

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

rehearsal

ceremony

afternoon

evening

enhancements

brunch

our hotel

package | hors d'oeuvre | lunch | beverage



Plated Lunches

All Plated Lunches accompanied by the following:

Assorted Rolls and Butter

Soup of the Day or House Salad

Appropriate Starch and Vegetable

Chocolate Dipped Strawberries served with your Wedding Cake

Coffee, Decaffeinated Coffee, Tea

Sirloin Anthony | \$19.95

Sliced pieces of Sirloin Steak finished with a Mushroom and Artichoke Cabernet Sauce

Roasted Pork Medallions | \$18.95

Roasted Pork with Caramelized Onions and Roasted Red Pepper Sauce

Parmesan Eggplant Melt | \$17.95

Layered Eggplant, Portobello Mushroom and Grilled Vegetables in a Light Tomato Sauce with melted Provolone and Parmesan Cheese served on a bed of Wild Rice

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



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Plated Lunches Continued

Buffalo Chicken | \$18.95

Lightly Breaded Chicken Breast stuffed with Ham and Swiss Cheese, seasoned Buffalo Style and finished with a Creamy Bleu Cheese Sauce

Bruschetta Chicken | \$18.95

Boneless Breast of Chicken sautéed and topped with a Tomato Bruschetta and Goat Cheese Mixture

Talipia Sauté | \$18.95

Mild White Fish sautéed and finished with a Lemon Caper Sauce

Lemon Herbed Fettuccine | \$17.95

Lemon Garlic White Wine, Diced Tomatoes and Grilled Chicken over Fettuccine

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

