2026 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 | $19
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 | $24
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 | $26
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 | $26
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 | $25
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 | $26
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 | $26
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 | $25
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 | $24 Chicken
Romaine Lettuce, Kalamata Olives, Red Onions, Tomatoes, Cucumber, Feta, and Pepperoncini with Pita Croutons Served with Greek Dressing
Grilled Pita and Hummus

Caesar | $24 Chicken
Romaine Lettuce, Freshly Grated Parmesan & Garlic Croutons with House Caesar Dressing
Warm Rolls and Butter

Harvest | $25 Chicken
Mixed Greens, Dried Cranberries, Red Onion, Candied Pecans, and Crumbled Goat Cheese
Served with Apple Vinaigrette
Warm Rolls and Butter

Cobb | $27 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 | $24 Chicken | $29 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 | $27 Lunch | $33 Dinner

Pan Seared Bone-In Airline Chicken Breast
White Cheddar Mac n Cheese, Broccolini
Served with a Natural Jus

$34 Lunch | $39 Dinner

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

$34 Lunch | $40 Dinner

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

$35 Lunch | $41 Dinner

Homestyle Turkey Breast
Oven Roasted
Served with Classic Sage Gravy & Orange Cranberry Relish

$33 Lunch | $39 Dinner

Herb Crusted Pork Tenderloin
Boneless Pork Medallions
Topped with Apple Onion Chutney and Cider Jus

$34 Lunch | $39 Dinner

Faroe Island Salmon
Slow Roasted
Topped with Honey Mustard Glaze

$35 Lunch | $41 Dinner

Cod Loin
Butter Poached
Lemon-Tarragon Butter Sauce

$33 Lunch | $39 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

$31 | 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

$32 Lunch | $39 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

$34 Lunch | $42 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

$34 Lunch | $42 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

$33 Lunch | $41 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

$35 Lunch | $43 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 Mignionette | $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.