

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



Lunch Buffet

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

Two Entrees | \$21.95 / Three Entrees | \$23.95

All Buffets will include Assorted Rolls and Butter, Field Greens with a Balsamic Vinaigrette, In-season Vegetables, Chocolate Dipped Strawberries served with your Wedding Cake, Coffee, Decaffeinated Coffee, Tea

Select Two or Three:

Sliced Roast Beef with Mushroom Julie

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

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

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

Parmesan Eggplant Melt: Layered Eggplant, Portobello Mushroom and Grilled Vegetables in a Light Tomato Sauce with Melted Provolone and Parmesan Cheese

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

Baked Virginia Ham | \$4.95

