

# Breakfast & Brunch

## **BREAKFAST BUFFET**

30 Guest Minimum  
\$13.95

### **Includes:**

Home fries  
Coffee or Tea  
Assorted Chilled Juices  
Assorted Danish and Muffin

### **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 Sliced fruit  
Coffee and Tea

~ .....

## **BREAKFAST BUFFET**

30 Guest Minimum  
\$13.95

### **Includes:**

Home fries  
Coffee or Tea  
Assorted Chilled Juices  
Assorted Danish and Muffin

### **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  
Blush Sauce  
Rice Pilaf

### **Choice of:**

Apple crisp  
WSL bread pudding  
Ice cream sundae

# Lunch

## SITDOWN LUNCH A

\$13.95

### *Choose from:*

Caesar salad topped with  
choice chicken or steak

Smoked gouda baked  
macaroni and cheese

Chicken sandwich with dill  
mayo with french fries

Portobello mushroom wrap  
with french fries

### *Includes:*

Coffee, Tea or Soda

Chefs Choice Dessert

(PREMIUM DESSERT ADD \$3 PER PERSON)

## SITDOWN LUNCH B

\$17.95

All guests receive a Side Salad  
and their choice of:

5oz Filet 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

Chefs Choice Dessert

(PREMIUM DESSERT ADD \$3 PER PERSON)

## LUNCHEON BUFFET

30 Guest Minimum

\$16.95

### *Choice of:*

Field Green Salad

Caesar Salad

Pasta Salad

### *Choice of 2:*

Chicken Picatta

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

Chefs Choice Dessert

(PREMIUM DESSERT ADD \$3 PER PERSON)

# Dinner Sit Down

## DINNER PACKAGE A

\$25.95

All guests receive a Side Salad  
and their choice of:

### *Choose from:*

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

Filet 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

Chefs Choice Dessert

(PREMIUM DESSERT ADD \$3 PER PERSON)

## DINNER PACKAGE B

\$35.95

All guests receive choice of  
Side Salad or Caesar Salad

### *Choose from:*

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

Chefs Choice Dessert

(PREMIUM DESSERT ADD \$3 PER PERSON)

# Dinner Buffet

## **BUFFET A**

30 Guest Minimum

\$24.95

### **Buffet Includes:**

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

### **Choose from:**

Pasta Marinara  
Pasta Alfredo  
Spinach Artichoke Pasta

### **Choose any two:**

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

### **Choose from:**

Rice Pilaf  
Roasted Baby Potatoes  
Parsley Butter Potatoes

## **BUFFET B**

30 Guest Minimum

\$29.95

### **Buffet Includes:**

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

### **Choose From:**

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

### **Choose from:**

Pasta Marinara  
Pasta Alfredo  
Spinach Artichoke Pasta

### **Choose any two:**

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

### **Choose any two:**

Rice Pilaf  
Roasted Baby Potatoes  
Parsley Butter Potatoes

# 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)

#### Accompanied with:

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

### 2 Hour Beer, Wine & Call Liquor

#### 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

Beer Wine Soda House Liquor	11.95	14.95
Beer Wine Soda Call Liquor	14.95	17.95
Beer Wine Soda Premium Liquor	17.95	20.95
Beer Wine Soda	12.95	15.95

Tally or Cash Bar Also Available  
All Prices Are Subject To 18% Gratuity And  
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 the more popular selections below

## HORS D'OEUVRES

(30 person minimum)

Hot Hors d'oeuvres	
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	2.00
Bacon-Wrapped Scallops	2.00
Assorted Gourmet Pizzas	3.00
Chicken Satay	2.00
Beef Satay	2.50
Bruschetta	2.50
Mini Crab Cakes	3.00
Assorted Canapés	3.00
<i>Sashimi tuna with wasabe 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 ENTREE'S

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
Jumbo 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