

BANQUET MENU PRICE LIST

BUSINESS MEETING PACKAGES

The Administrator	\$22
The Executive	\$25

CONTINENTAL BREAKFASTS

The Seneca Continental	\$9
The Continental Extraordinaire	\$14
The Executive Continental	\$18

PLATED BREAKFASTS

Traditional	\$14
Country Morning	\$14
Steak and Eggs	\$18

BREAKFAST ENHANCEMENTS

For each action station a \$100 chef attendant fee is required per chef, per station. One chef per 50 guests.

Omelet Station	\$8
Carving Station	\$8

BREAKFAST BUFFETS

30 Person Minimum	
All American	\$18
The Rainbow	\$22
The Classic Brunch	\$32

THEMED BREAKS

Healthy Heart	\$10
Sweet Delight	\$15
Snack Break	\$13

AM OR PM REFRESHMENT BREAKS

Additional hour may be added for \$2 per person

Coffee Break	\$4
Beverage Break	\$6

A LA CARTE REFRESHMENTS, PASTRIES & SNACKS

Soft drinks, juice, iced tea, bottled water	\$3 each
Red Bull energy drinks; Regular and sugar free	\$4 each
Starbucks Frappuccino	\$4 each
Fiji Water, Bottled sparkling water	\$4 each
Candy bars, granola bars, hot chocolate packets	\$3 each
Fruit yogurt, Yogurt parfaits, whole fruit	\$3 each
Breakfast Burrito	\$4 each
Selection of cereals with low fat milk	\$4 each
Individual chips, pretzels, popcorn	\$3 each
Regular and decaf coffee, hot teas	\$30 per gallon
Regular and decaf coffee for four	\$10 per pot

• Assorted Danish • Large assorted muffins • New York style bagels with plain and strawberry cream cheese • Bakery fresh doughnuts • Large butter croissants • Cinnamon buns • Scones • Biscotti
\$25 per dozen for each additional item

Chocolate or peanut butter brownies	\$18 per dozen
Assorted bakery fresh cookies	\$18 per dozen

LUNCH MENU

25-30 Person Minimum
\$5 per person

Soups: Clam Chowder, Cream of Broccoli, Chicken Noodle

Salads: House Salad, Spinach Salad, Caesar Salad

Dressings: Balsamic Vinaigrette, Ranch, French, Italian, Honey Dijon

LUNCH ENTRÉES

NY Strip Steak	\$32
Prime Rib of Beef	\$26
Petit Filet Mignon	\$30
Stuffed Chicken Florentine	\$25
Boneless Breast of Chicken	\$22
Free Range Breast of Chicken	\$23
Seared Mahi Mahi	\$23
Crab Cakes	\$24

THE CHAIRMAN'S BREAD BOARD

25 person minimum

Build your own sandwiches	\$20
Display of assorted pre-made sandwiches	\$24

SENECA LUNCH BUFFET

Two Entrees	Three Entrees	Four Entrees
\$30	\$35	\$40

BANQUET MENU PRICE LIST

BOXED LUNCHES

All boxed lunches include your choice:
soft drink, iced tea, fruit juice or bottled water \$18

- Roasted Turkey
- Grilled Chicken
- Ham & Swiss
- Tuna
- Roast Beef
- Fried Chicken
- Buffalo Chicken Wrap

Any of the above presented as a plated luncheon with a supreme of fresh sliced fruit and chef's choice of dessert \$25

DINNER MENU

All dinner entrées are served with salad.
Add soup course for only \$2.00 per person.

- Soups: Clam Chowder, Cream of Broccoli, Chicken Noodle
- Salads: House Salad, Spinach Salad, Caesar Salad
- Dressings: Balsamic Vinaigrette, Ranch, French, Italian, Honey Dijon
- | | |
|----------------------------|------|
| Jumbo Gulf Shrimp Cocktail | \$12 |
| Chef's Pasta Course | \$9 |
| Intermezzo Course | \$5 |

DINNER ENTREES

- | | |
|-------------------------------|--------------|
| Prime Rib of Beef Au Jus | \$33 |
| Filet Mignon | \$39 |
| Chicken Martini | \$33 |
| Sage Roasted Chicken | \$29 |
| Veal Picatta | \$37 |
| Roast Rack of Lamb | \$40 |
| Sea Bass | \$29 |
| Grilled Atlantic Salmon | \$27 |
| Crab Stuffed Shrimp | \$33 |
| Crabmeat Stuffed Lobster Tail | Market price |

COMBINATION PLATES

- | | |
|---|------|
| Petit Filet Mignon paired with Lump Crab Stuffed Shrimp topped with roasted garlic scampi butter | \$45 |
| Petit Filet Mignon with Paris butter paired with Seared Salmon topped with dill cream | \$48 |
| Petit Filet Mignon Bourguignon with glazed pearl onions, mushrooms, lardons and breast of chicken | \$46 |
| Shrimp and Scallop Brochette with a lemon garlic sauce paired with an herb crusted chicken breast | \$46 |

BUFFET DINNERS

30 Person Minimum

SALADS

(Choice of 5 Salads) Macaroni Salad, Potato Salad, Broccoli Salad, NY Deli Salad, Beet Salad, Garden Salad, Caesar Salad, Artichoke Salad, Tortellini Salad, Caprese Salad, Penne Crab Salad

Two Entrees	Three Entrees	Four Entrees
\$40	\$45	\$50

ENTREES

- Sirloin Filet with caramelized onions and forest mushrooms
- Beer braised beef tips with roasted root vegetables
- Chicken Oscar with crabmeat, asparagus and sauce béarnaise
- Chicken Saltimbocca with spinach and proscuitto
- Roasted Free range Chicken with Madeira pan jus
- Pan seared pork chops with brandied apple compote
- Pesto crusted haddock on garlic spinach with tomato caper relish
- Orecchiette with broccoli and sweet sausage
- Baked ziti with marinara and Italian style meatballs
- Cheese tortellini with Alfredo sauce

INCLUDED WITH THE BUFFET:

- Sautéed medley of seasonal vegetables
- Choice of ranch style mashed potatoes, Chef's rice pilaf or roasted red potatoes
- Bakery fresh rolls and butter

DESSERT

Desert bars, chocolate decadent cake, raspberry cream torte and cheesecake petit fours

A CELEBRATION DINNER

Served Family Style
30 Person Minimum \$40

BANQUET MENU PRICE LIST

HORS D'OEUVRES

Regular	(serves up to 20)	\$50
Large	(serves up to 60)	\$150

FRUITS AND BERRIES

Served with a raspberry yogurt dip

Regular	(serves up to 20)	\$60
Large	(serves up to 60)	\$180

CHEESE DISPLAYS

Regular	(serves up to 20)	\$60
Large	(serves up to 60)	\$180

GRILLED VEGETABLES

Regular	(serves up to 20)	\$60
Large	(serves up to 60)	\$180

ANTIPASTO DISPLAYS

Regular	(serves up to 20)	\$60
Large	(serves up to 60)	\$180

SUSHI / CALIFORNIA ROLLS

Regular	(serves up to 20)	\$80
Large	(serves up to 60)	\$240

RAW BAR & SEAFOOD

Middle neck clams on the half shell	\$125 per 50 pieces
Oysters on the half shell	\$150 per 50 pieces
Chilled gulf shrimp	\$175 per 50 pieces
Alaskan king crab legs	\$275 per 50 pieces
Snow crab claws	\$175 per 50 pieces

COLD CANAPÉS

LEVEL 1

Brie Cheese
Bocconcini
Cajun Shrimp
Smoked Salmon
Cajun Chicken
Asparagus Spears
Smoked Chicken Salad
Salami
Parisian of Melon

Minimum order of 50
\$100 per selection

LEVEL 2

Lobster Relish
Smoked Salmon
Beef Tenderloin
Smoked Chicken Breast
Cucumber Rondele
Savory Canoli

Minimum order of 50
\$150 per selection

HOT HORS D'OEUVRES

LEVEL 1

Pan Fried Pot Stickers
Stuffed Mushrooms
Scallops
Vegetable Spring Rolls
Chicken Wings
Chicken Fingers
Mini Beef Wellingtons
Meatballs
Chicken Quesadillas
Chicken Satè
Spanikopita
Mini Monte Christo
Mini Quiche Lorraine
Char Siu Bao

Minimum order of 50
\$125 per selection

LEVEL 2

Coconut Crusted Lobster Lollipops
Seared Baby Lamb
Shrimp Spring Rolls
Oysters Rockefeller
Clams Casino
Maryland Lump Crab Cakes
Gulf Shrimp
Sesame Chicken
Curried Vegetable Streudel

Minimum order of 50
\$175 per selection

THE CARVING BOARD

\$100 per Chef

All prices are per person. One hour unlimited consumption.
Minimum 30 guests.

Top Round of Beef	\$9
Honey Glazed Corned Beef Brisket	\$10
Prime Rib of Beef	\$12
Roasted Whole Beef Tenderloin	\$17
Butter Basted Turkey Breast	\$9
Braised Pork Loin	\$9
Baked Black Oak Ham	\$8

BANQUET MENU PRICE LIST

SPECIALTY ACTION STATIONS

\$100 per Chef

All prices are per person

One hour unlimited consumption

Minimum 30 guests

Pasta Station	\$10
Oriental Stir Fry	\$12
Shrimp Scampi	\$17
Steak Diane	\$19
Mashed Potato Bar	\$10

Tempting Sweets and Desserts

All prices are per person

Sundae Bar	\$10
Niagara Delight	\$14
Forbidden Chocolate River	\$12
Dessert Decadence	\$20

Flambé Station	\$100 per chef
Bananas foster, cherries jubilee or crepes Suzette	
Served with premium vanilla bean ice cream	
Choice of two	\$10

BANQUET BEVERAGE SELECTIONS

HOST BAR BY THE HOUR PER PERSON

	Deluxe Brands	Premium Brands
One hour	\$12.50	\$15
Two hours	\$15.50	\$18
Three hours	\$17.50	\$20
Four hours	\$19.50	\$22
Additional hours	\$2*	\$2*

*Based on guaranteed amount

CONSUMPTION BAR (Cash or Host)

Premium brand liquor	\$7
Deluxe brand liquor	\$6
Martini	\$9
Cordials	\$7
Up/Rocks	\$2 Upcharge
House wine	\$5
Imported beer	\$5
Domestic beer	\$5
Soft drinks	\$3
Juice	\$3
Bottled water	\$2

RED, WHITE, BLUSH HOUSE WINE:

Served Tableside \$30 per bottle

BARTENDER SET UP FEE:

\$100 per bartender (up to 4 hours)

\$50 per hour, for each additional hour

In addition to our house wines, we have an extensive wine list available to select from.

Please contact the catering office for a complete list. Deluxe and Premium Brands are subject to change.