

Appetizers

Minimum Servings (30)

Per Person Pricing - Tax & Gratuity not included

<i>Cheese & Pepperoni Tray w/ Asst. Crackers</i>	<i>\$2.50</i>
<i>Raw Vegetable Tray</i>	<i>\$1.75</i>
<i>Assorted Relishes</i>	<i>\$1.75</i>
<i>Deviled Eggs</i>	<i>\$1.50</i>
<i>Tortilla Chips w/ Salsa & Guacamole</i>	<i>\$1.50</i>
<i>Crispy Asparagus Straws</i>	<i>\$3.00</i>
<i>Goat Cheese Stuffed Mushrooms</i>	<i>\$2.50</i>
<i>Stuffed Jalapeno Peppers</i>	<i>\$2.50</i>
<i>Sweet n' Spicy Meatballs</i>	<i>\$1.75</i>
<i>Assorted Finger Sandwiches</i>	<i>\$2.25</i>
<i>Mini Crab Cakes</i>	<i>\$3.00</i>
<i>Spinach & Artichoke Dip w/ Baguette Crisps</i>	<i>\$2.25</i>
<i>Chicken Wing Dip w/ Asst. Crackers</i>	<i>\$2.25</i>
<i>Rye Bread Dip in an edible Bread Bowl</i>	<i>\$1.75</i>
<i>Layered Taco Dip w/ Tortilla chips</i>	<i>\$1.75</i>

Entrees

Stuffed Pork Chop

8 oz. center cut Pork Chop stuffed with seasoned bread crumbs

\$4.25

Roast Breast of Turkey

Succulent boneless Turkey Breast oven-roasted Served with or without gravy

\$3.50

Glazed Baked Pit Ham

Boneless Pit Ham topped with a brown sugar & pineapple glaze

\$3.50

Chicken Cordon Bleu

6 oz boneless Chicken Breast stuffed with baked ham and swiss cheese

\$4.25

Apple & Cranberry Stuffed Chicken Breast

6 oz. boneless skin-on Chicken Breast stuffed with a savory apple & cranberry stuffing and served with gravy.

\$4.00

Roast Beef Au Jus

Slow-Roasted inside round of beef served sliced with Au Jus

\$4.00

BBQ Chicken Quarters

Baked chicken quarters seasoned with our homemade BBQ sauce

\$3.00

Beef on Weck

Our slow-roasted beef sliced thin and served with plain or kummelweck rolls

\$4.00

Pulled Pork Shoulder

Slow-roasted pork shoulder lightly smoked and served with our homemade BBQ sauce and rolls

\$4.00

Hot Dogs & Hamburgers

Everyone's favorite picnic food. Served with all the trimmings.

\$2.00

Sandwich Meats & Cheeses w/ Rolls

Slices of Ham, Turkey, Roast Beef and slices of American, Swiss and Provolone Cheeses served fresh sandwich rolls.

\$3.00

Pasta Primavera

Penne Pasta and roasted fresh vegetables tossed with creamy Alfredo Sauce

\$2.25

Jambalaya

Smoked Sausage and Chicken with rice, tomatoes, peppers & onions and just enough spice to give this Cajun favorite a little bit of heat.

\$2.75

Chicken or Shrimp Alfredo

Large succulent shrimp or tender pieces of white meat chicken on a bed of fettuccini noodles topped with creamy Alfredo Sauce.

\$3.75

Rigatoni with Meat Sauce

Homemade Meat Sauce and Rigatoni topped with Parmesan and Mozzarella cheeses and baked until golden

\$2.50

All of our Buffets are served with assorted

Dinner Rolls and Butter

Sides

Per Person Pricing - Tax & Gratuity not included

Twice Baked Potatoes	\$2.00
Parsley Buttered Potatoes	\$1.75
Homemade Mashed Potatoes	\$1.75
Roasted Sweet Potatoes	\$2.00
Rice Pilaf or Wild Rice	\$1.50
Fettuccini Alfredo	\$1.75
Macaroni & Cheese	\$2.25
Green Beans Almandine	\$1.50
Glazed Sliced Carrots	\$1.50
Roasted Fresh Vegetables	\$2.25
Steamed Asparagus	\$2.25
Baked Beans	\$1.50
Pasta Salad	\$1.75
Potato Salad	\$1.75
Macaroni Salad	\$1.75
Tossed Salad w/ House Dressing	\$1.75
Garden Salad w/ Toppings & 3 Dressings	\$2.50
Fresh Fruit Salad	\$2.75

Beverages & Desserts

Per Person Pricing - Tax & Gratuity not included

Fresh Brewed Iced Tea, Soft Drinks, Punch & Coffee Station*

\$2.00

Beer & Wine

A variety of Beer & Wine is available - Prices vary
**The Dunkirk Conference Center has a Beer & Wine
license only**

According to NYS law, absolutely **NO liquor** is
allowed on the premises.

Absolutely **NO alcohol** may be consumed on the
premises after 11:00 pm.

Assorted Fruit Pies

\$2.75/slice

Assorted Cream Pies

\$2.00/slice

Cheesecake

\$2.75/slice

Apple, Peach or Cherry Crisp

\$1.75

Ala' ~ Mode + \$.50

Carrot Cake

\$2.25/slice

Boston Crème' Pie

\$2.25/ slice

Assorted Homemade Cookies

\$1.00/serving (2)

Chocolate Fountain

\$4.00/serving

*Includes unlimited Regular and Decaffeinated
Coffee and Hot Tea both during your meal and a
set up at Mother's Memorial.

Lighter Fare

\$9.95/person includes Dessert & Drink

Chili w/ Cheese & Sour Cream
Grilled Cheddar & Tomato Sandwich
Tossed Salad w/ House Dressing

Broccoli Cheese Soup
Chicken Salad & Fruit Plate
Breadsticks

Grilled Chicken Caesar Salad
Breadsticks

Beef on Weck
Potato Salad
Tossed Salad

Vegetable Soup
Sub Sandwich
Potato Chips

Baked Pasta
Tossed Salad
Garlic Bread

Chicken Noodle Soup
BLT Sandwich
Tossed Salad

Club Sandwich
Potato Chips
Tossed Salad

Baked French Onion Soup
Fresh Fruit Plate
Muffins

Homemade Macaroni & Cheese
Tossed Salad & Rolls w/ Butter

Lunch Bars

\$11.95 includes Dessert & Drink

Baked Potato Bar

Potatoes
Butter/ Sour Cream
Cheese
Bacon
Chili
Broccoli in Cheese Sauce
Chicken Ala' King

Taco Bar

Hard Shell/ Soft Shell
Taco Meat
Nachos
Lettuce, Tomato, Cheese
Refried Beans
Cheese Sauce
Jalapenos
Sour Cream/ Salsa

Hot Dog Bar

Hot Dogs
Chili
Cheese
Sauerkraut
Peppers & Onions
Cole Slaw
Potato Chips

Soup & Salad Bar

Vegetable Beef Soup
Creamy Potato Soup
Lettuce Bowl
Asst. Toppings
Asst. Dressings
Rolls w/ Butter

Asian Bar

Teriyaki Chicken
Sweet & Sour Chicken
Fried Rice
Lo Mein
Stir-Fried Vegetables
Egg Rolls

Dinners

\$14.95 includes Dessert & Drink

Lasagna
Tossed Salad
Garlic Bread

Baked Ziti
w/ Spicy Sausage & Roasted Red Peppers
Italian Style Vegetables
Garlic Bread Stick

Meatloaf
Mashed Potatoes & Gravy
Buttered Green Beans
Rolls & Salad

Beef Stew
Biscuits
Tossed Salad

Baked Chicken
Rice Pilaf
Broccoli w/ Cheese Sauce
Muffins & Salad

Breaded Boneless Chicken
Roasted Potatoes w/ Carrots & Caramelized Onion
Buttered Peas
Rolls & Salad

Stuffed Pork Chop
Oven Roast Potatoes
Glazed Carrots
Rolls & Salad

Glazed Baked Ham
Scalloped Potatoes
Mixed Fresh Vegetables
Rolls & Salad

Party Platters

Assorted Relishes

12" \$30.00
18" \$50.00

Vegetable Tray with Curry Dip

12" \$30.00
18" \$50.00

Cheese & Pepperoni Tray

12" \$40.00
18" \$65.00

Fresh Fruit Tray

12" \$60.00
18" \$100.00

Shrimp Cocktail Tray

12" \$60.00
18" \$100.00

Sliced Meats & Cheeses Tray

12" \$60.00
18" \$100.00

12" serves 15-20 people

18" serves 35-40 people

Non Traditional Menus

Mexican Fiesta

*****Snacks & Appetizers*****

*Assorted Tortilla chips with
dipping sauces
Guacamole, refried bean dip,
homemade salsa,
Cheese w/ green chili & pimientos
Mini tacos with homemade salsa
Assorted relishes and cheeses*

*****Entrees & Sides*****

*Steak & chicken fajitas
Set up as a self serve bar with a
variety of toppings
South of the border lasagna
(Seasoned beef, cheese and
enchilada sauce
In layers of soft corn tortillas)
Chicken Monterey
Chili rellenos*

Mexican Rice & Pinto beans

Fried okra

Plantain

*****Desserts*****

Mexican fried ice cream

Churros

*Crispy flour tortillas
with cinnamon & sugar*

*****Beverages*****

*Margaritas
(alcoholic & non-alcoholic)*

Corona

*Pina coladas
(alcoholic & non-alcoholic)*

Limeade punch

*All appetizers, entrees, desserts &
beverages will be served on
colorful arrangements and
pottery depicting a mexican
theme*

*Servers will wear ponchos and
sombros*

Western Throw Down

*****Snacks & Appetizers*****

Cocktail Franks n' Beans

*Summer Sausage, Pepperoni &
Beef Jerky Platter*

Stuffed Jalapeno Peppers

*****Entrees & Sides*****

Homemade Chili with toppings

*Smoked Pulled Pork Shoulder
Served alone, or with BBQ Sauce
and plenty of Cole Slaw*

*Western Style Ribs
Tender beef ribs cooked over an
open fire*

*BBQ Chicken
Grilled chicken quarters served
plain or with Sauce*

Homemade Potato Salad

Cowboy Beans

Baked Macaroni & Cheese

Assorted Biscuits & Corn Bread

*****Desserts*****

Strawberry Shortcake

Peach Cobbler

Apple Dumplings

*****Beverages*****

*Sarsaparilla (root beer) in frosted
mugs*

*Moonshine Punch
Whiskey slush served over
Gingerale*

Good Cold Beer

Lemonade

*Bowls of Trail Mix and Pork
Rinds on all the tables*

Hawaiian Luau

*****Snacks & Appetizers*****

Fresh Tropical Fruit Tray

*Smoked Sausage & Pineapple
Kabobs*

Coconut Shrimp

*****Entrees & Sides*****

Kailua Pork

Huli Huli Chicken

Mahi Mahi with Teriyaki Sauce

Wild Rice & White Rice

Aloha Sweet Potatoes

Roasted Summer Vegetables

Poi

*****Dessert*****

Royal Hawaiian Wedding Cake

*****Beverages*****

Pina Colada

Strawberry Daiquiri

Pineapple Calabash Punch

Classic Western New York

*****Snacks & Appetizers*****

Steamed Clams

*Beer Battered
Haddock Nuggets*

NYS Cheese & Pepperoni Platter

*Homemade Potato Chips & Bison
Chip Dip*

*****Entrees & Sides*****

Buffalo Hot Wings

Beef on Weck

Sahlen's Hot Dogs

"Chaivetta's" Style Chicken

Salt Potatoes

Corn on the Cob

*****Dessert*****

*NY Style Cheesecake
Sugar Waffles*

*****Beverages*****

*Wine from the vineyards of
Chautauqua County*

*Local Microbrews & Canadian
Beers*

Pop

Greek

*****Snacks & appetizers*****

Spanakopita

Stuffed grape leaves

*****Entrees & Sides*****

Chicken souvlaki

Gyro

Greek potatoes

*Tossed salad with
feta cheese and greek dressing*

*****Dessert*****

baklava

Italian

****Snacks & Appetizers****

Antipasto Salad

Italian Wedding Soup

Stuffed Mushrooms

****Entrees & Sides****

Lasagna

*Fettuccini Alfredo
w/ Chicken or Shrimp*

Chicken Cacciatore

Eggplant Parmesan

Tomato & Mozzarella Salad

Fresh Zucchini

Garlic Bread Sticks

*Homemade Italian Bread &
Butter*

****Dessert****

Tiramisu

Italian Cookies