

Dinner Buffet

BUFFET A

30 Guest Minimum
\$24.95

Buffet Includes:

Field Greens Salad
Bread & Butter
Vegetable du Jour
Coffee, Tea, and Soda
Chef's Choice Dessert
(PREMIUM DESSERT ADD \$3 PER PERSON)

Choice of:

Pasta Marinara
Pasta Alfredo
Spinach Artichoke Pasta

Choose any 2:

Roasted Chicken
Chicken Piccata
Roasted Turkey
Roasted Top Round
Grilled Salmon
Roasted Pork Loin
Breaded Pork Chops
(ADDITIONAL SELECTIONS \$5 PER PERSON)

Choice of:

Rice Pilaf
Roasted Baby Potatoes

BUFFET B

30 Guest Minimum
\$29.95

Buffet Includes:

Bread & Butter
Vegetable du Jour
Coffee, Tea, and Soda
Chef's Choice Dessert
(PREMIUM DESSERT ADD \$3 PER PERSON)

Choose From:

Cheese *or* Vegetable Platter
House Salad, Pasta Salad *or* Caesar Salad

Choose from:

Pasta Marinara
Pasta Alfredo
Spinach Artichoke Pasta

Choose any 2:

Hand Carved Prime Rib
Hand Carved Roasted Turkey Breast
Roasted Chicken
Chicken Piccata
Roasted Top Round
Grilled Salmon
Roasted Pork Loin
Breaded Pork Chops
(ADDITIONAL SELECTIONS \$5 PER PERSON)

Choose any 2:

Rice Pilaf
Roasted Baby Potatoes
Parsley Butter Potatoes

Dinner Sit Down

DINNER PACKAGE A

\$28.95

All guests receive a Side Salad
and choice of:

Grilled Salmon Fillet ~
Thai plum sauce, wild rice
and vegetable

Fillet of Sirloin ~
served with potato and vegetable

Artichoke and Spinach Pasta ~
chicken fettuccine served with
a vodka blush sauce

Includes:

Bread and Butter
Coffee, Tea, or Soda
Chef's Choice Dessert
(PREMIUM DESSERT ADD \$3 PER PERSON)

DINNER PACKAGE B

\$38.95

All guests receive a Side Salad or
Caesar Salad and choice of:

Macadamia Nut Encrusted
Sea Bass ~ with potato
and vegetable

Grilled Angus Filet Mignon ~
with potato and vegetable

Grilled Pork Tenderloin ~
with artichoke and mushroom
dijon cream sauce with potato
and vegetable

Shrimp and Scallops ~
fettuccine with a saffron
cream sauce

Pan Roasted Stuffed Chicken ~
tender chicken stuffed with
pancetta and smoked gouda
served with a lemon-butter
sage sauce over angel
hair pasta

Includes:

Bread and Butter
Coffee, Tea, or Soda
Chef's Choice Dessert
(PREMIUM DESSERT ADD \$3 PER PERSON)

Cocktail Packages

COCKTAIL A
30 Guest Minimum
\$25.95

COCKTAIL B
30 Guest Minimum
\$38.95

2 Hour Beer & Wine:
(ADD \$3 PER PERSON for CALL LIQUOR)

2 Hour Beer, Wine, & Call Liquor

Accompanied with:

- Cheese Tray
- Vegetable Tray
- Sausage-Stuffed Mushrooms
- Bacon-Wrapped Scallops
- Mini Beef on Weck
- Gourmet Pizzas
 - Assorted Roasted Red Pepper
 - Caramelized Onion
 - Tomato-Pesto
- Coffee, Tea, or Soda

Accompanied with:

- Cheese Tray
- Vegetable Tray
- House Salad
- Pasta Marinara or Pasta Alfredo
- Choice of Hand-Carved Prime Rib or Hand-Carved Turkey
- Choice of Potato or Rice Pilaf
- Vegetable du Jour
- Coffee, Tea, or Soda
- Finger Desserts

Beverage Packages

	2 HR	3 HR
Beer, Wine, Soda, and Liquor	\$11.95	\$14.95
Beer, Wine, Soda, and Call Liquor	\$14.95	\$17.95
Beer, Wine, Soda, and Premium Liquor	\$17.95	\$20.95

Tally or Cash Bar Also Available
All Prices Are Subject To 20% Service Charge plus
Niagara County Sales Tax

Individual Selections

At Water Street Landing, we know one size does not always fit all. With our award winning kitchen staff, we have the ability to execute almost any culinary wish; from gluten free to sushi.

See some of our more popular selections below:

HORS D'OEUVRES
(30 person minimum)

Spinach-Stuffed Mushrooms	\$1.50
Meatballs	\$1.50
<i>BBQ, Swedish or Italian</i>	
Sausage-Stuffed Mushrooms	\$1.75
Clams Casino	\$1.75
Vegetable Spring Rolls	\$1.75
Spinach-Artichoke Dip	\$1.75
Crab-Stuffed Mushrooms	\$2.50
Bacon-Wrapped Scallops	\$2.00
Assorted Gourmet Pizzas	\$3.00
Chicken Satays	\$2.00
Beef Satays	\$2.50
Bruschetta	\$2.50
Mini Crab Cakes	\$3.00
Assorted Canapés	\$3.00
<i>Sashimi tuna with wasabi on won tons</i>	
<i>Roasted tomato with pesto cream cheese</i>	
Assorted Crustini	\$3.00
<i>Grilled pork loin with candied onions and horseradish cream</i>	
<i>Smoked salmon and cucumber</i>	
<i>Smoked turkey and cranberry</i>	
<i>Black bean and cheese quesadillas</i>	
Won Ton Shrimp	\$3.50

HOT ENTRÉES

Roasted Potatoes	\$1.50
Scalloped Potatoes	\$2.00
Rice Pilaf	\$1.75
Vegetable du Jour	\$1.00
Pasta Marinara	\$2.00
Pasta Alfredo	\$2.50
Seafood Pasta	\$3.00
Mini Beef on Weck	\$6.00
Roasted Chicken	\$5.00
Roasted Pork Loin	\$5.00
Grilled Salmon	\$6.00
Hand-Carved Turkey Breast	\$7.50
Hand-Carved Prime Rib	\$9.50

**COLD APPETIZERS
& SALADS**

Cheese Tray	\$2.50
Vegetable Tray	\$1.75
Fruit Platter	\$2.00
Deviled Eggs	\$2.50
Smoked Salmon Platter	\$3.00
Shrimp Cocktail	\$3.50
Caesar Salad	\$2.00
Garden Salad	\$1.75
Pasta Salad	\$2.50
Caprese Pasta Salad	\$3.00
Ciabatta Bread	\$1.25
Assorted Rolls	\$1.50

Breakfast & Brunch

BREAKFAST BUFFET

30 Guest Minimum
\$14.95

Includes:

Home Fries
Coffee or Tea
Chilled Juices
Danishes & Muffins (ADD \$1 PER PERSON)

Choice of:

Strata
Scrambled Eggs
Quiche
Eggs Benedict (ADD \$1 PER PERSON)

Choice of 2:

Bacon
Sausage
Sliced Ham

Choice of:

French Toast
Waffles
Mini Bagels & Cream Cheese

CONTINENTAL BREAKFAST

\$8.95

Assorted Chilled Juices
Assorted Pastries
Bagels and Cream Cheese
Fresh Fruit
Coffee and Tea

BRUNCH BUFFET

30 Guest Minimum
\$19.95

Includes:

Scrambled Eggs, Bacon & Sausage
Coffee or Tea
Assorted Chilled Juices
Danishes & Muffins (ADD \$1 PER PERSON)

Choice of:

Field Greens Salad
Caesar Salad
Pasta Salad

Choice of:

Roast Beef
Roasted Turkey
Pork Loin
Roasted Chicken
Prime Rib (ADD \$2 PER PERSON)

Choice of:

Pasta with Marinara
Pasta with Artichoke Spinach
Pasta with Vodka Cream Sauce
(ADD \$1 PER PERSON)
Rice Pilaf

Choice of:

Apple Crisp
WSL Bread Pudding
Ice Cream Sundae

Lunch

SIT DOWN LUNCH A

\$13.95

Guests receive Choice of:

Caesar salad topped with choice
chicken or steak

Smoked gouda baked macaroni
and cheese

Chicken sandwich with dill
mayo served with french fries

Portobello mushroom wrap
served with french fries

Classic Burger with french fries

Includes:

Coffee, Tea, or Soda

Chef's Choice Dessert
(PREMIUM DESSERT ADD \$3 PER PERSON)

SIT DOWN LUNCH B

\$17.95

Guests receive Salad and Choice of:

5oz Fillet of Beef Sirloin ~ served with
potato and vegetable

6oz Grilled Salmon ~ Served with
potato and vegetable

Pasta Basilico ~ Pasta served with
sautéed chicken and diced tomatoes,
tossed in a basil pesto cream sauce

Includes:

Coffee, Tea, or Soda

Chef's Choice Dessert
(PREMIUM DESSERT ADD \$3 PER PERSON)

LUNCHEON BUFFET

(30 Guest Minimum)
\$17.95

Choice of:

Field Green Salad
Caesar Salad
Pasta Salad

Choice of 2:

Chicken Piccata
Roasted Chicken
Roast Beef
Roast Pork Loin
Grilled Salmon

Choice of:

Rice Pilaf
Parsley Potatoes
Vodka Penne Pasta
Pasta with Marinara

Includes:

Vegetable du Jour

Coffee, Tea, or Soda

Chef's Choice Dessert
(PREMIUM DESSERT ADD \$3 PER PERSON)