

THE TEWKSBURY LODGE

2020 BANQUET GUIDE



EVENT & RECEPTION VENUE

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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.



Hors D'oeuvres

All Hors d'oeuvre are served in quantity of 75 (Except wings)

- ❖ Fried Ravioli with a marinara dipping sauce- \$110
- ❖ Sausage and parmesan cheese stuffed mushrooms- \$90
- ❖ Spanakopita- \$90
- ❖ Bruschetta – tomatoes, red onions, garlic and basil on baguettes - \$80
- ❖ Strawberry Bruschetta – Strawberries, red onions, garlic and basil on baguettes- \$85
- ❖ BLT Cups- Bacon, lettuce in a cherry tomato cup finished with a chipotle aioli- \$80
- ❖ Hamburger Sliders- ground chuck patties, lettuce, tomatoes on a roll- \$110
- ❖ Pulled Pork Sliders- Slow roasted pork in our BBQ sauce with coleslaw on a roll- \$110
- ❖ Buffalo Chicken Slider- Chicken, hot sauce, lettuce, tomato, mozzarella cheese- 150.00
- ❖ Roast Beef Sliders- Thinly sliced roast beef on plain & Kimmelweck rolls - \$180.00
- ❖ Turkey Breast Sliders- Oven roasted turkey breast, roll with raspberry aioli- \$160.00
- ❖ Artichoke spinach dip and tortilla chips - \$130
- ❖ Mini crab cake with pineapple remoulade - \$160
- ❖ Swedish Meatballs in brown gravy - \$100
- ❖ Arancini – bread risotto balls stuffed with seasoned beef and peas. Served with pesto and homemade marinara sauce - \$150
- ❖ 3oz meatballs in homemade marina sauce- \$110
- ❖ Assorted Pinwheels - turkey, ham and roast beef served on assorted wraps with cheese horseradish mayo, Weber's mustard and raspberry mayo- \$60
- ❖ Soft pretzels with Sullivan's beer cheese sauce- \$100
- ❖ 50- Chicken Wings- Hot, Medium, Mild, BBQ, Honey Mustard & Garlic Parmesans- \$55

Salads

❖ **Fresh Garden Salad**

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

Serves 60 \$70.00

❖ **Grilled Chicken Caesar Salad**

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

Serves 60 \$110.00

❖ **Fruit Salad**

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

Serves 60 \$95.00

❖ **Fresh Pasta Salad**

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

Serves 60 \$72.00

❖ **Fresh Strawberry & Blueberries**

Mixed greens, salad mix, sliced strawberries, blueberries, feta cheese, candied walnuts and Poppeyseed dressing

Serves 60 \$92.00

Soup, Pasta & Carving Station

Meet Chef Kevin Betty as he prepares made-to-order dishes right in the dining room. All Stations come with crackers, rolls and condiments. A \$50 set-up fee required.

❖ **Soup Station – Chef prepared seasonal soups. Specialty requests available.**

Serves 60 \$75 or priced per request

❖ **Pasta Station- Spaghetti or Penne tossed in Marinara, Pesto or Alfredo**

Serves 60 \$ Please inquire with Chef

❖ **Carving Station- Turkey, Roast Beef, Prime Rib, Beef or Pork Tenderloin**

Serves \$ Please inquire with Chef

Displays

❖ **Fresh Fruit Platters***

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

Options: Small – serves 25-30 \$42.00
 Large – serves 40-50 \$65.00

❖ **Fresh Vegetable Platters**

Peppers, Tomatoes, broccoli, cauliflower, carrots, celery served with 3- assorted dips

Options: Small – serves 25-30 \$38.00
 Large – serves 40-50 \$50.00

❖ **Assorted Cheese & Crackers**

Mild Cheddar, Swiss, and Colby jack served with assorted crackers

Options: Small – serves 25-30 \$43.00
 Large – serves 40-50 \$63.00
 Add pepperoni - \$5.00 (small) \$7.00 (large)

Display Board

Per Person \$13.00 (minimum of 10 people)

❖ **Italian Antipasto Board**

Capicola, sopressata, prosciutto, mortadella, provolone, Bocconcini fresh mozzarella, roasted peppers, assorted Italian olives, pepperoncini and parmesan crusted baguettes

Desserts

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

Chocolate chip cookies, oatmeal cookies, brownies
 Serves 40-50 \$45.00

Cream puffs, eclairs, mini-cheesecakes
 Serves 40-50 \$60.00

**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** - \$12.50 per person ++
Assortment of fresh muffins, pastries, and Bagels
Assorted fruits (apples, oranges, pears, grapefruit and bananas)

- ❖ **Wake Me Up Buffet** - \$19.50 per person ++
Fresh fruit salad
Assortment of fresh muffins and pastries
Western Style scrambled & Plain eggs
Bacon and sausage
Home fries
Pancakes with warm syrup or
Choice of Strawberry & Whipped Cream, Blueberries, Chocolate Chip

- ❖ **Breakfast & Lunch Buffet** - \$23.50 per person ++
Fresh fruit salad
Assortment of fresh muffins and pastries
Western scrambled & Plain eggs
Bacon and sausage
Home fries
2 Choices off our lunch menu
1 Meat or Sandwiches
1- Sides or Salad

- ❖ **Omelet Station** - \$6.95 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**
Sliced honey ham - \$3.50 per person
French Toast - \$3.00 per person
Homemade corned beef hash - \$4.00 per person

Lunch Buffet

(available 10am-3pm)

❖ **Option 1** - \$19.00 per person

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

Choice of 1 salad: house salad, pasta salad, fruit salad or Fresh Berry 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** - \$23.00 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, penne.

Eggplant parmesan with choice of spaghetti, penne.

Homemade manicotti with tomato sauce and mozzarella cheese

Herb roasted chicken

Sliced roast beef with au jus

Breaded Pork Chop

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 - \$18.00 per person

Choice of 2 meats:

Grilled Sahlen's hot dogs

Homemade hamburger on Costanzo rolls, Lettuce, Tomatoes

Grilled Italian sausage on Costanzo mini sub roll, with Peppers & Onions

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

Plated Lunch Selections

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

- ❖ **Chicken Piccata** - \$20.00
Seared 6oz chicken breast in a caper, lemon, white wine sauce and sautéed artichoke hearts, served with mashed potatoes
- ❖ **Seared Salmon** - \$23.00
Seared 6oz salmon in a lemon dill sauce, served with seasonal vegetables and herb roasted red potatoes
- ❖ **Beef Tenderloin** - \$26.00
6oz Beef Tenderloin topped with a mushroom demi glaze served with garlic mashed potatoes and honey glazed carrots
- ❖ **New York Strip Steak** - \$28.00
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** - \$19.00
Sliced pork loin with an apple chutney, seasonal vegetables, and a choice of potato
- ❖ **Manicotti** - \$16.00
Three homemade manicotti topped in our marinara sauce and mozzarella served with a 3oz meatball

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

Kid Meals-

3Chicken Fingers, 3- Pizza Logs, Fries, Celery & Carrots	\$ 8.95
Spaghetti, 2 Meatballs & Buttered Roll	\$ 7.50
Macaroni & Cheese	\$ 4.50

Dinner Buffet

❖ **Poultry**

Herb Roasted Chicken- Chicken Breast, Thigh & Legs
Chicken Marsala- Boneless Chicken Breast with Marsala & Mushroom Sauce
Chicken Parmesan over Pasta (Penne or Spaghetti)
Chicken Piccata – 6oz. chicken breast in a lemon, caper & artichokes sauce
Roasted Turkey with Gravy or raspberry aioli

❖ **Beef**

Sliced Top Round with Gravy
Beef Roulade – Sliced Roast Beef Rolled with Bread Stuffing and Gravy
6oz New York Strip Steak/ Sautéed Mushrooms and Beef Demi Glaze (add \$2.50 Person)
6oz. Filet mignon with Rosemary red wine sauce. (add \$2.75 per person)
Prime Rib (add \$3.50 per person)

❖ **Pork**

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

❖ **Fish**

6oz Seared Salmon with a Drill Cream Sauce
Shrimp Scampi over Angel Hair Pasta

❖ **Pasta**

Baked Penne with Marinara Sauce
Manicotti with Marinara Sauce
Macaroni and Cheese
Choice of 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 - \$25.95 per person

Choice of 2 displays

Choice of 1 salad

Choice of 2 meats

Choice of 1 potato

Choice of 1 vegetable

Choice of 1 desserts

❖ **Dinner Option 2** - \$29.95 per person

Choice of 2 displays

Choice of 1 salad

Choice of 2 meats

Choice of 1 potato

Choice of 1 vegetables

Choice of 1 pasta

Choice of 1 desserts

❖ **Dinner Option 3** - \$33.95 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

Choice of 1 desserts

Plated Dinner Selections

*All dinner selections include dinner rolls, house salad, choice of vegetable and potato.
Also Coffee, Tea & Soda*

- ❖ **Chicken Marsala** - \$21.00
4oz sautéed chicken breast with our mushroom marsala sauce
- ❖ **Chicken Roulade** - \$23.00
Chicken breast rolled with spinach, roasted red peppers, and mozzarella cheese, covered in a béchamel sauce.
- ❖ **New York Strip Steak** - \$28.00
6oz New York Strip with caramelized onions and topped with a bourbon sauce
- ❖ **8 oz. Prime Rib** - \$32.00
8 oz. Prime rib, Chef slow roasted prime rib and choice of side
- ❖ **6 oz. Filet Mignon** - \$29.00
A 6oz Filet Mignon with a mushroom demi glaze and choice of sides.
- ❖ **Beef Roulade** - \$20.00
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 and Sides.
- ❖ **Salmon** \$26.00
6oz pan seared salmon topped with a homemade lemon dill sauce
- ❖ **Shrimp Scampi** - \$26.00
6- Garlic seared shrimp tossed with olive oil, butter, and white wine, served over angel hair pasta
- ❖ **Seared Scallops** - \$34.00
5-Seared Scallops served on a bed of pasta and topped with a mushroom cream sauce
- ❖ **Manicotti** - \$20.00
Four homemade manicotti topped with mozzarella cheese and marinara sauce.
Add Meatballs \$2.00

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

Bar Packages

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

Well Bar services*: (prices per person)

Two hours \$17.00++
Three hours \$18.00++
Four hours \$21.00++

-Add craft beers for \$3.00 per person

Premium Bar Services*: (prices per person)

Two hours \$25.00++
Three hours \$27.00++
Four hours \$29.00++

-All Liquor, beer, craft & wine included

Premium Bar Brands

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

***Extended bar price:** 1 hour add on \$4.95 per person ***Consumption or Cash bar:** \$150 set up fee

Beer, Wine, and Soda packages:

Two hours \$14.00 ++
Three hours \$17.00++
Four hours \$19.00++

-Add craft draft beers for \$3.00 per person

Punches: (Prices reflect 3-gallon Container)

Fruit Punch \$15.00++
Sangria Wine Punch \$85.00++
Mimosa Punch \$100++
Bloody Mary \$100++

Champagne Toast:

Add a champagne toast to any special event for \$4.00 a person.
House wines \$19 per bottle

Cash Bar Pricing:

Wine: House select - \$6.00 per glass
Beer: Bud & Blue Lite Draft Beer-\$5.00 Bottled Domestic or Canadian-\$4.00 Craft Beer -\$6.00
Cocktails: Well- \$5.00 Premium- \$7.00 On The Rock & Specialty Drinks - \$9.00
Coffee, Tea & Soda -\$1.50 Per Person

Outside Bar Rental Pricing: \$300.00