

# Special Event Menus



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SPECIALTY EVENTS

— Templeton Landing —

# BREAKFAST

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## CONTINENTAL

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15 guest minimum

Freshly-baked Danish, Muffins,  
Warm Croissants, Bagels,  
Cream Cheese, Preserves and Butter

*12 per person*

Sliced Seasonal Fresh Fruit  
Orange Juice and Cranberry Juice  
Coffee, Decaffeinated Coffee and Tea

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## HEART HEALTHY

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15 guest minimum

Yogurt  
Granola  
Seasonal Fresh Fruit  
Steel Cut Oatmeal and cereals

*14.50 per person*

Whole Grain Breads  
Orange Juice and Cranberry Juice  
Coffee, Decaffeinated Coffee and Tea

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## BREAKFAST BUFFET

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25 guest minimum

Scrambled Eggs  
French Toast or Waffles with syrup  
Breakfast Potatoes  
Crispy Bacon or Sausage Links  
Freshly-baked Danish, Muffins,  
Warm Croissants

*19 per person*

*Turkey sausage or bacon available for an additional 1.00 per person*

Bagels, Cream Cheese, Preserves  
and Butter  
Sliced Seasonal Fresh Fruit  
Orange Juice and Cranberry Juice  
Coffee, Decaffeinated Coffee and Tea

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## OMELET STATION

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25 guest minimum

Made-to-order Omelets  
with farm fresh eggs

*8 per person*

Ham, Cheddar Cheese, Bell Peppers,  
Onion, Ham, Spinach, Tomatoes and  
Mushrooms

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## BELGIAN WAFFLE STATION

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25 guest minimum

Homemade Belgian Waffles

*Please Choose One Topping*

Strawberries and Whipped Cream

Blueberries and Whipped Cream

Bananas, Brown Sugar, Pecans and Whipped Cream

*8 per person*

*75 chef attendant fee per station*

*Add both stations 14 per person*

*Substitute egg beaters upon request for an additional 1 per person*

# BRUNCH BUFFET

Minimum of 30 Guests

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## ENTRÉE SELECTIONS

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*Includes penne pasta with choice of sauce. Served with a variety of desserts*

### **Chef's Frittata or Scrambled Eggs**

*Choice of one:*

**French Toast, Waffles or Pancakes**

*Choice of two:*

**Bacon, Sausage, Ham or Polish Sausage**

*Choice of one:*

**Garden Salad, Caesar Salad or Pasta Salad**

*Choice of two:*

**Sliced Sirloin, Chicken Marsala, Chicken Picatta, Roasted Chicken, Baked Lemon Pepper Salmon or Haddock**

*Choice of one:*

**Marinara, Vodka, Meat or Alfredo**

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## INCLUDED

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**One Hour of Mimosas**

**Assorted Juice Station, Coffee, Decaffeinated and Tea**

**Breakfast Potatoes**

**Chef's Choice Fresh Vegetables**

**Baked Goods Display**

*34 per person*

# 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.

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## SALADS

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Choose one

**Seasonal Greens** tomato, cucumber and balsamic vinaigrette

**Caesar** crisp romaine, creamy 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

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## ENTRÉE SELECTIONS

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Choose two

A pre order is required 10 days prior

**Filet of Sirloin** served with signature templeton herb butter 26

**Grilled Pork Loin** apple cranberry sauce 23

**Chicken Sauté** sautéed breast of chicken served with choice of homemade champagne sauce, picatta, marsala or artichoke florentine 21

**Salmon** choice of grilled, blackened, baked, with dill beurre blanc or summer mango salsa 23

**Templeton Landing Fish Fry** flaky haddock lightly coated in bread crumbs and fried until golden brown 21

**Cheese Ravioli** cheese ravioli with marinara sauce 19  
*Add Shrimp or Chicken 22*

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## DESSERT

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Choose one

**Chocolate Mousse**

**Apple Crisp**

**New York Cheesecake** with strawberry sauce

**Brownie Sundae**

# SALAD ENTRÉE LUNCHEON

25 Guest Minimum. Served with Rolls and Butter, Coffee, Decaffeinated Coffee, Tea and Chef's Assorted Miniature Desserts.

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## SALAD SELECTIONS

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Choose two

**Seasonal Greens** tomato, cucumber and balsamic vinaigrette

**Caesar** crisp romaine leaves, caesar dressing, parmesan and garlic croutons

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

**Sugar Braised Beets** mixed greens, red & gold beets, red onion, candied walnuts, goat cheese, tomatoes and champagne shallot vinaigrette

**Greek** crisp greens, kalamata olives, feta cheese, red onion, bell pepper, cucumber, pepperoncini and citrus mediterranean vinaigrette

**ENHANCE YOUR SALAD** *Please Select One*

**Grilled Chicken Breast or Salmon** 5 per person

**Grilled Shrimp or Steak** 8 per person

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## SOUP

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Choose one

**Chicken Orzo** with lemon

**Beef Barley**

**Creamy Tomato** with bacon

**Minestrone**

**Creamy Wild Mushroom**

*23 per person*

# LUNCHEON BUFFET

25 Guest Minimum

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## SALAD SELECTIONS

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Choose two

**Seasonal Greens** tomato, cucumber and balsamic vinaigrette

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

**Classic Tossed Caesar** croutons and shaved parmesan cheese

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

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## ENTRÉE SELECTIONS

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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

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## INCLUDES

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**Assorted Rolls and Butter**

**Roasted or Mashed Potatoes**

**Seasonal Vegetables**

**Coffee and Tea**

**Chef's selection of Petite Desserts**

*28 per person*

# DELI BUFFET

20 guest minimum

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## STARTERS

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**Seasonal Fruit Platter**

**Seasonal Greens** tomato, cucumber and balsamic vinaigrette

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## SALADS

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**Cucumber Salad**

**Potato Salad**

**Tuna Salad**

**Pasta Salad**

**Fruit Salad**

**Egg Salad**

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## DELI

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Choose three

**Smoked Pitted Ham**

**Roasted Turkey Breast**

**Sliced Roast Beef**

**Genoa Salami**

**Swiss, Cheddar and Provolone Cheese**

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## INCLUDED

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**House Kettle Chips**

**Mustard, Mayonnaise and Horseradish Sauce**

**Selection of Rolls and Breads**

**Assorted Cookies and Brownies**

**Coffee, Decaffeinated and Tea**

*20 per person*

# SHOWER LUNCHEON PACKAGE I

Minimum of 20 guests. Package includes fruit punch, rolls and butter, coffee and tea service, cutting of your cake.

## ENTRÉE

Choose two  
A pre order  
will be needed  
10 days prior

**Grilled Chicken Caesar Salad** hearts of romaine tossed with our signature caesar dressing, garlic croutons, parmesan cheese and 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 and tangy remoulade dressing

*21 per person*

# SHOWER LUNCHEON PACKAGE II

Minimum of 20 guests. Package includes fruit punch, rolls and butter, seasonal mixed green salad, chef's choice of accompaniment, coffee and tea service, cutting of your cake.

## HORS D'OEUVRE

**Bruschetta Display** olive oil crostini with hummus, olive tapenade and tomato basil

## ENTRÉE

Choose two  
A pre order  
will be needed  
7 days prior

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

**Vegetarian Napolene** layered napolene of summer squash, beef steak tomatoes, portabella mushrooms and eggplant with basil and smoked tomato coulis

**Grilled Pork Loin** apple cranberry sauce

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

**Grilled Steak in the Grass** served open face with melted provolone

**Pasta Primavera** light garlic cream sauce and sautéed vegetables

**Parmesan Crusted Chicken** with marinara sauce, ricotta and fried basil

*25 per person*



# DINNER PLATED

## 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** romaine leaves, creamy caesar dressing and toasted croutons

**Strawberry Salad** red onion, goat cheese, tomato, strawberry and balsamic vinaigrette

## ENTRÉE SELECTIONS

Choose up to three

A pre order  
is required  
10 days prior

**Filet Mignon** herb crusted and served with red wine sauce 39

**New York Strip Steak** char grilled and topped herb butter 35

**Prime Rib** topped with pan jus 32

**Chicken Sauté** sautéed breast of chicken served with choice of homemade champagne sauce, picatta, marsala or artichoke florentine 28

**Shrimp Scampi** sautéed in garlic, shallots, butter, white wine and lemon, over linguine 32

**Salmon** choice of grilled, blackened, baked, with dill beurre blanc or summer mango salsa 32

**Twin Lobster Tails** *market price*

**Filet Mignon & Lobster Tail** herb crusted and served with red wine sauce with lobster tail *market price*

**Vegetarian Napoleon** layered napoleon of summer squash, beef steak tomato, portabello mushroom and eggplant finished with basil oil and a smoked tomato coulis 21

**Cheese Ravioli** with marinara sauce 20

### ENHANCE YOUR ENTRÉE

**Oscar** *upgrade any chicken or steak item to oscar 8*

## DESSERT

Choose one

**Chocolate Mousse** with fresh whipped cream and berries

**Apple Crisp** with vanilla bean ice cream

**NY Cheesecake** with strawberry sauce

**Fudge Brownie Sundae**

## INCLUDED

**Assorted Rolls and Butter**

**Chef's Choice of Fresh Seasonal Vegetable**

**Choice of Risotto Cake, Mashed or Roasted Potatoes**

**Coffee, Decaffeinated Coffee and Tea**

# DINNER BUFFET

30 Guest Minimum

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## SALAD SELECTIONS

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Choose two

**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 leaves, caesar dressing, parmesan and garlic croutons

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

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## ENTRÉE SELECTIONS

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Choose two

**Roast Top Sirloin** slowly roasted, thinly sliced, served with au jus  
*Upgrade to Beef Tenderloin \$9 per person*

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

**Grilled Pork Loin** apple cranberry sauce

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

**Parmesan Crusted Chicken** with marinara sauce, ricotta and fried basil

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## INCLUDED

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**Choice of Rice Pilaf, Roasted or Mashed Potatoes**

**Seasonal Vegetables**

**Pasta Primavera**

**Rolls and Butter**

**Coffee, Decaffeinated Coffee, Tea**

**Chef's Assorted Miniature Desserts**

*32 per person*

# THEMED STATIONS

25 guest minimum. Coffee, Decaffeinated Coffee and Tea.

## BUFFALO HOMETOWN

**Buffalo's Original Pizza Logs** marinara & bleu cheese

**Chicken Wings or Chicken Finger Sub** carrots, celery, bleu cheese, hot, medium, mild, BBQ

**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, reese's pieces

*32 per person*

## MEDITERRA- NEAN

Flavors from Greece,  
Italy and Spain

**Hors D'oeuvre Display** tomato basil bruschetta

**Make your own Souvlaki** marinated chicken and lamb or beef kabobs

**Greek Salad** kalamata olives, feta cheese, onions pepperoncini and diced tomatoes, warm pita bread (pocket-less), greek vinaigrette, tzatziki sauce and hummus

**Roasted Greek Potatoes**

**Mini Cannoli and Biscotti**

*32 per person*

## COMFORT FOOD

**Hors D'oeuvre** mini reubens

**Iceberg Wedges** caramelized onions and crumbled bleu cheese

**Chicken Pot Pie**

**Macaroni and Cheese**

**Mom's Meatloaf with Gravy**

**Chive and Sour Cream Mashed Potatoes**

**Green Bean Casserole**

**Fudge Brownies, Chocolate Chip Cookies and Apple Pie**

*32 per person*

# STATION PARTY SELECTIONS

Select a minimum of three stations. Minimum of 40 guests. Price per guest. All chef prepared stations require one chef per 75 guests at a rate of \$75 per chef.

## FAJITA STATION

Chef prepared;  
chef fee \$75

**Seasoned Chicken and Beef**  
**Sautéed Bell Peppers and Onions,**  
**Jalapeno Slices, Shredded Cheddar**  
**Cheese, Diced Tomatoes, Black Olives**

*10 per person*

**Warm Flour Tortillas, Tortilla Chips**  
**Salsa, Sour Cream and Fresh Made**  
**Guacamole**

## 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

*9 per person*

## ANTIPASTO STATION

**Salami, Capicola, Pepperoni, Serrano**  
**Ham**  
**Pecorino, Fontina, Artisan Breads,**  
**Extra Virgin Olive Oil and Balsamic**

*10 per person*

**Fresh Mini Mozzarella with Tomatoes**  
**and Basil, Marinated Mushrooms,**  
**Roasted Red Peppers, Artichoke**  
**Hearts, Grilled Vegetables, Imported**  
**Olives**

## PASTA STATION

Chef prepared;  
chef fee \$75

### SELECT TWO PASTAS AND TWO SAUCES:

**Pasta** penne, tortellini, farfalle, fettuccine

**Sauce** creamy alfredo, tomato vodka cream, pesto, fresh tomato basil, olive oil and garlic pesto cream

*10 per person*

## PIZZA AND WINGS

choose two

**SIGNATURE FLATBREAD PIZZAS** *Select two*  
**Cheese** **Grilled Vegetable**

**Cheese and Pepperoni**

**Buffalo Chicken**

**Spinach, Ricotta and Sausage**

**WINGS** *Select two*

**BBQ, Hot, Medium, Mild**

**Celery and Carrot Sticks with Bleu Cheese**

*14 per person*

**(CONTINUED ON NEXT PAGE)**

# STATION PARTY SELECTIONS (CONT.)

Select a minimum of three stations. Minimum of 40 guests. Price per guest. All chef prepared stations require one chef per 75 guests at a rate of \$75 per chef.

## CARVING STATIONS

Chef prepared;  
Chef fee \$75

**Herb Roasted Turkey** breast cranberry orange chutney, dijon mustard, tarragon mayonnaise, rolls 10

**Top Round** horseradish sauce, au jus, roasted shallot aioli mayonnaise, assorted rolls 12

**Smoked Pitted Ham** dijon mustard and mayonnaise, rye and sourdough rolls 10

**Roasted Pork Loin** port wine glaze 10

*Select any two carved items above 19 per person*

**Grilled Bistro Tenderloin** horseradish cream, merlot sauce, roasted garlic mayonnaise, bacon jam, assorted rolls and butter 16

**Prime Rib** horseradish and au jus, assorted rolls and butter 14

## ENHANCEMENTS FOR YOUR STATIONS

Choose three

**Herb Roasted Potatoes**

**Chive and Sour Cream Cheese Mashed Potatoes**

**Cheesy Scalloped Potatoes**

**Traditional Spinach Salad** mushrooms, hard boiled eggs, red onion, warm bacon vinaigrette

**Traditional Caesar Salad** romaine leaves, creamy caesar, parmesan and garlic croutons

**Field Greens Salad**

**Cucumber Salad**

**Macaroni Salad**

**Potato Salad**

**Seasonal Vegetables**

*10 per person*

## SUNDAE BAR

**Vanilla and Chocolate Ice Cream**

**Hot Fudge, Caramel and Strawberry Sauces**

**Oreo Crumbles, Reese's Pieces, M & M's, Nuts, Sprinkles, Whipped Cream and Fudge Brownies**

**Coffee, Decaffeinated Coffee and Tea**

*10 per person*

# HORS D'OEUVRES

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## HOT HORS D'OEUVRES

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Prices are per  
100 pieces  
Available in quantities  
of 50 pieces

**Philly Cheese Steak Spring  
Rolls** 295

**Smoked Chicken Quesadilla** 295

**Caribbean Jerk Chicken  
Skewers** 225

**Raspberry and Brie in a Phyllo  
Cup** 175

**Assorted Stuffed Mushrooms**  
spinach, sausage and seafood  
stuffed 225

**Crisp Eggrolls** with duck sauce 225

**Beef Empanada** with pico de  
gallo 225

**Scallops Wrapped in Bacon** 350

**Mediterranean Artichoke Tart** 175

**Beef Satay Skewers** with peanut  
sauce 250

**Tempura Shrimp** with voodoo  
sauce 325

**Buffalo Chicken Wings** with blue  
cheese 225

**Cheddar stuffed Jalapeno  
Poppers** 200

**Spanakopita** 200

**Mini Crab Cakes** with malt  
vinegar aioli 350

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## COLD HORS D'OEUVRES

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Prices are per  
100 pieces  
Available in quantities  
of 50 pieces

**California and Tuna Rolls** with ginger, soy and wasabi 295

**Tenderloin Crostini** with horseradish cream 250

**Cherry Tomato, Fresh Mozzarella and Basil Skewers** 175

**Sesame Seared Ahi Tuna** with wasabi cream 275

**Goat Cheese and Roasted Red Pepper Crostini** 175

**Crisp Phyllo Cup** with shrimp salad 200

**Seasonal Fruit Skewers** with yogurt dip 175

**Prosciutto wrapped Asparagus** 175

**Tortellini and Basil Skewers** 175

**Dijon Deviled Eggs** 175

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## RECEPTION DISPLAYS

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20 guest minimum

**Vegetable Crudit ** selection of crisp vegetables with roasted onion dip 4 per  
person

**Bruschetta** olive oil crostini with pesto, olive tapenade, tomato basil and  
hummus 5 per person

**Tortilla Chips and More** warm con queso cheese dip, salsa, guacamole and sour  
cream, crisp tortilla chips 4 per person

**Spinach Artichoke Dip** served with warm pita chips and raw vegetables 6 per  
person

**Artisan Cheese Display** with fresh fruit and crackers 5 per person

**Iced Shrimp Display** cocktail sauce and lemons 150 per 50 pieces

# PHARMACEUTICAL MENU | OPTION 1

Inclusive of two glasses of house wine or beer. Includes coffee, decaf, and tea.

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## FIRST COURSE

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**Shrimp and Crab Bisque**

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## SECOND COURSE

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**Assorted Rolls and Butter**

**Seasonal Greens Salad**

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## THIRD COURSE

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**New York Strip Steak** served with mashed potatoes and fresh vegetables

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

**Prosciutto Stuffed Chicken** served with boursin cheese, a rustic pan tomato sauce and paired with risotto and seasonal vegetables

**Vegan Napoleon** layered napoleon of summer squash, beef steak tomato, portabella mushroom and eggplant, finished with basil oil and smoked tomato coulis

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## DESSERT

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**New York Style Cheesecake**

*80 per person*

# PHARMACEUTICAL MENU | OPTION 2

Inclusive of two glasses of house wine or beer. Includes coffee, decaf, and tea.

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## FIRST COURSE

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**Templeton Signature Crab Cake** with charred corn and fresno pepper salsa, malt vinegar aioli

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## SECOND COURSE

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**Assorted Rolls and Butter**  
**Caesar Salad**

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## THIRD COURSE

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**Filet Mignon** served with mashed potatoes and seasonal vegetables

**Blackened Grouper** seared and served with a truffle honey vinaigrette

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

**Filet Mignon with Lobster Tail** served with béarnaise, mashed potatoes and seasonal vegetables

**Prosciutto Stuffed Chicken** served with boursin cheese, a rustic pan tomato sauce and paired with risotto and seasonal vegetables

**Vegan Napoleon** layered napoleon of summer squash, beef steak tomato, portabella mushroom and eggplant, finished with basil oil and smoked tomato coulis

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## DESSERT

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**Flourless Chocolate Torte**

*100 per person*



# SPORTS MENU

*Served with Seasonal Vegetable Medley, Chef's Choice of Potato, Rolls and Butter*

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## SALAD

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**Seasonal Greens**

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## ENTRÉE

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**Herb Roasted Chicken**

**Penne Pasta** with a choice of marinara, vodka, alfredo, or a meat sauce

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## DESSERTS

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**Chef's Choice of House Made Dessert**

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## INCLUDED

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**Regular and Decaffeinated Coffee**

**Hot Tea and Iced tea**

**Lemonade**

*19.95 per person*