

# THE TEWKSBURY LODGE

## 2019 BANQUET GUIDE



## EVENT & RECEPTION VENUE

249 Ohio Street - Buffalo, NY 14204 – 716-840-2866  
[buffaloriverfestpark@thevalleycenter.com](mailto:buffaloriverfestpark@thevalleycenter.com)

*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
- ❖ Slider (Buffalo Chicken, Hot sauce , lettuce , tomato, mozzarella Cheese) -\$120.00
- ❖ Roast Beef Sliders – Thinly sliced roast beef on plain & kimmelweck Rolls- \$175.00
- ❖ Roasted Turkey Sliders- Oven Roasted Turkey Breast , Roll with Raspberry mayo- \$150.00
- ❖ 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
- ❖ 3oz meatballs in homemade marina sauce - \$100
- ❖ Assorted Pinwheels - turkey, ham, or roast beef served in a sliced wrap with cheese- \$55
- ❖ Soft Pretzels with Sullivan's Beer Cheese Sauce- \$90
- ❖ Chicken Wings- Hot, Mild, Medium, BBQ, Garlic Parmesan, Honey Mustard - \$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     \$62.00

❖ **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     \$92.00

❖ **Fresh Pasta Salad**

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

Serves 50     \$71.00

❖ **Strawberry & Blueberries**

Mixed Greens, Sliced Strawberries, Blueberries, Feta Cheese, Candied Walnuts and Poppy seed dressing

Serves 50     \$90.00

## Displays

### ❖ **Fresh Fruit Platters\***

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

Options:      Small – serves 25-30    \$39.00  
                    Large – serves 40-50    \$56.00

### ❖ **Fresh Vegetable Platters**

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

Options:      Small – serves 25-30    \$36.00  
                    Large – serves 40-50    \$49.00

### ❖ **Assorted Cheese & Crackers**

Cheddar, Swiss, and Provolone served with assorted crackers

Options:      Small – serves 25-30    \$38.00  
                    Large – serves 40-50    \$62.00  
                    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      \$13.00 (minimum of 10 people)

## **Desserts**

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

Chocolate chip cookies, oatmeal cookies, brownies

Serves 25-30      \$40.00

Cream puffs, eclairs, mini-cheesecakes

Serves 25-30      \$45.00

Cannoli / Chocolate Chip, Sprinkles      \$100.00  
60 Mini Cannoli

*\*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** - \$15.50 per person ++  
Assortment of fresh muffins, pastries, and Bagels  
Assorted fruits (apples, oranges, and bananas)  
Scrambled eggs  
Bacon or sausage
  
- ❖ **Wake Me Up Buffet** - \$18.50 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** - \$6.95 per person + \$40 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**  
Egg white omelet station - \$7.50 per person  
Sliced honey ham - \$4.00 per person  
French toast - \$4.00 per person  
Homemade corned beef hash - \$4.00 per person  
Stations – Carving, Pasta, Soup or Salad. - \$40.00 each Station Per Hour

*Prices are subject to change*

## Lunch Buffet

(Available 10am-3pm)

❖ **Option 1** - \$18.00 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** - \$22.00 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

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 - \$16.50 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*

## Plated Lunch Selections

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

- ❖ **Chicken Piccata** - \$19.50  
Seared 6oz chicken breast in a lemon white wine sauce and sautéed artichoke hearts, served with mashed potatoes
- ❖ **Seared Salmon** - \$21.00  
Seared 4oz salmon in a lemon dill sauce, served with seasonal vegetables and herb roasted red potatoes
- ❖ **Beef Tenderloin** - \$23.00  
4oz tenderloin topped with a mushroom demi glaze served with garlic mashed potatoes and honey glazed carrots
- ❖ **New York Strip Steak** - \$27.00  
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** - \$18.00  
Sliced pork loin with an apple chutney, seasonal vegetables, and a choice of potato
- ❖ **Manicotti** - \$15.00  
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**

### ***Kid Meals-***

***3- Chicken Fingers, 3 – Pizza Logs & Fries \$10.95 each***

***Spaghetti & Meatballs - \$9.50 each***

## Dinner Buffet

(Available 2pm-10pm)

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

### ❖ **Poultry**

Herb Roasted Chicken- Chicken Breast, Thighs and Legs  
Chicken Marsala- Boneless Chicken Breast with Marsala & Mushroom Sauce  
Chicken Piccata – Boneless Chicken Breast with Lemon, Caper Sauce  
Chicken Parmesan over Pasta  
Roasted Turkey with Gravy

### ❖ **Beef**

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

### ❖ **Pork**

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

### ❖ **Fish**

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

### ❖ **Pasta**

Penne & Marinara Sauce Baked  
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

(Available 2pm-10pm)

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

❖ **Dinner Option 1** - \$24.95 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 dessert

❖ **Dinner Option 2** - \$28.95 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 pasta  
Choice of 1 dessert

❖ **Dinner Option 3** - \$32.95 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 dessert

## Plated Dinner Selections

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

- ❖ **Chicken Marsala** - \$19.50  
6oz sautéed chicken breast with our mushroom marsala sauce
- ❖ **Chicken Roulade** - \$22.00  
Chicken breast rolled with spinach, roasted red peppers, and mozzarella cheese, covered in a béchamel sauce
- ❖ **New York Strip Steak** - \$26.00  
An 6oz cut of New York Strip with caramelized onions and topped with a bourbon sauce
- ❖ **10oz. Prime Rib Dinner & Au jus** - \$32.00  
Chef Slow Cooked Prime Rib
- ❖ **Petite Filet** - \$28.00  
6oz. Filet mignon with Rosemary Red wine sauce.
- ❖ **Beef Roulade** - \$19.00  
Thinly sliced beef rolled with Italian bread stuffing and topped with beef gravy
- ❖ **Salmon** \$25.00  
6oz pan seared salmon topped with a homemade lemon dill sauce
- ❖ **Seared Scallops** - \$32.00  
Seared Scallops served on a bed of pasta and topped with a mushroom cream sauce
- ❖ **Manicotti** - \$18.00  
Four homemade manicotti topped with mozzarella cheese and marinara sauce  
Add Meatballs \$2.00 each

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

### ***Kid Meals-***

***3- Chicken Fingers, 3 – Pizza Logs & Fries \$10.95 each***

***Spaghetti & Meatballs - \$9.50 each***

## **Beverage Packages**

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

### **Well Bar services:** (prices per person)

Two hours \$16.00++

Three hours \$18.00++

Four hours \$20.00++

-Add craft beers for \$3.00 per person

### **Premium Bar Services:** (prices per person)

Two hours \$24.00++

Three hours \$26.00++

Four hours \$28.00++

### **Premium Bar Brand**

Absolut Vodka

Bacardi Rum

Bailey's Irish Cream

Captain Morgan

Crown Royal

Dewar's White Label Scotch

Kahlua

Jack Daniels

Jameson

Johnny Walker Red Label

Jose Cuervo

Southern Comfort

Tanqueray

Tito's Vodka

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

### **Beer, Wine, and Soda packages:**

Two hours \$13.00 ++

Three hours \$16.00++

Four hours \$18.00++

-Add craft draft beers for \$2.00 per person

### **Punches: (Prices reflect 3 gallon bowls)**

Fruit Punch \$65.00++

Wine Punch \$85.00++

Mimosa Punch \$100++

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

Cocktails: Well - \$7.00 Premium-\$9.00