

BEVERAGE AND BAR OPTIONS

Call Brand Bar may include

House Cabernet, Merlot, Chardonnay, Pinot Grigio & White Zinfandel
Bottles of Labatt Blue & Labatt Blue Lite Beer
Smirnoff Vodka, Bombay Gin, Black Velvet Whiskey, Bacardi Rum, Cutty Sark Scotch, Jim Beam Bourbon, Sauza Tequila, Peachtree Schnapps, Triple Sec, Sweet & Dry Vermouth
Sodas & Juices

One Hour	\$10
Two Hours	\$16
Three Hours	\$21
Four Hours	\$23

Open Call Bars **do not** include Cordial Service

Premium Brand Bar may include

House Cabernet, Merlot, Chardonnay, Pinot Grigio & White Zinfandel
Bottles of Labatt Blue & Labatt Blue Lite Beer
Three Olives Vodka, Beef Eater Gin, Seagrams Whiskey, Bacardi Rum, Captain Morgan Spiced Rum, Johnny Walker Red Scotch, Southern Comfort, Jack Daniels Bourbon, Jose Cuervo Tequila, Peachtree Schnapps, Triple Sec, Sweet & Dry Vermouth
Sodas & Juices

One Hour	\$12
Two Hours	\$18
Three Hours	\$23
Four Hours	\$26

Open Premium Bars **do not** include Cordial Service

Ultra Premium Brand Bar may include

House Cabernet, Merlot, Chardonnay, Pinot Grigio & White Zinfandel
Bottles of Labatt Blue, Labatt Blue Lite, Heineken Beer
Grey Goose Vodka, Tanqueray Gin, Crown Royal, Canadian Club Whiskey, Bacardi Rum, Captain Morgan Spiced Rum, Dewars Scotch, Southern Comfort, Jose Cuervo Tequila, Triple Sec, Jack Daniels, Peach Schnapps, Sweet & Dry Vermouth
Sodas & Juices

One Hour	\$16
Two Hours	\$22
Three Hours	\$27
Four Hours	\$30

Open Ultra Premium Bars **do not** include Cordial Service

Cash Bar & Prices

Per Drink, \$75.00 Attendant Fee Required

Glass of Wine	\$6.50
Bottled Beer	\$5
Mixed Drink	\$7.50
Martini	\$8
Soda	\$3
Bottled House Wine	\$20 / bottle
Champagne Toast	\$3 / guest
Beer, Wine & Soda Bar	\$10 first hour
Each Additional Hour	\$4 / guest / hour
Soda Bar	\$8 / guest for 2 hours
Coffee, Decaf & Tea	\$3 / guest



TEMPLETON
LANDING
Restaurant & Special Events

Prices are subject to a 20% Administrative Charge and Current Sales Tax

2 Templeton Terrace, Buffalo, New York 14202 | Phone: 716-852-2260 | Fax: 716-852-0979 | www.TempletonLanding.com

BREAKFAST

Continental

15 guest minimum

Freshly-baked Danish, Muffins, Warm Croissants, Bagels, Cream Cheese, Preserves, Butter, Sliced Seasonal Fresh Fruit, Orange Juice and Cranberry Juice, Coffee, Decaffeinated Coffee & Tea

\$12 per person

Breakfast Buffet

25 guest minimum

Fluffy Scrambled Eggs, French Toast or waffles with Syrup, Breakfast Potatoes, Crispy Bacon or Sausage Links
Freshly-baked Danish, Muffins, Warm Croissants, Bagels, Cream Cheese, Preserves, Butter
Sliced Seasonal Fresh Fruit, Orange Juice and Cranberry Juice, Coffee, Decaffeinated Coffee & Tea

\$17.50 per person

Breakfast Stations

25 guest minimum

Omelette Station
Made-to-order Omelettes with Farm Fresh Eggs or Egg Beaters
Cheddar Cheese, Bell Peppers, Sweet Onion, Ham, Spinach and Tomatoes

\$8 per person

Belgian Waffle Station

25 guest minimum

Homemade Belgian Waffles served with Strawberries & Whipped Cream, Blueberries & Whipped Cream or Bananas, Brown Sugar, Pecans & Whipped Cream
(Please Choose One)

\$8 per person

\$75 Chef Attendant Fee per station

Add both stations 12 per person



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SHOWER LUNCHEON PACKAGE I

Minimum of 20 Guests

Please Select Two

A pre order will be needed 7 days prior

Grilled Chicken Caesar Salad

Hearts of Romaine tossed with our Signature Caesar Dressing, Garlic Croutons, Parmesan Cheese & Sliced Grilled Chicken

Traditional Cobb Salad

Crisp Greens, grilled Chicken, Bacon, Tomatoes, Egg, Avocado, Crumbled Blue Cheese and Balsamic Vinaigrette

Nicoise Salad

Seared rare Tuna, mixed Greens, Green Beans, Kalamata Olives, Capers, New Potatoes, Hard Boiled Egg and Dijon Vinaigrette

Crab Cake Salad

Duo of Crab Cakes on a Bed of mixed Greens Tangy Remoulade Dressing

Asparagus, Gruyere and Ham Quiche

Includes Fruit Punch, Rolls and Butter, Coffee and Tea Service, Cutting of your Cake

\$19 per person

SHOWER LUNCHEON PACKAGE II

Minimum of 20 Guests

Hors d'oeuvre

Bruschetta Display

Olive Oil Crostini with Hummus, Olive Tapenade and Tomato Basil and Fruit Punch

Please Select Two Entrees

A pre order will be needed 7 days prior

Chicken Piccata

Pan Sautéed with White Wine, Fresh Lemon, Artichoke Hearts & Capers

Champagne Chicken

Sautéed Chicken Breast drizzle with Homemade Champagne Sauce
Parmesan Crusted Chicken- With Chunky Tomato

Atlantic Cod

Baked with Parmesan Bread Crumbs and Tomatoes

Grilled Steak in the Grass

Served open face with melted Provolone

Pasta Primavera

Light Garlic Cream Sauce and sautéed Vegetables

Parmesan Crusted Chicken

With Chunky Tomato Sauce or Lemon Caper Sauce

Package includes Fruit Punch, Rolls & Butter, Seasonal Mixed Green Salad, Chef's Choice of Appropriate Accompaniment, Coffee and Tea service, Cutting of your Cake

\$21 per person



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ALL DAY MEETING PLANNER

Includes Continental Breakfast, Lunch and Refreshment Breaks
20 guest minimum

Continental Breakfast

Freshly-baked Danish, Muffins, Warm Croissants, Bagels, Cream Cheese, Preserves, Butter, Sliced Seasonal Fresh Fruit, Orange Juice, Coffee, Decaffeinated Coffee and Tea

Lunch Selections

Deli Buffet Or **Plated, Served Lunch**

Afternoon Break

Please select one of the following refreshment breaks

On The Lighter Side

Assorted Individual Yogurts and Granola Bars

Sweet Tooth

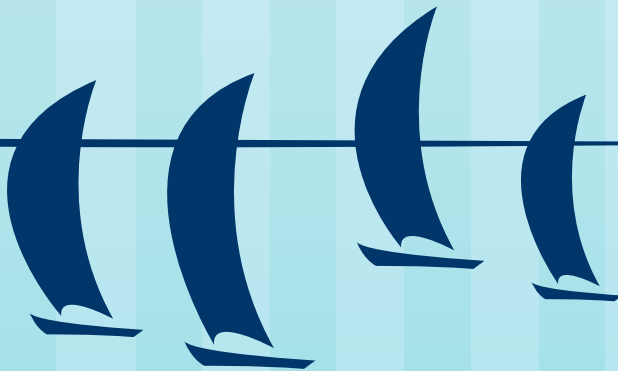
A Selection of freshly house-baked Cookies & Brownies

Snack Break

Snack Mix, Peanuts, Pretzels and Tortilla Chips with Salsa

Includes assorted Sodas or Coffee and Tea

\$36 per person



**TEMPLETON
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DELI BUFFET

20 guest minimum

Chef's soup du Jour

Seasonal Field Green Salad

Cucumbers, Tomatoes, Shredded Carrots
Balsamic Vinaigrette
Ranch Dressing

Potato Salad

Tuna Salad

Honey glazed Ham

Roasted Turkey Breast

Slow Roasted Sliced Roast Beef

Swiss, Cheddar and Provolone Cheese

Individual Bags of Potato Chips

Mustard, Mayonnaise and Horseradish Sauce

Selection of Rolls and Breads

Assorted Cookies and Brownies

Coffee, Decaffeinated and Tea

\$18 per person



TEMPLETON
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DINNER BUFFET

50 Guest Minimum

Salad Selections

Please Select Two

Seasonal Green

Tomato, Cucumber, Ranch Dressing and Balsamic Vinaigrette

Greek

Cucumbers, Tomato, Feta Cheese, Olives, Red Onion, Garlic Croutons
Lemon Herb Vinaigrette

Apple Walnut

Field Greens, crisp Granny Smith Apple slices, Candied Walnuts, Dried Cranberries and crumbled Blue Cheese, Raspberry Vinaigrette

Caesar

Crisp Romaine Leaves, Caesar Dressing, Parmesan and Garlic Croutons

Entrée Selections

Please Select Two

Roast Top Sirloin

Slowly roasted, thinly sliced, served with Au jus

Chicken Piccata

Artichoke Hearts, Capers, Lemon and White Wine

Champagne Chicken

Sautéed Boneless Breast with Homemade Champagne Sauce

Roast Tenderloin of Pork

Homemade Apple Relish

Grilled Salmon

Dill Beurre Blanc

Baked Atlantic Cod

Parmesan Breadcrumbs and Sliced Tomatoes

Parmesan Crusted Chicken

With Chunky Tomato Sauce or Lemon Capers Sauce

\$30 per person

Buffet Dinner is served with Rice Pilaf, Roasted or Mashed Potatoes, Seasonal Vegetables, Penne alla Vodka, Rolls and Butter, Coffee, Decaffeinated Coffee, Tea and Chef's Desserts

Enhance Your Buffet:

Tenderloin of Beef stuffed with Spinach and Gorgonzola

\$7 per person

Seafood Piccata with Jumbo Shrimp, Scallops and Lobster over Linguine

\$7 per person



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FRIDAY / SUNDAY MENU - WEDDING PACKAGE

Salad

Select one

Caesar Salad

Crisp Romaine Leaves with Caesar Dressing,
Toasted Croutons and Grated Parmesan Cheese

Mixed Greens

Field Greens with Tomato, Cucumber and Balsamic Vinaigrette

Entrees

Select two and a Vegetarian if needed

Chicken Scallopini with Mushrooms and Marsala Sauce

Chicken Piccata with Capers, Artichoke Hearts and Lemons

Pan Seared Chicken with Spinach, Mushrooms and Madeira Sauce

Pan-Seared Tilapia drizzled with Lemon Beurre Blanc

Baked Haddock with Parmesan Bread Crumbs and Sliced Tomato

Garden Penne with a sauté of seasonal Vegetables a light Garlic Cream Sauce

Warm Rolls and Butter

Coffee, Decaffeinated Coffee and Tea

\$25.00 per person

This includes cutting and serving of your Wedding Cake

Includes your choice of:

Champagne Toast for all guests

Or

Bruschetta display during your Reception

Olive Oil Crostini

Hummus, Pesto, Tomato Basil and Olive Tapenade

Open Bar is available at an additional cost



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GROUP TOUR MENU

Full American Buffet Breakfast

Fluffy Scrambled Eggs or Eggs Benedict
Breakfast Potatoes
Crispy Bacon or Sausage Links
Sliced Seasonal Fruit
Oven Baked Danish, Muffins, Toast, Croissants & Bagels
Cream Cheese, Preserves & Butter
Coffee, Decaffeinated Coffee, Tea & Orange Juice

\$16.50 per guest

Sit Down Luncheon

Entrée Choices

(a pre order is required 7 days prior)

Sliced London Broil
Baked Fresh Atlantic Cod with Parmesan
Bread Crumbs
Champagne Chicken
*All Lunches include Chef's Choice: Rolls & Butter,
House Salad Fresh Seasonal Vegetables, Roasted or
Mashed Potatoes, Dessert, Coffee & Tea*

\$23 per guest

Signature Buffet

Seasonal Mixed Green Salad tossed with Cucumbers and Tomatoes
Ranch and Thousand Island Dressings and Balsamic Vinaigrette
Rolls & Butter
Fresh Seasonal Vegetables
Roasted or Mashed Potatoes

Select two of the following Entrees

Dinner Buffet also includes Penne with Vodka Sauce

Champagne Chicken
Chicken Piccata
Baked Atlantic Cod with Parmesan Bread Crumbs
Baked Atlantic Salmon
Top Round of Beef

Chef's Choice of Dessert, Coffee and Tea

Luncheon Buffet \$25 per guest *(minimum 40 guests)*

Dinner Buffet \$30 per guest *(minimum 40 guests)*

Continental Breakfast

Oven Baked Danish, Muffins, Toast, Croissants & Bagels
Cream Cheese, Preserves & Butter
Coffee, Decaffeinated Coffee, Tea & Orange Juice

\$12.00 per guest

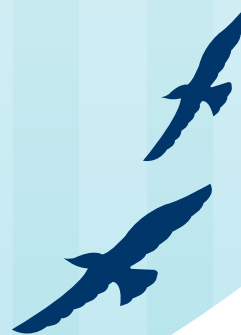
Sit Down Dinner

Entrée Choices

(a pre order is required 7 days prior)

Sliced London Broil
Baked Fresh Atlantic Cod with Parmesan
Bread Crumbs
Champagne Chicken
*All Lunches include Chef's Choice: Rolls & Butter,
House Salad Fresh Seasonal Vegetables, Roasted or
Mashed Potatoes, Dessert, Coffee & Tea*

\$28 per guest



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HOT HORS D'OEUVRES

Prices are per 100 pieces (Available in quantities of 50 pieces)

Philly Cheese Steak Spring Rolls	\$190.00
Smoked Chicken Quesadilla	\$190.00
Caribbean Jerk Chicken Skewers	\$150.00
Raspberry and Brie in a Phyllo Cup	\$125.00
Assorted Stuffed Mushrooms (Spinach, Sausage and Seafood Stuffed)	\$190.00
Crisp Eggrolls with Duck Sauce	\$175.00
Beef Empanada with Pico de Gallo	\$175.00
Scallops wrapped in Bacon	\$190.00
Mediterranean Artichoke Tart	\$150.00
Beef Satay Skewers with Peanut Sauce	\$150.00
Tempura Shrimp with Voodoo Sauce	\$175.00
Buffalo Chicken Wings with Blue Cheese	\$125.00
Cheddar stuffed Jalapeno Poppers	\$150.00
Crab Rangoon	\$200.00
Spanakopita	\$125.00

COLD HORS D'OEUVRES

Prices are per 100 Pieces

California and Tuna Rolls with Ginger, Soy and Wasabi	\$175.00
Tenderloin Crostini with Horseradish Cream	\$150.00
Cherry Tomato, Fresh Mozzarella and Basil Skewers	\$150.00
Sesame Seared Ahi Tuna with Wasabi Cream	\$150.00
Goat Cheese and Roasted Red Pepper Crostini	\$125.00
Crisp Phyllo Cup with Shrimp Salad	\$150.00
Seasonal Fruit Skewers with Yogurt Dip	\$175.00
Prosciutto wrapped Asparagus	\$125.00
Tortellini and Basil skewers	\$125.00

RECEPTION DISPLAYS

20 guest minimum

Vegetable Crudite

Selection of crisp Vegetables with Roasted Onion Dip
\$75 per display

Bruschetta

Olive Oil Crostini with Pesto, Olive Tapenade, Tomato Basil and Hummus
\$4 per person

Tortilla Chips and More

Warm Con Queso Cheese Dip, Salsa, Guacamole and Sour Cream, Crisp Tortilla Chips
\$3.5 per person

Domestic Cheese Display

With Fresh Fruit and Crackers
\$4 per person

Imported Cheese Display

With Fresh Fruit and Crackers
\$5 per person

Iced Shrimp Display

Cocktail Sauce and Lemons
\$150 per 50 pieces



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LUNCHEON BUFFET

35 Guest Minimum

Salad Selections

Please Select Two

Seasonal Field Green Salad

Cucumbers, Tomatoes and Balsamic Vinaigrette

Bleu Cheese Salad

Dried Cranberries, candied Walnuts, crumbled Blue Cheese & Honey Citrus Vinaigrette

Classic tossed Caesar Salad

Croutons and Shaved Parmesan Cheese

Greek Salad

Feta Cheese, Olives, Tomatoes, Cucumbers, Onions, Pepperoncini, Croutons, & Herb Vinaigrette

Entrée Selections

Please Select Two

Roast Top Sirloin

Thinly sliced served with au Jus

Pasta Primavera

Penne Pasta with Sautéed Vegetables tossed in a Garlic White Wine Sauce

Pan Fried Chicken

Homemade Gravy

Atlantic Salmon

Dill Beurre Blanc

Templeton Landing Fish Fry

Flaky Haddock lightly coated in Bread Crumbs and fried until golden

Parmesan Crusted Chicken

With Chunky Tomato Sauce or Lemon Caper Sauce

Includes Bread Service, Roasted or Mashed Potatoes, Seasonal Vegetables, Coffee and Tea

Chef's selection of Petite Desserts

\$25 per person

Deli Buffet

Chef's soup du Jour

Seasonal Field Green Salad

Cucumbers, Tomatoes, Shredded Carrots Balsamic Vinaigrette and Ranch Dressing

Potato Salad

Tuna Salad

Includes Individual bags of Potato Chips, Selection of Rolls and Breads, Assorted Cookies and Brownies, Coffee, Decaffeinated Coffee and Tea

\$18 per person

Atlantic Cod

With Parmesan Bread Crumbs and sliced Tomatoes

Beef Stroganoff

With Buttered Egg Noodles

Champagne Chicken

Sautéed Breast of Chicken with Homemade Champagne Sauce and Roasted Red Potatoes

Seared Pork Loin

Served with Homemade Apple Relish and Pineapple Bread Stuffing

Penne Ala Vodka

Penne pasta tossed with Tomato Vodka Cream Sauce

Honey glazed Ham

Roasted Turkey Breast

Slow Roasted Sliced Roast Beef

Swiss, Cheddar and Provolone Cheese



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LUNCHEONS

Entrees

Grilled Chicken Caesar Salad

Hearts of Romaine, our signature Caesar Dressing, Parmesan Cheese, Grilled Chicken Breast \$16

Traditional Cobb Salad

Crisp Greens with Chicken, Bacon, Tomatoes, Egg, Avocado, Blue Cheese, Balsamic Vinaigrette \$16

Warm Goat Cheese Salad

Mixed Greens, dried Cranberries, candied Walnuts, Goat Cheese button, Honey Citrus Vinaigrette \$16

Maryland Style Crab Cake Salad

Duo of Crab Cakes served on a Bed of Spring Greens, Tangy Remoulade Dressing \$18

Mediterranean Chopped Salad

Grilled Chicken, Field Greens, Feta Cheese, Kalamata Olives, Tomato, Cucumber, Red Onion, Pepperoncini, Oregano, Croutons and Greek Vinaigrette \$16

Nicoise Salad

House Mixed Greens, Hard Boiled Egg Quarters, Capers, Kalamata Olives, New Potatoes, Green Beans, Seared Tuna thinly sliced, Dijon Vinaigrette \$18

Desserts

Please Select One

Cheesecake

Brownie Sundae

Chocolate Torte

Seasonal Fruit Cobbler

Chocolate Mousse

Includes Bread Service, Coffee and Tea



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DINNER

Salad Selections

Select One

Seasonal Greens

Tomato, Cucumber and Balsamic Vinaigrette

Greek

Cucumbers, Tomato, Feta Cheese, Olives, Red Onion, Garlic Croutons
Lemon Herb Vinaigrette

Entrée Selections

Select up to three • A pre order is required seven days prior • Dinners include Bread service, Chef's Choice of Fresh Seasonal Vegetable, Risotto Cake, Mashed or Roasted Potatoes, Coffee, Decaffeinated Coffee and Tea

Filet Mignon

Herb Crusted and served with Red Wine Sauce \$38

New York Strip Steak

Char Grilled and topped Herb Butter \$34

Prime Rib

Topped with pan Jus \$30

Veal Osso Bucco

Slow roasted and served with Milanese Sauce over Risotto \$32

Chicken Piccata

Sautéed Chicken Breast with White Wine, Lemon, Artichoke Hearts & Capers \$27

Champagne Chicken

Sautéed Breast of Chicken served with Homemade Champagne Sauce \$27

Chicken and Brie

Baked with Cranberries, Walnuts and Honey in a Pastry Crust \$27

Seabass

Baked with Shrimp Butter and wrapped in Phyllo \$34

Tenderloin Medallions

Sliced and served with Medeira Sauce \$36

Apple Walnut

Field Greens slices of crisp Granny Smith Apples, Candied Walnuts, dried Cranberries and Crumbled Blue Cheese, Raspberry Vinaigrette

Caesar

Romaine Leaves, creamy Caesar Dressing and toasted Croutons

Shrimp Scampi

Sautéed in Garlic, Shallots, Butter, White Wine & Lemon, over Linguine \$32

Grilled Salmon

With Dill Beurre Blanc or Summer Mango Salsa \$32

Salmon En Croute

Wrapped in Puff Pastry and served with Lemon Butter \$32

Seafood Piccata

Jumbo Shrimp, Scallop and Lobster with a creamy Piccata sauce over Linguine \$36

Lobster Tail

Market Price

Grilled Vegetable Wellington

Grilled Balsamic-marinated Vegetables stacked between Portobello Mushroom Caps
Wrapped in Puff Pastry \$24

Pasta Primavera

Penne Pasta with Sautéed Vegetables tossed in a Garlic White Wine Sauce \$24

Add Shrimp or Chicken \$29

DESSERT

Please Select One

Chocolate Mousse with fresh Whipped Cream and Berries

Apple Crisp with Vanilla Bean Ice Cream

NY Cheesecake with Strawberry Sauce

Fudge Brownie Sundae

Chocolate Torte with Sliced Strawberries

Mango Guava Cheesecake

Red Velvet Cake with Cream Cheese Icing



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PLATED LUNCHEONS

SALADS

Select One

Seasonal Green Salad

Tomato Cucumber and Balsamic Vinaigrette

Caesar Salad

Crisp Romaine, creamy Caesar Dressing and toasted Garlic Croutons

Apple Walnut Salad

Mixed Greens with Apple, candied Walnuts, dried Cranberries, Crumbled Blue Cheese and Raspberry Vinaigrette

ENTRÉE SELECTIONS

Grilled Petite NY Steak

8 oz Steak served open face on a French Baguette \$23

London Broil

Sliced with au jus \$20

Pork Loin

Topped with Homemade Apple Relish \$20

Champagne Chicken Breast

Sautéed Breast of Chicken with Homemade Champagne Sauce \$20

Pan Fried Chicken

Topped with Homemade Pan Gravy \$20

Grilled Salmon

Finished with Dill Buerre Blanc \$21

Templeton Landing Fish Fry

Flaky Haddock lightly coated in Breadcrumbs and fried until golden brown \$19

Pasta Primavera

Penne Pasta with Sautéed Vegetables Tossed in a Garlic White Wine Sauce \$18

Add Shrimp or Chicken \$21

Penne Ala Vodka

Penne Pasta tossed with a Tomato Vodka Cream Sauce \$18

Includes Bread service, Chef's Choice of Fresh Seasonal Vegetable and Roasted or Mashed Potato Coffee, Decaffeinated Coffee and Tea

DESSERT

Please select one

Chocolate Mousse

Apple Crisp

New York Cheesecake with Strawberry Sauce

Brownie Sundae

Chocolate Torte

Seasonal Fruit Cobbler



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STATION PARTY SELECTIONS

Select a minimum of Three Stations • Minimum of 40 guests
All Chef prepared stations require one Chef per 75 guests at a rate of \$75 per Chef

Fajita Station

Seasoned Chicken and Beef
Sautéed Bell Peppers and Onions, Jalapeno Slices,
Shredded Cheddar Cheese, Diced Tomatoes, Black
Olives, Warm Flour Tortillas, Tortilla Chips, Salsa, Sour
Cream and Guacamole \$8

Stir Fry Station

Chef prepared; Chef fee \$75
Wok Fried Chicken or Beef with Asian Spices, Soy
and Ginger,
Broccoli, Mushrooms, Water Chestnuts, Snow Peas
and Bok Choy
Steamed White Rice \$8

Antipasto Station

Salami, Sopressata, Capicola, Pepperoni, Serrano
Ham, Bocconcini with Tomatoes and Basil,
Marinated Mushrooms, Roasted Red Peppers,
Artichoke Hearts, Grilled Vegetables, Imported
Olives, Pecorino, Fontina, Artisan Breads, Garlic
Breadsticks, Extra Virgin Olive Oil and Balsamic \$9

Pasta Station

Chef prepared; Chef fee \$75
Select Two Pastas and Two Sauces
Penne, Tortellini, Farfalle, Fettuccine
Creamy Alfredo, Tomato Vodka Cream, Pesto, Fresh
Tomato Basil,
Olive Oil and Garlic, Traditional Marinara \$8

Pizza and Wings

Signature Flatbread Pizzas

Select two

Cheese and Pepperoni
Spinach, Ricotta and Sausage
Grilled Vegetable

Wings Three Ways

Select two

Italian, BBQ and Buffalo
Celery and Carrot Sticks with Blue Cheese \$11

Carving Stations

Hand carved; Chef fee \$75

Herb Roasted Turkey Breast

Cranberry Orange Chutney, Dijon Mustard, Tarragon
Mayonnaise Rolls and Biscuits \$8

Roast Top Round of Beef

Horseradish Sauce, Au jus, Roasted Shallot
Mayonnaise Petite Rolls \$10

Honey Baked Country Ham

Dijon Mustard and Mayonnaise
Rye and Sourdough Rolls \$8

Dijon Crusted Pork Loin

Whole Grain Mustard, Cornbread \$9

**Select any two carved items above for \$15
per person**

Oven Roasted Beef Tenderloin

Horseradish Cream, Merlot Sauce, Roasted Garlic
Mayonnaise Petite Rolls \$16

Enhancements for your Stations

Select three

Herb Roasted Potatoes, Chive and Cream Cheese
Mashed Potatoes
Cheesy Scalloped Potatoes, Twice Baked Potatoes,
Pineapple Stuffing
Traditional Spinach Salad
Mushrooms, Hard Boiled Eggs, Red Onion, Warm
Bacon Vinaigrette and Honey Mustard
Caesar Salad
Romaine Leaves, Creamy Caesar, Parmesan and
Garlic Croutons
Field Greens
Tomato, Cucumber and Balsamic Vinaigrette
Seasonal Vegetables
Sautéed with Garlic and Olive Oil

\$6 per person

Sundae Bar

Vanilla and Chocolate Ice Cream
Hot Fudge, Caramel and Strawberry Sauces
Oreo Crumbles, Reeses Pieces, M & M's
Nuts, Sprinkles, Whipped Cream and Fudge Brownies
Coffee, Decaffeinated Coffee and Tea

\$7 per person

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THEMED STATIONS

25 guest minimum

Buffalo Hometown

Hors D'oeuvre

Mini Sahlens Franks in a Blanket with Mustard

Make your own Chicken Finger Sub

Sub Rolls, Cheddar Cheese slices, shredded Lettuce, sliced Tomato, Blue Cheese Dressing and Mayonnaise

Beef on Weck

with Horseradish Sauce

Buffalo Fish Fry

Battered Haddock Bites with Tartar Sauce, Coleslaw and Templeton French Fries

Sundae Bar

Vanilla and Chocolate Ice Cream, Hot Fudge and Caramel Sauce, Whipped Cream, Nuts, Sprinkles, M&M's, Reeses Pieces

Coffee, Decaffeinated Coffee and Tea

\$30 per person

Mediterranean

Flavors from Greece, Italy and Spain

Hors D'oeuvre

Tomato Basil Bruschetta

Make your own Souvlaki

Marinated Chicken and Lamb or Beef Kabobs

Greek Salad

Kalamata Olives, Feta Cheese, Onions, Pepperoncini and Diced Tomato
Warm Pita Bread (pocketless), Greek Vinaigrette, Tzaziki Sauce and Hummus

Roasted Greek Potatoes

Portobello Mushroom Ravioli with Garlic Cream Sauce

Mini Cannolis and Biscotti

Coffee, Decaffeinated Coffee and Teas

\$30 per person

Comfort Food

Hors D'oeuvre

Mini Reubens

Iceberg Wedges

Caramelized Onions and crumbled Blue Cheese

Chicken Pot Pie

Macaroni and Cheese

Mom's Meatloaf with Gravy

Chive and Cream Cheese Mashed Potatoes

Green Bean Casserole

Fudge Brownies, Chocolate Chip Cookies and Apple Pie

Coffee, Decaffeinated Coffee and Teas

\$30 per person



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Restaurant & Special Events

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2 Templeton Terrace, Buffalo, New York 14202 | Phone: 716-852-2260 | Fax: 716-852-0979 | www.TempletonLanding.com

WINTER WEDDING PACKAGE

Cocktail Reception

4 hour open bar serving call brands
Bruschetta Display

Dinner

Champagne Toast

Salads

select one

Seasonal Green Salad

Tomato, Cucumber and Balsamic Vinaigrette

Greek Salad

Cucumbers, Tomato, Feta Cheese, Olives, Red Onion, Garlic Croutons and Lemon Herb Vinaigrette

Caesar Salad

Crisp Romaine Leaves, creamy Caesar Dressing, Parmesan and toasted Croutons

Entrée Selections

Select two and a vegetarian if needed

Bass Ale Braised Pot Roast,

Roasted Root Vegetables and Mashed Potatoes

Pan Seared Chicken Breast with Spinach,

Mushrooms and Madeira Sauce

Parmesan crusted Haddock with fresh Tomato

Roast Pork Loin with Madiera Pan Sauce

Penne Pasta Primavera with sautéed Vegetables

Garlic and White Wine Sauce

Coffee and Tea Service

Wedding Cake served for Dessert

\$49 per person



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WEDDING CELEBRATIONS

THE CLASSIC

Includes Four Hours of Call Brand Bar, Bruschetta Display, Champagne Toast, Dinner and Cake Cutting

Bruschetta Display

Olive Oil Crostini with an assortment of Toppings to include Tomato & Basil, Basil Pesto, Olive Tapenade and Hummus

Salad Selections

Please Select One

Seasonal Green Salad

Tomato, Cucumber and Balsamic Vinaigrette

Greek Salad

Cucumbers, Tomato, Feta Cheese, Olives, Red Onion, Garlic Croutons and Herb Vinaigrette

Entrée Selections

Please Select Two Entrees plus a Vegetarian Option if needed

Chicken Piccata

Pan sautéed boneless Breast of Chicken with White Wine, Fresh Lemon, Artichoke Hearts and Capers

Champagne Chicken

Sautéed Chicken Breast drizzled with Champagne Sauce

Sliced Beef Tenderloin

Madeira Sauce

Filet of Sirloin

Grilled with an Herb Seasoning

Fresh Atlantic Salmon

Dill Beurre Blanc

Grilled Vegetable Wellington

Grilled Balsamic marinated Vegetables stacked between Portobello Mushroom Caps and baked in flaky Pastry

Included with Dinner

Chef's Choice of Fresh Seasonal Vegetables, Risotto Cake, Roasted Red or Mashed Potatoes, Rolls and Butter, Coffee and Tea Service

\$58 per person

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WEDDING CELEBRATIONS

THE DELUXE

Includes Four Hours of Premium Brand Bar, Hors d'oeuvres, Traditional Champagne Toast, Dinner, International Coffee Station, Petite Cookies and Cutting of your Cake

Bruschetta Display

Olive Oil Crostini with an assortment of Toppings to include Tomato & Basil, Basil Pesto, Olive Tapenade and Hummus

Hors D'oeuvres

Please Select Three

Vegetable Crudit  with Dipping Sauce
Cherry Tomato, Fresh Buffalo Mozzarella & Basil Skewers
Seared Sesame Crusted Ahi Tuna on Toasted Wontons with Wasabi Cream
Shrimp Tempura Skewers with Ponzu Sauce
Seasonal Fruit Skewers with Yogurt Dip
Raspberry and Brie Phyllo Cups
Mediterranean Artichoke Tart
Assorted Stuffed Mushrooms
Smoked Chicken Quesadilla
Beef Empanada with Pico de Gallo

Salad Selections

Please Select One

Seasonal Green Salad

Tomato, Cucumber and Balsamic Vinaigrette

Greek Salad

Cucumbers, Tomato, Feta Cheese, Olives, Red Onion, Garlic Croutons and Lemon Herb Vinaigrette

Apple Walnut Salad

Mixed Greens tossed with slices of crisp Granny Smith Apples, Candied Walnuts, Dried Cranberries, crumbled Blue Cheese and Raspberry Vinaigrette

Caesar Salad

Crisp Romaine Leaves, creamy Caesar Dressing, Parmesan and toasted Croutons

Entr e Selections

Please Select Two Entrees plus a Vegetarian Option if needed

Filet of Sirloin

Grilled with an Herb Seasoning

Fresh Atlantic Salmon

Dill Beurre Blanc

Chicken Piccata

Pan saut ed Boneless Breast of Chicken
With White Wine, Fresh Lemon, Artichoke Hearts & Capers

Chicken and Brie

Baked with Cranberries, Walnuts and Honey in a Pastry Crust

Sliced Beef Tenderloin

Madeira Sauce

Duet of Filet Mignon & Chicken Roulade

Herb seasoned Filet and Breast of Chicken filled with Asiago Cheese, Spinach, Red Pepper with a Veloute Sauce

Grilled Vegetable Wellington

Grilled Balsamic-marinated Vegetables stacked between Portobello Mushroom Caps and baked in flaky Pastry

Included with Dinner

Chef's Choice of Fresh Seasonal Vegetables, Risotto Cake, Roasted Red or Mashed Potatoes, Bread Service, Coffee and Tea Service

\$69 per person

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WEDDING CELEBRATIONS

THE PREMIER

Includes Four Hours of Ultra Premium Brand Bar, Hors d'oeuvres, Traditional Champagne Toast, House Wine Service During Dinner, Viennese Dessert Display, International Coffee Station and Cutting of your Cake

Displayed Hors D'oeuvres

International & Domestic Cheese Display

Fresh Fruit Garnish and Crackers

Or

Bruschetta Display

Olive Oil Crostini with an assortment of Toppings which include Tomato, Basil, Basil Pesto, Olive Tapenade and Hummus

Hors D'oeuvres

Displayed and Butler Passed

Please Select Four

Cherry Tomato, Fresh Buffalo Mozzarella & Basil Skewers
Seared Sesame Crusted Ahi Tuna on Toasted Wontons with Wasabi Cream
Shrimp Tempura Skewers with Ponzu Sauce
General Tsao's Chicken Potsticker with Soy Dipping Sauce
Seasonal Fruit Skewers with Yogurt Dip
Mediterranean Artichoke Tart
Assorted Stuffed Mushrooms
Smoked Chicken Quesadilla
Scallops Wrapped in Bacon
Beef Empanada with Pico de Gallo
Sesame Chicken with Honey Mustard
Crab Rangoon

Salad Selections

Please Select One

Seasonal Green Salad

Tomato and Cucumber, Balsamic Vinaigrette

Greek Salad

Cucumber, Tomato, Feta Cheese, Olives, Red Onion, Garlic Croutons, Lemon Herb Vinaigrette

Apple Walnut Salad

Field Greens, slices of crisp Granny Smith Apples, candied Walnuts, dried Cranberries, Crumbled Blue Cheese and Raspberry Vinaigrette

Caesar Salad

Crisp Romaine, creamy Caesar Dressing and toasted Croutons

Entrée Selections

Please Select Two Entrees plus a Vegetarian Option if needed

Oven Roasted Fresh Atlantic Salmon

Finished with a Dill Beurre Blanc

Sea Bass

Wrapped in Phyllo and baked with Herb Butter
Finished with Beurre Blanc

Chicken and Brie

Baked with Cranberries, Walnuts and Honey in a Pastry Crust

Filet Mignon and Portobello

With Madeira Sauce

New York Strip Steak

Char grilled with an Herb Seasoning

Duet of Filet Mignon and Crab Stuffed Shrimp

Seared Filet with Crab stuffed Shrimp, topped with Garlic Cream Sauce

Grilled Vegetable Wellington

Grilled Balsamic marinated Vegetables stacked between Portobello Mushroom Caps and baked in flaky Pastry

Included with Dinner

Chef's Choice of Fresh Seasonal Vegetables, Risotto Cake, Roasted Baby, Chive Mashed or roasted Red Pepper Mashed Potatoes, Bread Service, Coffee and Tea

\$79 per person

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WEDDING CELEBRATIONS

THE EXTRAVAGANZA

Includes Four Hours of Ultra Premium Brand Bar, Cordials on the bar after dinner, Butler Passed Champagne upon Guest Arrival, Hors D'oeuvres, Champagne Toast, House Wine Service with Dinner, Addition of an appetizer Course, Dinner, International Coffee Station, Viennese Dessert Display and Cake Cutting

Displayed Hors D'oeuvres

International & Domestic Cheese Display

Fresh Fruit Garnish and Crackers

And

Bruschetta Display

Olive Oil Crostini with an assortment of Toppings to include Tomato, Basil, Basil Pesto, Olive Tapenade, Hummus, Blue Cheese & Honey

Hors D'oeuvres

Displayed and Butler Passed

Please Select Five

Seared Sesame Crusted Ahi Tuna on a Toasted Wonton with Wasabi Cream
Scallops Wrapped in Bacon
Smoked Chicken Quesadilla
Philly Cheese Steak Spring Roll
Mini Beef Wellington
Crab Rangoon
Seasonal Fruit Skewers with Yogurt Dip
Tempura Shrimp Skewers with Ponzu Sauce
Assorted Stuffed Mushrooms
Thai Chicken and Cashew Spring Rolls

Salad Selections

Seasonal Green Salad

Tomato, Cucumber and Balsamic Vinaigrette

Greek Salad

Cucumbers, Tomato, Feta Cheese, Olives, Red Onion,
Garlic Croutons and Lemon Herb Vinaigrette

Apple Walnut Salad

Field Greens, crisp Granny Smith Apples, candied Walnuts, dried Cranberries,
crumbled Blue Cheese and Raspberry Vinaigrette

Caesar Salad

Crisp Romaine, creamy Caesar dressing and toasted Garlic Croutons

Entrée Selections

Please Select Two Entrees plus a Vegetarian Option if needed

Sea Bass

Wrapped in Phyllo and baked with Herb Butter
Finished with Lemon Beurre Blanc

Chicken and Prosciutto

Prosciutto Wrapped Chicken Breast, Lemon Beurre Blanc

Roasted Veal Chop

Shallot, Tarragon and Garlic Veal jus

Filet Mignon

Herb Seasoned with Merlot Sauce

Duet of Lobster Tail & Filet Mignon

Cold Water Australian Lobster Tail and Herb seasoned Filet

Crab- Stuffed Lobster Tail

Cold Water Australian Tail stuffed with Crab Meat and Seasonings

Grilled Vegetable Wellington

Grilled Balsamic marinated Vegetables stacked between Portobello Mushroom Caps and baked in flaky Pastry

Included with Dinner

Chef's Choice of Fresh Seasonal Vegetables, Risotto Cake, Roasted Red, Mashed or roasted Red Pepper Mashed Potatoes, Bread service, Coffee and Tea

\$95 per person

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WEDDING CELEBRATIONS

ENHANCEMENTS

Cocktail Hour Stations

Fajita Station

Seasoned Chicken and Beef
Sautéed Bell Peppers and Onions, Jalapeno Slices, Shredded Cheddar Cheese, Diced Tomatoes, Black Olives, Warm Flour Tortillas, Tortilla Chips, Salsa, Sour Cream and Guacamole

\$6 per person

Stir Fry Station

Wok Fried Chicken or Beef with Asian Spices, Soy and Ginger,
Broccoli, Mushrooms, Water Chestnuts, Snow Peas and Bok Choy
Steamed White Rice

\$6 per person

Antipasto Station

Salami, Sopressata, Capicola, Pepperoni, Serrano Ham, Boconcini
with Tomatoes and Basil, Marinated Mushrooms, Roasted Red
Peppers, Artichoke Hearts, Grilled Vegetables, Imported Olives,
Pecorino, Fontina, Artisan Breads, Garlic Breadsticks, Extra Virgin Olive Oil
and Balsamic

\$6 per person

Late Night Stations

A perfect way to conclude your Wedding Celebration

6' Assorted Subs
Mini Beef on Weck
Buffalo Chicken Finger Sub
Buffalo, BBQ and Italian Wings
Cheeseburger and Hamburger Sliders, toppings

All served with appropriate condiments and French Fries

\$4 per person/station



**TEMPLETON
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CELEBRATION OF LIFE AT TEMPLETON LANDING

Memorial Luncheon Buffet

Mixed Greens with Cucumbers, Tomatoes, Balsamic Vinaigrette and Ranch Dressing

PLEASE SELECT 2 ENTRÉES

Chicken Piccata

Boneless Breast of Chicken with Artichokes, Capers and Lemon Veloute Sauce

Chicken Parmesan

Melted Mozzarella Cheese

Baked Haddock

Parmesan Breadcrumbs and Sliced Tomato or Lemon Pepper

Sliced Beef

with Au Jus

Sliced Pork Tenderloin

with an Apple Glaze

Assorted Rolls & Butter

Fresh Vegetable Medley, Rice Pilaf, Roasted or Mashed Potatoes Penne with Vodka Sauce

Chef's Choice of Desserts
Coffee, Decaf, Tea

\$15.95 per guest

Bar Services are additional

All Prices are per person and subject to 20% service charge and tax

Memorial Breakfast Buffet

Fluffy Scrambled Eggs
Breakfast Potatoes
Sausage Links and Bacon
Seasonal Sliced Fruit Platter
Muffins, Croissants and Danish
Preserves and Butter
Orange Juice, Coffee, Decaf, Tea

\$12.95 per guest

Brunch Buffet

50 guest minimum

Fluffy Scrambled Eggs
Breakfast Potatoes
Sausage Links and Bacon
Seasonal Sliced Fruit Platter
Muffins, Croissants and Danish
Preserves and Butter
Mixed Green Salad with Cucumbers, Tomatoes, Balsamic Vinaigrette and Ranch Dressing
Select Two:
Chicken Piccata
Champagne Chicken
Baked Lemon Pepper Haddock
Sliced Pork Tenderloin with Apple Glaze
Sliced Roast Beef with Au Jus
Select one: Rice Pilaf, Roasted or Mashed Potatoes

Chef's Choice of Assorted Desserts

\$22.95 per guest

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BAR OPTIONS

Package Bar Options

Call Brands

One Hour	\$10.00
Two Hours	\$16.00
Three Hours	\$21.00
Four Hours	\$23.00

Premium Brands

One Hour	\$12.00
Two Hours	\$18.00
Three Hours	\$23.00
Four Hours	\$26.00

Ultra Premium Brands

One Hour	\$16.00
Two Hours	\$22.00
Three Hours	\$27.00
Four Hours	\$30.00

All Prices are subject to 20% service charge and 8.75% State Tax

Consumption Bar Options

Call Brands

Beer	\$4.50
Wine	\$6.00
Mixed Drink	\$6.00
Martini	\$7.00

Premium Brands

Beer	\$5.00
Wine	\$6.00
Mixed Drink	\$7.00
Martini	\$8.00

Ultra Premium Brands

Beer	\$5.00
Wine	\$6.00
Mixed Drink	\$8.00
Martini	\$9.00

All Charges will be based on consumption

We provide 1 bartender per 75 guests. A bartender fee of \$75 per bartender will be applied

All Prices are subject to 20% service charge and 8.75% State Tax

Cash Bar Options

Call Brands

Beer	\$5.00
Wine	\$6.50
Mixed Drink	\$6.50
Martini	\$8.00

Premium Brands

Beer	\$5.00
Wine	\$6.50
Mixed Drink	\$7.50
Martini	\$9.00

We provide 1 bartender per 75 guests. A bartender fee of \$75 per bartender will be applied



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