

Special Occasion Menus



S|E

SPECIALTY EVENTS

— **Templeton Landing** —

WEDDING CELEBRATIONS – THE CLASSIC

Includes Four Hours of House Brand Bar, Mediterranean Display, Champagne Toast, Dinner and Cake Cutting

STARTER

Mediterranean Display fresh toasted baguette brushed with olive oil and served with an assortment of toppings, including our basil pesto, bruschetta, olive tapenade and hummus

SALAD SELECTIONS

Choose one

Seasonal Greens tomato, cucumber and balsamic vinaigrette
Caesar crisp romaine, creamy caesar dressing, toasted croutons

ENTRÉE SELECTIONS

Choose two entrées plus a vegetarian option if needed

Chicken Sauté served with choice of homemade champagne sauce, picatta, marsala or artichoke florentine
Bruschetta Chicken grilled breast with fresh chopped tomato, onion and basil, balsamic reduction GF
Sliced Bistro Steak madeira sauce
Duet of Sliced Bistro Steak and Chicken Sauté
Grilled Pork Loin apple cranberry sauce
Fresh Atlantic Salmon choice of grilled, blackened or baked, with dill beurre blanc or summer mango salsa
Zucchini Boat chili dusted and stuffed with chickpeas and lentils, topped with fresh tomato and onion ragu
Perch in Paradise topped with cucumber tomato crab relish & fresh lemon

INCLUDED

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

716.852.2260 | specialtyevents.com | www.templetonlanding.com | TLcatering@srcmail.com

A 22% Administrative Charge is added to the bill as a charge for the administration of the banquet, special function or package deal (the "Administrative Charge"). The Administrative Charge is not a gratuity or tip. The customer understands that the Administrative Charge is not purported to be a gratuity or tip. The Administrative Charge will not be distributed as a gratuity or as a tip to the employees who provide service to the guests. In the case of exceptional service, please feel free to add a tip and 100% of such tip will be distributed to the employees on an established tip pool basis or as directed by you.

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SPECIALTY EVENTS
— Templeton Landing —

8455-01/2020

WEDDING CELEBRATIONS – THE DELUXE

Includes Four Hours of Call Brand Bar, Traditional Champagne Toast, Dinner, International Coffee, Station, Assorted Mini Desserts and Cake Cutting

STARTER

Mediterranean Display fresh toasted baguette brushed with olive oil and served with an assortment of toppings, including our basil pesto, bruschetta, olive tapenade and hummus

HORS D'OEUVRES

Choose three, based on
6 total per person

Caprese Skewers cherry tomato, fresh mozzarella and basil skewers

Seared Sesame Crusted Ahi Tuna on toasted wontons with wasabi cream

Seasonal Fruit Skewers with yogurt dip

Raspberry and Brie Phyllo Cups

Mediterranean Artichoke Tart

Assorted Stuffed Mushrooms

Smoked Chicken Quesadilla

Cocktail Meatballs with choice of sauce

SALAD SELECTIONS

Choose one

Apple Walnut mixed greens tossed with slices of crisp granny smith apples, candied walnuts, dried cranberries, crumbled blue cheese and raspberry vinaigrette

Seasonal Greens tomato, cucumber and balsamic vinaigrette

Caesar crisp romaine leaves, creamy caesar dressing, parmesan and toasted croutons

ENTRÉE SELECTIONS

Choose two entrées plus a
vegetarian option if needed

Chicken Sauté served with homemade champagne sauce, picatta, marsala or artichoke florentine

Bruschetta Chicken grilled breast with fresh chopped tomato, onion and basil, balsamic reduction GF

Filet of Sirloin grilled with an herb seasoning

Duet of Sirloin and Chicken Sauté herb seasoned sirloin and breast of chicken sauté

Grilled Pork Loin apple cranberry sauce

Fresh Atlantic Salmon choice of grilled, blackened or baked, with dill beurre blanc or summer mango salsa

Zucchini Boat chili dusted and stuffed with chickpeas and lentils, topped with fresh tomato and onion ragu

Perch in Paradise topped with cucumber tomato crab relish & fresh lemon

INCLUDED

Chef's Choice of Fresh Seasonal Vegetables

Choice of Risotto, Roasted Red, Mashed Potatoes or Rice Pilaf

Assorted Rolls and Butter

Coffee and Tea Service

Standard Chair Covers

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WEDDING CELEBRATIONS – THE PREMIER

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

STARTER

Choose one

Artisan Cheese Display fresh fruit and crackers

Mediterranean Display with an assortment of toppings to include bruschetta, basil pesto, olive tapenade and hummus with fresh toasted baguette brushed with olive oil

HORS D'OEUVRES

Choose four, based on 6 total per person

Caprese Skewers cherry tomato, fresh buffalo mozzarella and basil skewers

Seared Sesame Crusted Ahi Tuna on toasted wontons with wasabi cream

General Tsao's Chicken Pot Stickers 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 Satay with honey mustard

Crab Rangoon

SALAD SELECTIONS

Choose one

Seasonal Greens tomato, cucumber and balsamic vinaigrette

Apple Walnut mixed greens tossed with slices of crisp granny smith apples, candied walnuts, dried cranberries, crumbled blue cheese and raspberry vinaigrette

Caesar crisp romaine, creamy caesar dressing and toasted croutons

Summer Strawberry red onion, goat cheese, tomato, strawberry and balsamic vinaigrette

ENTRÉE SELECTIONS

Choose two.
entrées plus a vegetarian option if needed

Chicken Sauté with choice of homemade champagne sauce, picatta, marsala or artichoke florentine

Bruschetta Chicken grilled breast with fresh chopped tomato, onion and basil, balsamic reduction GF

Filet Mignon madeira sauce

Filet Mignon and Chicken Sauté

Grilled Pork Loin apple cranberry sauce

Fresh Atlantic Salmon choice of grilled, blackened or baked, with dill beurre blanc or summer mango salsa

Zucchini Boat chili dusted and stuffed with chickpeas and lentils, topped with fresh tomato and onion ragu

Pecan Crusted Orange Roughy

INCLUDED

Chef's Choice of Fresh Seasonal Vegetables

Choice of Risotto, Roasted Red Potatoes, Mashed Potatoes or Rice Pilaf

Assorted Rolls and Butter

Coffee and Tea

Chiavari Chairs

Specialty Floor Length Linen for head & cake tables

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WEDDING CELEBRATIONS – THE EXTRAVAGANZA

Includes Four Hours of Premium Brand Bar, Cordials on the bar after dinner, Hors D'oeuvres, Champagne Toast, House Wine Service with Dinner, International Coffee Station, Viennese Dessert Display and Cake Cutting.

STARTERS

Includes both choices

Artisan Cheese Display fresh fruit and crackers

Mediterranean Display with an assortment of toppings to include bruschetta, basil pesto, olive tapenade and hummus with fresh toasted baguette brushed with olive oil

HORS D'OEUVRES

Choose four, hand passed based on 6 total per person

Caprese Skewers cherry tomato, fresh mozzarella and basil skewers

General Tsao's Chicken Pot Stickers with soy dipping sauce

Mediterranean Artichoke Tart

Seared Sesame Crusted Ahi Tuna on a toasted wonton with wasabi cream

Scallops Wrapped in Bacon

Smoked Chicken Quesadilla

Philly Cheese Steak Spring Roll

Tempera Shrimp with voodoo sauce

Crab Rangoon

Seasonal Fruit Skewers with yogurt dip

Assorted Stuffed Mushrooms

Thai Chicken and Cashew Spring Rolls

SALAD

Choose one

Seasonal Greens tomato, cucumber and balsamic vinaigrette

Apple Walnut mixed greens tossed with slices of crisp granny smith apples, candied walnuts, dried cranberries, crumbled blue cheese and raspberry vinaigrette

Caesar crisp romaine, creamy caesar dressing and toasted garlic croutons

Summer Strawberry red onion, goat cheese, tomato, strawberry and balsamic vinaigrette

SORBET

Choose one

Lemon

Wild Berry

(CONTINUED ON NEXT PAGE)

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WEDDING CELEBRATIONS – THE EXTRAVAGANZA (CONT.)

Includes Four Hours of Premium Brand Bar, Cordials on the bar after dinner, Hors D'oeuvres, Champagne Toast, House Wine Service with Dinner, International Coffee Station, Viennese Dessert Display and Cake Cutting.

ENTRÉE

Choose two
entrées plus a vegetarian
option if needed

Almond Crusted Chicken Breast with fresh raspberry melba balsamic reduction

Bruschetta Chicken grilled breast with fresh chopped tomato, onion and basil, balsamic reduction GF

Filet Mignon madeira sauce

Duet of Filet Mignon and Chicken Sauté

Grilled Pork Loin apple cranberry sauce

Fresh Atlantic Salmon topped with fresh tomato crab relish

Pecan Crusted Orange Roughy

Zucchini Boat chili dusted and stuffed with chickpeas and lentils, topped with fresh tomato and onion ragu

Grilled Jumbo Prawns herb marinated skewer served as a duet with any above single protein entree

add 4oz lobster tail as duet option

INCLUDED

Chef's Choice of Fresh Seasonal Vegetables

Choice of Risotto Roasted Red Potatoes, Mashed Potatoes or Rice Pilaf

Assorted Rolls and Butter

Coffee and Tea Service

Chiavari Chairs

Floor Length Linen for all guest tables

Specialty Floor Length Linen for head & cake tables

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HORS D'OEUVRES

HOT HORS D'OEUVRES

Prices are per 50 pieces

Philly Cheese Steak Spring Rolls

Smoked Chicken Quesadilla

Caribbean Jerk Chicken Skewers

Raspberry and Brie in a Phyllo Cup

Assorted Stuffed Mushrooms

spinach, sausage and seafood stuffed

Crisp Eggrolls with duck sauce

Beef Empanada with pico de gallo

Scallops Wrapped in Bacon

Cocktail Meatballs choice of swedish, BBQ or Lemon Marinara

Mediterranean Artichoke Tart

Beef Satay Skewers with peanut sauce

Tempura Shrimp with voodoo sauce

Chicken Wings with bleu cheese

Cheddar Stuffed Jalapeno Poppers

Spanakopita

Mini Crab Cakes with malt vinegar aioli

COLD HORS D'OEUVRES

Prices are per 50 pieces

California and Tuna Rolls with ginger, soy and wasabi

Tenderloin Crostini with horseradish cream

Caprese Skewers with balsamic drizzle

Sesame Seared Ahi Tuna with wasabi cream

Goat Cheese and Roasted Red Pepper Crostini

Crisp Phyllo Cup with shrimp salad

Seasonal Fruit Skewers with yogurt dip

Prosciutto wrapped Asparagus

Falafel with saffron lemon crema

Dijon Deviled Eggs

RECEPTION DISPLAYS

20 guest minimum
priced per person

Vegetable Crudité selection of crisp vegetables with roasted onion dip

Mediterranean olive oil crostini with pesto, olive tapenade, tomato basil and hummus

Tortilla Chips and More warm con queso cheese dip, salsa, guacamole and sour cream, crisp tortilla chips

Spinach Artichoke Dip served with warm pita chips and raw vegetables

Artisan Cheese Display with fresh fruit and crackers

Iced Shrimp Display cocktail sauce and lemons

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WEDDING CELEBRATIONS – ENHANCEMENTS

COCKTAIL HOUR STATIONS

FAJITA STATION

Seasoned Chicken and Beef

Sautéed Bell Peppers and Onions, Jalapeño Slices, Shredded Cheddar Cheese, Diced Tomatoes, Black Olives

Warm Flour Tortillas, Tortilla Chips, Salsa, Sour Cream and Guacamole

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

ANTIPASTO STATION

Salami, Capicola, Pepperoni, Serrano Ham, Bocconcini with tomatoes and basil, Marinated Mushrooms, Roasted Red Peppers, Artichoke Hearts, Grilled Vegetables, Imported Olives, Pecorino, Fontina, Artisan Breads, Extra Virgin Olive Oil and Balsamic

LATE NIGHT STATIONS

Choose one

*A perfect way to conclude your Wedding Celebration
All served with appropriate condiments*

6' Assorted Subs

Mini Beef on Weck

Taco Station

**Mini Cheeseburger and
Hamburger, toppings**

Hot Dogs served with homemade chips

PIZZA AND WINGS

PIZZA

Cheese

Cheese and Pepperoni

WINGS *Select two*

BBQ, Hot, Medium, Mild

Celery and Carrot Sticks with bleu cheese

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