

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



Dinner Buffet

Minimum Guarantee of 25 Guests required for all Buffets
Dinner Buffets designed for One Hour of Service

Two Entrees | \$28.95 / Three Entrees | \$30.95

All Buffets will include Assorted Rolls and Butter, Field Greens with a Balsamic Vinaigrette, Classic Caesar Salad, Fresh Fruit Salad, Pasta Marinara, Roasted Parmesan Potatoes, In-season Vegetables, Chef's Specialty Dessert, Coffee, Decaffeinated Coffee, Tea

Select Two or Three:

Chicken Roulade: Vegetable Stuffed Breast of Chicken finished with a Light Zinfandel Cream Sauce

Shiitake Breast of Chicken: Grilled Chicken Breast highlighted with Leeks, Roasted Red Pepper and Shiitake Mushroom Demi Glace

Spiced Rubbed Breast of Winged Chicken: A unique Spiced rubbed Breast of Chicken finished with an Artichoke Roasted Pepper Sauce

Seared Atlantic Salmon: Fresh Salmon finished with a Dill Cream Volute

Roasted Vegetable Strudel: Roasted Zucchini, Summer Squash, Portobello Mushrooms and Leeks touched with fresh Herbs rolled in Phyllo and finished with a Red Pepper Puree

Talipia Sauté: White Fish sautéed, finished with a Lemon Caper Sauce

Enhancements – Carving Station – One Attendant Required for Every 50 Guests | \$75.00 per Attendant

Served with Assorted Rolls and appropriate Condiments

Slow Roasted New York Strip | \$7.95

Top Round of Beef | \$5.95

