

Hilltop Restaurant and Bar 2019/2020 Catering Menu

4206 Lake Ave Lockport NY 14094. Call 716.433.7060

Name: _____ Phone Number: _____ Email: _____
Time: _____ # of Guests: _____ Address: _____ Date: _____

Appetizers 1 Tray Feeds about 30 Guests

Smoked Chicken Wings 50-Wings/\$45.00 per Tray OR 100-Wings/\$85.00 per Tray

House Rubbed, House Smoked Chicken Wings, Flash Fried & Finished on the Grill. Tossed in Your Favorite Sauce Served with House-made Bleu Cheese & Celery & Carrots.

Choice of Sauces Hot, Medium, Mild, Boss, Smokey BBQ, Garlic-Parmesan, Sweet Chili (Recommended),

OR Our New Sauces Raspberry BBQ, Golden BBQ, Sriracha-Lime, or Very Berry Sriracha.

Deconstructed Smoked Chicken Wings \$45.00 per Tray

House Rubbed House Smoked Chicken Wings, Flash Fried, Finished on the Grill,

Pulled off the Bone, tossed in Your Favorite Choice of Sauce, served on Celery with Bleu Cheese Mousse.

Choice of Sauces Hot, Medium, Mild, Boss, Smokey BBQ, Garlic-Parmesan, Sweet Chili(Recommended),

OR Our New Sauces Raspberry BBQ, Golden BBQ, Sriracha-Lime, or Very Berry Sriracha.

Bruschetta \$50.00 per Tray

Sun-Dried Tomato, Grilled Zucchini, Roasted Garlic, Asiago Cheese, and Fresh Basil.

Rye Boat Dip \$50.00 per Tray.

Marble Rye Bread Loaf, stuffed with Spinach & Dill in a Creamy Cheese Dip.

Spinach & Artichoke Dip \$55.00 per Tray

Creamy Cheese Spread, served with Homemade Chips & Toasted French Bread for Dipping.

Southwestern Crab Dip \$70.00 per Tray

Lump Crab Meat, Roasted Red Peppers & Corn tossed in a Spicy Cream Sauce, served with Homemade Chips & Toasted French Bread for Dipping.

Veggie Tray: \$45/tray

Carrots, Celery, Cherry tomatoes, Broccoli/cauliflower florets, Cucumbers.

Ranch* Bleu Cheese *

Veggie Cups \$65.00 per Tray

Fresh Carrots, Celery, Tomatoes, Broccoli & Cauliflower served in a Bay of Ranch Dressing in Individual Cups.

Chefs Fresh Salsa \$50.00 per Tray

Homemade Salsa & Guacamole, Served with Colored Tortilla Chip & Black Pepper-Sour Cream.

Grilled Fruit Kabobs \$55.00 per Tray

Fresh Fruit, on Skewers, Soaked in Juice & Honey, then Finished on Grilled.

Served with Raspberry-Marshmallow Cream Cheese for Dipping.

Domestic Cheese & Cracker \$45.00 per Tray

Cheddar, Mozzarella, Monterey Jack, Colby Jack, served with Multi Crackers, and Fresh Berries.

Imported Cheese and Cracker \$90.00

Swedish OR Italian Meatballs \$65.00 per Tray

Hand-made Miniature Meatballs Baked in Our House Marinara OR Brandy-Laced Mushroom Demi-Glace.

Stuffed Mushrooms \$55.00 per Tray

Mushroom Caps, stuffed with Spinach & Feta Cheese OR Smoked Gouda & Bacon OR Mild Sausage & Spinach.

Soft Pretzels \$50.00

Sea Salt Dusted Soft Pretzels served with a Trio of Sauces.

Mini Shrimp/Chicken Skewers: **Chicken:**\$50.00 per Tray **Shrimp:**\$70/tray

Tiger Shrimp OR Boneless Chicken, Served on Wooden Skewers with a Trio of Sauces. (**Refer to Sauces**)

Fruit Parfaits \$70.00 per Tray

Fresh Fruit & Berries, Layered with Vanilla Custard, topped with Honey-Glazed Granola.

Salads 1/2 Tray Feeds about 15-20 Guests *1 tray feeds about 50-60

House Salad \$25.00/ 1/2 Tray * \$45/tray

Mixed Field Green, Cherry Tomatoes, Cucumbers, Shaved Carrots, and Croutons,
Served with Your Choice of Our House-made Dressing.

Choose 2 Honey-Lime Vinaigrette, Ranch, Blue Cheese, French, Italian, 1000 Island, Honey-Mustard,
Creamy Parmesan, Riviera, Balsamic Vinaigrette, Raspberry Vinaigrette, and Smoked Apple Vinaigrette.

Caesar Salad \$25.00/1/2 Tray * \$45/Tray

Romaine Lettuce, Cherry Tomatoes, Croutons, tossed with Our House-made Creamy Parmesan Dressing, topped with Asiago-Parmesan Cheese Crisp.

Fiesta Salad: \$30.00/ 1/2 Tray * \$55/Tray **ADD Shrimp OR Chicken** Additional \$15.00/\$20.00 per Tray

Mixed Greens topped with Avocado, Roasted Corn, Black Beans, Roasted Red Peppers, and Goat Cheese Crumbles,
Served with Honey-Lime Vinaigrette.

Fresh Fruit Salad: \$45.00 per 1/2 Tray * \$75/Tray

Fresh Mixed Fruit & Berries, Served with Raspberry-Marshmallow Cream Cheese Dip.

Autumn Salad: \$35.00 per 1/2 Tray * \$65/Tray

Mixed Field Greens topped with Dried Cranberries, Spiced Apples, Toasted Almonds, and Blue Cheese Crumbles.
Served with Raspberry Vinaigrette, Smoked Apple Vinaigrette, OR Honey-Lime Vinaigrette.

Entrees 1 Tray Feeds about 15-20 Guests

Assorted Wrap Platter \$60.00 per Tray

Cold Ham & Cheese, Roast Beef, Turkey Cranberry, Grilled Vegetable, Chicken Salad,
Asst. Italian Meats, topped with Assorted Cheese, Sauce & Veggies, served on
Assorted Breads: Marble Rye, Sour Dough, Soft Pretzel Roll, Flavored Wraps, and French Baguettes.

Assorted Sliders \$90.00 per Tray

Beef Short Ribs, Burgers, Pork, Beef, Crispy Chicken and Prime Rib, topped with Assorted Cheese, Sauce & Veggies,
served on Toasted Miniature Rolls.

Meatball-Sausage Sliders \$85.00 per Tray

Italian Style Meatballs-Sausage, served with Caramelized Onions and Peppers, on Toasted Miniature Rolls.

Beef on Weck Sliders \$70.00 per Tray

Oven Roasted Tender Beef, Shaved Thin, served in Au Jus. With Millers Horsey Aioli, Millers Horseradish, Ketchup and
Toasted Miniature Rolls, 1/2 Seeded & 1/2 Plain.

Pulled Pork Sliders \$65.00 per Tray

House Smoked Pork, tossed with Our Signature BBQ Sauce, served with Toasted Miniature Rolls,
Buttermilk Cole Slaw, and Dijon-Aise all on the Side.

Beef Brisket Sliders \$90.00 per Tray

12 Hour Smoked Beef Brisket, Brushed with Our Signature BBQ Sauce, served with Toasted Mini Rolls on Side.

Beef Tips \$80.00 per Tray

Tender Beef Steak Tips, served in a Stroganoff Cream Sauce, with Caramelized Onions and Gorgonzola.

Tenderloin Tips \$90.00 per Tray

Seasoned Tenderloin Tips, tossed with Caramelized Onions & Peppers & Bleu Cheese Crumbles.

Braised Sirloin \$100.00 per Tray

Fork Tender Braised Sirloin Peppercorn Crusted, in a Brandy-Laced Spiked Demi-Glaze.

Seared Salmon \$120.00 per Tray

Pan Seared Atlantic Salmon, served with a Trio of Sauces. (**Refer to Sauces**)

BBQ Beef Short Ribs \$100.00 per Tray

Tender Short Ribs, Braised with Sam Adams Beer & Our Signature Jack Daniel BBQ Glaze.

Oven Roasted Ham \$70.00 per Tray

Pineapple-Orange Marmalade Glazed Ham. Chef Carved.

Smoked Turkey \$70.00 per Tray

House Rubbed House Smoked Turkey, Chef Carved, served with Cranberry Chutney.

Stuffed Pork \$70.00 per Tray

Apple Cranberry stuffed Pork tenderloin with Toasted Caramel Demi-Glace.

Broccoli Alfredo \$40.00 per Tray **ADD Shrimp OR Chicken** Additional \$15.00/\$20.00 per Tray

Penne Pasta tossed in an Asiago Cream Sauce with Broccoli Florets.

Pasta Carbonara \$65.00 per Tray

Penne Pasta tossed with Italian Bacon, Mushrooms, Sun-Dried Tomatoes, in a Parmesan Cream Sauce.

Asiago Meat Ziti \$65.00 per Tray

Pork, Meatballs & Italian Sausage tossed with Pasta in our House Marinara, and Asiago/Mozzarella Cheese.

Chicken Parmesan \$70.00 per Tray

Grilled or Breaded Chicken Cutlets with Fresh Mozzarella in House Marinara.

Chicken French \$80.00 per Tray

Egg Battered Chicken Cutlets served in a Lemon-White Wine, Sherry Sauce.

Spanish Chicken \$75.00 per Tray

Marinated Chicken Breast topped with Creole Ranch Sauce, Tomato-Lime Salsa, and Crispy Tortillas.

Chicken Asiago \$70.00 per Tray

Lightly Breaded Chicken Cutlets topped with Tomato-Basil Marinara, Greek Olives, Grilled Zucchini, and Asiago Cheese.

Chicken Lily \$80.00 per Tray

Boneless Chicken Breast, topped with Wilted Spinach, Artichoke Hearts, and Goat Cheese, in a Lemon-Basil Sauce.

Bruschetta Chicken \$65.00 per Tray

Grilled Marinated Chicken, Topped with Roma Tomatoes, Fresh Basil, Roasted Garlic and Mozzarella Cheese.

Citrus Roasted Chicken Drumsticks \$80.00 per Tray

Oven Roasted Chicken Drumsticks with a Citrus Dry Rub.

Jack Daniels Glazed Chicken \$75.00 per Tray

Chicken Quarters, House Rubbed & House Smoked, with a Pineapple Jack Daniels Glazed.

Rotisserie Style Chicken \$75.00 per Tray

Miniature Half Chickens in a Lemon-Garlic & Rosemary Sauce.

Drunken BBQ Chicken \$70.00 per Tray

Chicken Quarters, House Rubbed & House Smoked, served with our signature Jack Daniels BBQ sauce.

Shrimp & Chicken Sate (Larger Skewers) \$60.00 per Tray

1/2 Tiger Shrimp & 1/2 Boneless Chicken, served on Skewers with a Trio of Sauces. **(Refer to Sauces)**

Oven Roasted Italian Marinated Chicken \$60.00 per Tray

Served with a trio of Sauces. **(Refer to Sauces)**

Stuffed Cod \$65.00 per Tray

Lumped Crab, Stuffed Fresh Cod, served in a Lemon-White Wine Butter Sauce.

Assorted Quiche \$65.00 per Tray

Ham & Cheddar, Spinach & Feta, Veggies & Goat Cheese, etc.

Breakfast Frittata \$65.00 per Tray

Sausage & Gouda, Smoked Ham & Cheddar, Vegetarian, Portobello Mushroom & Swiss.

Don't Forget a Late-Night Snack

"Fat Bread Pizza" *Mini Personal (6 Pieces)\$8 *1/2 tray(20 Pieces)\$24 *Whole Tray(40Pieces)\$50

Choices: *Pepperoni *Sausage Supreme *Hawaiian *Italian Stallion *Tomato/Basil

*Buffalo Chicken * 4 Cheese *Steak/Spinach *Greek Vegetarian

*Meat lover *Broccoli Cheddar *Spinach/Artichoke/Feta *Sun-dried Tomato White

*Portobello Mushroom *Caramelized Onion/Sausage *BBQ Chicken

Sides

*1/2 Tray Feeds about 15-20 Guests \$35.0/ Tray **Specialty \$45.00/ 1/2 Tray**

*1Tray Feeds about 50 \$60/Tray **Specialty \$75/Tray**

Pasta/Potato

Au Gratin Potatoes

Bourbon Sweet Potato Mash

Broccoli Alfredo

Broccoli Cheddar Pasta Salad

Chipotle Pasta Salad

Greek Pasta Salad

Homemade Frips "Chips"

Loaded Mashed Potato

Parmesan Roasted Potato Wedges

Ranch B.L.T Pasta Salad

Roasted Garlic Mashed

Scallion & Cheddar Crushed Potatoes

Smoked Potato Salad

Smoked Corned Beef Hash

Tomato Basil Pasta Salad

Tortellini Pasta Salad

Ziti Marinara

Vegetables

Caramelized Brussel Sprout w/Bacon

Corn on Cob Skewers w/Flavored Butters

Cucumber-Tomato Salad

Garlic-Ginger Green Beans

Green Bean Almandine

Smoked Gouda Creamed Spinach

Grilled Asparagus

Grilled Zucchini Summer Blend

Roasted Corn w/ Sweet Bell Peppers

Stuffed Broccoli

Rice-Grains

Chilled Barley Salad

Grilled Vegetable Rice Pilaf

Herb Rice Pilaf

Mediterranean Couscous

Risotto "Creamy Italian Rice"

Spanish Rice Pilaf

Dried-Cherry Rice Pilaf

Wild Rice Pilaf

Mac n' Cheese

Bacon Bleu Cheese Mac n' Cheese

Roasted Red Pepper Mac n' Cheese

Retro Cheddar Mac n' Cheese

Smoked Gouda & Spinach Mac n' Cheese

Fresh Baked Bread

Herb Baked Bread

Sweet Corn Bread

Sauces

-Raspberry BBQ

-Rst. Red Pepper Romesco

-Lemon-Basil

-Orange Teriyaki

-Hawaiian

-Lemon Picatta

-Mango Salsa

-Avocado Salsa

-Sweet Chili

-Berry Butter Sauce

-Jack Daniels Glaze

-Buttermilk Ranch

-Apple Cider Sauce

Banquet/Wedding Packages

Buffet Includes 2 Meats, 2 Sides, 1 Salad, & Bread

Salads

Choose 1 Item from the Salads

Sides

Choose 2 Items from the Sides
Add Additional for \$2.00/Guests

Meats

Additional Meat \$4.00 per Guest

\$16.99 per Guest

Beef on Weck Slider

Pulled Pork Sliders

Pulled Short Rib Sliders

Beef Brisket

Meatball/Sausage

Chicken & Biscuit

Chicken Parmesan

Drunken Smoked Chicken

Oven Roasted Ham

Stuffed Swedish Meatballs

Chicken Pot Pie

Bacon wrapped Meatloaf

\$22.99 per Guest

Strip Loin Chef Carved

Prime Rib Chef Carved

Seared Salmon

Filet Mignon Chef Carved

\$18.99 per Guest

Tenderloin Tips

BBQ Beef Short Ribs

Beef Roast w/ Mushroom Gravy

Braised Sirloin

Smoked Turkey

Stuffed Pork Tenderloin

Chicken Portobello Asiago

Chicken French

Chicken Lily

Spanish Chicken

Citrus Roasted Chicken Drumsticks

Cordon Bleu

Chef Carved Roast Beef

Rotisserie Style Chicken

Shrimp/Chicken Skewers

Oven Roasted Italian Marinated Chicken

Brunch/Luncheon Package

Buffet Style \$14.99 per Guests

Includes:

- *Assortment of Juices
- *Coffee/Hot Tea
- *Fresh Fruit

Choose 2

- *Wraps & Sandwich's
- *Carved Ham
- *Panini & Pressed Sandwich's
- *Fruit, Cheese & Cracker Platter
- *Spinach/feta & Ham/Cheese Quiche
- *Egg Frittata (Sausage, Ham & Cheese, Vegetable)
- *Sausage Gravy & Biscuits
- *Chicken & Buttermilk Biscuits
- *Meat Ball/ Italian Sausage
- *Nana's Breakfast Stromboli with Dip
- *Sliders (Cordon Bleu, Cuban, Caprese, etc.)

Choose 2

- *Redskin Home Fries
- *Baked Pasta
- *Mac n' Cheese
- *Cheddar Scallion Hash Brown
- *Green Bean Almandine
- *Assorted Muffins
- *Bacon Blue Cheese Crushed Potatoes
- *Grilled Marinated Spring Vegetables
- *Au gratin Potatoes
- *Corned Beef & Hash
- *Breakfast Bread Pudding

Brunch/Luncheon Sides

1 Tray Feeds about 15-20 Guests \$50.00 per Tray **Specialty \$60.00 Tray**

- *Fruit, Cheese & Cracker Platter
- *Spinach/feta & Ham/Cheese Quiche
- *Egg Frittata
- *Sausage Gravy & Biscuits
- *Chicken & Buttermilk Biscuits
- *Meat Ball/ Italian Sausage
- *Nana's Breakfast Stromboli with Dip

- *Redskin Home Fries
- *Baked Pasta
- *Assorted Muffins
- *Bacon Blue Cheese Crushed Potatoes
- *Corned Beef & Hash
- *Breakfast Bread Pudding

Coffee Station \$2.00 per Guest

Coffee Regular & Decaf

Hot Tea Regular & Decaf

Sugars Regular, Sweet-n-Low

Creamers Regular, & Flavored

Utensils Cups, Napkins, Stir Sticks

Cake Cutting Included

Water Service \$2.00 per Guest

Juice/Mimosa Bar \$2.50 per Guest

Orange/Cranberry, Raspberry/Lemonade, Blueberry/Pomegranate, Peach/Mango, Strawberry/Kiwi, and Much More, served with Frozen Fruit & Berries, and Cups.

Add Champagne \$3.50 per Guest

J. Roget Brut Champagne.

Alcohol/Non-Alcohol Packages

Package One

2 Beers & 3 Wines

Package Two

2 Beers, 3 Wines & Well Liquors

Includes: Vodka, Gin, Rum, Tequila, Bourbon, Vermouth, Whiskey & Scotch
(All Garnishes & Mixers)

Package Three

2 Beer, 3 Wines & Premium Liquors

Includes: Vodka, Gin, Rum, Tequila, Bourbon, Vermouth, Whiskey & Scotch
(All Garnishes & Mixers)

	<u>One Hour</u>	<u>Two Hour</u>	<u>Three Hour</u>	<u>Four Hour</u>	<u>Five Hour</u>
<u>Package One</u>	<u>6.75</u>	<u>9.25</u>	<u>12.50</u>	<u>15.00</u>	<u>18.25</u>
<u>Package Two</u>	<u>9.25</u>	<u>13.25</u>	<u>17.25</u>	<u>19.25</u>	<u>22.75</u>
<u>Package Three</u>	<u>12.00</u>	<u>17.75</u>	<u>21.00</u>	<u>24.00</u>	<u>28.00</u>
<u>N/A</u>	<u>3.75</u>	<u>5.25</u>	<u>6.50</u>	<u>7.50</u>	<u>8.50</u>

By the Glass

Over 21

\$3.75 Mixed Well, Beer Bottles, Draft Beer

\$4.75 Mixed Mid, Glass Wine

\$5.75 Mixed Top

All Off Site \$400.00 Charge for Off Premise License No Exceptions!

Desserts and Sweets 1 Tray Feeds about 30 Guests

Blondie Brownie Platter: \$50/tray

Cookies and Minatare Cannoli: \$50/tray

French Beignets: \$60/tray

Minatare Key Lime Pie: \$55/tray

Peanut Butter Pie:

Assortment of Bars:

Strawberry Cheesecake* Chocolate Truffle* Macaroon* Vanilla Bean

Cheesecake: \$5/each

Hot Fudge Sundae* Vanilla Bean* Sweet potato Maple * Red Velvet* Lemon Blueberry*

Pudding & Cobbler: \$50/tray

Peach * Twisted Pumpkin* Berry* Apple Crisp* Berry Donut Bread Pudding* Banana Wafer

Ice Cream Sundae Bar: \$6/guests

Vanilla Bean* Double Chocolate* Strawberry Swirl*

Whipped Cream* Sprinkles* Chocolate Sauce* Butterscotch Carmel*

Candied Nuts* M&M's * Peanut Butter cups * Marshmallow *

Vegan/ Vegetarian Options

Vegetarian Manicotti

Vegetarian Stuffed Shells

Jambalaya

Stuffed Pepper

Vegetarian Pasta Lilly

Sesame Stir Fry

Stuffed Portobello Mushroom

Vegetarian Mac n' Cheese

Pulled Jack Fruit

Vegetable Shish Kabobs

Plates & Cutlery

Upscale Plastic Plates & Reflections Plastic Silverware \$1.75 per Guest

China Plates & Real Silverware \$3.00 per Guest

Linens

Linens Table Cloths & Napkins range from all sorts of Colors & Sizes (Prices & Colors upon Request)

Table Cloths for Buffet Line (If Needed)

Fine Print

Quoted Price Includes Set up, Clean up, Chafing Dishes, Serving Utensils, All Necessary Condiments, and Additional 18% Gratuity added for in house events for service tip.

10% added for all delivery/Drop off.

30% Deposit to secure your date for smaller event.

\$1,000.00 Deposit to secure your date larger events.

For All Events

- Outside of 90 Days 100% Refundable (if we can rebook).
- Outside of 60 Days 50% Refundable (if we can rebook).
- Inside of 60 Days NON-Refundable.
- Total Head Count Due 2 weeks Prior to Event.
- Total Payment is Due 7 Days Prior to Event.
- 8% NYS Sales Tax
- 18% NYS Gratuity-Catering Fee, will be Added to all Buffet events.
- 3% added for any credit card Payment.
- **All Checks can Be Paid to the order of Hilltop Restaurant & Bar**



Hilltop
Restaurant & Bar