

# TEMPLETON LANDING

## 2011 Group Tour Menu

valid through December 31st, 2011, Sunday to Thursday only  
Please call Susie Pieri Director of Catering & Special Events  
Phil Charette Catering Sales Manager  
Angela Konopa Catering Sales Manager  
2 Templeton Terrace, Buffalo, NY 14202  
ph. 716.852.2260 f. 716.852.0979

### Continental Breakfast

Oven Baked Danish, Muffins, Toast, Croissants & Bagels  
Cream Cheese, Preserves & Butter  
Coffee, Decaffeinated Coffee, Tea & Orange Juice

\$12.00 per guest

### Full American Buffet Breakfast

Fluffy Scrambled Eggs or Eggs Benedict  
Breakfast Potatoes  
Crispy Bacon or Sausage Links  
Sliced Seasonal Fruit  
Oven Baked Danish, Muffins, Toast, Croissants & Bagels  
Cream Cheese, Preserves & Butter  
Coffee, Decaffeinated Coffee, Tea & Orange Juice

\$16.50 per guest

### Sit Down Luncheon

Entrée Choices  
Top Round of Beef Roulades  
Baked Fresh Atlantic Cod with Parmesan Bread Crumb  
Champagne Chicken  
All Lunches include Chef's Choice:  
Rolls & Butter, House Salad  
Fresh Seasonal Vegetables, Golden Potato  
Dessert, Coffee & Tea

\$23 per guest

Above Pricing is Inclusive of 20% Service Charge and 8.75% New York Sales Tax

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### Sit Down Dinner

Entrée Choices

Top Round of Beef Roulades  
Baked Fresh Atlantic Cod with Parmesan Bread Crumb  
Champagne Chicken  
All Dinners include Chef's Choice:  
Rolls & Butter, House Salad  
Fresh Seasonal Vegetables, Golden Potato  
Dessert, Coffee & Tea  
\$28 per guest

### Signature Buffet

Rolls & Butter  
Seasonal Mixed Green Salad tossed with Cucumbers, Tomatoes  
and Balsamic Vinaigrette  
Fresh Seasonal Vegetables  
Golden Potatoes  
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Select two of the following Entrees for Lunch  
Select two of the following Entrees for Dinner plus  
Baked Penne with Marinara Sauce & Parmesan Cheese

Sesame Chicken Stir Fry  
Chicken Piccata  
Baked Atlantic Salmon  
Top Round of Beef

Chef's Choice of Dessert, Coffee and Tea  
Luncheon Buffet \$25 per guest (minimum 50 guests)  
Dinner Buffet \$28 per guest (minimum 50 guests)

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