

THE TEWKSBURY LODGE

2018 BANQUET GUIDE



EVENT & RECEPTION VENUE

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Prices are subject to change

WELCOME TO BUFFALO RIVER FEST PARK & THE TEWKSBURY LODGE

Thank you for considering The Tewksbury Lodge for your event. Situated in the historic First Ward of Buffalo's waterfront and seated on the banks of the Buffalo River, The Tewksbury Lodge is located within Buffalo River Fest Park, offering stunning views of the downtown skyline, massive grain elevators, and a gorgeously landscaped park.

The Lodge's name is derived from the freighter Michael K. **Tewksbury** which earned its place in Buffalo lore on January 21, 1959. Days before, extreme cold and heavy snow packed the Buffalo River and Cazenovia Creek with ice. However, a sudden thaw with wind-driven rain caused the ice to shift. A few miles upriver the freighter MacGilvray Shiras was tied up for the winter beside the Concrete Central Elevator at the foot of Smith Street. The building pressure from the flowing ice was too much for the Shiras' mooring lines and the freighter broke free. The MacGilvray Shiras drifted downriver, navigating three sharp turns before ramming the **Tewksbury**, which was tied up at the Standard Elevator near the foot of St. Clair Street. Both ships successfully passed the Ohio Street Bridge which was raised for the winter. Unfortunately, the Michigan Street Bridge, located next to the Park, was in its lowered position and its crew taking shelter in the nearby Swannie House. The **Tewksbury** crashed into the bridge, demolishing the structure and wedging itself across the width of the river causing an ice dam. The flow of the frigid water and ice quickly began to spill into the neighborhood and flooded an 18 block area. The damage and fallout would dominate both news headlines and bar room conversations for weeks after the incident. Our restaurant's namesake allows those conversations to continue still today.

The Tewksbury Lodge was completed in 2016 and offers a 5,000 square foot brick building with interior seating for up to 150 people. Our building honors our historic neighborhood with railroad station rooflines, precast stone details, replica copper ceiling, and slate like rooftop.

Buffalo River Fest Park and The Tewksbury Lodge offer rental spaces to host any event. The 2.5 acre park features a board walk, pergola, wharf, band shell, and landscaped grounds. We invite you to make an appointment and discuss how we can accommodate your party.



Prices are subject to change

Hors D'oeuvres

All Hors d'oeuvre are served in quantity of 50

- ❖ Fried Ravioli with a marinara dipping sauce- \$100
- ❖ Sausage and parmesan cheese stuffed mushrooms- \$80
- ❖ Spanakopita- \$90
- ❖ Bruschetta – tomatoes, red onions, garlic and basil on baguettes - \$70
- ❖ Sliders (hamburger or pulled pork)- \$100
- ❖ Artichoke spinach dip and tortilla chips - \$130
- ❖ Mini crab cake with pineapple remoulade - \$150
- ❖ Swedish Meatballs in Brown Gravy - \$90
- ❖ Arancini – bread risotto balls stuffed with seasoned beef and peas. Served with pesto and homemade marinara sauce - \$150
- ❖ 6oz meatballs in homemade marina sauce - \$2.99/each
- ❖ Assorted Pinwheels - turkey, ham, or roast beef served in a sliced wrap with cheese- \$52

Salads

❖ **Fresh Garden Salad**

Mixed greens and salad mix, tomatoes, cucumbers, and chickpeas
Choice of dressings (Balsamic, Ranch, Italian, Red Wine Vinaigrette)

Serves 50 \$60.00

❖ **Grilled Chicken Caesar Salad**

Grilled chicken, romaine lettuce, parmesan cheese croutons with Caesar dressing

Serves 50 \$110.00

❖ **Fruit Salad**

Watermelon, cantaloupes, pineapples, honeydew, grapes, and strawberries

Serves 50 \$90.00

❖ **Fresh Pasta Salad**

Spiral pasta, broccoli, olives, roasted red peppers, carrots, celery, and red onions tossed
in an herb dressing

Serves 50 \$70.00

Displays

❖ **Fresh Fruit Platters***

Watermelon, honeydew, cantaloupes, pineapples, apples, and grapes

Options: Small – serves 25-30 \$38.00
 Large – serves 40-50 \$55.00

❖ **Fresh Vegetable Platters**

Peppers, broccoli, cauliflower, carrots, and celery served with ranch dressing

Options: Small – serves 25-30 \$35.00
 Large – serves 40-50 \$48.00

❖ **Assorted Cheese & Crackers**

Cheddar, Swiss, and Provolone served with assorted crackers

Options: Small – serves 25-30 \$36.00
 Large – serves 40-50 \$60.00
 Add pepperoni - \$5.00 (small) \$7.00 (large)

❖ **Antipasto Salad**

Capicola, salami, prosciutto, provolone, Boccioni fresh mozzarella, roasted peppers, assorted Italian olives, pepperoncini and parmesan crusted baguettes

Per Person \$12.00 (minimum of 10 people)

❖ **Assorted Cookies and/or Brownie Platters**

Chocolate chip cookies, oatmeal cookies, brownies
 Serves 25-30 \$38.00

Cream puffs, eclairs, mini-cheesecakes
 Serves 25-30 \$41.00

**Please inquire about our chef prepared special fruit carvings*

Breakfast & Brunch Buffet

All breakfast and brunch buffets include coffee, tea, and assorted juices

- ❖ **Continental Breakfast** - \$14.50 per person ++
Assortment of fresh muffins, pastries, and rolls
Assorted fruits (apples, oranges, and bananas)
Scrambled eggs
Bacon or sausage
Home fries

- ❖ **Wake Me Up Buffet** - \$17.50 per person ++
Western scrambled eggs
Bacon and sausage
Home fries
Pancakes with warm syrup
Fresh fruit salad
Assortment of fresh muffins and pastries

- ❖ **Omelet Station** - \$5.95 per person + \$30 chef fee
Made to order omelets with a choice of red and green peppers, caramelized onions, mushrooms, ham, bacon, spinach, tomatoes, and cheeses

- ❖ **Add On**
Made to order omelet station - \$4.00 per person
Egg white omelet station - \$4.50 per person
Sliced honey ham - \$3.50 per person
French Toast - \$3.00 per person
Homemade corned beef hash - \$4.00 per person

Prices are subject to change

Lunch Buffet

(available 10am-3pm)

❖ **Option 1** - \$17.00 per person

Choice of 1 display: cheese & crackers, fruit, or vegetables

Choice of 1 salad: house salad, pasta salad, or fruit salad

Assorted wraps: spinach, garlic herb, and tomato wraps filled with turkey, ham, salami, capicola, or vegetables

Assorted sandwiches: white, wheat, and Costanzo Roll bread topped with turkey, ham, salami, capicola, or vegetables

All wraps and sandwiches are served with lettuce, tomato, and onion with sides of mayonnaise, mustard, and pesto.

❖ **Option 2** - \$21.00 per person

Choice of 2 displays: cheese & crackers, fruit, or vegetables

Choice of 1 salad: house salad, pasta salad, Caesar salad, or fruit salad

Choice of 2 entrées:

Chicken parmesan with choice of spaghetti or penne

Eggplant parmesan with choice of spaghetti or penne

Homemade manicotti with tomato sauce and mozzarella cheese

Herb roasted chicken

Sliced roast beef with au jus

Apple stuffed pork tenderloin

Choice of 1 vegetable:

Medley of seasonal vegetables

Frenched green beans

Honey glazed carrots

Choice of 1 potato:

Herb roasted baby red potatoes

Garlic parmesan mashed potatoes

❖ **Option 3** – Grille package - \$15.50 per person

Choice of 2 meats:

Grilled Sahlen's hot dogs

Homemade hamburger on Costanzo rolls

Grilled Italian sausage on Costanzo mini sub roll

Grilled 6oz chicken breast

Choice of 2 salads:

House salad

Pasta salad

Potato salad

Macaroni salad

Coleslaw

Lunch options include assorted cookies and brownies, coffee, pop, and water

Prices are subject to change

Plated Lunch Selections

All lunch selections include dinner rolls, house salad, coffee, tea, and soda

- ❖ **Chicken Piccata** - \$19.00
Seared 4oz chicken breast in a lemon white wine sauce and sautéed artichoke hearts, served with mashed potatoes
- ❖ **Seared Salmon** - \$20.00
Seared 4oz salmon in a lemon dill sauce, served with seasonal vegetables and herb roasted red potatoes
- ❖ **Beef Tenderloin** - \$22.00
4oz tenderloin topped with a mushroom demi glaze served with garlic mashed potatoes and honey glazed carrots
- ❖ **New York Strip Steak** - \$26.00
A 6oz cut of New York Strip topped with a bourbon sauce, sautéed mushrooms, and fried onions; and served with seasonal vegetables, and choice of potato
- ❖ **Pork Loin** - \$17.00
Sliced pork loin with an apple chutney, seasonal vegetables, and a choice of potato
- ❖ **Manicotti** - \$14.00
Three homemade manicotti topped in our marinara sauce and mozzarella served with a 4oz meatball

Vegetarian and gluten free options are available. Please let our chef know how we can accommodate any dietary restrictions

Dinner Buffet

❖ **Poultry**

Herb Roasted Chicken
Chicken Marsala
Chicken Parmesan over Pasta
Chicken Cacciatore over Pasta
Roasted Turkey with Gravy

❖ **Beef**

Sliced Top Round with Gravy
6oz New York Strip Steak with Mushroom Beef Demi Glaze (add \$2.00 per person)
Beef Roulade – Sliced Roast Beef Rolled with Bread Stuffing and Gravy
Prime Rib (add \$3.00 per person)

❖ **Pork**

Apple Breading Stuffed Pork Tenderloin with Pork Gravy
Breaded Pork Chop with Apple Sauce
Smoked Ham with Pineapple Gravy
Italian Sausage Link with Peppers and Onions

❖ **Fish**

4oz Seared Salmon with a Drill Cream Sauce
Shrimp Scampi over Angel Hair Pasta

❖ **Pasta**

Penne Vodka
Manicotti with Marinara Sauce
Macaroni and Cheese
Pasta with Alfred or Pesto Sauce

❖ **Sides**

Medley of Seasoned Vegetables
Frenched Green Beans
Honey Glazed Carrots
Herb Roasted Baby Red Potatoes
Garlic Parmesan Mashed Potatoes

Dinner Buffet Options

All dinner selections include dinner rolls, coffee, tea, and soda

❖ **Dinner Option 1** - \$23.95 per person

Choice of 2 displays

Choice of 1 salad

Choice of 2 meats

Choice of 1 potato

Choice of 1 vegetable

Choice of 2 desserts

❖ **Dinner Option 2** - \$26.95 per person

Choice of 3 displays

Choice of 1 salad

Choice of 2 meats

Choice of 1 potato

Choice of 2 vegetables

Choice of 1 pasta

❖ **Dinner Option 3** - \$30.95 per person

Choice of 2 displays

Choice of 2 hors d'oeuvres

Choice of 1 salad

Choice of 2 meats

Choice of 1 potato

Choice of 1 vegetable

Choice of 1 pasta

Plated Dinner Selections

All dinner selections include dinner rolls, house salad, choice of vegetable and potato

- ❖ **Chicken Marsala** - \$19.00
4oz sautéed chicken breast with our mushroom marsala sauce
- ❖ **Chicken Roulade** - \$21.00
Chicken breast rolled with spinach, roasted red peppers, and mozzarella cheese, covered in a béchamel sauce
- ❖ **New York Strip Steak** - \$28.00
An 8oz cut of New York Strip with caramelized onions and topped with a bourbon sauce
- ❖ **Petite Filet** - \$25.00
A 6oz cut with a beef mushroom demi glaze
- ❖ **Beef Roulade** - \$18.00
Thinly sliced beef rolled with Italian bread stuffing and topped with beef gravy
- ❖ **Breaded Pork Chop** - \$18.00
Italian style breaded pork chop with apple chutney
- ❖ **Salmon** \$24.00
6oz pan seared salmon topped with a homemade lemon dill sauce
- ❖ **Shrimp Scampi** - \$23.00
4 garlic seared shrimp tossed with olive oil, butter, and white wine, served over angel hair pasta
- ❖ **Seared Scallops** - \$32.00
Seared Scallops served on a bed of pasta and topped with a mushroom cream sauce
- ❖ **Manicotti** - \$16.00
Four homemade manicotti topped with mozzarella cheese and marinara sauce

Vegetarian and gluten free options are available. Please let our chef know how we can accommodate any dietary restrictions

Beverage Packages

Bar packages include Labatt beer products, house wines, liquor, soda, and bar amenities.

Well Bar services: (prices per person)

One hour \$12.99++
Two hours \$14.99++
Three hours \$16.99++
Four hours \$18.99++

-Add craft beers for \$2.00 per person

Premium Bar Services: (prices per person)

One hour \$19.99++
Two hours \$21.99++
Three hours \$23.99++
Four hours \$24.99++

Premium Bar Brand

Absolut Vodka	Dewar's White Label Scotch	Jose Cuerdo
Bacardi Rum	Kahlua	Southern Comfort
Bailey's Irish Cream	Jack Daniels	Tanqueray
Captain Morgan	Jameson	Tito's Vodka
Crown Royal	Johnny Walker Red Label	

***Extended bar price:** ½ hour add on \$2.95 per person / 1 hour add on \$4.95 per person

Beer, Wine, and Soda packages:

One hour \$10.00++
Two hours \$12.00 ++
Three hours \$13.00++
Four hours \$15.50++

-Add craft draft beers for \$2.00 per person

Punches: (Prices reflect 3 gallon bowls)

Fruit Punch \$65.00++	Mimosa Punch \$100++
Wine Punch \$85.00++	Bloody Mary \$100++

Coffee, Tea, and Soda package:

\$4.00 per person

Champagne Toast:

Add a champagne toast to any special event for \$3.00 a person.

House wines \$18 per bottle

Cash Bar Pricing:

Wine: House select - \$6.00 per glass
Beer: Domestic/Canadian-\$4.00 Import-\$5.00
Cocktails: Well - \$5.00 Premium-\$7.00