



# CONVENTIONCENTER

## 2025 Banquet Menu

### Continental Breakfast Service

All Continentals Served with Premium Coffee and Specialty Teas  
Priced per person for a Maximum of 1.5 Hours Service Time

#### **Continental Breakfast** | \$16

Assorted Chilled Juices

Assorted Whole Fruit

Selection of (2) Fresh Pastries or Bakery Goods\* with appropriate condiments

#### **Executive Continental** | \$18

Assorted Chilled Juices

Seasonal Sliced Fruit

Selection of (2) Fresh Pastries or Bakery Goods\* with appropriate condiments

#### **\*Fresh Pastry & Bakery Goods Options:**

Croissants, Cinnamon Buns, Assorted Danish, Assorted Muffins, Assorted Bagels with Cream Cheese, English Muffins, Assorted Scones & Assorted Breakfast Breads.  
*Gluten free options available upon request.*

### Breakfast Buffets

Priced per Person for a Maximum of 1.5 Hours Service Time  
Minimum of 30 Guests

Alternative Egg options available for an upcharge; Please refer to Event Manager.

#### **Niagara Sunrise** | \$23

Assortment of Fresh Pastries & Bakery Goods with Appropriate Condiments

Fresh Seasonal Sliced Fruit

Scrambled Eggs

Home-style Breakfast Potatoes

Choice of Sausage Links **OR** Apple Wood Smoked Bacon **OR** Breakfast Style Ham.

Assorted Chilled Fruit Juice, Premium Coffee & Specialty Teas

#### **Old Falls Street** | \$25

Assortment of Fresh Pastries & Bakery Goods with Appropriate Condiments

Fresh Seasonal Sliced Fruit

Scrambled Eggs

Home Fried Potatoes

Choose (2): Sausage Links **OR** Apple Wood Smoked Bacon **OR** Breakfast Style Ham

Choose (1): Waffles **OR** French Toast **OR** Pancakes Served with Warm Syrup.  
Assorted Chilled Fruit Juice, Premium Coffee & Specialty Teas

**Healthy Start | \$25**

Bran Muffins & Whole Grain Bread with Sweet Butter and Preserves  
Fresh Seasonal Sliced Fruit  
Greek Yogurt with Berry Compote and Granola  
Scrambled Egg Whites with Wilted Spinach, Tomatoes and Low-Fat Mozzarella Cheese  
Choice of Turkey Sausage **OR** Turkey Bacon  
Steel Cut Oatmeal with Brown Sugar and Raisins  
Assorted Chilled Fruit Juice, Premium Coffee & Specialty Teas

**Plated Breakfast Selections**

All Plated Breakfasts served with Assorted Chilled Fruit Juice, Premium Coffee, and Specialty Teas  
Priced Per Person

**All American | \$24**

Scrambled Eggs  
Home Fried Potatoes  
Choice of Sausage Links **OR** Apple Wood Smoked Bacon **OR** Breakfast Style Ham  
Freshly Baked Pastry Basket  
Fresh Fruit Cup

**Rapids Quiche | \$25**

Choice of Quiche (Spinach and Cheese, Savory Custard **OR** Bacon, Onion, and Swiss, Savory Custard **OR** Ham and Cheddar, Savory Custard)  
Breakfast Potato and Roasted Tomato Provencal  
Freshly Baked Pastry Basket  
Fresh Fruit Cup

**Healthy Start | \$25**

Egg Beaters Scramble with Spinach, Roasted Peppers and Crumbled Feta  
Herb Roasted Fingerling Potatoes  
Turkey Sausage  
Seasonal Fresh Sliced Fruit  
Freshly Baked Pastry Basket  
Fresh Fruit Cup

**Buttermilk Pancakes | \$24**

Buttermilk Pancake Stack with Roasted Apple Compote and Crunchy Granola  
Breakfast Sausage, Warm Syrup  
Freshly Baked Pastry Basket  
Fresh Fruit Cup

## Meal & Break Enhancements

Priced Per Person

**Fresh Whole Fruit** | \$3

**Granola Bars** | \$2

**Kind Bars** | \$3

**Sliced Fresh Seasonal Fruit** | \$3.50 pp

**Assorted Cereals with Chilled Milk** | \$3

**Assorted Individual Yogurt** | \$3

**Assorted Individual Greek Yogurt** | \$3.50

**Strawberry Banana or Mango or Berry Smoothie** | \$47 per gallon

**Individual Oatmeal Packets** | \$2

**Hot Oatmeal Bar** | \$6

Raisins, Craisins, Toasted Almonds, Brown Sugar, Maple Syrup, Cream and Whole Bananas

**Overnight Oats** | \$6

Individually Portioned Selection of Fruit, Nuts, Yogurt and Sweet and Savory Seasonal Ingredients

**Build Your Own Yogurt Parfait** | \$6

Granola, Berries, Nuts

**Egg Bites** | \$36 Per Dozen

**Omelet Station** | \$12

Omelets Prepared to Order by a Chef with a Variety of Fillings & Toppings (Chef Fee Included)

**Breakfast Sandwiches** | \$6 Each

Egg & Cheese with Sausage or Bacon or Ham on a Biscuit or English Muffin or Croissant

**Hard Boiled Eggs** | \$30 Per Dozen

**Biscuits & Sausage Gravy** | \$5 Per Person

**Fresh Pastries & Bakery Goods** | \$48 Per Dozen

English Muffins, Croissants, Cinnamon Buns, Assorted Danish, Assorted Muffins, Assorted Bagels with Cream Cheese, Assorted Scones, and Assorted Breakfast Breads \*\*\*\*Gluten Free Sliced Bread or Gluten Free Bagels can be offered upon request

**Paula's Famous Donuts** | \$48 Per Dozen

**Gluten Free Sliced Bread or Gluten Free Bagels** | \$48 Per Dozen

**String Cheese** | \$1.50 Each

**Seasonal Vegetable Platter with House Dip** | \$6 Per Person

**Individual Trail Mix** | \$3 Each

**Assorted Candy Bars** | \$3 Each

**Individual Bags of Snacks (Chips, Pretzels)** | \$3 Each

**Freshly Popped Popcorn** | \$3 Per Person

**Premium Coffee, Decaffeinated Coffee and Specialty Teas** | \$50 Per Gallon

**Sweetened (Brisk) or Unsweetened Iced Tea, Lemonade or Fruit Punch** | \$35 Per Gallon

**Hot Chocolate with Marshmallows** | \$45 Per Gallon  
**Assorted Bottled Juices** | \$3 Each  
**Aquafina Bottled Water** | \$4 Each  
**Canned Pepsi Products** | \$4 Each  
**Pitcher of Soft Drinks** | \$10 Per Pitcher  
**Fresh Baked Cookies, Brownies or Assorted Dessert Bars** | \$36 Per Dozen

## **Break Services**

Priced Per Person for a Maximum of 1.5 Hour Service Time

### **Healthy Start** | \$12

Assorted Fresh Whole Fruit, Greek Yogurt, Granola Bars and Trail Mix  
Bottled Water and Assorted Chilled Juices

### **Cookies & Milk** | \$10

Assortment of Fresh Jumbo Baked Cookies  
Individual Chilled Milk, Bottled Water, and Coffee Presentation

### **Siesta Break** | \$10

Restaurant Style Corn Tortilla Chips  
Served with Salsa, Sour Cream, Dice Tomatoes, Dice Onion, Sliced Olives,  
Jalapenos & Warm Queso Dip. Add Guacamole \$2  
Bottled Water & Assorted Soft Drinks

### **Ballpark Break** | \$13

Warm Bavarian Pretzel Sticks Served with Mustard & Warm Cheese Dip  
Cracker Jacks & Freshly Popped Popcorn  
Cold Lemonade, Bottled Water, and Assorted Soft Drinks

### **Sweet & Salty Break** | \$13

M&Ms, Cracker Jacks, Chips, and Pretzels  
Bottled Water, and Assorted Soft Drinks

### **Make Your Own Trail Mix** | \$15

M&Ms, Walnuts, Pecans, Almonds, Pistachio, Pumpkin Seeds, Chocolate Chips, Dry  
Cherries, Apricots, Banana Chips, Raisins, Toasted Coconut, Pretzels and Granola  
Bottled Water, Infused Water, and Coffee Presentation

### **Artisan Break** | \$16

Gourmet Artisan Cheese Board  
Seasonal Vegetable Crudité with House Made Buttermilk Dip  
Crackers, Lavosh, Fried Pita & Hummus  
Bottled Water and Assorted Soft Drinks

**Corporate Athlete | \$17**

Crisp Vegetables with Hummus Trio  
Fresh Bananas and Peanut Butter  
House Made Trail Mix and Granola Bars  
Bottled Water and Assorted Soft Drinks

**Buffalo Break | \$17**

Warm Chicken Wing Dip with Soft Pretzels  
Fresh Fried Potato Chips with House Made Bison Dip  
Yancey's Fancy Cheese and Crackers  
New York State Apples Wedges with Honey Yogurt Dip  
Bottled Water, and Assorted Soft Drinks

**Executive Boxed Lunch**

Boxed Lunches Include: Kettle Chips, Whole Fruit, Soft Drink **OR** Bottled Water,  
and a Fresh Baked Cookie

Flour Tortillas Wraps available upon request

Priced Per Person; Maximum (3) Choices Per Group

\*Deconstructed - \$2.00 Upcharge

**Gourmet Roast Beef | \$22**

Shaved Roast Beef with Sweet Vidalia Onions, Crisp Lettuce, Sliced Tomato & Sharp White Cheddar with Horseradish Aioli on a Costanzo Roll

**Ham & Cheese | \$22**

Smoked Ham with Sharp Cheddar Cheese, Crisp Lettuce, Sliced Tomato and Pickled Onion on Old Fashioned White Bread

**Turkey | \$22**

Turkey Breast, Swiss Cheese, Sliced Tomato & Crisp Lettuce on Sprouted Whole Grain Bread

**Roasted Vegetable | \$22**

Grilled Portobello Mushroom, Marinated Zucchini, Roasted Red Peppers, Red Onion, Crisp Lettuce, and Provolone on Ciabatta

**Executive Club | \$24**

Grilled Chicken with Smoked Bacon, Fresh Mozzarella, Sliced Tomato, Crisp Lettuce, and Balsamic Aioli on a Ciabatta Roll

**Classic Comfort | \$23**

Chicken Walnut **OR** Egg Salad on a Costanzo Roll with Crisp Lettuce

## Plated Salad Selections

All Plated Salad Selections Served with Premium Coffee, Hot Tea, Iced Water, and Sweetened Iced Tea

Choice of: New York Style Cheesecake **OR** Italian Lemon Cake

Priced Per Person

*Choice of One*

### **Classic Greek** | \$23 Chicken

Romaine Lettuce, Kalamata Olives, Red Onions, Tomatoes, Cucumber, Feta, and Pepperoncini with Pita Croutons Served with Greek Dressing  
Grilled Pita and Hummus

### **Caesar** | \$23 Chicken

Romaine Lettuce, Freshly Grated Parmesan & Garlic Croutons with House Caesar Dressing  
Warm Rolls and Butter

### **Harvest** | \$24 Chicken

Mixed Greens, Dried Cranberries, Red Onion, Candied Pecans, and Crumbled Goat Cheese  
Served with Apple Vinaigrette  
Warm Rolls and Butter

### **Cobb** | \$26 Chicken

Mixed Greens, Diced Tomato, Dice Cucumber, Hard Boiled Egg, Crumbled Bacon, and Shredded Cheddar **OR** Crumbly Bleu Cheese  
Served with Choice of Dressing  
Warm Rolls and Butter

### **Southwest** | \$23 Chicken | \$28 Grilled Flank Steak

Mixed Greens, Roasted Corn, Black Beans, Diced Tomato, Bell Pepper, Red Onion, Shredded Cheddar, and Tortilla Strips  
Served with Chipotle Lime Ranch  
Cornbread and Butter

## Plated Meal Selections

All Plated Meal Selections Served with House Salad & Choice of (2) Dressings, Rolls and Butter, Seasonal Vegetable, Chef Choice of Starch, Chef Choice of Dessert, Premium Coffee, Hot Tea, Sweetened Iced Tea, and Water  
Priced Per Person

Lunch Portion to Include 6 oz. of Protein | Dinner Portion to Include 8 oz. of Protein

### **Pasta Rollatini**

Pasta Lasagna, Roasted Vegetables, Parmesan Herb Ricotta and Spinach  
Baked with Marinera

\*Vegetarian | \$26 Lunch | \$32 Dinner

### **Pan Seared Bone-In Airline Chicken Breast**

White Cheddar Mac n Cheese, Broccolini  
Served with a Natural Jus

\$33 Lunch | \$38 Dinner

### **Sicilian Chicken**

Parmesan Crusted Breast  
Served with an Asiago Cream Sauce & Tomato Bruschetta

\$33 Lunch | \$39 Dinner

### **Chicken Roulade**

Stuffed with Artichoke Hearts, Roasted Red Pepper, Fresh Spinach, and a Blend of Italian Cheeses  
Served with a Garlic Cream Sauce

\$34 Lunch | \$40 Dinner

### **Homestyle Turkey Breast**

Oven Roasted  
Served with Classic Sage Gravy & Orange Cranberry Relish

\$32 Lunch | \$38 Dinner

### **Herb Crusted Pork Tenderloin**

Boneless Pork Medallions  
Topped with Apple Onion Chutney and Cider Jus

\$33 Lunch | \$38 Dinner

### **Faroe Island Salmon**

Slow Roasted  
Topped with Honey Mustard Glaze

\$34 Lunch | \$40 Dinner

### **Cod Loin**

Butter Poached  
Lemon-Tarragon Butter Sauce

\$32 Lunch | \$38 Dinner

### **Beef Short Ribs**

Red Wine Braised with Vegetable Mirepoix  
Topped with Bordelaise Sauce

Market Price

### **Black Angus Steak**

Char-Grilled  
Choice of (1) Sauce: House Demi-Glace **OR** Mushroom Demi-Glace **OR** Rosemary and Garlic Steakhouse Butter **OR** Bleu Cheese Fondue **OR** Brandy Peppercorn Cream Sauce

Top Sirloin Steak | Market Price

Tenderloin Steak | Market Price

### **Soup Upgrades**

Add Soup to Plated Meals for \$5 Per Person

Speak with your Event Manager about the Chef's Seasonal Soups  
*Choice of One*

Minestrone with Gluten Free Pasta

Black Bean

Chicken and Wild Rice

Roasted Tomato Basil

Stuffed Banana Pepper

Vegetarian Mushroom and Rosemary Chowder

Italian Wedding

Chicken Tortilla

Broccoli Cheddar

Loaded Potato

Buffalo Chicken Wing

Beef Barley

### **Salads**

Choice of Dressings: House Made Buttermilk Ranch, Creamy Bleu Cheese, Caesar, Balsamic Vinaigrette, Raspberry Vinaigrette, Classic Italian

### **House Salad**

Mixed Greens, Vine Ripened Tomato, Shredded Carrot and English Cucumber



## Salad Upgrades

Priced Per Person

### Caesar Salad | \$1

Chopped Romaine with Shaved Parmesan, Garlic Croutons & House Caesar Dressing

### Harvest Salad | \$2

Spring Mix Topped with Pickled Red Onion, Candied Pecans, Dried Cranberries with Goat **OR** Feta Cheese

### Spinach Arugula Salad | \$2

Baby Spinach and Peppery Arugula with Sliced Strawberries, Pickled Red Onion, Toasted Walnuts, and Goat **OR** Feta Cheese

### Classic Wedge Salad | \$3

Wedge of Iceberg Lettuce with Marinated Grape Tomatoes, Bacon, and Bleu Cheese Crumbles

## Buffets

Served with Premium Coffee, Specialty Teas, Iced Water, and Sweetened Iced Tea

Minimum 30 Guests

Priced Per Person

Lunch Portion to Include 6 oz. of Protein | Dinner Portion to Include 8 oz. of Protein

### Picnic by the Falls

Soup Du Jour

Garden Salad\* with (2) Dressings

Pasta **OR** Potato Salad

Potato Chips

Sliced Deli Style Meats Including Smoked Ham, Hard Salami, Turkey Breast, and Roast Beef

Chicken **OR** Egg Salad

Assorted Sliced Cheeses

Crisp Lettuce, Sliced Tomato, and Red Onion

Pickles and Assorted Condiments

Cookies and Brownies

Assorted Breads and Rolls

*Enhance your Buffet with Pepperoni and Cheese Pizza for \$2 Per Person*

\$30 | Lunch

### **Three Sisters**

Soup Du Jour

Garden Salad with (2) Dressings

Choice of (2) Proteins:

- Herbed Roasted Chicken with Rosemary Jus
- Sliced Pork Loin with Roasted Apples and Cider Jus
- Herb Roasted Salmon with a Lemon Dill Beurre Blanc
- Sliced Pepper Crusted Beef with Caramelized Onion Ragout
- Homestyle Meatloaf with Mushroom Gravy

Rosemary Roasted **OR** Whipped Yukon Potato

Roasted Vegetable Medley **OR** Steamed Seasonal Vegetables

Rolls and Butter

Warm Apple Crisp with Whipped Topping

\$31 Lunch | \$38 Dinner

### **Cantina Grille**

Vegetarian Black Bean Soup **OR** Cheesy Chicken Tortilla Soup

Southwest Caesar Salad with Spiced Caesar, Roasted Corn, Black Beans and Tomatoes with Cornbread Croutons

Cheese Quesadillas with Grilled Peppers and Onions, Salsa and Sour Cream

Choice of (2) Proteins:

- Agave-Lime Grilled Chicken
- Chili and Coriander Roasted Tilapia With Pumpkin Seed Mole
- Mojo Marinated Pork with Salsa Verde
- Spiced Beef Flank with Chipotle Jus

Spanish Rice

Corn & Black Beans Succotash

Dulce de Leche Cheesecake and Cinnamon Sugar Churros with Caramel Sauce

\$33 Lunch | \$41 Dinner

### **Southern Soul**

Loaded Potato Soup

Homemade Coleslaw

Garden Green Salad with (2) Dressings

Choice of (2) Proteins:

- Buttermilk Fried Chicken
- Slow Roasted BBQ Pulled Pork
- Chicken Fried Steak with Country Gravy

Homemade Macaroni & Cheese

Creamed Corn **OR** Sweet Corn **OR** Collard Greens

Rolls, Cornbread with Butter

Assorted Cream Pies

\$33 Lunch | \$41 Dinner

## **Pine Avenue**

Gluten Free Minestrone **OR** Italian Wedding Soup

Caesar Salad

Rigatoni Ala Vodka

Choice of (2) Proteins:

- Parmesan Crusted Chicken with Tomato Relish
- Chicken Marsala with Sweet Wine & Sautéed Mushrooms
- Chicken Piccata with Lemon Butter Sauce & Fried Capers
- Bruschetta Grilled Chicken with Balsamic Reduction
- Italian Sausage with Peppers and Onions
- Baked Tuscan Haddock with Sliced Tomatoes, Italian Herbs and Asiago Cheese

Roasted Squash Medley

Garlic Breadsticks **OR** Artisan Bread and Butter

Mini Cannoli's **OR** Tiramisu **OR** Italian Lemon Cake

\$32 Lunch | \$40 Dinner

## **Athens Affair**

Avgolemono (Lemon Chicken) Soup

Stuffed Grape Leaves

Build Your Own Souvlaki to Include: Shredded Lettuce, Tomato, Red Onion, Feta Cheese, Kalamata Olives, Pepperoncini, House Made Tzatziki, Greek Dressing and Hummus

Choice of (2) Proteins:

- Grilled Chicken Kebob
- Falafel
- Gyro (Beef)

Mint & Feta Orzo Salad with Cucumber

Greek Rice with Lemon, Olive Oil and Fresh Herbs **OR** Roasted Greek Potatoes with Grape Tomatoes, Olives and Artichokes

Greek Roasted Vegetables

Grilled Pita

Baklava

\$34 Lunch | \$42 Dinner

## **Cold Appetizers**

Orders must be in increments of 25

- Chilled Shrimp with Horseradish Cocktail Sauce** | \$4.25 Each
- Deviled Eggs with Caviar** | \$4 Each
- Prosciutto Wrapped Brie on Mini Toasts with Onion Jam** | \$3.50 Each
- Roast Beef on a Crostini with Horseradish Cream Cheese and Sweet Onion Marmalade** | \$3.50 Each
- Blackened Ahi Tuna on Avocado Toast** | \$3.50 Each
- Antipasto Brochette with Hard Salami, Artichoke, Mozzarella and Kalamata Olive** | \$3 Each
- Caprese Skewers with Fresh Mozzarella, Grape Tomato and Basil** | \$3 Each
- Pita Chip with Garlic Hummus and Spiced Chick Pea** | \$3 Each
- Curried Mango Chicken on a Wonton** | \$3 Each
- Ahi Tuna Poke on a Cucumber Round** | \$4 Each
- Roasted Pear and Whipped Blue Cheese on Pretzel Crouton** | \$3 Each

## **Hot Appetizers**

Orders must be in increments of 25

- Spanakopita** | \$3 Each
- Herbed Cream Cheese Stuffed Mushroom** | \$3 Each
- Vegetarian Spring Rolls with Sweet Chili Sauce** | \$3.50 Each
- Fried Mac and Cheese Bites** | \$3 Each
- Pot Stickers with Ginger Soy Sauce** | \$3 Each
- Meatballs – BBQ OR Marinara OR Stroganoff Sauce** | \$3 Each
- Chicken Sate with Spicy Peanut Sauce** | \$3.25 Each
- Bacon Wrapped Scallop** | \$4 Each
- Mini Crab Cake with House Remoulade** | \$4.25 Each
- Coconut Shrimp Spiked Orange Sauce** | \$4 Each
- Bacon Wrapped Apricot with Almond** | \$3 Each
- Chefs Choice Cheese Arancini** | \$3 Each
- Miso Marinated Beef Tenderloin Bites** | \$4.50 Each
- Charred Lamb Lollipop with Mint Mignonette** | \$6 Each

## **Carving Station**

All Carving Stations Include Fresh Rolls  
A Chef's Carving Fee of \$100 will be assessed for each Chef  
Must be Ordered in Serving Increments

### **Spice Rubbed Breast of Turkey | \$200**

Served with Classic Gravy and Orange Cranberry Relish  
Costanzo Rolls  
Serves 25

### **Spiced Maple Baked Carving Ham | \$360**

Served with Creamy Dijon Mustard  
Artisan Rolls  
Serves 60

### **Jamaican Jerked Pork Loin | \$200**

Served with Spiced Aioli and Mango Chutney  
Sweet Rolls  
Serves 30

### **Slow Roasted Beef Sirloin | Market Price**

Served with Natural Pan Juices and Horseradish Cream  
Weck Rolls  
Serves 30

### **Peppered Beef Ribeye | Market Price**

Served with a Rosemary Au Jus and Horseradish Cream  
Artisan Rolls  
Serves 30

### **Super Slow Roasted Beef Tenderloin | Market Price**

Served with a Roasted Mushroom Demi-Glace  
Artisan Rolls  
Serves 20

## **Reception Displays**

Each display is prepared for 50 Guests

### **From the Garden | \$275**

Assorted Vegetables to Include Broccoli, Celery, Carrots, Cauliflower, Bell Pepper, Cucumbers, and Tomatoes  
Served with House Made Ranch and Spiced Chickpea Hummus

### **Domestic Cheese and Pepperoni Display | \$300**

Domestic Cheeses with Local Pepperoni  
Served with Assorted Gourmet Crackers

**International Cheese Display | \$425**

Selection of International Hard and Soft Cheeses  
Garnished with Nuts, Dried and Fresh Fruit  
Served with Flatbread, Crackers, and Baguette

**Baked Brie & Fruit | \$200**

Baked Brie Wheel in Puff Pastry Baked with Dried Fruit and Nuts and Fresh Berries  
Served with Assorted Gourmet Crackers and Baguette

**Antipasto | \$450**

Hard Salami and Sliced Prosciutto, Smoked Sausage and Cured Meat  
Grilled Vegetables and Pickled Vegetables, Marinated Artichoke Hearts, Mixed  
Olives, Tomato Bruschetta, and Marinated Mozzarella  
Served with Assorted Gourmet Crackers and Crostini

**Mediterranean | \$375**

Classic Hummus, Baba Ghanoush, Roasted Red Peppers, Oven Cured Artichokes,  
Marinated Olives, Marinated Cheese, Tomato Bruschetta, and Pepperoncini  
Served with Assorted Gourmet Crackers, Lavosh, and Crisp Pita

**Build Your Own Hot Bar**

Chef Attendant Available Upon Request for \$100 per Chef  
Minimum of 2 Stations Ordered per Meal Function  
Minimum of 30 Guests  
Maximum 2 Hours  
Priced Per Person

**Pasta | \$15**

Choice of (3): Pasta Cavatappi with Pesto Cream Sauce and Penne all'Arrabbiatta,  
Tri Color Tortellini Alfredo, Rigatoni A la Vodka, Gnocchi Quattro Formaggio.  
Toppings to Include: Grilled Chicken, Crumbled Italian Sausage, Sundried  
Tomatoes, Sautéed Mushrooms, Peas, Roasted Peppers, Roasted Onions, and  
Shaved Parmesan  
Served with Garlic Bread Sticks

**Loaded Potato | \$13**

Whipped Yukon Potatoes, Sweet Potato Puree and Rosemary Roasted Potatoes  
Toppings to Include: Home-style Gravy, Butter, Sour Cream, Chives, Fried Onion  
Straws, Cheddar Cheese, Crumbled Bacon, Blue Cheese, Brown Sugar and Toasted  
Pecans

**Slider Bar | \$15**

Choice of (3):

- Angus Beef Slider with Caramelized Onions, Cheddar and BBQ
- Pulled Pork on Mini Kaiser with Cider Slaw

- House Fried Chicken On Brioche Roll with Pickles
- Shrimp Po boy with Lettuce, Tomato and Remoulade
- Italian Sausage, with Peppers, Onions, Marinara and Mozzarella
- Fish Fry with Coleslaw and House Made Tartar Sauce
- Veggie with Black Beans, Corn, and Avocado Spread

### **Wok on the Wild Side** | \$18

Kung Pao Chicken & Teriyaki Beef and Broccoli

*Substitute Shrimp for Either Protein for an Additional \$2 Per Person*

Mixed Oriental Vegetables

Served with Steamed Jasmine Rice **OR** Fried Rice

*Pot Stickers **OR** Vegetarian Spring Rolls for an Additional \$2 Per Person*

### **Below the Border** | \$18

6" Soft Corn and Flour Tortillas

Choice of (2) Proteins:

- Tequila Lime Grilled Chicken Fajita
- Beef Taco
- Chili Lime Tilapia
- Roasted Pork Carnitas
- Sliced Marinated Flank Steak- *Additional \$2 Per Person*

Sautéed Peppers and Onions, Refried Beans, Shredded Lettuce, Monterey Jack Cheese, Salsa, Dice Tomato, Dice Onion, Jalapeno, Sour Cream and Guacamole, Spanish Rice

### **Composed Salads** | \$12

Choice of (3) Salads:

- Asian Noodle Salad with Shredded Carrot, Julienne Bell Peppers, Scallions, Napa Cabbage, and Sesame Soy Vinaigrette Garnished with Chopped Peanuts
- Loaded Potato Salad with Chopped Bacon, Scallions, Shredded Cheese, and Sour Cream Dressing
- Heirloom Tomato Caprese Salad with Balsamic Reduction and Fresh Basil
- Heart of Romaine Caesar Salad
- Miniature Iceberg Wedges with Crisp Bacon, Ripe Tomato, Crumbled Bleu Cheese and House Dressing

## **Dessert Stations**

Minimum of 30 Guests

Maximum 2 Hours

Priced Per Person

*Add Premium Coffee & Specialty Tea Station for an Additional \$1.50 Per Person*

### **Fresh Fruit Display | \$4.50**

Sliced Seasonal Fruit and Berries

Served with Honey Yogurt and Chocolate Raspberry Dip

### **NY Cheesecake Bar | \$15**

Assortment of Artisanal Cheesecakes Accompanied with Crustless Cheesecake Served in Chilled Martini Glasses and Cheesecake Lollipops with Assorted Toppings to Include Chocolate and Caramel Sauces, Graham Cracker Crumbs, Oreo Crumbles, Fruit Puree, Sliced Strawberries, Nuts, Fresh Whipped Cream and Sprinkles

### **Chocolate Fondue | \$13**

Dark Chocolate Fondue

Served with Salted Pretzels, Fresh Strawberries, Sliced Bananas, Fresh Pineapple Chunks, Pound Cake, Marshmallows, Oreo Cookies and Rice Krispie Treats

### **Sweet Endings | \$15**

Assorted Whole Cakes and Pies, Cheesecakes and Dessert Bars with Chocolate Dipped Strawberries

### **S'mores Station | \$9**

Graham Crackers, Jumbo Marshmallows, Chocolate Bars and Toasting Station, S'mores Brownies, S'mores Dip and Peanut Butter S'mores

## **Beverage Menu**

(1) Bartender and (1) Bar per 75 Guests

*Please Speak with your Assigned Event Manager for Requests for Additional Bartender Service*

A Bartender Fee of \$125 will be charged for each bar producing less than \$500 in revenue

### **Open Bar Packages | Priced per Guest**

Day of Event Bar Extension: \$500 Fee

PLUS Cost of One Hour Bar

**Premium Brands | \$21 First Hour | \$3 Each Additional Hour**

**Classic Brands | \$17 First Hour | \$3 Each Additional Hour**



**Beer, Wine, Seltzers & Soda** | \$14 First Hour | \$3 Each Additional Hour  
**Soft Drinks & Juice** | \$5 First Hour | \$2 Each Additional Hour

**Cash/Consumption Bar Prices:**

**Premium Cocktail** | \$9  
**Classic Cocktail** | \$7  
**Domestic Beer** | \$6  
**Imported Beer/Craft** | \$8  
**Premium Wine** | \$8  
**Classic Wine** | \$6  
**Soft Drinks & Juice** | \$4  
**Cordials** | \$9

## **Niagara Falls Convention Center Food & Beverage Policies**

The dedicated culinary team at the Niagara Falls Convention Center (NFCC) crafts exceptional menus tailored to enhance your event's setting. Using fresh, high-quality ingredients, we create dishes that are as visually stunning as they are delicious.

Our team is also experienced in catering to diverse cultural traditions and will gladly accommodate dietary restrictions and special requests—including medical and religious considerations—with advance notice.

### **Outside Food and Beverages**

Patrons, their guests, and invitees are not permitted to bring any outside food or beverages into the facility without prior written approval from the General Manager. Additionally, food items may not be removed from the premises. However, at the sole discretion of the Niagara Falls Convention Center, excess prepared food may be donated under regulated conditions to organizations supporting the underprivileged.

### **Food & Beverage Sampling**

Exhibitors at the Niagara Falls Convention Center (NFCC) may distribute food and beverage samples within their designated space, provided they do not compete with NFCC's food and beverage offerings. Samples must directly represent products manufactured or sold by the exhibiting company. Free samples are limited to 2 ounces for non-alcoholic beverages and 1 ounce for food. A detailed description of the samples and portion sizes must be submitted to the Food and Beverage Office for written approval at least 14 days before the event.

Alcoholic samples are strictly prohibited. Any exhibitor distributing or selling food from their booth must obtain the necessary permit and ensure all applicable fees are filed with the New York Department of Health. For approved food samples, please contact your Event Services Manager to obtain the appropriate food waiver.

### **Beverage Service**

The Niagara Falls Convention Center (NFCC) offers a full selection of beverages to complement your event. Alcohol service is regulated by the New York State Liquor Authority, and as the licensed provider, we are responsible for enforcing these regulations.

- Outside alcoholic beverages are not permitted on the premises. In compliance with state regulations, we reserve the right to request proper identification for alcohol service and to refuse service to intoxicated or underage individuals. Additionally:
- Alcoholic beverages may not be removed from the premises.
- We will not serve alcohol to intoxicated people or minors.

- The alcohol service is limited to a maximum of six hours per event.
- Shots will not be served.  
For details on local beer, wine, and specialty drink options to enhance your event, please contact your Event Manager. To assist with the efficiency of bar service, the NFCC places the bartender(s) in one location within the event.

## **Dietary Considerations**

The Niagara Falls Convention Center is happy to accommodate special dietary requests with at least 10 days' advance notice. Gluten-free alternatives are available for select menu items; please consult your Event Manager for details.

## **Linens**

All plated and buffet meal prices include white, black, or ivory table linens, along with a selection of pre-selected napkin colors. For custom linen options, your Event Services Manager will be happy to assist you with an additional charge.

## **Management Charge and Tax**

**All catered events are subject to a 22% Management Charge. This Management Charge is the sole property of the food/beverage service company, as applicable, is used to cover such party's cost and expenses in connection with the catered event (other than employee tips, gratuities, and wages), and is not charged in lieu of a tip. The Management Charge is not a tip, gratuity or a service charge, nor is it purported to be a tip, gratuity or service charge, for any wait staff employee, service employee, service bartender, or other employee, and no part of the Management Charge will be distributed (as a tip, gratuity, or otherwise) to any employee who provides services to guests. The Management Charge is also assessed on audiovisual services and room rental.**

## **Payments**

Please refer to Section I, Payment Terms of your License Agreement for details regarding your payment schedule. Additionally, a completed credit application and credit card authorization are required for any incidental charges that may occur during your event.

## **Guarantees**

- The host is responsible for coordinating guest entrée selections and providing alphabetized place cards for sit-down dinners at least 24 hours before the event.
- Please have meal indicators and follow the color key below or use the first letter of each item.
  - Red – Beef (B)

- Yellow – Chicken (C)
- Blue – Fish (F)
- Green – Vegetarian (VE)
- Black – Kids (K)

### **Event Tear-Down & Decorating Guidelines**

- **Tear-Down Time:** Vendors will have one (1) hour to complete tear-down after the event. Additional time will be billed at prevailing rates, and overtime charges may apply. Please consult your Event Manager to confirm any extended timing needs.
- **Vendor Responsibilities:** All vendors, including decorators, DJs, florists, and others, must remove all items within the designated one-hour tear-down period. If special arrangements are required, please contact the Event Manager or Coordinator in advance.

### **Decorating Policies:**

- **Approval & Responsibility:** All displays and decorations are subject to approval by NFCC. NFCC is not responsible for lost, damaged, or forgotten items.
- **Leftover Items:** Any items left behind after the event will be stored for 30 days. If not claimed within this period, they will be disposed of appropriately.
- **Additional Decorating Assistance:** NFCC is happy to assist with additional decorating needs for an extra fee. Please review all requests with your Event Manager in advance.