# Top of the Falls Catering Menu 2019

# Taste of Western New York Buffet

Includes Non-Alcoholic Beverages

#### Starter

#### Yancey's Fancy NY Cheese Board

Buffalo Wing Cheddar, XXX-Sharp Cheddar, Smoked Gouda, Strawberry Chardonnay White Cheddar, Crackers

# Salad

#### House Salad

Fresh Spinach, Berries, Sliced Almonds, Shaved Chastinet, Dried Cranberries, Apple Cider Vinaigrette

#### **Entrées**

# Buffalo Mac & Cheese

Cavatappi Pasta, Boneless Chicken Wings, Buffalo Sauce, House-made Four-Cheese Sauce, Bleu Cheese Crumbles, Green Onion

#### Mini Beef on Weck Sandwich

Sliced Seared Beef, Horseradish, Au Jus, Salted Caraway Roll

#### Niagara Fish

New York Beer Project Beer-Battered Haddock Strips, Lemons, Tartar Sauce

# **Dessert**

### Niagara Delight Ice Cream

~ Signature Flavor created exclusively for Niagara Falls State Park ~ Vanilla Ice Cream, Caramel Swirls, Fudge Covered Pretzels, Fudge Covered Peanuts, Praline Peanuts

# \$31 per Guest

Parking Fee is an Additional Charge Minimum Charge of 25 Guests

There will be an 8% NYS Sales Tax and taxable 20% Administrative Charge automatically applied to your bill. The Administrative Charge is not a gratuity and will not be distributed as a gratuity to the staff providing service.

This Administrative Charge allows us to atrract motivated employees by paying higher wages.

All Menu Selections and Guest Counts to be received one week prior to event.

