

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



## PACKAGES

Afternoon Delight | \$42.00

Fruit / Cheese / Vegetable Combination  
Fresh Seasonal Fruit, Imported and Domestic Cheeses and Crisp  
Vegetables served with Assorted Crackers  
(Available during Cocktail Reception)

3 Hours Open Bar (House Brands)

Champagne Toast for all your Guests

Assorted Rolls and Butter

Soup Du Jour or Tossed Garden Salad  
with Choice of Dressings

Fresh Seasonal Vegetables and Starch complement

Your Wedding Cake accompanied by a Chocolate Covered  
Strawberry

Coffee, Decaffeinated Coffee, Tea

Select One Entrée Choice:

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

Portobello Mushroom Napoleon:  
Layered Grilled Vegetables garnished with Wild Rice Pilaf  
and drizzled with Olive Oil and aged Balsamic Vinegar

Talipia Saute:

Mild White Fish sautéed and finished with a Lemon Caper Sauce

Sirloin Anthony:

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

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



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## PACKAGES

Love in the Afternoon | \$56.00

Fruit / Cheese / Vegetable Combination  
Fresh Seasonal Fruit, Imported and Domestic Cheeses  
and Crisp Vegetables served with Assorted Crackers  
(Available during Cocktail Reception)

Select Two Butler Passed Hors d'oeuvres:  
(Based on a total of (5) Hors d'oeuvres per person)

Strawberries with Boursin Cheese

Stuffed Mushrooms Florentine

Cheese Puffs with Dill

Smoked Chicken or Vegetable Quesadillas

Battered Mushrooms stuffed with Herbed Cream Cheese

3 Hours Open Bar (Call Brands)

Champagne Toast for all your Guests

Assorted Rolls and Butter

Fresh Seasonal Vegetables and Starch complement  
Your Wedding Cake accompanied by a Chocolate  
Covered Strawberry

Coffee, Decaffeinated Coffee, Tea



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## PACKAGES

### Packages Continued

Select One Appetizer:

Seasonal Fruit served in a Phyllo Cup on a Painted Plate

Italian Wedding Soup

Deluxe Bread Basket to include Assorted Rolls, Fresh Breadsticks, Flatbread and Focaccia served with Whipped Butter and Olive Tapenade

Select One Salad:

Traditional Caesar Salad

Tossed Garden Salad with Choice of Dressings

Mixed Field Greens with Fresh Fruit tossed in a White Balsamic Vinaigrette

Select One Entrée Choice:

Spiced Rubbed Breast of Winged Chicken:

A unique Spiced Rubbed Breast of Chicken finished with a Lemon Herb Sauce

Chicken Marsala: Grilled Chicken Breast with a Marsala Wine Mushroom Sauce

Filet of Salmon: Baked with a Fresh Dill Sauce

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

6oz Petite Filet Mignon with a Cabernet Wine, Garlic Shallot Sauce – additional \$6.00

