



**MARRIOTT  
BUFFALO  
LECOM HARBORCENTER**



**EVENTS MENU**

*meetings imagined*  
PEOPLE INSPIRED. MARRIOTT DELIVERED.

BUFFALO MARRIOTT AT LECOM HARBORCENTER  
95 MAIN STREET, BUFFALO NY 14203  
716-852-0049

# PLATED BREAKFAST

PRICE PER PERSON

INCLUDES COFFEE AND JUICE

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## ALL AMERICAN | \$21

Scrambled eggs | breakfast potatoes | choice of sausage or bacon | selection of assorted breads for the table, served with assorted jams, Nutella spread, whipped honey and regular butter.

*\*Gluten free options available upon request*

## ROAST BEEF HASH ON WECK | \$22

Roast Top Round caramelized onion | diced potato | scallions | horseradish cream served atop a weck roll | served with scrambled eggs and marinated tomatoes

## BUTTERMILK BOURBON WAFFLES | \$20

House made bourbon infused waffles | fresh berries | orange scented whipped cream | house infused bourbon maple syrup.

# CONTINENTAL BREAKFAST BUFFETS

## QUEEN CITY BUFFET | \$14

Assorted seasonal diced fruit | assorted breakfast breads, pastries, assorted bagels | condiments to include Nutella spread, assorted jams and jellies, flavored and plain cream cheeses, whipped and regular butter

## NICKEL CITY BUFFET | \$18

Assorted seasonal fruit | assorted breakfast breads, pastries and assorted bagels | condiments to include jars of Nutella spread, assorted jams and jellies, flavored and plain cream cheeses, whipped honey and regular butter | choice of assorted Greek yogurts or assorted low fat yogurts | selection of bulk or individual boxed cereals with carafes of assorted milk



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BUFFALO MARRIOTT AT LECOM HARBORCENTER  
95 MAIN STREET, BUFFALO NY 14203

meetings  imagined

# FULL BREAKFAST BUFFET OPTIONS

PRICE PER PERSON

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## QUICK START BREAKFAST BUFFET | \$22

Scrambled eggs with salsa, sour cream, fresh chives and shredded cheddar | breakfast potato medley with diced red bell pepper, green bell pepper, arugula and diced red onion | *choice of:* sausage, turkey sausage or bacon | toast station to include chef's choice of bread | condiments to include Nutella, assorted jams and jellies, flavored and plain cream cheeses, whipped honey and regular butter

*\*Gluten free options available upon request*

## GRANDE CONTINENTAL BUFFET | \$40

Diced assorted fruit | assorted breakfast breads, pastries and assorted bagels | condiments to include jars of assorted jams and jellies, Nutella spread, flavored and plain cream cheeses, whipped honey and regular butter | local honey flavored Greek yogurt dip | build your own parfait station featuring yogurt, house made granola, muesli, toasted walnuts, raisins, brown sugar and fresh berries | steel cut oatmeal to include toasted walnuts, brown sugar, raisins and local honey | assorted regional cheeses and charcuteries served with house made pickles and flavored mustards to include stout, horseradish and whole grain Dijon, served with rustic breads | smoked white fish and smoked salmon with diced red onion, lemon flavored cream cheese and capers | regionally made sausages | eggplant caponata | blistered tomato and cucumber salad with feta

## HARBORCENTER BREAKFAST BUFFET | \$34

Scrambled eggs to include salsa, sour cream, fresh chives and shredded cheddar | breakfast potato medley with diced red bell pepper, green bell pepper, arugula and diced red onion | *choice of:* sausage, turkey sausage, ham or bacon | house made bourbon infused waffles with house infused bourbon maple syrup | steel cut oatmeal with toasted walnuts, brown sugar, raisins and local honey | house made granola parfaits with Greek yogurt and fresh berries | Healthy Scratch energy shots (one per person) | assorted Tim Hortons bagels and donuts | condiments to include Nutella spread, assorted jams and jellies, flavored and plain cream cheeses, whipped honey and regular butter | assorted seasonal fruit with local honey flavored Greek yogurt dip



# BUFFET BREAKFAST ENHANCEMENTS

PRICES ARE CHARGED PER PERSON UNLESS OTHERWISE NOTED

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**Diced Fruit bowls | \$4** Assortment of seasonal fruit

**Breakfast Burritos | \$6** Chipotle cheddar tortilla wrap of scrambled eggs, hash brown potatoes and salsa | choice of shredded pepper jack cheese, shredded cheddar cheese or American cheese | choice of bacon, sausage, chorizo or marinated chicken

**Breakfast Sandwich | \$7** Select from the following:

Scrambled egg, goat cheese, asparagus and prosciutto on toasted croissant

Scrambled egg, turkey sausage and pepper jack cheese on toasted croissant

Scrambled egg whites, tomato, avocado and goat cheese on toasted English muffin

Build your own option includes choice of ham, bacon or turkey sausage | choice of whole eggs or egg whites | choice of American cheese, pepper jack cheese, or cheddar cheese | choice of tomato, caramelized onion or asparagus | choice of croissant, english muffin or bagel

**Whole Fruits | \$3** Choice of apples, pears, oranges, bananas or a variety of each

**Mason Jar Quiche | \$5** Select from the following:

Ham, cheddar cheese and broccoli | Egg white, spinach and tomato | Seasonal vegetable with goat cheese | Bacon, Swiss cheese and caramelized onion

**Assorted Greek Yogurts | \$4** Assorted Selection of Chobani yogurts

**Yogurt Parfaits | \$5** House made granola parfaits with Greek yogurt and fresh berries

**Build Your Own Parfait | \$6** Featuring house made granola, muesli, toasted walnuts, raisins, dried cranberries, dried cherries, brown sugar and fresh berries.

**Mind Tonic Shooters | \$3** Choice of: cranberry, orange and ginger | kale, spinach and apple | carrot, beet and apple

**Steel Cut Oatmeal | \$6** To include toasted walnuts, brown sugar, raisins, dried cranberries, dried cherries, house made granola and local honey

**Assorted Breakfast Breads and Pastries | \$6** To include fresh baked croissants, English muffins, assorted pastries, house made breakfast breads and assorted bagels. Condiments include Nutella spread, assorted jams and jellies, flavored and plain cream cheeses, whipped honey and regular butter.

**Tim Hortons Assorted Bagels | \$36 per dozen** Featuring plain, wheat, blueberry, everything and cinnamon raisin. Condiments to include Nutella, assorted jams and jellies, flavored and plain cream cheeses, whipped honey and regular butter

**Mini Frittata Skillet | \$38 per dozen** Select from the following:

Asparagus, tomato, & feta cheese | Chorizo, onion, & goat cheese | Broccoli, ham, & cheddar cheese | Bacon, Swiss cheese, & caramelized onion



# BUFFET BREAKFAST ENHANCEMENTS CONT.

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## **Local Favorites (Requires 72 hour notice)**

### **Regional Cured Meats and Sausages \$8 per person**

Chef's selection of various meats from around the region

### **Regional Cheese Board \$6 per person**

Chef's selection of locally and regionally produced cheeses, served with rustic breads and house made pickles

### **Paula's Donuts \$45 per dozen**

An assortment of the best donuts Buffalo has to offer

## **Action Stations**

*Chef attendant required at \$75 per hour, per 25 guests*

*Maximum 3 hrs of service, requires 24 hr notice*

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### **Omelets & Eggs \$9 per person**

Fresh cracked eggs | egg whites and egg beaters prepared to order | selection of sautéed bell pepper blend | blistered tomatoes | caramelized onions sautéed mushrooms | steamed spinach | diced ham | crumbled bacon | sausage | diced chicken | shredded cheddar | shredded pepper jack and shredded Swiss cheese

### **Buttermilk Bourbon Waffles \$8 per person**

House made bourbon infused waffles | fresh berries  
orange scented whipped cream | house infused bourbon maple syrup.

*\* Add buttermilk chicken for \$4 per person.*

### **Smoothie Station \$10 per person (add \$2 for protein powder)**

Selection of three fresh berries: cut strawberries, raspberries, blackberries and blueberries or frozen berry blend | peanut butter | cocoa powder | honey | Greek yogurt acai puree | banana | whole milk | 2% milk | apple juice | orange juice | pineapple juice



# BREAKFAST BEVERAGE ENHANCEMENTS

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## Beverage Packages

To Include: Starbucks regular and decaffeinated coffee, assorted Teavana hot teas, bottled water, choice of soft drinks or chilled juices

**All Day | \$23**

**Half Day | \$17**

<b>Pellegrino Bottled Water</b>	<b>\$4 Each</b>
<b>Individual Tomato Juice</b>	<b>\$4 Each</b>
<b>Individual V8 Juice</b>	<b>\$4 Each</b>
<b>Individual Coconut Water</b>	<b>\$6 Each</b>
<b>Nespresso Specialty Coffees</b>	<b>\$8 Per Guest</b>
<b>Iced Coffee</b>	<b>\$70 Per Gallon</b>
<b>Red Bull Energy Drinks</b>	<b>\$6 Each</b>
<b>Starbucks Frappuccino Drinks</b>	<b>\$7 Each</b>
<b>Sparkling Water in Assorted Flavors</b>	<b>\$4 Each</b>
<b>Mini Root Beer Floats</b>	<b>\$4 Each</b>



# BREAKS & QUICK BITES

PRICE PER PERSON

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## REFRESH | \$16

Fruit infused water station | seasonal fruit | assorted pastries | house made granola parfaits with Greek yogurt and acai purée

## REFUEL | \$18

House made granola | trail mix | fresh whole fruit display | assorted Tim Hortons donuts | fruit infused water station | fruit & nut energy bites

*\*24 hour advance notice for order*

## HIGH ENERGY BREAK | \$23

Fruit infused water station | assorted soft drinks | trail mix bar to include mini chocolate chips, toasted coconut, house made granola, toasted walnuts, roasted almonds, raisins and dried cranberries | chocolate covered espresso beans | tiramisu shooters | assorted mini coffee cakes | iced coffee station and frappuccino drinks

## HEALTH NUT BREAK | \$21

Fruit infused water station | Chef's choice vegetable platter with seasonal hummus and tzatziki dip | choice of one mind tonic shooter from: cranberry, orange and ginger; kale, spinach and apple; carrot, beet and apple | trail mix bar to include mini chocolate chips, toasted coconut, house made granola, toasted walnuts, roasted almonds, raisins and dried cranberries | fruit & nut energy bites

## NOSTALGIA BREAK | \$18

Fruit infused water station | Old Fashioned "Soda Pops" | Twinkie, Swiss roll and moon pie brand snack cakes | assorted salt water taffies | gourmet flavored popcorns | selection of assorted house made cookies | milk

## DAY'S END BREAK | \$23

Fruit infused water station | assorted soft drinks | assorted lightly salted house roasted nuts | house made chips with a trio of chef selected dips | assorted sausages with rolls and mustards to include stout, horseradish and whole grain dijon | house made pickles

## SUGAR RUSH BREAK | \$22

Fruit infused water station | assorted soft drinks to include root beer | assorted penny candies | build your own sundae bar to include chocolate, strawberry, and vanilla ice cream; with toppings to include chocolate bark, peanut brittle, Oreo cookie pieces, chopped nuts, sprinkles, pop rocks, assorted cookies, chocolate chips, mini marshmallows, toasted coconut, bananas, fresh berries, hot fudge and caramel sauces.

**\*Add cotton candy for \$6 per person**



# PLATED LUNCHES – MULTI COURSE

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Entrée price includes preselected salad or soup, preselected dessert, chef's choice of starch and vegetable, assorted warm rolls with regular and local honey butter, water service and coffee service.

*Please inform your event manager of all known food allergies, sensitivities or food related changes that need to be made.*

## SALAD SELECTIONS

### **Field of Greens**

Tossed artisan greens with shaved seasonal vegetables and dijon vinaigrette

### **Caesar Salad**

Crisp heart of romaine with smoked Caesar dressing and sourdough croutons

### **Greek Salad**

Chopped romaine, heirloom tomatoes, shaved red onion, kalamata olives, crumbled feta cheese and pepperoncini peppers

Served with aegean vinaigrette

### **Chopped Caprese**

Red and green frisée lettuce with baby heirloom tomatoes, fresh buffalo mozzarella, diced red onion and chopped basil

Topped with balsamic vinaigrette, shaved parmesan and balsamic reduction

## SOUP SELECTIONS

### **Chicken Noodle**

### **Traditional Pasta Fagioli**

### **Tuscan Kale & White Bean**

### **Garden Vegetable**

### **Tomato & Red Pepper Bisque**

### **Butternut Squash Bisque**

### **Buffalo Chicken Soup**

### **Black Bean Soup**



# PLATED LUNCH – MULTI COURSE CONT.

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## ENTRÉE SELECTIONS

### BRUSCHETTA CHICKEN | \$30

French cut chicken breast topped with diced tomatoes, red onion,  
Roasted red peppers and chopped basil  
Topped with balsamic glaze

### HONEY BRINED PORK LOIN | \$34

Honey and sweet tea brined oven roasted pork loin with shaved apple and fennel slaw  
Finished with apple brandy glaze

### NEW YORK STRIP | \$38

10oz New York strip grilled medium and served with roasted garlic and herb butter

### SALMON | \$35

Oven roasted with white wine and herb butter  
Topped with cherry peppers, arugula and sautéed wild mushrooms in a lemon butter sauce

### SPINACH AND CHEESE MANICOTTI | \$30

Filled with parmesan, ricotta and mozzarella cheeses and chopped sautéed spinach  
With robust marinara sauce and pesto cream (*This item does not include side items*)

### EGGPLANT RATATOUILLE | \$26

Large diced eggplant and seasonal vegetables tossed in a buttery amatriciana sauce  
Served with thick cut grilled baguette and shaved parmesan (*This item does not include side items*)

### CAMPANELLE PRIMAVERA | \$28

Lightly roasted vegetables with pesto cream sauce and balsamic glaze  
(*This item does not include side items*)

## DESSERT SELECTIONS

**Carrot Cake** – House made spiced cake layered with cream cheese frosting

**Chef's Choice Cheesecake** – Our house made New York Cheesecake

**Flourless Chocolate Torte** – A lusciously rich slice of chocolate torte topped with dark chocolate ganache  
Served with fresh whipped cream and berries

**Red Velvet Cake** – Classic favorite served with cream cheese frosting

**Chocolate Cake** – Moist and delicious with chocolate buttercream frosting

**Seasonal Panna Cotta** - A seasonal dessert with fresh whipped cream and berries

**Deep Dish Apple Pie** - Traditional apple pie with streusel topping and caramel sauce\*Add ice cream \$2



# LUNCH BUFFET OPTIONS

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*Prepared for a minimum of 15 guests  
A small group service fee of \$75 will be applied to events of less than 15 guests  
Prices are charged per person unless otherwise noted  
Please inform your event manager of all known food allergies, sensitivities or  
food related changes that need to be made*

## **QUEEN CITY DELI BUFFET | \$29**

Chef's choice soup of the day | tossed salad to include tomatoes, red onion, olives, carrots and cucumber with balsamic & ranch dressings served on the side | coleslaw | redskin potato salad | shaved turkey, black forest ham, roasted beef, salami and orange tarragon chicken salad | tomatoes, leaf lettuce, red onions and kosher pickle spears | sliced cheddar, Swiss, provolone and American cheeses | mayonnaise, chipotle aioli, whole grain dijon mustard, kalamata aioli, Weber's mustard and creamy horseradish spread | house made buffalo spiced chips | assorted breads and rolls

## **FIESTA BUFFET | \$32**

Chicken tortilla soup with tortilla strips | tossed salad to include tomatoes, red onion, olives, carrots and cucumber with balsamic, cilantro Ranch and regular Ranch dressings served on the side | black bean elote salad | cilantro lime rice | roasted corn and peppers | choice of two: marinated flank steak, cilantro chicken, roasted peppers and onion blend, or adobo pork | flour tortillas | sour cream | salsa | sliced jalapeno | shredded pepper jack and shredded cotija cheeses | shredded lettuce | diced tomato | fresh guacamole | pickled red onions | non alcoholic margaritas | chili lime spritzer | Mexican coca cola beverages

## **COUNTRY BBQ BUFFET | \$34**

Three bean chili with beef | warm assorted rolls with regular and whipped honey butter | tossed salad to include tomatoes, red onion and cucumber with balsamic and ranch dressings | coleslaw | mac and cheese | *choice of two*: pulled pork (requires 24hrs notice), smoked BBQ chicken, pork ribs | smoked turkey breast, smoked pork loin or smoked beef brisket (requires 48hrs notice) | baked beans | cornbread | mashed red bliss potatoes | braised escarole | broccolini | honey glazed carrots | sandwich rolls | regional BBQ sauces | hickory aioli | sliced American and cheddar cheeses | house brined pickles | fruit punch | sweet and unsweet tea

## **EVERYDAY BUFFALO | \$33**

Buffalo chicken soup | warm assorted rolls with regular and cayenne spiced honey butter | build your own wedge salad station featuring diced tomato, thick cut bacon bits, smoked bleu cheese crumbles, diced red onion, chopped egg, crunchy pretzel bits and Buffalo bleu cheese dressing | sliced roasted beef with garlic and thyme jus served with kimmelweck slider rolls, horseradish cream and fresh horseradish | crispy fried chicken wings served with mild and hot sauces, our signature buffa-cue sauce, bleu cheese and ranch dressing with celery and carrot sticks on the side | *Choice of*: soft baked pretzel sticks with beer cheese and assorted flavored mustards or herbed salt potatoes with kimmelweck sauerkraut | *Choice of*: sautéed pierogis with caramelized onions served with smoked polish sausage and sour cream or Buffalo macaroni and cheese | sautéed Brussels sprouts with pancetta | Loganberry lemonade | root beer | apple spritzer



# POWER PLAY BUFFET

**\$32 PER PERSON**

*Choice of one salad option, one soup option and three gourmet café style sandwich options. Accompanied by fresh diced fruits and assorted cookies. Served with warm assorted rolls, regular and whipped honey butter.*

Salad Selections	Soup Selections	Sandwich Selections
<ul style="list-style-type: none"> <li>• <b>Field of Greens</b> – Tossed artisan greens with shaved seasonal vegetables and dijon vinaigrette</li> <li>• <b>Traditional Caesar</b> – Crisp romaine, Caesar dressing, shaved parmesan and sourdough croutons</li> <li>• <b>Greek Salad</b> – Crisp romaine, heirloom tomatoes, shaved red onion, kalamata olives, crumbled feta cheese and pepperoncini peppers with Aegean vinaigrette</li> <li>• <b>Chopped Caprese</b> – Spring mix lettuce blend with diced tomato, diced buffalo mozzarella, diced red onion and chopped basil with balsamic vinaigrette, shaved parmesan and balsamic glaze</li> </ul>	<ul style="list-style-type: none"> <li>• Classic Chicken Noodle</li> <li>• Traditional Pasta Fagiole</li> <li>• Tuscan White bean with Escarole</li> <li>• Vegan &amp; Bean</li> <li>• Garden Vegetable</li> <li>• Tomato and Red Pepper Bisque</li> <li>• Butternut squash Bisque</li> </ul>	<ul style="list-style-type: none"> <li>• <b>Southwest Turkey wrap</b> – Grilled chipotle cheddar wrap, shaved turkey, chipotle ranch, black bean and corn salsa, shredded cheddar and shredded lettuce</li> <li>• <b>Smokey Beef and Bleu</b> – Smoked roast beef, caramelized onion, horseradish, lettuce, tomato and smoked bleu cheese aioli on toasted baguette</li> <li>• <b>Portobello Caprese</b> – Marinated portobello mushrooms, roasted red pepper, lettuce, tomato and pickled red onion. fresh buffalo mozzarella and sundried tomato aioli on toasted schiacciata roll</li> <li>• <b>Turkey BLT</b> – Shaved turkey breast, thick cut bacon, lettuce, tomato and sliced avocado with herbed aioli on toasted whole wheat bread</li> <li>• <b>Buffalo Chicken Caesar Wrap</b> – Spinach wrap with Buffalo chicken fingers, romaine lettuce, smoked Caesar dressing, sourdough crouton crumbs and shaved parmesan</li> <li>• <b>Shaved Ham and Swiss</b> – Thinly shaved black forest ham, Swiss cheese, lettuce and thick cut tomato on toasted tuscan bread</li> <li>• <b>Pesto Chicken</b> – Marinated chicken breast, pesto aioli, buffalo mozzarella, lettuce and thick sliced tomato on toasted olive bread</li> </ul>



# BOXED LUNCH

**\$25 PER PERSON**

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**INCLUDES CHEF'S CHOICE COLD SALAD, WHOLE FRESH FRUIT, BAG OF CHIPS, JUMBO COOKIE, MINT, AND BOTTLED WATER**

**Select 3 of the following sandwich options:**

## **Southwest Turkey Wrap**

Grilled chipotle cheddar wrap, shaved turkey, chipotle ranch, black bean and corn salsa, shredded cheddar and shredded lettuce

## **Smokey Beef and Bleu**

Smoked roast beef, caramelized onion, horseradish, lettuce, tomato and smoked bleu cheese aioli on toasted baguette

## **Portobello Caprese**

Marinated portobello mushrooms, roasted red pepper, lettuce, tomato and pickled red onion, fresh buffalo mozzarella and sundried tomato aioli on toasted schiachiatta roll

## **Turkey BLT**

Shaved turkey breast, thick cut bacon, lettuce, tomato and sliced avocado with herbed aioli on toasted whole wheat bread

## **Buffalo Chicken Caesar Wrap**

Spinach wrap with Buffalo chicken fingers, romaine lettuce, smoked Caesar dressing, sourdough crouton crumbs and shaved parmesan

## **Shaved Ham and Swiss**

Thinly shaved black forest ham, swiss cheese, lettuce and thick cut tomato on toasted Tuscan bread

## **Pesto Chicken**

Marinated chicken breast, pesto aioli, buffalo mozzarella, lettuce and thick sliced tomato on toasted olive bread

*\*Add \$4 per person for displayed boxed lunch*



# LUNCH BEVERAGE ENHANCEMENTS

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## Beverage Packages

To Include: Starbucks regular and decaffeinated coffee, assorted Teavana hot teas, bottled water, choice of soft drinks or chilled juices

**All Day | \$23**

**Half Day | \$17**

<b>Pellegrino Bottled Water</b>	<b>\$4 Each</b>
<b>Individual Tomato Juice</b>	<b>\$4 Each</b>
<b>Individual V8 Juice</b>	<b>\$4 Each</b>
<b>Individual Coconut Water</b>	<b>\$6 Each</b>
<b>Nespresso Specialty Coffees</b>	<b>\$8 Per Guest</b>
<b>Iced Coffee</b>	<b>\$70 Per Gallon</b>
<b>Red Bull Energy Drinks</b>	<b>\$6 Each</b>
<b>Starbucks Frappuccino Drinks</b>	<b>\$7 Each</b>
<b>Sparkling Water in Assorted Flavors</b>	<b>\$4 Each</b>
<b>Mini Root Beer Floats</b>	<b>\$4 Each</b>



# RECEPTIONS

PRICE PER DOZEN

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## COLD HORS D' OEUVRES

- Antipasto Skewers | \$60
- Caprese Poppers | \$45
- Salmon Tartare Spoons | \$65
- Jumbo Shrimp Cocktail Skewers | \$62
- Confetti Beet Tartare Spoons | \$48
- Tuna Poke Spoons | \$60
- Beef Carpaccio Crostini | \$65
- Crab and Avocado Bruschetta on Crostini | \$70
- Shaved Beef and Truffled Goat Cheese Crostini | \$65
- Cucumber and Smoked Salmon | \$52

## HOT HORS D' OEUVRES

- Vegetable Spring Rolls with Sweet Chili Sauce | \$38
- Duck and Corn Wontons with Bacon | \$45
- Mini Crab Cakes with Chipotle Aioli | \$62
- Chorizo Risotto Bites | \$70
- Mini Eggplant Parmesan | \$65
- Vegetable Croquettes | \$60
- BBQ Bacon Wrapped Shrimp Skewers | \$75
- Chicken Katsu Skewers with Mango Chili Sauce | \$60
- Asparagus and Asiago Wrapped in Phyllo Dough | \$38
- Spanakopita | \$38
- Caramelized Onion and Goat Cheese Tarts | \$48
- Buffalo Chicken Meatballs | \$36

## DESSERT SPECIALTIES

- Mini Strawberry Short Cakes | \$48
- Mini Crème Puffs | \$48
- Individual Berry Cobblers | \$48
- Mini Chocolate Brownie | \$45
- Assorted Mini Cheesecakes | \$65
- Seasonal Fruit Panna Cotta | \$60
- Chef's Choice of Cakes & Pies | \$70
- Assorted Dessert Bars | \$58
- Mini Key Lime Tarts | \$50
- Mini Chocolate Mousse Cups | \$50



# RECEPTION DISPLAYS

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*Prepared for a minimum of 15 guests*

*A small group service fee of \$75 will be applied to events of less than 30 guests*

*Prices are charged per person unless otherwise noted*

*Please inform your event manager of all known food allergies, sensitivities or food related changes that need to be made*

## **VEGETABLE CRUDITÉ | \$8**

Market fresh vegetables paired with seasonal hummus, eggplant caponata and ranch dressing

## **REGIONAL CHEESE DISPLAY | \$10**

Served with crusty breads, gourmet crackers, house made jam, berries and whole grain dijon mustard

## **CHARCUTERIE DISPLAY | \$15**

Served with crusty breads, gourmet crackers, pickled vegetables and assorted mustards

## **JUMBO SHRIMP COCKTAIL | \$52 PER DOZEN**

Served with assorted cocktail sauces and grilled lemons

## **ANTIPASTO DISPLAY | \$18**

Fresh mozzarella, marinated tomatoes and artichokes, assorted olives, roasted peppers, pickled vegetables, dolmas and assorted cured meats and cheeses, crusty breads and mustards

## **SLIDER TRIO DISPLAY | \$18**

Select (3) of the following options, to include appropriate side items per variety:

Beef and Cheddar | Pulled Pork | Fried Chicken | Crab Cake | Bison | Cilantro Chicken Buffalo  
Chicken | Beef on Weck | Chicken and Waffle

## **TASTES OF ASIA | \$25**

Vegetable egg rolls | duck wontons | chicken and vegetable steam buns | pork pot stickers | chef's choice of assorted sushi | flavored edamame | cold noodle salads

## **SEAFOOD SENSATION BAR | \$35**

A combination of east and west coast oysters | steamed mussels | smoked clams | tuna poke | snow crab legs | jumbo shrimp cocktail | variety of sauces and citrus accompaniments

## **FARMER'S SALAD HARVEST | \$23**

An assorted collection of raw and lightly cooked farm fresh vegetables served aside a variety of locally and regionally harvested greens, | assorted dressings | crusty breads | regional cheeses and additional toppings scattered throughout

## **LET'S GO BUFFALO | \$28**

Fruit infused water station | assorted soft drinks | build your own taco bag station to include individual bags of Fritos corn chips, original Doritos and cool ranch Doritos brand chips, seasoned ground beef, refried beans, condiments to include shredded lettuce, salsa, sour cream, diced tomato, diced red onion, sliced jalapeno, guacamole, shredded cheddar and shredded pepper jack cheeses | build your own beef on weck slider station to include roasted beef jus, weck rolls, horseradish and horseradish cream | individual Buffalo chicken mac and cheese skillet | mini sponge candy cheesecakes



# CHEF ATTENDED STATIONS

## PRICE PER PERSON

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*Chef Attendant required at \$75 per hour, per 40 guests  
Maximum 3 hours of service, requires 24 hour notice*

### **PASTA STATION | \$16**

Cheese tortellini and penne pasta | marinara and alfredo sauces | toppings to include Italian sausage, marinated chicken, sautéed wild mushrooms, scallions, sundried tomatoes, broccolini, garden peas, caramelized onions, baby heirloom tomatoes, diced squash and zucchini | served with crusty breads, grated parmesan and crushed red pepper flakes

### **ROASTED TENDERLOIN OF BEEF | \$38**

Served with warm assorted rolls, red wine demi glace, herb roasted red potatoes and sautéed broccolini

### **HERB ROASTED STRIPLOIN | \$25**

Served with warm assorted rolls, wild mushroom bordelaise, fingerling potato hash and grilled asparagus

### **PORK LOIN | \$16**

Maple dijon glazed with warm assorted rolls, smoked white cheddar macaroni and cheese, roasted carrots and parsley

### **PANORAMA PRIME RIB | \$18**

Slow-roasted with our house blend steak seasoning, served with garlic and thyme jus, chopped salad with balsamic and ranch on the side and roasted garlic mashed potatoes

### **ROASTED WHOLE SNAPPER | \$30**

Served with dill butter and warm assorted rolls, fingerling potato salad with shaved fennel and fresh herbs, grilled citrus fruits and roasted cauliflower

### **NOODLE BAR | \$26**

Beef, pork, chicken and vegetable broths served with ramen, udon, and rice noodles | assortment of fresh vegetables and herbs | red and white miso paste | hard cooked eggs | shredded chicken, sliced beef strips and sliced pork loin | Soba noodle salad | kimchi salad

### **SLIDER STATION | \$24**

Select three of the following options which will include appropriate side items per variety: Beef and Cheddar | Pulled Pork | Chicken and Waffles | Crab Cake | Bison | Cilantro Chicken | Buffalo Chicken | Beef on Weck | house made chips with chef's choice of three house made dips | coleslaw | waffle fries

### **TACO BAR | \$20**

Seasoned ground beef, shredded marinated chicken, sliced flank steak | cilantro lime rice | black beans | refried beans | shredded lettuce | diced tomato | sour cream | fresh guacamole | shredded pepper jack, cotija and cheddar cheeses | sliced jalapeno | diced red onion | roasted corn with peppers | roasted squash medley



# DINNER BUFFET OPTIONS

## PRICE PER PERSON

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### COUNTRY BBQ BUFFET | \$46

Three bean and beef chili | warm assorted rolls with regular and whipped honey butter | tossed salad to include tomatoes, red onion and cucumber with balsamic and ranch dressings | coleslaw | redskin potato salad | mac and cheese | *choice of two*: pulled pork (requires 24hrs notice), smoked BBQ chicken, smoked turkey breast, smoked pork loin, pork ribs or smoked beef brisket (requires 48hrs notice) | baked beans | cornbread | mashed red bliss potatoes | braised escarole | served with sandwich rolls | regional BBQ sauces | hickory aioli | sliced American and cheddar cheeses | house brined pickles | assorted cookies | dessert bars | fruit cobbler

### MEDITERRANEAN TABLE | \$52

Tuscan white bean soup | warm assorted rolls with regular and whipped spiced orange butter | marinated tomato and cucumber salad with shaved red onion, kalamata olives, crumbled feta cheese and house made balsamic dressing | traditional Greek salad with crisp romaine, shaved red onion, cucumber, kalamata olives and tomato wedges with pepperoncini peppers and Greek Aegean vinaigrette | lemon and tarragon marinated chicken breast topped with heirloom tomatoes, chopped kale, shaved red onion and crispy capers tossed in lemon cream sauce | oven roasted salmon with wild mushrooms, cherry peppers, sliced kalamata olives and feta cheese crumbles | roasted red potatoes tossed with herbs and wild mushrooms | grilled asparagus with red onions and white balsamic dressing | herbed couscous with sun dried tomatoes and feta | seasonal panna cotta | house made baklava | pistachio torte

### VIVA ITALIA BUFFET | \$42

Pasta fagioli soup | warm assorted rolls with regular and whipped olive butter | chopped caprese salad with field greens, white balsamic vinaigrette, shredded parmesan and balsamic glaze | tossed Caesar salad with shredded parmesan and croutons | four cheese manicotti with pesto cream sauce | tortellini with peas and alfredo sauce | grilled chicken topped with bruschetta to include chopped tomatoes, garlic, red onion and basil | roasted striploin with pizzaiola sauce to include marinara, capers, roasted peppers and wild mushrooms | roasted heirloom carrots with herbs and shaved fennel | roasted potatoes with caramelized onions and arugula | tiramisu | cannoli | seasonal panna cotta



# DINNER BUFFET OPTIONS

PRICE PER PERSON

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## **BASICALLY BUFFALO | \$50**

Potato and cabbage soup | warm assorted rolls with regular and Montreal steak butter | herb roasted salt potatoes with smokey bleu cheese crumbles | campanelle pasta with Buffalo spiced cheese sauce and scallions | roasted spiced cauliflower | fried Brussels sprouts with bacon butter | horseradish crusted salmon with roasted red pepper coulis | herb crusted beef tenderloin served with garlic and thyme jus and horseradish cream sauce | Choice of classic chopped salad with tomatoes, cucumber, onion, blue cheese crumbles, diced egg and sliced olives with balsamic, Italian and ranch dressings served on the side or wedge salad bar to include bacon, bleu cheese crumbles, diced tomatoes, and red onion with blue cheese and ranch dressings served on the side | sponge candy cheesecake | penny candy display | assorted dessert bars

## **FAR EAST BUFFET | \$46**

Wonton soup | chicken yakitori with sticky soy sauce | beef satay with mango chili sauce | beef and bok choy with brown sauce | fried rice | lemongrass rice | sesame + ginger vegetable medley | crisp lettuce with an assortment of fresh vegetables and herbs | red and white miso paste | shredded chicken and sliced pork loin | vegetable egg rolls | duck wontons | chicken and vegetable steam buns | pork pot stickers | assorted sushi | flavored edamame | cold noodle salads

*\*Coffee and tea station may be added to any buffet for an additional \$3 per person*



# PLATED DINNERS – MULTI COURSE

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Entrée price includes preselected salad or soup, preselected dessert, chef's choice of starch and vegetable, assorted warm rolls with regular and local honey butter, water service and coffee service.

*Please inform your event manager of all known food allergies, sensitivities or food related changes that need to be made*

## SALAD SELECTIONS

### Field of Greens

Tossed artisan greens with shaved seasonal vegetables and dijon vinaigrette

### Caesar Salad

Crisp heart of romaine with smoked Caesar dressing and sourdough croutons

### Greek Salad

Chopped romaine, heirloom tomatoes, shaved red onion, Kalamata olives, crumbled feta cheese and pepperoncini peppers | Aegean vinaigrette

### Chopped Caprese

Red and green frisée lettuce with baby heirloom tomatoes, fresh buffalo mozzarella, diced red onion and chopped basil | balsamic vinaigrette, shaved parmesan and balsamic reduction

## SOUP SELECTIONS

### Chicken Noodle

### Traditional Pasta Fagioli

### Tuscan Kale & White Bean

### Garden Vegetable

### Tomato & Red Pepper Bisque

### Butternut Squash Bisque

### Black Bean



# PLATED DINNERS – MULTI COURSE CONT.

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## ENTRÉE SELECTIONS

### **Bruschetta Chicken \$30**

French cut chicken breast topped with diced tomatoes, red onion, roasted red peppers and chopped basil topped with balsamic glaze

### **Honey Brined Pork Loin \$34**

Honey and sweet tea brined, oven roasted pork loin with shaved apple and fennel slaw finished with apple brandy glaze

### **New York Strip \$38**

10oz New York strip grilled medium and served with roasted garlic and herb butter

### **Salmon \$35**

Oven roasted with white wine and herb butter | topped with cherry peppers, arugula and sautéed wild mushrooms in a lemon butter sauce

### **Spinach and Cheese Manicotti \$30**

Filled with parmesan, ricotta and mozzarella cheeses and chopped sautéed spinach | With robust marinara sauce and pesto cream (*This item does not include side items*)

### **Eggplant Ratatouille \$26**

Large diced eggplant and seasonal vegetables tossed in a buttery amatriciana sauce | served with thick cut grilled baguette and shaved parmesan (*This item does not include side items*)

### **Campanelle Primavera \$28**

Lightly roasted vegetables with pesto cream sauce and balsamic glaze (*This entree does not include side items*)

## DESSERT SELECTIONS

**Carrot Cake** – House made spiced cake layered with cream cheese frosting

**Crème Brulee Cheesecake** – Our house made New York cheesecake topped with caramelized demerara sugar

**Flourless Chocolate Torte** – A lusciously rich slice of chocolate torte topped with dark chocolate ganache served with fresh whipped cream and berries

**Red Velvet Cake** – Classic favorite served with cream cheese frosting

**Chocolate Cake** – Moist and delicious, with chocolate buttercream frosting

**Seasonal Panna Cotta** – A seasonal dessert with fresh whipped cream and berries

**Deep Dish Apple Pie** – Traditional apple pie with streusel topping and caramel sauce

\*Add ice cream \$2



# OPEN BAR PACKAGES

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## Core Well

**FIRST HOUR | \$14 PER PERSON**

**EACH ADDITIONAL HOUR | \$9 PER PERSON**

new amsterdam gin | new amsterdam vodka | flor de cana rum | sauza blue tequila | dewars white lable scotch | jim beam bourbon whiskey | seagrams VO rye whiskey | selection of wine from Magnolia Grove Winery | selection of domestic and imported beer

## Core Call

**FIRST HOUR | \$20 PER PERSON**

**EACH ADDITIONAL HOUR | \$12 PER PERSON**

absolute vodka | bacardi superior rum | captain morgan original spiced rum tanqueray gin | johnnie walker red label scotch | maker's mark burbon whiskey jack daniels tennessee whiskey | seagrams vo whiskey | 1800 silver tequila courvoisier vs | selection of wine from Magnolia Grove Winery | selection of domestic and imported beer

## Top Shelf

**ASK YOUR CATERING MANAGER FOR PRICING**

Top Shelf Open bar is stocked with BV Wines

## Beer Portfolio

Open bars will feature at least one bottled beer from each of the five categories:

Domestic Premium: Budweiser, Michelob ultra

Domestic Light: Bud light, Coors light, Miller lite

Craft: Blue moon, Samuel Adams

Regional: Flying Bison Brewing Company

Import: Amstel light, Corona, Corona light, Heineken, Heineken light

**One bartender per 100 guests for a fee of \$100 (4 hours)  
Each additional hour is \$25**

**Cash bars require one cashier per 200 guests at \$55 (4 hours)  
Each additional hour \$20**

*8.75% beverage tax already included in cash drink price  
8.75% beverage tax will be added to your host bar*



# HOSTED AND CASH BAR OPTIONS

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## **Core Well: Host \$ 7 | Cash \$7**

new amsterdam gin | new amsterdam vodka | flor de cana rum | sauza blue tequila dewars  
white lable scotch | jim beam bourbon whiskey | seagrams VO rye whiskey selection of wine  
from Magnolia Grove Winery | selection of domestic and imported beer

## **Core Call: Host \$9 | Cash \$9**

absolute vodka | bacardi superior rum | captain morgan original spiced rum | tanqueray  
gin | johnnie walker red label scotch | maker's mark burbon whiskey jack daniels  
tennessee whiskey | seagrams vo whiskey | 1800 silver tequila courvoisier vs | selection  
of wine from Magnolia Grove Winery | selection of domestic and imported beer

## **Wine: Host \$7 | Cash \$7**

chardonnay, cabernet sauvignon, merlot, white zinfandel

## **Craft Beers: Host \$6 | Cash \$6**

Blue Moon, Samuel Adams

## **Imported Beers: Host \$6 | Cash \$6**

Amstel light, Corona, Corona light, Heineken, Heineken light

## **Domestic Beers: Host \$5 | Cash \$5**

Budweiser, Bud light, Cores light, Miller lite, Michelob ultra, Yuengling lager

## **Mineral Water or Bottled Water: Host \$3 | Cash \$3**

## **Soft Drinks and Juices: Host \$2 | Cash \$2**

**One bartender per 100 guests for a fee of \$100 (4 hours)  
Each additional hour is \$25**

**Cash bars require one cashier per 200 guests at \$55 (4 hours)  
Each additional hour \$20**

*8.75% beverage tax already included in cash drink price  
8.75% beverage tax will be added to your host bar*



# WHITE WINES AND CHAMPAGNE

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## Wines by the Bottle:

### Chardonnay

Magnolia Grove | California | \$40  
Hess | California | \$55  
J Lohr "11 Riverstone" Arroyo Vista | California | \$80

### Sauvignon Blanc

Sea Pearl | New Zealand | \$60

### Riesling

Dr. Konstantin Frank, Semi-Dry | New York | 58

### Sparkling

La Marca Prosecco | Italy | \$60  
Mumm Cuvee "Brut Prestige" | California | \$70

### Champagne

Moet & Chandon "Imperial" | Epernay | \$100

### Rosé

Magnolia Grove | California | \$40

### Pinot Grigio

Magnolia Grove | California | \$40

*8.75% beverage tax will be added to your bottle purchase*



# RED WINES

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## Wines by the Bottle:

### Pinot Noir

Magnolia Grove | California | \$40

Line 39 | California | \$48

Erath | Oregon | \$65

### Merlot

Magnolia Grove | California | \$40

Canoe Ridge "The Expedition" | Washington | \$58

J Lohr "Los Osos" | California | \$60

### Cabernet

Magnolia Grove | California | \$40

Avalon | California | \$45

Banfi "ASKA" | Italy | \$78

### Interesting Reds

Artezin Zinfandel | California | \$56

Trivento "Golden Reserve" Malbec | Argentina | \$62

Norton "Privada" | Argentina | \$65

*8.75% beverage tax will be added to your bottle purchase*



# BEVERAGE | NON-ALCOHOLIC

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## **Unlimited soda/juice bar | \$8 per person**

Unlimited refills of fountain soda and juices from a portable bar (4 hours)

## **Self-serve soft drink station | \$3 per soft drink**

Table station that provides bottled sodas, ice and glasses for individual self service

\*Price is based on sodas consumed

## **Add bottled water to your station | \$3 each**

