



Catering Menu

2040 Walden Ave,
Cheektowaga, NY 14225
716-681-2400

Welcome to The M Hotel Buffalo, where your upcoming event or stay becomes an unforgettable experience. Nestled conveniently off I-90 and just moments from Buffalo Niagara International Airport, our 300-room hotel offers not just accommodation, but a gateway to comfort and convenience.

Discover our 12,000 square feet of versatile event space, perfect for hosting your gatherings with ease. Whether it's a corporate meeting, wedding, or special celebration, we provide the ideal setting complemented by high-speed internet, a 24/7 business center, and complimentary parking.

Indulge in our on-site restaurant and lounge, where culinary excellence meets a welcoming ambiance. For relaxation, our tropical courtyard and all-season heated pool await, ensuring a tranquil retreat.

Located just 15 minutes from Downtown Buffalo and a short drive to the magnificent Niagara Falls State Park, The M Hotel Buffalo offers more than a place to stay – it's a destination in itself.

We eagerly anticipate the pleasure of welcoming you and your guests to The M Hotel Buffalo, where every moment is designed with your comfort and enjoyment in mind.

Ravi Sabharwal

Breakfast | Plated

All plated breakfast items are accompanied by: chilled orange juice, fresh bakery selection, coffee, decaffeinated coffee, and tea.

Unstuffed French Toast \$21.99

Fresh, skillet French Toast topped with mascarpone ricotta blend, Strawberry Compote, Fresh Berries.

Classic American \$19.99

Scrambled Eggs, Hickory Bacon, Sage Sausage, Grilled Breakfast Potatoes.

Breakfast Sandwich \$13.99

English Muffin, Scrambled Egg, Cheddar Cheese, Bacon.



Breakfast | Continental

Designed for (1) hour of service. All continental options come with: coffee, decaffeinated coffee, and assorted teas.

Breakfast Sandwich \$12.99

English Muffin, Scrambled Egg, Cheddar Cheese, Bacon.

Healthy Continental \$18.99

Scrambled Eggs, Hickory Bacon, Sage Sausage, Grilled Breakfast Potatoes.

Executive Continental \$16.99

Chilled, Assorted Fruit Juices, Assorted Breakfast Pastries, Seasonal Fruit Salad, Array of Whole Fruit.

Parfait Station \$6.99

Vanilla Greek Yogurt, Granola, Cranberries, Raisins, Pecans, Fresh Berries.

Enhancement Options

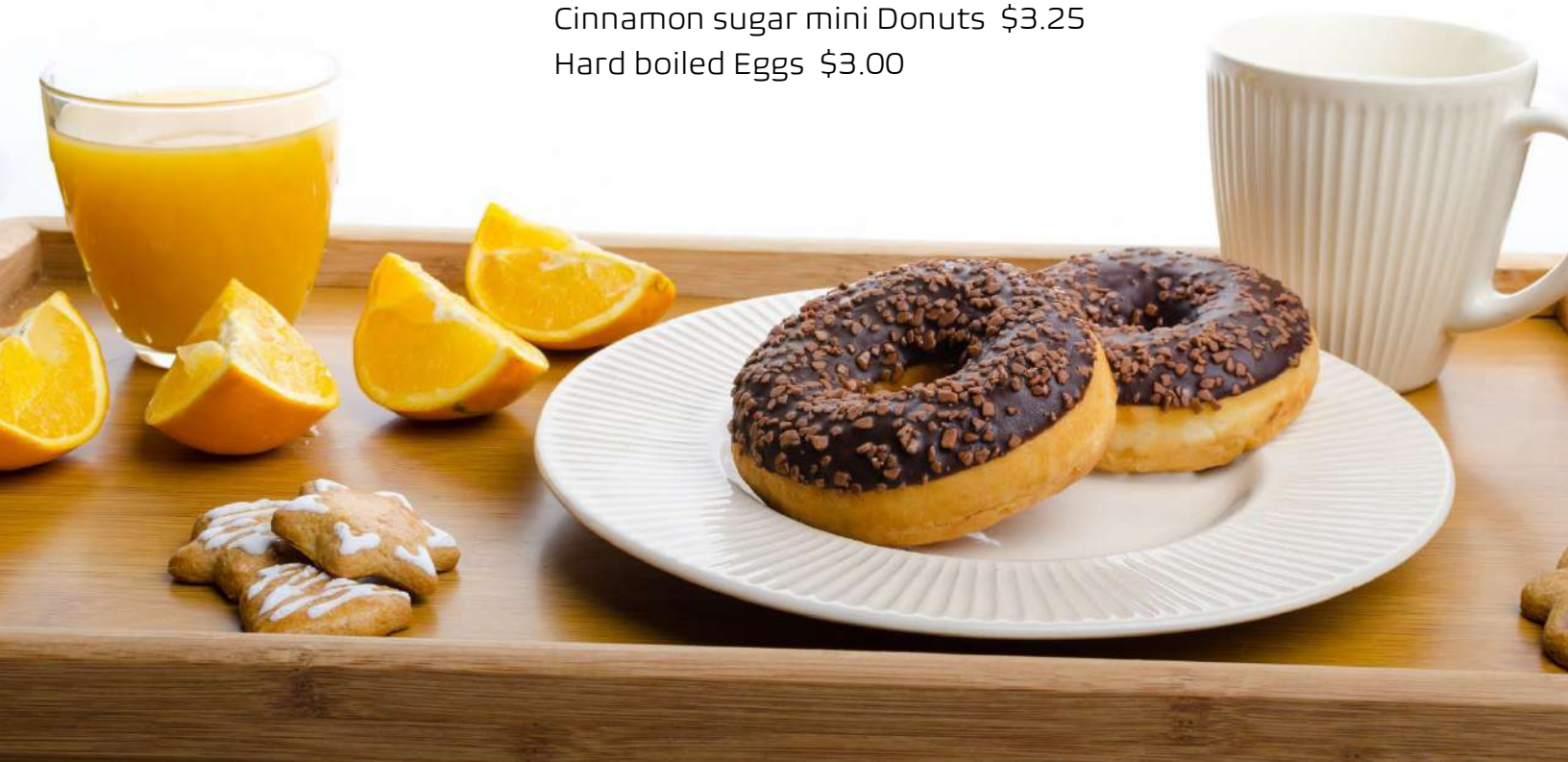
Bagels with cream cheese \$3.25

Breakfast sandwich \$5.25 Assorted,

Filled Croissants \$4.25

Cinnamon sugar mini Donuts \$3.25

Hard boiled Eggs \$3.00



Breakfast | Buffet

Designed for (1) hour of service.

Good Morning Buffalo - \$24.99

(minimum guarantee of 20 guests required)

Chilled fruit juices, Assorted Breakfast Pastries, Array of whole and sliced seasonal Fruit, Scrambled eggs, Hickory Smoked Bacon, Sage Sausage links, Grilled Breakfast Potatoes, Oatmeal with brown sugar and honey, Assorted cold cereal with 2% and skim milk, Coffee, Decaffeinated Coffee, Assorted teas.

Stations

(attendant required for \$100.00, 1 attendant for every 50 guests)

Eggs Station \$9.99

Fresh Eggs, whipped Egg Whites, Fresh cheeses and toppings.

Waffle Station \$7.99

With butter, warm maple syrup, strawberry sauce, and whipped cream.

Enhancement Options Cheese blintze \$4.00
(with strawberry compote and sour cream)

Potato pancakes \$4.50
(garnished with apple sauce and sour cream)

Texas French toast - \$3.00
(with whipped butter and warm maple syrup)

Buttermilk pancakes \$3.00
(with whipped butter and warm maple syrup)

Turkey bacon \$4.00

Turkey sausage \$4.00

A decorative background on the left side of the menu. It features a stream of dark brown coffee beans falling from the top left towards the bottom center. In the bottom left corner, there is a close-up of a glass cup filled with a frothy, light brown beverage, likely coffee or a latte. Next to the cup are several golden-brown, rectangular pastries or cookies with a textured surface.

All-Day Beverage Break \$19.99

Continuous beverage service, Assorted sodas, Bottled water, Coffee, Decaffeinated coffee, Assorted teas.

Coffee Corner \$7.99

Assorted sodas, Bottled water, Coffee, Decaffeinated Coffee, Assorted Teas.

Hot Cocoa Station \$9.99

Homemade Hot Chocolate, Mini marshmallows, Cinnamon sticks, Chocolate chips, Whipped cream, Cinnamon and Sugar donut holes.

Yogurt Station \$9.99

Assorted Greek yogurt cups, Granola, Fresh Berries, Assorted breakfast pastries.

Sweet Treat \$11.99

Freshly baked cookies, Whole Fresh Fruit, Pretzels, Fresh Strawberries, Nutella, 2% and skim milk.

Southern Style \$11.99

Tri-colored Tortilla Chips, House-made Guacamole, House-made Pico di Gallo, House-made Con Queso, Apple Turnovers.

Low Calorie Break \$12.99

100 Calorie Skinny Popcorn, Assorted Trail Mix, Array of whole & sliced Fruit, Pitas with Hummus dip.



Create Your Own Break!

Designed for (1) hour of service.

How does it work?

Select (1) item for \$7.00

Select (2) items for \$12.00

Select (3) items for \$14.00

Select (4) items for \$18.00

*additional items can be added for an extra \$3.00 per item

Sweet: Cookies & Brownies, Chocolate covered Strawberries, Chocolate dipped Rice Krispie treats, Cinnamon Sugar Donut holes, Assorted Dessert bars, Granola bars, Assorted whole Fruit, Fresh Fruit salad, Individual Greek bars.

Savory & Salty: Parmesan Pita Points with Hummus, Assorted individual bags of chips and pretzels, Assorted Trail Mix and Nuts, Soft Pretzels with Cheese sauce, Spinach & Artichoke dip with chips, Buffalo Chicken Wing dip with Chips.



Break Items | A La Carte

Beverage Designed for (1) hour of service.

Assorted Bottles of Juice \$4.00 each

Assorted Pepsi products \$4.00 each

Gatorade \$4.50 each

Pitcher of Juice \$8.00 each

Bottled Water \$3.00 each

Red Bull \$6.00 each Coffee,

Decaffeinated Coffee,

Assorted Teas \$55 per gallon

Pitcher of Soda \$8.00 each

Snacks

Assorted Muffins \$28.00 per dozen

Assorted Bagels \$39.00 per dozen

Assorted Dessert Bars \$32.00 per dozen

Granola Bars \$3.00 each

Individual bags of Chips & Pretzels \$3.00 each

Soft Pretzels with Cheese Sauce \$32.00 per dozen

Assorted Danishes \$30.00 per dozen

Cookies & Brownies \$30.00 per dozen

Chocolate Covered Strawberries \$42.00 per dozen

Assorted Whole Fruit \$3.00 each

Individual Greek Yogurts \$4.00 each





Lunch | Plated

All plated lunches are accompanied by: assorted rolls and butter, chef's soup or house salad, chef's choice of starch and fresh vegetable, chef's selection of dessert, coffee, decaffeinated coffee, and tea.

Sliced Sirloin \$35.99

Flat Iron Steak, marinated, sliced, and served with Cabernet Demi-Glace.

Bruschetta Tilapia \$28.99

Pan-seared Tilapia served with Fresh Tomato Bruschetta and Balsamic Glaze.

Chicken Cordon Blue \$27.99

Grilled Chicken Breast, topped with sautéed Peppers, Onions, and Provolone cheese.

French Onion Chicken \$27.99

Panko-crusted Chicken Breast, with Arugula, Tomato, Goat cheese, and Lemon vinaigrette.

Vegetarian Tortellini Pomodoro \$20.99

Four Cheese Tortellini with seasonal Vegetables and Tomato Pomodoro sauce.



Lunch | Buffet

Designed for (1) hour of service.

Buffalo's Best Buffet \$31.99

per person

(minimum guarantee of 15 guests required)

Field greens salad, tossed in a White Balsamic vinaigrette, Potato salad with Mustard and Egg, Potato Perogies with Caramelized Onions, Roast Beef on kimmelweck sliders served with Horseradish, Buffalo Chicken Wings with Frank's hot sauce, Carrots and Celery with bleu cheese, Assorted Dessert Bars, Coffee, Decaffeinated coffee, Assorted Teas, Iced Tea.

Continued ...

Italian Fare Buffet \$31.99 per person

(minimum guarantee of 15 guests required)

Minestrone soup, House-made Bruschetta and Olive Tapenade with Garlic Knots and Crostini, Classic Caesar Salad, Chicken Marsala with Mushrooms, Penne pasta with Marinara, Fresh sautéed Green Beans, Assorted Italian Pastries, Coffee, Decaffeinated coffee, Assorted Teas, Iced Tea.

Buffalo's Best Buffet \$29.99 per person

Mixed field greens salad, tossed in a white balsamic vinaigrette, Fruit salad, Potato salad with Mustard and Egg, Hot dogs *with appropriate rolls and condiments, Hamburgers *with appropriate rolls and condiments, Baked Beans, Corn Cobettes, Assorted Cookies, Coffee, Decaffeinated coffee, Assorted teas, Iced tea.

Terrific Taco Buffet \$29.99 per person Chicken Tortilla soup, Mixed Field Greens Salad, tossed in a white balsamic vinaigrette, Fruit salad, Seasoned Ground Beef & Chicken, with Tortilla shells and condiments, Spanish rice, Tortilla chips & Salsa, Black Bean, Pinto Bean, and Corn Mexican medley, Apple turnovers with cinnamon and sugar, Coffee, Decaffeinated Coffee, Assorted teas, Iced tea.

NY Deli Buffet - \$31.99 per person

Chef's soup, Mixed Field Greens Salad, tossed in a white balsamic vinaigrette, Fresh Pasta Salad, Individual bags of Chips and Pretzels, Roasted Turkey, Ham, Roast Beef, Tuna salad, Chicken Salad (choose 3), Assorted cheeses, Breads, Wraps, Toppings, & condiments, Assorted Dessert Bars, Coffee, Decaffeinated Coffee, Assorted teas, Iced tea.



Comfort food buffet: \$32.99 Per Person

Designed for (1) Hours of Service

Minimum of 15 guests required

Assorted Rolls & Butter Chef's Soup Mixed Field Greens Salad tossed, with a white Balsamic Vinaigrette Chef's specialty cold salad Fresh in Season Vegetables Chef's Dessert Selection Coffee, Decaffeinated Coffee, Assorted teas, Iced tea

Select (2) two: Bone-in roasted Chicken Lemon infused Grilled Chicken Breast Southern Fried Chicken Sliced Roast Beef, with wild Mushroom demi-glace Buffalo Chicken Wings, flavored with Frank's red hot Vegan Ravioli with Tri Color Tomato, Leeks & Vegetarian broth Sliced Pork Loin with Dijon accented demi Beef Pot Roast Italian Sausage, Peppers and Onions

Select (1) one:

Red Potatoes Yukon Gold Mashed Potatoes wild rice blend Baked Macaroni and Cheese



Lunch | Salads & Sandwiches

All salad and sandwich options are accompanied by: chef's soup, chef's selection of dessert, coffee, decaffeinated coffee, tea, and iced tea.

Chicken Caesar Salad \$24.00

Grilled Chicken Breast, Romaine leaves, Garlic croutons, Parmesan cheese, Finished with our house Caesar dressing.

Classic Wedge Salad \$22.00

Crisp Iceberg, Grape Tomatoes, Bacon, Scallion, with Blue cheese dressing & Gorgonzola.

Turkey Cheddar \$24.00

Roasted Turkey, Cheddar Cheese, Bacon, Lettuce, Tomato, Mayo, served on pretzel roll with house-made potato chips.

Chicken Bruschetta Wrap \$24.00

Grilled Chicken, Tomato Basil Bruschetta, Crispy lettuce, Served with house-made Potato Chips.

Buffalo Style Beef on Weck \$26.00

Slow Roasted Beef, dipped in Au Jus style demi, served on a Kimmelweck roll, with a side of Horseradish, served with House-made Potato Chips.

Boxed Lunch \$21.99

Turkey Cheddar, Lettuce, Tomato on a Kaiser Roll, Whole fruit, Bag of Chips, Bag of Cookies, Individual Soda can, or Bottle of Water. *Veggie Sandwiches available upon request.

Appetizers

Designed for (1) hour of service.

French Onion Soup \$6.99

Classic combination of rich Onion Broth, French Bread, and melted Cheese.

Maryland Crabcake \$10.99

Siracha Aioli and Greens with a Lime Vinaigrette.

Creamy Lobster Bisque \$8.99

Creamy, Roasted Tomatoes with a hint of Basil.

Classic Shrimp Cocktail \$26.99

Fresh, Jumbo Prawns, served with Lemon and Cocktail Sauce.

Butternut Squash Ravioli \$7.99

Served with Maple cream and Candied pecans.

Deluxe Bread Basket \$3.99

Assorted dinner rolls, Garlic Knots, Flatbread and Baguette, served with whipped butter and olive tapenade.



Pricing does not include 8.75% sales tax & 23% administrative fee.



Displays

Designed for (1) hour of service.

Cheese Display, featuring Yancey's Fancy

Assorted local cheese and crackers, garnished with fruit and berries. Small (serves 25) \$175.00

Medium (serves 50) \$275.00

Large (serves 100) \$425.00

Seasonal Fruit Display

Sliced assorted fruits and berries.

Small (serves 25) \$150.00

Medium (serves 50) \$250.00

Large (serves 100) \$400.00

Vegetable Crudité

Sliced assorted fruits and berries, served with creamy vegetable dip.

Small (serves 25) \$125.00 |

Medium (serves 50) \$225.00 |

Large (serves 100) \$325.00

Mediterranean Display

Grilled vegetables, olives, toasted pita points, with hummus.

Small (serves 25) \$150.00

Medium (serves 50) \$250.00

Large (serves 100) \$375.00

Bruschetta and Tapenade Display

Fresh tomato bruschetta, olive tapenade, with garlic crostini.

Small (serves 25) \$100.00

Medium (serves 50) \$175.00

Large (serves 100) \$275.00

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Stations

Designed for (1) hour of service. Minimum of 20 guests required. All stations require a minimum of (1) attendant, (1) attendant per 50 guests, \$100.00.

Pasta Station \$14.99 per person

Tri-colored Tortellini, Penne pasta, Campanelle pasta, Bolognese, Marinara and Alfredo sauces, served with Parmesan cheese and Garlic knots.

Chicken Stir Fry Station \$18.99 per person

Grilled Chicken, Assorted Vegetables Stir fry, Sauces, served with White Rice and Lo Mein Noodles.

Carved Top Round of Beef \$450.00

(serves 50 guests)

Served with Natural Au Jus, Rolls and Fresh Horseradish Sauce.

Carved Tenderloin of Beef \$425.00

(serves 15 - 20 guests)

Served with Rolls, Horseradish Sauce.

Carved Prime Rib of Beef \$550.00

(serves 30 guests)

Served with Kimmelweck Rolls, Horseradish Sauce, Au Jus.

Carved Turkey Breast \$275.00

(serves 25)

Served with Hard Rolls and Cranberry Relish.

Carved Smoked Glazed Ham \$285.00

(serves 30)

Served with Hard Rolls and Spicy Mustard.

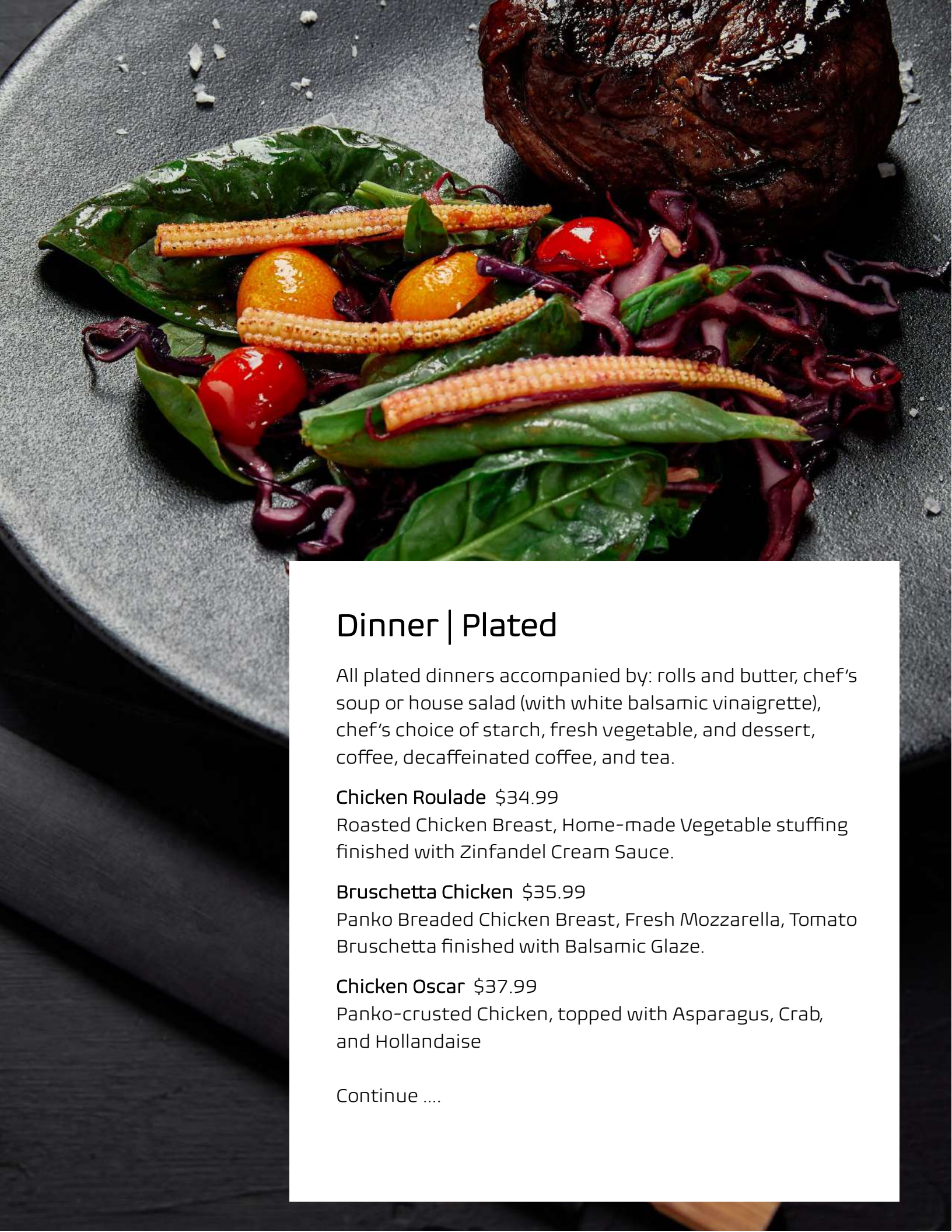


Hors d'oeuvres

Designed for (1) hour of service. Price based on (100) pieces.

- Crispy Asparagus with Asiago \$250.00
- Snow Crab Ragoons \$299.00
- Spinach Artichoke Stuffed Mushrooms \$225.00
- Franks in a Blanket with Spicy Mustard \$199.00
- Battered Cheese Sticks with Marinara Sauce \$225.00
- Vegetable Spring Rolls \$199.00
- Chicken Potstickers \$225.00
- Spanakopita \$250.00
- Buffalo Wings with Bleu Cheese dip \$225.00
- Chicken Fingers with Bleu Cheese dip \$275.00
- Miniature Beef on Weck \$399.00
- Raspberry and Brie in Phyllo \$299.00
- Crab Cakes with Cocktail Sauce \$350.00
- Chicken Satay \$299.00
- Scallops Wrapped in Bacon \$700.00
- Bacon Wrapped BBQ Shrimp \$400.00
- Iced Jumbo Shrimp with home-made Cocktail Sauce & Lemon \$350.00

Pricing does not include 8.75% sales tax & 23% administrative fee.



Dinner | Plated

All plated dinners accompanied by: rolls and butter, chef's soup or house salad (with white balsamic vinaigrette), chef's choice of starch, fresh vegetable, and dessert, coffee, decaffeinated coffee, and tea.

Chicken Roulade \$34.99

Roasted Chicken Breast, Home-made Vegetable stuffing finished with Zinfandel Cream Sauce.

Bruschetta Chicken \$35.99

Panko Breaded Chicken Breast, Fresh Mozzarella, Tomato Bruschetta finished with Balsamic Glaze.

Chicken Oscar \$37.99

Panko-crusted Chicken, topped with Asparagus, Crab, and Hollandaise

[Continue](#)



Baked Atlantic Salmon \$51.99

Finished with Lemon, Dill Cream Sauce.

Stuffed Haddock \$51.99

Spinach Crab Mushroom with Cheeses and Bruschetta Topping.

Filet Mignon \$56.99

Char-grilled Filet, Marinated Portobello Mushroom enhanced with Cabernet demi-glace, Topped with Frizzled Onions.

Prime Rib or Beef \$52.99

(minimum guarantee of 15 guests required)

Slow Roasted Prime Rib of Beef, with natural Au Jus Demi.

Apple Stuffed Pork \$38.99

Apple Stuffed, Topped with Apricot Sauce.

Filet of Beef and Airline Chicken Breast - \$47.99

Slow Roasted, Winged Chicken Breast paired with a petite Filet, Wild Mushroom Duxelles and Rich Demi-Glace.

Crusted Pork Chop \$37.99

Corn Flake crusted Pork Chop, served with an Apple, Onion Cranberry Compote.

Vegetable Strudel \$28.99

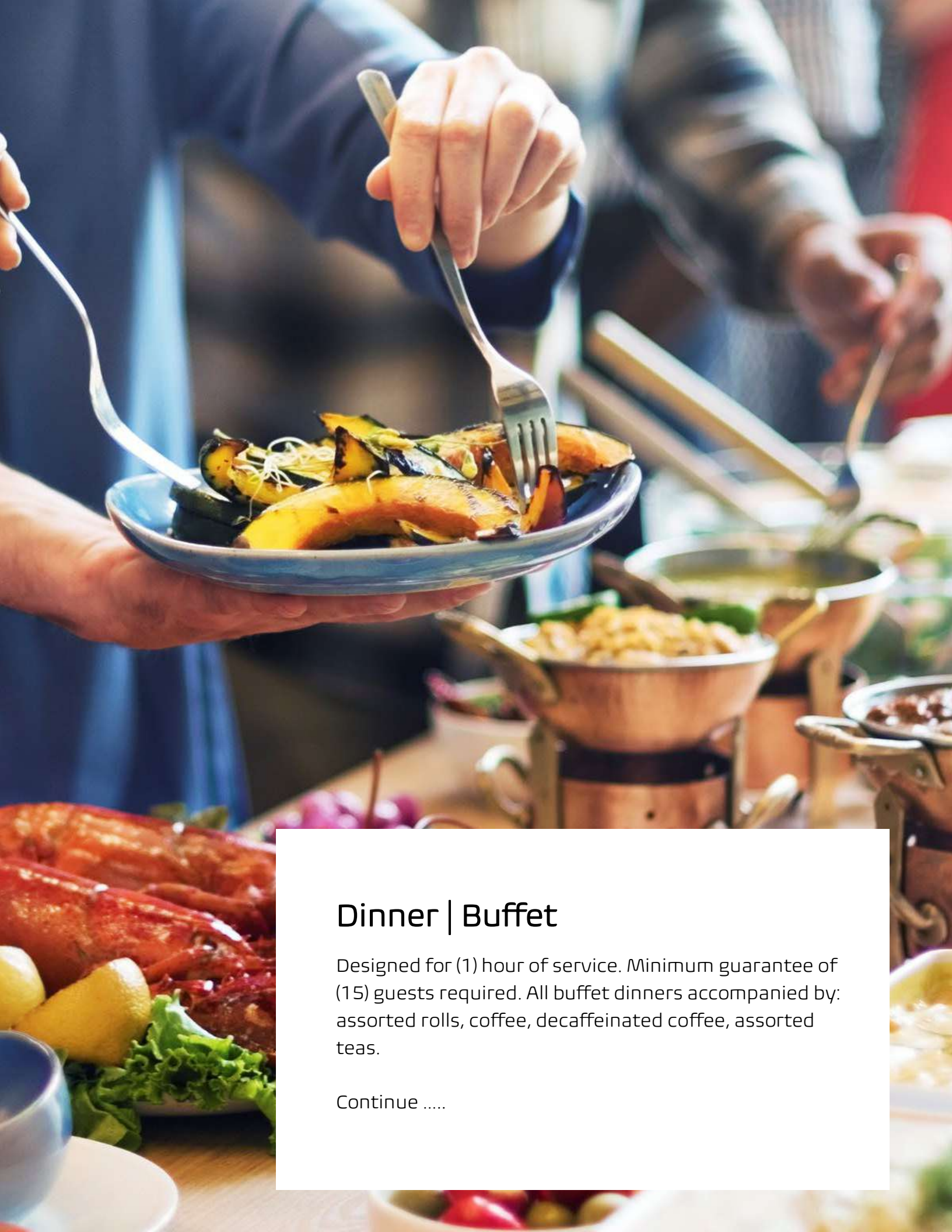
Roasted in season Vegetables, with a Buttery, Puff Pastry dough, Finished with Roasted Red Pepper Cream.

Vegan Ravioli \$29.99

Vegan Ravioli with tri-colored Tomatoes, Leeks, & Vegetarian broth.

Kids Chicken Fingers \$19.99

Chicken Fingers, French Fries, Carrot, and Celery, Ketchup and Blue cheese.



Dinner | Buffet

Designed for (1) hour of service. Minimum guarantee of (15) guests required. All buffet dinners accompanied by: assorted rolls, coffee, decaffeinated coffee, assorted teas.

Continue



Select (2) entrees - \$45.99 |

Select (3) entrees - \$49.99

Salad - Select (2) Classic Caesar salad, Tomato and Cucumber salad with Fresh Mozzarella and Basil, Seasonal Fruit Salad, House Garden Salad with White Balsamic Vinaigrette.

Vegetable - Select (1) Broccoli, Steamed, Roasted Brussels Sprouts, Carrots, glazed, Green Bean almondine, Sauteed Zucchini, Yellow Squash, and Red Pepper, Parmesan Roasted Cauliflower.

Starch - Select (2) Mashed Potatoes, Garlic Wedge Potatoes, Duchess Potatoes, Sweet Potato Bake, Oven Roasted b-reds, Yukon Gold Mashed Potatoes, Rice Pilaf, Baked Pasta Marinara.

Entree - Select (2) or Select (3) French Onion Chicken, Stuffed Haddock, Roasted Chicken, Pork Chops, Chicken Marsala, Sliced top round with Cabernet Bordelaise, Beef Pot Roast with Root Vegetables, Chicken Roulade with Vegetable stuffing and Garlic Cream Sauce, Chicken Mushroom Marsala, Lemon Pepper Chicken with Lemon Butter Sauce, Chicken Parmesan with Marinara, Baked Salmon with Lemon Dill cream, Vegetarian Vegetable strudel with Red Pepper Cream, Vegan Ravioli with tri color Tomato, Leeks, and Vegetarian Broth.

Dessert - Select (1) Assorted Dessert bars, Cookies and Brownies, Italian Pastries and Strawberry Cream puffs, Shortcake Station, Banana Foster, Apple Crisp, Chocolate and Lemon Cream pie, Gourmet Assortment of Desserts with all above and Chocolate covered Strawberries, additional \$4.00 / person, Plated Cheesecake with Strawberries and whipped cream, additional \$2.00 / person.

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Beverage | Wines

White & Blush:

Chardonnay, Woodbridge, Robert Mondavi, Napa | \$30 Chardonnay, Columbia Crest, WA | \$35

Chardonnay, Sterling, Vintner's Collection, CA | \$36 Chardonnay, Kendall Jackson Avant, Vintner's Reserve, CA | \$44

Pinto Grigio, Woodbridge, Robert Mondavi, Napa | \$30 Pinot Grigio, Meridian Vineyards, CA | \$32

Sauvignon Blanc, Brancott, Marlborough, New Zealand | \$35

Riesling, Chateau Ste. Michelle, Columbia Valley, WA | \$35 White Zinfandel, Beringer, CA | \$30

Red:

Cabernet Sauvignon, Woodbridge, Robert Mondavi, Napa | \$30

Cabernet Sauvignon, Columbia Crest, WA | \$35

Cabernet Sauvignon, Estancia, Paso Robles, CA | \$42

Pinto Noir, Mark West, CA | \$40

Merlot, Woodbridge, Robert Mondavi, Napa | \$30 Merlot, Red Diamond, WA | \$32

Merlot, Meridian Vineyards, CA | \$32

Merlot, St. Francis Vineyards, Sonoma County, CA | \$50

New York Wines

Shiraz, Rosemount Estates, Diamond Label, Australia | \$38

Red, Finger Lakes | \$30

White, Finger Lakes | \$30

Cold Brook White, Salmon Run | \$32

Pinot Noir, Salmon Run | \$32

Sparkling Freixenet Blanc de Blancs, San Sadurni d'Anoia | \$26



Pricing does not include 8.75% sales tax & 23% administrative fee.

Beverage | Open Bar Service

Top Shelf:

4 hours of service | 45 / person

Absolut, Tanqueray, Crown Royal, Jack Daniels, Chivas Regal, Bacardi, Peachtree, Southern Comfort, House Wines, Heineken, Budweiser, Bud Light, Samuel Adams Boston Lager, Flying Bison \$10 per person, for each additional hour

Call Brands:

4 hours of service | \$40 / person

Bacardi Superior Rum, Beefeater Gin, Canadian Club Whisky, Captain Morgan Original Spiced Rum, Dwar's White Label Scotch, Jack Daniels Tennessee Whisky, Jose Cuervo Especial Gold Tequila, Korbel Brandy, Maker's Mark Bourbon, Smirnoff Vodka, House Wines, Heineken, Budweiser, Bud Light, Samuel Adams Boston Lager, Flying Bison \$10 per person, for each additional hour

Well Brands:

4 hours of service | \$35 / person Canadian Club Whisky, Cruzan Aged Light Rum, Gordon's Gin, Gordon's Vodka, Grant's Family Reserved Scotch, Jim Beam White Label Bourbon, Jose Cuervo Especial Gold Tequila, Korbel Brandy, House Wines, Heineken, Budweiser, Bud Light, Samuel Adams Boston Lager, Flying Bison \$10 per person, for each additional hour.



Beverage | Host Bar

Host Bar Top Shelf Cocktails | \$13

Call Brand Cocktails | \$12

House Brand Cocktails | \$10

Beer (Imported) | \$7

Beer (Domestic) | \$6

House Wine | \$10

Soft Drinks & Bottled Water | \$4

Juices | \$4



Cash Bar

Top Shelf Cocktails | \$12

Call Brand Cocktails | \$10

House Brand Cocktails | \$8

Beer (Imported) | \$7

Beer (Domestic) | \$6

House Wine | \$8

Soft Drinks & Bottled Water | \$4

Juices | \$4

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Beverage | Specialty Bars

Martini Bar Select (4)

House Brands | \$10 / drink

Call Brands | \$12 / drink

Top Shelf | \$14 / drink

Cosmopolitan Vodka, Triple Sec, Fresh Lime, Cranberry

Juice Blue Moon, Vanilla Vodka, DeKuper Island Blue

Pucker, Sierra Mist Key Lime Pie, Vanilla Vodka, Splash of
Key Lime, Sweet & Sour, Half and Half

Night Cap Cordial Bar Select (4)

| \$12 / drink

Bailey's Irish Cream Chambord DiSaronno Original

Amaretto Frangelico Grand Marnier Kahlua Romana

Sambuca Separate Bartender required | (1) for every (100)
guests at \$75.00 per attendant

Coffee Extravaganza \$10 / person

Coffee Decaffeinated Coffee Assorted Herbal Teas Hot

Chocolate French Vanilla flavored Coffee Assorted

Flavored Creamers Whipped Cream Chocolate Shavings

Cinnamon Nutmeg Assorted Soft Drinks Sparkling and

Spring Water



Meeting Planner Package

\$60 per person

Lunch served in your meeting Minimum of (25) guests, or room rental charges will apply All breaks & meals, are based on (1) hour of service

Continental Breakfast | Assorted Chilled Fruit Juices, Fresh Bakery Selection, Sliced Fruit, Array of Whole Fruit, Coffee, Decaffeinated Coffee, Assorted Teas, Hot Chocolate

Mid - Morning Refresh | Coffee, Decaffeinated Coffee, Assorted Teas, Hot Chocolate, Assorted Sodas, Bottled Water

Working Lunch (select 1 of the following from the lunch menus) | NY Deli Buffet, Buffalo's Best Buffet, or Italian Fare Buffet

Afternoon Break | Coffee, Decaffeinated Coffee, Assorted Teas, Hot Chocolate, Assorted Sodas, Bottled Water, Home-made Cookies, Sliced Fresh Fruit, Array of Whole Fruit, Dry Snacks

