



Elegant Displays

Fruit / Cheese / Vegetable Combination

Assorted Fresh Seasonal Fruit, Assorted Imported and Domestic Cheeses and Crisp Vegetables served with Assorted Crackers

Medium Display | \$195.00 (Serves 50)

Small Display | \$125.00 (Serves 25)

From the Sea

Iced Jumbo Shrimp with Home-Made Cocktail Sauce and Lemon

(Assume 3 Pieces Per Guest)

100 Pieces | \$325.00

Tapenade and Bruschetta Board

Our famous Olive Tapenade and rich Tomato Basil Bruschetta displayed with Garlic Croutons and Lavosh Crackers

Medium Display | \$165.00 (Serves 50)

Small Display | \$95.00 (Serves 25)

Baked Brie En Croûte

Brie Cheese wrapped in a light and flaky Puff Pastry served with Grilled French Bread and Lavosh

Large | \$85.00 (Serves 10 - 12)

Small | \$45.00 (Serves 4 - 6)



Buffalo Niagara Marriott | 1340 Millersport Highway, Amherst NY 14221 | 716.689.6900

rehearsal

ceremony

afternoon

evening

enhancements

brunch

our hotel



Hors d'oeuvres

Hors d'oeuvres Butler Passed

Price Based on One Order / 100 Pieces

Full or Half Order Increments Only

Chicken Brochettes \$175.00

Beef Brochettes \$195.00

Scallops Wrapped in Bacon \$180.00

Stuffed Mushrooms Florentine \$125.00

Stuffed Mushrooms with Crabmeat \$140.00

Spanikopita \$175.00

Artichoke Hearts Parmesan \$175.00

Cheese Puffs with Dill \$120.00

Chicken Sate (grilled on a stick with a light
Marinade) \$185.00

Crispy Tempura Jumbo Shrimp \$325.00

Smoked Salmon on a Garlic Crouton with Pesto
Mayonnaise \$150.00

Skewers of Prosciutto and Melon \$135.00

Artichokes with Cream Cheese and Seafood
Stuffing \$180.00

Strawberries with Boursin Cheese \$120.00

Grilled Asparagus Spears wrapped in Prosciutto
\$195.00



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Appetizers

French Onion Soup

Classic combo of rich Onion Broth, French Bread and Melted Cheese

\$3.95

Shrimp, Crab or Lobster Bisque

Creamy Soup with Butter and Fresh Shrimp, Crab or Lobster

\$5.95

Classic Shrimp Cocktail

Three Fresh Jumbo Prawns served with Lemon and Cocktail Sauce

\$8.95

Deluxe Bread Baskets

Assorted Dinner Rolls, Fresh Breadsticks, Flatbread and Focaccia served with Whipped Butter and Olive Tapenade at each table

\$1.95



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Plated Dinners

All Plated Dinners accompanied by the following:

Assorted Rolls and Butter

Soup of the Day or House Salad

Appropriate Starch and Vegetable

Chef's Specialty Dessert

Coffee, Decaffeinated Coffee, Tea

Chicken Roulade | \$23.95

Vegetable Stuffed Breast of Chicken finished with a light Zinfandel Cream Sauce

Shiitake Breast of Chicken | \$23.95

Grilled Chicken Breast highlighted with Leeks, Roasted Red Pepper and Shiitake Mushroom Demi Glace

Chicken Wellington | \$26.95

Sautéed Breast of Chicken with a Duxelle of Mushrooms and Onions wrapped in a Puff Pastry and finished with a Creole Mustard Sauce

Spiced Rubbed Breast of Winged Chicken | \$25.95

A unique Spiced Rubbed Stuffed Breast of Chicken finished with a Lemon Herb Sauce and garnished with a Tomato Basil Relish

\$1.00 Per person will be added for Split Menus (Limit Two Entrees)



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Plated Dinners Continued

Herb Crusted Pork Loin | \$23.95

Stone-ground Mustard rubbed Pork slow roasted and finished with an Artichoke Roasted Pepper

Prime Rib of Beef | \$28.95

10 oz Aged and Spiced Prime Rib of Beef finished with Rosemary Julie

Portobello Mushroom Napoleon | \$22.95

Layered Grilled Vegetables garnished with Wild Rice Pilaf and drizzled with Olive Oil and aged Balsamic Vinegar

Roasted Vegetable Strudel | \$22.95

Roasted Zucchini, Summer Squash, Portobello Mushrooms and Leeks touched with Fresh Herbs rolled in Phyllo and finished with a Red Pepper Puree

Seared Atlantic Salmon | \$25.95

Fresh Salmon sides finished with a Dill Cream Volute

Chilean Sea Bass Filet | Market Price

Oven baked and garnished with a Shrimp and Crab lemon scented Volute

\$1.00 Per person will be added for Split Menus
(Limit Two Entrees)



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Plated Dinners Continued

Filet Mignon | \$34.95

8 oz Filet Char-Grilled and enhanced with a Cabernet Wine, Garlic Shallot Sauce

Sliced Sirloin of Beef | \$24.95

Marinated Sirloin Steak sliced thin featured with a Mushroom Cabernet Demi Glace

Filet and Shrimp | \$39.95

Jumbo Shrimp Scampi served in a grilled Portobello Mushroom coupled with a Petit Filet and finished with a Roasted Red Pepper and Garlic Sauce

Filet and Winged Breast of Chicken | \$34.95

A slow roasted herb crusted Winged Breast of Chicken paired with a petit Tenderloin and finished with a Shiitake Mushroom Sauce

Beef and Shrimp Reunion | \$31.95

A presentation of Three Crab-Stuffed Shrimp and marinated Sirloin Steak sliced thin topped with a Mushroom Cabernet Demi Glace

Sirloin and Winged Breast of Chicken | \$29.95

A slow roasted Herb crusted Winged Breast of Chicken paired with a Marinated Sirloin Steak sliced thin featured with a Mushroom Cabernet Demi Glace

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(Limit Two Entrees)



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Dinner Buffet

Dinner Buffets designed for One Hour of Service
Minimum Guarantee of 25 Guests Required for All Buffets

Two Entrees | \$28.95 / Three Entrees | \$30.95

All Buffets will include Assorted Rolls and Butter, Field Greens with a Balsamic Vinaigrette, Classic Caesar Salad, Fresh Fruit Salad, Pasta Marinara, Roasted Parmesan Potatoes, In-season Vegetables, Chef's Specialty Dessert, Coffee, Decaffeinated Coffee, Tea

Select Two or Three:

Chicken Roulade: Vegetable Stuffed Breast of Chicken finished with a Light Zinfandel Cream Sauce

Shiitake Breast of Chicken: Grilled Chicken Breast highlighted with Leeks, Roasted Red Pepper and Shiitake Mushroom Demi Glace

Spiced Rubbed Breast of Winged Chicken: A unique Spiced rubbed Breast of Chicken finished with an Artichoke Roasted Pepper Sauce

Seared Atlantic Salmon: Fresh Salmon finished with a Dill Cream Volute

Roasted Vegetable Strudel: Roasted Zucchini, Summer Squash, Portobello Mushrooms and Leeks touched with fresh Herbs rolled in Phyllo and finished with a Red Pepper Puree

Talipia Sauté: White Fish sautéed, finished with a Lemon Caper Sauce

Enhancements – Carving Station – One Attendant Required for Every 50 Guests | \$75.00 per Attendant

Served with Assorted Rolls and appropriate Condiments

Slow Roasted New York Strip | \$7.95

Top Round of Beef | \$5.95

Baked Virginia Ham | \$4.95



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Desserts

Crème Brûlée: A classic combination of Cream, Eggs, Sugar and Vanilla to make a Creamy Custard-Like Dessert | \$1.50

Chocolate Martini: Dark Chocolate Pot de Crème served straight up with Whipped Cream | \$1.50

Berry Cobbler: Sweet Berries and Sugar crested with an Old Fashioned Biscuit Topping | \$2.95

Fruit Shortcake: Home-Style Biscuits topped with a Mixed Berry Compote and Fresh Whipped Cream | \$2.95

Platter of Chocolate Dipped Strawberries presented at each table | \$1.95

Collection of Gourmet Pastries presented at each table | \$3.50

Add a Mini Spoon of Crème Brûlée to any Dessert | \$1.25

