



WESTIN[®]
HOTELS & RESORTS

The Westin Buffalo Event Menu

Breakfast Table

All served with freshly brewed Starbucks® coffee, decaffeinated coffee and Tazo® teas.

Queen City Continental 18.

FRESH JUICE & AGUAS FRESCAS

orange juice, grapefruit juice, watermelon-strawberry aguas frescas, honeydew-cucumber aguas frescas and lemon-lime aguas frescas

ASSORTED PASTRIES

croissants, danish, muffins, butter and jams

GREEK YOGURT POTS

with jam and housemade granola

FRUIT AND BERRIES

Continental Breakfast 20.

FRESH JUICE & AGUAS FRESCAS

orange juice, grapefruit juice, watermelon-strawberry aguas frescas, honeydew-cucumber aguas frescas and lemon-lime aguas frescas

ASSORTED PASTRIES

croissants, danish, muffins, butter and jams

GREEK YOGURT POTS

with jam and housemade granola

FRUIT AND BERRIES

BREAKFAST CEREALS

with whole, skim and soy milk

The American 23.

FRESH JUICE & AGUAS FRESCAS

orange juice, grapefruit juice, watermelon-strawberry aguas frescas, honeydew-cucumber aguas frescas and lemon-lime aguas frescas

ASSORTED PASTRIES

with butter and jams

SCRAMBLED EGGS

with farmers cheese and chives

CHOICE OF ONE

bacon, sausage, turkey sausage

HASH BROWN POTATOES

with cheddar cheese, jalapeno and green onion

Breakfast Table (continued)

All served with freshly brewed Starbucks® coffee, decaffeinated coffee and Tazo® teas.

Sustainable Breakfast Table 17

ORGANIC BREAKFAST CEREAL

Stoneyfield® Farm yogurt with berries, house granola and tangerine honey

FRUIT & BERRIES

ASSORTED BAGELS

with a variety of flavored cream cheese

ASSORTED MUFFINS

HEALTHY JUICES – CHOOSE ONE

- green goddess: spinach, parsley, celery and apple
- orange crush: carrot, orange, tangerine, ginger and apple
- beet rush: beets, apple and ginger
- cool cuke: honeydew, anise, cucumber and sparkling water

Breakfast Enhancements

WHOLE FRUIT 3.

per piece

GRANOLA AND ENERGY BARS 3.

SLICED FRUIT AND BERRIES 4.

ASSORTED BAGELS 38.

regular and scallion cream cheese, butter and jam (per dozen)

GREEK YOGURT POTS 5.

with jam and housemade granola

MCCANN'S STEEL CUT OATS 4.

with golden raisins, brown sugar, dried fruits and honey

STRESS REDUCER 5.

assorted dried fruits and nuts

OMELET STATION ~ CHEF ATTENDED 8.

farm fresh eggs, sausage, bacon, country ham, assorted cheeses, mushrooms, spinach, peppers and scallions

CURED SALMON 9.

scallion cream cheese, tomato, red onion, capers and pumpnickel chips

SLICED NOVA SCOTIA SALMON 8.

with capers, red onions and tomatoes

ASSORTED COLD CEREALS 3.

skim, 2% and whole milk

BAGELS & PASTRIES 6.

bagels, muffins, cheese danish, pain au chocolat and almond croissant served with scallion cream cheese, butter and jams

Breakfast Table (continued)

All served with freshly brewed Starbucks® coffee, decaffeinated coffee and Tazo® teas.

Breakfast Enhancements

(continued)

CINNAMON BRIOCHE FRENCH TOAST 7.

with caramelized banana and whipped cream

CROQUE MADAME 7.

country ham, gruyere cheese, crème fraiche and a sunny side up egg

BELGIAN WAFFLES ~ CHEF ATTENDED 8.

caramelized banana, dulce de leche, maple syrup and whipped cream

CARVING BOARD ~ CHEF ATTENDED 10.

hand carved: peppered beef, bourbon glazed country ham, accompanied with housemade pickles, horseradish cream, mustard, buttermilk biscuits and breads

JUICE BAR 8.

- green goddess: spinach, parsley, celery and green apple
- orange crush: carrot, orange, tangerine, ginger and apple
- beet rush: beets, apples and ginger
- cool cuke: honeydew, anise, cucumber and sparkling water
- tropical smoothie: pineapple, mango and orange
- very berry smoothie: strawberries, blueberries and raspberries

We are committed to preparing our menus with the focus on environmental and socially-responsible grown products. To maintain this focus please note that some products on our sustainable menu offerings may change on short notice based on seasonal and regional availability. To stay true to our collaborative efforts to be environmentally sustainable, we will substitute appropriate alternatives as necessary.

A service charge, currently 15% of the total food and beverage revenue (plus all applicable taxes) will be added to all food and beverage charges. This is distributed to the employees providing services to you as a gratuity. An administrative charge, currently 8% of the total food and beverage revenue (plus all applicable taxes) will be added to all food and beverage charges. This administrative charge is for the administration of the function, is not a gratuity and will not be distributed as a gratuity to employees who provided service to the guests but will instead be retained by the Hotel to cover non-itemized costs of the event.

Pricing is per person unless noted otherwise.

Pricing is subject to change

Brunch

Includes chilled orange, grapefruit, cranberry and apple juices. Freshly brewed Starbucks® coffee, decaffeinated coffee and Tazo® teas.

The Delaware Brunch 35.

ASSORTED BREAKFAST PASTRIES
bagels and muffins with whipped butter, cream cheese and fruit preserves

OMELET STATION - CHEF ATTENDED
farm fresh eggs, egg whites, sausage, bacon, assorted cheeses, mushrooms, spinach, peppers and scallion

CHOICE OF TWO MEATS
bacon, sausage, turkey sausage

CHICKEN MILANESE
with arugula, shaved fennel, cherry tomato and Parmesan

ROASTED POTATOES

MINI DESSERTS

COFFEE AND TEA
freshly brewed coffee, decaffeinated coffee and teas

Brunch Enhancements

CARVING BOARD ~ CHEF ATTENDED 10.
hand carved: peppered beef, bourbon glazed country ham, accompanied with housemade pickles, horseradish cream, mustard, buttermilk biscuits and breads

BELGIAN WAFFLE BAR 8.
pearl sugar, caramelized banana, dulce de leche, warm maple syrup and whipped crème fraîche

CURED SALMON 9.
scallion cream cheese, tomato, red onion, capers and pumpernickel chips

BLOODY MARY 8.

**SPARKLING PEACH
RASPBERRY MIMOSA 5.**

Chef attendant fee of 75 per chef per hour. One chef is required per 30 guests

A service charge, currently 15% of the total food and beverage revenue (plus all applicable taxes) will be added to all food and beverage charges. This is distributed to the employees providing services to you as a gratuity. An administrative charge, currently 8% of the total food and beverage revenue (plus all applicable taxes) will be added to all food and beverage charges. This administrative charge is for the administration of the function, is not a gratuity and will not be distributed as a gratuity to employees who provided service to the guests, but will instead be retained by the Hotel to cover non-itemized costs of the event.

Pricing is subject to change

Morning Break

Take a break with these energizing eats and smart snacks specially curated to help you stay motivated & active all day. Breaks are served for 90 minutes.

UPLIFT 18.

- orange, mango and cranberry smoothie
- cured salmon, avocado and chives on housemade focaccia
- red and green apple wedges with bee pollen yogurt dip Whole raw almonds

ENERGIZER 14.

- assorted energy bars and granola bars
- assorted fruit and yogurt
- Red Bull®, bottled green tea and soft drinks

STRESS REDUCER 5.

- assorted dried fruits and nuts

GREEK YOGURT BAR 14.

- greek yogurt, Housemade granola, Toasted nuts, Berries
- make-your-own trail mix with assorted nuts, dried fruits, dark chocolate, peanut butter chips and mini M&Ms®
- a variety of infused waters

VITALIZE 19.

- pomegranate acai smoothie
- overnight oats with granola and berries
- all natural turkey, avocado, tomato on whole wheat bread

BODY BALANCE 6.

freshly baked oat bran walnut muffin and pomegranate-acai juice

BLENDED CARROT TOMATO ELIXER 5.

ASSORTED FRUIT JUICES 4.

ASSORTED PEPSI® PRODUCTS 4.

Regular, diet and decaffeinated

SMOOTHIES 8.

very berry, mango-passion, strawberry-banana

RED BULL® 4.

FRESHLY BREWED STARBUCKS® COFFEE 4.

regular and decaffeinated coffee and Tazo® teas

We are committed to preparing our menus with the focus on environmental and socially-responsible grown products. To maintain this focus please note that some products on our sustainable menu offerings may change on short notice based on seasonal and regional availability. To stay true to our collaborative efforts to be environmentally sustainable, we will substitute appropriate alternatives as necessary.

A service charge, currently 15% of the total food and beverage revenue (plus all applicable taxes) will be added to all food and beverage charges. This is distributed to the employees providing services to you as a gratuity. An administrative charge, currently 8% of the total food and beverage revenue (plus all applicable taxes) will be added to all food and beverage charges. This administrative charge is for the administration of the function, is not a gratuity and will not be distributed as a gratuity to employees who provided service to the guests, but will instead be retained by the Hotel to cover non-itemized costs of the event.

Pricing is per person unless noted otherwise.

Pricing is subject to change

Afternoon Break

Take a break with these energizing eats and smart snacks specially curated to help you stay motivated and active all day. Breaks are served for 90 minutes.

RESPITE 16.

- broccoli, tomato, field crudités with black bean hummus and garlic confit
- roast turkey and edamame on whole grain bread
- frozen low fat yogurt, blueberry, kiwi and walnut sundae topping

MEDITERRANEAN DIPS 10.

hummus, baba ghanoush, muhammara and tzatziki, accompanied with pita, flatbread and grilled breads

FRUIT & CHEESE 12.

- international and domestic cheeses, sliced baguette
- crackers and honey
- seedless grapes and strawberries

GUACAMOLE 9.

yellow and blue corn tortilla chips, housemade guacamole and pico de gallo

SPINACH & ARTICHOKE DIP 10.

with tortilla chips, grilled breads and crostini

MINI DESSERTS 12.

assortment of mini cheesecakes, blackout cake and banana cream pie

PENNY CANDIES 6.

assortment of old fashion candy

STADIUM TREATS 10.

popcorn and kettle chips, maple popcorn balls, warm soft pretzels with Weber's® mustard and caramel apples. Fresh lemonade, craft sodas, ginger and root beer

Enhancements

COOKIES & MILK 14.

chocolate chip, chocolate macadamia, peanut butter and oatmeal raisin, accompanied with milk, chocolate milk, iced coffee, freshly brewed Starbucks® coffee, decaffeinated coffee and Tazo® teas

CHOCOLATE COVERED STRAWBERRIES 3.

SAN PELLEGRINO® 3.

per bottle

ASSORTED PEPSI® PRODUCTS 4.

regular, diet and decaffienated

FUDGE BROWNIES 4.

Afternoon Break (continued)

Take a break with these energizing eats and smart snacks specially curated to help you stay motivated and active all day. Breaks are served for 90 minutes.

Enhancements (continued)

KIND®, CLIF® AND ASSORTED CANDY BARS 5.

GATORADE 3.
per bottle

RED BULL® 4.
per bottle

JUICE BAR 8.

- green goddess: spinach, parsley, celery and green apple
- orange crush: carrot, orange, tangerine, ginger and apple
- beet rush: beets, apples and ginger
- cool cuke: honeydew, anise, cucumber and sparkling water
- tropical smoothie: pineapple, mango and orange
- very berry smoothie: strawberries, blueberries and raspberries

A service charge, currently 15% of the total food and beverage revenue (plus all applicable taxes) will be added to all food and beverage charges. This is distributed to the employees providing services to you as a gratuity. An administrative charge, currently 8% of the total food and beverage revenue (plus all applicable taxes) will be added to all food and beverage charges. This administrative charge is for the administration of the function, is not a gratuity and will not be distributed as a gratuity to employees who provided service to the guests, but will instead be retained by the Hotel to cover non-itemized costs of the event.

Pricing is per person unless noted otherwise.

Pricing is subject to change

All Day Breaks

Take a break with these energizing eats and smart snacks specially curated to help you stay motivated and active all day. Breaks are served for 90 minutes.

All Day Break 32

EARLY MORNING BREAK

- assortment of chilled citrus and cranberry juices
- breakfast pastry basket to include danish, muffins, croissants, fruit breads, butter and preserves

MID-MORNING BREAK

- energize with green tea, orange, banana, strawberry and soy smoothies
- breakfast pastry basket to include danish, muffins, croissants, fruit breads, butter and preserves

MID-AFTERNOON BREAK

- renew with freshly baked cookies and brownies
- freshly popped organic popcorn with dried fruit toppings
- seasonal whole fruit and berries
- raspberry lemonade

All Day Beverage Break 15

EARLY MORNING BREAK

- freshly brewed Starbucks® coffee, decaffeinated coffee and Tazo® teas
- assorted Pepsi® Products
- regular, diet and decaffeinated

Enhancements

JUICE BAR 8.

- green goddess: spinach, parsley, celery and green apple
- orange crush: carrot, orange, tangerine, ginger and apple
- beet rush: beets, apples and ginger
- cool cuke: honeydew, anise, cucumber and sparkling water
- tropical smoothie: pineapple, mango and orange
- very berry smoothie: strawberries, blueberries and raspberries

A service charge, currently 15% of the total food and beverage revenue (plus all applicable taxes) will be added to all food and beverage charges. This is distributed to the employees providing services to you as a gratuity. An administrative charge, currently 8% of the total food and beverage revenue (plus all applicable taxes) will be added to all food and beverage charges. This administrative charge is for the administration of the function, is not a gratuity and will not be distributed as a gratuity to employees who provided service to the guests, but will instead be retained by the Hotel to cover non-itemized costs of the event.

Pricing is per person unless noted otherwise.

Pricing is subject to change

Lunch Table

All lunch tables include iced tea and waters, freshly brewed Starbucks® coffee, decaffeinated coffee and Tazo® teas. Lunch is served for 90 minutes.

Signature Sandwiches & Wraps 28

SANDWICHES & WRAPS - CHOOSE FOUR

- oven roasted turkey with Swiss cheese, mixed greens and honey dijon mustard on a multi-grain roll
- fried chicken with arugula, tomato and citronette mayo
- smoked salmon with scallion cream cheese, tomato and cucumber on pumpernickel bread
- Genoa salami with Provolone and sweet roasted peppers on ciabatta roll
- roasted beef
- cheddar cheese, bibb lettuce and horseradish aioli on a kaiser roll
- lemon dill tuna salad with tomatoes on pumpernickel
- oven roasted plum tomato with fresh mozzarella and pesto a ciabatta roll
- southwest chicken breast wrap with mango slaw, shredded lettuce, spicy aioli and black bean
- grilled vegetable wrap
- lemon hummus in a spinach wrap
- turkey BLT wrap
- avocado, bacon, lettuce, tomato and avocado aioli

SALADS - CHOOSE ONE

- mixed greens with cucumbers, grape tomatoes and balsamic vinaigrette
- arugula with salami, pecorino, Provolone and white wine vinaigrette
- classic caesar with romaine, croutons, parmigiano-reggiano dressing
- roasted beets with apples, arugula and sherry vinaigrette
- chop salad with napa cabbage, apples, carrots, cucumber, scallions and sesame dressing
- pesto pasta salad with marinated grape tomatoes

Accompanied with potato chips, pretzels, housemade cookies and brownies. Sliced fresh fruit and berries or whole fruit.

Lunch Table (continued)

All lunch tables include iced tea and waters, freshly brewed Starbucks® coffee, decaffeinated coffee and Tazo® teas. Lunch is served for 90 minutes.

Best of Buffalo 26 (Minimum of 12 people)

MIXED FIELD GREENS

with market vegetables, assorted toppings and choice of two dressings

BEEF ON WECK

sliced slow roasted roast beef accompanied with miniature kimmelweck rolls, kaiser rolls, Miller's® horseradish and au jus

BUFFALO CHICKEN WINGS

accompanied with carrots, celery sticks and bleu cheese dressing

POTATO STUFFED PIEROGI

with caramelized onions

MINIATURE DESSERTS

LOGANBERRY SODA

Sustainable Lunch Table 36 (Minimum of 12 people)

FIRST COURSE - CHOOSE ONE

- mixed leaf salad with crumbled tangy goat cheese with a sugar maple vinaigrette
- chef's selection - seasonal bisque

SECOND COURSE

- roasted free range chicken with fennel bechamel, creamed spinach and roasted pepper coulis
- pan seared salmon with caraway rice pilaf and lemon dill butter

SIDE DISH - CHOOSE ONE

- honey glazed carrots
- crispy brussel sprouts
- herb roasted fingerling potatoes

DESSERT - CHOOSE ONE

- French toast bread pudding with vanilla bean ice cream and salted butterscotch
- New York apple cobbler with whipped cream

Lunch Table (continued)

All lunch tables include iced tea and waters, freshly brewed Starbucks® coffee, decaffeinated coffee and Tazo® teas. Lunch is served for 90 minutes.

Enhancements

MACARONI & CHEESE 4.

BUILD YOUR OWN COBB SALAD 15.

- mixed field greens
- chopped romaine
grilled chicken breast
- oven roasted turkey
- rock shrimp
- marinated flank steak
- applewood bacon
crumbles cherry
tomatoes
- chopped hard
boiled eggs
- diced cucumbers
- julienned carrots
- sliced red onions
- mushrooms
- black olives
- croutons

COLE SLAW 3.

PASTA SALAD 4.

with roasted asparagus,
red peppers and red
wine vinaigrette

MUSHROOM & COUSCOUS SALAD 4.

with lemon vinaigrette

GRILLED ASPARAGUS & ROASTED PORTOBELLO MUSHROOM 4.

ROASTED TOMATO SOUP 4.

MINISTRONE SOUP 4.
with grated Parmesan

QUINOA & TABOULLEH 4.

ANTIPASTO SALAD 6.

SHAVED FENNEL & APPLE SALAD 3.

ROASTED POTATO SALAD 3.

with lemon-mustard
vinaigrette

ROASTED BEET SALAD 6.

with apples, arugula and
sherry vinaigrette

BUFFALO CHICKEN FINGERS 6.

Buffalo chicken fingers
with bleu cheese sauce

HARD BOILED EGGS 2.

SLICED FRUIT DISPLAY 5.

ASSORTED PEPSI® PRODUCTS 4.

regular, diet and
decaffeinated

LEMONADE 30.

per gallon

We are committed to preparing our menus with the focus on environmental and socially-responsible grown products. To maintain this focus please note that some products on our sustainable menu offerings may change on short notice based on seasonal and regional availability. To stay true to our collaborative efforts to be environmentally sustainable, we will substitute appropriate alternatives as necessary.

We pride ourselves in providing gluten friendly menu choices. While we endeavor to carefully prepare those meals to accommodate a gluten-free diet, please be aware that they may be prepared in an environment where gluten is present. Please consult your physician as to your personal health decisions.

A service charge, currently 15% of the total food and beverage revenue (plus all applicable taxes) will be added to all food and beverage charges. This is distributed to the employees providing services to you as a gratuity. An administrative charge, currently 8% of the total food and beverage revenue (plus all applicable taxes) will be added to all food and beverage charges. This administrative charge is for the administration of the function, is not a gratuity and will not be distributed as a gratuity to employees who provided service to the guests, but will instead be retained by the Hotel to cover non-itemized costs of the event.

Pricing is per person unless noted otherwise.

Pricing is subject to change

Plated Lunch

All plated lunches are served with French bread and butter Chef's selection of starch and vegetable, iced tea, freshly brewed Starbucks® coffee, decaffeinated coffee and Tazo® teas.

Plated Lunch Options 35

FIRST COURSE - CHOOSE ONE

- prosciutto and mozzarella with olives and pesto dressing
- mixed green salad with cucumbers, grape tomatoes and balsamic vinaigrette
- beet salad with apples, arugula and sherry vinaigrette
- classic caesar salad with romaine, croutons and parmigiano-reggiano dressing

SECOND COURSE - CHOOSE ONE

- petit filet mignon
- Atlantic salmon - seasonal preparation
- roasted farm chicken
- housemade rigatoni

DESSERT - CHOOSE ONE

- blackout '77 cake seven layers of devil's food cake and chocolate custard
- banana cream pie graham crust and banana custard
- New York cheesecake
- lemon ricotta cheesecake with blackberry sauce
- key lime pie

Enhancements

NEW ENGLAND CLAM CHOWDER 5.

with oyster crackers

ICEBERG & BEEFSTEAK TOMATO 5.

with crumbled bleu cheese, grilled red onion and red wine vinaigrette

CRAB CAKE 8.

with grapefruit & avocado salad and orange sauce

ASSORTED PEPSI® PRODUCTS 4.

regular, diet and decaffeinated

A service charge, currently 15% of the total food and beverage revenue (plus all applicable taxes) will be added to all food and beverage charges. This is distributed to the employees providing services to you as a gratuity. An administrative charge, currently 8% of the total food and beverage revenue (plus all applicable taxes) will be added to all food and beverage charges. This administrative charge is for the administration of the function, is not a gratuity and will not be distributed as a gratuity to employees who provided service to the guests, but will instead be retained by the Hotel to cover non-itemized costs of the event.

Pricing is per person unless noted otherwise.

Pricing is subject to change

Grab & Go

Chose from our Signature Sandwiches and wraps for a Grab & Go Lunch. Includes a choice of one prepared salad, a sandwich selection, Pepsi® product, potato chips and cookie.

Grab & Go Boxed Lunch 28

OVEN ROASTED TURKEY

with Swiss cheese, mixed greens and honey dijon mustard on a multi-grain roll

FRIED CHICKEN

with arugula, tomato and citronette mayo

SMOKED SALMON

with scallion cream cheese, tomato and cucumber on pumpernickel bread

GENOA SALAMI

with Provolone and sweet roasted peppers on ciabatta roll

ROASTED BEEF

with cheddar cheese, Bibb lettuce and horseradish aioli on a kaiser roll

LEMON DILL TUNA SALAD

with tomatoes on pumpernickel

CAPRESE

with fresh mozzarella, oven roasted tomato and pesto on a ciabatta roll

SOUTHWEST CHICKEN BREAST

with mango slaw, shredded lettuce, spicy aioli and black bean in a wrap

GRILLED VEGETABLE

LEMON HUMMUS IN A SPINACH WRAP

TURKEY BLT

avocado, bacon, lettuce, tomato and avocado aioli in a wrap

Grab & Go (continued)

Chose from our Signature Sandwiches and wraps for a Grab & Go Lunch. Includes a choice of one prepared salad, a sandwich selection, Pepsi® product, potato chips and cookie.

Grab & Go Boxed Lunch

(continued) 28

SALADS - CHOOSE ONE

- mixed greens with cucumbers, grape tomatoes and balsamic vinaigrette
- arugula with salami, pecorino, Provolone and white wine vinaigrette
- classic caesar with romaine, croutons, parmigiano-reggiano dressing
- roasted beets with apples, arugula and sherry vinaigrette
- chop salad with Napa cabbage, apples, carrots, cucumber, scallions and sesame dressing
- pesto pasta salad with marinated grape tomatoes

FRUIT JUICES 3.

INDIVIDUAL PELLEGRINO 3.

sparkling and acqua panna still water

A service charge, currently 15% of the total food and beverage revenue (plus all applicable taxes) will be added to all food and beverage charges. This is distributed to the employees providing services to you as a gratuity. An administrative charge, currently 8% of the total food and beverage revenue (plus all applicable taxes) will be added to all food and beverage charges. This administrative charge is for the administration of the function, is not a gratuity and will not be distributed as a gratuity to employees who provided service to the guests, but will instead be retained by the Hotel to cover non-itemized costs of the event.

Pricing is per person unless noted otherwise.

Pricing is subject to change

Reception Table

Stimulate social exchange with these lite bites and revitalizing beverages. Reception Tables are served for (90) minutes.

FARMER'S MARKET CRUDITÉS 10.

carrots, celery, radishes, broccoli, cauliflower, tomatoes, mushrooms, accompanied with a vegetable dip

ANTIPASTO DISPLAY 15.

- charcuterie board
- whole grain mustard
- grilled marinated vegetables
- crackers and baguettes

RAW BAR 35.

(one week lead time required)

- *little neck clams
- *jumbo gulf shrimp cocktail
- *diver scallop ceviche
- *seafood salad with green mustard sauce
- *crab legs
- *oysters - selection of east & west coast with horseradish, cocktail & mignonette sauce

ARTISANAL CHEESE DISPLAY 12.

- domestic and imported cheeses
- dried fruits, preserves and honey
- lavosh and crackers

CHILLED SEAFOOD DISPLAY 25.

- lobster, oysters and clams on the half shell, mignonette
- seafood salad
- cocktail shrimp with horseradish cocktail sauce and lemon wedges

THE BUFFALO STATION 20.

- Buffalo wings
- bleu cheese sauce, celery & carrot sticks
- potato skins with melted cheddar, bacon crumbles and sour cream
- miniature beef on weck with Miller's® horseradish

SPANISH TAPAS – CHOOSE FIVE 20.

- *Laughing bird shrimp Coctel with avocado, chile & tomato
- *tuna tacos with avocado, jalapeño and pickled onions
- *empanada with spiced chicken and rajas
- *chorizo and octopus skewer
- *tomato gazapacho with garlic croutons
- *toasted flatbreads
- *blistered peppers with sea salt and lemon

Reception Table (continued)

Stimulate social exchange with these lite bites and revitalizing beverages. Reception Tables are served for (90) minutes.

ASIAN STREET CART – CHOOSE FIVE 23.

stainless steel steamers holding a variety of dumplings, griddles with hot satays and stacked spring rolls

- *pork steamed buns with hoisin, scallion and pickled cucumber
- *vegetable spring rolls with mango-chile sauce
- *Thai street cart-style chicken satay with coconut milk and peanut sauce
- *bamboo-spiked orange-chile-garlic chicken
- *pork gyoza
- *shrimp shumai

MOROCCAN – CHOOSE THREE 25.

- arugula salad with dates, Manchego, walnuts, apples, red onion, balsamic and pistachio oil
- citrus salad with red onion and a coriander-cumin vinaigrette
- zucchini and squash in a tomato broth
- roasted market fish with red chermoula
- moroccan-spiced chicken tagine with vegetables, couscous, sultanas and onions
- plancha-grilled swordfish with cauliflower, couscous and preserved lemons
- platter of marinated and grilled vegetables with chickpea relish and charred eggplant
- flat breads and hummus

Accompanied with condiments including honey, apricots, yogurt, harissa, and warm pita bread.

Reception Table (continued)

Stimulate social exchange with these lite bites and revitalizing beverages. Reception Tables are served for (90) minutes.

HOUSEMADE FOCCACIA

PIZZA STATION – CHOOSE THREE 25.

- soppressata, parmigiano reggiano, baby arugula, heirloom tomato confit
- San Marzano tomato, basil, buffalo mozzarella
- lemon pepper grilled chicken, basil pesto, fontina
- pizza bianca, spinach, fennel sausage
- grilled tuscan steak, Gorgonzola, oregano blossom salsa verde
- shrimp scampi, asiago, sherry cream, scallions

LATE-NIGHT SNACK – CHOOSE THREE 20.

You've been dancing for hours, It's getting late and your guests are hungry - so bring out these surprise novelty snacks to satisfy the late-party munchies!

- nacho bar
- sliders
- dumplings
- New York pretzels
- chicken wings

GRILLED CHEESE STATION

12. PER PERSON

- grilled cheese grilled sour dough with aged gouda cheese
- croque monsieur pain de mie, dijon mustard, ham and Swiss, oven baked and topped with creamy Parmesan-gruyere sauce

COLD SMOKED SALMON DISPLAY 10.

Smoked Salmon, accomapied with capers, red onions, sliced eggs, cream cheese and pumpernickel.

Reception Table (continued)

Stimulate social exchange with these lite bites and revitalizing beverages. Reception Tables are served for (90) minutes.

ASIAN STATION 18. PER PERSON

- kung-pao chicken
- teriyaki shrimp
- beef bulgogi garlic-soy marinated portobello
- crispy tofu and broccoli in black bean sauce
- vegetable fried rice sweet chili sauce

SALAD STATION & BREAD BASKET 5. with bleu cheese sauce

SLIDER STATION 16. PER PERSON

- hamburgers, turkey burgers and marinated portobellos
- American, sharp cheddar and Swiss slider buns and salted pretzel bread buns
- applewood smoked bacon, dill chips, sweet pickles, sliced onions and butter lettuce
- Thousand Island dressing, ketchup, dijon mustard and roasted garlic aioli

CAESAR SALAD 4.

with Parmesan, garlic croutons and a creamy caesar dressing

BREAD BASKET 6.

assorted rolls, fresh bread sticks, flatbreads and focaccia served with whipped butter

SHRIMP DUMPLING 6.

shrimp dumpling in lemongrass broth

BUFFALO CHICKEN FINGERS 6.

with bleu cheese sauce

Action Station

Stimulate social exchange with these lite bites and revitalizing beverages.

CARVING STATION* 55.

Includes: choice of two hand carved items, herbed fingerling potatoes, roasted & grilled vegetables, baby green salad, grain salad, dinner rolls, whipped butter & accompanying sauces

Please select two hand carved items below:

- roasted top sirloin with horseradish crème fraîche
- roasted turkey breast with cranberry compote
- fennel rubbed pork loin with salsa verde
- pepper crusted filet of beef with gorgonzola cream
- lemon-thyme roasted half chicken with chicken jus
- brown sugar glazed ham with pineapple relish
- hot smoked side of salmon with dill and caper crème fraîche
- BBQ baby back ribs with housemade pickles
- grilled tomahawk ribeye with red wine demi (+10. per person)

PASTA STATION 18. PER PERSON

- orecchiette, penne, gemelli and cavatappi pasta
- fennel sausage, meatballs, Tuscan grilled chicken and rock shrimp
- marinara, alfredo, pesto and scampi sauces
- grilled zucchini, asparagus, grilled eggplant, roasted reds peppers, broccolini rabe, pancetta, braised fennel, spinach, tomatoes, mushrooms, garlic and shallots
- extra virgin olive oil, grated parmigiano-reggiano and red pepper flakes

*Action Stations will have an additional Chef's Fee of 75 per Chef per Hour

We are committed to preparing our menus with the focus on environmental and socially-responsible grown products. To maintain this focus please note that some products on our sustainable menu offerings may change on short notice based on seasonal and regional availability. To stay true to our collaborative efforts to be environmentally sustainable, we will substitute appropriate alternatives as necessary.

A service charge, currently 15% of the total food and beverage revenue (plus all applicable taxes) will be added to all food and beverage charges. This is distributed to the employees providing services to you as a gratuity. An administrative charge, currently 8% of the total food and beverage revenue (plus all applicable taxes) will be added to all food and beverage charges. This administrative charge is for the administration of the function, is not a gratuity and will not be distributed as a gratuity to employees who provided service to the guests, but will instead be retained by the Hotel to cover non-itemized costs of the event.

Pricing is per person unless noted otherwise.

Pricing is subject to change

Cold Canapes

Items are prices per piece with a minimum order of (25) pieces and can be butler passed or displayed.

TUNA TIRADITO 5.

with pineapple-green chile salsa

TIGER SHRIMP CEVICHE SHOOTER 5.

with tomato chili gazpacho

SMOKED SALMON CORNET 5.

micro chives, dill and lemon and crème fraîche

TUNA TARTARE 5.

with avocado and wasabi mousse

OYSTERS ON THE HALF SHELL 6.

with lemongrass granite

GORGONZOLA MOUSSE

FILLED ENDIVE LEAF 3.

with dried fruit garnish

SCALLOP CEVICHE 5.

in a cucumber cup with pepper lime garnish

SHRIMP COCKTAIL 4.

with cocktail sauce and lemon

MAINE LOBSTER ROLLS 6.

Tarragon, celery on a split top roll

TUNA CRUDO CROSTINI 5.

lemon, capers, olive, pickled onion and fennel pollen

OYSTER SHOOTERS 5.

with pineapple-green chile salsa

TOMATO CONFIT CROSTINI 3.

basil, ricotta and balsamic

RICOTTA BLACK MISSION FIG 3.

whipped ricotta with black mission fig and orange blossom honey

GOAT CHEESE & FIG BRUSCHETTA 3.

bruschetta crowned with goat cheese and fig

MINI BRIE EN CROUTE 3.

with honeycomb and dried apricot

CAPRESE SKEWER 4.

CilieGINE mozzarella, cherry tomato, basil and aged balsamic

GOAT CHEESE "BON BONS" 3.

Humboldt fog goat cheese wild berry compote

A service charge, currently 15% of the total food and beverage revenue (plus all applicable taxes) will be added to all food and beverage charges. This is distributed to the employees providing services to you as a gratuity. An administrative charge, currently 8% of the total food and beverage revenue (plus all applicable taxes) will be added to all food and beverage charges. This administrative charge is for the administration of the function, is not a gratuity and will not be distributed as a gratuity to employees who provided service to the guests, but will instead be retained by the Hotel to cover non-itemized costs of the event.

Pricing is per person unless noted otherwise.

Pricing is subject to change

Hot Canapes

Items are prices per piece with a minimum order of (25) pieces and can be butler passed or displayed.

BEEF SLIDERS 4.

with P250 sauce cheddar cheese

CRISPY TATOR TOTS 3.

with bacon and jalapeño

SKEWERED CHICKEN 4.

with cucumber and sweet chili

HAM & MANCHEGO CROQUETAS 4.

with lemon aioli

CRAB RAGOON 6.

with scallions and sweet and sour sauce

LOBSTER RISOTTO CROQUETAS 5.

with saffron aioli

GLAZED BEEF SHORT RIBS 4.

Korean-style bbq beef short ribs

VEAL MEATBALL SKEWERS 5.

with roasted marzano sauce

CUBAN CIGAR SPRING ROLLS 4.

spicy mustard and housemade pickle

CRAB CAKES 4.

with a grain mustard sauce

MAC & CHEESE CROQUETAS 5.

with spicy bacon jam

CHICKPEA FRITTERS 3.

with spicy romanesco

BEEF WELLINGTON EN CROUTE 5.

mushroom duxelle mousse

SOUP N' SANDWICH 4.

mini grilled cabot cheddar on brioche
with a shot of roma tomato soup

BUFFALO CAULIFLOWER 3.

tempura battered cauliflower, buffalo
sauce, blue cheese & celery VGF

ROASTED WILD MUSHROOM SOUP 3.

soup shooters with crème fraîche,
crispy bread and rosemary

**TOMATO BASIL SOUP SHOOTERS
AND MINI GRILLED CHEESE 6.**

A service charge, currently 15% of the total food and beverage revenue (plus all applicable taxes) will be added to all food and beverage charges. This is distributed to the employees providing services to you as a gratuity. An administrative charge, currently 8% of the total food and beverage revenue (plus all applicable taxes) will be added to all food and beverage charges. This administrative charge is for the administration of the function, is not a gratuity and will not be distributed as a gratuity to employees who provided service to the guests, but will instead be retained by the Hotel to cover non-itemized costs of the event.

Dinner Table

Includes freshly brewed Starbucks® coffee, decaffeinated coffee and Tazo® teas Dinner Tables are served for (90) minutes.

THE CHAIRMAN'S TABLE 55.

- bread basket with assorted rolls and whipped butter
- arugula and endive salad tossed with dried sultanas and cranberries, goat cheese, spicy walnuts and chiffonade of raddichio with honey champagne dressing
- spinach salad with roasted peppers, sliced almonds, manchego cheese and a sherry vinaigrette
- beef tenderloin with horseradish sauce, whole grain mustard and a red wine demi
- balsamic glazed chicken breast with tomato basil bruschetta
- chef's selection of sustainable catch with lemon caper sauce
- oven roasted baby red potatoes with rosemary and Parmesan
- wild mushroom risotto
- seasonal vegetables
- assorted miniature desserts

WHEN IN ROME TABLE 45.

- Tuscan style breads and rolls with housemade bruschetta
- Pasta fagioli
- Caesar salad with parmesan, garlic croutons and a creamy Caesar dressing
- Vine ripened tomatoes with mozzarella, basil, cracked pepper and extra virgin olive oil
- Chicken breast with sun-dried tomato pesto
- Penne pasta with peas with pancetta lardons and Gorgonzola cream sauce
- Italian meatballs with roasted peppers and fotina cheese
- Green beans with plum tomatoes and parmesan reggiano
- Cannoli and tiramisu

Dinner Table (continued)

Includes freshly brewed Starbucks® coffee, decaffeinated coffee and Tazo® teas Dinner Tables are served for (90) minutes.

CARVED ROASTED TURKEY BREAST 8.
with cranberry orange relish

HERB RUBBED ROASTED PORK 10.

CAESAR SALAD 4.
with Parmesan, garlic croutons and a creamy caesar dressing

GOURMET COFFEE TABLE 5.
freshly brewed Starbucks® coffee,
decaffeinated coffee and Tazo® teas,
hot chocolate, traditional condiments,
marshmallow, cinnamon sticks,
chocolate curls, candied citrus and
whipped cream

APPLEWOOD SMOKED SALMON 12.
with preserved lemon creme fraiche

TOMATO BASIL SOUP 3.

**PENNE, FARFALLE AND POTATO
GNOCCHI 9.**

ROASTED BEET SALAD 4.

A service charge, currently 15% of the total food and beverage revenue (plus all applicable taxes) will be added to all food and beverage charges. This is distributed to the employees providing services to you as a gratuity. An administrative charge, currently 8% of the total food and beverage revenue (plus all applicable taxes) will be added to all food and beverage charges. This administrative charge is for the administration of the function, is not a gratuity and will not be distributed as a gratuity to employees who provided service to the guests, but will instead be retained by the Hotel to cover non-itemized costs of the event.

Plated Dinner

All Plated Dinners come with a Basket of Dinner Rolls; Chef's selection of complimentary starch and seasonal vegetable Freshly brewed Starbucks® coffee, decaffeinated coffee and Tazo® teas and Traditional Condiments.

FIRST COURSE

Choose One

CHEF'S GARDEN BABY GREENS

shaved seasonal vegetables with a pple vinaigrette

CLASSIC CAESAR SALAD

with marinated anchovies, rustic croutons and parmigiano-reggiano

MINISTRONE SOUP

with pesto croutons

SEAFOOD CHOWDER

with bacon and baguette crostini

TOMATO BASIL SOUP

with cheese croutons

CRAB CAKES

with a mustard aioli

CAPRESE SALAD 6.

vine ripened tomatoes with mozzarella, basil, cracked pepper and extra virgin olive oil

BABY SPINACH SALAD 4.

candied pecans, sliced hard-boiled egg, mushrooms, goat cheese and a warm bacon vinaigrette

SECOND COURSE

Choose Two Entrees

All entrees will be accompanied with chef's selection of starch and vegetable

NEW YORK STRIP 42.

STEAK FRITES 44.

FENNEL RUBBED PORK LOIN 40.

PETIT FILET MIGNON 49.

MEDITERRANEAN BRANZINO 40.

RED SNAPPER 40.

ROASTED FOREST MUSHROOM RISOTTO 26.

BRAISED BEEF SHORT RIBS 42.

ROASTED FARM CHICKEN 39.

SOUTHWESTERN CHICKEN 39.

SEARED SALMON 40.

HOUSEMADE RIGATONI 36.

Plated Dinner (continued)

All Plated Dinners come with a Basket of Dinner Rolls; Chef's selection of complimentary starch and seasonal vegetable Freshly brewed Starbucks® coffee, decaffeinated coffee and Tazo® teas and Traditional Condiments.

THIRD COURSE

Choose One

BLACKOUT CAKE

Seven layers of devil's food cake and chocolate custard

BANANA CREAM PIE

graham cracker crust

NEW YORK CHEESECAKE

RUSTIC CARAMEL APPLE TARTE 6.

DARK CHOCOLATE TORTE 6.

with chocolate hazelnut sauce

We are committed to preparing our menus with the focus on environmental and socially-responsible grown products. To maintain this focus please note that some products on our sustainable menu offerings may change on short notice based on seasonal and regional availability. To stay true to our collaborative efforts to be environmentally sustainable, we will substitute appropriate alternatives as necessary.

A service charge, currently 15% of the total food and beverage revenue (plus all applicable taxes) will be added to all food and beverage charges. This is distributed to the employees providing services to you as a gratuity. An administrative charge, currently 8% of the total food and beverage revenue (plus all applicable taxes) will be added to all food and beverage charges. This administrative charge is for the administration of the function, is not a gratuity and will not be distributed as a gratuity to employees who provided service to the guests, but will instead be retained by the Hotel to cover non-itemized costs of the event.

Pricing is per person unless noted otherwise.

Pricing is subject to change