



WURLITZER

Events

Banquets • Catering



908 Niagara Falls Blvd.
N. Tonawanda, NY 14120
(716)300-8220

Breakfast Banquets



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 Breakfast Potatoes

Eggs (Scrambled 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 & Breakfast Potatoes. (*Plated or Buffet*)

Brunch Buffet **\$21.75**

Orange Juice, Coffee/Tea, Fresh Baked Danish & Croissants, Accompanied with Jelly & Butter Fresh Seasonal Fruits / Breakfast 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 Frittata) / Seasonal Vegetable / Penne Pasta with **Choice of:** Vodka Sauce / Mariana Sauce / Pesto Cream Sauce or Alfredo Sauce

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

- Country Sausage Links
- Apple-wood Bacon
- Breakfast Potatoes
- Yogurt Parfait
- French Toast & Syrup – add \$1.00
- Belgian Waffles – add \$2.50
- Omelet Station – add \$3.50
- Smoked Salmon & Bagels – add \$3.50

Minimums may apply depending on availability. Please call to inquire within.

Lunch Banquets

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



Chicken Marsala	\$19.50
Topped with Cheese, Mushrooms & Marsala Wine Sauce	
Chicken Francaise	\$19.50
Batter-dipped Boneless Breast of Chicken with Lemon-Butter Sauce	
Chicken Wurlitzer	\$19.50
Boneless Chicken, Italian Breadcrumbs, Roasted Banana Peppers & Tomatoes	
Chicken a la King	\$19.50
Chicken Breast, Red Pepper & Peas in a Cream Sauce with Puff Pastry	
Chicken Cordon Bleu	\$19.50
Stuffed with Ham & Cheese, Apricot-Mango Buerre Blanc	
Marinated Jerk Chicken	\$19.50
Grilled over Coconut Basmati Rice with Fresh Pineapple Salsa	
Chicken Florentine	\$19.50
Stuffed with Spinach & Ricotta Cheese	
Grilled Marinated Pork Chop	\$20.50
Caramelized Onion & Apple Chutney	
Seared Pork Tenderloin	\$20.50
Blue Berry, Port Wine Reduction	
Roast Pork Loin	\$20.50
Spinach, Polenta, and Asiago with Roasted Peppers	

Pan-seared Salmon	\$22.50
Brown Sugar Spice Rub	
Grilled Sea Bass	market
Ginger Glaze	
Maryland Crab Cakes	\$22.50
Spicy Remoulade Sauce	
Char-grilled Shrimp & Scallops	\$24.50
Basmati Rice with white wine-lemon butter sauce	
Beef Bourguignon	\$19.50
Served over Egg Noodles	
Grilled Filet of Sirloin with	\$23.50
Demi-Glace	
Petite Filet Mignon with	\$26.50
Port Wine Reduction	
Tenderloin Kabobs with	\$26.50
Tzatziki & Cous Cous Royale	
New York Strip Steak with	\$28.50
Mushroom Bordelaise	
Eggplant Roulade	\$19.50
Breaded Eggplant, Ricotta, Mozzarella and Marinara	
Vegetable Wellington	\$19.50
Sautéed Vegetables with Herbs & Butter Wrapped in Puff Pastry	
Portobello Napoleon	\$19.50
Layered Grilled Vegetables with Tomato Coulis	

**Choose up to 3 entrees for your selections*

Minimums may apply depending on availability. Please call to inquire within.

Lunch Buffets

The Butcher's Block \$18.95

- **Choice of One Meat:**
Hand-carved Roast Beef,
Roast Turkey, Honey-Glazed Ham, or 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
- **Chef's Assorted Desserts**
- **Coffee/Tea Station**

The Wurlitzer Lunch Buffet \$21.95

- Includes Assorted Breads & 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 Wurlitzer
Grilled Jerk Chicken
Stuffed Chicken Florentine or Cordon Bleu
Filet of Salmon or Cod
Polenta, Spinach & Roast Pork Loin
Beef Bourguignon
Chicken ala King with Puff Pastry

Second Entrée Selection Add \$3.95

Sandwich Buffet \$18.95

- **Choice of 3 Sandwiches:**
Roast Turkey with Cranberry Aioli
Turkey Club Wrap
Roast Beef with Horseradish Aioli
Chicken Salad Wrap
Albacore Tuna Salad Wrap
New York Pastrami Reuben
*Hummus Grilled Vegetable Wrap**
*Caprese Baguette**
Open Grilled Chicken Souvlaki with Pita
- **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
- **Chef's Assorted Desserts**
- **Coffee/Tea Station**

The Pasta Bar \$18.95

- **Choice of 3 Pastas:**
*Fettuccine Alfredo**
*Penne Marinara**
Orecchiette Bolognaise
*Aglio e Olio**
Paglia e Fieno
*Traditional Cannelloni**
Traditional Meat Lasagna
*Eggplant Roulade**
- **House Salad (dressing of choice) or Caesar Salad**
- **Rolls and Butter**
- **Chef's Assorted Desserts**
- **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

Minimums may apply depending on availability. Please call to inquire within.

Dinner Soups

\$4.25

Seafood Bisque with Puff Pastry Crouton
Tomato-Basil Cream Bisque
Butternut Squash Bisque
Traditional Wedding Soup
Chicken Corn Chowder
Wurlitzer Potato Soup
Roasted Truffle Cauliflower
Gazpacho



A la Carte Dinner Salads

Romaine Caesar	\$7.50
Anchovies, Cheese, Shaved Parmesan, Caesar Dressing	
Field Greens with Roasted Beets*	\$7.50
Orange Segments, Chevre Cheese, Citrus Vinaigrette	
Bibb lettuce with Poached Pear*	\$8.50
Candied Walnuts, Maytag Bleu & Mustard Vinaigrette	
Chopped Salad*	\$8.50
Chopped Romaine, Garbanzo Beans, Tomatoes, Cucumber, Onion, Carrot, Provolone Cheese, Balsamic Vinaigrette	
Fresh Garden Salad*	\$6.50
Grilled Pineapple Caesar	\$8.50
Fresh Pineapple, Romain Lettuce, Asiago	
Caprese*	\$7.50
Beefsteak Tomatoes, Fresh Mozzarella, Basil, Olive Oil & Balsamic Drizzle	
Antipasto	\$8.50
Select Meats, Cheeses, Olives, Provolone, Roasted Peppers	
Wedge Salad	\$7.50
Iceberg Lettuce, Smoked Bleu, Heirloom Tomatoes, Bacon, Bermuda Onions, Cracked Peppercorn Ranch Dressing	



Final Count of all selections must be provided 10 days prior to the event.

Gluten free options are available at additional cost.

* Denotes vegetarian option

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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

Shrimp Cocktail Bowl **market price**
Ice Bowl with Traditional Cocktail Sauce,
Fresh Lemons

* Denotes vegetarian option

Minimums may apply depending on availability. Please call to inquire within.

Hors d'oeuvres

Vegetarian

Caprese \$2.95

Tomato, Mozzarella, Basil & Balsamic Glaze

Mini Grilled Cheese \$2.95

with Tomato Soup

Assorted Bruschetta's \$2.50

Tapenade, Tomato-basil, Hummus,

Brie & Raspberry Puffs \$2.75

Mushroom Profiterole \$2.75

Vegetarian Spring Roll \$2.50

Wasabi-Soy Dipping Sauce

Spanakopita \$2.75

Roasted Beet & Goat Cheese \$2.75

With Arugula in Phyllo Cup

Savory Quiches \$2.75

Stuffed Mushrooms \$2.75

Chevre Crostini \$2.75

Roasted Red Pepper, Basil & Pine Nuts

Caramelized Onion &

Smoked Gouda Crostini \$2.75

Egg Dipped Artichoke Hearts \$2.75

Roasted Red Pepper Aioli

Twice baked Mini Potato \$2.75

with Bacon & Cheddar

Goat Cheese & Figs Crostini \$2.75

with a dash of chopped pistachios



Seafood

Lobster Mac and Cheese \$3.75

Served in Tasting Spoons

Garlic Marinated Shrimp \$3.00

With Pesto Aioli on Crostini

Spicy Tuna on Sesame Crouton \$3.50

Wasabi Aioli

Maryland Crab Cakes \$3.75

Old Bay Remoulade Sauce

Bacon Wrapped Scallop \$3.50

Seared Scallop on Crostini \$3.50

With Spicy Corn Relish

Bloody Mary Shrimp Shooter \$3.00

Shrimp Fritters \$3.00

Pineapple Salsa

Smoked Salmon on Cucumber \$3.00

with Dill Cream

Crabmeat Ravigote \$3.00

Pate Choux Pastry

Meat

Mini Chicken Rolled Quesadilla \$3.50

Served with a Margarita tasting

Mini Short Rib Sliders \$3.75

Mini Brioche Rolls

Thai Chicken or Beef Satay \$2.50

With Spicy Dipping Sauce

Buffalo-Style Chicken Satay \$2.50

Mini Rubeen \$3.00

Mu Shu Chicken Dumpling \$2.50

With Hoison Glaze

Beef Wellingtons \$3.00

Sliced Tenderloin on Herb Crostini \$3.00

Caramelized Onions with Gorgonzola Whipped Cream

Lamb Lollipop \$5.25

With Mustard Dipping Sauce

Chicken Cordon Blue \$3.00

Ham, Swiss & Breadcrumbs Crust

Minimum of 4 dozen of each variety. Maximum of 6 varieties.

Minimums may apply depending on availability. Please call to inquire within.

Dinner Entrees

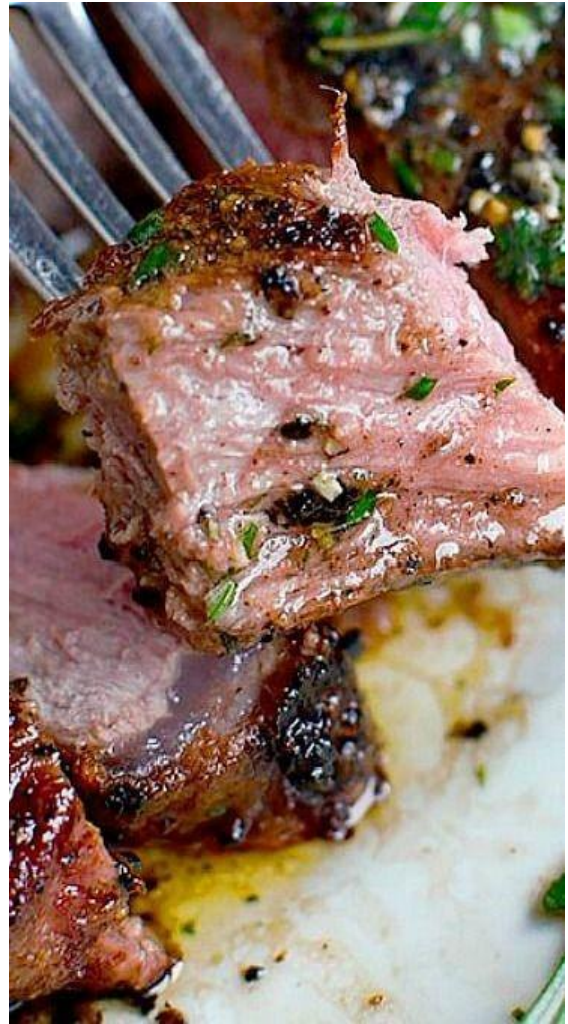
POULTRY

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

Choice of House or Caesar Salad
Assorted Breads & Butter
Entrée with Potato & Vegetable
Coffee & Tea Service

BEEF

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



Minimums may apply depending on availability. Please call to inquire within.

PORK

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

SEAFOOD

Pan Seared Halibut	\$36.50
Apple-Onion and Cognac Compote	
Shrimp Scampi with Linguini	\$28.50
Char-grilled Shrimp and Scallops	\$34.50
Basmati Rice with Mushrooms, Asparagus & Garlic Cream Sauce	
Caribbean Jerk Marinated Grouper	\$36.50
Fresh Pineapple Salsa	
Pan-Seared Salmon	\$23.50
Brown Sugar Spice Rub	
Pan-Seared Chilean Sea Bass	\$39.50
Lemon-Thyme Risotto	
Lobster Tail	Market
Drawn Butter	

VEGETARIAN*

Asian Vegetable Stir Fry with Basmati Rice	\$22.50
Eggplant Roulade	\$22.50
Breaded Eggplant, Ricotta Cheese, Mozzarella & Marinara	
Portobello Mushroom Napoleon	\$22.50
Grilled Vegetables & Tomato Coulis	
Vegetable Wellington	\$22.50
Sautéed Vegetables with Herbs & Butter Wrapped in Puff Pastry	
Wild Mushroom & Asparagus Risotto	\$22.50
Stuffed Poblano Pepper with Mixed Vegetables	\$23.50
Squash Ravioli with Roasted Root Vegetables	\$21.50

Final Count of all selections must be provided 10 days prior to the event.
Gluten free options are available with possible additional costs.

Minimums may apply depending on availability. Please call to inquire within.

Dinner Buffets

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
Two Vegetable Selections
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 / Potatoes Anna
Parsley-buttered Potatoes / Seasoned French Fries / Rice Pilaf / Herbed Wild Rice

Buffet Entrée Selections

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

Hand-carved Roast Beef / Oven-Roasted Turkey / Honey-Glazed Ham or 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 Wurlitzer, 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 / Roast Pork Loin with Polenta & Spinach
Lasagna Bolognese / Eggplant Roulade / Roast Turkey with Stuffing

Minimums may apply depending on availability. Please call to inquire within.

Dinner Stations

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

Butcher's Block (\$75 Chef's Carving Fee) **\$10.50**

Hand-carved Roast Beef / Oven-Roasted Turkey / Honey-Glazed Ham or
Herb Roasted Pork Loin / Accompanied with Condiments & Assorted Sandwich Rolls
Up Grades: at an Additional Cost (Market Price)
Rack of Lamb / Prime Rib / Tenderloin of Beef

Pasta Station **\$7.50**

Selection of Two Pastas & Two Sauces
Penne, Ravioli, Tortellini or Bucatini Pasta
Marinara, Alfredo, Pesto Cream, Bolognese (\$1.00) or Vodka Sauce
Chicken or Shrimp May be Added at Additional Charge

Salad Station **\$5.25**

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**

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**

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**

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)

Minimums may apply depending on availability. Please call to inquire within.

Mediterranean Station **\$10.50**

Marinated Chicken & Beef Kabobs / Yellow Rice / Hummus / Warm Pita, Tzatziki Sauce & Greek Vinaigrette / Cous Cous Salad

Fowl Ball **\$12.50**

Roast Chicken / Fried Chicken / Chicken & Dumplings
Roasted Root Vegetables

Lazarski Polish Station **\$12.50**

Sautéed Pierogi, Grilled Smoked Kielbasa, Golumpki, Sweet & Sour Cabbage, Mustards

Truckin' up to Buffalo (\$75 Chef's Carving Fee) **\$10.50**

Mini Roast Beef au jus on Weck Rolls / Horseradish / Mayonnaise
Chicken Wings - Hot / Medium / Mild / or BBQ
Bleu Cheese Dressing / Carrots & Celery
Webber's Mustard Potato Salad

Slider Station **\$10.50**

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**

Thin Crust Assorted Pizzas, Italian Assorted and Mini Meatball Bombers
House-made Chips



Minimums may apply depending on availability. Please call to inquire within.

Bar Packages



Soft Drinks / Juices / Mixers & Fruit Garnishes

Liquors: Vodka / Gin / Rum / Whiskey / Scotch / Bourbon / Tequila / Triple Sec & Amaretto

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

Bottled Beer:

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

Call and Premium Package: Labatt's / Budweiser / Woodcock Brothers / Big Ditch / Stella Artois

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	\$9.50 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
Mimosa Bar (Consumption)	\$28.00

Contains variety of fruit juices & fresh fruit garnishes

Minimum of 3 bottles

Additional liquors may be ordered
Shots are prohibited at all functions

Minimums may apply depending on availability. Please call to inquire within.