

Happy Holidays!



WURLITZER
Events
Banquets • Catering

2019 Holiday Menu

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



Holiday Luncheons

Plated Meals - \$21.50

“Comet”

*Fresh Garden Salad with House Balsamic Vinaigrette
Rolls & Butter*

(Choice of)

Chicken Francaise – *Batter-dipped Boneless Breast of Chicken with Lemon-Butter Sauce*

Pan-seared Salmon – *Brown Sugar Spice Rub*

Beef Bourguignon – *Served over Egg Noodles*

Vegetable Wellington – *Sautéed Vegetables with Herbs & Butter wrapped in Puff Pastry*

Bouche de Noel

Coffee/Tea Service

Buffet Meals – \$21.50

“Dasher”

*Includes Rolls & Butter, Garden Salad or Caesar Salad, Fresh Seasonal Vegetables, (Rice, Potato or Pasta) Choice of **one** entrée selection. Bouche de Noel, 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, Francaise, or 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 \$2.95

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

Cocktail Receptions

The Office Party – \$36.95

“Blitzen”

3 Hour Call Bar –

Spirits: Titos Vodka, Johnny Walker Red Scotch, Bacardi Rum, Tanqueray Gin, VO Whiskey, Jim Beam Bourbon

Wine: Cabernet Sauvignon, Pinot Noir, Pinot Grigio, Chardonnay & Riesling

Draft: Stella Artois, Big Ditch Hayburner, Flying Bison Rusty Chain

Bottled Beer: Labatt’s Blue and Blue Light, Budweiser and Bud Light

Hors d’oeuvres –

Stationary Cheese Display

Choice of 4 passed Hors d’oeuvres:

Mushroom Profiterole, Bacon Wrapped Scallop, Thai Chicken Satay, Sliced Tenderloin on Herb Crostini, Shrimp Fritters, Beef Wellingtons

Station – *Carving Station of Roast Beef, Turkey or Pork Loin with Condiments and Rolls*

Dessert/Coffee – *Mini pastries and desserts, Coffee Station*



The Company Party – \$32.95

“Dancer”

3 Hour Call Bar –

Spirits: Titos Vodka, Johnny Walker Red Scotch, Bacardi Rum, Tanqueray Gin, VO Whiskey, Jim Beam Bourbon

Wine: Cabernet Sauvignon, Pinot Noir, Pinot Grigio, Chardonnay & Riesling

Draft: Stella Artois, Big Ditch Hayburner, Flying Bison Rusty Chain

Bottled Beer: Labatt’s Blue and Blue Light, Budweiser and Bud Light

Stations – *Breads & Spreads Station with Cheeses*

Pasta Station – featuring 2 pastas with choice of sauces

Dessert/Coffee – *Mini Pastries and Desserts, Coffee Station*

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

Holiday Dinners

Plated Meals – \$46.95

“Prancer”

3 Hour Call Bar –

Spirits: Titos Vodka, Johnny Walker Red Scotch, Bacardi Rum, Tanqueray Gin, VO Whiskey, Jim Beam Bourbon

Wine: Cabernet Sauvignon, Pinot Noir, Pinot Grigio, Chardonnay & Riesling

Draft: Stella Artois, Big Ditch Hayburner, Flying Bison Rusty Chain

Bottled Beer: Labatt’s Blue and Blue Light, Budweiser and Bud Light

Hors d’oeuvres –

Breads & Spreads Station with Cheeses

Fresh Garden Salad with House Balsamic Vinaigrette

Rolls & Butter

Choice of-

Stuffed Roast Pork Loin – *Spinach, Polenta & Cheese*

Sliced Filet of Sirloin – *Port Demi-Glace*

Chicken Florentine – *Oven-Roasted, Stuffed Breast of Chicken with Ricotta & Spinach*

Shrimp Scampi with Linguini-

Bouche de Noel

Coffee/Tea Service



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

Plated Meals – \$60.95

“Vixen”

4 Hour Call Bar –

Spirits: Titos Vodka, Johnny Walker Red Scotch, Bacardi Rum, Tanqueray Gin, VO Whiskey, Jim Beam Bourbon

Wine: Cabernet Sauvignon, Pinot Noir, Pinot Grigio, Chardonnay & Riesling

Draft: Stella Artois, Big Ditch Hayburner, Flying Bison Rusty Chain

Bottled Beer: Labatt’s Blue and Blue Light, Budweiser and Bud Light

Passed Hors d’oeuvres – (choice of 3)

Breads & Spreads Station with Cheeses

Fresh Garden Salad with House Balsamic Vinaigrette

Rolls & Butter

Choice of-

Pan-Seared Cod – *Miso Glaze with Stir-fried Vegetable*

Squash Ravioli *with Roasted Root Vegetables*

6oz. Filet Mignon – *Port Wine Reduction*

Chicken Saltimbocca – *Stuffed with Prosciutto & Cheese, Fresh Sage, Lemon – White Wine Sauce*

Dessert – *Mini Pastries and Desserts*

Coffee/Tea Station



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

Plated Meals – \$68.95

“Rudolf”

4 Hour Call Bar –

Spirits: Titos Vodka, Johnny Walker Red Scotch, Bacardi Rum, Tanqueray Gin, VO Whiskey, Jim Beam Bourbon

Wine: Cabernet Sauvignon, Pinot Noir, Pinot Grigio, Chardonnay & Riesling

Draft: Stella Artois, Big Ditch Hayburner, Flying Bison Rusty Chain

Bottled Beer: Labatt’s Blue and Blue Light, Budweiser and Bud Light

Stationary Hors d’oeuvre

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

Passed Hors d’oeuvres – (choice of 4)

Mushroom Profiterole, Bacons Wrapped Scallop, Thai Chicken Satay, Sliced Tenderloin on Herb Crostini, Crab Cakes with Remoulade, Beef Wellingtons, Lobster Mac-n-Cheese Bites.

Garden Salad, Caesar Salad or Caprese Salad

Rolls & Butter

Choice of-

Chicken Oscar – *Grilled Breast of Chicken, topped with Crabmeat, Asparagus & Hollandaise Sauce*

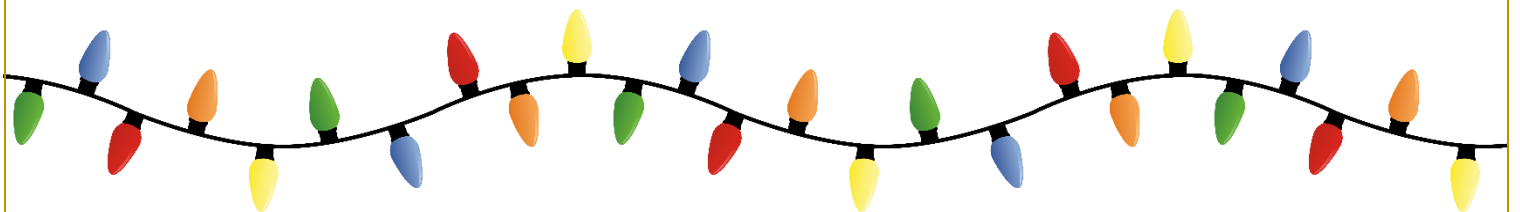
Soz. Filet Mignon – *Port Wine Reduction & Gorgonzola Butter*

Char-Grilled Shrimp and Scallops – *Basmati Rice with Mushrooms, Asparagus & Garlic Cream Sauce*

Vegetable Wellington – *Sautéed Vegetables with Herbs & Butter wrapped in Puff Pastry*

Bouche de Noel with Christmas Cookies

Coffee/Tea Station



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

Holiday Buffet Dinners

“Donner” – \$46.95

3 Hour Call Bar – featuring Titos Vodka, Johnny Walker Red Scotch, Bacardi Rum, Tanqueray Gin, VO Whiskey, Jim Beam Bourbon
Cabernet Sauvignon, Pinot Noir, Pinot Grigio, Chardonnay & Riesling
Draft - Stella Artois, Big Ditch Hayburner, Flying Bison Rusty Chain Bottled Beer - Labatt's Blue and Blue Light, Budweiser and Bud Light

Stationary Hors d'oeuvres –

Breads & Spreads Station with Cheeses

Buffet –

Caesar or Mixed Green Salad / Two Starch Selections
Two Vegetable Selections / Two Entrée Selections
Mini Pastries & Desserts + Coffee / Tea Station

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 / Seasoned French Fries
Rice Pilaf / Herbed Wild Rice / Parsley-Buttery Potatoes

Entrees

Chicken Marsala, Piccata Francaise, Florentine or Oven Roasted
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 / Roasted Turkey with Stuffing

Dessert – Mini Pastries & Desserts
Coffee/Tea Station

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