

CATERING MENU



BREAKFAST SELECTIONS



PLATED BREAKFAST SELECTIONS

Great Start Breakfast Sandwich

Choose from Croissant, Biscuit, English Muffin or Bagel sandwich filled with fluffy eggs, Virginia-baked ham, and sharp cheddar cheese with breakfast potatoes, orange juice, coffee/decaf or hot tea \$12

All American Breakfast

Scrambled eggs served with pancakes, sausage links, crisp bacon, home fries and a Danish, orange juice, coffee/decaf or hot tea \$13

Tex-Mex Breakfast Wraps

Scrambled eggs, peppers, onions, sausage, avocado, pico de gallo & cheddar cheese in flour tortilla with home fries, orange juice, coffee/decaf, hot tea \$14

A Eighteen percent service charge and applicable state sales tax will be added to all food and beverage arrangements.

BREAKFAST BUFFET SELECTIONS

BREAKFAST BUFFETS

All American Breakfast Buffet

Breakfast pastries and bagels with cream cheese, fresh fruit, scrambled eggs, home fries, bacon, french toast coffee/decaf, hot tea, assorted juices \$15

Garden Brunch Buffet

Sliced fresh fruit, assorted breakfast pastries, scrambled eggs, baby roasted potatoes, crisp bacon, Virginia ham, French toast with syrup, pasta w/ red sauce, buttermilk fried chicken, coffee/decaf & hot tea, assorted juices \$19

Emerald Brunch Buffet

Bakery selection of pastries, fruit tray, bacon, pork sausage, sliced Virginia baked ham, French toast with maple syrup, scrambled eggs, roasted baby potatoes, choice of 2 lunch buffet entrees, coffee/decaf, hot tea, assorted chilled juices, bottled water and soda \$25

Omelet station is available with a Chef for an additional \$4 per person

Entrée Choices

- Sesame Seared Salmon
- Sliced roast beef rubbed with spices
- Pork loin roasted with cracked black pepper, juniper berries and brown sugar
- Breaded pork chops
- Oven roasted breast of turkey and gravy from natural juices
- Chicken Florentine-Boneless chicken breast topped with wilted baby spinach and a parmesan cream sauce
- Marinated chicken breast topped with parmesan cheese bread crumb



*Buffets are presented for 1.5 hours total.
All prices are per-person & are subject to change.
Requires a minimum of 25 people*

Eighteen percent service charge and applicable state sales tax will be added to all food and beverage arrangements.

LUNCH SALAD SELECTIONS



Lunch Entrée Selections

Parties of less than 75 people may only choose one entrée selection. Two or more entrees are available for small parties for an additional \$1.00 per person.

Plated Salads & Lunch Entrees

Served with freshly brewed coffee, decaffeinated coffee and hot tea. Fresh rolls, butter and dessert. All prices are listed per person.

Harvest Greens Salad

Mixed greens with apple, dried cranberry, bleu cheese crumbles and candied pecans served with balsamic vinaigrette dressing \$14 add chicken \$3

Chicken Caesar Salad

Marinated chicken breast with crisp romaine leaves, garlic croutons & parmesan cheese served with a creamy house Caesar dressing \$16

Fiesta Garden Cobb Salad

Mixed field greens with grilled chicken, bacon, avocado, tomatoes, eggs and cheddar jack cheese served with choice of dressing \$17

Crispy Asian Sesame Shrimp Salad

Sesame panko shrimp, Asian greens with carrots, pineapple, red pepper, almonds and parsley with a sesame dressing \$18

Desserts

Cheesecake with seasonal berries, homemade apple pie, berry yogurt parfait, raspberry sorbet sundae, double chocolate cake

Add soup \$4 per person

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PLATED LUNCH SELECTIONS

Lunch Entrée Selections

Parties of less than 75 people may only choose one entrée selection. Two or more entrees are available for small parties for an additional \$1.00 per person.

The following are served with rolls and butter, choice of side, seasonal vegetables, dessert and Coffee, Decaffeinated Coffee or hot tea:

Sun Dried Tomato Stuffed Chicken Roulade

Boneless breast of chicken with a sun dried tomato stuffing and topped with a white wine cream \$17

Chicken Florentine

Pan sautéed chicken breast topped with wilted baby spinach and a parmesan cream sauce. \$17

Chicken Marsala

Pan sautéed chicken breast topped with a mushroom and marsala wine sauce. \$17

Eggplant Napoleon (vegan) \$14

Fresh eggplant layered with baby spinach, tomato, basil, onion and tofu over marinara \$17

Tilapia Francese

Fresh Tilapia filet pan sautéed with a lemon and caper butter sauce \$17

Crispy Salmon

Pan seared 6 oz. salmon lacquered with a sweet sesame sauce atop a bed of sautéed bok choy \$18

Greek Haddock

A fresh filet of haddock baked and topped with spinach, feta cheese, black olives and diced tomato \$17

Steak in the Grass

Fresh cut 8oz sirloin steak topped with sautéed spinach and bleu cheese \$19

Desserts

Cheesecake with seasonal berries, homemade apple pie, berry yogurt parfait, raspberry sorbet sundae, double chocolate cake

Add soup \$4.00 per person

Side Choices:

- Bacon and Brie Mashed Potatoes
- Garden Baked Mac and Cheese
- Wild Rice
- French Fries
- Roasted Red Potatoes

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LUNCH BUFFETS

Wrap Sandwich Buffet

Mixed field greens with choice of dressing; chef's selection of chilled pasta salad; potato chips; variety of house specialty wrap sandwiches; cookies & brownies; coffee, decaffeinated coffee, hot tea & soft drinks and Bottled Water \$17.00

Wrap Selection (choice of 3)

BLT
Turkey or Turkey BLT
Buffalo Chicken Finger
Tuna Salad
Grilled Vegetables
Southwest Chicken
Pulled Pork
Roast Beef
Ham or Ham Salad
Chicken Salad or Tuna Salad
Mediterranean Chicken
Italian



Garden Inn Deli

Selection of cold cuts, roast beef and tuna salad served with an assortment of artisan breads, cheese & garnishes; potato salad & potato chips; assortment of cookies & brownies; coffee, tea, decaffeinated coffee & assorted soft drinks and Bottled Water \$17.00



Buffalo's Best

Mixed field greens salad with chef's choice of dressing, creamy potato salad; Buffalo style pizza with assorted toppings; mini roast beef on kimmelweck roll with horseradish; Buffalo wings (mild, medium, hot); celery, carrots & bleu cheese; NY Cheesecake; coffee, decaffeinated coffee and hot tea, Assorted Soda And Bottled Water \$20.00

Add Soup to any Lunch Buffet for \$4 per person
Add Sponge Candy Cheesecake for \$7 per person



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LUNCH BUFFETS

Emerald Lunch Buffet

Choice of salad; assorted breads and rolls; garden fresh vegetables of the day; Choice of side; Chef's choice of dessert; coffee, decaffeinated coffee, hot tea & soft drinks

Choice of one or two entrees below

1 entree: \$21

2 entrees: \$25

Salad Choices – (choose one)

- Mixed Field Greens-topped with grape tomato, red onion and cucumber
- Caesar Salad – Chopped romaine lettuce, croutons, tomato and shaved parmesan
- Harvest Salad – Lettuce, tomato, onion, craisins, apples, bleu cheese and walnuts
- Spinach Salad – Baby spinach, bleu cheese, bacon, onion and mushrooms
- Oriental Salad – Asian greens, snow peas, carrots, onion, tomato and red peppers

Side Choices - (choose one)

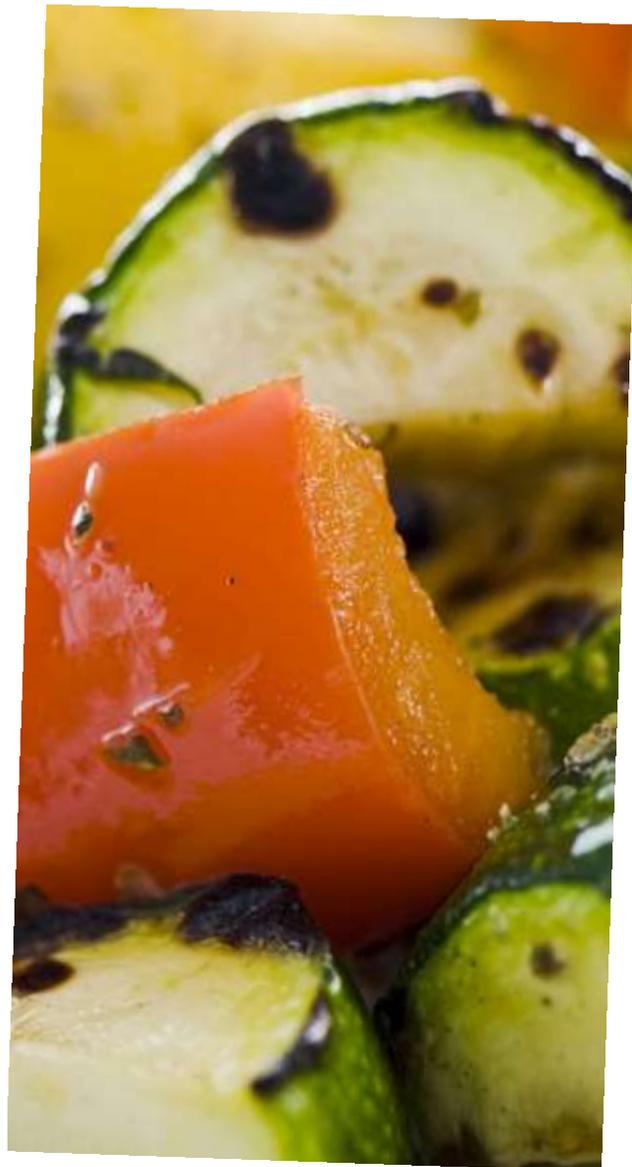
- Roasted potatoes- baby reds tossed in virgin olive oil, salt, pepper and thyme
- Bacon and Brie Mashed Potatoes
- Garlic Mashed Potatoes
- Macaroni and Cheese – Baked with a blend of cheeses, bacon and cream
- Wild Rice – Blend of wild rice lightly seasoned

Entrée Choices

- Sesame Seared Salmon
- Sliced roast beef rubbed with spices
- Breaded pork chops
- Pork loin roasted with cracked black pepper, juniper berries and brown sugar
- Oven roasted breast of turkey and gravy from natural juices
- Chicken Florentine-Boneless chicken breast topped with wilted baby spinach and a parmesan cream sauce
- Marinated chicken breast topped with parmesan cheese bread crumb

Add Soup \$4 per person

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PLATED DINNER ENTREES

Dinner Entrees

All entrees include Choice of salad, rolls & butter, choice of starch, seasonal vegetables, selection of dessert & coffee service. All prices are listed per person.

Filet Mignon

8 oz. filet with a woodland mushroom demi gloss

\$35

New York Strip Steak

12 oz. NY strip steak topped with a classic steakhouse herb butter

\$33

Roasted Prime Rib of Beef

12 oz. prime rib of beef roasted in natural juices topped with au jus

\$28

Brown Sugar Rib Eye

14 oz. rib eye steak grilled with fresh thyme and brown sugar

\$35

Stuffed Pork Loin

Pork stuffed with feta cheese, red onion, spinach, tomatoes and black olives

\$24

Filet of Salmon

8 oz. horseradish encrusted salmon topped with roasted tomato broth

\$22

Sun Dried Tomato Stuffed Chicken Roulade

Boneless breast of chicken with a sun dried tomato stuffing and topped with a white wine cream.

\$20

Filet of Haddock

Baked filet of haddock topped with basil pesto, sliced tomato and lemon

\$17

Cold Water Lobster Tail

Maine cold water 6oz Lobster tail served with butter and lemon.
"Market Price"

Cup of soup \$4 per person



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DINNER ENTREES

Tilapia Francese

Fresh Tilapia filet, pan sautéed with a lemon and caper butter sauce. \$19

Eggplant Napoleon (vegan)

Fresh eggplant layered with tofu, baby spinach, tomato, basil and onion over roasted plum tomato sauce. \$18

House Made Tuscan Ravioli (vegetarian)

Fresh made pasta stuffed with wild mushrooms and herbs. Served over a roasted plum tomato sauce. \$18

Dual Entrees

Surf and Turf

Choice of Filet Mignon or NY Strip with a red wine demi and Choice of grilled salmon or tilapia with a lemon butter sauce. \$38
Substitute Lobster Tail "Market Price"

Chicken & Salmon

Oven roasted rosemary chicken breast with a white wine sauce and a pan-seared salmon, topped with sundried tomatoes in a lemon butter sauce \$26

Chicken & Steak

Oven roasted rosemary chicken breast with a white wine sauce and a grilled fillet of sirloin topped with a rich demi gloss \$26

Each entrée is served with choice of: (Choose One)

- Roasted red potatoes- baby reds tossed in virgin olive oil, salt, pepper and thyme
- Bacon and Brie Mashed Potatoes – Fluffy potatoes with bacon, brie and scallions
- Garlic Mashed Potatoes – Fluffy skin on potatoes seasoned with roasted garlic
- Macaroni and Cheese – Baked with a blend of cheeses, bacon and cream
- Wild Rice – Blend of wild rice lightly seasoned

SALADS (Choose One):

- Mixed Field Greens-topped with grape tomato, red onion and cucumber
- Caesar Salad – Chopped romaine lettuce, croutons, tomato and shaved parmesan
- Harvest Salad – Lettuce, tomato, onion, raisins, apples, bleu cheese and walnuts
- Spinach Salad – Baby spinach, bleu cheese, bacon, onion and mushrooms
- Oriental Salad – Asian greens, snow peas, carrots, onion, tomato and red peppers

Add Soup \$4 per person

Desserts

Cheesecake with seasonal berries, homemade apple pie, berry yogurt parfait, raspberry sorbet sundae, double chocolate cake



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DINNER BUFFET

Emerald Dinner Buffet

Choice of two salads; assorted breads and rolls, garden fresh vegetables of the day; Chef's choice of dessert; coffee, decaffeinated coffee, hot tea & soft drinks

Choice of one, two or three entrees below

1 entrée: \$23

2 entrees: \$27

3 entrees: \$30



Salad Choices – (choose 2)

- Mixed Field Greens-topped with grape tomato, red onion and cucumber
- Caesar Salad – Chopped romaine lettuce, croutons, tomato and shaved parmesan
- Harvest Salad – Lettuce, tomato, onion, raisins, apples, bleu cheese and walnuts
- Spinach Salad – Baby spinach, bleu cheese, bacon, onion and mushrooms
- Oriental Salad – Asian greens, snow peas, carrots, onion, tomato and red peppers

Side Choices 1) – (Choose 1)

- Roasted potatoes- baby reds tossed in virgin olive oil, salt, pepper and thyme
- Bacon and Brie Mashed Potatoes
- Garlic Mashed Potatoes
- Macaroni and Cheese – Baked with a blend of cheeses, bacon and cream
- Wild Rice – Blend of wild rice lightly seasoned



Entrée Choices

- Chicken Saltimbocca – Chicken breast with pancetta, Madeira wine, sage and butter
- Tilapia Francaise – Egg battered tilapia with a lemon caper butter
- Sliced top round of beef rubbed with spices
- Oven roasted breast of turkey and dressing
- Sun Dried Tomato Stuffed Chicken Roulade
- Bone In Italian herb roasted chicken
- Roasted Pork Loin seasoned with brown sugar, juniper and thyme

Add Soup \$4 per person

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Requires a minimum of 25 people*

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STATIONS



All stations & breaks are presented for 1.5 hours total. All prices are per-person & are subject to change. A uniform chef may be added for an additional \$75.00 each

Stations (25 person minimum)

Carving Board

Served with an assortment of rolls & condiments.

- Roasted top round of beef
- Slow roasted turkey
- Roast Leg of Lamb
- Herb Crusted Pork Loin

Choice of two or three from above

2 entrees: \$17

3 entrees: \$22

Stir-Fry Station

Crisp vegetables, white rice, choice of beef, chicken or shrimp prepared with ginger & sesame oil, Chinese egg rolls \$16

Soup & Salad Station

Field greens, chopped romaine, assorted fresh vegetables, toppings & salad dressings and chef's selection of three homemade soups. Assorted breads & crackers. \$12

Pasta Station

Cheese Tortellini & Penne Rigotti, fresh vegetables, Alfredo, marinara & pesto sauce, freshly grated and shaved cheeses \$9
With chicken, beef or baby shrimp \$4

Coffee and Sweets Table

Petit fours, miniature desserts, cookies, éclairs, cookies & brownies, mini-puffs, Gourmet flavored coffee, Bailey's Irish Cream & Kahlua \$12

Bananas Flambé Station

Fresh bananas, caramelized with butter, sugar and rum served with vanilla ice cream. \$12

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BREAKS

Coffee Break

Coffee, decaffeinated coffee, hot tea & soft drinks with assorted creamers and sweeteners, bottled water, assorted soft drinks

\$8

The Continental

Coffee, decaffeinated, and hot tea with creamers and sweeteners, assorted danish & muffins, Orange, Cranberry & Apple juices

\$11

Executive Continental

Coffee, decaffeinated and hot tea with creamers & sweeteners, assorted danish & muffins, assorted bagels with cream cheese, sliced fresh fruit, Orange, Cranberry & Apple Juices

\$13

Healthy Break

Coffee, decaffeinated, coffee & hot tea with assorted creamers & sweeteners, bottled water, Orange, Cranberry & Apple juices, sliced fresh fruit display, assorted vegetable display, granola bars, yogurt parfaits

\$13

The Lift Off

Fresh baked cookies, brownies, assorted soft drinks, bottled water, coffee, decaffeinated and hot tea

\$11

Heavenly Chocolate

Chocolate fountain with assorted dipping items including: fresh fruit, assorted cookies, wafers, marshmallows, rice crispy treats and pretzels. Served with flavored iced or hot coffees

\$15

Snack O'clock

Warm NY Style mini soft Pretzels served with mustard Individual bags of potato chips, popcorn and cracker jacks and a basket of whole peanuts. Served assorted soft drinks

\$13



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MEETING PACKAGE

Continental Breakfast

Coffee, decaffeinated coffee and hot tea
Bottled water, juice
Fresh bakeries
Sliced fruit

Morning refresh on beverages

Lunch

Wrap Sandwich Buffet

Mixed field greens with balsamic vinaigrette; chef's selection of chilled pasta salad; variety of house specialty wrap sandwiches; pickles; coffee, decaffeinated coffee, hot tea & soft drinks

Or

Garden Inn Deli

Mixed field greens with balsamic vinaigrette; chef's selection of chilled pasta salad; selection of ham, turkey & tuna salad, assorted breads, cheese & garnishes; potato salad; pickles; chips; coffee, decaffeinated coffee, hot tea & soft drinks

Afternoon Break

Cookies & brownies
coffee, decaffeinated coffee and hot tea
Bottled water, juice & soda

Package Includes:

Screen and LCD Projector
High-speed internet access
Local calls
Flipchart

\$40 per person



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AUDIO VISUAL



A.V. EQUIPMENT PRICING

Microphones

Wireless microphone- Lavalier	\$100.00
Wireless microphone- Handheld	\$100.00

Video/Data Monitor

32" LCD HDTV monitor w/ stand	\$125.00
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Event Support Equipment

LCD projector and Tripod Screen	\$250.00
Flipchart with pad & markers	\$40.00
Whiteboard with markers	\$30.00
Easel only	\$10.00
4'x 8' riser, rail & stairs (per section)	\$60.00
VCR/DVD or CD player	\$35.00
Computer Cords	\$15.00
Extension cord with power strip	\$15.00
Podium	\$30.00
Herman Miller chairs	\$15.00
Microphone stand	\$10.00
Conference phone	\$100.00
Pointer	\$25.00
Overhead Projector	\$65.00
Small Portable Speakers	\$25.00

Standard Screens

Tripod screen	\$60.00
Drop down screen only	\$100.00
10' x 7.5' Screen	\$125.00

Chair covers with bows (per chair)	Market Price
White chair covers (per chair)	\$3.00

Room Rentals

If food & beverage cost is double the room rental, the fee will be waived.

Executive Boardroom and Interview Room	\$350.00
Emerald Ballroom	\$1100.00
Ballroom 1, 2 or 3	\$450.00
each	
Patio	\$400.00 or complimentary for weddings
Tent (set up & breakdown)	Market Price
Set up changes (per change)	\$50.00 min

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DISPLAYS



Antipasto Display

\$7.00

Crudités & Assorted Dips

\$4.50

Assortment of Imported & Domestic Cheese \$4.50



Sliced Fresh Seasonal Fruit Display

\$4.50



All prices above listed per person

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HORS D'OEUVRES

*Spanakopita	\$100.00
Vegetable Spring Rolls with Asian Chili Lime Dipping Sauce	\$100.00
*Apple, Brie and Walnut Crostini	\$95.00
*Tomato Bruschetta with Pesto	\$95.00
Indonesian Chicken or Beef Satay with Peanut Dipping Sauce	\$100.00
*Beef Wellington Duxelle	\$95.00
Swedish or Sweet and Sour Meatballs	\$95.00
Coconut Shrimp with Gingered Sweet and Sour Sauce	\$150.00
Sesame Shrimp with Tahini Ginger Sauce	\$150.00
Miniature Maryland Crab with Sauce Remoulade	\$125.00



Grilled Tequila-Lime Shrimp with Chipotle Aioli	\$150.00
Grilled Scallops with Mango Dipping Sauce	\$150.00
*Chili Lime Salmon Satay with a Citrus Aioli	\$95.00
Shrimp with Green Chili Pesto	\$150.00
*Stuffed Mushroom Trinity, (Crab, Sausage and Vegetable)	\$95.00
Warm Brie and Honey Bouchee with Almonds	\$100.00
Scallops wrapped in Crisp Bacon	\$150.00
BBQ Shrimp wrapped in Crisp Bacon	\$150.00
Jumbo Tempura Shrimp with Horseradish Sauce to dip	\$150.00
*Pecan Crusted Chicken Bites with Honey Mustard Sauce	\$95.00
Buffalo Chicken Wings	\$50.00

All prices above listed per 50 pieces

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HORS D'OEUVRES



Asparagus Spears Wrapped in Prosciutto	\$105.00
Melon Wrapped in Prosciutto	\$100.00
*Belgian Endive Boats with Raspberry Gorgonzola and Sprouts	\$95.00
Chesapeake Crab Tartlets	\$100.00
French Brie and Raspberry Tartlets	\$100.00
*Salmon Mousse on Pumpernickel Bread with Fresh Dill	\$95.00
*Caprese Skewers	\$95.00
Ginger Tuna on Rice Crackers with Wasabi Aioli	\$150.00

All Hors D'oeuvres above listed per 50 pieces

HOT DIPPERS

Spinach Artichoke Dip with Pita Chips (serves 25)	\$45.00
Cheese Fondue with Assorted Fresh Vegetables (serves 25)	\$50.00
Buffalo Chicken Wing Dip with Fresh Tortilla Chips (serves 25)	\$50.00
Wheel of Brie with Honey and Fresh Berries (serves 25)	\$60.00



COLD DIPPERS

Hummus with Pita Chips	\$4.00 per person
Creamy Chesapeake Crab Dip	\$6.00 per person
*Olive Tapenade with Crostini	\$4.00 per person

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BEVERAGE

The Cocktail Hour- Open Bar

Priced per person, by the hour.

Please select Preferred or Premium Brands.

Juices and Soft Drinks Included.

	Call	Premium
First Full Cocktail Hour	\$14	\$17
Each Additional Cocktail Hour	\$4	\$5

Beer and Wine Bar only

Priced per person, by the hour. Includes Domestic beer, House Wine, Juices & Soft Drinks.

First full hour	\$9.00
Each Additional hour	\$3.00

Cash Bar Pricing

Call Brand Cocktails	\$8.00
Premium Brand Cocktails	\$9.00
Domestic Beer	\$5.00
Imported Beer	\$6.00
House Wine	\$8.00
Cordials	\$9.00
Soft Drinks	\$3.00

Specialty Items

Champagne Punch	\$45.00 per gallon
Fruit Punch	\$30.00 per gallon
Wine Punch	\$45.00 per gallon
Champagne Toast	\$3.50 per person
House Wine	\$28.00 per bottle
Soda Bar (5 hours).	\$6.00 per person

•A \$100.00 bartender fee per hour will apply for all cash bars or on consumption tally bars.

•One Bar for every 100 guests. Additional Bars available at \$100.00 per Bartender.



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