

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



Plated Dinners

All Plated Dinners accompanied by the following:

Assorted Rolls and Butter
Soup of the Day or House Salad
Appropriate Starch and Vegetable
Chef's Specialty Dessert
Coffee, Decaffeinated Coffee, Tea

Chicken Roulade | \$23.95

Vegetable Stuffed Breast of Chicken finished with a light Zinfandel Cream Sauce

Shiitake Breast of Chicken | \$23.95

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

Chicken Wellington | \$26.95

Sautéed Breast of Chicken with a Duxelle of Mushrooms and Onions wrapped in a Puff Pastry and finished with a Creole Mustard Sauce

Spiced Rubbed Breast of Winged Chicken | \$25.95

A unique Spiced Rubbed Stuffed Breast of Chicken finished with a Lemon Herb Sauce and garnished with a Tomato Basil Relish

\$1.00 Per person will be added for Split Menus (Limit Two Entrees)



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Plated Dinners Continued

Herb Crusted Pork Loin | \$23.95

Stone-ground Mustard rubbed Pork slow roasted and finished with an Artichoke Roasted Pepper

Prime Rib of Beef | \$28.95

10 oz Aged and Spiced Prime Rib of Beef finished with Rosemary Julie

Portobello Mushroom Napoleon | \$22.95

Layered Grilled Vegetables garnished with Wild Rice Pilaf and drizzled with Olive Oil and aged Balsamic Vinegar

Roasted Vegetable Strudel | \$22.95

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

Seared Atlantic Salmon | \$25.95

Fresh Salmon Sides finished with a Dill Cream Volute

Chilean Sea Bass Filet | Market Price

Oven baked and garnished with a Shrimp and Crab Lemon scented Volute

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Plated Dinners Continued

Filet Mignon | \$34.95

8 oz Filet Char-Grilled and enhanced with a Cabernet Wine, Garlic Shallot Sauce

Sliced Sirloin of Beef | \$24.95

Marinated Sirloin Steak sliced thin featured with a Mushroom Cabernet Demi Glace

Filet and Shrimp | \$39.95

Jumbo Shrimp Scampi served in a grilled Portobello Mushroom coupled with a Petit Filet and finished with a Roasted Red Pepper and Garlic Sauce

Filet and Winged Breast of Chicken | \$34.95

A slow roasted herb crusted Winged Breast of Chicken paired with a petit Tenderloin and finished with a Shiitake Mushroom Sauce

Beef and Shrimp Reunion | \$31.95

A presentation of Three Crab-Stuffed Shrimp and marinated Sirloin Steak sliced thin topped with a Mushroom Cabernet Demi Glace

Sirloin and Winged Breast of Chicken | \$29.95

A slow roasted Herb crusted Winged Breast of Chicken paired with a Marinated Sirloin Steak sliced thin featured with a Mushroom Cabernet Demi Glace

\$1.00 Per person will be added for Split Menus
(Limit Two Entrees)

