



adam's mark®
buffalo

Special Events Menu

THE ADAM'S MARK HOTEL
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All Food and Beverage is subject to a Administrative Fee (Currently 20%) and New York State sales tax (Currently 8.75%)

Our Mission at the Adam's Mark Buffalo-Niagara Hotel is to be the "Hotel of Choice" for all groups, conventions, and social receptions in the Buffalo-Niagara area. Our success is founded in our dedicated, experienced, and professional team of associates that gives each special event the attention, care, and respect it deserves. In exchange for placing your trust in our products, services, and the experiences rendered, we pledge to:

- ***Be easy to do business with!*** There are many factors and challenges that take place in planning any event. We pledge to provide the expertise and assistance in making each event run smoothly, working with you to create a successful and memorable event for all.
- ***Provide complete client satisfaction!*** We aim for a top quality, first-rate experience for each and every client. In the unlikely case that a client is dissatisfied with any aspect of the Hotel services promised, the Adam's Mark Hotel guarantees a chance to "fix it" when grievances are made known during and before the event is over so that we may promptly rectify the situation.

In order to properly succeed in the execution of services expected, please note the following terms and policies:

Deposits

Upon signing a contract between the client and the Adam's Mark Hotel, a non-refundable deposit is due. 50% of the remaining estimated Master Account will be due 90 days prior to the event date. The remaining estimated balance will be due 7 days prior to the event as well as the guaranteed counts. Under such circumstance, failure to remit the appropriate pre-payment on a timely basis will be considered a cancellation by the group and the group shall be liable for amounts as described in the cancellation provisions. Please note that the Hotel does not accept personal checks.

Guarantees

A minimum guarantee of attendance (final count) will be due 7 business days prior to the client's function. Once the guarantee number is received by the Hotel, this becomes the minimum number of guests that the client will be charged. Any special meals should be included in the guarantee. The Hotel will prepare and set for 5% over the guaranteed number given by the client. For meal functions, if the guest count exceeds the client's guarantee by more than 5%, a \$5 (Lunch), \$10 (Dinner) service fee will be added to the per person price for each guest served over the 5% of the given guarantee. The Hotel will provide an equal or comparable meal for guests over and above the 5% guarantee. Regardless of the guarantee, the client will be responsible for their committed revenue as per the signed catering or sales contract.

Food & Beverage

Menu selections, beverage requirements, and room set up information must be received no later than 3 weeks prior to the function. All food, beverage, and labor must be supplied by and prepared by the Hotel. Menu prices are subject to change. No food or beverage (alcohol or otherwise) will be allowed to be brought into or taken out of the function space.

The Adam's Mark Hotel requires that only Hotel servers and bartenders dispense beverages. The Hotel's alcoholic beverage license requires the Hotel to request proper identification (photo ID) from any person of questionable age (at the discretion of the Hotel). The Hotel reserves the right to refuse alcoholic beverages service if any person is under age, fails to present proper identification, or appears near or at a level of intoxication. The Adam's Mark Hotel as a licensee is responsible for the administration of sales and service of alcoholic beverages in accordance with the New York Alcohol and Beverage Commission's regulations.

Prices quoted are subject to change to proportionate increases to meet cost of goods and services at the time of the event. The Adam's Mark Hotel will guarantee prices 90 days in advance.

Meeting Space

The Adam's Mark Hotel reserves the right to move the client's function to another meeting room that will accommodate the size of their group. In the event that this occurs, the client will be notified in writing in advance.

Administrative Fee: Adam's Mark Hotel and Event Center charges an Administrative Fee on all food and beverage prices listed in our Special Events Menus, Banquet Event Orders, Room and Catering Contracts which are ordered, prepared and served through our Sales, Catering & Special Events (Banquets) Departments. This charge is for the administration of the event (i.e. banquet, special function, package deals) and is not a gratuity and will not be distributed as gratuities to the employees who provided service to the guests. The Administrative Fee also applies to meeting space and AV prices, with or without food and beverage as part of the function. Currently, as of the year 2017, the Hotel's Service Charge is 20%, which is subject to change.

Applicable Taxes: All food and beverage, as well as meeting space, AV or other special services, and items provided by the Hotel and the Administrative Fee are also subject to applicable New York State (NYS) Sales Tax. Currently, NYS Sales Tax is

Cancellation

There is no cancellation for the purpose of holding this event at another location. In the event of cancellation by your party, the Hotel is entitled to liquidate damages as per the schedule below. All percentages are calculated on the estimated food, beverage, and room rental committed revenue as per the signed contract:

Date of contract to one (1) year prior to date of function	25%
More than 6 months but less than one (1) year prior to date of function	50%
More than 90 days but less than 6 months prior to date of function	75%
90 days to date of function	100%

Advertising

All advertising that uses the Adam's Mark Hotel name must receive approval from the Hotel's Manager.

Signs, Banners, and Decorations

The Adam's Mark Hotel prohibits anything to be adhered to the walls in any meeting room or public space. The Hotel reserves the right to approve all signs and banners that will be displayed in our public space. All banners must be professional in appearance. The Banner Hanging fee is assessed at \$35 per banner. The Adam's Mark Hotel is not responsible for any lost or damaged banners.

We look forward to the opportunity of creating a reMARKable event with you!

BREAKFAST

Breakfast Includes: Coffee & Tea Service

Buffet Breakfast Maximum One (1) Hour

Continental Breakfast

Adam's Continental \$12

Assorted Juices, Array of Fresh Fruits and Berries, Danish, Muffins, Croissants, Fruit Marmalade and Jams

Healthy Choice \$14

Assorted Juices, Array of Fresh Fruits with Yogurts and Granola, Raspberry Puree, Danish, Muffins, Croissants, Sliced Bagels, Fruit Marmalade, Jam and Cream Cheese, and Oatmeal with Brown Sugar and Raisins

Mark's Continental \$15

Assorted Juices, Array of Fresh Fruits and Berries, Danish, Muffins, Croissants, Fruit Marmalade and Jams, a Variety of Dry Cereals with Milk, and Hot Croissants Sandwiches with Egg, Ham, and Cheese.

Deluxe Continental \$17

Assorted Juices, Array of Fresh Fruits and Berries, Danish, Muffins, Croissants, Sliced Bagels, Fruit Marmalade, Jams, and Cream Cheese, a Variety of Dry Cereals with Milk, and Smoked Salmon with Capers and Peppercorn

Served Breakfast

American Breakfast \$14

Farm Fresh Scrambled Eggs with Baked Rosemary and Thyme Potatoes, Choice of Ham, Sausage Link, Bacon, or Canadian Bacon, and a Choice of Danish, Muffin, or Croissant

Royal Breakfast \$16

(maximum 100 guests)

Two Poached Eggs on an English Muffin with Canadian Bacon and Fresh Hollandaise Sauce, Served with Asparagus and Roma Tomato Rondelle and Topped with Fresh Cut Chives and Fresh Fruit Garnish

Breakfast Buffet

The following options are for parties of 30 guests or more

Parties under 30 people can select the following buffet options for an additional \$2 per person

The Golden Standard \$20

Assorted Juices, Cubed Seasonal Fresh Fruits, Farm Fresh Scrambled Eggs with Fresh Chives, Home-Style Diced Potatoes with Diced Green and Red Peppers, Choice of Ham, Sausage Link, Bacon, or Canadian Bacon, and Choice of Pancakes or French Toast with Maple Syrup, Danish, Muffins, Fruit Marmalade and Jams.

*Add Yogurt to Your Buffet for \$2.00 Per Person

The Niagara Falls \$27

Assorted Juices, Cubed Seasonal Fresh Fruits with Yogurt and Granola, Danish, Muffins, Croissants, Fruit Marmalade and Jams, Farm Fresh Scrambled Eggs with Fresh Chives, Home-Style Diced Potatoes with Diced Green and Red Peppers, Sausage, Bacon, Fresh Buttermilk Biscuits with Country Sausage Gravy, and Cinnamon Raisin French Toast with Toasted Almonds and Served with Maple Syrup

*Add an Additional Meat for \$1.00 Per Person

Omelet Station \$10 Per Person

Each station is for a maximum of one hour and all stations are priced per person.

A chef fee of \$75 per Station Chef will be charged if a Chef Attended Station is ordered.

Made-to-order Omelets with a Selection of Fresh Ingredients: Cheddar Cheese, Bacon, Sausage, Sliced Mushrooms, Baby Spinach, Diced Bell Peppers, Onion, and Tomatoes

Breaks

Maximum One (1) Hour

Mid-Morning Pick Me Up \$9

Assorted Juices, Danish, Muffins, Croissants, Fruit Marmalade and Jams, Individual Yogurts, and Coffee, Decaf, & Assorted Tea

Mid-Morning Cookies \$9

An Arrangement of Cookies including Chocolate Chip, M&M, White Chocolate Chip with Macadamia Nuts, and Oatmeal-Raisin, and Coffee, Decaf, & Assorted Teas with Whole & Skim Milk

Frozen Treat \$9

Ice Cream Novelties Including Ice Cream Sandwiches, Frozen Assorted Candy Bars, and Frozen Fruit Bars, Assorted Juices, Mineral Water, and Coffee, Decaf, & Assorted Teas

Healthy Break \$10

Kashi Bars, Nutri-Grain Bars, Whole Fresh Fruit, Assorted Flavored Yogurts, Coffee Cake, Assorted Juices, Mineral Water, and Coffee, Decaf, & Assorted Teas

Mid-Day Break \$14

Cracker Jack, Popcorn, Large Soft Cream Cheese Pretzels, Buffalo Boneless Chicken Tenders, Mozzarella Sticks, Assorted Soft Drinks, and Coffee, Decaf, & Assorted Teas

Ala Carte Selections

Beverages

Regular or Decaffeinated Coffee	\$38.00 per gallon
Assorted Teas	\$38.00 per gallon
Hot Chocolate	\$38.00 per gallon
Tropical Fruit Punch or Lemonade	\$18.00 per gallon
Lipton Lemon Iced Tea	\$18.00 per gallon
Whole or Skim Milk	\$2.50 per pint
Energy Drink	\$3.25 each
Gatorade	\$3.25 each
Assorted Soft Drinks <small>(Pepsi Products)</small>	\$2.95 each
Sparkling Mineral Water	\$2.95 each
Pure Bottled Water	\$2.75 each
Individual Fruit Juices <small>(Orange, Grapefruit, Apple, Cranberry, or Tomato)</small>	\$2.75 each

Bakery Items

(Priced by the Dozen)

Assorted Danish <small>(Apple, Cherry, Blueberry, and Cheese)</small>	\$24.00
Assorted Bagels with Regular or Flavored Cream Cheese	\$25.00
Fresh Baked Muffins	\$24.00
Assorted Baked Jumbo Cookies <small>(Chocolate Chip, Macadamia Nuts, Oatmeal-Raisin, and M&M's)</small>	\$24.00
Fresh Baked Chocolate Brownies	\$24.00
Assorted Mini Tarts, Petit Fours, and Éclairs	\$28.00

Snack & Specialty Items

Yogurts (Raspberry, Blueberry, or Strawberry)	\$2.45 each
Protein and Energy Bars	\$2.00 each
Breakfast Bars	\$2.00 each
Whole Fresh Fruit	\$2.00 each
Granola & Breakfast Cereals (with Bananas or Berries, Whole and Non-Fat Milk Pints)	\$3.00 each
Cream Cheese Filled Soft Pretzels	\$25.00 per dozen
Mixed Nuts or Cashews	\$30.00 per pound
Assorted Candy Bars (Snickers, Hershey, Reese's Butterfingers, Milky Way)	\$2.00 each
Assorted Chips and Pretzels	\$2.00 each
Rice Crispy Treats	\$2.00 each
Assorted Ice Creams	\$2.00 each
Frozen Yogurt Bars and Fruit Bars	\$2.00 each

Platters

Each platter serves approximately 10 people

Assorted Fresh Fruits (Golden Pineapple, Cantaloupe, Honeydew, Assorted Berries)	\$55.00 per platter
Imported & Domestic Cheese with Crackers (Cheddar, Smoked Gouda, Brie, Pepper Jack, Muenster, Swiss, Saga Blue)	\$55.00 per platter
Bouquet of Vegetables with Ranch Dip (Broccoli, Cauliflower, Red and Green Peppers, Carrot Spikes, Cucumbers, Grape Tomatoes, Radishes)	\$45.00 per platter

LUNCH

Includes Coffee & Tea Service and Served Dessert

Lunch Buffet Maximum One and One Half (1.5) Hours

Plated Lunch Entrées

Each Entrée includes Assorted Rolls & Butter, Choice of Soup or Salad,

One Vegetable Selection and One Starch Selection

When choosing more than one Entrée, the vegetable and starch selection will be the same for both Entrées

3 Entrées can be selected for an additional \$2 per person

Salads Selections

- ❖ House Salad with Cucumbers, Tomatoes, and Croutons
- ❖ Romaine, Mesclun, and Iceberg Salad
- ❖ Hearts of Palm Salad with Spiced Caramelized Pecans

Choice of Dressing: Ranch, Balsamic, Caesar, Lemon Garlic & Chive, Warm Bacon, Cranberry Vinaigrette, or Blood Orange Cumin Vinaigrette

Lunch Soups Du Jour

- ❖ Wild Mushroom Bisque
- ❖ Minestrone
- ❖ Vegetable

Hot Entrées with Choice of Soup or Salad

Spaghetti Pompilio \$17

Diced Tomatoes, Snow Peas, Basil, and Capicola with Parmigiano Cream Sauce

Asian Pork Loin \$17

Pork Loin Marinated in Soy Sauce, Fresh Orange Juice, Red Onions, Garlic, and Ginger Root. Served with Grilled Bok Choy and Jasmine Rice

Sesame Crusted Rolled Flank Steak \$17

Served with Shitake Mushrooms Risotto and Sautéed Broccoli in a Garlic Wine Sauce

Frenched Breast of Chicken with a Rosemary Cream Sauce \$17

Served with Garlic Mashed Potatoes and Sautéed Vegetables

Pasta Primavera \$17

Pasta Served with Mixed Vegetables and Organic Tomato Sauce

Thai BBQ Salmon \$20

Served with White Rice and Asparagus

Tortellini Alla Panna \$20

Cubed Ham and Pancetta with Peas, Diced Tomatoes, and Mushrooms in a Sherry Cream Sauce, Topped with Fresh Parmigiano

Flank Steak with Chimichourri \$20

Served with Mixed Vegetables and Buttermilk Mashed Potatoes

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Chicken Velouté \$20

Served with Roasted Baby Red Potatoes and Sautéed Zucchini and Squash

Lentil Stuffed Peppers \$20

Peppers Stuffed with Lentils in an Organic Tomato Sauce

Pan-Seared Chilean Sea Bass \$22

Drizzled with a Passion Fruit Sauce, and Served on Mint Pesto Risotto with Asparagus

Filet of Sirloin with Port and Demi-Glace \$22

Served with Baked Red Potatoes and Glazed Baby Carrots

Lobster Ravioli Au Fromage \$22

Ravioli with Cheese in a Lobster Sauce

Portobello Mushrooms \$22

Vegetable-Stuffed Portobello Mushrooms with a Port Butter Glaze

Salad Entrées

Each Entrée includes Assorted Rolls & Butter and Choice of Soup

3 Entrées can be selected for an additional \$2 per person

\$17

Hearts of Romaine Salad

Grilled Chicken Breast, Shaved Parmigiano, Hardboiled Eggs, Seasoned Croutons, and Caesar Dressing

Blackened Filet of Sirloin Salad

Black Angus Filet of Sirloin Strips over Organic Mixed Salad with Sliced Portobello Mushrooms, Diced Fresh Tomatoes, Gorgonzola Cheese, and Cornbread Croutons

Greek Salad

Organic Mixed Salad and Spinach with Grilled Chicken Breast, Red Onions, Pepperoncini Peppers, Kalamata Olives, Diced Tomatoes, Cucumbers, and Feta Cheese. Served with Pita Bread Strips

Caprese Salad

Sliced Tomatoes and Fresh Mozzarella Cheese mixed with Basil, Olive Oil, and Balsamic Vinegar

Cobb Salad

Chopped Grilled Chicken Breast with Diced Tomatoes, Black Olives, Crusted Pancetta, Hardboiled Eggs, Avocado Puree, and Topped with Gorgonzola Cheese

Plated Lunch Sandwiches

Each Sandwich includes Choice of One Side Dish

When choosing more than one Sandwich, the side dish would be the same for both

3 Sandwiches can be selected for an additional \$2 per person

Hot Sandwiches

Grilled Vegetable Sandwich \$12

Cut Portobello Mushrooms, Red and Green Peppers, Zucchini, Squash, Mozzarella, and Pesto Aioli on Multi-Grain Bread. Served with Sweet Potato Fries

Fresco Chicken \$12

Grilled Chicken Breast, Sautéed Spinach, Red Onion, Tomatoes, Lettuce, and Provolone Cheese on a Toasted Focaccia Roll. Served with Onion Rings

Grilled Reuben \$12

Corned Beef, Sauerkraut, and Swiss Cheese with Thousand Islands Dressing on Rye Bread. Served with Vegetable Chips

Buffalo Combo \$14

Roast Beef on Weck with Horseradish & Jumbo Chicken Wings with Celery, Carrots, and Blue Cheese

Shaved Prime Rib Sandwich \$14

Sliced Prime Rib, Choice of American or Provolone Cheese, and Caramelized Onions with Fresh Mayonnaise. Served with Sweet Potato Fries

Cold Sandwiches

Muffaletta \$12

Salami, Ham, and Capicola with Provolone Cheese and Tapenade on a Toasted Focaccia Roll. Served with Pasta Salad

Virginia Smoked Ham \$12

Sliced Smoked Ham, Brie Cheese, Raspberry Aioli, and Lettuce on a French Baguette. Served with Potato Salad

Smoked Turkey Breast \$12

Sliced Smoked Turkey, Cranberry- Mayonnaise, Roma Tomato, Aged Cheddar Cheese, and Lettuce on a Focaccia Roll. Served with Pasta Salad

Caprese Sandwich \$12

Tomato and Fresh Mozzarella with Pesto Aioli, Fresh Basil, and a Balsamic Glaze on Focaccia Bread. Served with Pasta Salad

Chicken Salad Wrap \$12

Chicken Salad and served with Vegetable Chips

Grilled Vegetable Wrap \$12

Grilled Assorted Vegetables and served with Vegetable Chips

LUNCH BUFFETS

Minimum of 30 guests

Parties under 30 guests will be charged an additional \$2 per person

Gluten Free meals available on request

The Deli Buffet

\$20

Choice of

Chef's Choice of Served Soup

Or

Garden Salad with Vegetables and Choice of Dressing on Buffet

(Choose both for \$3)

Buffet Accompaniments

(Select Up to Three)

Marinated Tomatoes, Cucumber Salad, Red Onion and Arugula

Cold Spaghetti Salad with Plum Tomatoes in a Spicy Vinaigrette

Yukon Potato Salad with a Pommery Dressing

Cheese Tortellini with Smoked Sesame-Orange Chicken

Vine Ripened Red and Golden Tomatoes, Fresh Mozzarella, Kalamata Olives and Basil

Cubed Fresh Fruits and Berries

Deli Items

Assorted Deli Meats (Roast Beef, Turkey, Ham, and Salami),

Assorted Cheeses (American, Provolone, and Swiss)

Crisp Lettuce, Sliced Tomatoes, Olives, and Kosher Dill Pickles

Assorted Sliced Breads and Kaiser Rolls

Dessert

Choice of One Served Dessert

The Picnic Buffet

\$22

Choice of:

Chef's Choice of Served Soup

Or

Tossed Romaine Salad with Shaved Parmigiano, Hardboiled Eggs,
Cornbread Croutons, and Creamy Homemade Caesar Dressing

(Choose Both for \$3)

Buffet Accompaniments

(Select Up to Three)

Creamy Coleslaw

Southern Style Collard Greens

Barbecue Seasoned Yukon Potatoes

Corn on the Cob

Roasted Potato Spears

Beans Puchero

Mustard Egg Potato Salad

Fruit Salad

Entrées

(Select Up to Two or Add One More for \$3)

Fried Chicken

Kansas City Style Barbecued Pork Ribs

Corn-Fried Catfish with Mango Relish

Half Pound Burgers

Italian Sausage with Sautéed Rapini

Baked Ziti

Dessert

Choice of One Served Dessert

Southwestern Buffet

\$24

Choice of
Chef's Choice of Served Soup

Or

Garden Salad with Vegetables and Assorted Dressing on Buffet
(Both for \$3)

Buffet Accompaniments

(Select Up to Three)

Red Beans and Rice

Beet Salad on Frisee with Goat Cheese and Red Onions Pickled in Apple Cider Vinegar

Warm Cheese Fondue with Salsa Picante Served on Tortilla Chips

Sweet Corn and Peas

White Bean Cassoulet

Fried Bananas (Plantains)

Spanish Rice

Entrées

(Select One)

Make Your Own Fajita

Sliced Sirloin Beef and Chicken Strips

Grilled Red and Green Peppers, Onions, Tomatoes, Shredded Lettuce, Black Olives,
Grated Pepper Jack Cheese, Guacamole, Sour Cream and Salsa, with Warm Flour Tortillas

Make Your Own Taco

Ground Beef and Grilled Chicken

Onions, Tomatoes, Shredded Lettuce, Black Olives, Grated Pepper Jack Cheese,
Guacamole, Sour Cream, and Mexican Salsa with Warm Flour and Hard Shell Corn Tortillas

Paella Valenciana

Saffron Rice with Cilantro and Fresh Flat Parsley Leaves, Tossed with Chorizo Sausage, Shrimp,
Dark Meat Chicken Meat, Mussels and Fresh Calamari

Dessert

Choice of One Served Dessert

Mediterranean Pasta Buffet

\$26

Choice of

Chef's Choice of Served Soup

Or

Garden Greek Salad with Tzatziki or Ranch Dressing on Buffet

(Both for \$3)

Buffet Accompaniments

(Select Three)

Fresh Mozzarella and Grape Tomatoes with Pesto Vinaigrette

Penne Pasta Provençal with Sundried Tomatoes and Kalamata Olives

Potato Salad with Eggs and Mustard Aioli

Cold Cappellini Pasta Salad with Salami, Basil, Tomatoes and Fresh Basil

Fagioli All'ucelletto – a Tuscan Dish of White Beans, Onions, Tomatoes, Basil, Red Vinegar and Olive Oil

Entrées

(Select Two)

Ricotta Stuffed Manicotti with Aurora or Bolognese Sauce

Red or White Lasagna

Grilled Italian Sausage Sautéed with Broccoli

Cheese or Pepperoni Mini Pizza Rounds

Seafood Fettuccine Scampi

Chicken Pizzaiola

Pasta Primavera

Dessert

Choice of One Served Dessert

Lunch Desserts

Included Lunch Desserts

One (1) Dozen Assorted Cookies or Brownies (One Platter Per Table)
Dark Chocolate Mousse
White Chocolate Mousse

Lunch Dessert Upgrades

(Additional \$3 each)

Imperial Carrot Cake
Chocolate Confusion
Imperial Raspberry Éclair Cheesecake
Lemon Madness Cheesecake
Imperial New York Style Cheesecake
Angel Food Cake
Old Fashioned Cheesecake

Premium Desserts

(Additional \$6 each)

Jack Daniels Cake
Red Velvet Cake
Peanut Butter Explosion Cake
Flourless Chocolate Cake
Tuxedo Bomb Cake
Key West Lime Cake
Chocolate Trilogy Cake
Raspberry Lemon Drop Cake
Mango Guava Cheesecake

MEAL ENHANCEMENTS

The Adam's Mark Hotel enjoys making every event reMARKable, which is why we put our trust in our skilled and talented chefs to create beautiful reception displays, elegant dessert stations, and delicious hors d'oeuvres.

Consider extending your meal to four courses with an appetizer, soup, or hor d'oeuvre.

White Glove service is also available for an additional dollar per guest.

A simple enhancement can make any ordinary event, extraordinary!

Hors d'oeuvres

Hor d'oeuvres come in 100 count increments and can be set buffet style. For a special touch, we recommend Passed Service for \$75 per server (one server per item per 100 guests)

Cold hors d'oeuvres -- Priced per 100 pieces

Dill Crab on English Cucumber Rounds	\$195
Smoked Salmon Amuse-Bouche with Cream Cheese and Capers on Toasted Baguettes	\$195
Blue Cheese Mousse with Radishes on Bread	\$195
Deviled Eggs with Red Caviar	\$195
Galantine of Ham	\$195
Mini Salami Croissant Sandwiches with Cream Cheese	\$195
Poached Lobster with Butter-Garlic Chimichourri	\$295
Duck Breast on Pumpernickel with Apricot and Pistachio	\$295
Lime Marinated Shrimp and Chili Chorizo	\$295
Caprese Canapés	\$295
Stuffed Cherry Tomatoes with Crab Salad	\$295
Prosciutto Melon Canapés	\$295
Beef Carpaccio on French Baguettes with Reggiano Pesto	\$295
Prosciutto Crostini with Lemon-Fennel Slaw	\$295
Red or Black Caviar with Dill Crème Fraiche and Chives	\$325
Spicy Gazpacho Shooters Topped with a Single Oyster	\$325
Asparagus Wrapped in Prosciutto di Parma	\$325
Belgian Endive with Roquefort Mousse	\$325
Crab Cakes Canapes on Pumpernickle Bread	\$325
Ahi Tuna Tartine	\$325
Jumbo Shrimp Served with Cocktail Sauce	\$350

Hot hors d'oeuvres -- Priced Per 100 pieces

Vegetable Spring Rolls with Sweet and Sour Dipping Sauce	\$195
Blackened Grilled Chicken Marinated in a Chinese Peanut Sauce	\$195
Crab Rangoon with Hot Mustard Sauce	\$195
Garden Vegetable Mini Quiches	\$195
Mini Pizza Canapés (Margherita, Sausage and Mushroom, or Garden Vegetables)	\$195
Chicken or Vegetable Crispy Pot Stickers with Asian Plum Sauce	\$195
Italian Sausage, Florentine, or Crab Stuffed Mushrooms	\$295
Mini Pizza Canapés (Figs and Gorgonzola or Shrimp with Sundried Tomatoes in Pesto)	\$295
Italian Sausage Florentine and Rock Shrimp	\$295
Tender Garlic & Rosemary Lollipop Lamb Chops	\$295
Scallops Wrapped in Bacon	\$295
Mini Wild Mushrooms Cakes	\$325
Grilled Hibachi Beef wrapped around Julienne of Vegetables	\$325
Mini Crab Cakes in a Chili Aioli	\$325
Sausage, Grilled Portobello Mushrooms, and Cheese in Phyllo Dough	\$325
Mini Beef or Chicken Wellington	\$325
Artichoke Française	\$325
Salmon on a Baguette with Dill Aioli	\$325
Ahi Tuna in a Ginger-Wasabi Aioli	\$325
Filet of Beef Tips on a Baguette with Brie Cheese	\$325

Reception Displays

(Serves approx. 100 people)

Antipasto Display \$450

Grilled Marinated Vegetables, Artichokes, Marinated Mushrooms, Olives, Genoa Salami, Prosciutto, and Italian Provolone Cheese

Marinated Grilled Vegetables \$450

An Array of Seasonal Grilled Vegetables Marinated in Olive Oil, Garlic and Herbs

Seasonal Fresh Fruit Display \$450

Sliced Seasonal Fruit Garnished with Berries and Grapes

Cheese Display \$450

Assorted Domestic and Imported Cheeses Served with Sliced French Breads and Assorted Crackers

Vegetables Crudités \$375

Crisp Vegetables Served with Homemade Dip

Ice Sculptures (starting at \$350)

With advanced notice, our skilled Chefs can provide Custom Designs and elaborate Carvings to add an elegant flair to your event.

Chocolate Fountain \$6.95 per person

Minimum requirement of 30 guests

Each Chocolate Fountain comes with a selection of two (2) fruits and three (3) non-fruit dipping items

Each additional dipping item for \$1 more

Specialty Stations

Consider adding one or more of these Special Action Stations to your special event!

Each station is for a maximum of one hour and all stations are priced per person
A Chef fee of \$75 per Station Chef will be charged if a Chef Attended Station is ordered

Duo Salad Station \$6 *Includes Assorted Rolls & Butter*

(Choice of Two)

House Salad with Cucumbers, Tomatoes, and Croutons

Romaine, Mesclun, and Iceberg Salad

Hearts of Palm Salad with Spiced Caramelized Pecans

Garden Salad with Vegetables

Cold Spaghetti Salad with Plum Tomatoes in Spicy Vinaigrette

Choice of Dressing:

Ranch, Balsamic, Caesar, Lemon Garlic & Chive, Cranberry Vinaigrette, Blood Orange Cumin Vinaigrette

Asian Stir Fry Station \$12

Each Stir Fry Station requires a Uniformed Chef. A Chef Fee of \$75 per Station Chef will be charged.

Choice of Two of the Following: Beef, Chicken, or Shrimp

Station includes: Water Chestnuts, Bean Sprouts, Snow Peas, Broccoli Rabe, Japanese Eggplant, Mushrooms,
Fried and White Rice, Plum, Garlic, and Hoisin Sauce.

Mediterranean Pasta Station \$10

Each Pasta Station requires a Uniformed Chef. A Chef Fee of \$75 per Station Chef will be charged.

Linguine, Tortellini, and Penne Pasta with your Choice of Pesto, Alfredo, and Marinara Sauce

Pepperoni, Olives, Artichokes, Sun-Dried Tomatoes, Roasted Red Peppers, and Spinach

Baked Potato Station \$7

Station includes: Baked Potatoes & Baked Sweet Potatoes, Sour Cream, Cheddar Cheese, Chopped Bacon,
Broccoli, Herb Butter, Scallions, Candied Walnuts, Brown Sugar, and Honey

Fiesta Station \$8

Station includes: Sliced Beef & Chicken sautéed with Onions & Peppers, Shredded Lettuce, Diced Tomatoes,
Black Olives, Cheddar Cheese, Salsa, Sour Cream, Guacamole, Soft Flour Tortillas, and Spanish Rice

Create Your Own Seafood Station – Upgrade Based on Market Price

Choose from an array of Fresh Seafood Specialties. Oysters, Mussels, Shrimp, Crab Claws, Clams Casino.
Ask for additional details.

Carving Stations

Each Carving Station requires a Uniformed Chef. A Chef Fee of \$75 per Station Chef will be charged

Each Station includes Rolls, Sauces, and Condiments

Following prices are based on per person per station

Steamship Round of Beef	\$6
Roasted Ham or Turkey	\$8
Roasted Pork	\$9
Prime Rib	\$10
Leg of Lamb Station	\$12
Roasted Beef Tenderloin	\$12

Small Plates

Assorted Cheese Plate \$6

Assortment of Four Cheeses Garnished with Fresh Mint

Langoustines Scampi \$10

Sautéed in Olive Oil, White Wine, Salt and Pepper

Antipasto Italiano \$6

Slices of Italian Meats and Cheeses, Roasted Red Peppers, Ripe Olives, Marinated Zucchini & Eggplant and Cherry Tomatoes

Cannelloni Ripieni \$6

Enriched Pasta Stuffed with Spinach, Ricotta, Roasted Artichokes and Parmesan Cheese

Shrimp Cocktail \$8

Three Large Shrimp Served with Cocktail Sauce

Sliced Tropical Fresh Fruit \$8

Melons, Pineapple, Assorted Berries with Honey and Yogurt Dressing

Seared Crab Cakes \$8

Homemade Lump Crab Cakes Served with Artichoke Salad, Micro Greens, and Goat Cheese Quenelle

Roasted Breast of Duck Grand Marnier Confit \$12

4 oz. of Sliced Roasted Breast of Duck served with Yukon Roasted Potatoes and Roasted Shallots

Intermezzo \$2 per person

2 oz. Lemon Sorbet (Other Flavors available on Request, additional charge may apply)

DINNER

Dinner Includes: Coffee & Tea Service and Served Dessert

Dinner Buffets Maximum One and One Half (1.5) Hours

Sit Down Dinner

Salad Selections

- ❖ House Salad with Cucumbers, Tomatoes, and Croutons
- ❖ Romaine, Mesclun, and Iceberg Salad
- ❖ Hearts of Palm Salad with Spiced Caramelized Pecans

Salad Selections Upgrades

\$3 per person

- ❖ Spinach Salad with Sliced Mushrooms, Chopped Egg, Red Onion, and Crumbled Bacon
- ❖ Baby Spinach Salad with Dried Cranberries, Walnuts, Goat Cheese, and Crostini
- ❖ Garden Salad with Vegetables
- ❖ Belgian Endive, Escarole, & Radicchio Salad with Glazed Walnuts, Gorgonzola Cheese, and Roasted Apples
- ❖ Waldorf Salad with Bibb Lettuce, Green Apple, Celery, Walnuts, Grapes, and Pears

Choice of Two Dressings (Add \$1 per person for each additional dressing):

Ranch, Balsamic, Caesar, Lemon Garlic & Chive, Warm Bacon, Cranberry Vinaigrette, Cream of Chantilly, Blood Orange Cumin Vinaigrette

Dinner Soup du Jour

\$3 per person

- ❖ Chicken Florentine
- ❖ Wild Mushroom Bisque
- ❖ Minestrone
- ❖ Manhattan Clam Chowder
- ❖ New England Clam Chowder
- ❖ Cream of Yukon Gold Potato with Crumbled Gorgonzola & Pancetta
- ❖ Vegetable
- ❖ Tomato & Basil with Pesto Oil
- ❖ Black Bean & Bacon with Smoked Chicken

ENTRÉE CHOICES

Each Entrée includes Assorted Rolls & Butter, Choice of Salad, One Vegetable Selection and One Starch Selection

Guests are invited to select 2 Entrées and 1 Vegetarian option

Guests may select 4 Entrées for an additional \$3 per person

White Glove Service is Available for \$1 per guest.

10oz Cut of Prime Rib of Beef Au Jus \$30

10 oz cut of Prime Rib with Rosemary Sprig. Served with Louisiana Style Baked Sweet Potatoes and Sautéed Broccoli

Stuffed Breast of Chicken \$27

Chicken Breast Stuffed with Spinach, Artichokes, and Ricotta Cheese with a Rosemary Citrus Confit Sauce. Served with Glazed Carrots and Potato with Leeks

Chicken Amatriciana with Polenta \$29

Frenched Breast of Chicken Baked in an Amatriciana Sauce. Served Over Polenta and Zucchini Trifolati

Chicken Wellington \$29

Chicken Breast with Mushroom Duxelle Baked in a Puff Pastry with a Port Wine Demi glace. Served with Rosemary Baked Potatoes

Chicken Saltimbocca \$27

Floured Chicken Breast Layered with Prosciutto, Provolone Cheese, and Fresh Sage in Butter Wine Sauce. Served with Shitake Mushrooms and Tricolor Beet Spikes

12 oz Grilled NY Strip Steak \$37

Steak in a Merlot Demi glace. Served with Almandine Green Beans and Twice Baked Potatoes

10 oz Grilled Filet Mignon \$39

Glazed with Pinot Noir Reduction, Maitre D' Butter, and Tomatoes Provencal. Served with Baked Fingerling Rosemary and Thyme Potatoes

Ossobuco Brasato \$39

A Floured Veal Shank Braised in Chianti Reduction and a Broth of Celery, Onions, Carrots, and Tomatoes. Served with Mixed Vegetables and Baked Polenta.

Crusted Baked Halibut Filet \$37

Crusted with Almond Horseradish and with a Sherry Cream Sauce. Served with Grilled Asparagus and Saffron Risotto

Chilean Sea Bass \$39

Smoked in an Orange Saffron Beurre Blanc. Served on White Truffle Risotto and Sprinkled with Crunchy Sautéed Dandelions

Apple Stuffed Pork Loin \$32

Sliced Pork Loin with an Apple Cider Glaze and Stuffed with Diced Apples and Vegetables. Served with Broccoli and Louisiana Style Baked Sweet Potatoes

DUAL ENTRÉE CHOICES

Each Entrée includes Assorted Rolls & Butter, Choice of Salad, One Vegetable Selection and One Starch Selection

Guests are also invited to select 1 vegetarian option

Guests may select a second Entrée for an additional \$4 per person

White Glove Service is Available for \$1 per guest.

4 oz. of Petit Filet Mignon in a Mushroom Demi glace and 6 oz. Chicken Breast \$39

With Red Pepper Coulis, Vegetable Provencal and Parmigiano Roasted Potatoes

Filet Mignon au Poivre & Almond and Butter Crusted Chilean Sea Bass \$43

Served with a Corn, Red Pepper, and Black Bean Bliss Salad and Yukon Golden Roasted Potatoes

4 oz. Filet of Beef in Pinot Noir Reduction & 5 oz. Atlantic Salmon Citronnier \$43

Comes with a Mango-Kiwi Relish for the Beef and the Salmon. Served on Lemon Cream Risotto

DINNER BUFFET

Minimum of 30 guests

Parties under 30 guests will be charged an additional \$2 per person

Gluten Free meals available on request

Classico Buffet

\$32

Includes Rolls & Butter and Choice of One of the Following or Both for \$3

Chef's Choice of Served Soup

Or

Choice of Salad on Buffet

Buffet Accompaniments

Mixed Fruit Salad

Spaghetti Salad

Antipasto Salad

Please Select Two of the Following:

Baked Ziti with Mozzarella

Green Beans Almandine

Fresh Seasonal Vegetables

Garlic Mashed Potatoes

Rosemary and Thyme Roasted Potatoes

Entrées

(Select Two)

Asian Pork Loin

Chicken Marsala

Coq au Vin

London Broil

Flat Iron Steak Chimichourri

Cajun Catfish in a Mango Relish

Sole Meuniere

Dessert

Choice of One Served Dessert

Lake Ontario

\$34

Includes Rolls & Butter and Choice of One of the Following or Both for \$3

Organic Salad with Caramelized Toasted Walnuts, Gorgonzola, and Pears on Buffet

or

One of the Following Served Soups:

New England Clam Chowder

Minestrone with Ditalini Pasta

Chicken Florentine

Buffet Accompaniments

Zucchini Marinati

Red Bliss Potato Salad

Select Two of the Following:

Baked Potatoes with Sour Cream, Bacon Bits, Cheddar Cheese and Chives

Lamb Shoulder or Chicken on Basmati Rice

Rosemary and Parmigiano Roasted Potatoes

Vegetable Quiche

Sautéed Mixed Garden Vegetables

Corn Cobettes with Honey and Apricot Butter

Entrées

(Select Three)

Grilled Beef Strip Loin with Peppercorn and Demi glace

Rib Eye Steak in Garlic Sauce

Cacciatora Style Swordfish

Red Snapper in Puttanesca Sauce

Sautéed Mussels and Clams Fra' Diavolo

Chicken Artichoke with Mushrooms Asiago

Oven Roasted Cornish Hen

Dessert

Choice of One Served Dessert

Dinner Desserts

Included Dinner Desserts

A Dozen Assorted Cookies or Brownies (One Platter per Table)

Dark Chocolate Mousse

White Chocolate Mousse

Imperial Carrot Cake

Chocolate Confusion

Imperial Raspberry Éclair Cheesecake

Lemon Madness Cheesecake

Imperial New York Style Cheesecake

Angel Food Cake

Old Fashioned Cheesecake

Premium Desserts

(Additional \$6 each)

Jack Daniels Cake

Red Velvet Cake

Peanut Butter Explosion Cake

Flourless Chocolate Cake

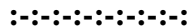
Tuxedo Bomb Cake

Key West Lime Cake

Chocolate Trilogy Cake

Raspberry Lemon Drop Cake

Mango Guava Cheesecake



Beverage Options

A \$75 Bartender Fee will be applied to any Cash Bar

Beverage	Hosted Bar (Not inclusive of tax and gratuity)	Cash Bar (Inclusive of tax and gratuity)
Call Brand	\$5	\$6
Premium	\$6	\$7
Cordials	\$7	\$9
Soft Drinks	\$2	\$2
Domestic Beer	\$3	\$4
Imported Beer	\$4	\$5
Wine	\$5	\$6
Bottled Water	\$3	\$3

Open Bar Packages

Prices are not inclusive of tax and gratuity.

Priced Per Person

Duration	Premium Bar Package	Call Bar Package
One Hour	\$16.95	\$14.95
Two Hours	\$19.95	\$16.95
Three Hours	\$23.95	\$19.95
Four Hours	\$25.95	\$21.95
Five Hours	\$27.95	\$23.95

Premium Bar Brands: Absolut, Canadian Club, Dewers, Jack Daniel's, Tanqueray, Captain Morgan, Peach Schnapps, Sweet & Dry Vermouth

Call Brand Bar: Smirnoff, Seagram's 7, Johnny Walker Red, Jim Beam, Bombay, Bacardi, Peach Schnapps, Sweet & Dry Vermouth

Both Bar Packages include:

Choice of Two (2) Beer Selections: Bud & Bud Light, Labatt Blue & Blue Light, Molson, Coors Light
***Three (3) Beer Selections – Additional \$1 per person**

Choice of Four (4) Wine Selections: Sycamore Lane Chardonnay, Pinot Grigio, Merlot, Cabernet, White Zinfandel, Barefoot Riesling
***Five (5) Wine Selections – Additional \$2 per person**

Should the client not specify their preferences, the following selections of beer and/or wine will be provided for them:

Beer Selections: Labatt Blue & Coors Light

Wine Selections: Sycamore Lane Chardonnay, Pinot Grigio, Cabernet, and White Zinfandel