

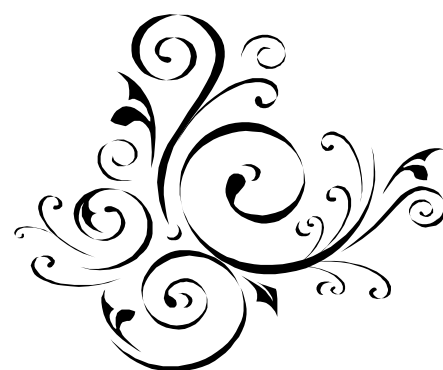
AGREEMENT TERMS

1. PRICES APPLY TO GROUPS OF 40 OR MORE, ALL PARTIES WILL BE CHARGED FOR A MINIMUM OF 40 GUESTS. WE ALSO RESERVE THE RIGHT TO MOVE A PARTY TO OUR MAIN DINING ROOM WHEN A COUNT IS LESS THAN OUR MINIMUM OF 40 PEOPLE.
2. ALL WRITTEN OR QUOTED PRICES ARE SUBJECT TO CHANGE. IF CHANGES OCCUR, THEY WILL GO INTO EFFECT IMMEDIATELY. CALL TWO WEEKS PRIOR TO EVENT TO CONFIRM PRICES. WHEN PLANNING LONG RANGE PARTIES, WE WILL NOT EXCEED 10% INCREASE ON PRICES CURRENT UPON DEPOSIT.
3. 17% IS TO BE ADDED TO THE PATRON'S BILL FOR FOOD AND BEVERAGES. 13.5% OF WHICH IS TO GO TO WAITPERSONS WHERE APPLICABLE, BUS PERSONS AND OR BAR ATTENDANTS ENGAGED IN THE FUNCTION AND 3.5% FOR SUPERVISORY AND SALES PERSONNEL.
4. NEW YORK STATE SALES TAX ARE ADDITIONAL.
5. **THE DOCK AT THE BAY REQUIRES A NON-REFUNDABLE DEPOSIT FOR ALL RESERVATIONS.**
6. ARRANGEMENTS FOR PAYMENT SHALL BE DISCUSSED AND PLANNED BEFORE DATE OF THE EVENT. PAYMENT MUST BE CASH, PERSONAL CHECK OR BANK CHECK. IF PAYMENT WITH CREDIT CARD IS NECESSARY, A 3% FEE WILL BE ADDED TO YOUR FINAL BILL.
7. WE ASK THAT YOU NOTIFY OUR OFFICE ONE 10 DAYS PRIOR TO YOUR FUNCTION WITH THE EXACT COUNT OF GUESTS AND THE EXACT COUNT OF THEIR INDIVIDUAL ENTREE CHOICES. THIS WILL BE CONSIDERED A GUARANTEED COUNT FOR WHICH YOU WILL BE CHARGED, EVEN IF FEWER GUESTS ATTEND. CHARGES ARE MADE FOR THE ACTUAL NUMBER GUARANTEED-**FOOD & BEVERAGE.**
8. WE RESPECTFULLY ASK THAT YOU HAVE COLOR CODED PLACE CARDS IF THERE ARE TWO (2) OR MORE CHOICES OFFERED.
9. WE RESPECTFULLY REQUEST THAT AFTERNOON FUNCTIONS FINISH BY 4:00P.M.
10. WE RESERVE THE RIGHT TO IMPOSE A ROOM CHARGE FOR EXTRAORDINARY SERVICE REQUESTS.
11. ANY DAMAGES CAUSED BY YOUR GUESTS WILL BE CHARGED TO YOU.
12. WE DO NOT ALLOW BUBBLES OR CONFETTI TO BE USED IN OUR FACILITY.
13. WE MAINTAIN THE RIGHT TO REFUSE SERVICE OF ALCOHOLIC BEVERAGES TO ANYONE WHO MAY JEOPARDIZE HIS OR HER SAFETY OR THE SAFETY OF OTHERS. THE SERVICE OF ALCOHOLIC BEVERAGES TO THOSE UNDER 21 YEARS OF AGE IS PROHIBITED BY NEW YORK STATES LAWS.
14. LIQUOR, WINE, BEER OR CHAMPAGNE MAY NOT BE BROUGHT INTO OR REMOVED FROM THE FACILITY.

The Dock at the Bay On the waterfront



2010 Banquet Menu
716 - 823 - 8247
www.dockatthebay.com
3800 Hoover Road Blasdell, NY



The Dock at the Bay was established in 1993 in a building that has a history dating back to the early 1800's. Our waterfront banquet facility has a breathtaking view of Lake Erie with seating up to 230, a private open air veranda and a large wooden dance floor. The unique and cozy Lakefront setting make for a perfect spot for your next event. Our banquet menu provides the most popular suggestions, however our qualified planning coordinator will customize a special menu to suit your needs.

BREAKFAST

CONTINENTAL

Assorted Danish & Muffins,
Mini Bagels & Cream Cheese
Orange and Tomato Juice
Coffee and Tea

\$5.95

TRADITIONAL

Muffins & Mini Bagel & Cream Cheese
Orange and Tomato Juice, Fresh Fruit,
Scrambled Eggs, Home Fried Potatoes
Choice of Sausage or Bacon
Coffee and Tea

\$8.95

NON-TRADITIONAL BREAKFAST
**Eggs Benedict with our
Strawberry Crepes.**
\$9.50

PERSONAL TOUCHES

- Ceremony on Premises** \$150.00
(Maximum of 100 people)
- Ice Sculpture** \$150.00
- Signature Martini & Fountain** Price To be Determined
- Champagne or Wine Toast** \$2.25 per person
- Dinner Wine** Charged by Bottle
(Ask for Full Selection)
- Intermezzo** \$1.50 per person
- Mini Sweets Table provided for dessert after Dinner** \$4.50 per person
- Our Staff will gladly cut your cake** No Charge
- Place your center pieces, favors..etc** No Charge
- Colored Linen/Skirted Display Tables** No Charge
- Micro-Phone, Podium** No Charge

LIQUOR

HOUSE CALL PREMIUM (Vodka, Gin, Rye, Scotch, Rum)

1 Hour	\$9.00	1 Hour	\$11.00	1 Hour	\$13.50
2 Hour	\$11.00	2 Hour	\$13.00	2 Hour	\$15.50
3 Hour	\$12.50	3 Hour	\$14.50	3 Hour	\$16.50
4 Hour	\$13.50	4 Hour	\$16.00	4 Hour	\$18.00

ADD BOTTLED BEER \$2.50 per person with bar package
ADD MARTINI BAR \$3.00 per person with bar package

CASH BAR (Available upon request)
\$50.00 Service Charge if under 50 guests

SODA-WINE-DRAFT BEER 1 Hour \$8.00
(\$1.50 each additional hour)

PUNCH PER GALLON

Fruit	\$35.00
Wine	\$45.00
Champagne	\$50.00
Cherry Blossom	\$50.00
Bloody Mary	\$60.00
Fuzzy Navel	\$60.00

FRIDAY INCENTIVES

CONSIDER A FRIDAY WEDDING
Complimentary 5th Hour Open Bar
50% off all extras, such as
-Hors d'oeuvres (ask for selections)
-Upgraded Liquor Package
-Ice Sculptures
-Champagne Toast
Requires a Minimum purchase of
a four hour open bar
and dinner entrée at regular price &
guaranteed minimum of 100 guests

BREAKFAST & BRUNCH BUFFETS

PACKAGE #1

Coffee, Tea, Juice
Fresh Fruit
Scrambled Eggs
Home Fries
Sausage
Choice of French Toast or Pancakes...\$8.95
Substitute Bacon for Sausage...\$9.95

PACKAGE #2

Coffee, Tea & Juice
Mini Bagels with Cream Cheese
Home Fries
Choice of: Sausage or Bacon
Choice of: Quiche or Cheddar Cheese Omelet
Apple Cobbler...\$11.95
Add Pancakes or French Toast...\$13.25

PACKAGE #3

Coffee, Tea & Juice
Rolls & Butter
Home Fries
Scrambled Eggs
Choice of: Bacon or Sausage
Choice of: Pancakes or French Toast
Choice of: Honey Baked Chicken or
Sliced Top Round of Beef
Ice Cream...\$13.25



LUNCHEON SELECTIONS

HOMEMADE SOUP

(Italian Wedding, Minestrone, Broccoli Cheddar, Chicken Noodle or Garden Vegetable)
\$2.25

SALADS

Classic Caesar **\$7.95**
 with Grilled Chicken **\$11.50**
 with Cajun Salmon 4oz **\$11.95** 8oz **\$15.50**
 with Shrimp **\$12.95**

Cobb Salad **\$13.95**
 Romaine Lettuce, bacon, Avocado, Chicken Breast, tomato, hard boiled egg, crumbly bleu with Italian vinaigrette.
All Salads include: Rolls & Butter, Coffee, Tea & Ice Cream.

WRAPS

Chicken, Tuna, Egg or Seafood Salad, Turkey Club or Chicken Ranch
\$10.50 (1/2 & 1/2) **\$10.75**
All Wraps include: Fresh Fruit, Coffee, Tea & Ice Cream.

SANDWICHES

Open Face Prime Rib Sandwich **\$13.95**
 Prime Rib with sautéed onions, mushrooms, & Swiss cheese on French baguette.

Chicken Panini **\$13.95**
 Marinated, grilled chicken breast, roasted red pepper, provolone cheese, baby spinach and pesto mayo served grilled on Panini bread.

Open Face Tuna Melt **\$12.95**
 Slice of rye, premium Albacore tuna salad & sliced Tomato, topped with a Welsh Rarebit sauce.

All Sandwiches include: French Fries, Coffee, Tea & Icecream.

MIXED GRILLE SHOWER PACKAGE

Includes:

Champagne or Fruit Punch
 Choice of: Soup or Salad
 Sliced Pork Loin with an Apple Bourbon Sauce & Stuffed Chicken Breast with Supreme Sauce
 Substitute Top Round with Demi Glace for Pork \$1.50pp
 Choice of Potato & Vegetable Rolls & Butter
 Coffee and Tea
 Ice Cream or Sherbet
\$14.50 per person
Evening Shower Sun-Thurs \$18.95pp

HORS D'OEUVRES

COLD HORS D'OEUVRES

Fresh Vegetable Platter **\$1.25/pp**
 Assorted Cheese Platter **\$1.50/pp**
 Fresh Fruit Platter **\$1.50/pp**
 Cheese, Vegetable & Fruit Display **\$3.50/pp**
 Tomato Bruschetta **30/\$45.00**
 Smoked Salmon **1lb/\$40.00**
 Deluxe Cold Canapé's **50/\$90.00**
 Deviled Eggs **30/\$35.00**
 Crab Claws **30/\$55.00**
 Raw little neck clams **50/\$55.00**
 Raw blue point oysters **50/\$115.00**
 Jumbo Shrimp(16-20) **35/\$55.00**
 Large Shrimp(21-25) **45/\$55.00**
 Small Shrimp(41-50) **100/\$50.00**

HOT HORS D'OEUVRES

Parmesan Artichoke Hearts **25/\$55.00**
 Mini Crab Cakes **45/\$75.00**
 Fantailed Shrimp **40/\$45.00**
 Chicken & Pineapple Kabobs **25/\$65.00**
 Brie with Raspberry Phyllo **25/\$60.00**
 Beef Tenderloin on baguette **\$4.00 each**
 Mini Beef Wellington **25/\$65.00**
 Assorted Breaded Vegetable **100/\$55.00**
 Scallops Wrapped in Bacon **40/\$75.00**
 Clams Casino **30/\$55.00**
 Spinach Stuffed Mushroom **40/\$55.00**
 Meatballs-Swedish or Italian **100/\$55.00**
 Franks in a Blanket **50/\$55.00**
 Chicken Fingers **40/\$60.00**
 Chicken Wings **100/\$65.00**
 Mini Beef on Weck **\$2.50 Each**
 Teriyaki Beef Satay **\$2.50 Each**
 Spanakopita **50/\$75.00**
 Reuben Puff **50/\$75.00**
 Spinach & Pesto Puffs **50/\$55.00**
 Beef & Bleu Puffs **25/\$60.00**
 Mini Quiche **50/\$75.00**
 Chicken Satay **50/\$85.00**
 Italian Sausage with Peppers & Onions **50/\$75.00**
 Pepperoni Pizza or Vegetable Pizza **40/\$65.00**
 Mini Taco's **50/\$40.00**
 Fried Clams **5lbs/\$85.00**
 Cheddar Cheese Popper **50/\$50.00**
 Cream Cheese Popper **50/\$50.00**
 Fried Calamari **100/\$75.00**
 Fried Mozzarella Sticks **75/\$55.00**

STATIONS

Stations will be for one full hour, require a minimum of 50 people and the purchase of at least 2 hour house, call or premium bar pack.

CARVING STATION

Top Round	\$4.50pp
Prime Rib	\$7.50pp
Beef Tenderloin	\$12.50pp
Virginia Ham	\$4.50pp
Roast Turkey	\$4.50pp
Roast Leg of Lamb	\$6.50pp
Whole Salmon	\$6.00pp
Pork Loin	\$4.00pp
Pork Tenderloin	\$4.75pp

PASTA STATION

\$3.75 per person

CHOICE OF TWO

PASTA'S	SAUCES
Penne	Marinara
Farfalle	Alfredo
Cavatappi	Olive Oil, garlic, -
Fettuccini	tomatoes & black olives
Cheese Tortellini	Olive Oil, garlic, -
Gnocchi	broccoli & Romano cheese
	Tomato Vodka Cream

POTATO STATION

\$2.75 per person

- Baked Potato with toppings
- Au Gratin
- Baby Red Potatoes

STIR FRY STATION

Beef with Vegetable	\$4.50pp
Chicken with Vegetable	\$4.00pp
Vegetable	\$3.25pp
Shrimp with Vegetable	\$4.75pp

SALAD STATION

Chef Salad with choice of dressing	\$2.50pp
Caesar Salad	\$3.25pp
Greek with Feta and Chicken	\$4.00pp

NACHO STATION

\$3.25 per person

Includes: Nacho's, Salsa, Nacho Cheese, Artichoke & Spinach Dip and Guacamole

DESSERT STATION

Banana Foster	\$2.75pp
Mini Sweet Assortment	\$4.50pp

LUNCHEON SELECTIONS

STIR FRY

Vegetable Stir Fry

with Teriyaki over rice	\$9.95
with Chicken	\$12.95
with Shrimp	\$14.50

All Stir Fry's include: Rolls & Butter, Coffee, Tea & Ice Cream or Sherbet.

ENTREES

Sliced Top Round with au jus	\$11.95
Prime Rib Au Jus	\$15.95
Breaded Pork Chop	\$10.95
Stuffed Chicken Breast	\$12.95
A savory bread stuffing, topped with supreme sauce.	
Fettuccine Alfredo	\$9.95
(served with salad & vegetable)	
with Chicken	\$12.50
with Shrimp	\$13.95
Salmon with Lemon Butter	\$16.95
Haddock	\$14.95

Broiled Haddock with lemon butter

All Lunch Entrees include: Rolls & Butter, Choice of two (Salad, Vegetable or Potato) Coffee, Tea & Ice Cream or Sherbet.

LUNCHEON BUFFET

(Minimum 50 or more people)

\$12.95

Luncheon Buffet includes:
Tossed Salad, Rolls & Butter,
Baked Ziti, Coffee and Tea

Choice of: ONE (1)

- Roasted Top Round of Beef with Demi Glace
- Roast Turkey with Gravy
- Honey Glazed or Herbed Baked Chicken
- Baked Whitefish with Lemon Dill Sauce
- Chicken ala King with Puff Pastry
- Pork Loin

Add \$2.00 per person for each Additional Entree

Choice of: ONE (1)

- Chef's Medley
- Honey Glazed Carrots
- Green Beans

Broccoli & Cauliflower Medley

Choice of : ONE (1)

- Baby Potatoes Garlic Rosemary or Herb
- Roasted, or Whipped Potatoes

Dessert Choice of

Ice Cream or Sherbet

DINNER SELECTIONS

SOUPS

Homemade Soup **\$2.25**
 (Italian Wedding, Minestrone, Broccoli Cheddar,
 Chicken Noodle or Garden Vegetable)

ENTREES

NY Strip Steak 8oz **\$17.95**

Ribeye 8oz **\$16.95**

Filet Mignon 6oz **\$23.95**
 8oz **\$26.95**

Prime Rib 8oz **\$16.95**
 12oz **\$18.95**

Frenched Pork Chop 9oz **\$17.95**
 Bone in with apple bourbon sauce.

Center Cut Pork Loin **\$12.95**
 Served with apple cider demi glaze.

Breaded Pork Chops **\$15.95**

Lemon Pepper Chicken **\$16.50**
 Plump chicken breast served with a lemon
 pepper & artichoke sauce over angel hair pasta.

Bread Stuffed Chicken Breast **\$15.95**

Chicken Piccata **\$16.50**

Chicken Parmesan **\$15.95**

Chicken Oscar **\$18.95**
 Chicken breast topped with crab,
 asparagus spear & Hollandaise sauce.



BUFFET PACKAGE \$38.25

BUTLERED ASSORTED HORS D'OEUVRES
 (Franks in a Blanket, Dill Cheese Puff,
 Spanakopita & Mini Quiche)

OR CHEESE, VEGETABLE & FRUIT DISPLAY

WINE TOAST

4 HOURS HOUSE BRANDS

SERVED CHOICE OF SOUP OR SALAD

BREAD BASKET

DINNER BUFFET

CHOICE OF TWO ENTREE'S

(Roast Top sliced Round of Beef, Bread Stuffed
 Chicken Breast, Chicken Piccata, Carved Virginia
 Baked Ham, Filet of Salmon, Sliced Center Cut Pork
 Loin, Breaded Pork Chops, Sliced Turkey with
 Stuffing & Gravy, Honey Baked Chicken, Italian
 Sausage with Peppers & Onions)

CHOICE OF ONE VEGETABLE

(Broccoli & Cauliflower, Green Beans, Honey Glazed
 Carrots, Chef's Medley, Buttered Corn)

CHOICE OF TWO POTATO

(Ziti with Marinara, Whipped Potato, Baby Potato,
 Rice Pilaf, Sweet Potato, Bowties with Alfredo)

ICE CREAM, COFFEE & TEA

To Add an

Additional Entree Choice \$2.25 per person

Assorted Mini Desserts Table

with Coffee Station \$3.25 per person

Call Bar Upgrade \$3.00 per person



"CAPTAIN'S" MIXED GRILLE PACKAGE \$37.45

PROPOSAL:

To "SET SAIL" FOR YOUR EVENT:

One hour house brands before dinner, three hours after

HORS D' OEUUVRES:

Assorted Cheese, Vegetable & Fruit Display
Choice of One: Swedish Meatballs, Dill Cheese Puffs, Calamari
or Cocktail Wieners in Puff Pastry

WINE TOAST WITH DINNER

SOUP OR SALAD

**ENTREE: CHOOSE ONE FROM EACH COLUMN
OR A PAIRED ENTREE PLATE**

ENTREE I

Stuffed Breast of Chicken
with Supreme Sauce
Center Cut Pork Loin
with Apple Cider Gravy
White Fish with Mornay Sauce
Chicken Piccata
Champagne Dill Salmon

ENTREE II

Prime Rib Au Jus
Sliced Top Round Auju
Tenderloin Tip Brochette
(With Mushroom, Pepper &
Onion)
Filet with Bordelaise
(add \$6.00 per person)

VEGETABLE:

Green Beans
Honey Glazed Carrots
Broccoli and Cauliflower
Seasonal Chef Selection

POTATOES:

Roasted Baby Red Potatoes
Whipped Potato with Parsley Butter
Whipped Sweet Potato with Pecan
Butter Sauce
Rice Pilaf

COFFEE, TEA AND BREWED

DECAFFEINATED SERVED WITH DINNER

CHOICE OF ICE CREAM OR SHERBET

COFFEE STATION AFTER DINNER

ADD ON TO YOUR PACKAGE

-Assorted Mini Desserts Table with your Coffee Station \$3.25 pp
-Call Bar Upgrade \$3.00 pp
-Penne Pasta Coarse
(Tomato Vodka Cream Sauce with Parmesan or Alfredo \$1.50pp)
-Hot Hors D'oeuvres
(Swedish Meatballs, Italian Sausage or Cocktail Wieners
\$2.00pp)
-Signature Salad \$1.95pp

DINNER SELECTIONS

ENTREES

Vegetable Primavera

A seasonal medley of sautéed vegetables, tossed
with Penne pasta. "no vegetable or potato choice"

Marinara **\$10.95**

Alfredo **\$12.95**

Seafood Monterey

\$18.95

Scallops, shrimp and crab baked in white wine
and Monterey cheese sauce, served over
fettuccine. "no vegetable or potato"

Italian Fish

\$17.95

Broiled whitefish served with tomatoes,
lemon, butter & parmesan cheese.

Salmon with Champagne Dill

\$19.50

Salmon poached with a champagne dill sauce.

Maple Salmon

\$19.95

Grilled filet of salmon, topped with a
maple glaze & pecan butter.

Tilapia Francaise

\$15.95

Combination Plate

\$18.95

Choose from list below:

Tilapia Francaise

Pork Loin

Chicken Piccata

Prime Rib

Stuffed Chicken Breast

Salmon with Dill

*All dinner selections include: Tossed Salad or
Soup, Rolls & Butter, Vegetable, Potato, Coffee,
Tea, Ice Cream or Sherbet.
(Pasta Dishes are served with salad only).*

FAMILY STYLE DINNER

(Maximum 75 people)

\$16.95

Includes rolls, butter, with coffee, tea

Starter: Choose 1

Relish Tray, Salad or Soup

Hot Sides: Choose 1

Oven Roasted Potatoes, Whipped Potato,
Sweet Potato,
Rice Pilaf, Rigatoni with Sauce

Vegetable: Choose 1

Mixed Vegetable Medley, Buttered Corn,
Glazed Carrots, Green Beans

Meats: Choose 2

Roast Beef Aujus, Honey Baked Chicken,
Breaded Pork Chops,
Sliced Turkey with Stuffing and Gravy,
Italian Sausage with Peppers & Onions

Add \$2.00 per person for
each Additional Entrée

Dessert: Choose 1

Sherbet or Ice Cream

SPORTS MENU

**Banquet Menu for academic and end-of-
the-season awards banquets.**

Baked Herb Roasted Chicken

Whipped Potatoes

Green Beans

Cheese Pizza

Baked Ziti

Pitchers of Pop during Dinner & Coffee

Ice Cream for Dessert

\$16(Tax & Gratuity Included)

DINNER BUFFET

(Minimum 50 or more people)

\$19.95

Buffet includes:

Tossed Salad, Rolls & Butter at Table,
Macaroni Salad, Baked Ziti with
Marinara Sauce, Coffee and Tea

Choice of: TWO (2)

Roasted Top Round of Beef (sliced)
Breaded Stuffed Chicken Breast
Chicken Piccata
Baked Virginia Ham (sliced)
Filet of Salmon, Lemon Butter
Pork Loin
with Apple Cider Bourbon Sauce
Turkey with Stuffing & Gravy
Breaded Pork Chops

Add \$2.00 per person for
each Additional Entrée

Choice of: ONE (1)

Chef's Medley
Broccoli & Cauliflower
Honey Glazed Carrots
Green Beans
Carrots and Snow Peas

Choice of : ONE (1)

Baby Potatoes Garlic & Pepper or Herb
Rice Pilaf
Whipped Potatoes

Dessert Choice of

Apple Cobbler, Chocolate Mousse,
Ice Cream or Sherbet

