

BUFFALO CONVENTION CENTER

2025 Banquet Menus



TABLE OF CONTENTS

BREAKFAST

CONTINENTAL BREAKFAST & ENHANCEMENTS	3
BREAKFAST BUFFET	4
PLATED BREAKFAST	5

BEVERAGES

BEVERAGES	6
BEVERAGE PACKAGE	7

SNACKS

SNACKS	8
BREAK PACKAGES	9

LUNCHES

BOXED LUNCH	10
PLATED LUNCHES	11
BUFFETS	12-14

DINNER

PLATED SALADS	15
PLATED DINNERS	16

RECEPTION

PLATED DESSERTS	17
DESSERTS	18
HORS D'OEUVRES	19
DISPLAYS	20
CARVING STATION	21
RECEPTION STATIONS	22-23
BAR PACKAGES	24-25

INFORMATION

INFORMATION & POLICIES	26-27
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CONTINENTAL BREAKFAST

All continental breakfasts include assorted chilled juices, freshly brewed coffee and teas.

CLASSIC CONTINENTAL \$18

ASSORTED BREAKFAST PASTRIES
SEASONAL FRESH FRUIT
VANILLA YOGURT & GRANOLA

DELUXE CONTINENTAL \$22

ASSORTED BREAKFAST PASTRIES
ASSORTED MUFFINS
CINNAMON ROLLS
ASSORTED BAGELS, JAMS & BUTTER
SEASONAL FRESH FRUIT
VANILLA YOGURT & GRANOLA

BREAKFAST SANDWICHES \$70

MAXIMUM 3 CHOICES. TWO DOZEN MINIMUM OF EACH CHOICE.

SCRAMBLED EGG WITH BACON OR SAUSAGE & CHEESE, IN A TORTILLA
FRIED EGG, SAUSAGE, & CHEESE ON A KAISER ROLL
FRIED EGG, HICKORY SMOKED HAM, & SWISS CHEESE ON A KAISER ROLL

ENHANCEMENTS

ALL ITEMS PRICED PER DOZEN. TWO DOZEN MINIMUM

GF MUFFINS	\$80
CHOBANI YOGURTS	\$65
ASSORTED MUFFINS	\$60
CINNAMON ROLLS	\$45
BAGELS WITH CREAM CHEESE	\$40
ASSORTED GRANOLA BARS	\$37
ASSORTED MINI DONUTS	\$36
EGG BITES	\$36
FRESH WHOLE FRUIT	\$30
MINI DANISH & CROISSANT	\$29
CINNAMON SUGAR DONUT HOLE	\$22
SEASONAL SLICED FRESH FRUIT	\$8PP
BREAKFAST SCRAMBLE	\$6PP

BREAKFAST BUFFET

All breakfast buffets include assorted breakfast pastries and muffins, seasonal fresh sliced fruit, assorted chilled juices, freshly brewed coffee and teas.

\$28.50 per person

EGGS (CHOOSE ONE)

CHEDDAR & HERB SCRAMBLED EGGS
MUSHROOM & CARAMELIZED ONION FRITTATA
ROASTED PEPPER & MOZZARELLA EGG BITES
BREAKFAST QUICHE

PROTEINS (CHOOSE TWO)

APPLEWOOD SMOKED BACON
PORK BREAKFAST SAUSAGE LINKS
TURKEY SAUSAGE
CHORIZO SAUSAGE
BROWN SUGAR HONEY HAM

FROM THE GRIDDLE (CHOOSE ONE)

SERVED WITH WARM SYRUP & BUTTER

BUTTERMILK PANCAKES
BRIOCHE FRENCH TOAST
BELGIUM WAFFLES
APPLE FILLED PANCAKES

SIDES (CHOOSE ONE)

CRISPY BREAKFAST POTATOES
HASH BROWN PATTIES
TATOR TOTS
CLASSIC SHREDDED HASH BROWNS
SAVORY DICED RED BREAKFAST POTATOES
CREAMY APPLE CINNAMON OATMEAL

PLATED BREAKFAST

All plated breakfasts include assorted breakfast pastries and muffins, seasonal fresh sliced fruit, assorted chilled juices, freshly brewed coffee and teas.

THREE CHEESE QUICHE \$26

BACON OR SAUSAGE
BREAKFAST POTATOES

BRIOCHE FRENCH TOAST \$24

STRAWBERRY COMPOTE, LOCAL
MAPLE SYRUP, & PORK SAUSAGE
OR BACON & SCRAMBLED EGGS

EGG BITES \$24

TWO ROASTED PEPPER &
MOZZARELLA EGG BITES, BACON,
BREAKFAST POTATOES WITH
PEPPERS & ONIONS

WARM APPLE PANCAKES \$24

BUTTERMILK PANCAKES,
CINNAMON-VANILLA APPLES,
LOCAL MAPLE SYRUP &
PORK SAUSAGE OR BACON &
SCRAMBLED EGGS

FRANKLIN STREET BREAKFAST \$22

SCRAMBLED EGGS, SAUSAGE LINK OR
BACON & BREAKFAST POTATOES

CLASSIC BREAKFAST SANDWICH \$21

FRIED EGG, SAUSAGE PATTY,
SHARP CHEDDAR CHEESE ON A
KAISER ROLL WITH ROASTED
TOMATO SPREAD & BREAKFAST
POTATOES

BEVERAGES

Beverages are available in gallon increments only. Priced per gallon. Two gallon minimum unless individually bottled.

HOT		COLD		COLD (BY THE BOTTLE)	
KEURIG COFFEE	\$130	ICED COFFEE	\$47	ENERGY DRINK	\$6
INCLUDES MACHINE & 60		CHILLED MCCULLAGH COFFEE			
ASSORTED K-CUPS		LEMONADES	\$35	POWERADE	\$5
COFFEE	\$45	CHOICE OF LEMON OR		DUNKIN ICED COFFEE	\$5
FRESHLY BREWED		STRAWBERRY			
MCCULLAGH COFFEE		ICED TEA	\$35	BOTTLED MILK	\$4
REGULAR & DECAFFEINATED		FRESHLY BREWED ICED TEA			
ASSORTED TEA	\$45	INFUSED WATER	\$35	DASANI BOTTLED WATER	\$3.75
SELECTION OF ASSORTED		CHOICE OF MIXED BERRY,		FLAVORED AHA WATER	\$3.75
TEAS WITH HONEY &		CUCUMBER LIME MINT, OR		ASSORTED COCA COLA	\$3.75
LEMON WEDGES		CITRUS			
HOT CHOCOLATE	\$45	JUICE ASSORTMENT	\$32		
HOUSEMADE HOT CHOCOLATE		ORANGE, GRAPEFRUIT,			
WITH MINI MARSHMELLOWS		CRANBERRY, & APPLE			

BEVERAGE PACKAGES

Beverages are available in gallon increments only. Priced per person based on a 50 person minimum.

HALF DAY BEVERAGE PACKAGE

Refresh through the day. 4 hour service.

- REGULAR & DECAFFEINATED COFFEE & ASSORTED HOT TEAS \$22
- ASSORTED SODA, BOTTLED WATER, REGULAR & DECAFFEINATED COFFEE, & ASSORTED HOT TEAS \$24

FULL DAY BEVERAGE PACKAGE

Refresh through the day. 8 hour service.

- REGULAR & DECAFFEINATED COFFEE & ASSORTED HOT TEAS \$30
- ASSORTED SODA, BOTTLED WATER, REGULAR & DECAFFEINATED COFFEE, & ASSORTED HOT TEAS \$35

INFUSED WATER PACKAGE

Refresh through the day. 8 hour service.

- CHOICE OF MIXED BERRY, CUCUMBER LIME MINT, OR CITRUS \$30



SNACKS

All items are individually packaged. Prices are per dozen unless noted. Two dozen minimum.

SWEETS

ASSORTED CANDIED NUTS	\$48
FULL-SIZED CANDY BARS	\$44
SPONGE CANDY (PER POUND)	\$44
RICE KRISPIES TREATS	\$38
OREO COOKIES	\$34
FRESH-BAKED COOKIES	\$28
CHOCOLATE BROWNIES	\$28

HEALTHY

YOGURT PARFAITS	\$72
CHOBANI GREEK YOGURTS	\$65
PROTEIN BARS	\$50
SABRA HUMMUS CUPS	\$48
GRANOLA BARS	\$42

SHARED (PER PERSON)

KETTLE CHIPS & DIP	\$6
PITA, HUMMUS & TZATZIKI	\$6
TORTILLA CHIPS & SALSA	\$5
POPCORN	\$5

SAVORY

CHEESE & PEPPERONI CUP	\$63
TRAIL MIX	\$44
CHEEZ-IT	\$38
SNACK MIX	\$38
KETTLE CHIPS	\$34
POTATO CHIPS	\$32

FROZEN

NOVELTY ICE CREAM BARS	\$69
ASSORTED SCOOPED ICE CREAM	\$36



BREAK PACKAGES

All breaks include freshly brewed coffee and teas. Price based on 30 minute break, priced per person.

GLUTEN FREE MUNCHIES \$19

ASSORTED PRE-PACKAGED GLUTEN FREE
SNACKS & GRANOLA BARS

BUFFALO BREAK \$15

ORIGINAL PIZZA LOGS WITH MARINARA SAUCE,
WARM BUFFALO CHICKEN WING DIP WITH
TORTILLA CHIPS, BISON FRENCH ONION DIP WITH
KETTLE CHIPS, CELERY & CARROTS

GOURMET NACHOS & SALSA BAR \$15

FRESH FRIED CORN TORTILLA CHIPS, WARM
QUESO DIP, SALSA, PICKLED JALAPENOS, SOUR
CREAM, GUACAMOLE, CHOICE OF SEASONED
GROUND BEEF OR SHREDDED SOUTHWEST
CHICKEN

BALL PARK BREAK \$15

HOT PRETZEL STICKS SERVED WITH MUSTARD &
SHARP CHEDDAR CHEESE SAUCE, MINI FRANKS IN A
BLANKET, ROASTED PEANUTS, & BUTTERED POPCORN

MOVIE THEATRE \$15

MOVIE THEATER STYLE CANDY, NACHOS & CHEESE,
& BUTTERED POPCORN

HEALTHY BREAK \$15

PEANUT BUTTER & JELLY TRAIL MIX -
ROASTED PEANUTS, DRIED STRAWBERRIES &
BLUEBERRIES, BANANA CHIPS & PEANUT
BUTTER CHIPS

APPLES & NUTS - CINNAMON SPICED
GRANOLA, CANDIED ALMONDS, WALNUTS,
DRIED APPLES, & GOLD RAISINS

MONSTER MIX - PEANUTS, CASHEWS, M&M'S,
RAISINS, PEANUT BUTTER CHIPS, &
CHOCOLATE CHIPS

ICE CREAM PARLOR BREAK \$15

VANILLA ICE CREAM, STRAWBERRY SAUCE, HOT
FUDGE, AND CARAMEL SAUCE WITH ASSORTED
CANDIES, CHOPPED NUTS, WHIPPED CREAM, &
CHERRIES

MILK AND COOKIES \$13

ASSORTED FRESHLY BAKED COOKIES,
FRESH FRUIT, & MILK



BOXED MEALS

All boxed meals include chips, whole fruit, freshly baked cookie, condiments and a choice of soda or bottled water. Maximum of three options.

\$23.00 per person

SANDWICHES

ROAST TURKEY BLT

WITH CRISP LETTUCE, TOMATO, BACON, &
MAYO ON COUNTRY WHITE BREAD

ROAST TURKEY & HAVARTI CHEESE

WITH CRISP LETTUCE & TOMATO
ON CIABATTA ROLL

ROAST BEEF & NEW YORK STATE CHEDDAR

WITH CRISP LETTUCE, TOMATO, & DIJON MAYO
ON KAISER ROLL

HAM & SWISS

WITH CRISP LETTUCE & TOMATO
ON PRETZEL ROLL

ROASTED VEGETABLE WRAP

CHILLED ROASTED VEGETABLES MIXED WITH
MULTI GRAIN ORZO & GARBANZO BEANS

SALADS

GRILLED CHICKEN CAESAR SALAD

ROMAINE LETTUCE, PARMESAN CHEESE,
GARLIC CROUTONS, GRILLED CHICKEN, &
CAESAR DRESSING

CHICKEN BACON RANCH SALAD

MIXED GREENS, CRISP BACON, DICED RED
ONIONS, FRESH CUCUMBERS, CHERRY
TOMATOES, & SHREDDED CHEESE, SERVED
WITH BUTTERMILK RANCH DRESSING

NEW YORK SALAD

MIXED GREENS WITH CANDIED WALNUTS,
MARINATED APPLES, PICKLED ONIONS,
& BLEU CHEESE, SERVED WITH APPLE
VINAIGRETTE



LUNCH ENTREES

All lunch entrees include a salad, assorted rolls, choice of dessert, freshly brewed coffee and teas.
All sides are listed as suggestions and based on seasonal availability.

HAND CARVED ANGUS RESERVE STRIP LOIN WITH HERB BUTTERED FINGERLINGS, HONEY-BASIL GREEN BEANS & BROWN SUGAR CARROTS	\$39	GARLIC BUTTER CHICKEN WITH GARLIC HERB SAUCE, ROASTED RED POTATOES, SERVED WITH GREEN BEANS & CARROTS	\$33
HAND-CARVED SLOW ROASTED BEEF WITH DEMI GLAZE, GARLIC & HERB MASHED POTATOES, SERVED WITH BUTTERED ASPARAGUS, & CARROT SPIKES	\$36	CHICKEN FRANCESE WITH LEMON-HERB RICE PILAF, HONEY-BASIL GREEN BEANS, & BROWN SUGAR CARROTS	\$33
BRAISED BEEF MEDALLION WITH AU JUS, GARLIC HERB MASHED POTATOES, SERVED WITH HONEY BASIL GREEN BEANS, & BROWN SUGAR CARROTS	\$36	BOURSIN CRUSTED CHICKEN WITH GARLIC BUTTER SAUCE, GARLIC & HERB MASHED POTATOES, BUTTERED ASPARAGUS, & CARROTS	\$33
CHICKEN LYONNAISE WITH VINEGAR SAUCE, CARAMELIZED ONIONS, BACON, AND PROVOLONE CHEESE, WITH ROASTED GARLIC RICE PILAF, SEASONED ZUCCHINI & SQUASH	\$35	GRILLED ROASTED PEPPER & ARTICHOKE GRILLED CHICKEN WITH LEMON SUPREME SAUCE WITH HERB BUTTERED FINGERLINGS, & BROCCOLINI & CARROT SPIKES	\$33
ROASTED STUFFED CHICKEN BREAST WITH CHICKEN GRAVY, ROASTED RED POTATOES, SERVED WITH HONEY-BASIL GREEN BEANS & CARROTS	\$34	HONEY-APRICOT & BRIE CHICKEN WITH BRIE CREME SAUCE, HERB BUTTERED FINGERLINGS, & BROCCOLINI & CARROT SPIKES	\$33

BUFFETS

All buffets include freshly brewed coffee and teas. Desserts are based on seasonal availability.

FRANKLIN STREET DELI BUFFET

\$38

- GARDEN SALAD - MIXED GREENS WITH TOMATOES, CUCUMBERS, CARROTS, ONIONS, SHAVED PARMESAN CHEESE, & CROUTONS WITH RANCH & BALSAMIC DRESSING
- CLASSIC POTATO SALAD
- BREAD BASKET TO INCLUDE: KAISER ROLLS, WHITE, WHOLE WHEAT, & RYE BREAD
- SLICED ROAST BEEF, TURKEY, HAM, & PASTRAMI
- BALSAMIC-PARMESAN CHICKEN SALAD
- SLICED CHEDDAR, AMERICAN, PROVOLONE, & SWISS CHEESE
- CRISP LEAF LETTUCE, TOMATOES, RED ONIONS, & PICKLE SPEARS
- SEASONED KETTLE CHIPS
- MAYONNAISE, KETCHUP, DIJON MUSTARD, & CREAMY HORSERADISH SPREAD
- ASSORTED COOKIES & BROWNIES

BUFFALOS BEST

\$37

- GARDEN SALAD - MIXED GREENS WITH TOMATOES, CUCUMBERS, CARROTS, ONIONS, SHAVED PARMESAN CHEESE, & CROUTONS WITH RANCH & BALSAMIC DRESSING
- TOMATO SALAD WITH FRESH BASIL, ONION, & OLIVE OIL
- ROLLS & BUTTER
- SALT POTATOES WITH PARSLEY & BUTTER
- AROMATIC SEASONAL VEGETABLE MEDLEY
- CLASSIC MACARONI & CHEESE
- CHIAVETTA'S BAKED CHICKEN
- SLICED ROAST BEEF SERVED IN BEEF GRAVY WITH KAISER & KIMMELWECK ROLLS, PICKLES, & HORSERADISH
- APPLE CRUMBLE PIE & CHEESECAKE

BUFFETS

All buffets include freshly brewed coffee and teas. Desserts are based on seasonal availability.

SOUTHWEST

\$37

- SOUTHWEST SALAD - MIXED GREENS, TOMATOES, ROASTED CORN, BLACK BEANS, AVOCADO, & QUESO FRESCO WITH SALSA RANCH & CILANTRO LIME DRESSING
- SPANISH RICE
- BLACK BEAN & CORN ENCHILADA CASSEROLE
- SOFT TORTILLA SHELLS & CRISPY CORN TORTILLA CHIPS
- WARM ROASTED ONIONS & BELL PEPPERS
- SEASONED CHICKEN & BEEF FAJITA STRIPS
- WARM QUESO BLANCO
- COLD TOPPINGS TO INCLUDE: SHREDDED LETTUCE, SOUR CREAM, SALSA, MARINATED JALAPENOS, GUACAMOLE, & SHREDDED CHEDDAR
- WARM CINNAMON-SUGAR CHURRO BITES WITH CARAMEL & CHOCOLATE DIP
- ASSORTED FRESH BAKED COOKIES

BBQ BUFFET

\$36

- SOUTHERN SALAD - MIXED GREENS, CRISPY ONIONS, TOMATOES, SHREDDED CHEDDAR, ROASTED CORN, & CUCUMBERS WITH BBQ RANCH & CREAMY BLEU CHEESE DRESSING
- CHEDDAR-RANCH PASTA SALAD
- HONEY BUTTERED BISCUITS & CORNBREAD
- SEASONED GREEN BEANS & CARROTS
- THREE CHEESE MAC N' CHEESE WITH BUTTERED RITZ CRACKER TOPPING
- PULLED BRAISED BBQ CHICKEN
- SLOW ROASTED BBQ BRISKET
- WARM TANGY BBQ SAUCE, MINI POTATO ROLLS, & PICKLES
- WARM PEACH COBBLER & WHIPPED CREAM
- CHEF'S SELECTION OF ASSORTED SLICES OF PIE

BUFFETS

All buffets include freshly brewed coffee and teas. Desserts are based on seasonal availability.

ITALIAN INFUSION

\$35

- TUSCAN SALAD - MIXED GREENS, SHREDDED MOZZARELLA, RED ONION, TOMATOES, CUCUMBERS, & GARBANZO BEANS WITH CREAMY ITALIAN & BALSAMIC DRESSING
- BREADSTICKS
- BAKED CAVATAPPI PASTA WITH MOZZARELLA
- HOMESTYLE MEATBALLS WITH MARINARA
- GARLIC BASIL GRILLED CHICKEN WITH TOMATO-PARMESAN SAUCE
- ROSEMARY-GARLIC SEASONED VEGETABLE MEDLEY
- CHOCOLATE CAKE & CANNOLI

MEDITERRANEAN

\$35

- GREEK SALAD - CHOPPED ROMAINE, FETA CHEESE, RED ONION, CUCUMBERS, TOMATOES, & BELL PEPPERS WITH GREEK VINAIGRETTE
- WARM PITA BREAD
- YELLOW RICE
- LEMON OREGANO GRILLED CHICKEN & BEEF STRIPS
- COLD TOPPINGS TO INCLUDE: TOMATOES, CUCUMBERS, DICED RED ONION, KALAMATA OLIVES, ROASTED PEPPERS, FETA CHEESE, HUMMUS & TZATZIKI
- LEMON CAKE & LEMON COOKIES

HOMESTYLE BUFFET

\$34

- HOUSE SALAD WITH RANCH & BALSAMIC DRESSINGS
- ROLLS & BUTTER
- GREEN BEANS WITH ROASTED TOMATOES, CARAMELIZED ONIONS, & CARROTS
- MASHED POTATOES
- HERB ROASTED CHICKEN
- FORK-TENDER BRAISED POT ROAST & GRAVY
- CHEF'S SELECTION OF ASSORTED CAKES, PIES, & CREAM PUFFS

PLATED SALADS

One Salad to be selected with Dinner Entree

MIXED GREENS

WITH ROASTED TOMATOES, MARINATED CUCUMBERS, PICKLED ONIONS, CROUTONS, CARROTS, & SHAVED PARMESAN CHEESE

HARVEST SALAD

BOSTON BIBB AND MIXED GREENS WITH BLEU CHEESE, DRIED CRANBERRIES & GOLDEN RAISINS, HONEY GLAZED PUMPKIN SEEDS, & MARINATED APPLES

DRESSINGS

CHOICE OF TWO

BALSAMIC

BUTTERMILK RANCH

MEYER LEMON VINAIGRETTE

CREAMY ITALIAN

VANILLA-HONEY DRESSING

RED WINE VINAIGRETTE

STEAKHOUSE CAESAR

CHOPPED ROMAINE WITH SHAVED PARMESAN, CROUTONS, & MARINATED HEIRLOOM TOMATOES

NEW YORK SALAD

MIXED BABY GREENS, PICKLED RED ONIONS, CANDIED WALNUTS, MARINATED APPLES, & BLEU CHEESE

CREAMY APPLE DRESSING

TANGY HONEY-ORANGE

SWEET ONION

CLASSIC ITALIAN

BUTTERMILK - RASPBERRY

ROASTED GARLIC CEASER

DINNER ENTREES

All dinner entrees include a salad, assorted rolls, choice of dessert, freshly brewed coffee and teas.
All sides are listed as suggestions and based on seasonal availability.

ANGUS RESERVE FILET MIGNON \$55

WITH GARLIC & HERB MASHED POTATOES,
WITH BROCCOLINI & CARROT SPIKES

CARVED ANGUS RESERVE STRIP LOIN \$43

MEDALLIONS
WITH HERB BUTTERED FINGERLINGS WITH
HONEY-BASIL GREEN BEANS & BROWN SUGAR
CARROTS

BOURSIN CRUSTED FILET SIRLOIN \$41

WITH HERBED SUPREME SAUCE, WITH
PARMESAN DAUPHINOISE POTATOES, &
BROCCOLINI & CARROTS

BALSAMIC GRILLED FILET OF SIRLOIN \$40

WITH RED WINE DEMI, ROSEMARY-GARLIC
WHIPPED POTATOES, & BROCCOLINI & BABY
CARROTS

LEMON GLAZED SALMON \$40

WITH WHITE WINE BUTTER SAUCE,
ROASTED RED POTATOES, ASPARAGUS, &
CARROTS

BOURSIN CRUSTED CHICKEN BREAST \$38

WITH ROASTED GARLIC CREAM SAUCE,
WITH GARLIC & HERB WHIPPED POTATOES, &
SEASONED BROCCOLINI & CARROTS

CHICKEN LYONNAISE \$38

WITH VINEGAR SAUCE, CARAMELIZED
ONIONS, BACON, & PROVOLONE CHEESE,
WITH RED & GOLD POTATOES, SEASONED
BROCCOLINI, & CAULIFLOWER

ROASTED STUFFED CHICKEN BREAST \$38

WITH HERB PAN GRAVY, DAUPHINOISE
POTATOES, ASPARAGUS, & ROASTED RED
PEPPERS

PLATED DESSERT

All desserts are based on seasonal availability.

FRENCH APPLE PIE

CLASSIC APPLE PIE WITH BUTTERY SPICED CRUMB TOPPING.

LEMON-SWIRL CAKE

VANILLA CAKE WITH VIBRANT LEMON SWIRL, WITH CREAMY LEMON BUTTERCREAM & FINISHED WITH A LEMON ZEST

STRAWBERRY BUTTERCREAM CAKE

VANILLA CAKE LAYERED WITH LUSCIOUS BUTTERCREAM, INFUSED WITH FRESH RIPE STRAWBERRIES

CHOCOLATE DECADENCE CAKE

CHOCOLATE CAKE LAYERED WITH VELVETY DARK CHOCOLATE GANACHE & FINISHED WITH A GLOSSY CHOCOLATE GLAZE

CHOCOLATE CREAM PIE

SILKY RICH CUSTARD NESTLED IN A BUTTERY, FLAKY PIE CRUST. TOPPED WITH WHIPPED CREAM & SHAVED CHOCOLATE

COOKIES & CREAM CAKE

LAYERS OF CHOCOLATE CAKE FILLED WITH RICH COOKIES & CREAM MOUSSE, ENCASED IN A VELVETY VANILLA FROSTING WITH CRUMBLED CHOCOLATE COOKIES & A DRIZZLE OF CHOCOLATE GANACHE

STRAWBERRY ITALIAN CREAM CAKE

LAYERS OF WHITE SPONGE CAKE WITH A CREAMY STRAWBERRY MASCARPONE MOUSSE WITH CRUMB TOPPING & POWDERED SUGAR

BLACK & WHITE CHOCOLATE TORTE

BLEND OF SILKY WHITE AND DARK CHOCOLATE CREME LAYERED IN A CRISPY BUTTERY TORTE, TOPPED WITH SWIRL OF CHOCOLATE GANACHE & DUSTING OF SUGAR COCOA

DESSERT DISPLAYS

All stations are based on seasonal availability. Minimum order is 50 people.

ASSORTED MINI DESSERT TABLE \$20

MOUSSE CUPS, MINI CHEESECAKES,
MACARONS, CREAM PUFFS, SPECIALTY
COOKIES & TARTLETS

CHEESECAKE BAR \$18

NY STYLE CHEESECAKE SLICES
ASSORTED FRUIT TOPPINGS
• BLUEBERRY, APPLES, & STRAWBERRY
CARAMEL & CHOCOLATE SAUCE
HOUSEMADE WHIPPED CREAM & SHAVED CHOCOLATE

CREAM PUFFS & CANNOLI \$15

CLASSIC ITALIAN PASTRIES FEATURING GOLDEN
CANNOLI FILLED WITH SWEET RICCOTTA ALONG
WITH CREAM PUFFS

ASSORTED CAKES \$14

SELECTION OF OUR POPULAR CAKES

ASSORTED COOKIES & BROWNIES \$12

FRESHLY BAKED ASSORTED COOKIES, FUDGE
BROWNIES, & COOKIE & CREAM BROWNIES



HORS D'OEUVRES

All items are priced per 50 pieces.

COLD

• SHRIMP COCKTAIL	\$230
• CURED SALMON & ARUGULA CANAPE	\$200
• CARAMELIZED ONION, CREAMY CRAB, & ASPARAGUS	\$190
• GLAZED MEDITERRANEAN ANTIPASTO SKEWER	\$180
• RED PEPPER & OLIVE TAPENADE CUP	\$180
• BALSAMIC-TOMATO TARTLET	\$160
• GOAT CHEESE & BEET BRUSCHETTA	\$160
• LEMON CRANBERRY CHICKEN SALAD PHYLLO	\$140
• PEAR AND BLEU CHEESE BITE	\$130

HOT

• CRAB CAKE WITH AIOLI	\$225
• BACON WRAPPED BRUSSEL SPROUTS	\$225
• ITALIAN SAUSAGE STUFFED MUSHROOMS	\$200
• BEEF WELLINGTON	\$200
• STICKY THAI CHICKEN SATAY	\$190
• STEAKHOUSE MEATBALLS	\$185
• PARMESAN-TRUFFLE POTATO PUFF	\$185
• BEEF ON WECK TURNOVER	\$180
• FIG & GOAT CHEESE FLATBREAD	\$180
• SMOKED GOUDA ARANCINI	\$175
• ROASTED CHICKEN WITH ARUGULA & ONION FLATBREAD	\$175
• BLACK CHERRY & GOAT CHEESE PHYLLO	\$175
• CRISPY BRIE & RASPBERRY	\$175
• CRISPY ASIAGO ASPARAGUS	\$160
• HONEY APRICOT RICOTTA PUFF	\$160
• MUSHROOM PHYLLO PURSE	\$160

DISPLAYS

Priced for a two hour maximum service time. Listed prices are per person. 50 person minimum per station.

BUFFALO WING **\$162.50**

MAXIMUM 3 CHOICES. 50 PIECES PER ORDER

TRADITIONAL HOT, MEDIUM, MILD, GARLIC
PARMESAN, & ASIAN BBQ WINGS, SERVED WITH
CELERY, CARROTS, BLEU CHEESE, & RANCH DIPS

TATCHO STATION **\$13**

SOUTHWEST SEASONED TATER TOTS
MEAT

- BEEF
- SHREDDED CHICKEN

WARM QUESO

GARNISH

- SHREDDED CHEESE, SHREDDED LETTUCE, PICO,
PICKLED ONIONS, SALSA, CREMA, BACON BITS,
& MARINATED JALAPENOS

ROASTED VEGETABLE AND CHEESE **\$13**

CHILLED, MARINATED, & ROASTED VEGETABLES
SERVED WITH ASSORTED CHEESES

ANTIPASTI DISPLAY **\$13**

ASSORTMENT OF CURED MEATS, ITALIAN CHEESES,
MARINATED VEGETABLES, & OLIVES WITH ITALIAN
BREAD & CROSTINI

CHEESE BOARD **\$12**

SELECTION OF IMPORTED & DOMESTIC CHEESE
WITH ASSORTED CRACKERS, FLATBREADS, &
FRESH FRUIT

FRESH FRUIT **\$12**

SEASONAL FRESH FRUIT & YOGURT

VEGETABLE CRUDITE **\$8.50**

SELECTION OF SEASONAL VEGETABLES WITH
RANCH, BLEU CHEESE, & HUMMUS DIPS

CARVING

Priced for a two hour maximum service time. Listed prices are per person. 50 person minimum per station.

SLOW ROASTED ANGUS RESERVE PRIME RIB **\$19**

SEASONED WITH A BLEND OF GARLIC, ROSEMARY, & SPICES, SERVED WITH RED WINE DEMI, SIDE OF HORSERADISH, & MINI ROLLS

ANGUS RESERVE STRIP LOIN **\$14**

SEASONED WITH SEA SALT & A BLEND OF HERBS AND SPICES, SERVED WITH BORDELAISE SAUCE & MINI ROLLS

SWEET & SMOKEY BBQ BRISKET **\$13**

SEASONED WITH OUR SIGNATURE BBQ RUB, SERVED WITH HOUSE-MADE BBQ SAUCE, MINI ROLLS, & PICKLES

CLASSIC ROAST BEEF **\$12**

SERVED WITH AU JUS, HORSERADISH, & MINI ROLLS

HONEY BOURBON-GLAZED APPLE PORK LOIN **\$12**

GLAZED WITH HONEY & BOURBON & INFUSED WITH THE SWEETNESS OF FRESH APPLES, SERVED WITH A LIGHT APPLE JUS, APPLE SAUCE, & MINI ROLLS

TUSCAN PORK LOIN **\$11**

SLOW ROASTED PORK LOIN INFUSED WITH FRESH HERBS, GARLIC AND AROMATIC SPICES, ACCOMPANIED WITH MINI ROLLS, RED WINE AU JUS, & MUSTARD

ROASTED TURKEY **\$11**

SEASONED WITH FRESH HERBS & SPICES, SERVED WITH PAN GRAVY, CRANBERRY SAUCE, & MINI ROLLS

RECEPTION STATIONS

Priced for a two hour maximum service time. Listed prices are per person. 50 person minimum per station.

PASTA STATION \$18 (CHOOSE THREE)

CORKSCREW PENNE WITH BROCCOLINI, FRESH ITALIAN SAUSAGE, GARLIC OIL, & PARMESAN

CAPRESE MAC & CHEESE WITH CAVATAPPI PASTA & TOASTED RITZ CRACKERS

WILD MUSHROOM, BACON & BRAISED BEEF RAGOUT WITH RIGATONI

MOZZARELLA & ROASTED RED PEPPER STUFFED RAVIOLI SERVED IN A TOMATO CREAM SAUCE & TOPPED WITH MOZZARELLA & PROVOLONE CHEESE

CLASSIC CHICKEN & BROCCOLI ALFREDO, DICED CHICKEN BREAST & SEASONED BROCCOLI WITH PENNE PASTA IN ALFREDO SAUCE

SERVED WITH BREAD STICKS, GRATED PARMESAN, & RED PEPPER FLAKES

SLIDERS \$17 (CHOOSE THREE)

CRISPY CHICKEN BREAST ON BRIOCHE WITH PICKLES & PEPPERCORN SAUCE

GRILLED ANGUS BEEF ON TRADITIONAL BURGER BUN WITH CHEDDAR & PEPPERCORN SAUCE

SLOW BRAISED SMOKEY BBQ PORK ON POTATO ROLL WITH BBQ SAUCE & PICKLES

ROASTED TOMATO & FRESH MOZZARELLA CAPRESE ON FRENCH ROLL WITH BASIL & BALSAMIC

ITALIAN GRILLED CHICKEN ON CRUSTY ROLL WITH PESTO, ROASTED PEPPERS, & MOZZARELLA CHEESE

ACCOMPANIED WITH SEASONED KETTLE CHIPS, SHREDDED LETTUCE, SLICED ROMA TOMATOES, KETCHUP, MUSTARD, & BBQ SAUCE

UPGRADED TO BATTERED TWIST FRIES \$1.50PP

RECEPTION STATIONS

Priced for a two hour maximum service time. Listed prices are per person. 50 person minimum per station.

MINI SALAD STATION **\$12**

ALL SALADS ARE SERVED FULLY PREPARED & WITH DRESSING IN INDIVIDUAL MINI BOWLS

CAESAR SALAD

ROMAINE BLEND, MARINATED TOMATOES, SHAVED PARMESAN, & FLAT BREAD CRACKER

NEW YORK SALAD

MIXED BABY GREENS, PICKLED RED ONIONS, CANDIED WALNUTS, MARINATED APPLES, BLEU CHEESE, & RED WINE VINAIGRETTE

HONEY-GOAT CHEESE SALAD

ARUGULA, ROASTED BEETS, LOCAL HONEY, TOASTED PISTACHIOS, PEPPERED CHEVRE, WITH CARAMELIZED SHALLOT DRESSING

RIP & DIP STATION

CHOOSE TWO-\$12 CHOOSE THREE-\$14

TOASTED THICK BAGUETTE SECTIONS & FLAT BREAD CRACKERS FOR DIPPING

PIZZA DIP - CREAM CHEESE & RICOTTA BLENDED WITH MARINARA, HERBS, & PARMESAN CHEESE. TOPPED WITH CUP & CHAR PEPPERONI

SAUSAGE & BANANA PEPPER - HERBED CREAM CHEESE BLENDED WITH PICKLED BANANA PEPPERS, GROUND ITALIAN SAUSAGE, ROASTED GARLIC, MOZZARELLA, & PARMESAN CHEESE

SHORT RIB & CHEDDAR - SUCCULENT SHORT RIB MEAT WITH WHITE & YELLOW CHEDDAR CHEESES MIXED WITH WHIPPED CREAM CHEESE & HERBS

BUFFALO CHICKEN - A BUFFALO STYLE FLAVOR OF BLEU CHEESE & CHEDDAR MIXED WITH SHREDDED FRANK'S RED HOT SEASONED CHICKEN

CREAMY FRENCH ONION - CLASSIC CARAMELIZED ONIONS & SHERRY WINE BLENDED WITH CREAM CHEESE & AGED SWISS, SEASONED WITH FRESH THYME & BEEF BROTH

BAR PACKAGES

Listed prices are per person

SIGNATURE BAR

ONE HOUR	\$16
TWO HOUR	\$19
THREE HOUR	\$21
FOUR HOUR	\$23

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, & TRIPLE SEC

BOTTLED BEER

SELECTION OF DOMESTIC & IMPORTED BEER

CRAFT BEER

SEASONAL SELECTION OF LOCAL CRAFT BEER

WINE

WHITE: CHARDONNAY, SAUVIGNON BLANC, PINOT GRIGIO, RIESLING, MOSCATO, ROSE, & PROSECCO

RED: CABERNET SAUGINON, MERLOT, & PINOT NOIR

PREMIUM BAR

ONE HOUR	\$19
TWO HOUR	\$22
THREE HOUR	\$25
FOUR HOUR	\$27

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, & TRIPLE SEC

BOTTLED BEER

SELECTION OF DOMESTIC & IMPORTED BEER

CRAFT BEER

SEASONAL SELECTION OF LOCAL CRAFT BEER

WINE

WHITE: CHARDONNAY, SAUVIGNON BLANC, PINOT GRIGIO, RIESLING, MOSCATO, ROSE, & PROSECCO

RED: CABERNET SAUGINON, MERLOT, & PINOT NOIR

Prices are subject to 22% administrative fee and applicable sales tax.

BAR PACKAGES

Listed prices are per person

BEER, WINE, SODA BAR

ONE HOUR	\$14
TWO HOUR	\$16
THREE HOUR	\$18
FOUR HOUR	\$20

BOTTLED BEER

SELECTION OF DOMESTIC & IMPORTED BEER

CRAFT BEER

SEASONAL SELECTION OF LOCAL CRAFT BEER

WINE

WHITE: CHARDONNAY, SAUVIGNON BLANC, PINOT GRIGIO, RIESLING, MOSCATO, ROSE, & PROSECCO

RED: CABERNET SAUGINON, MERLOT, & PINOT NOIR

CASH BAR

SIGNATURE COCKTAIL	\$9
PREMIUM COCKTAIL	\$10
UP/ON THE ROCKS	\$12
SIGNATURE WINE	\$8
PREMIUM WINE	\$9
DOMESTIC DRAFT	\$6
CRAFT DRAFT	\$8
DOMESTIC BOTTLED BEER	\$7
IMPORTED BOTTLED BEER	\$8

NOTE: FOR CASH BARS, ONE BARTENDER PER 125 PEOPLE WILL BE PROVIDED. EACH BARTENDER MUST TAKE IN \$600 IN SALES IN A 4-HOUR PERIOD, OR A \$200 SERVICE CHARGE WILL BE APPLIED PER BARTENDER. ADDITIONAL BARTENDERS CAN BE ORDERED AT THE RATE OF \$25 PER HOUR FOR A MINIMUM OF 4 HOURS.

Prices are subject to 22% administrative fee and applicable sales tax.



INFORMATION, POLICIES & STANDARDS

EXCLUSIVE CATERER

THE BUFFALO CONVENTION CENTER IS COMMITTED TO PROVIDING THE HIGHEST QUALITY FOOD AND BEVERAGE SERVICE FOR OUR GUESTS. ALL FOOD AND BEVERAGE ARE ARRANGED THROUGH YOUR SERVICE MANAGER. NO OUTSIDE FOOD AND BEVERAGE OF ANY KIND ARE ALLOWED INTO THE FACILITY BY CLIENTS, GUESTS, OR EXHIBITORS WITHOUT PRIOR WRITTEN CONSENT FROM THE GENERAL MANAGER.

FOOD & BEVERAGE SPECIFICATIONS

OUR BANQUET MENUS FEATURE OUR MOST POPULAR SELECTIONS. THE BCC BELIEVES OUR MENUS PROVIDE A LARGE AND FLEXIBLE VARIETY OF OPTIONS TO MEET YOUR NEEDS. TO ENSURE PROPER PLANNING OF YOUR EVENT, MENU SELECTIONS ARE DUE A MINIMUM OF 45 DAYS IN ADVANCE, ALONG WITH YOUR PRELIMINARY ATTENDANCE ESTIMATES. EVENTS THAT REQUIRE ATTENTION TO COMPLEX OR UNUSUAL ARRANGMENTS MAY REQUIRE ADDITIONAL PLANNING TIME. YOUR EVENT MANAGER AND BCC EXECUTIVE CHEF ALSO WELCOME THE OPPORTUNITY TO PRESENT A CUSTOMIZED MENU.

PRICING

QUOTED PRICES ARE SUBJECT TO INCREASES TO MEET INCREASED FOOD, BEVERAGE AND LABOR COSTS. MENU PRICES FOR YOUR EVENT WILL BE CONFIRMED 3 MONTHS PRIOR TO YOUR EVENT. FOOD AND BEVERAGE PURCHASES ARE SUBJECT TO PREVAILING SALES TAX AND ADMINISTRATIVE FEE.

GUARANTEES

FINAL GUARANTEE FOR FOOD AND BEVERAGE FUNCTIONS MUST BE RECEIVED 5 BUSINESS DAYS PRIOR TO FUNCTION DATE. FOR FUNCTIONS 500 OR MORE, THE FINAL GUARANTEE WILL BE REQUIRED 7 BUSINESS DAYS PRIOR TO YOUR EVENT. THIS COUNT IS NOT SUBJECT TO REDUCTION WITHIN THAT PERIOD. IF THE GUARANTEE IS NOT RECEIVED, THE BUFFALO CONVENTION CENTER WILL CHARGE YOUR ORGANIZATION FOR THE ESTIMATED NUMBER OF PEOPLE NOTED ON THE MENU. THE CENTER WILL BE PREPARED TO SERVE AND SET THE FUNCTION ROOM FOR 5% OVER THE GUARANTEED NUMBER FOR ALL PARTIES UNDER 500 AND 3% FOR PARTIES OVER 500.

INFORMATION, POLICIES & STANDARDS

DIETARY CONSIDERATIONS

WITH ADVANCE NOTICE, OUR CHEFS ARE ABLE TO ACCOMMODATE MOST SPECIAL MEAL REQUESTS. YOUR EVENT SERVICE MANAGER IS AVAILABLE TO CONSULT WITH YOU ON SPECIAL DIETARY REQUESTS AND PRICING TO SERVE VEGETARIAN, VEGAN, KOSHER, HALAL AND OTHER DIETARY RESTRICTIONS. SUCH SPECIAL REQUESTS ARE DUE 14 BUSINESS DAYS PRIOR TO YOUR EVENT. THESE SPECIAL REQUESTS ARE TO BE INCLUDED IN YOUR FINAL GUARANTEED ATTENDANCE.

BEVERAGE SERVICE

THE STATE OF NEW YORK REGULATES ALCOHOLIC BEVERAGE SALES AND SERVICES. THE BUFFALO CONVENTION CENTER, AS A LICENSEE, IS RESPONSIBLE FOR THE ADMINISTRATION OF THESE REGULATIONS. THEREFORE, IT IS OUR POLICY THAT NO LIQUOR, BEER OR WINE MAY BE BROUGHT INTO OR CARRIED OUT OF THE BUFFALO CONVENTION CENTER. THE BUFFALO CONVENTION CENTER CANNOT SELL OR CONDONE THE SALE OF ALCOHOLIC BEVERAGES TO ANY PERSON UNDER 21 YEARS OF AGE.

CHINA SERVICE

IN THE EXHIBIT HALL, COMPOSTABLE SERVICE WARE WILL AUTOMATICALLY BE USED FOR ALL MEAL SERVICES. ALL FOOD AND BEVERAGE EVENTS THAT INCLUDE PLATED MEALS WILL BE SERVED ON CHINA.

TIMETABLE FOR SUCCESSFUL EVENTS

- 45 DAYS: FOOD AND BEVERAGE SPECIFICATIONS, ESTIMATED ATTENDANCE AND MENU SELECTION DUE.
- 14 DAYS: FOOD AND BEVERAGE MENU SIGNED AND RETURNED. SPECIAL MEAL REQUESTS DUE.
- 7 DAYS: EVENTS OVER 500 GUARANTEE DUE.
- 5 DAYS: EVENTS LESS THAN 500 GUARANTEE DUE.
- POST EVENT: FINAL PAYMENT DUE WITHIN 30 DAYS OF THE DATE OF YOUR INVOICE.