Continental Breakfast Service
All Continentals Served with Premium Coffee
Priced per person for a maximum of 2 hours service time
Minimum of 15 Guests

Continental Breakfast | $11
Assorted Chilled Juices
An Assortment of Fresh Pastries & Bakery Goods
Fruit Preserves with Sweet Butter

Executive Continental | $13
Assorted Chilled Juices
Seasonal Sliced Fruit
Gourmet Breakfast Breads
Gourmet Bagels & Cream Cheese
Fruit Preserves with Sweet Butter

Euro Continental | $15
Fresh Seasonal Fruit
Sliced Roma Tomato with Fresh Basil
Fresh Baguette with Herb Butter & Assorted Jams
Assorted Artisan Cheeses ( Asiago, Swiss, Mozzarella, Provolone)
Assorted Cured Meats (Prosciutto, Capicola, Salami)
Breakfast Buffets
All Buffets Served with Assorted Chilled Fruit Juice & Premium Coffee
Priced per person for a maximum of 1.5 hours service time
Minimum of 30 Guests

Niagara Sunrise | $15
An Assortment of Fresh Pastries & Bakery Goods
Fruit Preserves with Sweet Butter
Fresh Seasonal Fruit
Scrambled Eggs
Roasted Country Potatoes
Choice of Sausage Links or Apple Wood Smoked Bacon or Breakfast Style Ham

Old Falls Street Breakfast Buffet | $17
An Assortment of Fresh Pastries & Bakery Goods
Fruit Preserves with Sweet Butter
Fresh Seasonal Fruit
Scrambled Eggs
Roasted Country Potatoes
Choice of (2): Sausage Links or Apple Wood Smoked Bacon or Breakfast Style Ham
Waffles or French Toast Served with Warm Maple Syrup
Plated Breakfast Selections

All Plated Breakfasts served with Chilled Orange Juice & Premium Coffee

Priced Per Person
Minimum of 15 Guests

All American | $14
Scrambled Eggs
Roasted Country Potatoes
Choice of Sausage Links or Apple Wood Smoked Bacon or Breakfast Style Ham
Freshly Baked Croissant
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 Fruit

Eggs Benedict | $16
Poached Eggs Served on a Toasted English Muffin with Canadian Bacon
Hollandaise Sauce Served on the Side
Roasted Country Potatoes
Warm Apple Danish

Athens Delight | $15
Spinach & Feta Scramble
Greek Style Potatoes
Gyro Meat
Grilled Pita
BREAKFAST ENHANCEMENTS
"Add-ons" for Continental or Breakfast Buffets
Priced Per Person

- Assorted Cereals with Chilled Milk | $3
- Assorted Individual Greek Yogurts | $3.50
- Sliced Fresh Seasonal Fruit | $3
- Steel Cut Oatmeal with Assorted Fruit, Honey | $5
- Smoothies | $2
  Choice of (1) Strawberry Banana or Mixed Berry or Mango Peach Served in a Martini Glass
- Yogurt Parfait | $3
  Layered Homemade Granola with Berries, Yogurt & Whipped Cream
- Fill Your Own Burrito Station | $4
  Scrambled Eggs, Breakfast Sausage, Diced Ham, Cheddar Cheese, Salsa, Sautéed Peppers & Onions
- Omelet Station | $6
  Omelets Prepared to Order by a Chef with a Variety of Fillings & Toppings (Chef fee included)
- Crepe Station | $6
  Crepes 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 & Roasted Tomatoes
- Smoked Salmon & Bagels | $7
  Smoked Salmon Served with Diced Red Onions, Capers, Cream Cheese & Bagels
- Breakfast Sandwiches | $4 Each
  Egg & Cheese with Sausage or Bacon or Ham on a Biscuit or English Muffin or Croissant
- Fresh Pastries & Bakery Goods | $25 Per Dozen
  Choices include Muffins, Croissants, Danish, Scones, Breakfast Breads & Cinnamon Rolls
- Selection of Fresh Bagels & Cream Cheese | $26 Per Dozen
Break Services
Priced per person for a maximum of 1 hour service time
Minimum of 15 Guests

Healthy Start | $10
Assorted Fresh Whole Fruit, Granola Bars or Trail Mix & Greek Yogurt
Assorted Bottled Juices, Water, Premium Coffee & Specialty Teas

Cookies & Milk | $10
An Assortment of Fresh Baked Cookies to include Chocolate Chip, Peanut Butter,
Oatmeal Raisin, M&M or Macadamia Nut
Milk, Premium Coffee & Specialty Teas

Brunch Break | $12
Assorted Mini Quiche
Tuna Canape
Tomato Salad
Fresh Fruit

Siesta Break | $10
Restaurant Style Tortilla Chips
Served with Guacamole, Salsa & Warm White Queso
Bottled Water & Assorted Soft Drinks

Ballpark Break | $11
Warm Bavarian Pretzel Sticks 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
Trail Mix, Chips & Pretzels
Bottled Water & Assorted Soft Drinks
Break Services (continued)
Priced per person for a maximum of 1 hour service time
Minimum of 15 Guests

\textbf{NY Cheesecake Break | $12}
Crustless Cheesecake Served in Chilled Martini Glasses
Assorted Toppings including Chocolate & Caramel Sauces, Chocolate, Fruit & Nuts
Fresh Whipped Cream
Milk, Premium Coffee & Specialty Tea

\textbf{Artisan Break | $15}
Gourmet Artisan Cheese Board
Seasonal Crudité
Baguette, Pita & Hummus

\textbf{Corporate Athlete | $13}
Homemade Trail Mix with Dried Fruit
Peanut M&Ms
Fruit Smoothies
Vitamin H2O / Gatorade
Bottled Water & Assorted Soft Drinks
BREAK ENHANCEMENTS

- **Premium Coffee, Decaffeinated Coffee and Specialty Teas** | $37 Per Gallon
- **Iced Tea, Lemonade or Fruit Punch** | $32 Per Gallon
- **Hot Chocolate with Marshmallows** | $38 Per Gallon
- **Assorted Bottled Juices** | $3 Each
- **20 oz Bottled Water** | $3 Each
- **Canned Pepsi Products** | $2.50 Each
- **Pitcher of Soft Drinks** | $6 Per Pitcher
- **Fresh Baked Cookies, Brownies, Lemon Bars or Blondies** | $22 Per Dozen
- **Fresh Pastries & Bakery Goods** | $25 Per Dozen
  Choices include Muffins, Croissants, Danish, Breakfast Breads, Scones & Cinnamon Rolls
- **Selection of Fresh Bagels & Cream Cheese** | $26 Per Dozen
- **Sliced Fresh Seasonal Fruit** | $3 Per Person
- **Whole Fresh Fruit** | $2 Each
- **Greek Yogurt** | $3.50 Each
- **Granola Bar** | $2.50 Each
- **Candy Bars** | $2.50 Each
- **Individual Bags of Snacks** | $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: Miss Vickie’s Chips, Whole Fruit & Soft Drink
Tortillas available upon request
Priced Per Person
Minimum of 15 Guests

Gourmet Roast Beef | $15
Shaved Roast Beef with Sweet Vidalia Onions, Crisp Lettuce & Provolone on Herb Focaccia

Ham & Cheese | $15
Smoked Ham with Sharp Cheddar Cheese & Crisp Lettuce on Ciabatta

Roast Turkey | $15
Smoked Turkey Breast, Swiss Cheese, Sliced Tomato & Crisp Lettuce on Whole Grain Bread

Roasted Vegetable Sandwich | $15
Marinated Zucchini & Squash, Roasted Red Peppers, Mozzarella & Crisp Lettuce with Balsamic Aioli on French Baguette

Executive Club Sandwich | $15
Grilled Chicken with Smoked Bacon, Crisp Lettuce and Herb Spread on Ciabatta
Lunch Buffets
Served with Premium Coffee, Specialty Tea, Iced Tea & Water
Minimum 30 Guests
Priced Per Person

Picnic by the Falls | $22
Soup Du Jour
Garden Tossed Salad with Choice of (2) Dressings
Choice of Chicken Salad or Tuna Salad or Egg Salad
Pasta Salad with Garden Vegetables
Kettle Potato Chips
Sliced Deli Style Meats including Smoked Ham, Genoa Salami, Turkey Breast & Roast Beef
Assorted Sliced Cheeses including Provolone, Cheddar & Pepper Jack
Relish Tray with Assorted Condiments including Horseradish Aioli & Sweet Hot Mustard
Cookies & Blondies
Assorted Breads & Rolls

Niagara Homestyle Buffet | $22
Stuffed Banana Pepper Soup
Garden Tossed Salad with Choice of (2) Dressings
Homemade Potato Salad
Tender Sliced Roast Beef in Au Jus
Kimmelweck & Kaiser Rolls
Chicken Wings (Offered Hot, Medium, Mild or BBQ)
Celery & Carrot Sticks with Appropriate Condiments
Orange Chocolate Mousse
Lunch Buffets (continued)
Served with Premium Coffee, Specialty Tea, Iced Tea & Water
Minimum 30 Guests
Priced Per Person

**Three Sisters Buffet | $22**
Soup Du Jour
House Salad with Choice of (2) Dressings
Parmesan Crusted Chicken Cutlet with Tomato Relish
Yankee Style Pot Roast Beef
Rosemary Roasted Potato
Seasonal Vegetable Medley
Warm Rolls & Butter
Assorted Pies

**Southern Soul Buffet | $22**
Homemade Coleslaw
Garden Tossed Salad with Choice of (2) Dressings
Slow Roasted BBQ Pulled Pork
Buttermilk Fried Chicken
Homemade Macaroni & Cheese
Sweet Corn
Cornbread & Rolls with Butter
Pecan Pie
Lunch Buffets (continued)

Served with Premium Coffee, Specialty Tea, Iced Tea & Water.
Minimum 30 Guests
Priced Per Person

Tuscan Affair Buffet | $22
Beans & Greens Soup
Caesar Salad
Rigatoni a la Vodka
Italian Sausage with Peppers & Onions
Bruschetta with Grilled Chicken, Diced Tomato & Onion with a Balsamic Reduction
Seasonal Vegetable
Garlic Breadsticks
Mini Cannolis

Cantina Grille Buffet | $22
Black Bean Soup
Garden Salad with Crispy Tortilla Strips
Grilled Chicken with Blistered Cherry Tomato, Fire Roasted Peppers and Onions
Grilled Flank Steak with Chimmichurri
Fiesta Rice
Chocolate Bomb
Light Plated Lunch Selections

All Light Plated Lunch Selections Served with
Cookies or Brownies, Premium Coffee & Iced Tea
Priced Per Person
Minimum of 15 Guests

The Astoria | $16 Chicken  $18 Shrimp
Mixed Greens, Celery, Toasted Walnuts, Red Grapes and Apple Vinaigrette

Classic Greek Salad | $15 Chicken  $16 Beef  $17 Shrimp
Romaine Lettuce, Kalamata Olives, Red Onions, Tomatoes, Feta, Pepperoncini
Served with Greek Dressing
Warm Rolls & Butter

Caesar Salad | $15 Chicken  $16 Beef  $18 Shrimp
Romaine Lettuce, Freshly Grated Parmesan & Garlic Croutons
Tossed with Classic Caesar Dressing
Warm Rolls & Butter

Niagara Cobb Salad | $15 Chicken  $16 Beef  $18 Shrimp
Mixed Greens, Diced Tomato, Red Onion
Hard Boiled Egg, Crumbled Bacon, & Shredded Cheddar
Served with Buffalo Bleu Cheese Dressing
Warm Rolls & Butter

Executive Club | $16
Smoked Turkey Breast, Avocado Ranch, Apple Wood Smoked Bacon
Sliced Tomatoes & Crisp Lettuce on Focaccia
Homemade Pasta or Potato Salad or Kettle Chips
Light Plated Lunch Selections (continued)
All Light Plated Lunch Selections Served with
Cookies or Brownies, Premium Coffee & Iced Tea
Priced Per Person
Minimum of 15 Guests

Grilled Chicken Sandwich | $16
Grilled Chicken Breast with Provolone Cheese, Pesto Mayonnaise
Sliced Tomatoes & Crisp Lettuce on a Kaiser Roll
Homemade Pasta or Potato Salad or Kettle Chips

Classic Comfort Sandwich | $16
Choice of Chicken Walnut or Albacore Tuna or Egg Salad with Lettuce & Tomato
Choice of Whole Grain Bread or Wrap or Croissant
Homemade Pasta or Potato Salad or Kettle Chips
Plated Lunch Selections
All Plated Lunch Selections Served with our House Salad with
Choice of (2) Dressings, Warm Rolls & Butter,
Choice of Dessert, Premium Coffee & Iced Tea
Priced Per Person
Minimum of 15 Guests

Pasta Primavera | $16 Vegetarian  $17 Chicken  $18 Italian Sausage
Penne Pasta, Sautéed Peppers, Onions, Zucchini, Broccoli
Tossed in a Parmesan Tomato Cream Sauce

Tuscan Chicken | $18
Pan Seared Chicken Breast with Citrus Tomato Herb Sauce
Rice Pilaf
Seasonal Vegetable

BBQ Chicken | $18
Airline Breast of Chicken Basted with BBQ Glaze
Creamy White Cheddar Orzo
Seasonal Vegetable

Roast Pork Loin | $18
Sliced Center Cut Pork Loin Topped with Apple Onion Chutney
Sweet Potato Puree
Seasonal Vegetable

Sliced London Broil | $21
Grilled Flank Steak Topped with Homemade Steak Sauce & Mushrooms
Whipped Yukon Potatoes
Seasonal Vegetable
Plated Lunch Selections (continued)

All Plated Lunch Selections Served with our House Salad with Choice of (2) Dressings, Warm Rolls & Butter, Choice of Dessert, Premium Coffee & Iced Tea

Priced Per Person
Minimum of 15 Guests

Miso Salmon | $21
Salmon Filet with Miso Ginger
Fried Rice
Citrus-Soy Vegetables

Lunch Dessert Selections

New York Cheesecake with Strawberry Sauce
Chocolate Bundt Cake with Raspberry Crème
Orange Chocolate Mousse with Fresh Whipped Cream
Strawberry Shortcake with Fresh Whipped Cream
Chocolate Flourless Torte
Cold Appetizers
Orders must be in increments of 25

- Chilled Cocktail Shrimp with Horseradish Cocktail Sauce | $2.50 Each
- Smoked Salmon Pinwheel with Cream Cheese & Capers | $1.50 Each
- Assorted Sushi | $2.75 Each
- Prosciutto Wrapped Asparagus | $1.50 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
- Endive Leaves with Boursin Mousse & Roasted Red Grape | $2.50 Each
- Fresh Fruit Kabobs with Honey Vanilla Mascarpone | $2 Each
- Smoked Salmon with Goat Cheese on Pumpernickel with Heirloom Tomato Garnish | $2 Each
- Shrimp “Tostada” with Sriracha Aioli and Lime Zest | $2.50 Each
- Crab Salad Shooter with Lemon Crème and Bacon Candy | $2.50 Each
- Stuffed New Potato with Chive Sour Cream | $2 Each
  - With Bacon | $2.50 Each
  - Add Smoked Salmon | $2.50 Each

- Smoked Salmon with Herbed Goat Cheese on Pumpernickel Melba with Tomato Garnish | $2 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 | $1.50 Each
Fried 5 Cheese Mac & Cheese Bites | $2.00 Each
Pot Stickers with Ginger Soy Sauce | $2 Each
Mini Assorted Quiche | $2 Each
Meatballs-BBQ or Marinara or Stroganoff Sauce | $1.50 Each
Chicken Sate with Spicy Peanut Sauce | $2.50 Each
Chicken Tenders-Plain, Mild, Medium, Hot or BBQ | $2.50 Each
Chicken Wings-Mild, Medium, Hot or BBQ | $1.50 Each
Bacon Wrapped Scallop | $2.50 Each
Mini Crab Cake with House Remoulade | $2.50 Each
Coconut Shrimp | $2.50 Each
Charred Lamb Lolllipop with Rosemary Butter | $3.50 Each
Sesame Beef Ribbons with Ginger Glaze | $3 Each
**Butcher’s Block**

Orders must be in increments of 25

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**Carving Station**

All Carving Stations include an Assortment of Breads
A Chef’s Carving Fee of $75 will be assessed for each Chef
Maximum of 2 Hours

**Roasted Breast of Turkey | $150**

Served with Sesame and Cracked Pepper Marmalade

Serves 40

**Honey Baked Virginia Ham | $150**

Served with Whole Grain Honey Mustard

Serves 50

**Roast Loin of Pork | $100**

Served with Apple & Onion Chutney

Serves 25

**Beef Ribeye | $200**

Served with Au Jus and Beet Horse Radish

Serves 20

**Beef Tenderloin | $325**

Served with a Mushroom Demi-Glace

Serves 25

**ADD A SPUD:**

Truffle Frites | $2.50 per person
Sweet Potato Fries | $2.50 per person
Kerrygold Baby Red Parsley Potatoes | $2.50 per person
Reception Displays
Each display is prepared for 50 Guests
Amounts may be increased by increments of 25 Guests

From the Garden | $115
Assorted Vegetables to include Broccoli, Celery, Carrots, Cauliflower, Bell Pepper & Tomatoes
Served with Buttermilk Ranch

Brie & Fruit | $100
Baked Brie Wheel in Puff Pastry with Raspberry Sauce Served with Assorted Gourmet Crackers

Intercontinental Cheese Display | $125
Domestic & Imported Cheeses
Garnished with Fresh Fruit
Served with Assorted Gourmet Crackers

Artisan Cheese Board | $200
Handcrafted Gourmet Soft & Hard Cheeses
Garnished with Dried Fruit, Nuts & Preserves
Served with Lavash & Baguette

Mediterranean Display | $175
Marinated Artichoke Hearts, Roasted Red Peppers, Kalamata Olives, Diced Tomato Relish, Hummus & Fresh Bocconcini Served with Assorted Gourmet Crackers & Crostini

Chef’s Farmer Board | $225
Artisan Cheese Selection (Hard & Soft)
Grilled Seasonal Vegetable with Lemon Aioli
(Local when available)
Flat Breads and Baguette

Breads and Spreads | $150
Hummus, Baba ghanoush, Tapenade, Tomato Salad, Wilted Spinach & Grilled Feta with Flat Breads

Iced Seafood Display | Market Price
Shrimp Cocktail, Crab Salad, Scallop Ceviche Oysters, Steamed Clams, Smoked Salmon and Marinated Calimari with Lemons and Cocktail Sauce
Chef’s Action Stations
Chef Attendant Available Upon Request for $75 per Chef
Minimum of 50 Guests
Maximum 2 Hours
Priced Per Person

Pasta Station | $11
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 Bar | $9
Garlic Mashed Potatoes, Whipped Sweet Potatoes & Roasted Potatoes
Toppings to include Whipped Butter, Sour Cream, Chives, White Cheddar, Bacon, Brown Sugar & Toasted Pecans

Wok on the Wild Side | Chicken $15  Tofu $15  Beef $17  Shrimp $17
Choice of Two Proteins
Selection of Fresh Vegetables
Fried Rice on Shanghai Noodles
Kung Pao Sauce, Ginger Miso, Sweet & Sour
Chef’s Action Stations (continued)

Chef Attendant Available Upon Request for $75 per Chef
Minimum of 50 Guests
Maximum 2 Hours
Priced Per Person

Cheesecake Martini Sundae Bar | $8
Piped Crustless Cheesecake in Chilled Martini Glasses
Toppings to include Chocolate & Caramel Sauce, Chopped Peanuts, Berry Compote,
Chocolate & Fresh Whipped Cream

Chocolate Fountain | $6
Dark Chocolate Foundue
Served with Salted Pretzels, Strawberries, Marshmallows, Oreo Cookies & Rice Krispie Treats

S’mores Station (Build Your Own) | $9
Marshmallow Toasting Station with Milk Chocolate and Graham Crackers
Soups

Add Soup to Plated Meals for $3 Per Person
Speak with your Event Manager about the Chef’s Seasonal Soups

Beans & Greens
Minestrone
Chicken & Orzo
Tuscan Bean & Sausage
Black Bean (v)
Broccoli Cheddar (v)
Creamy Tomato Basil (v)
Loaded Potato
Stuffed Banana Pepper
Salad
Choice of Dressings:
Buttermilk Ranch, Buffalo Bleu Cheese, Creamy Caesar,
Parmesan Peppercorn Ranch, Pomegranate Vinaigrette,
Balsamic Vinaigrette, Champagne Vinaigrette, Pear Gorgonzola Vinaigrette

House Salad
Mixed Greens, Vine Ripened Tomato, Shredded Carrot, Cucumber & Herbed Crostini

Salad Upgrades
Priced Per Person

Caesar Salad | $1
Chopped Romaine with Shaved Parmesan, Garlic Croutons & Creamy Caesar Dressing

Harvest Salad | $2
Spring Mix Topped with Red Onion, Candied Pecans, Dried Cranberries & Feta Cheese

Spinach Arugula Salad | $2
Baby Spinach & Peppery Arugula with Sliced Strawberries, Toasted Walnuts, & Goat Cheese

Classic Wedge Salad | $2
Wedge of Iceberg Lettuce with Diced Tomatoes, Bacon, Red Onion & Bleu Cheese Crumbles
Dinner Buffets
Served with Premium Coffee, Iced Tea & Water.
Minimum 30 Guests
Maximum 1.5 Hours of Service Time
Priced Per Person

Hyde Park Buffet | $28
House Salad with Choice of (2) Dressings
Warm Rolls & Butter
Choice of (2) of the Following:
  - Herb Roasted Chicken with Natural Jus
  - Pepper Crusted Beef with Caramelized Onion Ragout
  - Seasoned Salmon with Lemon Dill Beurre Blanc
Whipped Yukon Potatoes
Seasonal Vegetable
Assorted Cakes

Pine Avenue Buffet | $31
Beans & Greens
Caesar Salad
Warm Italian Bread & Butter
Choice of (2) of the Following:
  - Chicken Parmesan
  - Veal Marsala
  - Baked Haddock Tuscany with Sliced Tomatoes, Italian Herbs & Asiago Cheese
Penne Ala Vodka with Peas
Seasonal Vegetable
Tiramisu & Mini Cannolis
Plated Dinner Selections
All Plated Dinner Selections Served with our House Salad with Choice of (2) Dressings, Warm Rolls & Butter, your Choice of Dessert & Premium Coffee Priced Per Person

Chicken Roulade | $26
Sliced Chicken Breast Stuffed with Artichoke Hearts, Roasted Red Pepper, Fresh Spinach & Blend of Italian Cheeses with Garlic Cream
Lemon and Cracked Pepper Risotto
Seasonal Vegetable

Chicken Cordon Bleu | $26
Pan Seared Breast of Chicken Stuffed with Swiss Cheese Cream Sauce & Crispy Pancetta in a Maple Dijon Reduction
Oven Roasted Potatoes
Seasonal Vegetable

Sicilian Chicken | $26
Parmesan Crusted Chicken Breast Topped with a Creamy Tomato Basil Sauce
Served over Penne Pasta with Zucchini and Spinach

Herbed Oven Roasted Chicken | $27
Tender Airline Breast of Chicken with Tomato Thyme Confit
Parsnip & Potato Puree
Seasonal Vegetable

Pork Ribeye | $25
Center Cut Pork Ribeye with Sage Pistachio Gremolata
Sweet Potato Puree
Seasonal Vegetable

Atlantic Salmon | $30
Miso Salmon Filet with Miso Ginger Glaze
Fried Rice
Citrus-Soy Vegetables
Plated Dinner Selections (continued)

All Plated Dinner Selections Served with
our House Salad with Choice of (2) Dressings, Warm Rolls & Butter,
your Choice of Dessert & Premium Coffee
Priced Per Person

Chicken Paprikash | $26
Airline Breast in a Tangy Paprika Marinade
Pumpernickel Risotto
Braised Peppers and Onions

Beef Short Ribs | $36
Zinfandel Braised Beef Short Ribs with Wild Mushroom Demi-Glace
Parmesan Orzo
Seasonal Vegetable

Black Angus Filet of Beef | $45 Tenderloin  $38 Sirloin
Grilled 8 oz. Cut
Salt and Vinegar Mashed Potatoes
Seasonal Vegetables
Choice of one of the following sauces:
Loganberry Demi Glaze, House Béarnaise, Au Poivre or Stilton Blue Cheese Fondue

Dessert Selections

Italian Lemon Cream Cake
Black Raspberry Mousse with Dark Chocolate Shavings
Rustic Apple Tart with Caramel Sauce
Flourless Chocolate Cake
Crustless Cheese Cakes with Fruit Puree
Jack Daniels Chocolate Cake
Key Largo Lime Torte
Black Forest Cake
**Beverage Menu**

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

A Bartender Fee of $75 will be charged for each bar producing less than $350 in revenue

**Open Bar Packages | Priced per Guest**

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**Top Shelf Brands | $14 First Hour**
- Absolut Vodka, Bacardi Rum, Captain Morgan Spiced Rum, Chivas Scotch, Crown Royal Whiskey, Cuervo Gold Tequila, Jack Daniels Bourbon, Peach Schnapps, Tanqueray Gin, Bottled Domestic & Imported Beer, Varietal Wines

**$5 Each Additional Hour**

**Premium Brands | $12 First Hour**
- Skyy Vodka, Bacardi Rum, Dewars Scotch, Seagrams 7, Jim Beam Bourbon, Peach Schnapps, Bombay Sapphire Gin, Sauza Tequila, Bottled Domestic & Imported Beer, Varietal Wines

**$4 Each Additional Hour**

**House Brands | $10 First Hour**

**$3 Each Additional Hour**

**Beer, Wine & Soda | $9.50 First Hour**

**$2.50 Each Additional Hour**

**Soft Drinks & Juice | $5 First Hour**

**$1 Each Additional Hour**

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**Beverage Enhancements**

- House Wine | $25 Per Bottle
- House Champagne | $28 Per Bottle
- Sparkling Juice-Non Alcoholic | $12 Per Bottle
- Half Glass Champagne Toast | $3 Per Guest
- Full Glass Champagne Toast | $5 Per Guest
- Bellini with Fresh Fruit Purees | $7 per person
Beverage Menu (continued)

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

A Bartender Fee of $75 will be charged for each bar producing less than $350 in revenue

Cash & Consumption Bar Packages | Priced per Drink

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<th>Beverage Type</th>
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<th>Consumption Price</th>
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Beverage Enhancements

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- Half Glass Champagne Toast | $3 Per Guest
- Full Glass Champagne Toast | $5 Per Guest
- Bellini with Fresh Fruit Purees | $7 per person
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.
Food & Beverage Policies (continued)

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
Catering personnel are scheduled for four-hour shifts for each meal period. Events requiring additional time for service over the five-hour period will incur an overtime charge of $25.00 per waiter per hour.
An additional labor fee will be charged for groups of less than 25 guests.
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.
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 three (3) 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 (3) 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.

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.

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.