



BREAKFAST IS ON THE TABLE

Minimum of 20 guests.

PLATED OFFERINGS

All offerings include chilled orange juice, freshly brewed coffee, decaf, hot tea and basket of breakfast breads on the table

ALL-AMERICAN 14

Farm fresh scrambled eggs, choice of bacon, turkey bacon or sausage links and breakfast potatoes

SOUTHWESTERN BREAKFAST BURRITO 13

Fresh scrambled eggs paired with crumbled sausage, cheddar cheese, sautéed peppers wrapped in a flour tortilla served with mild salsa and breakfast potatoes

VEGETABLE FRITTATA 13

Freshly made frittata with yellow squash, zucchini, sweet onions, tomatoes, feta and mozzarella cheeses served with garden salsa and fresh fruit

SWEET BEGINNINGS 12

Jumbo fresh baked cinnamon roll served with fresh fruit cup

BREAKFAST BUFFET OFFERINGS

(Based on sixty minutes of continuous service).

All options served with chilled orange juice, freshly brewed coffee, decaf and hot tea

CLASSIC CONTINENTAL 12

Fresh sliced fruit
Honey infused yogurt with assorted toppings
Fresh baked breakfast breads and pastries

WHIRLPOOL WAKE UP 15

Fresh sliced fruit
Honey infused yogurt with assorted toppings
Fresh scrambled eggs
Crisp bacon
Sausage links
Breakfast potatoes
Fresh baked breakfast breads and pastries

ADD ONS

Fresh biscuits with country sausage gravy 2
Southern style cheesy grits 2
Chilled overnight oats 2
Cold cereals and milk 2

All pricing is per person, unless noted otherwise. Prices are exclusive of 19% taxable service charges & 8% sales tax. Prices are subject to change without notice.
*Consuming raw or undercooked meat, poultry, fish, shellfish or eggs may increase your risk of food-borne illnesses.



IT'S BREAK TIME

Based on thirty minutes of continuous service. Minimum of 20 guests.

BEVERAGE STATION 6 / 15 (all day)

- Individual fruit juices
- Fresh brewed coffee and decaf
- Assorted hot teas
- Assorted Coca-Cola products
- Bottled water

SECOND WIND 12

- Assorted granola bars
- Assorted whole fruit
- Mixed nuts
- Terra chips
- Individual fruit juices
- Fresh brewed coffee and decaf
- Assorted hot teas
- Assorted Coca-Cola products
- Bottled water

PERENNIAL FAVORITES 14

- Buffalo style chicken wings served with carrots, celery and blue cheese dressing
- Beef on weck sliders with horsey sauce
- Local made pizza logs with marinara sauce
- Assorted Johnny Ryan sodas
- Bottled water

MILK AND COOKIES 11

- Fresh baked assorted cookies (chocolate chip, peanut butter and white chocolate macadamia nut)
- 2% milk
- Chocolate milk
- Almond milk

SNACK TIME 11

- Plain and peanut M&M's Reese's pieces
- Double stuff Oreos Gummy candies
- Licorice
- Tortilla chips with queso dip
- Assorted Coca-Cola products
- Bottled water

A' LA CARTE OFFERINGS

- Individual pricing unless otherwise noted
- Assorted muffins, Danish or scones 2.5
- Fresh whole fruit 2
- Assorted individual yogurts with toppings 3.25
- Assorted granola bars 2.25
- Double chunk fudge brownies 2.25
- Assorted fresh baked cookies 2.25
- Terra chips 2.5
- Tortilla chips with queso sauce and Pico de Gallo 3.5
- Freshly brewed coffee or decaf (per gallon) 35
- Individual assorted iced teas 2.75
- Assorted individual fruit juices 3.25
- Assorted Coca-Cola products 2.5
- Red Bull energy drinks 4
- Dasani bottled water 2

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YOU'RE INVITED TO LUNCH

PLATED LUNCH OFFERINGS

All entrees include rolls and butter, fresh brewed coffee and decaf, hot or iced tea and chef's choice dessert. (Minimum of 15 guests)

GRILLED CHICKEN CAESAR SALAD 17

Chopped Romaine hearts tossed with classic Caesar dressing, fresh shaved parmesan cheese and garlic croutons

VEGETABLE HUMMUS WRAP 16

Roasted red peppers, grilled zucchini, caramelized red onion, garlic hummus, fresh field greens and lemon vinaigrette. Served with kettle chips and dill spear

TURKEY AND CRANBERRY CROISSANT 17

Smoked turkey breast piled high and topped with swiss cheese, crispy bacon, lettuce and cranberry mayo. Served with kettle chips and dill spear

BEEF-N-CHEDDAR 17

Sliced slow roasted beef, sharp cheddar cheese, caramelized onion and horsey sauce. Served with kettle chips and dill spear

ROASTED SALMON SALAD 19

Roasted marinated salmon atop chopped romaine hearts, roasted plum tomatoes, pickled onion with cucumber, dill yogurt dressing

ON THE GO BOXED DAGWOOD 15

Choice of smoked turkey and swiss or ham and cheddar on hoagie roll, Deep River potato chips, apple or banana, chocolate chip cookie and bottled water

LUNCH BUFFET SELECTIONS

Both selections include fresh brewed coffee and decaf, hot or iced tea and chef's choice dessert. (Minimum of 25 guests and based upon 60 minutes of continuous service)

DAGWOOD DELI 21

Tossed garden salad
Baby red potato salad
Classic macaroni salad
Smoked turkey, honey ham and cured salami
American, swiss, provolone and cheddar cheeses
Lettuce, tomato, onion and pickles
Traditional condiments
Deep River potato chips

FALLS FIESTA 23

Seasoned ground beef and fajita style chicken
Flour and corn tortillas
Spanish rice
Black bean and corn salad
Tortilla chips with queso dip
Fresh Pico de Gallo
House made guacamole and sour cream
Shredded lettuce, diced tomatoes and onions

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AT THE DINNER TABLE

PLATED DINNER OFFERINGS

All entrees include house salad, rolls and butter, fresh brewed coffee and decaf, hot or iced tea and chef's choice dessert. (Minimum of 15 guests)

PAN SEARED CHICKEN BREAST 22

Herb marinated breast of chicken with lemon sage vinaigrette served with red quinoa blend and chef's fresh vegetable

GRILLED ATLANTIC SALMON 25

Topped with mango salsa and served with roasted fingerling potatoes and chef's fresh vegetable

10 OZ. NEW YORK STRIP STEAK 25

Grilled to medium and served with herbed red potato mash and garlic infused wilted baby spinach

ROASTED SLICED CENTER CUT PORK LOIN 22

Cider brined and slow roasted served with roasted fingerling potatoes and apple shallot relish along with chef's fresh vegetable

BUILD YOUR OWN DINNER BUFFET

Two entrées 29

Three entrées 32

Dinner buffet includes rolls and butter, freshly brewed coffee, decaf and hot or iced tea. (Minimum of 25 guests)

SIGNATURE SALADS (Select Two)

Classic Caesar

Traditional tossed green

Baby red potato salad

Red Quinoa

Classic Macaroni

STARCHES (Select One)

Herb roasted new potatoes

Smashed baby red potatoes

Herbed jasmine rice

Sweet potato mash

ENTREES (Select Two or Three)

Carved roasted sirloin with beef jus and horseradish cream

Oven roasted Atlantic salmon with wilted spinach and tomato relish

Pan seared breast of chicken with roasted mushrooms and sage butter

Slow roasted sliced pork loin with apple shallot compote and pan jus

Italian sausage with peppers and onions

Roasted tilapia with spiced mango relish

Beef tips bourgeon with butter noodles

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RECEPTIONS

Displays - Each display prepared for 50 guests.

CLASSIC VEGETABLE CRUDITE 95
 Broccoli crowns, baby carrots, cauliflower, grape tomatoes, sliced bell peppers and celery served with buttermilk ranch dressing

CHEESE AND CHARCUTERIE 125
 Selection of domestic and imported cheeses and cured meats served with seasonal jams and grilled sliced baguette

TASTE OF THE MEDITERRANEAN 160
 Roasted red peppers, garlic hummus, marinated olives and artichoke hearts, tzatziki, tomato tapenade, feta cheese with toasted pita points and grilled flat bread

SEASONAL FRUIT DISPLAY 160
 Fresh sliced seasonal fruits and berries served with honey infused yogurt dip

SPINACH AND ARTICHOKE DIP 65
 Served with house-made tortilla chips

COLD HORS D'OEUVRES
 All cold hors d'oeuvres priced per 50 pieces

Deviled eggs with crispy ham and cheddar 90

Tomato Bruschetta Crostini 85

Marinated mozzarella and tomato skewers with fresh basil 100

Chicken pesto stuffed cherry tomatoes 110

HOT HORS D'OEUVRES

All hot hors d'oeuvres priced per 50 pieces

Chicken satays with roasted peanut sauce 90

Herbed ricotta stuffed mushroom caps 85

Sweet and sour meatballs 95

Pan seared pork pot stickers with ginger soy dipping sauce 90

Beef sliders with bacon onion jam and cheddar cheese 110

Western New York chicken wings with accompaniments 90

Southern fried hush puppies with honey butter 100

Seafood spring rolls with sesame soy dipping sauce 85



THE BAR'S NOW OPEN

	<u>Hosted Bar</u>	<u>Cash Bar</u>
DOMESTIC BOTTLED BEER	4.50	5.00
CRAFT AND IMPORTED BOTTLED BEER	5.50	6.00
WINES BY THE GLASS	5.00	6.00
COCA COLA PRODUCTS	2.00	2.00

DOMESTIC BEER:

Budweiser, Bud Light, Labatt Blue and Labatt Blue Light

CRAFT BEER: Blue Moon and Samuel Adams

IMPORTED BEER: Heineken and Corona

WHITE AND RED WINES: Your Events Manager will advise on the current availability of Cabernet Sauvignon, Merlot, Pinot Noir, Chardonnay, Pinot Grigio and Rose offerings by the bottle