5.

hot honey, bread & butter pickle relish

WAGYU BEEF FRANKS 6.

puff pastry, spicy brown mustard

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Canapes (continued)

Items are prices per piece with a minimum order of (25) pieces and can be butler passed or displayed.

Vegetarian

CAPRESE SKEWER 4.

fresh mozzarella, heirloom cherry tomato,
olive oil, balsamic, basil

MINI GRILLED CHEESE SANDWICH 4.

brioche, creamy tomato soup shooter

BRIE & FIG CROSTINI 5.

toasted baguette, fig jam, triple crème brie

BUFFALO CAULIFLOWER 3.

house hot sauce, bleu cheese sauce, celery

MUSHROOM FRITTER 4.

lemon garlic aioli

AVOCADO TOAST 5.

toasted baguette, crushed avocado,
lemon-avocado oil, Aleppo

FRIED GREEN TOMATO 4.

green goddess, chive

CARAMELIZED ONION & POTATO CROQUETTE 3.

Gruyère cheese, chive

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Dinner Table

Includes freshly brewed Starbucks® coffee, decaffeinated coffee and Tazo® teas.
Dinner Tables are served for (90) minutes.

The Chairman's Table 65.

bread basket, assorted rolls, whipped butter

arugula and endive salad, dried sultanas
and cranberries, goat cheese, spicy walnuts,
chiffonade of radicchio, honey
champagne dressing

assorted mini desserts

choice of two:

BEEF TENDERLOIN

horseradish sauce, whole grain mustard,
red wine demi

BALSAMIC GLAZED CHICKEN BREAST

tomato basil bruschetta

CHEF'S CHOICE

sustainable catch, lemon caper sauce

choice of two:

ROASTED BABY POTATOES

rosemary, Parmesan

MAPLE GLAZED CARROTS

New York State maple syrup, Aleppo

GRILLED ASPARAGUS

lemon, chili flake

CRISPY BRUSSELS SPROUTS

honey, Aleppo

GRILLED BROCCOLINI

coriander vinaigrette

GARLIC & OLIVE OIL YUKON MASHED POTATOES

POTATO PURÉE

Gruyère, chives

WILD RICE PILAF

rice medley, parsley

SWEET POTATO PURÉE

brown sugar, chives

MAC & CHEESE

aged white cheddar

Dinner Table (continued)

Includes freshly brewed Starbucks® coffee, decaffeinated coffee and Tazo® teas.
Dinner Tables are served for (90) minutes.

When in Rome Table 50.

HERB FOCACCIA

olive oil & aged balsamic dip

PASTA FAGIOLI

CAESAR SALAD

romaine, Parmigiano-Reggiano, herbed
breadcrumbs, creamy Caesar dressing

VINE RIPENED TOMATOES

mozzarella, basil, cracked pepper, extra virgin
olive oil

CHICKEN BREAST

sun-dried tomato pesto

ORECCHIETTE

fennel sausage, broccoli rabe,
chili flake, garlic, pecorino

ITALIAN MEATBALLS

roasted peppers, fontina cheese

SAUTÉED BROCCOLI RABE

chili and garlic

CANNOLI AND TIRAMISU

Enhancements

CARVED ROASTED TURKEY BREAST 8.

cranberry orange relish

HERB RUBBED ROASTED PORK 10.

CAESAR SALAD 4.

romaine, Parmigiano-Reggiano, herbed
breadcrumbs, creamy Caesar dressing

GOURMET COFFEE TABLE 5.

freshly brewed Starbucks® coffee,
decaffeinated coffee, Tazo® teas,
hot chocolate, traditional condiments,
marshmallow, cinnamon sticks,
chocolate curls, candied citrus,
whipped cream

TOMATO BASIL SOUP 4.

CITRUS & BEET SALAD 6.

winter citrus, pickled beets, watercress,
whipped ricotta, toasted pistachio,
white balsamic vinaigrette

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Plated Dinner

All plated dinners come with a basket of dinner rolls; Chef's choice of complimentary starch and seasonal vegetable, freshly brewed Starbucks® coffee, decaffeinated coffee and Tazo® teas and traditional condiments.

First Course

choice of one:

PANZANELLA SALAD

grilled & marinated summer vegetables, rustic croutons, ricotta salata, herbs, white balsamic vinaigrette

ENDIVE & ARUGULA SALAD

golden raisins, goat cheese, spiced walnuts, champagne vinaigrette

KALE & SPINACH SALAD

bleu cheese, red wine poached pear, candied pecans, apple cider vinaigrette

MIXED GREEN SALAD

shaved seasonal vegetables, croutons, balsamic vinaigrette

CAESAR SALAD

romaine, Parmigiano-Reggiano, herbed breadcrumbs, creamy Caesar dressing

ICEBERG "WEDGE" SALAD

cherry tomatoes, pickled red onions, bacon, cucumber, chives, bleu cheese dressing

Second Course

all entrées will be accompanied with chef's choice of starch and vegetable

choice of two:

ROASTED FILET MIGNON 68.

GRILLED SCOTTISH SALMON 53.

**OLIVE OIL POACHED
SCOTTISH SALMON 53.**

ROASTED CHICKEN BREAST 49.

GRILLED BRANZINO 48.

BRAISED BEEF SHORT RIB 58.

SHORT RIB & SALMON DUET 65.

ROASTED VEGETABLE TARTE TATIN 45.

VEGETABLE LASAGNA 45.

Third Course

choice of one:

BLACKOUT CAKE

seven layers of devil's food cake, chocolate custard

BANANA CREAM PIE

graham cracker crust

NEW YORK CHEESECAKE

seasonal preparation

**RUSTIC CARAMEL APPLE TARTE
+6. PER PERSON**

DARK CHOCOLATE TORTE +6. PER PERSON
chocolate hazelnut sauce

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