



**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

MEETING PLANNER PACKAGE

\$92 PER PERSON

Prepared for a minimum of 15 guests

Perks

Complimentary Wi-Fi Connection
Fruit Infused Water Bubbler

All Day Beverage Package 20

Unlimited Regular and Decaf Coffee, Premium assorted Tea, juice, soda, and water bottles

Continental Breakfast 16

Assorted seasonal sliced fruit Assorted breakfast breads, pastries, assorted bagels, condiments to include assorted jams and jellies, flavored and plain cream cheeses, whipped butter

Lunch Buffet 40

POWER PLAY BUFFET

Salad {Choice of one}

Field of Greens

artisan greens with seasonal vegetables and mustard seed vinaigrette

Caesar Salad

baby gem lettuce with Caesar dressing, and Focaccia croutons

Chopped Salad

crisp iceberg, heirloom tomatoes, shaved red onion, black beans, roasted corn, cotija cheese with cilantro lime vinaigrette

Classic Wedge

iceberg lettuce, shaved red onion, heirloom tomatoes, blue cheese, thick-cut bacon, blue cheese dressing

Soup {Choice of one}

Tuscan White bean with Kale
Black Bean
Garden Vegetable
Roasted Tomato and Garlic Bisque
Buffalo Chicken Wing
Traditional Pasta e Fagioli

Sandwiches {Choice of three}

Southwest Turkey Wrap

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

Smokey Beef & Blue

Smoked roast beef, caramelized onion, horseradish, lettuce, tomato and blue cheese 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 Italian loaf

Turkey BLT

Shaved turkey breast, thick-cut bacon, lettuce, tomato and sliced avocado with roasted garlic aioli on grilled multigrain bread

Buffalo Caesar Wrap

Chicken tenders, crisp romaine, shaved parmesan, Caesar dressing

Shaved Ham and Swiss

Thinly shaved black forest ham, Swiss cheese, lettuce, and thick-cut tomato on grilled Tuscan bread

Italian

Sopressatta, oil, buffalo mozzarella, marinated sundried tomato, and Boston bibb on rosemary focaccia

Chocolate Chip Cookies

PM Break 16

Individual Trail Mixes
Smoothie Shooters
Parfaits
Granola bars
Kind bars



A small group service fee of \$75 will be applied to events of less than 15 guests. Please inform your Event Manager of all known food allergies, sensitivities or food related changes that need to be made. All prices are subjected to 23% service charge and 8.75 NY sales tax

PLATED BREAKFAST

PRICE PER PERSON

INCLUDES COFFEE AND JUICE

ALL AMERICAN | \$21

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

**Gluten free options available upon request*

3 EGG OMELET | \$14

spinach, ham, avocado, tomato, home fries

AVOCADO TOAST | \$14

grilled sourdough, arugula, marinated heirloom tomato, sunny side up egg

CONTINENTAL BREAKFAST BUFFETS

QUEEN CITY BUFFET | \$18

Assorted seasonal sliced fruit

Assorted breakfast breads, pastries, assorted bagels, condiments to include assorted jams and jellies, flavored and plain cream cheeses, whipped butter

NICKEL CITY BUFFET | \$21

Assorted seasonal sliced fruit,

Assorted breakfast breads, pastries, and assorted bagels, condiments to include assorted jams and jellies, flavored and plain cream cheeses, whipped honey butter, assorted low-fat yogurts

Selection of individual cereals with carafes of assorted milk



FULL BREAKFAST BUFFET OPTIONS

PRICE PER PERSON

QUICK START BREAKFAST BUFFET | \$27

Scrambled eggs with salsa, sour cream, fresh chives, and shredded cheddar, Breakfast Potatoes

Choice of: *sausage, turkey sausage or bacon*

Toast Station to include chef's choice of bread, condiments to include assorted jams and jellies, flavored and plain cream cheeses, whipped honey and regular butter

Assorted sliced seasonal fruit

**Gluten-free options available upon request*

HARBORCENTER BREAKFAST BUFFET | \$38

Scrambled eggs with salsa, sour cream, fresh chives, and shredded cheddar
Breakfast potatoes

Choice of two: *sausage, turkey sausage, ham or bacon*

Steel-cut oatmeal with toasted walnuts, brown sugar, raisins and local honey

Individual Greek yogurts with assorted berries and house made granola on the side

Assorted house-made muffins, assorted bagels, condiments to include assorted jams and jellies, flavored and plain cream cheeses, whipped honey and regular butter,

Assorted sliced seasonal fruit



BUFFET BREAKFAST ENHANCEMENTS

PRICES ARE CHARGED PER PERSON UNLESS OTHERWISE NOTED

Sliced Fruit | \$7 Assortment of sliced seasonal fruit

Breakfast Burritos | \$9 each *Minimum order of 6, Select one of the following:*

- Whole eggs, Applewood smoked bacon, aged cheddar, breakfast potato, house-made salsa, flour tortilla
- Tofu scramble, avocado, tomato, breakfast potato, house-made salsa, flour tortilla
- Whole eggs, chorizo, white onion, chihuahua cheese, breakfast potato, house-made salsa, flour tortilla

Breakfast Sandwich | \$8 each *Minimum order of 6, Select one of the following :*

- The classic:** Egg, Applewood smoked bacon, aged cheddar, English muffin
- The veggie:** Egg, Avocado, heirloom tomato, goat cheese, English muffin
- The HARBORCENTER:** Egg, Ham, Swiss cheese, caramelized onions, toasted croissant

Whole Fruits | \$36 per dozen *Choice of:* apples, pears, oranges, bananas, or a variety of each

Assorted Greek Yogurts | \$62 per dozen Assorted selection of Chobani yogurts

Yogurt Parfaits | \$96 per dozen House-made granola parfaits with Greek yogurt and fresh berries

Steel Cut Oatmeal | \$7 To include toasted walnuts, brown sugar, raisins, dried cranberries, house-made granola and local honey

Egg Bites | \$60 per dozen *Select from the following:*

- Spinach, charred avocado, marinated heirloom tomato
- Prosciutto, goat cheese, rosemary
- Broccoli, bacon, & cheddar cheese
- Ham, Swiss cheese, & caramelized onion

Choice of: Whole eggs, Egg whites, Eggbeaters



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BUFFET BREAKFAST ENHANCEMENTS CONT.

Assorted Bagels | \$40 per dozen Plain, everything, and cinnamon raisin. Condiments to include assorted jams and jellies, flavored and plain cream cheeses, whipped honey and regular butter

Fresh Baked Croissants | \$60 per dozen Condiments to include assorted jams and jellies, flavored and plain cream cheeses, whipped honey and regular butter

Assorted Pastries | \$48 per dozen

Action Stations

*Chef attendant required at \$75 per hour, per 25 guests
Maximum 3 hours of service, requires 48-hour notice*

Omelets & Eggs | \$16 per person

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

Superfood Smoothie Station | \$18 per person (add \$2 for protein powder)

Almond milk, whole milk, coconut milk, Greek yogurt, blueberries, blackberries, strawberries, banana, acai, chia seed, hemp hearts, kale, spinach, peanut butter, almond butter



BREAKFAST BEVERAGE ENHANCEMENTS

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

Pellegrino bottled water	\$5 Each
Nespresso specialty coffees	\$8 Per Guest
Iced coffee	\$70 Per Gallon
Red Bull energy drinks	\$6 Each
Starbucks Frappuccino drinks	\$7 Each
Sparkling Water in peach, lime, & grapefruit	\$4 Each
Assorted soft drinks	\$5 Each
Assorted Juices	\$5 Each
Water Bottles	\$4 Each



TAKE A BREAK!

PRICE PER PERSON

BUFFALO HOMETOWN FAVORITES | \$18

Loganberry Bubbler
Sponge Candy
Chicken Wing Dip with chips
Celery, Carrot Sticks and
Blue Cheese Dressing

CARNIVAL BREAK | \$15

Lemonade Bubbler
Chef's choice of 2 flavors of
Popcorn
Crackerjacks
Caramel covered apple slices
with assorted toppings

PICK ME UP | \$20

Starbucks beverages
Red Bull
Chocolate covered coffee beans
Biscotti

CHIPS & DIPS | \$16

French Onion Dip
Spinach and Artichoke Dip
Pitas
Tortilla Chip
Celery and Carrot sticks

HEALTH NUT | \$18

Individual Trail Mixes
Smoothie Shooters
Parfaits
Granola bars
Kind bars

SNACK ATTACK | \$15

Individual bag of kettle chips, pretzels, and
popcorn
Assorted cookies
Assorted full-size candy bars



BREAK ENHANCEMENTS AND SNACKS

Jumbo chocolate chip cookies	\$48 per dozen
Fresh tortilla chips with house made salsa and guacamole (serves 10)	\$36
Individual bags of chips, popcorn, and pretzels	\$48 per dozen
Assorted Kind bars	\$60 per dozen
Assorted granola bars	\$48 per dozen
Whole fresh fruit	\$36 per dozen
Whole Candy Bars	\$60 per dozen
Warm soft pretzels with whole grain mustard sauce	\$30 per dozen
Pizza logs with house-made sauce	\$40 per dozen
Assorted dessert bars	\$36 per dozen
Assorted macarons	\$72 per dozen
Assorted mixed nuts	\$4 per person
Sliced fruit display	\$7 per person
Individual Greek yogurts	\$62 per dozen
Sliced assorted bagels	\$40 per dozen
<i>Regular, light, and fruit cream cheese</i>	
Assorted fruit scones	\$60 per dozen



LUNCH BUFFET OPTIONS

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

QUEEN CITY DELI BUFFET | \$36

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, redskin potato salad, **choice of three:** *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, whole grain dijon mustard, Weber's mustard, horseradish cream, house-made chips, brioche rolls, wheat Kaiser, house-made brownies

FIESTA BUFFET | \$40

Black bean soup, Tortilla chips with roasted poblano queso, black bean roasted corn salad with honey lime dressing, cilantro-lime rice, roasted corn and peppers, house smoked beef barbacoa, chicken tinga, flour tortillas, salsa, guacamole, pickled red onion, jalapeno, sour cream, cilantro, cojita cheese, lettuce, churros with Mexican chocolate sauce

EVERYDAY BUFFALO | \$42

Buffalo chicken soup, warm assorted rolls with regular butter, wedge salad featuring diced tomato, thick-cut bacon bits, smoked blue cheese crumbles, diced red onion, chopped egg, and blue cheese dressing, beef on weck sliders, horseradish cream and fresh horseradish on side, **choice of two style crispy fried chicken wings:** *mild, medium, hot, and BBQ*, blue cheese and ranch dressing with celery and carrot sticks on the side, sautéed pierogis with caramelized onions, mini sponge candy cheesecake

TUSCAN SUN | \$40

Tuscan white bean and kale soup, warm rosemary focaccia with whipped butter and olive oil, Caprese salad with fresh mozzarella, balsamic reduction, sea salt and torn basil, baby gem lettuce Caesar salad with shredded parmesan and croutons, **Choice of two:** spaghetti with house-made sauce, meatballs, orecchiette primavera, or penne alfredo with rosemary marinated grilled chicken, herb roasted vegetables to consist of zucchini, squash, heirloom tomatoes, fennel, and shaved garlic, assorted biscotti



POWER PLAY BUFFET

\$40 PER PERSON

*Choice of one salad option, one soup option and three gourmet café style sandwich options.
Accompanied by assorted cookies.*

Salad Selections	Soup Selections	Sandwich Selections
<ul style="list-style-type: none">• Field of Greens - artisan greens with seasonal vegetables and mustard seed vinaigrette• Caesar Salad - Baby gem lettuce with Caesar dressing, and Focaccia croutons• Chopped Salad – Crisp iceberg, heirloom tomatoes, shaved red onion, black beans, roasted corn, cotija cheese with cilantro lime vinaigrette• Classic Wedge – Iceberg lettuce, shaved red onion, heirloom tomatoes, blue cheese, thick-cut bacon, blue cheese dressing	<ul style="list-style-type: none">• Buffalo Chicken Wing• Traditional Pasta Fagiolo• Tuscan White bean with Kale• Black Bean• Garden Vegetable• Roasted Tomato and Garlic Bisque	<ul style="list-style-type: none">• Southwest Turkey Wrap – shaved turkey, chipotle ranch, black bean and corn salsa, shredded cheddar, and shredded lettuce• Smokey Beef and Blue – Smoked roast beef, caramelized onion, horseradish, lettuce, tomato and blue cheese 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 Italian loaf• Turkey BLT – Shaved turkey breast, thick-cut bacon, lettuce, tomato and sliced avocado with roasted garlic aioli on grilled multigrain bread• Buffalo Caesar Wrap – Chicken tenders, crisp romaine, shaved parmesan, Caesar dressing• Shaved Ham and Swiss – Thinly shaved black forest ham, Swiss cheese, lettuce, and thick-cut tomato on grilled Tuscan bread• Italian – Sopressatta, oil, buffalo mozzarella, marinated sun-dried tomato, and Boston bibb on rosemary focaccia



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BOXED LUNCH

\$32 PER PERSON

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

**For functions of less than 15 attendees, choose two
For functions over 15 attendees, choose three**

Southwest Turkey 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 blue cheese 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 Italian loaf

Turkey BLT

Shaved turkey breast, thick-cut bacon, lettuce, tomato and sliced avocado with roasted garlic aioli on grilled multigrain bread

Buffalo Caesar Wrap

Chicken tenders, crisp romaine, shaved parmesan, Caesar dressing

Shaved Ham and Swiss

Thinly shaved black forest ham, Swiss cheese, lettuce, and thick-cut tomato on grilled Tuscan bread

Italian

Sopressatta, oil, Buffalo mozzarella, marinated sun-dried tomato, and Boston bibb on rosemary focaccia



LUNCH BEVERAGE ENHANCEMENTS

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

Pellegrino bottled water	\$5 Each
Nespresso specialty coffees	\$8 Per Guest
Iced coffee	\$70 Per Gallon
Red Bull energy drinks	\$6 Each
Starbucks Frappuccino drinks	\$7 Each
Sparkling Water in peach, lime, & grapefruit	\$4 Each
Assorted soft drinks	\$5 Each
Assorted Juices	\$5 Each
Water Bottles	\$4 Each



RECEPTIONS

PRICE PER DOZEN

COLD HORS D'OEUVERS

Grilled artichoke, Sundried Tomato and Cigalini Brochette | \$36

Smoked Salmon Mousse Tartlet | \$68

Compressed Melon and Speck Skewer | \$48

Bloody Mary and Jumbo Shrimp Shooters | \$72

Marinated Heirloom Tomato, Burrata, Crostini | \$48

Fennel Crusted Tuna, Edamame Hummus Spoon | \$60

Peppercorn crusted Beef, Caramelized Onion, and Whipped Goat Cheese Crostini | \$60

HOT HORS D'OEUVRES

Mini Maryland Crab Cakes | \$72

Scallop wrapped in Bacon | \$72

Buffalo chicken meatball | \$48

Spanakopita | \$48

Lobster croquettes | \$96

Eggplant crostini | \$48

Black and blue phyllo cup | \$60

Mini scallops in Asian spoon | \$96

Vegan Edamame Potstickers with house ponzu | \$48

Malaysian Shrimp Roll with Pineapple sweet and sour | \$72

Sesame Chicken Skewer with orange ginger sauce | \$78

Caribbean Coconut Shrimp with sweet chili Tandoori Chicken Skewer with Raita Dip | \$60

Passed Hors D'oeuvres require 1 Butler per 40 guest at \$75.00/Butler/Hour

DESSERT SPECIALTIES

Assorted Mini Cake Selection | \$60

Mini Vanilla Crème Puffs | \$18

Individual Berry Tarts | \$65

Mini Chocolate Brownies | \$38

Assorted Mini Cheesecakes | \$40

Seasonal Panna Cotta | \$26

Assorted Dessert Bars | \$40

Mini Key Lime Tarts | \$26

Individual Chocolate Mousse Tarts | \$65

Assorted Macaroon | \$60



RECEPTION DISPLAYS

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 CHANGED THAT NEED TO BE MADE

FARMERS MARKET | \$20

Regional cheese and charcuterie, house-made preserves, crusty breads, gourmet crackers, ranch, and whole grain mustard

JUMBO SHRIMP COCKTAIL | \$72 PER DOZEN

Served with classic and house-made bloody Mary cocktail sauces and grilled lemons

ANTIPASTO DISPLAY | \$22

Fresh Buffalo mozzarella, marinated tomatoes, grilled artichokes, assorted olives, caper berries, roasted peppers, pickled vegetables, assorted cured meats and cheeses, crusty breads and mustards

VEGETABLE CRUDITÉ DISPLAY | \$16

Celery, heirloom baby carrots, heirloom baby tomato, broccoli, cauliflower, cucumber, seasonal hummus, ranch dressing

SLIDER DISPLAY

Priced Per Dozen

Beef and Cheddar: smoked bacon aioli, tomato | \$72

Pulled Pork: house barbecue, coleslaw | \$60

Fried Chicken: tomato, grilled onion aioli | \$60

Crab Cake: grain mustard and lemon aioli, tomato | \$96

Bison: blackberry goat cheese, caramelized onion \$96

Pulled Chicken Tinga: pickled onion | \$60

Buffalo Chicken: celery root slaw, blue cheese fondue | \$72

Beef on Weck: horseradish aioli | \$72

Chicken and Waffle: maple syrup | \$60

Impossible: grilled onion aioli, lettuce, tomato | \$96



CHEF ATTENDED STATIONS

PRICE PER PERSON

CHEF ATTENDANT REQUIRED AT \$75 PER HOUR, PER 40 GUESTS

MAXIMUM 2 HOURS OF SERVICE, REQUIRES 24 HOUR NOTICE

PASTA STATION | \$22

CHOICE OF TWO:

Orecchiette: Spinach, sundried tomato, garlic, shallots, chilies flakes, kalamataolives, and pecorino cream

Linguini Diablo: rock shrimp, chili-infused marinara, bell peppers, garlic, shallot, white wine, shrimp stock

Saffron Spaghetti: beef Bolognese, green onion, manchegocream

Truffle Fettuccini: lemon roasted chicken, asparagus, carbonara, cherry tomatoes, asiago

Wild Mushroom Pappardelle: braised short rib, wild mushrooms, blistered heirloom tomatoes,

STREET TACO | \$22

Choice of two:

Served with flour and corn tortilla

Pork Carnitas: granny smith apple guacamole, lime crema

Korean Short Rib: nappacabbage slaw, sambal aioli

Chicken Tinga: picode gallo, cotija, lime crema

Beef Barbacoa: Red onion, salsa roja, cotija, cilantro

Rock Shrimp: picode gallo, cilantro



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DINNER BUFFET OPTIONS

PRICE PER PERSON

TUSCAN BUFFET | \$56

Tuscan white bean and kale soup, warm rosemary focaccia with whipped butter and olive oil, Caprese salad with fresh mozzarella, balsamic reduction, sea salt and torn basil, baby gem lettuce Caesar salad with shredded parmesan and croutons, chicken cacciatore with tomatoes, bell peppers and herbs, garlic parmesan roasted Yukon gold potatoes, herb roasted vegetables to consist of zucchini, squash, heirloom tomatoes, fennel, and shaved garlic, *Choice of:* spaghetti with house-made sauce (*add house meatballs for \$4*), orecchiette primavera, or penne alfredo, cannoli

BASICALLY BUFFALO | \$65

Buffalo chicken wing soup, warm assorted rolls with regular butter, wedge salad bar to include bacon, bleu cheese crumbles, heirloom cherry tomatoes, and shaved red onion with blue cheese and ranch dressings served on the side, lemon horseradish crusted salmon with dill mustard cream sauce and crispy fried pickled red onions, herb-crusted tri-tip sirloin with garlic thyme jus and horseradish cream sauce, campanelle pasta with Buffalo spiced cheese sauce, scallions, and smoked blue cheese crumbles, roasted salt potatoes with herb butter, fried Brussel sprouts with bacon butter, sponge candy cheesecake

MEDITERRANEAN TABLE | \$72

Moroccan lentil soup, warm olive bread with whipped butter and olive oil, orzo salad with Kalamata, tomato, parsley, and honey lemon dressing, baby gem salad with tomato, Kalamata, shaved red onion, shaved cucumber, aged feta, olive oil and balsamic vinegar, chicken tagine with preserved lemon, olives and Mediterranean spices, cod Provencal with tomato, olive, and caper, Israeli couscous with roasted cauliflower, dates, olive oil, and red wine vinegar, sautéed Tuscan kale with shaved garlic, white wine, and chili flakes, baklava

**Coffee and tea station may be added to any buffet for an additional \$5 per person*



BUILD YOUR OWN DINNER BUFFET

choice of one salad option, one starches, two vegetables accompanied by assorted cookies. served with warm assorted rolls, regular and whipped honey butter.

SALAD CHOICES

Choose One:

Salad Bar: arcadia mixed greens, baby spinach, heirloom tomatoes, cucumber, red onion, cheddar cheese, black olives, shaved carrots, shaved fennel, ranch, and balsamic dressings

Caprese Salad: with fresh mozzarella, balsamic reduction, sea salt and torn basil

Baby Gem Lettuce Caesar Salad: with shredded parmesan and croutons

Wedge Salad Bar: to include bacon, bleu cheese crumbles, heirloom cherry tomatoes, and shaved red onion with blue cheese and ranch dressings served on the side

Baby Gem Salad: with tomato, Kalamata, shaved red onion, shaved cucumber, aged feta, olive oil and balsamic vinegar

STARCH CHOICES

Choose One:

Herbed potato gratin

Garlic parmesan roasted Yukon gold potatoes

Skin on red bliss mashed potato, grilled scallions

Orecchiette pasta "mac and cheese" smoked bacon, Yancey XXX extra sharp cheddar

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



BUILD YOUR OWN DINNER BUFFET

choice of one salad option, one starches, two vegetables accompanied by assorted cookies. served with warm assorted rolls, regular and whipped honey butter.

VEGETABLE CHOICES

Choose Two:

Lemon grilled asparagus, baby carrots, and cauliflower

Roasted baby carrots with coriander and ginger

Roasted root vegetables with sage butter

Caramelized Brussels sprouts, red onion, pistachio

Garlic roasted broccolini with lemon

Roasted zucchini, squash, baby carrots, red bell pepper

PROTEIN CHOICES

Roasted airline chicken breast, artichoke, wild mushroom, Madeira cream sauce \$52

House smoked barbecue chicken thigh \$47

Chili adobo marinated steak, chimichurri \$59

New York State maple lacquered salmon \$52

Herb-roasted halibut, marinated heirloom tomato and arugula, lemon butter sauce \$54

Cashew Cauliflower, scallion, sweet chili and ginger soy glaze \$43

Plantain and chorizo stuffed pork loin, pan jus \$43

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



PLATED DINNERS – MULTI COURSE

Entrée price includes preselected salad, preselected dessert, assorted warm rolls with 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

Garden Greens

Artisan greens with seasonal vegetables with mustard seed vinaigrette

Caesar Salad

Baby gem lettuce with Caesar dressing, parmesan crisp, and croutons

ENTRÉE SELECTIONS

Choose Three:

Airline Applewood Smoked Chicken \$56

New York State apple brine, black forbidden rice, honey ginger glazed carrots, harissa butter sauce

Pork Shank Osso Bucco \$54

Rosemary goat cheese polenta, apple cider demi, New York State apple relish

Grilled Filet of Beef \$76

Rosti potato, wilted arugula, smoked blue cheese butter, horseradish demi

Crispy Skin Salmon \$60

Red quinoa salad, wild asparagus, lemon tarragon beurre blanc

Grilled Cauliflower Steak \$50

Black rice risotto, fennel panzanella salad

DESSERT SELECTIONS

Choose One:

Blueberry Oatmeal Crumble

bourbon peach sauce, vanilla bean ice cream

Crème' Brulee Cheesecake

Our house-made New York cheesecake topped with caramelized demerara sugar, berry compote

Chocolate Mousse Duo

raspberry white chocolate mousse, blackberry dark chocolate mousse, mint sauce

New York State Apple Cobbler

almond streusel topping, ginger and cinnamon Ice cream, caramel



OPEN BAR PACKAGES

Silver Package

FIRST HOUR | \$20 PER PERSON

EACH ADDITIONAL HOUR | \$14 PER PERSON

Liquor to include: Smoke Lab Vodka, Tanduay Dark rum, Campo Bravo Tequila Plata, Breckenridge gin, Three Chord Bourbon, Johnnie Walker Red Label Scotch

Wine to include: Cabernet, Pinot Noir, Chardonnay, Pinot Grigio

Beer to include: a choice of (3) Domestic Beers, and (2) Import Beers

Soda and Juice

Gold Package

FIRST HOUR | \$24 PER PERSON

EACH ADDITIONAL HOUR | \$16 PER PERSON

Liquor to include: Absolut Vodka, Aviation Gin, Bacardi Silver Rum, Jose Cuervo Esp. Gold Tequila, Canadian Club Canadian Whiskey, Makers Mark Bourbon, Dewars White Label Scotch

Wine to include: Cabernet, Pinot Noir, Merlot, Chardonnay, Pinot Grigio

Beer to include: a choice of (3) Domestic Beers (3) Import Beers

Two Signature Cocktails

Soda and Juice

Platinum Package

FIRST HOUR | \$32 per person

EACH ADDITIONAL HOUR | \$18 PER PERSON

Liquor to include: Titos vodka, Ketel One vodka, Hendricks gin, Bombay Sapphire gin, Captain Morgan Rum, Hennessy VS Cognac, Patron Silver Tequila, Crown Royal Canadian Whiskey, Glenfiddich 12 yrs. Scotch, Woodford Reserve Bourbon, Michter's US 1 Bourbon, Michter's US 1 Rye, Baileys, Jägermeister

Wine to include: Franciscan Cabernet, The Seeker Pinot Noir, William Hill Merlot, Talbot Kali Hart Chardonnay, Borgo Dei Mori Pinot Grigio, Dr. Konstantin Riesling

Beer to include: A Choice of (3) domestic, (3) import, and (1) seasonal beer

Two Signature Cocktails

Soda and Juice

One bartender per 100 guests for a fee of \$150 (4 hours)

Each additional hour is \$25

8.75% beverage tax already included in cash drink price

8.75% beverage tax will be added to your host bar



ON CONSUMPTION AND CASH BAR OPTIONS

Silver: On Consumption \$10 | Cash \$10

Smoke Lab Vodka, Tanduay Dark Rum, Campo Bravo Tequila Plata, Breckenridge Gin, Three Chord Bourbon, Johnnie Walker Red Label Scotch

Gold: On Consumption \$12 | Cash \$12

Absolut Vodka, Aviation Gin, Bacardi Silver Rum, Jose Cuervo Esp. Gold Tequila, Canadian Club Canadian Whiskey, Makers Mark Bourbon, Dewars White Label Scotch

Platinum: On Consumption \$15 | Cash \$15

Titos Vodka, Ketel One Vodka, Hendricks gin, Bombay Sapphire Gin, Captain Morgan Rum, Hennessy VS Cognac, Patron Silver Tequila, Crown Royal Canadian Whiskey, Glenfiddich 12 yrs. Scotch, Woodford Reserve Bourbon, Michter's US 1 Bourbon, Michter's US 1 Rye

Wine: On Consumption \$10 | Cash \$10

Selection of house wines

Craft Beers: On Consumption \$7 | Cash \$7

Blue Moon, Samuel Adams

Imported Beers: On Consumption \$6 | Cash \$6

Corona, Corona Light, Heineken

Domestic Beers: On Consumption \$6 | Cash \$6

Budweiser, Bud Light, Coors Light, Miller Lite, Michelob Ultra, Yuengling Lager, Labatt Blue, Labatt Blue

Mineral Water or Bottled Water: On Consumption \$4 | Cash \$4

Soft Drinks and Juices: On Consumption \$5 | Cash \$5

**One bartender per 100 guests for a fee of \$150 (4 hours)
Each additional hour is \$25**

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



BEVERAGE | NON-ALCOHOLIC

Unlimited Soda/Juice Bar | \$12 per person

Unlimited cans of soda and bottled juices
(4 hours)

Self-Serve Soft Drink Station | \$5 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 | \$4 each

