

Buffalo Yacht Club

Banquet Menu Selections

The Buffalo Yacht Club welcomes anniversaries and birthdays, rehearsal dinners and weddings as well as all other social events, corporate meetings, luncheons and dinners.



*Creating Buffalo's most memorable waterfront events since
1860!*

Buffalo Yacht Club
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Menus also available on line: www.buffaloyachtclub.org

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Buffalo Yacht Club Banquet Policies and Guidelines

The Buffalo Yacht Club requires a non-refundable deposit to confirm your event. Deposits for weddings and large functions are \$1000.00. Smaller events (50 people or less) require a \$500.00 deposit. This deposit will be applied to your final bill. Functions canceled less than 30 days before the scheduled event will also be charged a cancellation fee of 20% of the estimated charges for the event in addition to the deposit. Functions cancelled 7 days or less before the event will be required to pay 60% of the estimated charge in addition to the deposit.

An 18% service charge and 8.75% sales tax will be added to all charges related to your event, in addition to a 10% room charge for non-members.

A \$5000.00 minimum is required when booking the Upper Deck for a Saturday Evening. Sections of the Upper Deck may be reserved, for smaller gatherings, with an understanding that member dining will also be taking place. A valet is required for all parties 30+ people at an additional charge.

A final count is necessary seven business days prior to the function and this number will be used as a guarantee. Your billing will be based on actual attendance or the guarantee, whichever is greater. Final payment is due 48 hours before your function with any additional charges due within 7 days following the event unless prior arrangements have been negotiated. You may increase your count after the seven day guarantee, but you may not decrease it. All increases must be made within 48 hours of the event. All prices quoted in advance are subject to change to meet increases in the cost of goods and services, with notice given one month prior to the event. Tax exempt certificates must be filed ten days prior to the scheduled event.

All food and beverages consumed on the premises of the Buffalo Yacht Club must be prepared and served by the BYC. No food or beverages (with exclusion of a cake) will be allowed to be brought in or taken out of the facility without express permission from the management.

All decorations for your event must conform to Buffalo city codes and fire ordinance rules. All décor must be approved in advance by the Food and Beverage Manager. The throwing of confetti or rice is not allowed on the club premises or in the club's parking lot. Since the BYC is a private club, its members have use of the lower bar at all times during functions. The designated parking spaces must not be used at any time. A valet is available for an extra charge. The BYC will not be responsible for any articles left in the building or for loss or damage to any property of any kind, including vehicles left on Club property. Liability for damages to the property incurred during your function will be charged accordingly.

Although there is no official dress code at the Club, we ask that all guests be properly attired.

I understand and agree to the above requirements.

Clients Name_____

Address_____

Date of Event_____

Sponsoring Member_____

Client's Signature_____

Date_____

Club Representative's Signature_____

Date_____

Breakfasts and Brunch

Continental Breakfast: \$15 per person (25 person minimum)

- ♦ Coffee and Teas
- ♦ Juices: Orange, Grapefruit, Tomato and Cranberry
- ♦ Warm pastries: Danishes, muffins and coffee cakes
- ♦ Bagels with cream cheese, butter and jams

Breakfast Buffet: \$22 per person (30 person minimum)

- ♦ Coffees, teas and juices
- ♦ Assorted pastries, muffins, coffee cakes and bagels, with whipped butter, cream cheese and jams
- ♦ Fruit display with yogurt and granola
- ♦ Scrambled eggs with peppers and herbs—or—your choice of quiche (vegetarian or Lorraine) — or — Egg frittata with vegetables and cheese
- ♦ Bacon and breakfast sausages
- ♦ Hash brown potatoes
- ♦ Seafood Newburg — \$3 supplement — with puff pastry

Additional Options:

- ♦ Smoked Salmon display with onions, hard boiled eggs and capers — add \$6 per person
- ♦ Eggs Benedict with Hollandaise — Add \$4 per person
- ♦ Stuffed French Toast, with roasted berries and cream cheese — add \$3 per person
- ♦ Roasted Beef Tenderloin Carving Station—\$15 per person
- ♦ Roasted Turkey Breast Carving Station—\$9 per person

There will be a \$50 flat rate for adding a Carving Station

Additional Beverage Options:

- ♦ Mimosas or Bloody Marys — \$6 each
- ♦ Non Alcoholic Fruit Punch — \$45 per 4 liters (serves 20-25 people)

All Day Meeting Package

\$30 per person – 20 person minimum

Morning:

Continental Breakfast

Mid Morning Snack:

Granola Bars and Fresh Fruit

Lunch:

Cold Luncheon Buffet —or—
Hot Luncheon Buffet (\$5 supplement)

Afternoon Snack:

Cookies, brownies, coffee, tea and soda

Microphone, podium, and screen available

Luncheons

Cold Luncheon Buffet \$20 per person

Coffee, tea, and cookie platter included

Salads — Choose Two (2):

- ♦ House salad, greens with pickled onions, carrots, cucumbers and choice of dressing
- ♦ Home style potato salad, with mustard dressing, celery and hard boiled egg
- ♦ Spinach salad with bacon, onions, dried cranberries and sweet and sour dressing
- ♦ Tomato salad (in season) with extra virgin olive oil, garlic, sliced red onions and basil
- ♦ Fruit salad with yogurt
- ♦ Pasta salad with julienned vegetables, Kalamata olives, roasted eggplant and vinaigrette

Sandwiches — Choose Three (3)

- ♦ Chicken Caesar Wrap
- ♦ Roast beef and brie with roasted peppers and avocado on a hoagie roll
- ♦ Turkey and cranberry mayo on a Costanzo's roll
- ♦ Ham and cheddar with honey-Dijon mayo, lettuce and tomato on whole wheat
- ♦ White tuna salad with celery, red onions and lemon mayo in a spinach wrap
- ♦ Grilled vegetable wrap with peppers, mushrooms, eggplant and fontina
- ♦ Traditional turkey club with bacon and your choice of bread

Luncheons (cont.)

Hot Luncheon Buffet \$25 per person (30 person minimum)

Assorted rolls, whipped butter, and served salad included

Choose Two:

- ♦ Maple Ginger Glazed Salmon
- ♦ Chicken Picatta
- ♦ Chicken Florentine with Spinach and a light cream sauce
- ♦ Sliced top round of beef with pan sauce and horseradish
- ♦ Sliced roast turkey breast with sage gravy and cranberry sauce
- ♦ Dijon Mustard Crusted Pork Loin
- ♦ Beer battered haddock with tartar sauce and coleslaw
- ♦ Lasagna with ricotta, spinach and basil, tomato basil sauce (v)
- ♦ Penne with vegetables and parmesan in a light cream sauce
- ♦ Herb crusted beef tenderloin with cognac demi glace (\$4 supplement)

Chef's choice of potato and seasonal vegetable

Dessert — Choose One (1):

- ♦ Seasonal Sorbet
- ♦ Ice cream sundae with chocolate sauce
- ♦ Brownies and cookies
- ♦ Add fresh fruit cocktail to any dessert for additional \$2 per person

Coffee and Tea station

Served Luncheons

— Sit down —

\$18 per person (30 person minimum)

Available from 11am-3pm

Choices must be given seven (7) days before event

All are served with warm rolls and butter.

Choose Two (2):

Chicken Caesar salad, classic Caesar topped with a sliced, grilled chicken breast

Quiche (vegetable or Lorraine) with fruit salad and greens

Cobb salad, with chicken, bacon, eggs, tomato, olives, avocado and blue cheese

Harvest salad, greens with candied pecans, dried cherries, apricots, apples, topped with grilled salmon or chicken (your choice)

Chicken pot pie, white meat chicken, pearl onions, carrots and peas in a chicken veloute with puff pastry

Sliced herb crusted beef tenderloin on a bed of greens with gorgonzola cheese, grilled onions, cherry tomatoes and avocado (\$5 supplement)

Salmon crepes with spinach and béchamel sauce

Dessert

Cookies and Brownies

Includes coffee and tea station

Stationary Hors d'oeuvres

BYC Traditional Display

Vegetables, cheese, pepperoni, olives, dips, crackers and breadsticks
\$5.50 per person

Antipasto Display

Cheese, Italian meats, olives, roasted peppers, artichoke hearts and cherry tomatoes, with dips and bread sticks
\$7 per person

Smoked Salmon Display

Smoked salmon with onions, capers, hardboiled eggs and lemon wedges
\$8 per person

Shrimp Display

Shrimp displayed on ice, with house made cocktail sauce and lemons
\$2.50 per piece

Seafood Display

Oysters on the half shell (OTHS), oysters Rockefeller, clams OTHS, clams casino, crab claws and scallop ceviche
Market Price

Artisan Cheese Display

Artisan cheeses, crusty bread, champagne grapes, and marcona almonds
\$10 per person

Baked Brie Display

Baked Brie with raspberries and puff pastry, served with crostini
\$8 per person

Passed Hors d'oeuvres

Minimum 25 of each type

\$1.50 Per Piece

- ♦ Caprese on a skewer
- ♦ Vegetable quesadillas
- ♦ Roasted tomato bruschetta with mozzarella
- ♦ Chicken sate with peanut sauce
- ♦ Gougeres
- ♦ Spicy Asian meatballs with hoison dipping sauce
- ♦ Apple slices with bleu cheese and honey

\$2.50 Per Piece

- ♦ Crab stuffed mushrooms
- ♦ Jamaican jerk chicken skewers with pineapple coulis
- ♦ Clams casino
- ♦ Vegetable pot stickers
- ♦ Chicken Quesadillas
- ♦ Mini grilled cheese, with four cheeses and tomato
- ♦ Mini Bacon, Lettuce, Tomato Sandwiches
- ♦ Peanut Butter and Bacon Crostini
- ♦ Candied Bacon Pieces

\$3 Per Piece

- ♦ Coconut shrimp with sweet chili sauce
- ♦ Bacon wrapped scallops
- ♦ Grilled shrimp skewers
- ♦ Smoked salmon and herbed cream cheese on a cucumber chip
- ♦ Broiled Scallop Crostini
- ♦ Tuna Tartare with wasabi mayo on a wonton
- ♦ Arancini with vegetables or sausage
- ♦ Mini crab cakes
- ♦ Prosciutto wrapped breadsticks
- ♦ Crostini with beef tenderloin, port onion jam, and camembert

Food Stations

Prices are per person (25 person , 3 station minimum)

Carved Station (served with red skinned potato)

- ◆ Roasted beef tenderloin with caramelized onions, horseradish cream and small rolls, some weck — \$15
- ◆ Roasted turkey breast with cranberry mayo and rolls — \$9
- ◆ Pork loin, roasted with bourbon-barbecue sauce, with apple chutney — \$9
 - \$50 charge for each carver

Salad Station—\$7

- ◆ Romaine lettuce, accompanied by Caesar dressing, white anchovies and parmesan shards and croutons
- ◆ Mixed greens, accompanied by candied pecans, dried cranberries, crumbled blue cheese, olives, chopped hardboiled eggs, crumbled bacon and red Onions—comes with two (2) dressings

Pasta Station \$10 — Choose Two (2)

Served with garlic bread

- ◆ Penne with tomato-basil sauce
- ◆ Orrechiette with olive oil and garlic
- ◆ Cheese ravioli with Bolognese sauce
- ◆ Pasta with Garlic and Shrimp
- ◆ Pasta primavera
- ◆ Farfalle with salmon and spinach
- ◆ Add meatballs, made with beef, pork, and veal with tomato sauce and parmesan cheese — \$3

Asian Station—\$12

- ◆ Spicy Beef and Broccoli
- ◆ Vegetable Dumplings
- ◆ Chicken and Cashews with Sweet Bean Paste
- ◆ Cold Peanut Noodles with Vegetables
- ◆ Vegetable Fried Rice

Buffalo Buffet

Priced per person

Choose Two (2):

- ♦ BYC house salad with cucumbers, red onion, tomatoes, carrots and House Red Wine Vinaigrette
- ♦ Caesar salad with romaine, garlic croutons, asiago
- ♦ Broccoli cheddar salad, golden raisins, red onions
- ♦ Red skinned potato salad with dill and Dijon mustard
- ♦ Creamy coleslaw

Choose Three (3) - \$25

Choose Four (4) - \$30

Mini Sliced Beef on Weck
With Horseradish Cream

Assorted Chicken Wings

Medium, Mild, Hot or Sicilian with Blue Cheese, Celery and Carrots

Chiavetta Style Chicken

Fish Fry Fingers

Cheese Pierogis
With Caramelized Onions

Italian Sausage

With Sautéed Peppers and Onions

Gondola Cheese Raviolis

With Sicilian-Style Sunday sauce

Wardynski's Polish Sausage

With Weber's Mustard

White Pizza

Hand tossed pizza crust, olive oil and garlic, tomatoes, mozzarella cheese and fresh basil

Buffet Dinners

Minimum 30 People

House salad and warm bread and butter included

Choose Two (2) — \$35

Faroe Island salmon, with maple ginger glaze

Chicken Picatta with lemon-caper sauce

Chicken Parmesan with Tomato Basil Sauce

Chicken Florentine with Spinach and a light Cream Sauce

Herb crusted pork loin with bourbon barbecue sauce

Roasted brined turkey breast with sage gravy

Vegetable lasagna with mushrooms, spinach and roasted squash (v)

Roasted prime rib of beef with popovers (\$5 supplement)

Roasted herb crusted beef tenderloin with bernaise sauce, horseradish cream and caramelized onions (\$5 supplement)

Accompanied by Chef's choice of:
Seasonal vegetable & potato

Coffee & Tea Station
Cookies & Brownies for Dessert

Sit-Down Dinner Menu

*All dinners served with:
A house salad, warm rolls and butter, coffee and tea*

Caesar salad, harvest salad, small romaine wedge available for a supplement of \$3

Faroe Island Salmon, maple-ginger glaze — \$30

Organic free range chicken breast, pan roasted with shallots and white wine. —
\$28

8 oz. grilled filet mignon or 11 oz. NY Strip Steak with Rosemary Demi— \$36

French cut 12 oz. Heritage pork chop, grilled with a bourbon barbecue sauce
and apple chutney— \$38

Vegetable lasagna, fresh pasta sheets with spinach, wild mushrooms and roasted
squash, layered with four cheeses — \$20

Roasted Chilean Bass with Tropical Salsa —\$40

Long Island Duck Breast, blackberry compote \$38

All Entrées served with choice of the following starches:

- ◆ Roasted Red Potatoes
- ◆ Garlic Leek Mashed Potatoes
- ◆ Gruyere Potato Gratin
- ◆ White and Wild Rice Pilaf
- ◆ Twice Baked Potatoes with Cheese and Bacon
- ◆ Vegetable Orzo

Chef's Choice Seasonal Vegetables



Banquet Bar Menu

BYC Bar Packages
Hour Pricing is per person

Domestic Beer/House Wine Package

One Hour.....	\$9.00
Two Hours.....	\$13.50
Three Hours.....	\$18.00
Four Hours.....	\$22.50

House Liquor Package

One Hour.....	\$10.00
Two Hours.....	\$15.50
Three Hours.....	\$21.00
Four Hours.....	\$26.50

Call Liquor Package

One Hour.....	\$11.00
Two Hours.....	\$17.50
Three Hours.....	\$24.00
Four Hours.....	\$30.50

Premium Liquor Package

One Hour.....	\$13.00
Two Hours.....	\$20.50
Three Hours.....	\$28.00
Four Hours.....	\$35.50

Consumption (Tab) Pricing

Tab pricing is per drink consumed

1

House Mix.....	\$5.00
House Rocks/Cocktails.....	\$6.50
Call Mix.....	\$5.50
Call Rocks/Cocktails.....	\$7.00
Premium Mix.....	\$7.50
Premium Rocks/Cocktails.....	\$9.00
Supreme Mix.....	\$8.25
Supreme Rocks/Cocktails.....	\$10.25
Domestic Bottled Beer.....	\$4.25
Imported Bottled Beer.....	\$5.25
Domestic Draft Beer.....	\$3.25
Imported Draft Beer.....	\$5.00
House Wine.....	\$7.00
Zinfandel & Sauvignon Blanc.....	\$8.25
Soft Drink.....	\$2.00
Perrier Water	\$3.50
Soda Pitcher	\$7.00

Punch

(serves 20-25 people)
In batches of 4 Liters

Non Alcoholic Fruit Punch.....	\$45.00
Champagne Punch.....	\$60.00

Craft Beers

Glass – \$5.25

Pint—\$7

Pitcher—\$16.50

Liquors

Call Liquors

- ♦ **Whiskey**—Black Velvet, Canadian Club, VO
- ♦ **Bourbon**—Old Grandad, Jim Beam White, Buffalo Trace
- ♦ **Rum**—Captain Morgan, Bacardi, Goslings Malibu
- ♦ **Vodka** — Absolut, Skye, Tito's
- ♦ **Scotch** — Dewars
- ♦ **Gin** — Beefeaters

Premium Liquors (Call Liquors are also included in this package)

- ♦ **Whiskey** — Jameson, Southern Comfort, Sazerac Rye
- ♦ **Bourbon** — Maker's Mark, Jim Beam Black, Jack Daniels
- ♦ **Rum**—Meyer's
- ♦ **Vodka** — Grey Goose, Stoli
- ♦ **Gin** — Plymouth, Hendricks, Tanqueray
- ♦ **Scotch** — Famous Grouse, Johnnie Walker Red

Cordials available on consumption basis