

BUFFALO YACHT CLUB

BANQUET SIT-DOWN DINNER MENU

BEEF

- 12 oz. Roast Prime Rib w/ Au Jus 22.95
- 16 oz. Roast Prime Rib w/ Au Jus 26.95
- 8 oz. Filet Mignon w/ Reserve Marinade 28.95
- 10 oz. Filet of Sirloin w/ Port Wine Sauce 25.95
- 14 oz. NY Strip Steak w/ Portabello
Mushroom Sauce 29.95
- 8 oz. Filet Mignon stuffed with gorgonzola
and figs 29.95

SEAFOOD

- Sole Stuffed with Crabmeat 18.95
- “ Scampi” style Broiled Haddock 17.95
- Shrimp Scampi 20.95
- Pesto Crusted Grouper 21.95
- Cedar Plank Salmon with sun-dried
tomato crust 19.95
- Grilled Swordfish with Five Herb
Compound Butter 22.95
- Lobster Tails (market price)

VEAL

- Veal Oscar – Spinach/Crabmeat
with Béarnaise 24.95
- Veal Florentine – Spinach, Fontina Cheese
and Chardonnay 23.95
- Veal Marsala – Mushrooms, Green Onions
Marsala 23.95
- Veal Chop Milanese – Breaded with Lemon
and White Wine 36.95

PORK

- Prime Rib of Pork with Pan Jus 19.95
- 10 .oz Stuffed Pork chop with
Apple Cider Demi Glace 17.95
- Herb Seared Pork Tenderloin with
Port Wine Demi Glace 19.95
- Stuffed Loin of Pork with Cornbread
and Apples 18.95

CHICKEN

- Chicken Cordon Blue 18.95
- Chicken Stuffed with Spinach, Artichoke
and Feta 18.95
- Italian Breaded Chicken with
Prosecco Sauce 17.95

- Chicken Picatta 17.95
- Chicken stuffed with Cornbread and
Apples 18.95
- Grilled Chicken with Fresh Mozzarella
and Tomatoes 19.95

*All entrees are accompanied with BYC dinner salad, vegetable du jour,
starch, rolls with butter and coffee or tea.*

Starch Selections:

Rice Pilaf
Wild Rice Blend
Baked Potato
Herb Roasted Baby Reds
Home-Style Mashed Potatoes
Roasted Garlic Red Skinned Mashed Potatoes

Vegetable Selections:

Roast Corn with Red Pepper Butter
Orange Glazed Carrots
Green Beans Almandine
Vegetable Medley
Steamed Broccoli Spears
Sugar Snap Peas and Mushrooms

Desserts: A wide variety of desserts are available at additional cost depending on your selection.