



716.300.8220

**Continental Breakfast** \$11.75

Orange Juice, Coffee/Tea, Fresh Baked Danish and Croissants, Accompanied with Jelly & Butter  
Add Fresh Fruits \$2.00 per person

**Wurlitzer Breakfast** \$16.75

Fresh Fruit Cup / Fresh Baked Danish & Croissants / Orange Juice / Crisp Applewood Bacon / Hash Brown Potatoes  
Eggs (Scrambled, Quiche or Frittata)  
Coffee / Tea Service (Plated or Buffet)

**Arnold's re-Treat** \$18.75

Fresh Seasonal Fruit Cup / Assorted Fresh Baked Danish & Croissants / Orange Juice  
Coffee/ Tea / Eggs Benedict & Hash Brown Potatoes. (Plated or Buffet)

**Brunch Buffet** \$21.75

Orange Juice, Coffee/Tea, Fresh Baked Danish & Croissants, Accompanied with Jelly & Butter / Fresh Seasonal Fruits / Hash Brown Potatoes / Crisp Applewood Bacon / Choice of: Hand-carved Honey-Glazed Ham / Herb-encrusted Roast Beef or Oven-Roasted Turkey with Rolls/Condiments. Egg Entrée (Scrambled or Quiche) / Seasonal Vegetable / Penne Pasta with Choice of Vodka Sauce / Mariana Sauce / Fresh Tomato-Basil Sauce or Alfredo Sauce

**Breakfast Enrichments** (per person) \$2.50

- Country Sausage Links
- Apple-wood Bacon
- Potato Pancakes with Applesauce
- Home-Fried Potatoes
- Yogurt Parfait
- Pancakes & Syrup - \$3.50
- Belgian Waffles - \$5.00
- Omelet Station - \$6.00
- Smoked Salmon & Bagels - \$6.00

**Lunch**

**Sandwiches** (choice of 3) \$12.75

Accompanied with Choice of Potato Salad, Garden Salad (dressing choice), Fruit Salad or Caesar Salad

Roast Turkey with Cranberry Aioli

Traditional Turkey Club

Roast Beef with Horseradish Aioli

Chicken Salad Wrap

Albacore Tuna Salad Wrap

New York Pastrami Reuben

Hummus Bruschetta Wrap\*

Caprese Baguette\*

Grilled Chicken Sowlaki in Pita

Ham & Swiss with Dijonnaise

**Entrée Salads** (choice of 3) \$12.75

Accompanied with Fresh Baked Rolls, Butter or Enhanced Olive Oil

Caesar Salad

Cobb Salad

Chopped Salad\*

Caprese Salad\*

Salad Trio of Chicken, Tuna & Egg

Open-Face Chicken Sowlaki

Ahi Tuna Nicoise (Market Price)

Thai Shrimp Noodle Salad

**Pastas** (choice of 2) \$14.75

Served with House Salad (dressing choice) OR Caesar Salad, Rolls and Butter or Enhanced Olive Oil

Fettuccine Alfredo\*

Penne Pomodoro\*

Spaghetti Carbonara

Aglie e Olio\*

Paglia e Fieno

Traditional Lasagna\*

Traditional Meat Lasagna

Final Count of all selections must be provided 7 days prior to the event. A Trio selection consisting of one item from each category may also be made. Gluten free options are available at additional cost. \* Denotes vegetarian option

All Plated Lunch Selections Include:  
 Choice of House or Caesar Salad  
 Rolls & Butter or Enhanced Olive Oil  
 Entrée with Potato & Vegetable  
 Dessert Selection  
 Coffee & Tea Service  
 11:00 AM – 3:00 PM



<b>Chicken Marsala</b>	<b>\$18.50</b>
Topped with Cheese, Mushrooms & Marsala Wine Sauce	
<b>Chicken Francaise</b>	<b>\$18.50</b>
Batter-dipped Boneless Breast of Chicken with Lemon-Butter Sauce	
<b>Chicken Parmesan</b>	<b>\$18.50</b>
Boneless Chicken, Italian Breadcrumbs, Provolone Cheese, Marinara Sauce	
<b>Chicken a la King</b>	<b>\$18.50</b>
Chicken Breast, Red Pepper & Peas in a Cream Sauce with Biscuits	
<b>Chicken Cordon Bleu</b>	<b>\$18.50</b>
Stuffed with Ham & Cheese, Mornay Sauce	
<b>Marinated Jerk Chicken</b>	<b>\$18.50</b>
Grilled over Cous Cous Salad with Fresh Pineapple Salsa	
<b>Chicken Florentine</b>	<b>\$18.50</b>
Stuffed with Spinach & Ricotta Cheese	
<b>Grilled Marinated Pork Chop</b>	<b>\$19.50</b>
Caramelized Onion & Apple Compote	
<b>Herb-Rubbed Roast Pork Loin</b>	<b>\$19.50</b>
Mustard Demi-Glace	
<b>Seared Pork Tenderloin</b>	<b>\$19.50</b>
Blue Berry, Port Wine Reduction	
<b>Stuffed Pork Loin</b>	<b>\$19.50</b>
Spinach, Polenta, and Asiago	

<b>Pan-seared Salmon</b>	<b>\$21.50</b>
Brown Sugar Spice Rub	
<b>Grilled Sea Bass</b>	<b>\$24.50</b>
Ginger Glaze	
<b>Maryland Crab Cakes</b>	<b>\$21.50</b>
Spicy Remoulade Sauce	
<b>Pan-seared Sea Scallops</b>	<b>\$22.50</b>
Charred Lemon Drizzle	
<b>Grilled Marinated Shrimp</b>	<b>\$22.50</b>
Garlic Shrimp with Pasta	
<b>Beef Bourguignon</b>	<b>\$18.50</b>
Served over Egg Noodles	
<b>Grilled Filet of Sirloin with</b>	<b>\$22.50</b>
Demi-Glace	
<b>Petite Filet Mignon with</b>	<b>\$26.50</b>
Port Wine Reduction	
<b>Tenderloin Kabobs with</b>	<b>\$26.50</b>
Tzatziki & Cous Cous Royale	
<b>New York Strip Steak with</b>	<b>\$28.50</b>
Mushroom Bordelaise	
<b>Eggplant Lasagna</b>	<b>\$18.50</b>
Breaded Eggplant, Ricotta, Mozzarella and Marinara	
<b>Vegetable Wellington</b>	<b>\$18.50</b>
Sautéed Vegetables with Herbs & Butter Wrapped in Puff Pastry	
<b>Portobello Napoleon</b>	<b>\$18.50</b>
Layered Grilled Vegetables with Tomato Coulis	

*Choose up to 3 entrees for your selections*



**The Butcher's Table** \$18.95

Choice of: Hand-carved Roast Beef,  
Roast Turkey, Honey-Glazed Ham, Roast  
Pork Loin, Beef Tenderloin (up-charge),  
Rolls and condiments  
Choice of 2 salads,  
Caesar Salad, Garden Salad (dressing choice),  
Three Bean Salad, Cole Slaw, Pasta Salad,  
Potato Salad, Roasted Corn & Black Bean  
Salad, Seasonal Fruit Salad, Asian Noodle  
Salad, Tomato-Cucumber Salad  
Assorted Brownies & Lemon Squares  
Coffee/Tea Station

**The Wurlitzer Lunch Buffet** \$21.95

Includes Rolls & Butter, Garden Salad or Caesar  
Salad, Fresh Seasonal Vegetables, Rice, Potato or  
Pasta,  
Choice of one entrée selection  
Dessert Selection, Coffee/Tea Station

**Buffet Entrée Selections**

Hand-carved Roast beef,  
Hand-carved Roast Turkey,  
Hand-carved Honey-Glazed Ham,  
Hand-carved Roast Loin of Pork,  
Hand-carved Beef Tenderloin (up-charge)  
Chicken Marsala, Picatta or Francaise  
Chicken Parmesan  
Grilled Jerk Chicken  
Stuffed Chicken Florentine or Cordon Bleu  
Filet of Salmon or Cod  
Polenta & Spinach Stuffed Pork Loin  
Beef Bourguignon  
Chicken ala King with Biscuits

Second entrée selection add \$4.95

**Sandwich Buffet** \$18.95

Choice of: (Choose 3)  
*Roast Turkey with Cranberry Aioli*  
*Traditional Turkey Club*  
*Roast Beef with Horseradish Aioli*  
*Chicken Salad Wrap*  
*Albacore Tuna Salad Wrap*  
*New York Pastrami Reuben*  
*Hummus Bruschetta Wrap\**  
*Caprese Baguette\**  
*Grilled Chicken Souvlaki in Pita*  
*Ham & Swiss with Dijonnaise*  
Choice of 2 salads,  
Caesar Salad, Garden Salad (dressing choice),  
Three Bean Salad, Cole Slaw, Pasta Salad,  
Potato Salad, Roasted Corn & Black Bean  
Salad, Seasonal Fruit Salad, Asian Noodle  
Salad, Tomato-Cucumber Salad  
Assorted Brownies & Lemon Squares  
Coffee/Tea Station

**The Pasta Bar** \$18.95

Served with House Salad (dressing choice) or  
Caesar Salad, Rolls and Butter or Enhanced  
Olive Oil  
Choice of: (Choose 3)  
*Fettuccine Alfredo\**  
*Penne Marinara\**  
*Spaghetti Carbonara*  
*Aglio e Olio\**  
*Paglia e Fieno*  
*Traditional Lasagna\**  
*Traditional Meat Lasagna*  
*Eggplant Lasagna\**  
Assorted Brownies & Lemon Squares  
Coffee/Tea Station

Final Count of all selections must be provided 7 days  
prior to the event.

Gluten free options are available at additional cost.

\* Denotes vegetarian option

## Dinner Soups

\$4.25

Shrimp Bisque with Puff Pastry Crouton  
New England or Manhattan clam chowder  
Tomato-Basil Cream Bisque  
French Onion Soup  
Butternut Squash Bisque  
Traditional Wedding Soup  
Chicken Tortilla  
Loaded Potato  
Cream of Broccoli or Cauliflower  
Gazpacho



## A la Carte Dinner Salads

<b>Romaine Caesar</b>	<b>\$7.50</b>
Anchovies, Cheese, Shaved Parmesan, Caesar Dressing	
<b>Field Greens with Roasted Beets*</b>	<b>\$7.50</b>
Orange Segments, Chevre Cheese, Citrus Vinaigrette	
<b>Bibb lettuce with Poached Pear*</b>	<b>\$8.50</b>
Candied Walnuts, Maytag Bleu & Mustard Vinaigrette	
<b>Chopped Salad*</b>	<b>\$8.50</b>
Chopped Romaine, Garbanzo Beans, Tomatoes, Cucumber, Onion, Carrot, Provolone Cheese, Balsamic Vinaigrette	
<b>Fresh Garden Salad*</b>	<b>\$6.50</b>
<b>Nicoise Salad</b>	<b>\$8.50</b>
Tuna, Bermuda onion, Olives, Feta, Greek Vinaigrette	
<b>Caprese*</b>	<b>\$7.50</b>
Beefsteak Tomatoes, Fresh Mozzarella, Basil, Olive Oil & Balsamic Drizzle	
<b>Antipasto</b>	<b>\$8.50</b>
Select Meats, Cheeses, Olives, Provolone, Roasted Peppers	



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\* Denotes vegetarian option



## Hors d'oeuvre Stations

**Fresh Fruit Fanfare** **\$4.50**

Fresh Cantaloupe, Pineapple, Honeydew,  
Watermelon, Grapes and Assorted Berries

**Cheese Display** **\$5.50**

Imported and Domestic Cheeses  
Fresh Berries and Grapes  
Accompanied with Artisan Breads &  
Crostini

**Gourmand Display\*** **\$7.50**

Imported and Domestic Cheeses  
Fresh Vegetables, Dips, Seasonal Fruits,  
Artisan Breads, & Assorted Olives

**Antipasto** **\$8.50**

Assorted Meats, Imported Cheeses,  
Roasted Peppers, Marinated Artichokes,  
Marinated Mushrooms, Garbanzo Beans,  
Scallions and Assorted Olives on a Bed of  
Romaine

**Breads & Spreads\*** **\$5.50**

Hummus, Olive Tapenade, Tomato-Basil, and  
Artichoke Accompanied with Fresh Baked  
Crostini's & Artisan Breads

**Seafood** **market price**

Fresh Raw Bar with Clams, Oysters, & Ahi  
Tuna, along with Steamed Mussels and  
Poached Chilled Shrimp

**Sushi Display** **market price**

Assorted Sushi &/or Sashimi

**Shrimp Cocktail Bowl** **market price**

Ice Bowl with Traditional Cocktail Sauce,  
Fresh Lemons

\* Denotes vegetarian option



## Vegetarian Hors d' oeuvres

<b>Caprese Breadstick</b>	\$2.95
<i>Tomato, Mozzarella, Basil &amp; Balsamic Glaze</i>	
<b>Mini Grilled Cheese</b>	\$2.95
<i>with Tomato Soup</i>	
<b>Assorted Bruschetta's</b>	\$2.50
<i>Tapenade, Tomato-basil, Hummus,</i>	
<b>Brie &amp; Raspberry Puffs</b>	\$2.75
<b>Mushroom Profiterole</b>	\$2.75
<b>Spanakopita</b>	\$2.75
<b>Asian Summer Rolls</b>	\$2.75
<i>with Sweet Thai Chili Sauce</i>	
<b>Vegetarian Sushi Roll</b>	\$2.75
<i>Soy-Ginger dipping Sauce</i>	
<b>Roasted Beet &amp; Goat Cheese</b>	\$2.75
<i>With Arugula in Phyllo Cup</i>	
<b>Savory Quiches</b>	\$2.75
<b>Stuffed Mushrooms</b>	\$2.75
<b>Grilled Vegetable Kabobs</b>	\$2.75
<i>With Tzatziki Dipping Sauce</i>	
<b>Chevre Crostini</b>	\$2.75
<i>Roasted Red Pepper, Basil &amp; Pine Nuts</i>	
<b>Caramelized Onion &amp;</b>	
<b>Smoked Gouda Crostini</b>	\$2.75
<b>Fried Artichoke Hearts</b>	\$2.75
<i>Roasted Red Pepper Aioli</i>	



## Seafood Hors d' oeuvres

<b>Lobster Mac and Cheese</b>	\$3.75
<i>Served in Tasting Spoons</i>	
<b>Garlic Marinated Shrimp</b>	\$3.00
<i>With Pesto Aioli on Crostini</i>	
<b>Spicy Tuna on Sesame Crouton</b>	\$3.50
<i>Wasabi Aioli</i>	
<b>Maryland Crab Cakes</b>	\$3.75
<i>Old Bay Remoulade Sauce</i>	
<b>Bacon Wrapped Scallop</b>	\$3.50
<b>Seared Scallop on Crostini</b>	\$3.50
<i>With Spicy Corn Relish</i>	
<b>Bloody Mary Shrimp Shooter</b>	\$3.00
<b>Shrimp Fritters</b>	\$3.00
<i>Pineapple Salsa</i>	
<b>Smoked Salmon on Cucumber</b>	\$3.00
<i>with Dill Cream</i>	
<b>Crabmeat Ravigote</b>	\$3.00
<i>Pate Choux Pastry</i>	

## Meat Hors d' oeuvres

<b>Mini Beef or Chicken Taquitos</b>	\$3.50
<i>Served with a Margarita tasting</i>	
<b>Mini Short Rib Sliders</b>	\$3.00
<i>Rolled Rosemary Biscuits</i>	
<b>Thai Chicken or Beef Satay</b>	\$2.50
<i>With Spicy Dipping Sauce</i>	
<b>Buffalo-Style Chicken Satay</b>	\$2.50
<b>Mini Rubeen</b>	\$3.00
<b>Mu Shu Chicken Dumpling</b>	\$2.50
<i>With Hoison Glaze</i>	
<b>Beef Wellingtons</b>	\$3.00
<b>Sliced Tenderloin on Herb Crostini</b>	\$3.00
<i>Horseradish Aioli, Arugula</i>	
<b>Lamb Lollipop</b>	\$4.25
<i>With Mustard Dipping Sauce</i>	
<b>Chicken Cordon Blue</b>	\$3.00
<i>Ham, Swiss &amp; Breadcrumb Crust</i>	

## DINNER ENTREES

### POULTRY

<b>Chicken Saltimbocca</b>	<b>\$24.50</b>
Stuffed with Prosciutto & Cheese, Fresh Sage, Lemon -White Wine Sauce	
<b>Chicken Florentine</b>	<b>\$23.50</b>
Oven-Roasted, Stuffed Breast of Chicken with Ricotta & Spinach	
<b>Tuscan Grilled Chicken</b>	<b>\$22.50</b>
Marinated with Balsamic, Fresh Herbs & Tomato Bruschetta	
<b>Chicken Marsala</b>	<b>\$22.50</b>
Pan-seared Breast of Chicken, Mushrooms, Marsala Wine	
<b>Chicken Oscar</b>	<b>\$25.50</b>
Grilled Breast of Chicken, Topped with Crabmeat, Asparagus & Hollandaise Sauce	
<b>Chicken Francaise</b>	<b>\$22.50</b>
Batter-Dipped and Sautéed with Lemon Sauce	



### BEEF

<b>8oz. Filet Mignon</b>	<b>\$36.50</b>
Port Wine Reduction	
<b>Herb Encrusted Prime Rib of Beef au Jus</b>	<b>\$32.50</b>
<b>Marinated Sliced Hanger Steak</b>	<b>\$28.50</b>
Corn Relish	
<b>Sliced Filet of Sirloin</b>	<b>\$26.50</b>
Port Demi-Glace	
<b>14oz Strip Steak</b>	<b>\$36.50</b>
Herb Butter Medallion	
<b>Slow Cooked Short Ribs</b>	<b>\$28.50</b>
Roasted Vegetable & Mushroom Jus	
<b>Mustard &amp; Herb Encrusted Rack of Lamb</b>	<b>\$38.50</b>
Mint Infused Jus	
<b>Pan-seared Veal Chop</b>	<b>\$38.50</b>
Mushroom Bordelaise	
<b>Veal Saltimbocca</b>	<b>\$32.50</b>
Stuffed with Prosciutto & Cheese, Fresh Sage, Lemon -White Wine Sauce	



## PORK

<b>Maple Glazed Grilled Pork Chop</b>	<b>\$22.50</b>
Caramelized Onion-Apple Chutney	
<b>Stuffed Roast Pork Loin</b>	<b>\$22.50</b>
Spinach, Polenta & Cheese	
<b>Miso Glazed Pork Tenderloin</b>	<b>\$23.50</b>
Blue Berry-Port Wine Reduction, Fried Onions	
<b>Braised Pork Shank</b>	<b>\$22.50</b>
Red Wine & Caramelized Onion Sauce	

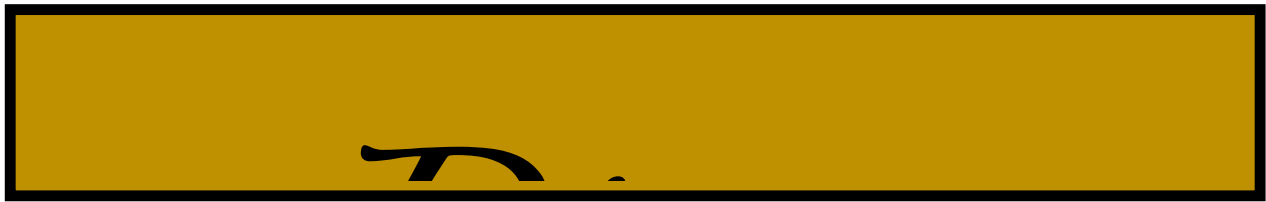
## SEAFOOD

<b>Pan Seared Halibut</b>	<b>\$32.50</b>
Apple-Onion and Cognac Compote	
<b>Shrimp Scampi with Linguini</b>	<b>\$28.50</b>
<b>Char-grilled Shrimp and Scallops</b>	<b>\$32.50</b>
Basmati Rice with Mushrooms, Asparagus & Garlic Cream Sauce	
<b>Caribbean Jerk Marinated Grouper</b>	<b>\$26.50</b>
Fresh Pineapple Salsa	
<b>Pan-Seared Salmon</b>	<b>\$23.50</b>
Brown Sugar Spice Rub	
<b>Pan-Seared Asian Sea Bass</b>	<b>\$32.50</b>
Stir-fried Vegetables	
<b>Lobster Tail</b>	<b>Market Price</b>
Drawn Butter	

## VEGETARIAN\*

<b>Asian Vegetable Stir Fry with Basmati Rice</b>	<b>\$22.50</b>
<b>Eggplant Lasagna</b>	<b>\$22.50</b>
Breaded Eggplant, Ricotta Cheese, Mozzarella & Marinara	
<b>Portobello Mushroom Napoleon</b>	<b>\$22.50</b>
Grilled Vegetables & Tomato Coulis	
<b>Vegetable Wellington</b>	<b>\$22.50</b>
Sautéed Vegetables with Herbs & Butter Wrapped in Puff Pastry	
<b>Wild Mushroom &amp; Asparagus Risotto</b>	<b>\$22.50</b>
<b>Fettuccine Alfredo</b>	<b>\$18.50</b>
<b>Squash Ravioli with Roasted Root Vegetables</b>	<b>\$21.50</b>

Final Count of all selections must be provided 7 days prior to the event.  
Gluten free options are available with possible additional costs.



**A Capella Buffet**                      **\$21.50**

Caesar or Mixed Green Salad  
One Starch Selection  
One Vegetable Selection  
One Entrée Selection  
Dessert Selection  
Coffee/Tea Station

**Orchestral Buffet:**                      **\$29.50**

Caesar or Mixed Green Salad  
Two Starch Selections  
One Vegetable Selection  
Two Entrée Selections  
Dessert Selection  
Coffee/Tea Station

**Buffet Menu Options:**

**Vegetables**

Green Bean Medley / Honey & Brown Sugar Glazed Carrots / Cauliflower Au Gratin /  
Sautéed Broccoli Rabe / Roasted Brussels Sprouts / Roasted Root Vegetables /  
Broccoli, Cauliflower & Carrot Medley

**Starches**

Penne with Alfredo, Marinara, Pesto Cream, Bolognese or Vodka Sauce / Macaroni-n-Cheese  
Oven Roasted Red Skin Potatoes / Mashed Potatoes / Smashed Herbed Potatoes /  
Parsley-buttered Potatoes / Seasoned French Fries / Rice Pilaf / Herbed Wild Rice

**Buffet Entrée Selections**

**Butcher's Block (\$75 Chef's Fee)**

Hand-carved Roast Beef / Oven-Roasted Turkey / Honey-Glazed Ham / Herb Roasted Pork Loin  
accompanied with Condiments & Assorted Sandwich Rolls on Request

*Up Grades: at an Additional Up-Charge (Market Price)*

Roast Leg of Lamb / Prime Rib / Tenderloin of Beef

**Chaffered Entrées:**

Chicken Marsala, Picatta, Francaise, Florentine or Oven Roasted Chicken  
Pan-Seared Filet of Salmon with Brown Sugar Spice / Oven-roasted Cod with Lemon-Butter  
Oven-Roasted Pot Roast / Beef Bourguignon / Stuffed Pork Loin of Polenta & Spinach  
Lasagna Bolognese / Eggplant Lasagna / Roast Turkey with Stuffing



**A Station Party is a Crowd Pleaser! A Minimum of Three Stations Ordered.**

**Butcher's Block (\$75 Chef's Carving Fee)** \$10.50 per person  
Hand-carved Roast Beef / Oven-Roasted Turkey / Honey-Glazed Ham  
Herb Roasted Pork Loin / Accompanied with Condiments & Assorted Sandwich Rolls  
*Up Grades: at an Additional Cost (Market Price)*  
Roast Leg of Lamb / Prime Rib / Tenderloin of Beef

**Pasta Station** \$7.50 per person  
**Selection of Two Pastas & Two Sauces**  
Penne, Ravioli, Tortellini or Bucatini Pasta  
Marinara, Alfredo, Pesto Cream, Bolognese or Vodka Sauce  
Chicken or Shrimp May be Added at Additional Charge

**Salad Station** \$5.25 per person  
Mixed Mesclun Greens and Romaine Lettuce  
Selections of Tomatoes, Carrots, Cucumbers, Croutons, Black Olives, Red Onion, Sun Flower Seeds, Garbanzo Beans, Craisins & Assorted Dressings

**The Asian Station** \$8.50 per person  
Choice of two: General Tso's Chicken / Shrimp Kung Pao / Beef & Broccoli  
Chicken Dumplings with Hoisin Glaze  
White Rice or Fried Rice  
Fortune Cookies

**Mexicali Alley** \$8.50 per person  
Soft and Hard Taco Shells  
Seasoned Beef & Chicken / Shredded Lettuce / Cheese / Chopped Tomatoes / Onion  
Black Beans / Salsa / Sour Cream & Guacamole / Accompanied with Spanish Rice

**Mac-n-Cheese Station** \$7.50 per person  
Cheddar and Creamy Mac & Cheese  
Accompanied with Bacon Bits / Sautéed Mushrooms / Chopped Tomatoes / Broccoli Florets & Fried Onions  
Lobster Mac-n-Cheese (Additional \$5.00 per person)

**Mediterranean Station** \$10.50 per person  
Marinated Chicken & Beef Kabobs / Yellow Rice / Hummus / Warm Pita, Tzatziki Sauce  
& Greek Vinaigrette / Cous Cous Salad

**Fowl Ball (\$75 Chef's Carving Fee)** \$12.50 per person  
Roast Chicken / Fried Chicken / Roast Turkey / Cornish Hens / Duck Breast & Confit  
Roasted Root Vegetables

**School of Salmon 101** \$12.50 per person  
Pan-seared Salmon with Brown Sugar Spice / Gravlax / Chilled Poached Salmon  
Dill Sour Cream / Chopped Egg / Chopped Onion / Capers / Rye Bread  
Cucumber, Tomato & Red Onion Salad

**Truckin' up to Buffalo (\$75 Chef's Carving Fee)** \$12.50 per person  
Mini Roast Beef on Weck Rolls / Horseradish / Mayonnaise  
Chicken Wings - Hot / Medium / Mild / BBQ / Bleu Cheese Dressing / Carrots & Celery  
Webber's Mustard Potato Salad

**Slider Station** \$12.50 per person  
Beef & Chicken Sliders  
Accompanied with Ketchup / Mustards / Chopped Onion / Mayonnaise / Pickles  
Served with Seasoned French Fries

**Japanese Sushi Bar** Market Price  
Selection of Sushi, Sashimi and Rolls Served with Soy Sauce / Pickled Ginger and Wasabi  
Sushi Chef Available Upon Request (Additional Fee)

**Flatbreads and Bombers** \$10.50 per person  
Thin Crust Assorted Pizzas and Mini Meatball Bombers  
Caesar Salad







## Bar Packages

Bar Packages include the following:

**Liquors:** Vodka / Gin / Rum / Whiskey / Scotch / Bourbon / Tequila / Triple Sec & Amaretto  
Soft Drinks / Juices / Mixers & Fruit Garnishes

**Wine:** Chardonnay / Pinot Grigio / Pinot Noir / Cabernet & Riesling

**Bottled Beer** to include:

House Package: Labatt's Blue / Labatt's Blue Light

Call and Premium Package: Labatt's Blue / Labatt's Blue Light / Flying Bison Beers

Based on per person...

	<u>House</u>	<u>Call</u>	<u>Premium</u>
Two-hour Bar	\$18.50	\$20.50	\$24.50
Three-hour Bar	\$21.50	\$24.50	\$30.50
Four-hour Bar	\$24.50	\$28.50	\$35.50
Five-hour Bar	\$27.50	\$31.50	\$39.50
Cash Bar	\$50 Bartender Fee		
Consumption Bar	\$50 Bartender Fee		
Soda Package	\$8.50 per person		
Champagne Toast	\$3.50 per person		

### Punches

(Bowl Serves Approximately 30 People)

Sparkling Fruit	\$45.00
Wine	\$55.00
Mimosa	\$55.00
Rum	\$75.00

Additional liquors may be ordered  
Shots are prohibited at all functions

## Catering Guidelines:

Our Catered Events require a non-refundable deposit to hold your event and/or meeting space. This deposit will be applied to your final bill. In the unlikely circumstance that you cancel your event for any reason, your deposit is non-refundable and will be forfeited.

If there is a cancellation by the client, the client will be responsible for the following cancellation fees:

25% of estimated charges if cancelled 60 days or less

50% of estimated charges if cancelled 30 days or less

Pricing is effective as of \_\_\_\_\_. Prices quoted from the \_\_\_\_\_ menus are subject to comparable increases to meet costs of goods and services at the time of the event if necessary. If pricing does increase due to a proportional increase to meet costs of goods, Wurlitzer Events will agree to modify a menu to fit within your budget. We will guarantee price 30 days in advance of event. \_\_\_\_\_

- During the initial planning of your event we request an estimated number of guests.
- A final guarantee is required seven days before the function. This guarantee is not subject to reduction.
- You will be financially responsible for 100% of your guarantee number or the actual number of guests served, whichever is greater.
- Payment for the event is required by 48 hours prior to event. Payments may also be made in the weeks and months prior to the event and will show on the final master bill.
- Certified Checks, Money Orders or Cash are required for final payment. Credit Card payments are not accepted for function without consent of management.

Liability for damages to the premises will be charged accordingly if caused during your event. Alcohol consumption is always monitored during an event. We reserve the right to refuse the service of alcohol to any guest that appears to be intoxicated. Alcohol SHOTS of any kind are forbidden.

**We will charge an Administration Fee of 20 % on food and beverage purchases for all banquets, functions and other events. This fee is NOT distributed to the banquet staff or any staff member providing service to our customers as a gratuity. The Administration Fee is NOT a gratuity NOR is it suggested to be a gratuity. The Administration Fee is the charge for servicing your event and covers the costs associated with food tasting, planning, site tours, logistics, insurance, and other administrative costs. Our banquet staff, including waiters, bartenders and all laborers, work for their wages which exceed NYS minimum wage requirements; thus gratuities are discretionary, but are neither necessary nor expected. This 20% Administration Fee and 8% New York State Sales tax will automatically be added to your invoice.**

**A labor fee of \$18.00 per hour per server will be added to bills for events that require staff levels that are inconsistent to the total food and beverage sales of 20% (Administration Fee). The Labor Fee is NOT a gratuity, NOR is it suggested to be a gratuity. The Labor Fee is NOT dispersed to the banquet staff or any staff member providing service to our customers as a gratuity. If your group is tax exempt, the proper certificate should be submitted in advance of your event.**

*Thank you for booking your event with us!*