



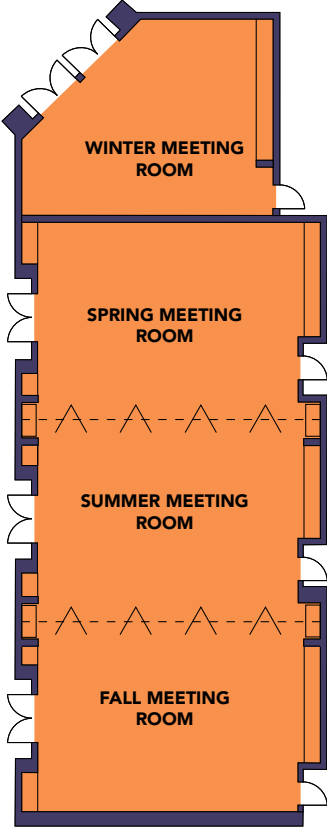
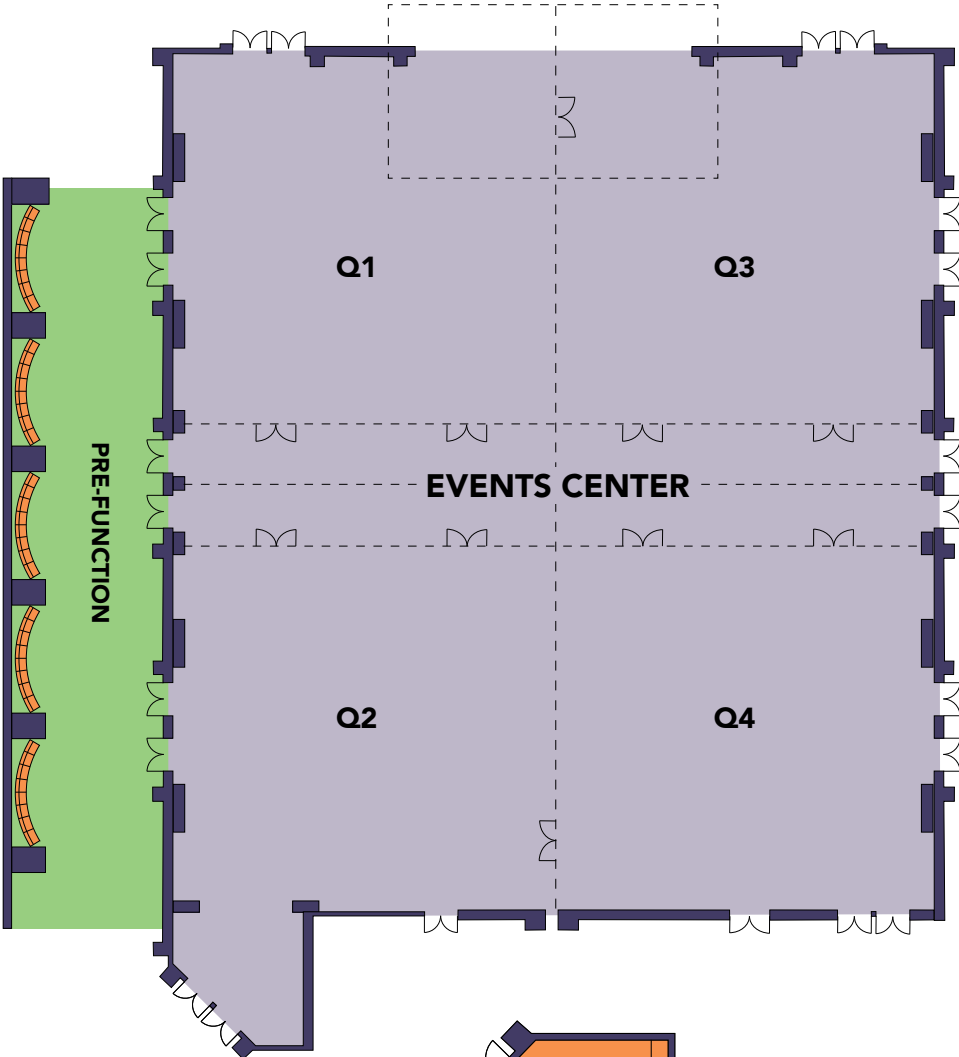
**Special Events & Meetings**  
**PLANNING INFORMATION**

1-877-553-9500  
[www.SenecaAlleganyCasino.com](http://www.SenecaAlleganyCasino.com)

# SENECA EVENTS CENTER AND MEETING ROOM SPECS

Room	Square Footage	Theater	Classroom	U-Shape	Conference	Banquet	Wedding	Reception
Events Center	20,944.00	2400	N/A	N/A	N/A	900	800	2000
Quad 1, 2, 3, or 4	4,488.00	600	72	50	70	180	150	500
Quad 1 & 2	8,976.00	1200	N/A	N/A	N/A	380	300	1000
Winter	356.24	N/A	N/A	N/A	26	30	N/A	30
Spring	800.28	80	30	24	32	50	30	60
Summer	781.16	80	30	24	32	50	30	60
Fall	763.98	80	30	24	32	50	30	60
Fall & Summer	1,545.14	140	60	40	60	100	70	100
Spring & Summer	1,581.44	140	60	40	60	100	70	100
Spring, Summer & Fall	2,345.42	200	100	50	70	150	100	175
Pre-Function	N/A	75	50	N/A	30	75	N/A	350

FLOOR PLANS



# BANQUET MENU PRICE LIST

## BUSINESS MEETING PACKAGES

The Administrator	\$22
The Executive	\$25

## CONTINENTAL BREAKFASTS

The Seneca Continental	\$9
The Continental Extraordinaire	\$14
The Executive Continental	\$18

## PLATED BREAKFASTS

Traditional	\$14
Country Morning	\$14
Steak and Eggs	\$18

## BREAKFAST ENHANCEMENTS

For each action station a \$100 chef attendant fee is required per chef, per station. One chef per 50 guests.

Omelet Station	\$8
Carving Station	\$8

## BREAKFAST BUFFETS

30 Person Minimum

All American	\$18
The Rainbow	\$22
The Classic Brunch	\$32

## THEMED BREAKS

Healthy Heart	\$10
Sweet Delight	\$15
Snack Break	\$13

## AM OR PM REFRESHMENT BREAKS

Additional hour may be added for \$2 per person

Coffee Break	\$4
Beverage Break	\$6

## A LA CARTE REFRESHMENTS, PASTRIES & SNACKS

Soft drinks, juice, iced tea, bottled water	\$3 each
Red Bull energy drinks; Regular and sugar free	\$4 each
Starbucks Frappuccino	\$4 each
Fiji Water, Bottled sparkling water	\$4 each
Candy bars, granola bars, hot chocolate packets	\$3 each
Yogurt, Yogurt parfaits, whole fruit	\$3 each
Breakfast Burrito	\$4 each
Selection of cereals with low fat milk	\$4 each
Individual chips, pretzels, popcorn	\$3 each
Regular and decaf coffee, hot teas	\$30 per gallon
Regular and decaf coffee for four	\$10 per pot

• Assorted danish • Assorted muffins • New York style bagels with plain and strawberry cream cheese • Doughnuts • Butter croissants • Cinnamon buns • Scones • Biscotti  
\$25 per dozen for each additional item

Chocolate or peanut butter brownies	\$18 per dozen
Assorted fresh baked cookies	\$18 per dozen

## LUNCH MENU

25-30 Person Minimum  
\$5 per person

Soups: Clam Chowder, Cream of Broccoli, Chicken Noodle

Salads: House Salad, Spinach Salad, Caesar Salad

Dressings: Balsamic Vinaigrette, Ranch, French, Italian, Honey Dijon

## LUNCH ENTRÉES

NY Strip Steak	\$32
Prime Rib of Beef	\$26
Petit Filet Mignon	\$30
Stuffed Chicken Florentine	\$25
Boneless Breast of Chicken	\$22
Free Range Breast of Chicken	\$23
Seared Mahi Mahi	\$23
Crab Cakes	\$24

## THE CHAIRMAN'S BREAD BOARD

25 person minimum

Build your own sandwiches	\$20
Display of assorted pre-made sandwiches	\$24

## SENECA LUNCH BUFFET

Two Entrées	Three Entrées	Four Entrées
\$30	\$35	\$40

# BANQUET MENU PRICE LIST

## BOXED LUNCHES

All boxed lunches include your choice of beverage:  
soft drink, iced tea, fruit juice or bottled water \$18

- Roasted Turkey
- Grilled Chicken
- Ham & Swiss
- Tuna
- Roast Beef
- Fried Chicken
- Buffalo Chicken Wrap

Any of the above presented as a plated luncheon with a selection of sliced seasonal fruit and chef's choice of dessert \$25

## DINNER MENU

All dinner entrées are served with salad.  
Add soup course for only \$2.00 per person.

Soup: Minestrone, Italian wedding, sweet potato corn chowder, lobster bisque

Salads: House salad with our house vinaigrette and creamy ranch dressing, mixed organic field greens with balsamic vinaigrette, baby spinach salad with honey bacon vinaigrette, butter lettuce, roasted pecans and citrus vinaigrette, Caesar-style salad

Dressings: House, balsamic vinaigrette, ranch, fat free ranch, blue cheese, Italian, lite Italian, French, 1000 island

## APPETIZER ENHANCEMENTS

- Jumbo Gulf Shrimp Cocktail \$12
- Chef's Pasta Course \$9
- Intermezzo Course \$5

## DINNER ENTREÉS

- Prime Rib of Beef Au Jus \$33
- Filet Mignon \$39
- Chicken Martini \$33
- Sage Roasted Chicken \$29
- Veal Picatta \$37
- Roast Rack of Lamb \$40
- Sea Bass \$29
- Grilled Atlantic Salmon \$27
- Crab Stuffed Shrimp \$33
- Crabmeat Stuffed Lobster Tail Market price

## COMBINATION PLATES

- Petit Filet Mignon paired with Lump Crab Stuffed Shrimp topped with roasted garlic scampi butter \$45
- Petit Filet Mignon with Paris butter paired with Seared Salmon topped with dill cream \$48
- Petit Filet Mignon Bourguignon with glazed pearl onions, mushrooms, lardons and Breast of Chicken \$46
- Shrimp and Scallop Brochette with a lemon garlic sauce paired with an Herb Crusted Chicken Breast \$46

## BUFFET DINNERS

30 Person Minimum

Two Entrées	Three Entrées	Four Entrées
\$40	\$45	\$50

## ENTREÉS

- Sirloin Filet with caramelized onions and forest mushrooms
- Beer braised beef tips with roasted root vegetables
- Chicken Oscar with crabmeat, asparagus and sauce béarnaise
- Chicken Saltimbocca with spinach and proscuitto
- Roasted free range chicken with Madeira pan jus
- Pan seared pork chops with brandied apple compote
- Pesto crusted haddock on garlic spinach with tomato caper relish
- Orecchiette with broccoli and sweet sausage
- Baked ziti with marinara and Italian style meatballs
- Cheese tortellini with Alfredo sauce
- Ravioli Lucia with chicken broth, asparagus, artichokes and sun dried tomatoes

## INCLUDED WITH THE BUFFET:

- Sautéed medley of seasonal vegetables
- Choice of ranch style mashed potatoes, Chef's rice pilaf or roasted red potatoes
- Baked fresh rolls and butter

## DESSERT

Dessert bars, phyllo pastries, glazed fruit tarts, chocolate decadent cake, raspberry cream torte and cheesecake petit fours

## A CELEBRATION DINNER

Served Family Style  
30 Person Minimum \$40

# BANQUET MENU PRICE LIST

## CRUDITÉS

Regular	(serves up to 20)	\$50
Large	(serves up to 60)	\$150

## FRUITS AND BERRIES Served with a raspberry yogurt dip

Regular	(serves up to 20)	\$60
Large	(serves up to 60)	\$180

## CHEESE DISPLAYS

Regular	(serves up to 20)	\$60
Large	(serves up to 60)	\$180

## GRILLED VEGETABLES

Regular	(serves up to 20)	\$60
Large	(serves up to 60)	\$180

## ANTIPASTO DISPLAYS

Regular	(serves up to 20)	\$60
Large	(serves up to 60)	\$180

## SUSHI / CALIFORNIA ROLLS

Regular	(serves up to 20)	\$80
Large	(serves up to 60)	\$240

## RAW BAR & SEAFOOD

Middleneck clams on the half shell	\$125 per 50 pieces
Oysters on the half shell	\$150 per 50 pieces
Chilled Gulf shrimp	\$175 per 50 pieces
Alaskan king crab legs	\$275 per 50 pieces
Snow crab claws	\$175 per 50 pieces

## COLD CANAPÉS

### LEVEL 1

Brie Cheese
Bocconcini
Cajun Shrimp
Smoked Salmon
Cajun Chicken
Asparagus Spears
Smoked Chicken Salad
Salami
Parisian of Melon

Minimum order of 50  
\$100 per selection

### LEVEL 2

Lobster Relish
Smoked Salmon
Beef Tenderloin
Smoked Chicken Breast
Cucumber Rondele
Savory Cannoli

Minimum order of 50  
\$150 per selection

## HOT HORS D'OEUVRES

### LEVEL 1

Pan Fried Pot Stickers
Beef and Bell Pepper Brochettes
Stuffed Mushrooms
Scallops
Vegetable Spring Rolls
Chicken Wings
Chicken Fingers
Mini Beef Wellingtons
Meatballs
Chicken Quesadillas
Chicken Saté
Spanikopita
Mini Monte Cristo
Mini Quiche Lorraine
Char Siu Bao

Minimum order of 50  
\$125 per selection

### LEVEL 2

Coconut Crusted Lobster Lollipops
Seared Baby Lamb
Shrimp Spring Rolls
Oysters Rockefeller
Clams Casino
Maryland Lump Crab Cakes
Gulf Shrimp
Sesame Chicken
Curried Vegetable Streudel

Minimum order of 50  
\$175 per selection

## THE CARVING BOARD

\$100 per Chef

All prices are per person. One hour unlimited consumption.  
Minimum 30 guests.

Top Round of Beef	\$9
Honey Glazed Corned Beef Brisket	\$10
Prime Rib of Beef	\$12
Roasted Whole Beef Tenderloin	\$17
Butter Basted Turkey Breast	\$9
Braised Pork Loin	\$9
Baked Black Oak Ham	\$8

# BANQUET MENU PRICE LIST

## SPECIALTY ACTION STATIONS

\$100 per Chef

All prices are per person

One hour unlimited consumption

Minimum 30 guests

Pasta Station	\$10
Asian Stir Fry	\$12
Shrimp Scampi	\$17
Steak Diane	\$19
Mashed Potato Bar	\$10

Tempting Sweets and Desserts

All prices are per person

Sundae Bar	\$10
Mountain Delight	\$14
Forbidden Chocolate Fountain	\$12
Dessert Decadence	\$20

Flambé Station	\$100 per chef
Bananas Foster, cherries jubilee or crêpes Suzette	
Served with premium vanilla bean ice cream	
Choice of two	\$10

## BANQUET BEVERAGE SELECTIONS

HOST BAR BY THE HOUR PER PERSON

	Deluxe Brands	Premium Brands
One hour	\$12.50	\$15
Two hours	\$15.50	\$18
Three hours	\$17.50	\$20
Four hours	\$19.50	\$22
Additional hours	\$2*	\$2*

\*Based on guaranteed amount

## CONSUMPTION BAR (Cash or Host)

Premium brand liquor	\$7
Deluxe brand liquor	\$6
Martini	\$9
Cordials	\$7
Up/Rocks	\$2 Upcharge
House wine	\$5
Imported beer	\$5
Domestic beer	\$5
Soft drinks	\$3
Juice	\$3
Bottled water	\$2

## RED, WHITE, BLUSH HOUSE WINE:

Served Tableside \$30 per bottle

## BARTENDER SET UP FEE:

\$100 per bartender (up to 4 hours)

\$50 per hour, for each additional hour

In addition to our house wines, we have an extensive wine list available to select from.

Please contact the catering office for a complete list. Deluxe and Premium Brands are subject to change.

# BUSINESS MEETING PACKAGES

## THE ADMINISTRATOR

### MORNING

Fresh brewed coffee, decaffeinated coffee and assortment of hot teas  
Chilled fruit juices, fresh breakfast baked goods, assorted jellies, fruit preserves and butter

### MID-MORNING

Fresh brewed coffee, decaffeinated coffee and assortment of hot teas  
Assorted soft drinks, iced tea and bottled spring water

### AFTERNOON

Fresh brewed coffee, decaffeinated coffee and assortment of hot teas  
Assorted soft drinks, iced tea and bottled spring water  
Chocolate brownies and fresh baked cookies

## THE EXECUTIVE

### MORNING

Fresh brewed coffee, decaffeinated coffee and assortment of hot teas  
Chilled fruit juices, sliced seasonal melon and berries, fresh breakfast baked goods, assorted jellies, fruit preserves and butter

### MID-MORNING

Fresh brewed coffee, decaffeinated coffee and assortment of hot teas  
Assorted soft drinks, iced tea and bottled spring water

### AFTERNOON

Fresh brewed coffee, decaffeinated coffee and assortment of hot teas  
Assorted soft drinks, iced tea and bottled spring water  
Assorted pound cakes, Assorted tuna, chicken and ham salad finger sandwiches

*Your meeting and planning session will feature a continental breakfast along with mid-morning refresh and afternoon break. Each break is scheduled for one hour of unlimited consumption.*

# CONTINENTAL BREAKFASTS

## THE SENECA CONTINENTAL

Fresh brewed coffee, decaffeinated coffee and assortment of hot teas  
Chilled fruit juices  
Bottled spring water  
Fresh breakfast baked goods  
Assorted jellies, fruit preserves and butter

## THE CONTINENTAL EXTRAORDINAIRE

Fresh brewed coffee, decaffeinated coffee and assortment of hot teas  
Chilled fruit juices  
Bottled spring water  
Fresh breakfast baked goods  
Assorted jellies, fruit preserves and butter  
Sliced seasonal fruits and berries  
New York style bagels with plain and strawberry cream cheese  
Cinnamon rolls

## THE EXECUTIVE CONTINENTAL

Fresh brewed coffee, decaffeinated coffee and assortment of hot teas  
Chilled fruit juices  
Bottled spring water  
Fresh breakfast baked goods  
Assorted jellies, fruit preserves and butter  
Sliced seasonal fruits and berries  
New York style bagels with plain and strawberry cream cheese  
Domestic and imported cheeses served with assorted crackers

*Continental breakfast consists of one hour of unlimited consumption.*

# BREAKFASTS

## PLATED BREAKFASTS

### TRADITIONAL

Fresh brewed coffee, decaffeinated coffee and assortment of hot teas

Orange juice

Fluffy scrambled eggs

Country breakfast potatoes

Choice of hickory bacon or link sausage

Fresh breakfast baked goods

Assorted jellies, fruit preserves and butter

### COUNTRY MORNING

Fresh brewed coffee, decaffeinated coffee and assortment of hot teas

Orange juice

Cinnamon swirl French toast with maple syrup and butter

Choice of hickory bacon or link sausage

Sliced seasonal fruit

### STEAK AND EGGS

Fresh brewed coffee, decaffeinated coffee and assortment of hot teas

Orange juice

Fluffy scrambled eggs

Country breakfast potatoes

Grilled filet of sirloin steak

Fresh breakfast baked goods

Assorted jellies, fruit preserves and butter

## BREAKFAST ENHANCEMENTS

### OMELET STATION

Omelets prepared to order with onions, green peppers, mushrooms, diced ham or shredded cheese

(Egg Beaters available upon request)

### CARVING STATION

Carved Black Oak ham, roast beef or roasted turkey

# BREAKFASTS

## BREAKFAST BUFFETS

### THE ALL AMERICAN

Fresh brewed coffee, decaffeinated coffee and assortment of hot teas

Orange juice

Sliced seasonal fruits and berries

Fluffy scrambled eggs

Hickory bacon and link sausage

Country breakfast potatoes

Fresh breakfast baked goods

Assorted jellies, fruit preserves and butter

### THE RAINBOW

Fresh brewed coffee, decaffeinated coffee and assortment of hot teas

Orange Juice

Sliced seasonal fruits and berries

Fluffy scrambled eggs

Hickory bacon and link sausage

Country breakfast potatoes

Fresh breakfast baked goods

Assorted jellies, fruit preserves and butter

Selection of cereals with low fat milk

Fruit and yogurt parfaits

Cinnamon swirl French toast with maple syrup

New York style bagels with plain and strawberry cream cheese

## THE CLASSIC BRUNCH

Fresh brewed coffee, decaffeinated coffee and assortment of hot teas

Chilled fruit juices

Sliced seasonal fruits and berries

New York style bagels with plain and strawberry cream cheese

Fresh breakfast baked goods

Assorted jellies, fruit preserves and butter

Cinnamon swirl French toast with maple syrup

Eggs Benedict

Fluffy scrambled eggs

Hickory bacon and link sausage

Country breakfast potatoes

Biscuits with sausage gravy

House salad with our house vinaigrette and creamy ranch dressing

Baked Atlantic salmon fillet with dill cream

Tournedos of beef with red wine sauce

Chicken Florentine with supreme sauce

Rice Pilaf

Fresh seasonal vegetable

Seneca dessert selection

# BREAKS

## THEMED BREAKS

### HEALTHY HEART

Sliced seasonal fruits and berries  
Assorted fruit yogurt  
Granola bars  
Chilled fruit juices and bottled spring water

### SWEET DELIGHT

Fresh brewed coffee, decaffeinated coffee and assortment of hot teas  
Chocolate covered strawberries  
Sliced seasonal fruits and berries  
Assorted miniature candy bars and jars of penny candy  
Chocolate brownies and fresh baked cookies  
Soft drinks, iced tea and bottled spring water

### SNACK BREAK

Fresh brewed coffee, decaffeinated coffee, and assortment of hot teas  
Cheese and pepperoni with assorted crackers  
Bags of novelty snacks: Cracker Jacks, white cheddar popcorn, chips and pretzels  
Assorted candy bars  
Soft drinks, iced tea and bottled spring water

## AM OR PM REFRESHMENT BREAKS

### COFFEE BREAK

Fresh brewed coffee, decaffeinated coffee and assortment of hot teas

### BEVERAGE BREAK

Fresh brewed coffee, decaffeinated coffee and assortment of hot teas  
Soft drinks, iced tea and bottled spring water

## A LA CARTE REFRESHMENTS, PASTRIES & SNACKS

Assorted canned soft drinks  
Chilled fruit juices  
Iced tea  
Bottled spring water 16 oz  
Fiji Water 16 oz  
Bottled sparkling water  
Red Bull energy drinks - regular and sugar free  
Starbucks Frappuccino  
Hot chocolate packets  
Fresh brewed coffee, decaffeinated coffee and assortment of hot teas  
Assorted candy bars  
Granola bars  
Individual yogurt  
Yogurt parfaits  
Fresh whole fruit  
Breakfast burritos  
Selection of cereals with low fat milk  
Individual chips, pretzels, popcorn  
Assorted danish  
Assorted muffins  
New York style bagels with plain and strawberry cream cheese  
Doughnuts  
Butter croissants  
Cinnamon buns  
Scones  
Biscotti  
Chocolate or peanut butter brownies  
Assorted fresh baked cookies

# LUNCHESES

*Our three-course luncheon menu includes choice of soup or salad, entrée and dessert selection. Each entrée is served with fresh baked dinner rolls and sweet cream butter, fresh brewed iced tea, fresh brewed coffee, decaffeinated coffee and assortment of hot teas.*

## THREE COURSE LUNCHEON

### SOUPS\*

Minestrone

Cream of tomato basil

Chicken brodo with julienne vegetables and cheese tortellini

New England clam chowder

\*Chef's choice for under 30 guests

### SALADS

House salad with our house vinaigrette and creamy ranch dressing

Baby spinach salad, honey bacon vinaigrette

Caesar-style salad

### DRESSINGS

House, balsamic vinaigrette, creamy ranch, fat free ranch, blue cheese, Italian, lite Italian, French, 1000 island

### DESSERTS

New York style cheesecake

White chocolate caramel apple torte

Fresh fruit tart

Chocolate Parisian torte

Carrot cake with cream cheese icing

Ice cream or sorbet with fresh berries

Sugar-reduced options are available

## LUNCH ENTRÉES

All hot entrées are served with Chef's choice of fresh seasonal vegetables and accompaniments.

**NY STRIP STEAK** strip loin steak, seasoned with our special dry rub, served with Paris butter and mushroom cap.

**PRIME RIB OF BEEF** slow roasted USDA rib eye, with au jus.

**PETIT FILET MIGNON** grilled filet with cabernet demi glace.

**STUFFED CHICKEN FLORENTINE** double lobe chicken breast, filled with spinach and feta cheese, served with roasted red pepper sauce.

**BONELESS BREAST OF CHICKEN** marinated and char-grilled with shiitake mushroom sauce.

**FREE RANGE BREAST OF CHICKEN** sage roasted, bone-in breast with a light Madeira pan jus.

**SEARED MAHI MAHI** with pineapple cilantro relish.

**CRAB CAKES** pan-seared and served with fennel orange slaw and Cajun mayo.

## THE CHAIRMAN'S BREAD BOARD

Fresh brewed coffee, decaffeinated coffee, assortment of hot teas, soft drinks and iced tea

Relish tray

Mixed organic field greens with choice of three dressings

Big Idaho potato salad

Tomatoes, onion, cucumber salad

Marinated antipasto salad

Potato chips and pretzels

Smokehouse turkey, Black Oak ham, roast beef and Genoa salami

Sliced Provolone, Swiss, American and Vermont Cheddar

Mustard, mayonnaise and creamy horseradish

Lettuce, tomato, onions and pickles

High Crown white, honey wheat berry, marble rye, crusty Kaiser rolls

Chef's choice of dessert

# LUNCHES

## BUILD YOUR OWN

Served as a display of assorted sandwiches made in advance

## SENECA LUNCH BUFFET

### SELECT TWO:

Sliced seasonal fruits and berries

Ambrosia salad

Relish tray of pickled vegetables

Sliced Hothouse tomatoes and fresh mozzarella cheese

Domestic and imported cheeses

### SELECT TWO:

Caesar salad

Mixed field greens with Balsamic dressing

Baby spinach with honey bacon dressing

Classic garden salad with choice of three dressings

### SELECT TWO:

Big Idaho potato salad

Marinated vegetable antipasto salad

Primavera style pasta salad

Grilled chicken and pineapple salad

Tuna, pea and roasted pepper salad

Thai noodle salad

Greek-style tomato and pepper salad with feta

## ENTRÉES

Chicken scallopini marsala

Honey stung fried chicken

Beer braised beef tips with roasted root vegetables

Sirloin medallions with sautéed onions and mushrooms

Sweet Italian sausage with peppers and onions

Grilled Atlantic salmon with garlic spinach

Baked penne with ricotta and mozzarella cheeses

Asian vegetable lo-mein

## INCLUDED WITH BUFFET

Fresh brewed coffee, decaffeinated coffee, assortment of hot teas, soft drinks and iced tea

Sautéed medley of seasonal vegetables

Choice of ranch style mashed potatoes,

Chef's rice pilaf or steamed creamer potatoes

Baked fresh rolls and butter

Selection of assorted cakes, tarts and pastries

## BOXED LUNCHES

All boxed lunches include your choice of soft drink, iced tea, fruit juice or bottled spring water

### ROASTED TURKEY

Native fry bread layered with roasted turkey breast, smoky bacon, Swiss cheese, butter lettuce and tomato. Served with marinated pasta salad, potato chips, fresh whole fruit and a chocolate chip cookie.

### GRILLED CHICKEN

Marinated grilled chicken, provolone, fresh basil and caponata on a rustic focaccia roll. Served with penne pasta salad, fresh whole fruit, tiny twist pretzels and a chocolate chip cookie.

### HAM & SWISS

Smokehouse ham and Swiss cheese on marble rye with honey Dijon mayonnaise. Served with baby carrots and ranch dressing, fresh whole fruit and an oatmeal raisin cookie.

### TUNA

Albacore tuna salad on a flaky butter croissant. Served with primavera pasta salad, tiny twist pretzels, fresh whole fruit and banana nut muffin with butter.

### ROAST BEEF

Slow roasted beef and creamy horseradish on a mini baguette with roasted peppers. Served with tortellini salad, potato chips, fresh whole fruit and a chocolate chip cookie.

### FRIED CHICKEN

Cold fried chicken, corn muffin with butter, red bliss potato salad, fresh whole fruit and a double chocolate brownie.

### BUFFALO CHICKEN WRAP

Spicy chicken, lettuce, tomato and Cheddar cheese on a white flour tortilla with blue cheese on the side. Served with marinated pasta salad, potato chips, fresh whole fruit and a chocolate chip cookie.

*Any of the above may be presented as a plated luncheon with a selection of fresh sliced fruit and chef's choice of dessert.*

## PLATTERS OR STATIONS

Platters

Regular (serves up to 20)

Large (serves up to 60)

### CRUDITÉS

A seasonal selection of farmer's market vegetables with your choice of two of the following dips: roasted onion, bleu cheese, ranch, creamy spinach, roasted pepper and garlic or Southwestern ranch.

### FRUITS AND BERRIES

Served with a raspberry yogurt dip.

### CHEESE

Regional American and international cheeses, gourmet cracker assortment, artisan breads and baguettes.

### GRILLED VEGETABLES

Marinated and grilled with olive oil, fresh herbs and spices.

### ANTIPASTO DISPLAY

Sliced Italian-style cured meats, assorted grilled vegetables, marinated olives, pickled vegetables, artichokes, roasted peppers and garlic, mozzarella and provolone cheeses, basil pesto, focaccia and Italian breads.

### SUSHI / CALIFORNIA ROLLS

Asian-inspired assortment of hand-rolled shrimp, smoked tuna, smoked salmon, smoked trout, eel and vegetables. Served with pickled ginger, wasabi and soy sauce.

### RAW BAR & SEAFOOD

Served on crushed ice with lemon wedges, brandied cocktail sauce, lemon remoulade sauce, Tabasco sauce and oyster crackers.

Middle neck clams on the half shell

Oysters on the half shell

Chilled Gulf shrimp

Alaskan king crab legs

Snow crab claws

## COLD CANAPÉS

### LEVEL 1

Brie cheese with strawberry and cilantro  
Bocconcini and grape tomato skewers  
Cajun shrimp on English cucumber with mango salsa  
Smoked salmon on a potato pancake with crème fraîche  
Cajun chicken with remoulade on focaccia  
Asparagus spears wrapped in prosciutto  
Smoked chicken salad in Bouchette  
Salami cornettes  
Parisian of melon with prosciutto

### LEVEL 2

Lobster relish in barquette  
Smoked salmon pinwheel with Boursin cheese on a French baguette  
Beef tenderloin on a garlic crouton with asparagus & Boursin cheese  
Smoked chicken breast with red onion marmalade  
Cucumber rondelle with caviar and cream cheese  
Savory assorted cannolis

## HOT HORS D'OEUVRES

### LEVEL 1

Pan-fried pot stickers with ginger soy sauce  
Beef and bell pepper brochettes  
Stuffed mushrooms with crabmeat  
Scallops wrapped in bacon  
Vegetable spring rolls with duck sauce  
Chicken wings with blue cheese  
Chicken fingers with honey mustard and BBQ Sauce  
Mini beef Wellingtons  
Meatballs in pomodoro sauce  
Chicken quesadillas  
Chicken satè with cinnamon peanut sauce and scallions  
Spanikopita  
Mini Monte Cristo  
Mini Quiche Lorraine  
Char Siu Bao honey buns stuffed with BBQ pork

### LEVEL 2

Coconut crusted lobster lollipops with a mango dipping sauce  
Seared baby lamb chops with fresh mint  
Shrimp spring rolls  
Oysters Rockefeller  
Clams Casino  
Maryland lump crab cakes  
Gulf shrimp tempura with sweet and sour sauce  
Sesame chicken with apricot sauce  
Curried vegetable streudel

# DINNERS

Our three-course dinner menu includes choice of soup or salad, entrée and dessert selection. Each entrée is served with fresh baked dinner rolls and sweet cream butter, fresh brewed iced tea, fresh brewed coffee, decaffeinated coffee and assortment of hot teas.

A fourth course may be added for an additional fee.

## SOUPS

Minestrone  
Italian wedding  
Sweet potato corn chowder  
Lobster bisque

## SALADS

House salad with our house vinaigrette and creamy ranch dressing  
Mixed organic field greens with balsamic vinaigrette  
Baby spinach salad, honey bacon vinaigrette  
Butter lettuce, roasted pecans and citrus vinaigrette  
Caesar-style salad

## DRESSINGS

House, balsamic vinaigrette, ranch, fat free ranch, blue cheese, Italian, lite Italian, French, 1000 island

## DINNER ENTRÉES

All hot entrées are served with Chef's choice of fresh seasonal vegetables and accompaniments that compliment your selection

**PRIME RIB OF BEEF AU JUS** USDA rib eye, slow-roasted and hand-carved

**FILET MIGNON** grilled filet served with cabernet demi glace

**CHICKEN MARTINI** sautéed breast of chicken with marsala wine sauce, sun dried tomatoes, fresh basil and mushrooms

**SAGE ROASTED CHICKEN** sage roasted free-range breast of chicken with a light Madeira pan jus

**VEAL PICATTA** with white wine, lemon butter caper sauce

**ROAST RACK OF LAMB** herb-crusted domestic lamb. Half rack served with minted natural pan jus

**SEA BASS** pan-seared fillet dressed with a chervil and roasted shallot pesto

**GRILLED ATLANTIC SALMON** marinated salmon fillet with a tomato and caper relish

**CRAB STUFFED SHRIMP** served scampi style

**CRABMEAT STUFFED LOBSTER TAIL** broiled to perfection served with drawn butter and lemon

## COMBINATION PLATES

**PETITE FILET MIGNON** paired with **LUMP CRAB STUFFED SHRIMP** topped with roasted garlic scampi butter

**PETITE FILET MIGNON** with Paris butter paired with **SEARED SALMON** topped with dill cream

**PETITE FILET MIGNON BOURGUIGNON** with glazed pearl onions, mushrooms, lardons and **BREAST OF CHICKEN**

**SHRIMP AND SCALLOP BROCHETTE** with a lemon garlic sauce paired with an **HERB-CRUSTED CHICKEN BREAST**

## APPETIZER ENHANCEMENTS

*Additional charge per person*

Jumbo Gulf shrimp cocktail  
Chef's pasta course  
Intermezzo course

## DINNER DESSERTS

New York-style cheesecake with fresh berries  
White chocolate caramel apple torte  
Tiramisu  
Chocolate Parisian torte  
Fresh fruit tart  
Carrot cake with cream cheese icing  
Sugar-reduced options are available

# DINNERS

## BUFFET DINNERS

(30 Person Minimum)

*Our buffet dinners include a sautéed medley of seasonal vegetables, choice of ranch-style mashed potatoes, Chef's rice pilaf or roasted red potatoes, bakery fresh rolls and butter.*

## SALADS

(Choice of 5 salads)

Mixed organic field greens with balsamic dressing

Caesar-style salad

Baby spinach with pancetta, red onion and honey bacon dressing

Classic garden salad with choice of three dressings

Fire-roasted red pepper and marinated artichokes

Penne pasta with crab, shrimp and lemon dill mayonnaise

Marinated Greek olive medley

Grilled chicken and pineapple salad

Asian noodle salad with vegetables and soy vinaigrette

Beefsteak tomato, fresh mozzarella, basil and balsamic vinegar

Cheese tortellini and grilled vegetables primavera

Penne pasta with tuna, sweet peas and red peppers

## A CELEBRATION DINNER SERVED FAMILY STYLE

(30 Person Minimum)

Fresh brewed coffee, decaffeinated coffee and assortment of hot teas

Gulf shrimp cocktail

Mixed bread board with a smoked Cheddar spread, bean bread, country cornbread, baguettes

Classic Caesar salad

Grilled sirloin filet of beef with wild mushrooms and shallots

Seared breast of chicken with sage cornbread stuffing and country gravy

Homemade mashed potatoes topped with melted Cheddar cheese

Long grain and wild rice medley

Honey glazed carrots

Celebration cake(s) or choice of dessert

## ENTRÉES

**SIRLOIN FILET** with caramelized onions and forest mushrooms

**BEER-BRAISED BEEF TIPS** with roasted root vegetables

**CHICKEN OSCAR** with crabmeat, asparagus and Béarnaise sauce

**CHICKEN SALTIMBOCCA** with spinach and prosciutto

**ROASTED FREE-RANGE CHICKEN** with Madeira pan jus

**PAN-SEARED PORK CHOPS** with brandied apple compote

**PESTO-CRUSTED HADDOCK** on garlic spinach with tomato caper relish

**ORECCHIETTE** with broccoli and sweet sausage

**BAKED ZITI** with Marinara sauce and Italian-style meatballs

**CHEESE TORTELLINI** with Alfredo sauce

**RAVIOLI LUCIA** with chicken broth, asparagus, artichokes and sun dried tomatoes

## DESSERT

Phyllo pastries, glazed fruit tarts, chocolate decadent cake, raspberry cream torte and cheesecake petit fours

Fresh brewed coffee, decaffeinated coffee and assortment of hot teas

# DINNERS

## THE CARVING BOARD

(One hour unlimited consumption. 30 person minimum.)

**TOP ROUND OF BEEF** Served with steak sauce, country mustard, creamy horseradish and silver dollar rolls

**HONEY GLAZED CORNED BEEF BRISKET**  
Served with honey mustard, herbed mayonnaise, sliced Swiss cheese, braised sauerkraut and silver dollar rolls

**PRIME RIB OF BEEF** Served with creamy horseradish, country mustard, au jus and silver dollar rolls

**ROASTED WHOLE BEEF TENDERLOIN**  
Served with creamy horseradish, country mustard, au jus, aged port wine sauce and silver dollar rolls

**BUTTER BASTED TURKEY BREAST**  
Served with cranberry mayonnaise, country mustard and silver dollar rolls

**BRAISED PORK LOIN** Served with apple onion sauce, country mustard and silver dollar rolls

**BAKED BLACK OAK HAM** Served with honey mustard, herbed mayonnaise and silver dollar rolls

## SPECIALTY ACTION STATIONS

(One hour unlimited consumption. 30 person minimum.)

### PASTA STATION

Select any two pastas and two sauces

Ravioli, tortellini, penne, farfalle or whole wheat pasta

Marinara, Puttanesca, Bolognese, Carbonara, Alfredo or Pesto

Presented with shredded Parmesan cheese, crushed red pepper, garlic bread sticks and sliced Italian bread

**ASIAN STIR FRY** Chicken breast and sliced beef sirloin with Asian vegetables served with two Far East inspired sauces, fried rice, spring rolls and fortune cookies

**SHRIMP SCAMPI** Gulf shrimp, sautéed with garlic, white wine, lemon & sweet butter, served over bowtie pasta

**STEAK DIANE** Beef tenderloin medallions, sautéed with tomatoes, brandy, shallots and Dijon mustard served with French green beans

**MASHED POTATO BAR** Garlic mashed, ranch mashed and smashed potatoes with assorted toppings

## SENECA ALLEGANY TAILGATE PARTY

(Two-Hour Presentation)

Buffalo-style chicken wings

Carrot & celery sticks with bleu cheese

Golden chicken fingers with honey mustard and barbecue sauces

Cheese & pepperoni pizza

Big league hot dogs with all the trimmings

Italian sausage with sweet onions & peppers

Nachos with cheese sauce, chili, sour cream & salsa

Assorted sodas, iced tea and bottled water

## TEMPTING SWEETS AND DESSERTS

(30 Person Minimum)

### SUNDAE BAR

Vanilla, chocolate and strawberry ice cream, hot fudge, caramel, butterscotch, pineapple and strawberry topping, fresh bananas, M&M's, Oreo crumbs, Reese's Pieces, rainbow sprinkles, whipped cream, maraschino cherries and Spanish peanuts

### MOUNTAIN DELIGHT

A Seneca Allegany presentation of continental pastries, fruit tarts, lush cakes, tortes, fresh baked pies, baked fresh cookies, brownies and sugar-free selections

### FORBIDDEN CHOCOLATE FOUNTAIN

Choice of: milk, white or dark chocolate; served with cubed fresh fruit, berries, rolled wafer cookies, lady fingers, marshmallows and pretzels rods

### DESSERT DECADENCE

A stunning presentation of continental pastries, fruit tarts, lush cakes, tortes and fresh baked pies, bakery fresh cookies and brownies, sugar-free selections and baked chocolate dip confections. Warm Belgian chocolate fountain with cubed fresh fruit and berries, rolled wafer cookies, lady fingers, marshmallows and pretzel rods

### FLAMBÉ STATION

*Choice of two*

Bananas Foster, cherries jubilee or crepes Suzette

Served with premium vanilla bean ice cream

# BEVERAGES

## BANQUET BEVERAGE SELECTIONS

All bars include the following:

Vodka, gin, rum, scotch, whiskey, tequila, imported and domestic beer, red, white and blush house wine, assorted soft drinks, iced teas and bottled water

**DELUXE BRANDS:** Skyy, Beefeater, Bacardi Silver, Dewar's, Jack Daniel's, Jim Beam, Canadian Club, Sauza Estate Cellars Cabernet, Chardonnay and White Zinfandel Labatt Blue, Blue Light, Budweiser, Coors Light and O'Douls

**PREMIUM BRANDS:** Grey Goose, Bombay Sapphire, Bacardi Silver, Jack Daniel's, Jim Beam, Canadian Club, Southern Comfort, Jose Cuervo, Chivas Regal Estate Cellars Cabernet, Merlot, Chardonnay and White Zinfandel, Cavit Pinot Grigio Labatt Blue, Blue Light, Budweiser, Coors Light, Heineken, Corona, Michelob Ultra and O'Douls

**CONSUMPTION BAR:** (Cash or Host)

Premium brand liquor  
Deluxe brand liquor  
Martini  
Cordials  
Up/Rocks  
House wine  
Imported beer  
Domestic beer  
Soft drinks  
Chilled Juice  
Bottled water

**RED, WHITE, BLUSH HOUSE WINE:** Served tableside

In addition to our house wines, we have an extensive international wine list available

Please contact the catering office for a complete list. Deluxe and Premium Brands are subject to change