

Buffalo Niagara Marriott | 1340 Millersport Highway, Amherst NY 14221 | 716.689.6900

rehearsal

ceremony

afternoon

evening

enhancements

brunch

our hotel

package | hors d'oeuvre | dinner | beverage



Elegant Displays

Fruit / Cheese / Vegetable Combination
Assorted Fresh Seasonal Fruit, Assorted Imported and Domestic Cheeses and Crisp Vegetables served with Assorted Crackers

Large Display | 325.00 (Serves 100)

Medium Display | \$195.00 (Serves 50)

From the Sea
Iced Jumbo Shrimp with Home-Made Cocktail Sauce and Lemon

(Assume 3 Pieces Per Guest)

100 Pieces | \$325.00

Tapenade and Bruschetta Board
Our famous Olive Tapenade and rich Tomato Basil Bruschetta displayed with Garlic Croutons and Lavosh Crackers

Large Display | \$295.00 (Serves 100)

Medium Display | \$165.00 (Serves 50)

Baked Brie En Croûte
Brie Cheese wrapped in a light and flaky Puff Pastry served with Grilled French Bread and Lavosh

Large | \$85.00 (Serves 10 - 12)

Small | \$45.00 (Serves 4 - 6)



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Hors d'oeuvres

Hors d'oeuvres Butler Passed

Price Based on One Order / 100 Pieces

Full or Half Order Increments Only

Chicken Brochettes \$175.00

Beef Brochettes \$195.00

Scallops Wrapped in Bacon \$180.00

Stuffed Mushrooms Florentine \$125.00

Stuffed Mushrooms with Crabmeat \$140.00

Spanikopita \$175.00

Artichoke Hearts Parmesan \$175.00

Cheese Puffs with Dill \$120.00

Chicken Sate (grilled on a stick with a light Marinade) \$185.00

Crispy Tempura Jumbo Shrimp \$325.00

Smoked Salmon on a Garlic Crouton with Pesto Mayonnaise \$150.00

Skewers of Prosciutto and Melon \$135.00

Artichokes with Cream Cheese and Seafood Stuffing \$180.00

Strawberries with Boursin Cheese \$120.00

Grilled Asparagus Spears wrapped in Prosciutto \$195.00



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Appetizers

French Onion Soup

Classic combo of rich Onion Broth,
French Bread and Melted Cheese

\$3.95

Shrimp, Crab or Lobster Bisque

Creamy Soup with Butter and Fresh
Shrimp, Crab or Lobster

\$5.95

Classic Shrimp Cocktail

Three Fresh Jumbo Prawns served with
Lemon and Cocktail Sauce

\$8.95

Deluxe Bread Baskets

Assorted Dinner Rolls, Fresh Breadsticks,
Flatbread and Focaccia served with
Whipped Butter and Olive Tapenade
at each table

\$1.95

