



**BUFFALO NIAGARA  
CONVENTION CENTER**

**2022 – 2023  
CATERING &  
BANQUET  
MENU**



## CONTINENTAL BREAKFAST

All Continental Breakfasts include Assorted Chilled Juices, Freshly Brewed McCullagh™ Coffee and Teas  
Listed prices are per person.

### **Classic Continental**

\$16

Assorted Breakfast Pastries  
Seasonal Fruit Salad  
Vanilla Yogurt & Granola

### **Deluxe Continental**

\$19

Assorted Breakfast Pastries  
Assorted Muffins  
Warm Cinnamon Rolls  
Assorted Bagels, Jams & Butter  
Seasonal Fruit Salad  
Individual Yogurt & Granola Parfaits

### **Enhancements**

Upgrade your breakfast by adding on any of the following.

All Items are priced per dozen. Two dozen minimum order unless noted per person

Gluten Free Muffins \$77  
Chobani Greek Yogurts \$64  
Assorted Granola Bars \$36  
Paula's Donuts (*min. 5 dz.*) \$38

Jumbo Cinnamon Buns \$42  
Bagels with Cream Cheese \$36  
Assorted Muffins \$58  
Paula's Donut Holes (*min. 5 dz.*) \$18

Mini Danish and Croissants \$28  
Fresh Whole Fruit \$24  
Breakfast Sandwiches \$66

**Egg Bites** \$5pp  
Roasted Pepper & Mozzarella

**Overnight Oat Parfaits** \$4.50pp

**Eggs Benedict** \$6.50pp  
Poached Egg with Ham on an  
English Muffin topped with  
Hollandaise Sauce

**Breakfast Scramble** \$5pp  
Scrambled Eggs, Bacon and  
Sausage, Potatoes and Gouda  
Cheese

## PLATED BREAKFAST

All Plated Breakfasts include Assorted Breakfast Pastries and Muffins, Seasonal Fresh Fruit,  
Assorted Chilled Juices, Freshly Brewed McCullagh™ Coffee and Teas  
Listed prices are per person.

**Steak and Eggs** **\$28**  
Flat Iron Steak, Scrambled Eggs, Country-Style Home Fries

**Egg Bites** **\$21**  
Two (2) Roasted Pepper & Mozzarella Egg Bites, Crispy  
Bacon, Yukon Gold Breakfast Potatoes with Peppers  
and Onions

**Southwest Breakfast Bowl** **\$20**  
Fried Potatoes, Chopped Bacon, Roasted Peppers and Onions,  
Southwest Spices, Topped with Gouda Cheese and Fried Eggs  
with a side of Roasted Salsa

**Classic Breakfast Sandwich** **\$19**  
Fried Egg, Sausage Patty, Sharp Cheddar on a Potato Bun  
with Roasted Tomato Spread and County-Style Home Fries

**Franklin Street Breakfast** **\$19**  
Scrambled Eggs, Sausage Links or Bacon,  
Crispy Red Potatoes

**Brioche French Toast** **\$18**  
Strawberry Compote, Local Maple Syrup, Scrambled Eggs  
and Pork Sausage Links

**Warm Apple Pancakes** **\$18**  
Buttermilk Pancakes, Cinnamon-Vanilla Apples,  
Local Maple Syrup, Scrambled Eggs, Pork Sausage Links

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

## BUILD YOUR OWN BREAKFAST BUFFET

All Breakfast Buffets include Assorted Breakfast Pastries and Muffins, Seasonal Fresh Fruit,  
Assorted Chilled Juices, Freshly Brewed McCullagh™ Coffee and Teas  
Listed prices are per person.

\$26.50

### **Eggs**

*(Choose One)*

Classic Scrambled Eggs  
Cheddar & Chive Scrambled Eggs  
Mushroom & Caramelized Onion Frittata  
Roasted Pepper & Mozzarella Egg Bites

### **From the Griddle**

*(Choose One)*

#### **Buttermilk Pancakes**

Warm Cinnamon & Vanilla Apples, Local Maple Syrup

#### **Brioche French Toast**

Strawberry Compote, Local Maple Syrup

#### **Belgium Waffles**

Warm Cinnamon & Vanilla Apples, Local Maple Syrup

### **Proteins**

*(Choose Two)*

Applewood Smoked Bacon  
Pork Breakfast Sausage Links  
Turkey Sausage Patties  
Maple Glazed Breakfast Ham  
Turkey Bacon

### **Sides**

*(Choose One)*

#### **Crispy Breakfast Potatoes**

Fried & Seasoned Russet Potatoes

#### **Sauteed Red Potatoes**

Caramelized Onions & Peppers

#### **Hash Brown Patties**

Crisp Potato Patties

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

## BEVERAGES

. Listed prices are per gallon unless noted.  
Two-gallon minimum order unless individually bottled.

### HOT

**Keurig Coffee** \$120  
Includes Keurig Machine and 60  
Assorted K-Cups

**Rainforest Coffee** \$49  
Freshly Brewed McCullagh Coffee  
Rainforest Alliance Certified  
Regular and Decaffeinated

**Coffee** \$45  
Freshly Brewed McCullagh  
Coffee Regular and Decaffeinated

**Assorted Teas** \$45  
Selection of Assorted Teas  
Honey and Lemon Wedges

**Hot Chocolate** \$45  
House Made Hot Chocolate  
with Mini Marshmallows

### COLD

**Iced Coffee** \$47  
Fresh Brewed Chilled McCullagh  
Coffee, Includes Half and Half, 2%  
Milk, Almond Milk, Sugar in the Raw,  
Equal and Vanilla Syrup

**Lemonades** \$31  
Choice of Lemon, Strawberry or  
Pomegranate

**Iced Tea** \$31  
Freshly Brewed Iced Tea

**Infused/Flavored Waters** \$31  
Choice of Mixed Berry, Cucumber  
Lime Mint, Citrus (Orange, Lemon,  
Lime)

**Juice Assortment** \$30  
Orange, Ruby Red Grapefruit,  
Cranberry, and Apple

### COLD (by the bottle or can)

Red Bull™  
\$5.00 each

Powerade Sports Drinks  
\$4.50 each

Dunkin Donuts Iced Coffee  
\$4.00 each

Bottled 2%, Skim and Chocolate Milk  
\$3.50 each (16 oz.)

Dasani Bottle Water  
\$3.25 each (20 oz.)

Flavored AHA Sparkling Water  
\$3.25 each

Assorted Coca-Cola Soft Drinks  
\$3.25 each (12 oz.)

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

## SNACKS

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

### **Sweet**

Assorted Candied Nuts	\$45
Assortment of Full-Sized Candy Bars	\$40
Rice Krispies Treats	\$36
New York State Sponge Candy	\$33 (per pound)
Oreo Cookies	\$32
Baked Cookies	\$26
Chocolate Brownies	\$26

### **Savory**

Mixed Nuts	\$45
Trail Mix	\$42
Cheese and Pepperoni Box	\$42
Cheez-It	\$36
Snack Mix	\$36
Popcorn	\$32
Kettle Chips	\$32
Potato Chips	\$30

### **Healthy**

Yogurt Parfaits	\$55
Chobani Greek Yogurts	\$46
Sabra Hummus Cups	\$46
Energy Bars	\$45

### **Frozen**

Assorted Scooped Sorbets	\$48
Novelty Ice Cream Bars	\$42

### **Shared** (per person)

Buffalo Wing Dip	\$5
Toasted Pita and Hummus Trio	\$5
Fresh Kettle Chips and Dip	\$4.50
Tortilla Chips with Salsa	\$4

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

## BREAK PACKAGES

Includes Freshly Brewed McCullagh™ Coffee and Tea.  
Listed prices are per person based on 30 minutes of service.  
Minimum 25 people.

**Movie Theatre** \$14  
An assortment of Movie Theater Style Candy, Nachos and Cheese,  
and Boxed Buttered Popcorn

**Healthy Break** \$14  
Selection of Dried Fruits, Nuts and Roasted Snacks

**Buffalo Break** \$14  
Beef on Weck Egg Roll with Horseradish Sauce, Buffalo Chicken  
Wing Dip with Tortilla Chips, Bison French Onion Dip with Kettle  
Chips, Celery, Carrots

**Gourmet Nacho & Salsa Bar** \$14  
Queso Blanco with Chorizo Sausage, Nacho Cheese, Salsa, Pico De  
Gallo, Sour Cream, Jalapenos and Guacamole served with Crispy  
Corn Tortilla Chips

**Gluten-Free Munchies** \$14  
KIND™ Gluten-Free Snack Bars, Assorted Deep River™ Snacks,  
Snyder's of Hanover Gluten Free Pretzels, and Boom Chica Popcorn

**Chocolate Lover's Break** \$14  
Chocolate Covered Oreos Cookies, Chocolate Chunk Cookies,  
Chocolate Covered Strawberries, Sponge Candy and Double  
Fudge Brownies

**Ice Cream Parlor Break** \$14  
Vanilla Ice Cream, Strawberry Sauce, Hot Fudge and Caramel  
Sauce, with Assorted Candies, Chopped Nuts, Whipped Cream and  
Maraschino Cherries

**Snack Attack Break** \$14  
House-Made Potato Chips, Bison French Onion Dip,  
Tri-Color Tortilla Chips with Salsa, Pita Chips with Hummus,  
Buffalo Chicken Wing Dip and Spinach Artichoke Dip with  
Assorted Crackers and Crostini

**Ball Park Break** \$12  
Bavarian Pretzel Sticks served with Weber's Mustard and Sharp  
Cheddar Cheese Sauce, Dry Roasted Peanuts and Popcorn

**Hot Pretzel Break** \$12  
Traditional Salted Bavarian Pretzel Sticks  
Pick two serving dips per order:  
Honey Mustard, Beer Cheese or Vegetable Dip

**Milk and Cookies Break** \$12  
Assortment of House Baked Cookies, Whole Fresh Fruit and  
Individual Bottles of Milk

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

## BOXED MEAL

All boxed meals include condiments and a choice of one soda or bottled water.  
Choose a maximum of three varieties.

\$21.00

### SANDWICHES

*Includes Kettle Chips, Whole Fruit and Fresh Baked Cookie*

#### **Roast Turkey BLT**

with Crisp Lettuce, Tomatoes, Bacon and Mayo  
on County White Bread

#### **Roast Turkey and Havarti Cheese**

with Crisp Lettuce and Tomatoes on Multigrain Roll

#### **Roast Beef and New York State Cheddar**

with Arugula and Tomatoes and Dijon Mayo on Kaiser Roll

#### **Ham and Swiss**

with Crisp Lettuce and Tomatoes on Pretzel Roll

#### **Roasted Vegetable Wrap**

Shredded Mozzarella, Roasted Zucchini, Yellow Squash,  
Mushroom and Roasted Red Peppers on Tortilla Wrap  
with Basil Mayo

#### **Honey Sriracha Chicken Wrap**

Pulled Chicken in a Honey Sriracha Dressing with Sweet Soy  
Cucumbers, Carrots and Shredded Lettuce and Cabbage Blend

### SALADS

*Includes Fresh Roll, Whole Fruit and Fresh Baked Cookie*

#### **Grilled Chicken Caesar Salad**

with Romaine Lettuce, Parmesan Cheese, Garlic Croutons and  
Caesar Dressing

#### **Poached Pear and Arugula Salad**

Mixed Greens and Arugula with Candied Almonds,  
Cinnamon Vanilla Poached Pears, Gouda Cheese  
with Honey Vanilla Dressing

#### **New York Grilled Chicken Salad**

Mixed Greens with Marinated Applies, Sliced Chicken,  
Candied Walnuts, Cucumbers and Carrots with Apple Cider  
Vinaigrette

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



## LUNCH ENTREES

All lunch entrees include a choice of salad, an assortment of rolls or bread, choice of dessert and Freshly Brewed McCullagh™ Coffee and Tea. All sides are listed as a suggestion and based on seasonal availability. Listed prices are per person.

### STARTER SALADS

#### **House Salad**

Romaine and Iceberg Lettuce, Black Olives, Shredded Carrots, Tomatoes, Croutons, and choice of Dressings

#### **Field Salad**

with Seasonal Mixed Baby Greens, English Cucumbers, Grape Tomatoes, Matchstick Carrots, and choice of Dressings

#### **Classic Caesar Salad**

with Romaine, Parmesan Cheese, Garlic Croutons and Caesar Dressing

### DRESSINGS

Balsamic Vinaigrette, Raspberry Vinaigrette, Ranch, Buttermilk, Sweet Vidalia Onion, Italian and Caesar

### ENTREES

#### **Peppercorn Braised Beef Brisket**

**\$35**

with Beef Gravy, Roasted Garlic Mashed Potatoes, Grilled Broccolini and Roasted Carrots

#### **Slow Roasted Carved Sirloin**

**\$35**

with Red Wine Sauce, Whipped Potatoes and Charred Green Beans and Carrots

#### **Porchetta Seasoned Pork Loin**

**\$34**

with Garlic and Fennel Cream Sauce, Three Grain Pilaf, and Seasonal Vegetable Medley

#### **Char Grilled Balsamic Chicken Breast**

**\$33**

Parmesan Dauphinoise Potatoes, Seasoned Green Beans and Carrots

#### **Chicken Francaise**

**\$32**

Rosemary Yukon Potatoes, Asparagus and Roasted Peppers

#### **Parmesan Encrusted Chicken**

**\$32**

Herb Buttered Red Potato, Grilled Zucchini and Squash

#### **Char Grilled Chicken Breast**

**\$31**

with Bordelaise Sauce, Herb Roasted Fingerling Potato, and Haricots Verts with Roasted Tomatoes

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

## BUFFETS

All themed buffets are priced per person and include freshly brewed McCullagh™ Coffee and Tea.  
Listed prices are per person. Minimum 50 people.

### **Italian Infusion - \$33**

- Garden Salad with House Dressing
- Chicken Parmesan
- Homestyle Meatballs with Marinara
- Fettuccine Alfredo
- Cavatelli Pasta
- Seasonal Vegetable
- Garlic Breadsticks
- Chocolate Cake and Cannoli

### **Buffalo's Best - \$34**

- Mixed Greens with Two Dressings
- Tomato Salad with Fresh Basil and Olive Oil
- Salt Potatoes with Parsley and Butter
- Chiavetta's™ Grilled Chicken Breast
- Sliced Roast Beef with Kaiser rolls, Au Jus and Horseradish
- Mac and Cheese with NY Sharp Cheddar Cheese OR Buttered Pierogis with Sauteed Onions Seasonal Mixed Vegetables
- Apple Pie and Cheesecake

### **Mediterranean - \$34**

- Greek Salad
- Warm Pita Bread
- Lemon Oregano Grilled Chicken and Beef
- Gyro & Falafel
- Yellow Rice
- Tomatoes, Cucumbers, Banana Peppers, Kalamata Olives, Red Relish, Feta, Tzatziki and Hummus
- Lemon Cake and Baklava

### **Mexican Buffet - \$34**

- Romaine Lettuce with Tomatoes, Fire Roasted Corn, Black Beans, Avocado, Tortilla Strips, Cilantro-Lime and Chipotle Ranch Dressing
- Grilled Chicken, Beef and Vegetable Fajitas
- Vegetable Enchilada Casserole
- Tortilla Chips
- Shredded Cheddar Cheese, Sour Cream, Salsa Roja, Salsa Verde and Jack Cheese, Guacamole, and Jalapenos
- Spanish Rice
- Flan and Churros

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

## DINNER ENTREES

All dinner entrees include choice of dinner salad, assortment of rolls, bread, butter and choice of dessert and Freshly Brewed McCullagh™ Coffee and Tea. All sides are listed as a suggestion and based on seasonal availability.  
Listed prices are per person.

### STARTER SALADS

#### **House Salad**

Romaine and Iceberg Lettuce, Black Olives, Shredded Carrots, Tomatoes, Croutons and choice of Dressings

#### **Field Salad**

with Seasonal Mixed Baby Greens, English Cucumbers, Grape Tomatoes, Matchstick Carrots, and choice of Dressings

#### **Classic Caesar Salad**

with Romaine, Parmesan Cheese, Garlic Croutons and Caesar Dressing

#### **Classic Wedge Salad**

**\$2 upcharge**

Heirloom Tomatoes, Bleu Cheese, Crispy Bacon and House-made Herb Dressing

#### **Burrata Salad**

**\$3 upcharge**

Kumato Tomatoes, Fresh Basil, Burrata Cheese, Olive Oil and Balsamic Glaze

#### **Arugula Salad** *(Seasonal Option)*

**\$3 upcharge**

Goat Cheese, Candied Pecans, Blueberries, Strawberries, Oranges and Lemon Vinaigrette

### ENTREES

#### **Beef Tenderloin**

**\$44**

with Red Wine Butter Sauce, Bleu Cheese, Mashed Potatoes, and Roasted Baby Carrots

#### **Boneless Beef Short Ribs**

**\$41**

Herb and Wine braised with Demi Glaze Herb, Buttermilk Mashed Potatoes, Haricot Verts and Cipollini Onion

#### **Grilled Salmon**

**\$38**

with Honey Thyme Beurre Blanc, with Roasted Vegetable Cous Cous, Sautéed Spinach

#### **Brioche and Cherry Stuffed Chicken**

**\$36**

Brown Sugar Cream Sauce, with Garlic Mashed Potatoes Carrot Toppers, and Asparagus

#### **Chicken Wellington**

**\$36**

with Caramelized Onion and Wild Mushrooms, Parmesan Cheese Sauce, Roasted Carrots and Smashed New Potatoes

#### **Wild Mushroom Risotto**

**\$35**

Truffle Essence and Seasonal Vegetables

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

## DUET DINNER ENTREES

All dinner entrees include choice of dinner salad, assortment of rolls, bread, butter and choice of dessert and Freshly Brewed McCullagh™ Coffee and Tea. All sides are listed as a suggestion and based on seasonal availability.  
Listed prices are per person

### DUET ENTREES

- |   |             |
|---|-------------|
| <b>Beef &amp; Prawns</b>  | <b>\$59</b> |
| Sautéed 5oz Beef Tenderloin Medallion with Wild Mushroom Demi Glaze, Lemon and Garlic Grilled Prawns, Roasted Fingerling Potatoes, Charred Tomato and Grilled Asparagus |             |
| <b>Beef &amp; Crab</b>  | <b>\$59</b> |
| Filet of Sirloin with Roasted Shallot Sauce, Maryland style Crab Cake with Corn Maque Choux, Parsley Potatoes, Roasted Peppers and Haricots Verts                       |             |
| <b>Chicken &amp; Salmon</b>   | <b>\$56</b> |
| Seared Chicken with Mushroom Ragout, Roasted Salmon Filet with Red Pepper Coulis, Vertical Twice Baked Potato and Sautéed Squash  |             |
| <b>Roasted Tenderloin &amp; Chicken Francaise</b>   | <b>\$55</b> |
| with a Red Wine Demi, and Chicken Francaise with a Lemon and Parsley Sauce, with Dauphinoise Potato, Broccolini and Blistered Cherry Tomatoes                           |             |

- |   |             |
|---|-------------|
| <b>Beef &amp; Chicken</b>   | <b>\$55</b> |
| Herb and Garlic Crusted Beef Tenderloin with Red Wine Demi, Chicken stuffed with Asparagus, Roasted Peppers and Herb Cheese, Mushroom Risotto and Vegetable Stack |             |
| <b>Filet &amp; Chicken</b>  | <b>\$55</b> |
| Pan Seared Filet and Cranberry-Brioche Stuffed Chicken with Roasted Garlic Whipped Potatoes, Sautéed Zucchini & Yellow Squash                                     |             |
| <b>Filet &amp; Chicken Francaise</b>  | <b>\$55</b> |
| Pan seared Fillet with Bordelaise & Chicken Francaise, with Three Grain Medley, Asparagus and Carrots   |             |
| <b>Carved Tenderloin and Chicken Cutlet</b>   | <b>\$55</b> |
| with Mushroom Marsala Sauce, Garlic & Herb Roasted Red Potatoes, Green Beans and Roasted Red Peppers  |             |



## HORS D'OEUVRES

Hors d'oeuvres are priced per 50 pieces

### Cold

**Balsamic Poached Scallops**

\$225

**Shrimp Cocktail**

\$200

**Chilled Strip Loin with Garlic-Dijon Pesto**

\$175

**Beef on Weck Canape**

\$150

**Caprese Skewers**

\$150

**Pulled Chicken and Walnut Praline**

\$145

**Red Wine and Cinnamon Poached Pear**

\$145

**Tapenade In a Filo Cup**

\$125

**Sweet Onion and Caramelized Apple Bite**

\$110

### Hot

**Crab Cake with Remoulade**

\$200

**Pastrami Short Rib**

\$185

**Italian Sausage and Banana Pepper Arancini**

\$175

**Poached Pear and Candied Walnut Tart**

\$175

**Pork Confit and Apple Turnover**

\$150

**Truffle & Parmesan Potato Puff**

\$150

**Spanakopita Bite**

\$150

**Crispy Brie and Raspberry**

\$130

**Roasted Apple and Boursin Bite**

\$125

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

## RECEPTION STATIONS

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

Chef attendants available for \$150 per chef upon request. \*Chef attendant included.

### RECEPTION STATIONS

#### **Pasta Station** **\$16**

*Pasta-* Ravioli, Cavatappi and Penne Pasta

*Vegetable-* Spinach, Olives, Artichokes, Tomatoes,  
Mushrooms, Red Peppers, Zucchini and Basil

*Meat-* Italian Sausage, Braised Beef, Grilled Chicken

*Seafood* – Shrimp (*extra for 6.00 pp*)

*Sauce-* Marinara, Alfredo and Garlic Oil

#### **Stir Fry Station** **\$16**

Lo Mein Noodles, Steamed Rice and Fried Rice

*Meat*– Char Sui Pork and Sesame Chicken

*Seafood* – Shrimp (*extra for 6.00 pp*)

*Vegetables*– Snow Peas, Napa Cabbage, Baby Corn, Carrot,  
Bok Choy, Peppers Water Chestnut, Bamboo  
Shoots and Sprouts

*Sauces*– Peanut Sauce, Hoisin Sauce and Ginger Soy Sauce

*Garnish*– Chow Mein Noodles and Chopped Peanuts

### CARVING STATIONS

#### **BEEF**

##### **Tenderloin** **\$17**

Herb and Garlic Crusted with Silver Dollar Rolls,  
Béarnaise and Peppercorn Sauces

##### **Top Round** **\$13**

With Kimmelwick and Kaiser Rolls, Au Jus and Horseradish

#### **TURKEY**

##### **Turkey Breast** **\$12**

Roasted Turkey with Assorted Rolls, Gravy, Dijonaise and  
Cranberry Compote

#### **PORK**

##### **Pork Loin** **\$12**

Cider Brined with Apple Chutney, Maple Mustard and  
Assorted Rolls

## CHILLED DISPLAYS

Priced for a two-hour maximum service time. Listed prices are per person. Minimum 50 people

**Cheese Board** **\$9**  
Selection of Imported and Domestic Cheeses with assorted Crackers, Flatbreads and Fresh Fruit Garnish

**Fresh Fruit** **\$8.50**  
Seasonal Fresh Fruit with Yogurt Dip

**Vegetable Crudit ** **\$8**  
Selection of Seasonal Vegetables with Ranch, Bleu Cheese and Hummus Dips

**Antipasti Display** **\$11**  
Assortment of Cured Meats, Italian Cheeses, Marinated Vegetables and Olives with Italian Bread and Crostini

## HOT DISPLAYS

**Slider Bar** **\$15**  
Chicken and Waffle, Angus Beef with Gruyere, Peameal Bacon with Crispy Onions, Cheddar and Maple Mustard and Crab Cake Sliders with Lemon Aioli

**Hot Dips** **\$8**  
Buffalo Chicken Wing, Spinach and Artichoke and Pizza Dips served with Pita Chips, Tortilla Chips and Crostini

**Buffalo Wing** **\$2.25 each**  
(Choose 3 styles with a minimum of 50 each)  
Traditional Hot, Medium, Mild, Garlic Parmesan and Asian BBQ Wings, served with Celery, Carrots, Bleu Cheese and Ranch Dips

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

## BAR PACKAGES

Listed prices are per person.

### SIGNATURE BAR

<b>ONE HOUR</b>	<b>\$13.00</b>
<b>TWO HOUR</b>	<b>\$16.00</b>
<b>THREE HOUR</b>	<b>\$18.00</b>
<b>FOUR HOUR</b>	<b>\$20.00</b>

#### 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

Selection of Domestic and Imported Beer

#### CRAFT BEER

Seasonal Selection of Local Craft Beer on Tap

#### SIGNATURE WHITE WINE

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

#### SIGNATURE RED WINE

Cabernet Sauvignon, Merlot and Pinot Noir

### PREMIUM BAR

<b>ONE HOUR</b>	<b>\$16.00</b>
<b>TWO HOUR</b>	<b>\$19.00</b>
<b>THREE HOUR</b>	<b>\$22.00</b>
<b>FOUR HOUR</b>	<b>\$24.00</b>

#### 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

Selection of Domestic and Imported Beer

#### CRAFT BEER

Seasonal Selection of Local Craft Beer on Tap

#### PREMIUM WHITE WINE

*Prosecco, Chardonnay, Pinot Grigio, Sauvignon Blanc, Riesling, Moscato, White Blend*

#### PREMIUM RED WINE

*Cabernet Sauvignon, Pinot Noir, Merlot, Cabernet, Red Blend, Pinot Noir, Merlot, Cabernet Franc*

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



## BAR PACKAGES

Listed prices are per person

### DOMESTIC BEER, WINE AND SODA

<b>ONE HOUR</b>	<b>\$12</b>
<b>TWO HOUR</b>	<b>\$13</b>
<b>THREE HOUR</b>	<b>\$14</b>
<b>FOUR HOUR</b>	<b>\$15</b>

#### **BOTTLED BEER**

Selection of Domestic and Imported Beer

#### **CRAFT BEER**

Seasonal Selection of Local Craft Beer on Tap

#### **SIGNATURE WHITE WINE**

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

#### **SIGNATURE RED WINE**

Cabernet Sauvignon, Merlot and Pinot Noir

### CASH BAR PRICES

#### **SPECIALTY COCKTAILS**

Signature	\$8
Premium	\$9

#### **MIXED DRINK**

Signature	\$7
Premium	\$8

#### **GLASS OF WINE**

Signature Wine	\$7
Premium Wine	\$8

#### **DRAFT**

Domestic Draft	\$5
Seasonal Craft Beer	\$7

#### **BOTTLE BEER**

Domestic	\$5
Premium	\$6

**Note:** For cash bars, one bartender per 125 people will be provided. Each bartender must take in \$500 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 Niagara Convention Center is committed to providing the highest quality food and beverage services for our guests. All food and beverage is to be arranged through your Event Service Manager. No outside food and beverage of any kind is allowed into the facility by clients, guests, or exhibitors without prior written consent of the General Manager

### **FOOD & BEVERAGE SPECIFICATIONS**

Our menu package features our most popular selections. The BNCC believes our menu provides a large and flexible variety of options to meet your needs. To ensure the 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 arrangements may require additional planning time. Your Event Service Manager and BNCC Executive Chef also welcomes the opportunity to present a customized menu.

### **PRICING**

Quoted prices are subject to increases to meet increased costs of food, beverage, and labor. Menu prices for your event will be confirmed 3 months prior to your event. Food and beverage purchases are subject to the prevailing sales tax and administrative fee.

### **GUARANTEES**

Final guarantees for Food and Beverage functions must be received 5 business days prior to the function date. This count is not subject to reduction within this period. If the guarantee is not received, the Buffalo Niagara Convention Center will charge your organization for the estimated number of people noted on the Banquet Event Order. 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.

### **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 days in advance of your event. These special meal 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 Niagara 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 Niagara Convention Center. The Buffalo Niagara Convention Center cannot sell or condone the sale of alcoholic beverages to any person under 21 years of age.

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

## INFORMATION, POLICIES & STANDARDS CONTINUED...

### 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 selections due
- 14 days: Food and Beverage menus confirmed, signed, and returned. Special meal requests submitted.
- > 1 week: Final guarantees are due
- Post-event: Final payment due within 30 days of the date of your invoice

### TAX EXEMPT

For organizations that are tax exempt, a copy of your NYS Exemption Certificate must be received with your signed contract.

### ADMINISTRATIVE FEE – Effective January 1, 2020

The Convention Center adds an administrative fee of 22% to all food and beverage costs for the events. The Convention Center retains 7% of the charge and distributes the remaining 15% to its service employees. The 7% portion of the charge retained by the Convention Center is for the administration of the event, is not a gratuity or tip, and will not be distributed to the employees who provide service at the event.

**PLEASE NOTE:** Due to supply chain shortages, menu items cannot be guaranteed at this time. If a substitution needs to be made, you will be contacted to make an alternative selection. If for some reason, a food order is not received in time for your event or an item is out of stock at the last minute, you will be notified but may not be able to choose the item that is substituted. Thank you for your understanding during this time.