

# WEDDING MENU

**Four Points by Sheraton  
Niagara Falls**

7001 Buffalo Avenue  
Niagara Falls, NY 14304  
United States

T 716 299 0344

[FOURPOINTSNIAGARAFALLS.COM](http://FOURPOINTSNIAGARAFALLS.COM)



# BUFFET

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**Minimum of 30 guests. All packages include fresh ground coffee, assorted teas and water service with dinner. Packages also include cutting and serving your wedding cake as dessert, champagne toast for all guests and bottled wine service during dinner.**

**Buffet service is 90 minutes.**

## BUFFET PACKAGE 1

### **\$55 per person, plus tax and gratuity**

Hors d'oeuvres: International cheese and fruit display, a selection of crackers, dips and spreads

4 hour Well Brand Open Bar  
(Whiskey, Vodka, Rum, Gin, Bourbon, Scotch, Peachtree Schnapps, Triple Sec)

Choice of 4 CK Mondavi wines

Choice of 2 Bottled Domestic Beers

## BUFFET PACKAGE 2

### **\$65 per person, plus tax and gratuity**

Hors d'oeuvres: International cheese and fruit display, a selection of crackers, dips and spreads

Cured domestic and Italian antipasto meats

Choice of 3 butler passed hors d'oeuvres

4 hour Call Brand Open Bar  
Smirnoff, Beefeater, Seagram's 7, Bacardi, Captain Morgan, Jim Beam, Dewars

Choice of 4 CK Mondavi wines

Choice of 2 Bottled Domestic Beers

## BUFFET PACKAGE 3

### **\$75 per person, plus tax and gratuity**

Hors d'oeuvres: International cheese and fruit display, a selection of crackers, dips and spreads

Cured domestic and Italian antipasto meats

Choice of 3 butler passed hors d'oeuvres  
Fresh iced seafood display with stone crab legs, jumbo shrimp, poached scallops and calamari salad

4 hour Premium Brand Open Bar  
Absolut, Bacardi Silver, Captain Morgan, Jack Daniels, Johnnie Walker Red, Jim Beam, Tanqueray, Crown Royal

Choice of 4 CK Mondavi wines

Choice of 2 Bottled Domestic Beers

## DINNER BUFFETS INCLUDE:

Your choice of two entrees, one pasta, one vegetable, one starch and two salads (see following page for selections)

# BUFFET

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## Entrée selections

- \*Apricot glazed ham
- \*Marinated grilled flank steak with mushroom Madeira sauce
- \*Roasted top round of beef au jus, kummelweck rolls on the side and horseradish mayo
- \*Homestyle roasted turkey breast and giblet gravy
- \*Roasted pork loin with applejack brandy sauce
- Pecan crusted chicken
- Grilled salmon, hoisin glaze
- Roasted marinated quartered chicken
- Chicken picatta
- Chicken Parmesan with pomodoro sauce, Parmesan and mozzarella cheeses
- Chicken breast Marsala with wild mushrooms and roasted peppers
- Baked eggplant Parmesan with pomodoro sauce, Parmesan and mozzarella cheeses
- Country style fried chicken

## Salad Selections

- Mixed green salad with spring greens, plum tomatoes, English cucumbers, Bermuda onions, garbanzo beans Chef's dressing
- Classic Caesar with Chef's Caesar dressing, shaved Parmesan and garlic croutons
- Asian Salad with seasonal greens, almonds, baby bok choy, shaved carrots and sesame vinaigrette
- Marinated artichoke salad with citrus vinaigrette and fresh herbs
- Tomato and English cucumber salad with oregano and red wine vinaigrette and shaved Bermuda onion
- Beet Salad with candied walnuts, tangerine dressing and bleu cheese
- Arugula and shaved Parmesan with lemon zest, Parmesan reggiano, seasonal baby tomato and Bermuda onion

Butter lettuce and feta salad with green and red apples, candied pecans, shaved carrots, English cucumbers and Chef's dressing

Nicoise salad with spring greens, baby green beans, new potatoes, plum tomatoes, English cucumbers and French vinaigrette

Greek pasta salad with oregano vinaigrette, feta cheese, banana peppers and spinach

Traditional potato salad with creamy mayo, Dijon mustard, smoked bacon and chopped dill pickle

## Vegetable Selections

- Sautéed or roasted seasonal vegetable medley
- Steamed broccoli with lemon zest and shaved Parmesan
- Southern style collard greens
- Green bean casserole
- Roasted Brussel sprouts with bacon, red grapes and Bermuda onion
- Baby green tip carrots
- Creamed spinach with Parmesan gratin
- Asparagus with peppercorn vinaigrette
- Oven roasted cauliflower with garlic, fresh herbs and sweet butter
- Honey glazed carrots with fresh parsley

## Starch Selections

- Parsley red potatoes
- Mashed sweet potatoes
- Corn bread stuffing
- Roasted fingerling potatoes
- Candied sweet potatoes
- Au gratin potatoes
- Wild rice pilaf
- Garlic mashed potatoes
- Cheddar and chive mashed potatoes

# BUFFET

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## Pasta Selections

Pasta primavera  
Baked 3 cheese macaroni  
Tortellini marinara with shaved Parmesan  
Penne pasta with olive oil and Parmesan cheese  
Pasta a la vodka sauce  
Pasta Alfredo with shaved Parmesan  
Rigatoni diavolo  
Pasta puttanesca with olives, capers, tomatoes, olive oil, garlic and Parmesan  
Cheese stuffed manicotti with marinara sauce  
Pasta and broccoli with olive oil and grated Parmesan

## BUTLER PASSED HORS D'OEUVRES SELECTIONS

### Available with Packages 2 and 3. Choose 3:

Assorted Sandwich Canapes  
Cherry Tomatoes with Bleu Cheese Mousse  
Smoked Salmon on Flatbread  
Eggplant Rollatini  
Mini Quiche  
Mushroom Caps  
Spanakopita  
Mini Chicken Cordon Blue  
House Made Swedish Meatball  
Prosciutto Wrapped Melons  
Rice Balls

## BUFFET ENHANCEMENTS (ADD-ONS)

### Whole roasted strip loin of beef..... \$5/person

Three onion marmalade, horseradish sauce and au jus

### Prime rib of beef..... \$6/person

Three onion marmalade, horseradish sauce and au jus

### Jumbo Shrimp Display with spicy cocktail sauce and lemon ..... Market Price/person

### Antipasto display ..... \$8/person

Prosciutto, sopressata, salami, pickled vegetables, marinated roasted peppers, gorgonzola cheese, Parmesan cheese, smoked provolone, marinated artichokes and stuffed cherry peppers

### Iced Seafood Display ..... Market Price/person

Chilled lobster tails, jumbo shrimp, oysters, clams, spicy cocktail sauce, mignonette sauce, Frank's Tabasco sauce and lemon

### Late Night Buffet ..... \$10/person

Cheese and pepperoni pizza, Buffalo chicken wings and chicken fingers, crudites, dips and blue cheese

## DESSERT ENHANCEMENTS

### Chef's Assorted Petit Four Dessert Display..... \$3/person

### Chef's Assorted French Pastry Display..... \$6/person

# PLATED

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**Minimum of 25 guests. All packages include fresh ground coffee, assorted teas and water service with dinner. Packages also include cutting and serving your wedding cake as dessert. Packages 2–5 include champagne toast for all guests and bottled wine service during dinner.**

**Each package includes:**

**Your choice of Salad OR Soup, Choice of Entrée, One Side, Chef's Seasonal Vegetable, Warm rolls**

## PLATED PACKAGE 1

**\$49 per person, plus tax and gratuity**

Hors d'oeuvres: International cheese and fruit display, a selection of crackers, dips and spreads

4 hour Well Brand Open Bar  
(Whiskey, Vodka, Rum, Gin, Bourbon, Scotch, Peachtree Schnapps, Triple Sec)

Choice of 4 CK Mondavi wines

Choice of 2 Bottled Domestic Beers

Champagne toast for head table only

### **Entrée Selections:**

Sautéed Chicken Breast with oven dried tomato, goat cheese, oregano and truffle essence

Wild Rice and Feta Stuffed Poblano Pepper with seasonal vegetables and roasted tomato coulis over grilled marinated tofu

Seared Airline Chicken Breast with rosemary demi glace

Grilled Bone in Pork Chop with apple chutney

## PLATED PACKAGE 2

**\$54 per person, plus tax and gratuity**

Hors d'oeuvres: International cheese and fruit display, a selection of crackers, dips and spreads

4 hour Well Brand Open Bar  
(Whiskey, Vodka, Rum, Gin, Bourbon, Scotch, Peachtree Schnapps, Triple Sec)

Choice of 4 CK Mondavi wines

Choice of 2 Bottled Domestic Beers

### **Entrée Selections:**

Sautéed Chicken Breast with oven dried tomato, goat cheese, oregano and truffle essence

Wild Rice and Feta Stuffed Poblano Pepper with seasonal vegetables and roasted tomato coulis over grilled marinated tofu

Seared Airline Chicken Breast with rosemary demi glace

Grilled Bone in Pork Chop with apple chutney

8oz Filet of Sirloin in sauce demi glace

# PLATED

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## PLATED PACKAGE 3

### **\$64 per person, plus tax and gratuity**

Hors d'oeuvres: International cheese and fruit display, a selection of crackers, dips and spreads

Cured domestic and Italian antipasto meats

Choice of 3 butler passed hors d'oeuvres

4 hour Call Brand Open Bar

Smirnoff, Beefeater, Seagram's 7, Bacardi, Captain Morgan, Jim Beam, Dewars

Choice of 4 CK Mondavi wines

Choice of 2 Bottled Domestic Beers

#### **Entrée Selections:**

Sautéed Chicken Breast with oven dried tomato, goat cheese, oregano and truffle essence

Wild Rice and Feta Stuffed Poblano Pepper with seasonal vegetables and roasted tomato coulis over grilled marinated tofu

Seared Airline Chicken Breast with rosemary demi glace

Grilled Bone in Pork Chop with apple chutney

8oz Filet of Sirloin in sauce demi glace

Grilled Mahi Mahi with basil butter sauce and heirloom tomatoes

Seared Salmon, tangerine glazed

New York Strip Steak in a sauce demi glace with frizzled onions

## PLATED PACKAGE 4

### **\$74 per person, plus tax and gratuity**

Hors d'oeuvres: International cheese and fruit display, a selection of crackers, dips and spreads

Cured domestic and Italian antipasto meats

Choice of 3 butler passed hors d'oeuvres

Fresh iced seafood display with stone crab legs, jumbo shrimp, poached scallops and calamari salad

4 hour Premium Brand Open Bar

Absolut, Bacardi Silver, Captain Morgan, Jack Daniels, Johnnie Walker Red, Jim Beam, Tanqueray, Crown Royal

Choice of 4 CK Mondavi wines

Choice of 2 Bottled Domestic Beers

#### **Entrée Selections**

Sautéed Chicken Breast with oven dried tomato, goat cheese, oregano and truffle essence

Wild Rice and Feta Stuffed Poblano Pepper with seasonal vegetables and roasted tomato coulis over grilled marinated tofu

Seared Airline Chicken Breast with rosemary demi glace

Grilled Bone in Pork Chop with apple chutney

8oz Filet of Sirloin in sauce demi glace

Grilled Mahi Mahi with basil butter sauce and heirloom tomatoes

Seared Salmon, tangerine glazed

New York Strip Steak in a sauce demi glace with frizzled onions

Slow Braised Beef Short Ribs in a merlot reduction with mirepoix

Grilled Fillet of Beef, glace de viande

Grilled Halibut in a chive butter sauce

# PLATED

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## PLATED PACKAGE 5 – DUET PLATE

### **\$77 per person, plus tax and gratuity**

Hors d'oeuvres: International cheese and fruit display, a selection of crackers, dips and spreads

Cured domestic and Italian antipasto meats

Choice of 3 butler passed hors d'oeuvres

Fresh iced seafood display with stone crab legs, jumbo shrimp, poached scallops and calamari salad

4 hour Premium Brand Open Bar

Absolut, Bacardi Silver, Captain Morgan, Jack Daniels, Johnnie Walker Red, Jim Beam, Tanqueray, Crown Royal

Choice of 4 CK Mondavi wines

Choice of 2 Bottled Domestic Beers

Choose (1) Duet Selection:

Grilled Chicken Breast with oven dried tomato and goat cheese and New York Strip in a truffle essence

Petite Fillet of Beef in a sauce demi glaze and Grilled Seasonal Fish with basil butter sauce and heirloom tomato

Petite Fillet of Beef in a sauce demi glaze and Pesto Rubbed Shrimp

### **Salad/Soup Selections**

Bella Vista House Salad with spring greens, plum tomatoes, English cucumbers, artichokes, shaved red onion, grated parmesan and Chef's dressing

Classic Caesar with Chef's Caesar dressing, shaved parmesan and garlic croutons

Greek Salad with spring greens, feta cheese, banana peppers, plum tomato, English cucumber, shaved red onion and oregano vinaigrette

Grilled Asparagus Salad with wild mushrooms and truffle vinaigrette

Heirloom Tomato Salad with fresh Buffalo mozzarella in a balsamic reduction

Roasted Beet Salad with goat cheese, roasted hazelnuts, pickled shallots, arugula and red wine vinaigrette

Baby Green Salad with raspberries, candied pecans, Maytag blue cheese and red wine vinaigrette

Pasta Fagioli with white beans, seasonal vegetables, escarole and ditalini

Tortellini in Brodo: cheese filled pasta, rich chicken broth and shaved parmesan

Italian Wedding Soup: Rich chicken broth, mini meatballs and acini de pepe

Broccoli and Cheddar: cream based with broccoli florets and aged cheddar

Wild Mushroom: cream based with baby portobellos, shitake, button and oyster mushrooms

Roasted Chicken and Summer Corn Chowder: cream based with oven roasted chicken breast, shucked summer corn and spring vegetables

### **Side Selections**

Parsley red potatoes

Grilled polenta cake

Roasted garlic mashed potatoes

Herb roasted fingerling potatoes

Parmesan herbed orzo pasta

Couscous with vegetables

Baked potato

## BUTLER PASSED HORS D'OEUVRES SELECTIONS

### **Available with Packages 2–4. Choose 3:**

Assorted Sandwich Canapes

Cherry Tomatoes with Bleu Cheese Mousse

Smoked Salmon on Flatbread

Eggplant Rollatini

Mini Quiche

Mushroom Caps

Spanakopita

Mini Chicken Cordon Blue

House Made Swedish Meatballs

Prosciutto Wrapped Melons

Rice Balls

# PLATED

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## PLATED DINNER ENHANCEMENTS

### **Palate Cleanser ..... \$2/person**

Chef's choice, served before entrée(s)

### **Your Choice of Both a Salad and a Soup Option .... \$5/person**

Pick both a salad and a soup course to start your meal

### **Add a Pasta course ..... \$6/person**

Tortellini in a pomodoro sauce with shaved parmesan

Penne a la Vodka sauce with sundried tomato and green asparagus

Baked Manicotti in a pomodoro sauce with ricotta, mozzarella and parmesan cheeses

Spinach Rollatini with sautéed spinach, ricotta cheese, pomodoro and Alfredo sauces

Rigatoni Primavera with seasonal vegetables, pesto cream sauce and goat cheese

Bolognese with Chef's choice of Pasta, ground beef, pork and veal

### **Late Night Buffet ..... \$10/person**

Cheese and pepperoni pizza, Buffalo chicken wings and chicken fingers, crudités, dips and blue cheese

## ALL WEDDINGS INCLUDE:

- Personalized wedding website for reservations
- Table numbers and stands 1–40
- 8-inch mirror rounds
- Up lighting (additional cost)
- Colored linens available at no additional charge
- Wedding specialist to provide reception planning and set up day of wedding
- Complimentary food tasting for up to 6 people (Some items not available)
- Riverfront patio for use during cocktail hour (Rental fee may apply)