



CLASSIC EVENTS

The Meeting Planner

Acqua

Marquis de Lafayette

Events @ the Foundry

Shea's Seneca

MEETING PLANNER PACKAGE I

Includes Continental Breakfast, Lunch and Refreshment Breaks



Continental Breakfast

Assortment of Freshly-baked Sweetbreads, Danish, Muffins, Warm Croissants, Jams & Jellies, Butter, Fresh Seasonal Fresh Fruit, Orange Juice, Freshly Brewed Columbian Coffee, & Tea Service

Mid –morning Refresh and Break

Replenish of beverages and Assorted Soft Drinks
Assorted Granola Bars & Whole Fruits

Lunch Selections

Please select either the Composed Salad Luncheon Item or Buffet

Buffet Entrée Selections

Choice of Mixed Greens, Caesar or Mixed Greens with Berries & Feta
Rolls and Butter

Entrée Selections *(choice of 3- counts due 7 days prior)*

*Chicken Marsala, Picatta or Francaise
Pan Seared Salmon with Beurre Blanc Sauce
Tilapia A la Greque with Feta, Tomato & Tzatziki Sauce
Cheddar- Bacon Meatloaf
Slow Cooked Pot Roast, Caramelized Onion Sauce
Sliced Turkey with Stuffing
Vegetarian Spinach Lasagna with White or Red Sauce
Asian Stir Fry*

Vegetables

*Mélange of Seasonal Vegetables, Green beans with Almonds, Honey glazed carrots.
Cauliflower Au Gratin, Asian Stir- fry, Roasted Root Vegetables*

Starches *(choice of 2)*

*Penne or Farfalle Pasta with Alfredo, Marinara. Creamy Garlic, Pesto or A la Vodka Sauce
Oven Roasted Reds, Macaroni & Cheese, Mashed Potatoes, Lyonnaise Potatoes, Au gratin Potatoes, Smashed Potatoes, Parsley-butter Boiled Potatoes, Home Fries, Rice Pilaf, Stir Fried Rice*

Chef's Dessert *(plated or a platter assorted miniatures)*

Coffee & Tea Service

MEETING PLANNER PACKAGE I CONTINUED... (alternative Option)

SALADS

Composed Salad Luncheon Entrees

(Please select up to 3 options- counts are due 7 days prior)

(Includes assorted rolls, Salad, Chef's dessert, Coffee & tea service)

Traditional Cobb Salad

Chicken, Romaine Lettuce, Avocado, Egg, Onion, Blue Cheese

The Classic Greek

Chicken or Beef, Romaine, Tomato, Onion, Feta, Olives & Pita Bread

Chicken or Shrimp Caesar

Romaine, Choice of Grilled Chicken or Shrimp, Parmesan Croutons and Traditional Caesar Dressing

Taco Salad

Tortilla Salad Bowl, Seasoned Chicken or Beef, Lettuce, Tomato, Black Bean, Shredded Cheddar, & Salsa Vinaigrette

Asian Salad

Pot Stickers, Mixed Greens, Cilantro, Asian Vinaigrette

Trio Salad

Scoop of Tuna, Chicken and Shrimp Salad on a Bed of Mixed Greens

OR CREATE YOUR OWN SALAD BAR....

Chopped Romaine, Mixed Greens, accompanied with Tomatoes, Onion, Cucumber, Croutons, Blue Cheese, Shredded Cheese, Carrot Ribbon, Black Olives and Purple Cabbage, Croutons, Onions, Bacon Bits

Accompanied with Rolls and Butter

Afternoon Refresh/Break

Refresh of Sodas, Juices, Coffee

Choice of the following Snacks

Assorted Cookie Bar

Bar Cookies

Cheese & Crudite Display

Popcorn Bar

\$36.00 per person

A 21.5% production fee and 8.75% NYS Sales Tax will be added

Includes Room Rental and In-house AV



Meeting Planner Package II

Includes Continental Breakfast, Lunch and Refreshment Breaks

Continental Breakfast

Assortment of Freshly-baked Breakfast Quick breads, Danish, Muffins, Whole Coffee Cakes, Bagels, Warm Croissants, Jams & Jellies, Cream Cheese, Peanut Butter, Creamery Butter, Fresh Seasonal Fruit, Yogurt Parfaits, Orange Juice, Freshly Brewed Columbian Coffee, & Tea Service

Mid -morning Refresh

Replenish of beverages and Assorted Soft Drinks
Whole Fruits, Granola Bar, Assorted Cookies

Lunch Selections

Please select either the Plated Luncheon Item or Buffet II option

THE PLATED LUNCHEON

Salad

Choice of Mixed Greens, Traditional Caesar Mixed Greens with Craisins, Candied Walnuts, Blue and Honey-Dijon Vinaigrette accompanied with Rolls and Creamery Butter

(Added soup course for additional \$3.00)

Entrée Selections *(choice of 3-counts due 7 days prior)*

Chicken Saltimbocca

Stuffed Sautéed Chicken Breast Stuffed with Prosciutto, Cheese & Wine Sauce

Pork Loin

Stuffed with Asiago, Risotto, Spinach & Roasted Red Pepper Port Jus

Pan Seared Salmon

Bourbon Whiskey Sauce

Portobello Mushroom Tower

Layered Vegetables, Gouda Cheese & Tomato Essence

Asiago Stuffed Gnocchi

With Pesto Cream or Tomato Pomodoro Sauce

Boursin Stuffed Bistro Filet

Cabernet Demi

All entrees include Chef's Starch & Vegetable

Chef's Dessert *Coffee & Tea Service*

Or Choose our(continued)

Buffet Menu

Includes Rolls & Butter, Mixed Green or Caesar Salad, Seasonal Vegetable, Potato & Pasta, Choice of two entrée Selections, Chef's Dessert, Coffee and Tea Service



BUFFET OPTIONS

Choice of 2 entrees

The Carver's Table

*Hand-carved Roast beef, Turkey, Glazed Ham, Loin of Pork,
Accompanied with Assorted Rolls and Condiments*

Or

Our Charfered Entrées

Chicken Marsala, Chicken Picatta or Francaise

Filet of Salmon With Whiskey Bourbon Sauce

Chicken, Vegetable or Beef Stir Fry

Slow Cooked Pot Roast with Root Vegetables

Chicken Fricassee

Lasagna Bolognese

Vegetables

Mélange of Seasonal Vegetables, Green beans with Almonds, Honey glazed carrots.

Cauliflower Au Gratin, Vegetable Stir-Fry, Roasted Root Vegetables,

Starches

Pasta with Alfredo, Marinara or Vodka Sauce

*Oven Roasted Reds, Macaroni & Cheese, Mashed Potatoes, Lyonnaise Potatoes,
Au Gratin Potatoes, Smashed Potatoes, Parsley Butter Boiled Potatoes, Home Fries*

Afternoon Refresh/Break

Replenish of Beverages

Popcorn Bar or Cookie Display *(alternative break snacks also available) (Includes in-house AV & Room Rental)*

\$39.00 per person *(A 21.5% production fee and 8.75% NYS Sales Tax will be added)*

Add Any of the Additional Break Accompaniments to any Package

Based on a per person basis

THE SLIDER STATION

\$8.95

Chicken & Beef Sliders accompanied with Assorted Condiments & Seasoned Fries

CHEESE PLEASE

\$5.25

Imported and Domestic Cheeses, Fresh Crudités, Dips, Seasonal Fruits & Crackers

TAKE ME OUT TO THE BALL GAME

\$7.95

Hotdogs with All the Fixin's, Assorted Bags of Chips

MEXICAN MADNESS

\$6.25

Tortilla Chips, Warm Cheese Sauce, Salsa, Black Beans, Scallions, Sour Cream, Salsa and Guacamole

KOOKY FOR COOKIES

\$5.75

Assortment of Freshly Baked Cookies, Cold Milk, Hot Chocolate, Coffee and Tea

BUFFALO'S BEST

\$14

Chicken Wings with Blue Cheese and Celery, Mini Beef on Weck Sandwiches or Pizza

I SCREAM FOR ICE CREAM

\$6.95

Assorted Ice Cream Novelties and Bars or
Create Your Own Ice Cream Sundae Station

PIZZA PIZZA

\$7.95

Choice of Three Toppings to Create Three Varieties

Cheese, Pepperoni, Mushrooms, Onion, Green or Black Olives, Anchovies, Chicken, Pineapple, Ham, Steak, Banana Peppers, Spinach, Cheddar, Bacon

THE CANDY BAR

\$7.95

Jars of Assorted Candies Accompanied with Miniature Bags

**Additional menu items available- please inquire*

Includes Room Rental and In-house AV