**Continental Breakfast Service**

All Continentals Served with Premium Coffee and Specialty Teas

Priced per person for a maximum of 2 hours service time

**Continental Breakfast** | $12

Assorted Chilled Juices

Assorted Whole Fruit\*

Selection of (2) Fresh Pastries or Bakery Goods

Fruit Preserves with Sweet Butter

**Executive Continental** | $14

Assorted Chilled Juices

Seasonal Sliced Fruit\*

Selection of (2) Fresh Pastries or Bakery Goods

Fruit Preserves with Sweet Butter

***Fresh Pastry & Bakery Goods Options*:**

Local DiCamillo Bread, English Muffins, Croissants, Cinnamon Buns, Assorted Danish, Assorted Miniature Donuts, Assorted Muffins, Assorted Bagels with Cream Cheese, Assorted Scones & Assorted Breakfast Breads.

**Breakfast Buffets**

All Buffets Served with Assorted Chilled Fruit Juice, Premium Coffee & Specialty Teas

Priced Per Person for a Maximum of 1.5 Hours Service Time

Minimum of 30 Guests

**Niagara Sunrise**| $16

An Assortment of Fresh Pastries & Bakery Goods

Fruit Preserves with Sweet Butter

Fresh Seasonal Sliced Fruit\*

Scrambled Eggs\*

Home Fried Potatoes\*

Choice of Sausage Links **OR** Apple Wood Smoked Bacon **OR** Breakfast Style Ham\*

**Old Falls Street** | $19

An Assortment of Fresh Pastries & Bakery Goods

Fruit Preserves with Sweet Butter

Fresh Seasonal Sliced Fruit\*

Scrambled Eggs\*

Home Fried Potatoes\*

Choice of (2)- Sausage Links **OR** Apple Wood Smoked Bacon **OR** Breakfast Style Ham\*

Waffles **OR** French Toast **OR** Pancakes Served with Warm Maple Syrup

**Healthy Start** | $20

Bran Muffins & Whole Grain Bread

Fruit Preserves with Sweet Butter

Fresh Seasonal Sliced Fruit\*

Assorted Greek Yogurt

Scrambled Egg Whites with Wilted Spinach & Tomatoes\*

Turkey Sausage\*

Hot Oatmeal with Assorted Toppings

**Plated Breakfast Selections**

All Plated Breakfasts served with Assorted Chilled Fruit Juice, Premium Coffee & Specialty Teas

Priced Per Person

**All American** | $14

Scrambled Eggs\*

Home Fried Potatoes\*

Choice of Sausage Links **OR** Apple Wood Smoked Bacon **OR** Breakfast Style Ham\*

Freshly Baked Croissant **OR** Danish

Fruit Preserves with Sweet Butter

**Rapids Quiche** | $15

Choice of Quiche Florentine (Spinach, Ham & Swiss) **OR** Quiche Lorraine (Bacon, Onion & Swiss)

Field Green Salad\*

Seasonal Fresh Sliced Fruit\*

**Athens Delight** | $16

Spinach & Feta Scramble\*

Greek Style Potatoes\*

Gyro Meat **OR** Sausage Patties\*

Grilled Pita

Seasonal Fresh Sliced Fruit\*

**Eggs Benedict** | $17

(Limited to 100 Guests)

Poached Eggs Served on a Toasted English Muffin with Canadian Bacon

Citrus Hollandaise Sauce & Asparagus

Home Fried Potatoes\*

Seasonal Fresh Sliced Fruit\*

**Breakfast Enhancements**

Priced Per Person

**Fresh Whole Fruit\*** | $1.25

**Sliced Fresh Seasonal Fruit\*** | $3.50

**Assorted Cereals with Chilled Milk** | $3

**Assorted Individual Yogurt** | $2.50

**Assorted Individual Greek Yogurt** | $3.50

**Individual Oatmeal Packets** | $1.25

**Hot Oatmeal Bar** | $4.00

Dried Fruit, Nuts & Brown Sugar

**Build Your Own Yogurt Parfait** | $4

Granola, Berries, Nuts & Whipped Cream

**Build Your Own Burrito Station** | $7

Scrambled Eggs, Breakfast Sausage, Diced Ham, Cheddar Cheese, Sautéed Peppers & Onions, Tomatoes, Salsa, Sour Cream, 6” Flour Tortillas & Home Fried Potatoes

**Omelet Station** | $8

Omelets Prepared to Order by a Chef with a Variety of Fillings & Toppings (*Chef Fee Included*)

**Breakfast Pizza** | $5

Includes Scrambled Eggs, Sausage **OR** Bacon, Mozzarella & American Cheese with Chives

*Roasted Tomatoes, Peppers and/or Onions Available Upon Request*

**Smoked Salmon & Bagels** | $8

Bagels & Smoked Salmon Served with Diced Red Onions, Capers, Hard Boiled Eggs & Cream Cheese

**Breakfast Sandwiches** | $4 Each

Egg & Cheese with Sausage or Bacon or Ham on a Biscuit or English Muffin or Croissant

**Hard Boiled Eggs\*** | $8 Per Dozen

**Biscuits & Sausage Gravy** | $3.50

**Fresh Pastries & Bakery Goods** | $25 Per Dozen

English Muffins, Croissants, Cinnamon Buns, Assorted Danish, Assorted Miniature Donuts, Assorted Muffins, Assorted Bagels with Cream Cheese, Assorted Scones & Assorted Breakfast Breads

**Local Famous Paula’s Donuts** | $28 Per Dozen

**Gluten Free Bread\*** | $18 Per Dozen Slices

**Premium Coffee, Decaffeinated Coffee and Specialty Teas** | $38 Per Gallon

**Assorted Bottled Juices** | $3 Each

**Break Services**

Priced Per Person for a Maximum of 2 Hour Service Time

**Healthy Start** | $10

Assorted Fresh Whole Fruit\*, Greek Yogurt, Granola Bars **OR** Trail Mix

Bottled Water & Assorted Chilled Juices

**Cookies & Milk** | $8

An Assortment of Fresh Baked Cookies

Cold Milk & Bottled Water

**Siesta Break** | $12

Restaurant Style Corn Tortilla Chips\*

Served with Guacamole\*, Salsa\*, Sour Cream\*, Jalapenos\* & Warm Queso

Bottled Water & Assorted Soft Drinks

**Ballpark Break** | $11

Warm Soft Pretzels Served with Mustard & Nacho Cheese

Cracker Jacks & Freshly Popped Popcorn\*

Cold Lemonade, Bottled Water & Assorted Soft Drinks

**Sweet & Salty Break** | $11

M&Ms, Cracker Jacks, Chips & Pretzels

Bottled Water & Assorted Soft Drinks

**NY Cheesecake Break\*** | $12

Crustless Cheesecake Served in Chilled Martini Glasses

Assorted Toppings To Include Chocolate & Caramel Sauces, Fruit Puree, Nuts, Fresh Whipped Cream & Sprinkles

Bottled Water & Assorted Soft Drinks

**Artisan Break** | $15

Gourmet Artisan Cheese Board\*

Seasonal Crudité\*

Crackers, Pita & Hummus\*

Bottled Water & Assorted Soft Drinks

**Corporate Athlete** | $15

Build Your Own Trail Mix Bar with M&M’s, Dried Fruit\* & Nuts\*

Fresh Bananas\*

Sobe Life Water

Gatorade

Bottled Water & Assorted Soft Drinks

**Buffalo Break** | $15

Choice of (2)

* Chicken Wing Dip with Corn Tortilla Chips
* Lay’s Potato Chips with Bison French Onion Dip\*
* Yancey’s Fancy Cheese\* & Crackers

Orange Chocolate Mousse\*

Loganberry, Bottled Water & Assorted Soft Drinks

**Break Enhancements**

**Premium Coffee, Decaffeinated Coffee and Specialty Teas** | $38 Per Gallon

**Sweetened (Brisk) or Unsweetened Iced Tea, Lemonade or Fruit Punch** | $32 Per Gallon

**Hot Chocolate with Marshmallows** | $38 Per Gallon

**Assorted Bottled Juices** | $3 Each

**20oz Bottled Water** | $3 Each

**Canned Pepsi Products** | $3 Each

**Pitcher of Soft Drinks** | $6 Per Pitcher

**Fresh Baked Cookies, Brownies or Assorted Dessert Bars** | $22 Per Dozen

**Fresh Pastries & Bakery Goods** | $25 Per Dozen

English Muffins, Croissants, Cinnamon Buns, Assorted Danish, Assorted Miniature Donuts, Assorted Muffins, Assorted Bagels, Assorted Scones & Assorted Breakfast Breads

**Local Famous Paula’s Donuts** | $28 Per Dozen

**Sliced Fresh Seasonal Fruit\*** | $3.50 Per Person

**Whole Fresh Fruit\*** | $1.25 Each

**Assorted Yogurt** | $2.50 Each

**Assorted Greek Yogurt** | $3.50 Each

**String Cheese\*** | $1.50 Each

**Cracker Jacks** | $1.50 Per Person

**Seasonal Vegetable Platter with House Dip\*** | $2.50 Per Person

**Cheese\* & Cracker Platter** | $4 Per Person

**Seasonal Vegetable & Pita Platter with Hummus\*** | $4 Per Person

**Assorted Granola Bars** | $2.50 Each

**Individual Trail Mix** | $2 Each

**Assorted Candy Bars** | $2.50 Each

**Plain or Peanut M&Ms** | $2.50 Per Person

**Individual Bags of Snacks (Chips, Pretzels, Pringles or Chex Mix)** | $2 Each

**Jumbo Soft Pretzel with Mustard & Nacho Cheese** | $3.50 Each

**Premium Ice Cream Novelties** (minimum of 50)| $3.50 Each

**Executive Boxed Lunch**

Boxed Lunches Include: Kettle Chips, Whole Fruit & Soft Drink or Bottled Water

Add $2 Per Person for a Fresh Baked Cookie **OR** Brownie

Flour Tortillas available upon request

Priced Per Person, Maximum (3) Choices Per Group

 *Available Plated or Buffet Style for an Additional $2 Per Person*

**Gourmet Roast Beef** | $15

Shaved Roast Beef with Sweet Vidalia Onions, Crisp Lettuce, Sliced Tomato & Provolone on Herb Focaccia

**Ham & Cheese** | $15

Smoked Ham with Sharp Cheddar Cheese, Crisp Lettuce & Sliced Tomato on Ciabatta

**Roast Turkey** | $15

Smoked Turkey Breast, Swiss Cheese, Sliced Tomato & Crisp Lettuce on Whole Grain Bread

**Roasted Vegetable** | $15

Grilled Portobello Mushroom, Marinated Zucchini, Roasted Red Peppers, Red Onion, Crisp Lettuce & Provolone on Ciabatta

**Executive Club** | $16

Grilled Chicken with Smoked Bacon, Sliced Tomato & Crisp Lettuce on Ciabatta

**Classic Comfort** | $16

Chicken Walnut **OR** Fresh Tuna **OR** Egg Salad on a Buttery Croissant with Crisp Lettuce

*Condiments Included: Mayonnaise & Yellow Mustard*

*Available Upon Request: Honey Mustard, Balsamic Aioli, Pesto Mayonnaise, Horsey Sauce*

**Plated Salad Selections**

All Plated Salad Selections Served with Cookies **OR** Brownies, Premium Coffee & Hot Tea & Iced Water

Sweetened (Brisk)/Unsweetened Iced Tea Available Upon Request

Priced Per Person

*Choice of One*

**Classic Greek\*** | $15 Chicken\* $16 Gyro

Romaine Lettuce, Kalamata Olives, Red Onions, Tomatoes, Cucumber, Feta & Pepperoncinis

Served with Greek Dressing

Grilled Pita

**Caesar** | $15 Chicken $17 Salmon

Romaine Lettuce, Freshly Grated Parmesan & Garlic Croutons

Tossed with House Caesar Dressing

Warm Rolls & Butter

**Harvest\*** | $15 Chicken\*

Mixed Greens, Dried Cranberries, Red Onion, Candied Pecans & Crumbled Goat Cheese

Served with Apple Vinaigrette

Warm Rolls & Butter

**Cobb\*** | $15 Chicken\*

Mixed Greens, Diced Tomato, Red Onion

Hard Boiled Egg, Crumbled Bacon, & Shredded Cheddar **OR** Crumbly Bleu Cheese

Served with Choice of Dressing

Warm Rolls & Butter

**Southwest\*** | $15 Chicken\* $16 Flank Steak\*

Mixed Greens, Roasted Corn & Black Beans, Diced Tomato, Bell Pepper, Red Onion, Cilantro, Shredded Cheddar & Tortilla Strips

Served with Chipotle Lime Ranch

Cornbread & Butter

**Asian** | $15 Chicken

Mixed Greens, Shredded Carrot, Red Cabbage, Green Onion, Edamame, Mandarin Oranges & Wonton Strips

Served with Sesame Soy Vinaigrette

Warm Rolls & Butter

**Plated Meal Selections**

All Plated Meal Selections Served with House Salad *(Signature Family Style Upon Request)* & Choice of (2) Dressings, Warm Rolls & Butter, Seasonal Vegetable, Choice of Starch, Choice of Dessert, Premium Coffee, Hot Tea & Iced Water

 Sweetened (Brisk)/Unsweetened Iced Tea Available Upon Request

Priced Per Person

**|** Lunch Portion to Include 6 oz of Protein, Dinner Portion to Include 8 oz of Protein **|**

**Pasta Primavera**

Penne Pasta, Sautéed Peppers & Onions, Zucchini & Mushrooms

Tossed in a Parmesan Tomato Cream Sauce

Vegetarian | $15 Lunch / $17 Dinner

Chicken | $18 Lunch / $20 Dinner

Italian Sausage | $20 Lunch / $22 Dinner

**Herbed Oven Roasted Chicken\*\***

Tender Airline Breast

Served with a Natural Jus

$19 Lunch | $24 Dinner

**Sicilian Chicken**

Parmesan Crusted Breast

Served with an Asiago Cream Sauce & Tomato Relish

$20 Lunch | $25 Dinner

**Citrus Chicken\*\***

Pan Seared

Topped with a Light Lemon White Wine Sauce

$20 Lunch | $25 Dinner

**Chicken “Cordon Bleu”\*\***

Stuffed with Swiss Cheese Wrapped in Crisp Prosciutto

Topped with a Maple Dijon Reduction

$21 Lunch | $26 Dinner

**Chicken Roulade**

Stuffed with Artichoke Hearts, Roasted Red Pepper, Fresh Spinach & a Blend of Italian Cheeses

Served with a Garlic Cream Sauce

$21 Lunch | $26 Dinner

**Homestyle Turkey Breast\*\***

Oven Roasted

Served with Classic Sage Gravy & Orange Cranberry Relish

$19 Lunch | $24 Dinner

**Roasted Loin of Pork\*\***

Center Cut Chop

Topped with Apple Onion Chutney

$19 Lunch | $24 Dinner

**Atlantic Salm****on\*\***

Pan Seared

Topped with Choice of Lemon Dill Beurre Blanc **OR** Miso Ginger Glaze

$23 Lunch | $28 Dinner

**Tilapia**

Panko Crusted with House Remoulade **OR** Oven Baked Cajun Style with Pineapple Salsa

$20 Lunch | $25 Dinner

**Beef Short Ribs\*\***

Red Wine Braised

Topped with Mushroom Dem- Glace

$30 Lunch | $35 Dinner

**Black Angus Filet of Beef\*\***

Char-Broiled

Choice of (1) Sauce

House Demi-Glace **OR** Mushroom Demi-Glace **OR** Loganberry Demi-Glace **OR** Rosemary & Garlic Steakhouse Butter **OR** Bleu Cheese Fondue **OR** Brandy Peppercorn Cream Sauce

Sirloin | $31 Lunch / $36 Dinner

Tenderloin | $42 Lunch / $47 Dinner

**Starch Selections**

Whipped Yukon Potatoes\*, Rosemary Roasted Red Potatoes\*, Sweet Potato Puree\*, Rice Pilaf, Parmesan Orzo, House Macaroni & Cheese

*Additional $2 Per Person*: Twice Baked Potato\*, Seasonal Risotto, Smoked Gouda Polenta\*

**Dessert Selections**

Served with Fresh Whipped Cream

New York Style Cheesecake with Strawberry Sauce, Crustless Cheesecake Martini with Caramel\*, Orange Chocolate Mousse\*, Strawberry Shortcake (Biscuit **OR** Pound Cake), Flourless Chocolate Torte with Raspberry Coolis\*, Italian Lemon Cream Cake, Seasonal Pie, Chef’s Choice Cake

**Soup Upgrades**

Add Soup to Plated Meals for $3 Per Person

Speak with your Event Manager about the Chef’s Seasonal Soups

*Choice of One*

**Beans & Greens\***

**Italian Wedding**

**Black Bean\***

**Cheesy Chicken Enchilada**

**Avgolemeno (Lemon Chicken)**

**Broccoli Cheddar\*\***

**Creamy Tomato Basil\*\***

**Loaded Potato\*\***

**Stuffed Banana Pepper\*\***

**Buffalo Chicken Wing\*\***

**Hungarian Mushroom\*\***

**Borscht\*\***

**Salads**

Choice of Dressings: Buttermilk Ranch, Creamy Bleu Cheese, House Caesar,

Balsamic Vinaigrette, Champagne Vinaigrette, Raspberry Vinaigrette, Classic Italian, Honey Mustard

**House Salad\***

Mixed Greens, Vine Ripened Tomato, Shredded Carrot & Cucumber

**Salad Upgrades**

Priced Per Person

**Caesar Salad**| $1

Chopped Romaine with Shaved Parmesan, Garlic Croutons & House Caesar Dressing

**Harvest Salad\***| $2

Spring Mix Topped with Red Onion, Candied Pecans, Dried Cranberries & Goat **OR** Feta Cheese

**Spinach Arugula Salad\***| $2

Baby Spinach & Peppery Arugula with Sliced Strawberries, Red Onion, Toasted Walnuts, & Goat **OR** Feta Cheese

**Classic Wedge Salad\***| $2

Wedge of Iceberg Lettuce with Diced Tomatoes, Bacon & Bleu Cheese Crumbles

**Buffets**

Served with Premium Coffee, Specialty Teas & Iced Water

Sweetened (Brisk)/Unsweetened Iced Tea Available Upon Request

 **Minimum 30 Guests**

Priced Per Person

**|** Lunch Portion to Include 6 oz of Protein, Dinner Portion to Include 8 oz of Protein **|**

**Picnic by the Falls**

Soup Du Jour

Garden Salad\* with (2) Dressings

Chicken\* **OR** Tuna\* **OR** Egg Salad\*

Pasta **OR** Potato Salad\*

Potato Chips\*

Sliced Deli Style Meats Including Smoked Ham\*, Hard Salami\*, Turkey Breast\* & Roast Beef\*

Assorted Sliced Cheeses\*

Crisp Lettuce, Sliced Tomato & Red Onion\*

Pickle Tray with Assorted Condiments\*

Cookies & Brownies

Assorted Breads & Rolls

$22 Lunch | $24 Dinner

**Buffalo-Niagara Homestyle**

Choice of Stuffed Banana Pepper Soup **OR** Buffalo Chicken Wing Soup\*\*

Garden Salad\* with (2) Dressings

Choice of (2) Proteins

* Tender Sliced Roast Beef in Au Jus\* with Kimmelweck & Kaiser Rolls
* Sahlen’s Hot Dogs with Weber’s Mustard
* Miniature Chicken Finger Subs on Costanzo Rolls with Franks Red Hot Sauce
* Beer Battered Fish Fry
* Chicken Wings\* with Celery, Carrots & Bleu Cheese (Offered: Hot, Medium, Mild or BBQ)- *Additional $2 Per Person*

Chiavetta’s Boiled Potatoes\*

Orange Chocolate Mousse\*

*Loganberry can be substituted for Iced Tea*

*Add Pizza Logs with Marinara for an Additional $3.50 Per Person*

$24 Lunch | $28 Dinner

**Three Sisters**

Soup Du Jour

Garden Salad\* with (2) Dressings

Choice of (2) Proteins

* Herbed Roasted Chicken with Rosemary Jus\*\*
* Sliced Pork Loin with Apple Onion Chutney\*\*
* Seared Salmon with a Lemon Dill Beurre Blanc\*\*
* Yankee Style Pot Roast
* Sliced Pepper Crusted Beef with Caramelized Onion Ragout\*
* Homestyle Meatloaf with Sweet Tomato Jam

Rosemary Roasted\* **OR** Whipped Yukon Potato\*

Maple Glazed Carrots\*

Rolls & Butter

Warm Apple Crisp

$23 Lunch | $28 Dinner

**Cantina Grille**

Vegetarian Black Bean Soup\* **OR** Cheesy Chicken Enchilada Soup

Garden Taco Salad with Crispy Tortilla Strips & Salsa Ranch\*

Cheese Quesadillas with Grilled Peppers & Onions

Choice of (2) Proteins

* Tequila Lime Grilled Chicken\*
* Tortilla Crusted Tilapia
* Roast Pork with Salsa Verde\*

Spanish Rice\*

Roasted Corn & Black Beans\*

Cinnamon Sugar Churros with Warm Caramel Sauce

$23 Lunch | $28 Dinner

**Southern Soul**

Homemade Coleslaw\*

Garden Tossed Salad\* with (2) Dressings

Choice of (2) Proteins

* Buttermilk Fried Chicken
* Slow Roasted BBQ Pulled Pork\*
* Country Fried Steak with Sausage Gravy

Homemade Macaroni & Cheese

Creamed Corn **OR** Sweet Corn\* **OR** Collard Greens\*

Cornbread with Butter

Pecan Pie & Assorted Cream Pies

$23 Lunch | $28 Dinner

**Pine Avenue**

Beans & Greens\* **OR** Italian Wedding Soup

Tossed Caesar Salad

Rigatoni Ala Vodka with Peas

Choice of (2) Proteins

* Parmesan Crusted Chicken with Tomato Relish
* Chicken Marsala with Sweet Wine & Sautéed Mushrooms\*\*
* Chicken Piccata with Lemon Butter Sauce & Fried Capers\*\*
* Bruschetta Grilled Chicken with Balsamic Reduction\*
* Italian Sausage with Peppers & Onions\*
* Baked Tuscan Haddock with Sliced Tomatoes, Italian Herbs & Asiago Cheese\*

Squash Medley\*

Garlic Breadsticks **OR** Fresh DiCamillo Bread & Butter

Mini Cannolis **OR** Tiramisu **OR** Italian Lemon Cake

$23 Lunch | $28 Dinner

**Athens Affair**

Avgolemono (Lemon Chicken) Soup

Stuffed Grape Leaves\*

Build Your Own Souvlaki to Include- Romaine, Sliced Tomato, Red Onion, Feta Cheese, Kalamata Olives, Pepperoncini, House Made Tzatziki, Greek Dressing & Hummus\*

Choice of (2) Proteins

* Grilled Chicken\*
* Falafel
* Gyro (Beef & Lamb)

Mint & Feta Orzo Salad with Cucumber

Roasted Eggplant with Baby Spinach\*

Grilled Pita

Baklava

$25 Lunch | $30 Dinner

**Fortune Cookie**

Pork **OR** Vegetable Potstickers

Asian Noodle Salad with Shredded Carrot, Julienne Bell Peppers, Napa Cabbage, Sliced Scallions, Sesame Soy Vinaigrette & Garnished with Chopped Peanuts

Crispy Orange Chicken

Teriyaki Beef\*

Steamed White Rice\*

Stir Fry Vegetables\*

Bahn Mi Sliders – Asian Pork Meatball Served on a Fresh Roll with Pickled Cucumbers & Sriracha Aioli

Assorted Asian Cookies

$24 Lunch | $29 Dinner

**Herbivore**

Hearty Lentil Stew with Potatoes\*

Garden Salad\* with (2) Dressings

Crispy Coconut Curry Cauliflower

Eggplant Ratatouille\*

Basmati Rice\*

Falafel Sliders with Sliced Tomato, Red Onion, Crisp Lettuce & Chipotle Aioli on a Mini Brioche Bun

Assorted Cakes & Pies

$26 Lunch | $31 Dinner

**Kaisertown**

Hungarian Mushroom Soup\*\* **OR** Borscht\*\*

Garden Tossed Salad\* with (2) Dressings

Choice of (2) Proteins

* Pork Schnitzel with Apples & Onions
* Beef Stroganoff
* Bratwurst\*
* Smoked **OR** Fresh Kielbasa\*
* Stuffed Cabbage Rolls with Ground Beef & Marinara\*

Choice of (1) Starch

* Potato Pancakes\*\*
* Potato Cheese Pierogis
* Warm German Potato Salad\*
* Brown Butter Spätzle

Sauerkraut **OR** Braised Red Cabbage\*

Rye Bread with Butter **OR** Warm Bavarian Pretzel Sticks

Black Forest Cake

$25 Lunch | $30 Dinner

**Cold Appetizers**

Orders must be in increments of 25

**Chilled Shrimp with Horseradish Cocktail Sauce\*** | $3.50 Each

**Smoked Salmon Deviled Eggs\*** | $2 Each

**Assorted Sushi\*\*** | $2.75 Each

**Prosciutto Wrapped Asparagus\*** | $2.50 Each

**Sliced Roast Beef on a Crostini with Horseradish Cream & Sweet Onion Marmalade** | $2 Each

**Antipasto Brochette- Hard Salami, Provolone & Manzanilla Olive\*** | $2.50 Each

**Caprese Skewers- Fresh Mozzarella, Grape Tomato & Basil\*** | $2 Each

**Fresh Fruit Kabobs with Honey Vanilla Mascarpone\*** | $2.25 Each

**Zucchini Roll Stuffed with Boursin Cheese & Crisp Vegetables\*** | $3 Each

**Hot Appetizers**

Orders must be in increments of 25

**Spanakopita** | $2.50 Each

**Fried Boursin Stuffed Artichoke Heart** | $2.50 Each

**Herbed Goat Cheese Stuffed Mushroom** | $2 Each

**Vegetarian Spring Rolls with Sweet Chili Sauce** | $2.50 Each

**Phyllo Wrapped Brie with Almond & Raspberry** | $3.50 Each

**Fried 5 Cheese Mac & Cheese Bites** | $1.50 Each

**Pot Stickers with Ginger Soy Sauce**| $2 Each

**Mini Assorted Quiche** | $2.50 Each

**Meatballs- BBQ OR Marinara OR Stroganoff Sauce** | $1.50 Each

**Chicken Sate with Spicy Peanut Sauce\*** | $3.25 Each

**Chicken Tenders- Plain, Mild, Medium, Hot or BBQ** | $2.50 Each

**Chicken Wings- Mild, Medium, Hot or BBQ\*** | $2.00 Each

**Bacon Wrapped Scallop\*** | $3.75 Each

**Mini Crab Cake with House Remoulade** | $3.25 Each

**Coconut Shrimp** | $2.50 Each

**Bacon Wrapped Bleu Cheese Stuffed Date\*** | $2.75 Each

**Seasonal Soup Shooter\*\*** | $1.50 Each

**Seasonal Arancini** | $2.50 Each

**Charred Lamb Lollipop with Rosemary Butter\*** | $4 Each

**Carving Station**

All Carving Stations Include Fresh Rolls

A Chef’s Carving Fee of $75 will be assessed for each Chef

Must be Ordered in Serving Increments

**Roasted Breast of Turkey\*\*** | $125

Served with Classic Gravy & Orange Cranberry Relish

Serves 20

*Add Additional $2 Per Person for Our Signature Stuffing Waffles*

**Honey Baked Virginia Ham\*** | $125

Served with Creamy Dijon Mustard

Serves 30

**Roast Loin of Pork\*\*** | $100

Served with Herb Gravy & Apple Onion Chutney

Serves 20

**Herb Encrusted Top Round of Beef\*\*** | $175

Served with Natural Pan Sauce & Horseradish Cream

Serves 30

**Beef Ribeye\*\*** | $350

Served with a Rosemary Au Jus & Horseradish Cream

Serves 20

**Beef Tenderloin\*\*** | Market Price

Served with a Roasted Mushroom Demi-Glace

Serves 20

**Add a Starch**

*$3.50 Per Person*

Whipped Yukon Potatoes\*, Rosemary Roasted Red Potatoes\*, Sweet Potato Puree\*, Rice Pilaf, Parmesan Orzo, House Macaroni & Cheese, Pomme Frites\*, Sweet Potato Fries\*

*$5.00 Per Person*

Twice Baked Potato\*, Seasonal Risotto, Smoked Gouda Polenta\*

**Add a Salad** *$2.50 Per Person*

**House\*** | Mixed Greens, Vine Ripened Tomato, Shredded Carrot & Cucumber

Served with Balsamic Vinaigrette & Buttermilk Ranch Dressings

**Caesar** | Chopped Romaine, Shaved Parmesan, Focaccia Croutons

Served with House Caesar Dressing

**Reception Displays**

Each display is prepared for 50 Guests

Amounts May be Increased by Increments of 25 Guests.

**From the Garden\*** | $175

Assorted Vegetables To Inlcude Broccoli, Celery, Carrots, Cauliflower, Bell Pepper & Tomatoes

Served with Buttermilk Ranch & Hummus

**Intercontinental Cheese\*** | $200

Domestic & Imported Cheeses

Garnished with Fresh Fruit

Served with Assorted Gourmet Crackers

**Artisan Farmer’s Table\*** | $300

Handcrafted Artisan Cheese Selection (Hard & Soft)

Garnished with Nuts, Dried & Fresh Fruit

Grilled Seasonal Vegetables

Served with Flatbread, Crackers & Baguette

**Brie & Fruit** | $125

Baked Brie Wheel in Puff Pastry with Raspberry Coolis

Served with Assorted Gourmet Crackers

**Antipasto\*** | $375

Hard Salami & Sliced Prosciutto

Marinated Artichoke Hearts, Mixed Olives, Tomato Bruschetta & Fresh Mozzarella

Served with Assorted Gourmet Crackers & Crostini

**Mediterranean\*** | $275

Classic Hummus, Roasted Red Peppers, Marinated Kalamata Olives, Wilted Spinach with Feta, Tomato Cucumber Salad & Pepperoncini

Served with Assorted Gourmet Crackers & Grilled Pita

**Iced Seafood\***| Market Price

Chilled Gulf Shrimp, Crab Salad, Oysters on the Half Shell, Smoked Salmon

Served with Horseradish Cocktail Sauce, Remoulade & Lemon Wedges

**Build Your Own Hot Bar**

Chef Attendant Available Upon Request for $75 per Chef

Minimum of 30 Guests

Maximum 2 Hours

Priced Per Person

**Pasta** | $12

Cavatappi with Pesto Cream Sauce & Penne with Marinara Sauce

Toppings to Include Grilled Chicken, Crumbled Italian Sausage, Sautéed Mushrooms, Roasted Peppers & Onions & Shaved Parmesan

Served with Focaccia

**Loaded Potato\***| $10

Whipped Yukon Potatoes, Sweet Potato Puree & Rosemary Roasted Potatoes

Toppings to Include Homestyle Gravy, Butter, Sour Cream, Chives, Fried Onion Straws, Cheddar Cheese, Crumbled Bacon, Brown Sugar & Toasted Pecans

**Wok on the Wild Side** | $15

Crispy Orange Chicken & Teriyaki Beef\*\*

*Substitute Shrimp for Either Protein for an Additional $2 Per Person*

Mixed Oriental Vegetables\*

Cold Shanghai Noodle Salad

Served with Steamed Jasmine Rice\* **OR** Fried Rice \*

*Add Wonton Soup* ***OR*** *Pot Stickers* ***OR*** *Vegetarian Spring Rolls for an Additional $2 Per Person*

**Below the Border**| $13

6” Soft Corn\* & Flour Tortillas

Choice of (2) Proteins

* Tequila Lime Grilled Chicken\*
* Tortilla Crusted Tilapia
* Roasted Pork Carnitas\*
* Sliced Marinated Flank Steak\*- *Additional $2 Per Person*

Sautéed Peppers & Onions, Refried Beans, Shredded Lettuce, Monterey Jack Cheese, Salsa, Sour Cream & Guacamole\*

Tri-Colored Corn Tortilla Chips\*

**Composed Salads** | $10

Choice of (3) Salads

* Asian Noodle Salad with Shredded Carrot, Julienne Bell Peppers, Scallions, Napa Cabbage, & Sesame Soy Vinaigrette Garnished with Chopped Peanuts
* Heirloom Tomato Caprese Salad with Balsamic Reduction & Fresh Basil\*
* Classic Tossed Caesar Salad with Anchovies on the Side
* Miniature Iceberg Wedges with Crisp Bacon, Ripe Tomato, Crumbled Bleu Cheese & House Dressing\*

**Dessert Stations**

Minimum of 30 Guests

Maximum 2 Hours

Priced Per Person

*Add Premium Coffee & Specialty Tea Station for an Additional $1.50 Per Person*

**Cheesecake Martini Sundae Bar\*** | $9

Crustless Cheesecake Served in Chilled Martini Glasses

Assorted Toppings To Include Chocolate & Caramel Sauces, Fruit Puree, Nuts, Fresh Whipped Cream & Sprinkles

**Chocolate Fountain** | $8

Dark Chocolate Foundue\*

Served with Salted Pretzels, Fresh Strawberries\*, Sliced Bananas\*, Marshmallows, Oreo Cookies & Rice Krispie Treats

**Sweet Endings** | $9

Assorted Whole Cakes & Pies, Miniature Cheesecakes & Dessert Bars

Chocolate Dipped Strawberries\*

**Beverage Menu**

(1) Bartender & (1) Bar per 100 Guests

*Requests for additional Bartender Service – Please Speak with your Assigned Event Manager*

A Bartender Fee of $75 will be charged for each bar producing less than $250 in revenue

**Open Bar Packages** | Priced per Guest

Day of Event Bar Extension: $500.00 Total Includes One Hour of Bar Level Purchased

**Top Shelf Brands** | $16 First Hour $3 Each Additional Hour

Absolut Vodka, Bacardi Rum, Captain Morgan Spiced Rum, Chivas Scotch, Canadian Club Whiskey, Cuervo Gold Tequila, Jack Daniels Bourbon, Peach Schnapps, Tanqueray Gin,

Please Select Five (5) Bottled Domestic & Imported Beers- Molson, Molson Light, Blue, Blue Light, Coors Light, Flying Bison, or Heineken

Varietal House Wines & Selection of Local NYS Wines

**Premium Brands** | $13 First Hour $2.50 Each Additional Hour

Skyy Vodka, Bacardi Rum, Dewar’s Scotch, Seagram’s 7, Jim Beam Bourbon, Peach Schnapps, Bombay Sapphire Gin, Sauza Tequila

Please Select Four (4) Bottled Domestic Beers- Molson, Molson Light, Blue, Blue Light, or Coors Light

Varietal House Wines

**House Brands** | $10 First Hour $2 Each Additional Hour

House Vodka, House Rum, House Scotch, House Bourbon, House Whiskey, House Gin

Please Select Four (4) Bottled Domestic Beers- Molson, Molson Light, Blue, Blue Light, or Coors Light

Varietal House Wines

**Beer, Wine & Soda** | $9 First Hour $2 Each Additional Hour

**Soft Drinks & Juice** | $5 First Hour $1 Each Additional Hour

**Cash & Consumption Bar Packages** | Priced per Drink

**Top Shelf Cocktail** | $6 Cash $5.50 Consumption

**Premium Cocktail** | $5 Cash $4.50 Consumption

**House Cocktail** | $4.50 Cash $4 Consumption

**Domestic Beer** | $4.50 Cash $4 Consumption

**Imported Beer** | $4.75 Cash $4.50 Consumption

**Wine** | $5 Cash $4.50 Consumption

**Soft Drinks & Juice** | $2.50 Cash $2.25 Consumption

**Cordials** | $6.50 Cash $6 Consumption

**Beverage Enhancements**

**House Wine** | $25 Per Bottle

**House Champagne** | $26 Per Bottle

**Sparkling Juice- Non Alcoholic** | $12 Per Bottle

**Half Glass Champagne Toast** | $3 Per Guest

**Full Glass Champagne Toast** | $5 Per Guest

**Food & Beverage Policies**

The dedicated culinary team will design a delightful menu to match the setting. We utilize fresh ingredients to create cuisine that is as delicious as it is visually appealing. The Conference & Event Center Niagara Falls’ culinary team is also well-versed in providing catering to diverse cultures. In addition, our staff will accommodate diet-related restrictions and requests, including any medical and/or religious considerations, with proper notification.

**Outside Food and Beverages**

No food or beverage of any kind will be permitted to be brought into the facility by the patron or patron’s guests or invitees without prior written approval of the General Manager. Food items may not be taken off the premises; however, at Conference & Event Center Niagara Falls’ sole discretion, excess prepared food is donated under regulated conditions to agencies feeding the underprivileged.

**Food & Beverage Sampling**

The Conference & Event Center Niagara Falls (CCNF) exhibitors may distribute food & beverage samples in authorized space, but must not be in competition with products or services offered by CCNF. Samples must be representative of products manufactured or sold by the exhibiting company. Free samples are limited to 2 ounces of non-alcoholic beverages and 1 ounce of food. Exact descriptions of sample and portion size must be submitted to the Food and Beverage Office for written approval 14 days prior to the opening of the event. No alcoholic samples may be distributed. Any exhibitor giving away and/or selling food in their booth must have a permit and all appropriate fees on file with the New York Department of Health. Please contact your Event Services manager for proper food waiver if food samples are approved.

**Beverage Service**

The CCNF offers a complete selection of beverages to complement your function. The New York

Alcohol and Beverage Commission regulate alcohol and beverage service. As the licensee, we are responsible for the administration of these regulations. Alcoholic beverages may not be brought onto the premises from outside sources. In compliance with regulations, we reserve the right to ask patrons for proper identification for alcoholic beverage service, and we reserve the right to refuse alcohol service to intoxicated or underage persons. Alcoholic beverages may not be removed from the premises. We will not serve alcohol to any intoxicated person, minors, or for a period longer than 6 hours to any one group of people. No ‘Shots’ served. Please contact your Event Manager/Coordinator for information on local beer, wine and specialty drinks to enhance your event.

* Bartender to Attendee Ratio: 1 per 100
* To assist with the efficiency of bar service the Conference Center places the bartender(s) in one location within the event.

**Dietary Considerations**

The Conference & Event Center Niagara Falls is happy to address a special dietary request for individual guests with a (5) day advance notice.

**Linens**

All plated and buffet meal prices include white, black or ivory table linens and your choice of a variety of pre-selected linen napkin colors. Your Event Services Manager is happy to assist you with custom linen orders for an additional charge.

**Labor**

Event Timing is predetermined and finalized with your signed Event Orders. Additional timing the day of the event will result in an additional labor fee.

An additional labor fee will be charged for food and beverage preparation and service for events on

the following holidays: New Year’s Eve, New Year’s Day, Memorial Day, Fourth of July, Labor Day, Thanksgiving Day, Christmas Eve and Christmas Day.**Such additional charges are not tips or gratuities and are treated the same as the Management Charge, as set forth below.**

**Management Charge and Tax**

**All catered events are subject to a 21% Management Charge. This Management**

**Charge is the sole property of the food/beverage service company or the venue owner, as applicable, is used to cover such party’s costs and expenses in connection with the catered event (other than employee tips, gratuities, and wages), and is not charged in lieu of a tip. The Management Charge is not a tip, gratuity, or service charge, nor is it purported to be a tip, gratuity, or service charge, for any wait staff employee, service employee, service bartender, or other employee, and no part of the Management**

**Charge will be distributed (as a tip, gratuity, or otherwise) to any employee who provides service to guests. If group is tax-exempt, The Conference & Event Center**

**Niagara Falls must be in receipt of your tax-exempt form prior to the date of event.**

The Management Charge is also assessed on audiovisual services and room rental.

**Payments**

All food and beverage must be paid in advance of event in accordance with your letter of agreement along with the signed catering contract and banquet event orders no less than fourteen (14) days prior to the event; with the anticipated balance due no later than ten(10) days prior to the event. A credit application and a credit card authorization must be completed for any incidental charges which occur during event.

**Guarantees**

A final guarantee of attendance is required five (5) business days prior to all food and beverage events under 500 people in attendance. In the event CCNF does not receive a final guarantee prior to (5) business days, the expected number will become the guarantee number. A guaranteed number of attendance is due (10) days prior to the first event day for any event of 500 people or more. A guaranteed final guest count, complete with individual entrée counts, is due at least (5) business days prior to your event. This count may not decrease once given. If no guaranteed count is received, the original booking amount will be used. If number of guests in attendance exceeds guaranteed count, actual number of guests will become the basis for charges.

In the event of a split entree, the client is responsible to notify the Conference & Event Center Niagara Falls of the exact count of each item ten (10) business days prior to the event. Our culinary staff will prepare **5% over**.

* Host is responsible for coordinating guest entrée selections, preparing place cards in alphabetical order for sit-down dinners at least 24 hours prior to event.
* Please have Meal Indicators following the Key Below. Or Use the letter of the item.
	+ - 1. Red – Beef (B)
			2. Yellow – Chicken (C)
			3. Blue – Fish (F)
			4. Green – Vegetarian (VE)
			5. Black – Kids (K)

**Prices**

Prices will be guaranteed three (3) months prior to the event. CCNF Event Services reserves the right to substitute menu items due to market availability and will always make every effort to inform our clients of these substitutions.

**Additional Details and Logistics**

* At the end of the evening vendors will have (1) hour to tear down after event. Additional timing will be billed at prevailing rates, overtime rates could apply. See your Event Manager to confirm.
* Decorators, DJs, Florists, etc. other vendors must remove all items during the (1) hour of tear down. If special consideration is needed, please contact Event Manager/Coordinator.
* Decorating –
	+ All displays and décor are subject to approval by CCNF. CCNF is not responsible for lost, damaged or forgotten articles.
	+ Any item(s) left after event will be stored for (30) days. After (30) days from event dates items will be disposed of properly.

The Conference Center Niagara Falls is pleased to assist with additional decorating for an additional fee. Please review your needs with your Event Manager.