

Special Occasion Menus



S|E

SPECIALTY EVENTS

— **Templeton Landing** —

2 Templeton Terrace, Buffalo, NY 14202 | 716.852.2260 | specialtyevents.com
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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 entrees plus a vegetarian option if needed

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

Chicken Roulade breast of chicken filled with asiago cheese, spinach, red pepper and a veloute sauce

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

Vegan Napoleon layers of summer squash, beef steak tomato, portabella mushroom and eggplant, finished with basil olive oil and smoked tomato coulis

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

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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
Beef Empanada with pico de gallo

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
Chicken Roulade breast of chicken filled with asiago cheese, spinach, red pepper and a veloute sauce
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
Vegan Napoleon layers of summer squash, beef steak tomato, portabella mushroom and eggplant. finished with basil oil and smoked tomato coulis

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

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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

OR

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

PASTA

Choose one from each

Choice of Pasta pappardelle, linguini, penne

Choice of Sauce pesto asiago, roasted red pepper, gorgonzola sherry cream

SORBET

Choose one

Lemon

Wild Berry

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WEDDING CELEBRATIONS – THE PREMIER (CONT.)

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

ENTRÉE SELECTIONS

Choose two entrées plus a vegetarian option if needed

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

Chicken Roulade breast of chicken filled with asiago cheese, spinach, red pepper and a veloute sauce

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

Vegan Napoleon layers of summer squash, beef steak tomato, portabella mushroom and eggplant, finished with basil olive oil and smoked tomato coulis

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

Ask Your Event Specialist for Pricing

WEDDING CELEBRATIONS – THE EXTRAVAGANZA

Includes Four Hours of 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, 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 five,
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

Mini Beef Wellington

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

PASTA

Choose one from each

Choice of Pasta pappardelle, linguini, penne

Choice of Sauce pesto asiago, roasted red pepper, gorgonzola sherry cream

SORBET

Choose one

Lemon

Wild Berry

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WEDDING CELEBRATIONS – THE EXTRAVAGANZA (CONT.)

Includes Four Hours of 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, International Coffee Station, Viennese Dessert Display and Cake Cutting.

ENTRÉE

Choose two entrées plus a vegetarian option if needed

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

Chicken Roulade breast of chicken filled with asiago cheese, spinach, red pepper and a veloute sauce

Filet Mignon madeira sauce

Duet of Filet Mignon and Chicken Sauté

Lobster Tail with drawn butter

Duet of Filet Mignon and Lobster Tail

Grilled Pork Loin apple cranberry sauce

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

Vegan Napoleon layers of summer squash, beef steak tomato, portabella mushroom and eggplant, finished with basil olive oil and smoked tomato coulis

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

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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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