

Happy Holidays!



WURLITZER
Events
Banquets • Catering

2020 Holiday Menu

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



Holiday Luncheons

Plated Meals - \$21.50

“Comet”

Artisan Bread & Butter, Fresh Garden Salad with Balsamic Vinaigrette, Fresh Seasonal Vegetable & Red Mashed Potato

Choice of:

Chicken Risotto *-Breaded & Stuffed White Truffle Risotto with Garlic Cream Sauce*

Cod Bruschetta *-Broiled Cod with Lemon Butter, Bruschetta & Balsamic Vinaigrette*

Garlic Herb Tenderloin Tips with Sweet Pepper & Onion *-with Tzatziki Drizzle*

Vegetable Wellington *-Assorted Vegetables & Quinoa in Puff Pastry with Sweet Pepper-Tomato Coulis*

Chef's Plated Dessert

Coffee/Tea Service

Buffet Meals – \$21.50

“Dasher”

*Includes Rolls & Butter, Fresh Garden Salad with Balsamic Vinaigrette, Fresh Seasonal Vegetables, Penne Pasta with Olive Oil & Basil with Marinara & Pesto Cream, Choice of **One** Entrée Selection*

Buffet Entrée Selections

Lemon Rosemary Chicken, Chicken Bruschetta, Homestyle Meatloaf, Sweet Soy Tenderloin Tips with Mushrooms & Sweet Peppers, Eggplant Roulade, Roast Turkey or Roast Beef with Condiments & Kaiser Rolls

Chef's Plated Dessert

Coffee/Tea Station

Second entrée selection add \$2.95

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

Sandwich Buffet - \$18.50

“Our Place or Yours”

*Includes Fresh Garden Salad with Balsamic Vinaigrette, Asian Noodle Salad, Choice of **Three** Sandwiches*

Sandwiches:

Roast Turkey with Cranberry Aioli, Wheat Bread

Chicken & Craisin Salad Wrap, Sun-dried Tomato Spread

Vinaigrette Tuna Salad and Cherry Champagne Cheese Wrap

Sweet Pepper Hummus, Marinated Vegetable Wrap

Caprese Baguette

New York Pastrami Reuben on Rye

Grilled Chicken Souvlaki Platter with Pita

Beef Tenderloin, Dill Havarti, Horseradish on Baguette

Salami, Capicola & Hard Cheese, Tapenade, Garlic Loaf

Chicken Bruschetta, Pesto & Fresh Mozzarella, Baguette

Mini Assorted Desserts

Coffee/Tea Station (In-House only)



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

Cocktail Receptions

The Office Party – \$36.95

“Blitzen”

3 Hour Open Call Bar

Hors d’oeuvres –

Plated Gourmand Display with Breads & Spreads Enhancement served Family Style on Guest Tables

Choice of Four Plated Hors d’oeuvres served Family Style on Guest Tables

Caprese En Crouete, Bacon Wrapped Scallop, Thai Chicken Satay, Sliced Tenderloin on Herb Crostini, Crabmeat Ravigote, Beef Wellingtons (More Options Available upon Request)

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

Mini Assorted Desserts

Coffee/Tea Station

The Company Party – \$32.95

“Dancer”

3 Hour Open Call Bar

Plated Gourmand Display served Family Style on Guest Tables

Station - *Pasta Station – featuring Two choices of Pastas with Two choices of Sauces*

Mini Assorted Desserts

Coffee/Tea Station



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

Holiday Dinners

Plated Meals – \$46.95

“Prancer”

3 Hour Open Call Bar

Hors d’oeuvres – Chef’s Crudité with Grilled Breads & Crackers

Served Family Style

Artisan Bread & Butter, Fresh Garden Salad with Balsamic Vinaigrette, Fresh Seasonal Vegetable & Red Mashed Potato

Choice of Three:

Parmesan Breaded Pork Loin *-Tomato Coulis*

Garlic Herb Tenderloin Tips with Sweet Pepper & Onion *-with Tzatziki Drizzle*

Filet of Sirloin *-Port Demi-Glace*

Thai Curry Vegetables with Tofu & Rice

Eggplant Roulade *-Breaded Eggplant, Ricotta Cheese, Mozzarella & Marinara*

Tuscan Grilled Chicken *-Marinated with Balsamic, Fresh Herbs, & Tomato Bruschetta*

Chicken Wurlitzer *-Boneless (Breaded or Grilled) Chicken Breast, Artichoke Hearts, Fresh Mozzarella & Sweet Pepper-Tomato Coulis*

Cod Bruschetta *-Lemon Butter, Bruschetta & Balsamic Glaze*

Chef’s Plated Dessert

Coffee/Tea Service

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

Plated Meals – \$60.95

“Vixen”

4 Hour Open Call Bar

Three Chef’s Choice Passed Hors d’oeuvres

Chef’s Crudité with Grilled Breads & Crackers -Served Family Style

Artisan Bread & Butter, Fresh Garden Salad with Balsamic Vinaigrette, Fresh Seasonal Vegetable & Red Mashed Potato

Choice of Three:

Grilled Pork Loin -Warm Apple Sauce

Chili Rubbed Salmon -Brown Sugar Spice Rub, Smoked Paprika Fraiche

Cod Bruschetta -Lemon Butter, Bruschetta & Balsamic Glaze

Lasagna Rolls -Ricotta & Beef

Portobello Napoleon Grilled Vegetables & Tomato Coulis

Twin Tenderloin Dianne -Mustard, Capers & Cream Reduction

Balsamic & Rosemary Sirloin

Chicken Francaise -Battered-dipped & Sautéed with Lemon Sauce

Tuscan Grilled Chicken -Marinated with Balsamic, Fresh Herbs & Tomato Bruschetta

Chicken Marsala -Pan-Seared Chicken Breast, Mushrooms & Marsala Wine

Chef’s Plated Dessert

Coffee/Tea Service



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

Plated Meals – \$68.95

“Rudolf”

4 Hour Open Call Bar

Four Chef’s Choice Passed Hors d’oeuvres

Chef’s Crudité with Grilled Breads & Crackers with Antipasto Enhancement

-Served Family Style

Artisan Bread & Butter, Butternut Squash Bisque, Fresh Garden Salad with Balsamic Vinaigrette, Fresh Seasonal Vegetable & Red Mashed Potato

Choice of Three:

Roast Pork loin *-Warm Apple Sauce*

Char-Grilled Shrimp and Scallops *-Sherry Cream Sauce*

Lobster Stuffed Shrimp *-Lemon Butter Sauce*

8oz. Filet Mignon *-Red Wine Demi-Glace*

Tenderloin Roulade *-Gorgonzola, Pancetta & Tamarind Demi-Glace*

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

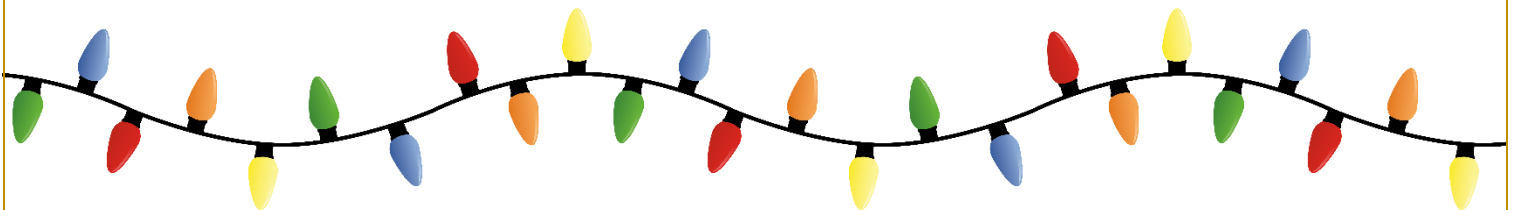
Chicken Oscar *-Grilled Breast of Chicken, topped with Crabmeat, Asparagus & Hollandaise Sauce*

Chicken Saltimbocca *-Grilled with Prosciutto, Cheese, Fresh Sage & Lemon-White Wine Sauce*

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

Chef’s Plated Dessert

Coffee/Tea Service



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

Holiday Buffet Dinners

“Donner” – \$46.95

3 Hour Open Call Bar

Hors d’oeuvres – Chef’s Crudité with Grilled Breads & Crackers
Served Family Style

Buffet –
Artisan Bread & Butter, Fresh Garden Salad with Balsamic Vinaigrette, Fresh Seasonal Vegetable, Penne Pasta with Olive Oil & Basil served with Marinara & Pesto Cream

Choice of Potato:
Chive & Potato Croquette, Roasted Red Skin Potatoes, Traditional Mashed Potatoes, Garlic Smashed Red Skins, Parsley Buttered Potatoes

Choice of Two Entrees:
Grilled Pork Loin, Cod Bruschetta, Lemon Rosemary Chicken, Tuscan Grilled Chicken, Chicken Marsala, Chicken Francaise, Pot Roast, Garlic Herb Tenderloin Tips, Ricotta & Beef Lasagna Rolls, Eggplant Roulade, Roast Turkey or Roast Beef with Condiments and Kaiser Rolls

Chef’s Plated Dessert
Coffee/Tea Station

*****Vegetarian Meals By Pre-Order Only*****

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