



73 South 68th Street
Niagara Falls, NY 14304
716/283-3080
716/283-8221 FAX

Banquet Menu
REVISED 3/13/22

< Hors D'oeuvres >

Butler served add 10% charge

All are 50 counts

Meatballs, Swedish, Italian or Barbecue 50.00

Marinated Asparagus & Prosciutto 55.00

Stuffed Mushrooms-choice of: boursin cheese, seafood, spinach,
sausage 90.00

Scallops & Bacon-choice of: plain, barbecue or teriyaki 165.00

Clams Casino 125.00

Chilled Shrimp Cocktail 125.00

Rosemary Lamb Chops 200.00

Bruschetta Bread 50.00

Pork Pot Stickers with teriyaki dipping sauce 100.00

Beef Satay with teriyaki dipping sauce 95.00

Chicken Satay with peanut dipping sauce 85.00

Chicken Quesadillas 65.00

Mini Gourmet Pizzas 75.00

Mini Assorted Quiche 85.00

Ham Rolls with cream cheese and chives 75.00

Chicken Wings- hot, medium, mild or BBQ 65.00

Pumpnickel Round with onion dip, 80.00 each

Fresh Fruit Display

\$2.75 per person

Assorted Cheese Display

\$2.50 per person

Fresh Vegetable Display

\$2.25 per person

White glove service 5.00 per server.

< Dinner Selections >

Dinner Includes:

House salad, potato, vegetables, rolls, butter, coffee and tea
(Minimum 50 people or service fees will apply)

~ Salads ~

LYC House

Tossed greens topped with tomatoes and cucumbers
(Standard salad for all sit down dinners at no charge)

Caesar

Crisp romaine lettuce tossed with Caesar dressing, garlic, croutons
and Romano cheese 4.99

~ Entrees ~

Baked Salmon with dill sauce 26.99

Chicken Cordon Bleu with hollandaise sauce 23.99

Chicken Florentine with 3-peppercorn sauce 23.99

Chicken Parmesan served with penne pasta 23.99

8oz Filet Mignon with demi glace 38.99

Chicken Marsala 23.99

Grilled Turkey Breast with craisin/pineapple salsa 22.99

Grilled 12oz USDA New York Strip 36.99

Slow-Roasted 12oz Prime Rib of Beef au jus 38.99

Roasted Pork loin with dressing/gravy 22.99

Roasted Sliced Sirloin with Madeira sauce 34.99

Roasted Beef Tenderloin Bordelaise 38.99

Rosemary Rack of Lamb with vodka/mint sauce 36.99

Stuffed Haddock topped with seafood sauce 22.99

~ Desserts ~

Ice cream or sherbet 1.75

Ice cream sundae 2.75

Hot fudge sundae 3.25

Chocolate Mousse 2.95

<Dinner Buffet Selections>

(Minimum 50 people or service fees will apply)
All buffets include rolls and butter, coffee and tea

~ Traditional Buffet ~

Antipasto Salad
Pasta Salad
Carved Roast Beef au jus
Carved Pork Loin with Gravy
Tortellini Alfredo
Choice of potato
Choice of vegetable
Seasoned Oven Roasted Chicken
Italian Style Haddock
26.50

~ The LYC Basin ~

Tossed salad with assorted dressings and condiments
Fresh Fruit Platter
Grilled Vegetable Pasta Salad
Carved Roast Beef with au jus
Carved Turkey with Pan Gravy
Baked Penne Pasta with Marinara and Cheese
Choice of potato
Choice of vegetable
Chicken Florentine
Seafood Newburg with Rice Pilaf
29.50

~ Executive Buffet ~

Served Caesar Salad
Antipasto Display, Fresh Fruit Platter,
Carved Prime Rib with Bordelaise Sauce,
Carved Stuffed Pork Loin with Hickory Sauce,
Vegetable Lasagna,
Au Gratin Potatoes
Fresh Sautéed Seasonal Vegetables,
Chicken Parmesan,
Pouched Salmon with Lemon Sauce
39.99

“The Niagara”

Choice of Two Meats
Baked Penne Rigate
Parsley Potatoes
Vegetable Du Jour
Relish Tray
Tossed Garden Salad
Fresh Rolls & Butter
Coffee, Tea, Decaf
Ice Cream Sundae

22.99

The above buffet with choice of four meats

28.50

Meat Choices:

Breaded Pork Chops
Roast Beef in Gravy
Meatballs in Sauce
Chicken Parmesan
Roasted Pork Loin

Oven Roasted Chicken
Italian Sausage in Sauce
Baked Ham
Turkey Breast in Gravy

Family Style Service \$5.00 extra per person

< Dinner Accompaniments >

~ Potatoes ~

Oven Roasted Reds
Garlic Mashed
Twice baked
Au Gratin
Sweet Mashed
Rice Pilaf
Red Smashed

~ Vegetables ~

Green Beans & Carrots Almandine
Sugar Snap Peas & Mushrooms
Honey glazed Baby Carrots
Fresh Broccoli
Italian Seasoned Fresh Squashes

~ Sweets Table ~

An elaborate display of various cakes, tortes, petite flans
Including cheese cake, brownies, cream puffs and
chocolate covered strawberries
Also includes a Deluxe Coffee Bar
Per person 11.99

~ Deluxe Coffee Bar ~

Includes regular coffee, decaf coffee, and flavored coffees
Served with whipped cream, shaved chocolate and cinnamon sticks
Also includes a variety of Herbal teas

Per person 5.99

< Lunch Selections >

(All Lunches served with rolls and butter, choice of soup or salad, potato, rice or pasta and vegetables, coffee and tea)

(Item pricing not available for dinner)

(Minimum 50 people or service fees will apply)

~ **Chicken Marsala** ~

Charbroiled breast of chicken topped with a mushroom wine sauce 17.50

~ **Pasta Primavera** ~

A selection of fresh vegetables and fettuccine tossed in a light pesto sauce 16.50

~ **Beef Stroganoff** ~

Tender beef tips with onions and mushrooms in a tangy sauce served over egg noodles 18.50

~ **Open Steak Sandwich** ~

An 8oz strip steak grilled to perfection, topped with sautéed onions, mushrooms and fresh spinach 23.50

~ **Chicken a la King** ~

Tender chicken tips with onions, mushrooms and peppers in a wine sauce served over puff pastry 17.50

~ **Chicken Caesar** ~

Grilled chicken breast, over romaine lettuce with the LYC's special dressing 16.50

~ **Broiled Lemon Pepper Haddock** ~

10oz.of fresh haddock broiled in white wine. 19.50

~ **Chicken Francais** ~

Tender breast of chicken egg-battered, sauteed and finished with a lemon sauce 18.50

~ **Chicken Florentine** ~

Sauteed chicken breast topped with asiago spinach sauce 18.50

< Luncheon Buffets >

(All buffets served with rolls and butter, coffee and tea)
(Minimum 50 people or service fees will apply)

~ “LYC” Sandwich Board ~

Crisp tossed salad with 3 dressings
Potato and pasta salad
Generous platter of sliced turkey, ham, roast beef
Sliced American, Swiss and provolone cheeses
Shredded lettuce, sliced tomatoes, onions and pickles
Assorted bread display, assorted condiments
19.75

~ “Down The Rapids” Buffet ~

Cheesy Minestrone soup
Caesar salad bar including fresh romaine, croutons, asiago cheese
Marinated Roma tomato and red onion salad
Tender Chicken Cacciatore
Tortellini with Alfredo sauce
Provencal medley vegetables
Garlic bread
20.99

~ “Over The Falls” Deli Supreme ~

Chef’s specialty soup du jour
Sliced fresh fruit display
Grilled vegetable pasta salad
Antipasto display
Platter of sliced sirloin, smoked turkey, prosciutto ham, Genoa salami
Muenster cheese, Monterey jack cheese and provolone
Shredded lettuce, sliced Roma tomatoes, sliced red onions, dill
pickles
A selection of fresh breads and rolls
Cookies and brownies
22.99

Soups

Minestrone, Cream of Mushroom or Broccoli-Cheddar
4.50 cup

~ Salads ~

LYC House

Tossed greens topped with tomatoes and cucumbers
(Standard salads for all sit down lunches no charge)

Classic Caesar

Crisp romaine lettuce tossed with Caesar dressing, garlic, croutons
and romano cheese
6.99

~ Desserts ~

Ice cream or sherbet
2.25

Ice cream Sundae
3.25

Brunch Buffets

((Minimum 50 people or service fees will apply))

The “Galley” Brunch Buffet

Fresh Fruit
Scrambled Eggs
Home Fries
Chicken a la King
Bacon
Baked Ham
Assorted Muffins/Pastries
Chilled Juices: Orange, Grapefruit, Pineapple, Tomato

17.99 Per Person

The “LYC” Classic Brunch Buffet

Chilled Juices
Fresh Fruit
Pastries/Muffins/Bagels w/cream cheese
Carved Roast Beef
Carved Honey Glazed Ham
Grilled Chicken
Seafood Newburg
Scrambled Eggs
Bacon
Vegetable & Potato

21.99 Per Person

Continental Breakfast

(Minimum 20 people)

Assorted Pastries and Muffins, juices, Coffee, Tea,
Fresh Seasonal Fruit

12.50 Per Person

Lite Buffet

Chicken Wings w/bleu cheese
Celery & Carrot Sticks
French Bread Pizza
Roast Beef au jus
Fresh Vegetable Tray w/dips
Fresh Relish Tray
Rolls

21.50 Per Person

Picnics

Traditional Picnic

Sahlen Hot Dogs
Hamburgers
Italian Sausage w/Peppers & Onions
Fresh Rolls & Condiments
Potato Salad
Macaroni Salad
Baked Beans
Cheesy Potatoes
Coffee & Tea

19.99 Per Person

Bar-B-Que Picnic

Grilled BBQ Chicken & Ribs
Tossed Garden Salad w/dressings
Pasta Salad
Salt Potatoes
Corn on The Cob
Rolls, Butter
Coffee & Tea

26.99

Bar Packages

(Minimum of 50 people)

Open bar by the hour

(NO SHOTS ALLOWED)

House Brands

Whiskey, Vodka, Scotch, Gin, Rum, Bourbon, Peach Schnapps
Sweet/ Dry Vermouth, Chardonnay, White Zinfandel, Cabernet or
Merlot, Peppermint Schnapps, Labatt's Blue, Blue Lite, NA Beer, Soft
Drinks

First Hour per guest 11.99

Each Additional hour per guest 5.00

Call Brands

Canadian Club, J & B, Absolut, Beefeaters, Bacardi/Captain, Jose
Cuero, Jim Bean/JD, Peach Schnapps, Peppermint Schnapps
Sweet/Dry Vermouth, Chardonnay, White Zinfandel, Cabernet,
Merlot, Riesling, Pinot Grigio, Labatt's Blue, Blue Lite, NA Beer, Soft
Drinks

First Hour per guest 14.99

Each Additional hour per guest 6.00

Premium Brands

Crown Royal, Dewar, Grey Goose, Tanqueray, Parrot Bay/Captain,
Jose Cuervo, Wild Turkey/JD, Sweet/Dry Vermouth, Peach Schnapps,
Peppermint Schnapps, Amaretto, Southern Comfort, Chardonnay,
White Zinfandel, Cabernet, Merlot, Riesling, Pinot Grigio, Pinot Noir
Labatt's Blue, Blue Lite, NA Beer, Soft Drinks

First Hour per guest 16.99

Each Additional Hour per guest 7.00

Beer, Soda & Wine

Chardonnay, White Zinfandel, Cabernet, Merlot, Labatt's Blue, Blue
Lite, NA Beer, Soft Drinks

First Hour per guest 9.50

Each Additional Hour per guest 5.00

Punch

Champagne Punch 5.99 per guest

Wine Punch 4.99 per guest

Fruit Punch 3.50 per guest

Cash or Tab Bar

\$50 surcharge

(Minimum guarantee of \$250 must be met or the difference will be applied)

Terms Of Agreement

1. All food and beverage sales are subject to 8% sales tax.
2. 20% non-taxed service charge for food and beverage will be added to your invoice.
3. Reservations can be guaranteed only upon the receipt of deposit.
4. Alcoholic beverages cannot be brought into the LaSalle Yacht Club from outside sources.
5. Please notify us with the exact number of guests attending one week before the event. This will be considered a guaranteed amount for which you will be charged even if fewer guests attend.
6. Quotations cannot be guaranteed until the year of the function, except seafood, in which cannot be guaranteed until 30 days prior to the event.
7. Payment for room rental, when applicable, will be made in full 30 days before the event. Full payment for food and beverage contracts shall be made the day of the event by Certified Check, Bank Draft, Money Order, Personal Check, Visa, Mastercard or Cash. American Express, Discover.
8. Nothing can be attached to the walls or the windows or the exterior of the LaSalle Yacht Club without prior written approval of the LaSalle Yacht Club.
9. The LaSalle Yacht Club must be notified of any materials that will be delivered prior to the event. The LaSalle Yacht Club will not accept C.O.D. deliveries.
10. We shall not assume any responsibility for merchandise or articles left at the LaSalle Yacht Club, during or following the function.

Deposit Policy

Food-Beverage Contract requires a \$200 non-refundable deposit for all parties.

Room Rental deposit, when applicable, is one half of room charge, due upon booking the event and non-refundable.

All functions are sponsored by a member of the LaSalle Yacht Club and require Board approval if the expected attendance is over 50 people.

When the expected attendance is under 50 people, the Vice Commodore may grant approval.

FUNCTION CONTRACT

TYPE OF FUNCTION DATE OF FUNCTION DATE OF CONTRACT

| ORGANIZATION | REPRESENTATIVE |
|---------------------|-------------------------------|
| NAME: | THE LASALLE YACHT CLUB |
| ADDRESS: | 73 S. 68 TH STREET |
| CITY: | NIAGARA FALLS, NY, 14304 |
| TELEPHONE # | 716-283-3080 |

APPROX. NUMBER OF GUESTS:

STARTING TIME:

ALL DEPOSITS ARE NON-REFUNDABLE.

AN INITIAL DEPOSIT OF \$200.00 IS REQUIRED

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TERMS:

20% IS TO BE ADDED TO THE PATON'S BILL FOR FOOD AND BEVERAGES, WHICH IS TO GO TO THE SERVERS/BARTENDERS. 8 PERCENT (%) SALES TAX WILL BE ADDED TO THE PATRON'S BILL. RECEIPT OF DEPOSIT INSURES DATE BOOKED ON FIRST COME FIRST SERVE BASIS. DEPOSIT UPON SIGNATURE, FINAL PAYMENT WILL BE DUE UPON CONCLUSION OF THE SCHEDULED EVENT.

NOTE: A FIRM NUMBER OF GUESTS IS REQUIRED 1 WEEK PRIOR TO ALL FOOD FUNCTIONS. THIS IS CONSIDERED A GUARANTEED FIGURE AND CANNOT BE REDUCED. WE WILL BE PREPARED TO PROVIDE SERVICE FOR A 5% INCREASE OVER THE GUARANTEED NUMBER. THE ORIGINAL FIGURE WILL BE USED IF A LESSER NUMBER ACTUALLY ATTENDED.

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PLEASE SIGN AND RETURN TO THE LASALLE YACHT CLUB

GENERAL MANGER

AUTHORIZED SIGNATURE