

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 water front 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 use of confetti or rice is not allowed on the club premises or in the club's parking lot. There will be a \$75 clean up fee if confetti or rice are used. Since the BYC is a private club, it's 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: \$16 per person (40 person minimum)

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

Breakfast Buffet: \$22 per person (40 person minimum)

- ◆ Coffees, teas and juices
- ◆ Assorted pastries, muffins, coffee cakes and bagels, with whipped butter, cream cheese and jams
- ◆ Fruit display
- ◆ Your choice of quiche (vegetarian or Lorraine) — or — Egg frittata with vegetables and cheese
- ◆ Bacon and breakfast sausages
- ◆ Pancakes — blueberry, chocolate chip or buttermilk
- ◆ Warm maple syrup
- ◆ 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 — \$8 each
- ◆ Non Alcoholic Fruit Punch — \$45 per 4 liters (serves 20-25 people)

All Day Meeting Package

\$35 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
- ◆ 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
- ◆ Chicken Parmesan
- ◆ 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 (\$5 supplement)

Chef's choice of potato and seasonal vegetable

Dessert — Choose One (1):

- ◆ Brownies and cookies

Coffee and Tea station

Served Luncheons

— Sit down —

\$20 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

Grilled Vegetable Platter

\$6.00 per person

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

Blackened Tuna Display

With avocado, ginger, wasabi and balsamic glaze

\$12 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

\$2.00 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
- ◆ Fruit skewers with toasted coconut
- ◆ Vegetable Flatbread
- ◆ Ham and Cheddar croquettes with spicy dipping sauce
- ◆ Cheesy broccoli and spinach puffs

\$3.00 Per Piece

- ◆ Crab stuffed mushrooms
- ◆ Clams casino
- ◆ Vegetable pot stickers
- ◆ Chicken Quesadillas
- ◆ Sundried tomato and goat cheese tartlet
- ◆ Mango curry shrimp salad on a fried wonton
- ◆ Prosciutto and melon canape
- ◆ Vegetable spring tolls with sweet chili sauce
- ◆ Grilled lamb crostini with mint demi
- ◆ Mini bacon-onion quiche

\$4.00 Per Piece

- ◆ Coconut shrimp with sweet chili sauce
- ◆ Bacon wrapped scallops
- ◆ Grilled shrimp skewers
- ◆ Broiled Scallop Crostini
- ◆ Tuna Tartare with wasabi mayo on a wonton
- ◆ Arancini with vegetables or sausage
- ◆ Mini crab cakes
- ◆ Crostini with beef tenderloin, port onion jam, and camembert
- ◆ Prosciutto wrapped asparagus
- ◆ Mini roast beef on crostini with boursin cheese
- ◆ Lobster toast with avocado (lobster salad with marinated avocado)
- ◆ Beef carpaccio crostini with crispy capers and truffle honey
- ◆ Tuna tartare with avocado mousse
- ◆ Potato pancakes with smoked salmon and chives
- ◆ Cajun shrimp crostini with lemon-aioli

Food Stations

Prices are per person (35 person, 3 station minimum)

Carved Station (served with red skinned potato)

- ◆ Roasted beef tenderloin with caramelized onions, horseradish cream and small rolls, some weck — \$17
- ◆ Roasted turkey breast with cranberry mayo and rolls — \$10
- ◆ Pork loin, roasted with bourbon-barbecue sauce, with apple chutney — \$10
- ◆ Prime rib — \$15
- ◆ Baked glazed ham with grilled pineapple — \$10

— \$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 (35 person minimum)

Choose One (1):

- ◆ 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
- ◆ Farfalle pasta salad with vegetables and vinaigrette

Choose Three (3) - \$25

Choose Four (4) - \$30

Mini Sliced Beef on Weck
With Horseradish Cream

Assorted Chicken Wings
Mild, Medium, Hot or BBQ with Blue Cheese, Celery and Carrots

Chiavetta Style Chicken

Fish Fry Fingers
With Tartar Sauce

Cheese Pierogis
With Caramelized Onions

Italian Sausage
With Sautéed Peppers and Onions

Gondola Cheese Raviolis
With Sicilian-Style Sunday sauce

Polish Sausage
Grilled, with Weber's Mustard

Buffet Dinners

Minimum 35 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

Crab Cakes

With remoulade sauce — \$28

One Half Wendel Farms Chicken

Oven roasted, with herbs, garlic and white wine — \$25

Faroe Island Salmon

With 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— \$40

Pork Tenderloin

With apple chutney — \$38

Eggplant Lasagna

With tomato basil sauce (may be prepared GF) — \$20

Roasted Chilean Bass

With vodka tomato sauce — \$40

Long Island Duck Breast

With blackberry compote \$38

All Entrées served with choice of the following starches:

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

Chef's Choice Seasonal Vegetables

Add an Ice Cream Sundae Bar to any event

\$7.00 per person

To Include:

Vanilla and Chocolate Ice Cream

Hot Fudge Sauce

Caramel Sauce

Whipped Cream

Sprinkles

Peanuts

Chocolate Chips

Cherries

Specialty Ice Cream Flavors and Toppings available upon request at an additional charge.

Banquet Bar Menu

BYC Bar Packages

Hour Pricing is per person

Domestic Beer/House Wine Package

| | |
|------------------|---------|
| One Hour..... | \$13.00 |
| Two Hours..... | \$18.00 |
| Three Hours..... | \$22.00 |
| Four Hours..... | \$25.00 |

House Liquor Package

| | |
|------------------|---------|
| One Hour..... | \$15.00 |
| Two Hours..... | \$20.00 |
| Three Hours..... | \$24.00 |
| Four Hours..... | \$28.50 |

Call Liquor Package

| | |
|------------------|---------|
| One Hour..... | \$18.00 |
| Two Hours..... | \$23.00 |
| Three Hours..... | \$27.00 |
| Four Hours..... | \$31.00 |

Premium Liquor Package

| | |
|------------------|---------|
| One Hour..... | \$19.00 |
| Two Hours..... | \$25.50 |
| Three Hours..... | \$30.00 |
| Four Hours..... | \$37.50 |

Punch

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

| | |
|--------------------------------|---------|
| Non Alcoholic Fruit Punch..... | \$50.00 |
| Champagne Punch..... | \$75.00 |

Craft Beers

Glass—\$5.25 Pint—\$7 Pitcher—\$16.50

Bartender fee for outside — \$100
Plastic glasses will be used for outside bar

Liquors

Call Liquors

- ◆ **Whiskey**—Black Velvet, Canadian Club, VO
- ◆ **Bourbon**—Old Granddad, 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, Stolichnoff
- ◆ **Gin** — Plymouth, Hendricks, Tanqueray
- ◆ **Scotch** — Famous Grouse, Johnnie Walker Red

Cordials available on consumption basis