

Corporate Menus



S|E

SPECIALTY EVENTS

— **Templeton Landing** —

2 Templeton Terrace, Buffalo, NY 14202 | 716.852.2260 | specialtyevents.com
templetonlanding.com | [f / specialtyevnt](https://www.facebook.com/specialtyevnt) | [t / specialtyevnt](https://twitter.com/specialtyevnt) | [@ / specialtyevnt](https://www.instagram.com/specialtyevnt)



ALL DAY MEETING PLANNER

Includes Continental Breakfast, Lunch and Refreshment Breaks.
All in house AV Complimentary. 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

Upgrade to Hot Breakfast Buffet
Starting at 5 per person

MID-MORNING REFRESH

Fresh Coffee, Decaffeinated and Tea

LUNCH SELECTIONS

Deli Buffet, Hot Lunch Buffet or Plated Lunch
Assorted Soft Drinks

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 and Brownies

SNACK BREAK

Snack Mix, Peanuts, Pretzels and Tortilla Chips with Salsa

DELI BUFFET

20 guest minimum

STARTERS

Seasonal Greens tomato, cucumber and balsamic vinaigrette
Cucumber Salad

SALADS

Choose two

Potato Salad
Pasta Salad
Fruit Salad
Egg Salad
Seasonal Fruit Platter

DELI

Tuna Salad
Smoked Pitted Ham
Roasted Turkey Breast
Sliced Roast Beef
Genoa Salami
Swiss, Cheddar and Provolone Cheese

INCLUDED

House Kettle Chips
Mustard, Mayonnaise and Horseradish Sauce
Selection of Rolls and Breads
Assorted Cookies and Brownies
Coffee, Decaffeinated and Tea

LUNCHEON BUFFET

25 Guest Minimum

SALAD SELECTIONS

Choose two

Seasonal Greens tomato, cucumber and balsamic vinaigrette

Bleu Cheese Salad dried cranberries, candied walnuts, crumbled bleu cheese and honey citrus vinaigrette

Classic Tossed Caesar croutons and shaved parmesan cheese

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

ENTRÉE SELECTIONS

Choose two

Roast Top Sirloin thinly sliced and served with au jus

Pasta Primavera penne pasta with sautéed vegetables tossed in a garlic white wine sauce

Cheese Ravioli marinara sauce

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

Templeton Landing Fish Fry flaky haddock lightly coated in bread crumbs and fried until golden

Chicken Sauté sautéed breast of chicken served with choice of homemade champagne sauce, picatta, marsala or artichoke florentine

Grilled Pork Loin apple and cranberry sauce

Parmesan Crusted Chicken with marinara sauce, ricotta and fried basil

Stuffed Eggplant with seasoned ricotta, Parmesan polenta, roasted red pepper tomato sauce

INCLUDES

Assorted Rolls and Butter

Roasted or Mashed Potatoes

Seasonal Vegetables

Coffee and Tea

Chef's selection of Petite Desserts

PLATED LUNCHEONS

Assorted rolls and butter, chef's choice of fresh seasonal vegetable and choice of roasted or mashed potatoes. Coffee, decaffeinated coffee and tea.

SALADS

Choose one

Seasonal Greens tomato, cucumber and balsamic vinaigrette

Caesar crisp romaine, caesar dressing and toasted garlic croutons

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

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

ENTRÉE SELECTIONS

Choose two
A pre order is required
10 days prior

Brewery Burger bacon stout aioli, battered onion rings, Muenster cheese, sweet pickles

Filet of Sirloin served with signature templeton herb butter

Grilled Pork Loin apple cranberry sauce

Chicken Sauté sautéed breast of chicken served with choice of homemade champagne sauce, picatta, marsala or artichoke florentine

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

Templeton Landing Fish Fry flaky haddock lightly coated in bread crumbs and fried until golden brown

Cheese Ravioli cheese ravioli with marinara sauce

Stuffed Eggplant with seasoned ricotta, Parmesan polenta, roasted red pepper tomato sauce

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

DESSERT

Choose one

Chocolate Mousse

Apple Crisp

New York Cheesecake with strawberry sauce

Brownie Sundae