

BUFFALO NIAGARA CONVENTION CENTER CATERING & BANQUET MENU

WINTER 2021



BEVERAGES

Item are available in gallon increments only, priced per gallon. Two gallon minimum order unless individually bottled.

HOT

Keurig Coffee & Tea — 50

Includes 25 Assorted K-Cups

Coffee — 47

Freshly Brewed McCullagh Coffee

Assorted Teas — 47

Selection of Assorted Teas, Honey and Lemon Wedges

NYS Apple Cider — 45

Served warm spiced or chilled

COLD

Infused Waters — 35

Choice of Citrus or Cucumber Mint

Juice Assortment — 32

Orange, Ruby Red Grapefruit and Cranberry

COLD BOTTLED

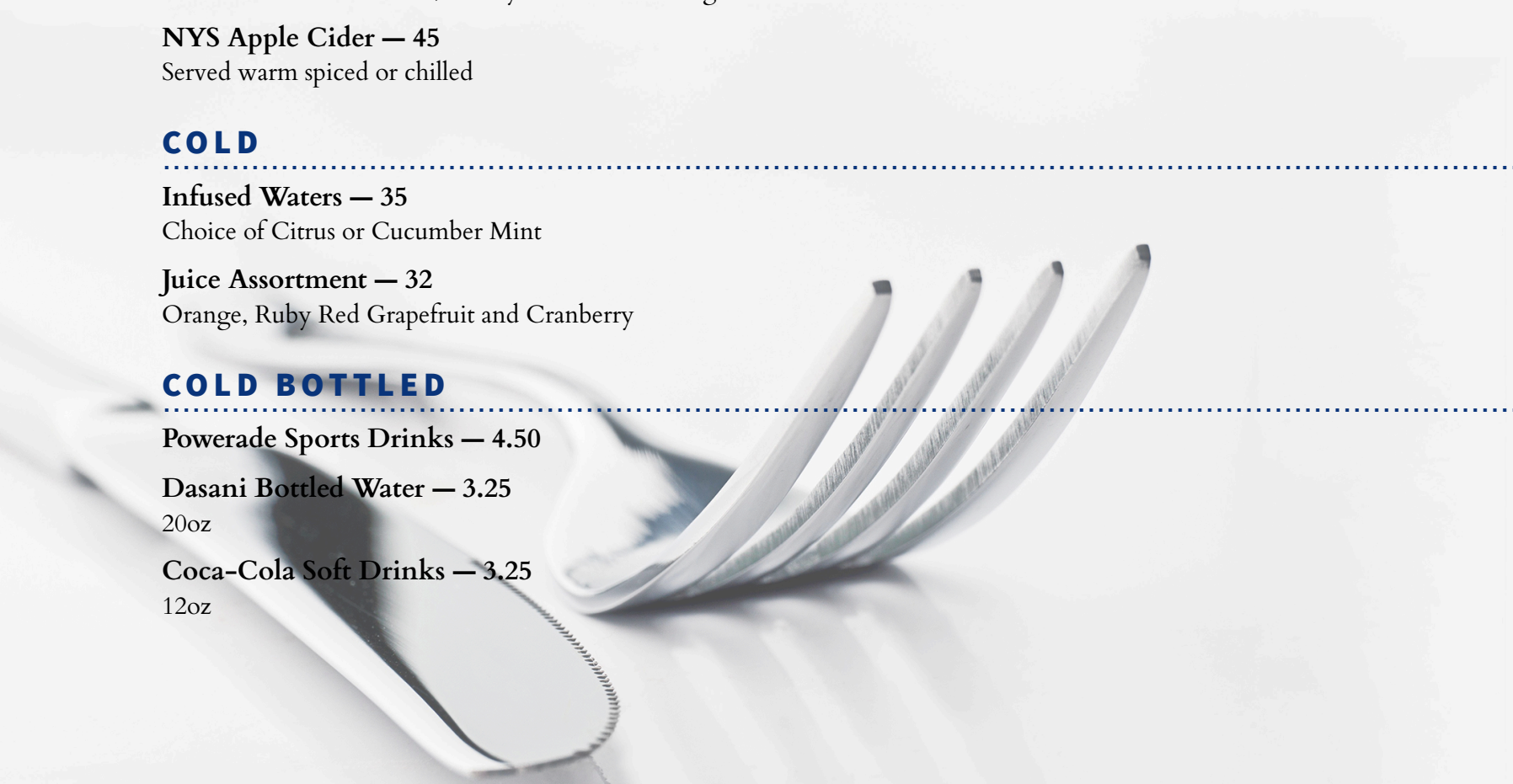
Powerade Sports Drinks — 4.50

Dasani Bottled Water — 3.25

20oz

Coca-Cola Soft Drinks — 3.25

12oz



SNACKS

All items are individually packaged. Listed prices are per dozen unless noted. Two dozen minimum order

INDIVIDUALLY PACKAGED

Boom Chica Popcorn — 48

Assorted Flavors

Deep River Kettle Chips — 36

Assorted Flavors

Premium Mixed and Salted Nuts — 48

Kind Bars — 50

Assorted Flavors

FROM OUR KITCHEN

Bavarian Pretzel Sticks — 4.25

Cheese sauce and Mustard Dip

Vegetable Crudités — 4

House-made Spinach Dip



BREAKFAST

BUFFETS

Erie Buffet — 26

Danish, Muffins, Sliced Bread and Bagels. Cream Cheese, Butter and Preserves. Seasonal Fresh Fruit. Scrambled Eggs with Cheddar. Applewood Smoked Bacon. Chicken or Pork Sausage. Red Bliss Home Fries with Peppers and Onions. Fresh Brewed Coffee and Tea. Orange, Cranberry and Ruby red Grapefruit Juice.

Continental Breakfast — 21

Danish, Muffins, Bagels, Sliced Bread. Cream Cheese, Butter and Preserves. Chobani Greek Yogurts. Seasonal Fresh Fruit. Fresh Brewed Coffee and Tea. Orange, Cranberry and Ruby Red Grapefruit Juice.

ENHANCEMENTS

Omelet Station — 8

Farm Fresh Egg Omelets with choice of Egg Whites, Egg Beaters, Whole Eggs, Smoked Ham, Sausage, Bacon, Mushrooms, Peppers, Onions, Spinach, Cheddar Cheese and Salsa
+ must be purchased in addition to a breakfast buffet

BREAKFAST SANDWICHES

Breakfast Burrito — 5

Scrambled Eggs, Chorizo Sausage, Jack Cheese and Pico de Gallo

Breakfast Sandwich — 5

Fried Egg, Chicken Sausage. Cheddar Cheese on English Muffin

Tofu Wrap — 5

Scrambled Tofu, Sautéed Onions, Tomatoes and Spicy Roasted Sweet Potatoes



BOX MEALS

SANDWICHES

Includes Kettle Chips, Whole Fruit and Cookie

Roast Turkey — 20

Havarti Cheese, Lettuce, Tomato on Multigrain Bread

White Bean Hummus Wrap — 20

Mixed Greens, Roasted Red Pepper in Garlic Wrap

SALADS

Includes Fresh Roll, Whole Fruit and Cookie

Grilled Chicken Caesar — 20

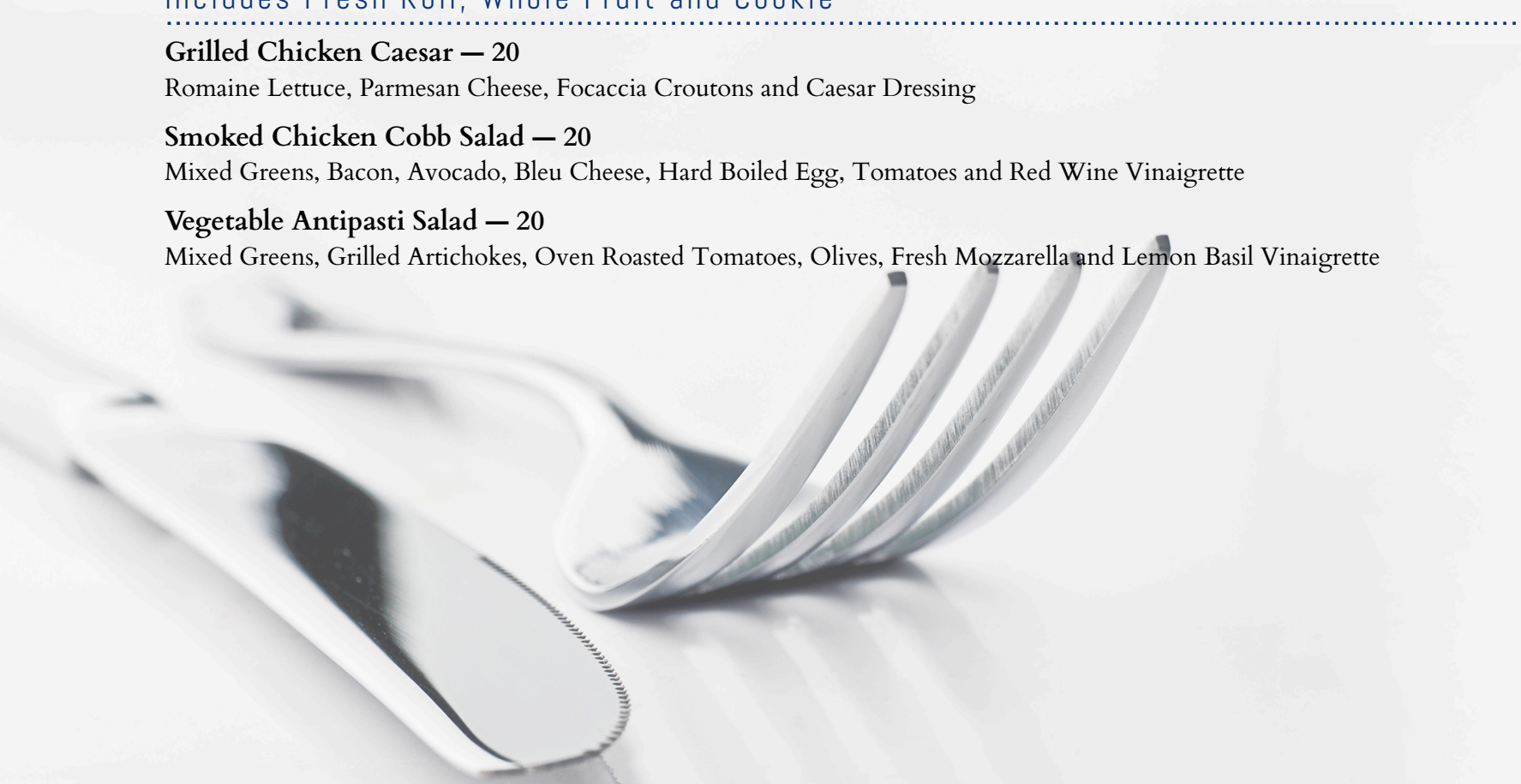
Romaine Lettuce, Parmesan Cheese, Focaccia Croutons and Caesar Dressing

Smoked Chicken Cobb Salad — 20

Mixed Greens, Bacon, Avocado, Bleu Cheese, Hard Boiled Egg, Tomatoes and Red Wine Vinaigrette

Vegetable Antipasti Salad — 20

Mixed Greens, Grilled Artichokes, Oven Roasted Tomatoes, Olives, Fresh Mozzarella and Lemon Basil Vinaigrette



BUFFET

Buffalo's Best — 28

Mixed Greens with Choice of 2 Dressings, Tomato Salad with Fresh Basil & Olive Oil, Salt Potatoes with Parsley & Butter OR Loaded Potato Salad, Chiavetta's Grilled Chicken Breast OR Chicken Wings, Carved Roast Beef with Kimmelwick and Kaiser Rolls, Au Jus & Horseradish, Smoked Polish Sausage with Sauerkraut OR Italian Sausage with Peppers & Onions, Mac & Cheese with NY Sharp Cheddar Cheese OR Assorted Pierogies, Seasonal Mixed Veggies, Strawberry Shortcake & NY Style Cheesecake

SERVED

SALAD

Garden Salad

Seasonal Mixed Green, Tomato, Cucumber, Carrot, Black Olives and Pickled Red Onion

Caesar Salad

Romaine Lettuce, Parmesan Cheese, Focaccia Croutons and Caesar Dressing

Harvest Salad

With Mixed Greens, Apples, Cranberries, Grapes, Feta Cheese, Pecans and House Vinaigrette

Includes choice of pre-set salad and dessert

ENTRÉE

Chicken Wellington — 27

With Carnalized Onion and Wild Mushrooms, Parmesan Cheese Sauce, Green Bean, Roasted Carrots and Smashed New Potatoes

Chicken Roulade — 27

Fresh Mozzarella, Roast Red Peppers and Parmesan Cheese with Garlic Cream Sauce, Whipped Potatoes and Asparagus

Boneless Beef Short — 29

Herb and wine Braised with Red Wine Demi, Buttermilk Mashed Yukon Potatoes, Roasted Broccoli, Cauliflower and Carrots

Honey Garlic Glazed Salmon — 28

roasted Vegetable Cous Cous, Sautéed Spinach and Charred Tomatoes

DESSERT

Apple Tart

Caramel Apple Tart with Cinnamon Glaze and Whipped Cream

Three Layer Strawberry Shortcake

Berry Glaze and Fresh Strawberries

HORS D'OEUVRES

Priced Per 50 Pieces

Crispy Brie — 175

With Fresh raspberry and Balsamic Glaze

Cucumber Cup — 125

With Herb Goat Cheese Filling

Pork Potstickers — 175

With Sweet Soy Glaze

Shrimp Cocktail — 225

With Traditional Cocktail Sauce and Lemon

Beef Wellington — 200

With Mushroom Duxelle

RECEPTION STATION

Pasta Station — 14

Cheese Ravioli, Pasta, Spinach, Mushrooms, Tomatoes, Red Peppers, Zucchini, Fresh Basil, Garlic, Grilled Chicken, Italian Sausage, Marinara, Alfredo, Olive Oil, Parmesan, Crushed Red Pepper and Breadsticks.

CARVING STATION

Top Round of Beef — 12

With Kimmelwick and Kaiser Rolls, Au Jus and Horseradish

Roast Turkey — 9

Assorted Rolls, Gravy, Dijonaise and Cranberry Compote

CHILLED DISPLAY

Cheese — 7

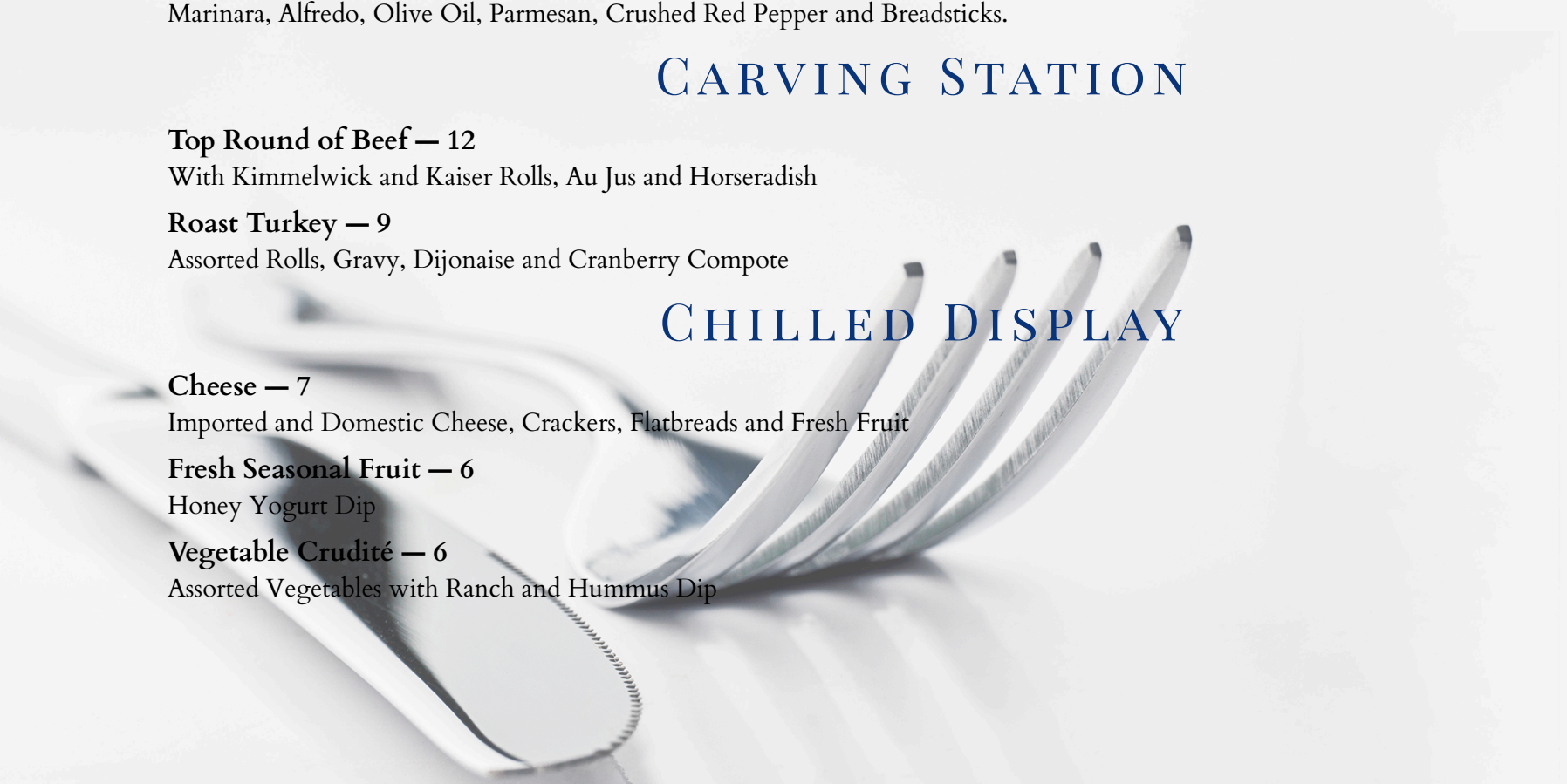
Imported and Domestic Cheese, Crackers, Flatbreads and Fresh Fruit

Fresh Seasonal Fruit — 6

Honey Yogurt Dip

Vegetable Crudit  — 6

Assorted Vegetables with Ranch and Hummus Dip



DOMESTIC BEER, WINE AND SODA

One Hour — 11.50

Two Hour — 12.50

Three Hour — 13.50

Four Hour — 14.50

Bottled Beer

Labatt Blue, Labatt Blue Light, Bud Light and Michelob Ultra

Craft Beer

Signature House Wine (Select Four)

White

Chardonnay, Sauvignon Blanc, Pinot Grigio, Riesling, Moscato, Rose and Prosecco

Red

Cabernet Sauvignon, Merlot and Pinot Noir

BEER, LIQUOR AND BEVERAGES

Kegs

Half Keg — 300

Premium Beer and Craft

Half Keg — 250

Domestic Beer

One Liter Soda — 9

Wine or Champagne Punch — 48
Per Gallon

SIGNATURE BAR PACKAGE

One Hour — 13

Four Hour — 20

Two Hour — 16

Three Hour — 18

Liquor

Tito's Vodka, Seagram's 7, Beefeaters Gin, Bacardi Silver Rum, Captain Morgan, Dewar's, Jack Daniels, Jim Beam Bourbon, Sauza Tequila, Peach Schnapps, Amaretto and Triple Sec

Bottled Beer (Select Two)

Labatt Blue, Labatt Blue Light, Bud Light and Michelob Ultra

Craft Beer

Seasonal Selection of Local Craft Beer on Tap

Signature House Wine (Select Four)

White

Chardonnay, Sauvignon Blanc, Pinot Grigio, Riesling, Moscato, Rose and Prosecco

Red

Cabernet Sauvignon, Merlot and Pinot Noir



PREMIUM BAR PACKAGE

One Hour — 16

Two Hour — 19

Three Hour — 22

Four Hour — 24

Liquor

Tito's Vodka, Ketel One, Crown Royal, Tanqueray Gin, Bacardi Silver Rum, Captain Morgan, Chivas Regal Scotch, Jack Daniels, Maker's Mark Bourbon, Sauze Tequila, Peach Schnapps, Amaretto and Triple Sec

Bottled Beer (Select Two)

Labatt Blue, Labatt Blue Light, Bud Light, Michelob Ultra and Stella Artois

Craft Beer

Seasonal Selection of Local Craft Beer on Tap

Premium White Wine (Select Two)

Prosecco

Mionetto, Valdobbiadene, Italy

Moscato

Beringer, Main & Wine, California

White Blend

Heron Hill, Eclipse White, Finger Lakes, New York

Chardonnay

Storypoint, California

Riesling

Dr. Konstantin Frank, Finger Lakes, New York

Pinot Grigio

Ecco Domani, Delle Venezie, Italy

Sauvignon Blanc

Matua, Marlborough, New Zealand

Premium Red Wine (Select Two)

Cabernet Sauvignon

Estancia, California

Cabernet Franc

Dr. Konstantin Frank, Finger Lakes, New York

Pinot Noir

Dr. Konstantin Frank, Old Vine, Finger Lakes, New York

Red Blend

Arrowhead Spring, Niagara Escarpment, New York

Merlot

Mirrasou, California

