

Tonawanda Castle Sit-Down Dinner Package



Create Your Own Sit Down Dinner Package

\$34.95 per person

N/A Beverage Package Included

2 Hour Open Bar - \$17.95 per person

BUFFET PACKAGE INCLUDES:

- Assorted Cheese, Fruit, Cracker and Vegetable Display
- 2 Appetizer Selections
- Salad Selection
- Herb Focaccia and Whipped Butter
- Starch Selection
- 2 Meat Selections
- Roasted Vegetable Medley
- Tonawanda Castle Blend Regular Coffee, Decaf Coffee and Assorted Tea Station
- Chef's Choice Dessert with Coffee Station

Customized Menus Available Upon Request

Choose 2 Passed Appetizers

Each additional Appetizer \$.75 per person

- Bacon Wrapped Scallops
- Cajun Grilled Shrimp
- Risotto Cake with Roasted Sweet Pepper
- Meatball (choose one)
A) Barbeque B) Swedish C) Parmesan
- Asian Flank Steak with Sweet Pepper,
Grilled Onion and Carrot
- Spinach and Artichoke Tarts with Shaved
Hard Cheese
- Assorted Crostini
Tomato Basil, Herb Cream Cheese
- Crab Cakes with Lemon Fraiche
- Stuffed Mushrooms (choose one)
A) Sharp Provolone B) Spinach C) Eggplant
- Southwest Chicken Wonton with BBQ Drizzle
- Chicken Skewers (choose one)
A) Asian B) Greek C) Fajita
- Adobo Pork Skewers

Choose 1 Salad Selection

- Garden Salad with Homemade House Dressing
- Greek Salad with Oregano Vinaigrette
- Caesar Salad with Homemade Caesar Dressing

Choose 1 Starch Selection

- Roasted Sweet an Parmesan Potatoes
- Parmesan Mashed Potatoes with Garlic
- Roasted Red Potatoes
- Sour Cream and Chive Twice Baked Potato
- Smoked Gouda and Bacon Potato Gratin
- Havarti Cheese and Green Onion Potato Gratin
- Lemon Basmati Rice
- Herb Rice Pilaf

Price Does Not Include NYS Sales Tax or 20% Service Charge/Gratuity

Sunday - Thursday - Minimum of 35 people

Friday-Saturday - Minimum of 100 People

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Entree Selections

Choose 2 For Duel Entrée / Choose 3 For Choice Entrée

Chicken Entrees

- Toasted Baguette Stuffed Chicken Breast with Tarragon Chicken Sauce
- Ricotta, Pancetta and Sundried Tomato Stuffed Chicken Breast with Garlic Cream Sauce
- Spinach and Artichoke Stuffed Chicken Breast with Lemon Chicken Sauce
- Asiago, Parmesan Risotto Stuffed Chicken Breast with Pesto Cream Sauce
- Rotisserie Marinated Roasted Chicken
- Mesquite Marinated Roasted Chicken
- Tuscan Marinated Roasted Chicken
- Chicken Cutlet with Dried Cranberry Masala
- Grilled Chicken Breast with Roasted Sweet Pepper, Onion and Cheddar Cheese

Pork Entrees

- Breaded Pork Loin with Dijon Cream
- Roasted Pork Loin with Tequila Lime Chipotle
- BBQ Braised Pork
- Roasted Virginia Ham

Fish and Turkey Entrees

- Herb Roasted Tilapia
- Pistachio Crusted Salmon
- Slow Roasted Herb Turkey Breast
- Cajun Dusted Turkey Breast

Beef Entrees

- Mushroom Risotto Stuffed Flank Steak with Pinot Noir Demi
- Toasted Baguette Stuffed Flank Steak with Rosemary Demi
- Blue Cheese and Currant Stuffed Flank Steak with Currant Drizzle
- Beef Tenderloin Rolette Topped with Bacon and Gorgonzola
- Beef Tenderloin Rolette Topped with Caramelized Onion and Mushroom
- Braised Sliced Beef Brisket

Vegetable Entrees

- Ricotta and Vegetable Lasagna with Garlic Cream or Marinara
- Herb Polenta and Grilled Vegetable with Roasted Sweet Pepper Sauce
- Quinoa and Vegetable Stuffed Eggplant with Red Wine Coulis
- Tofu and Vegetable Red Curry with Rice
- Tortellini with Cheese with Marinara or Pesto Cream Sauce

Dinner Enhancements

Add Soup Course \$.95 per person
Family Style Pasta Course \$1.25 per person
Dessert Station Enhancement \$2 per person - Fruit Tartlets, Cannoli and Tiramisu
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