



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

Banquet Menu  
REVISED 3/18/23

## < Hors D'oeuvres >

Butler served add 10% charge

All are 50 counts

- Meatballs, Swedish, Italian or Barbecue 55.00
- Stuffed Mushrooms-choice of: boursin cheese, seafood, spinach,  
sausage 100.00
- Scallops & Bacon-choice of: plain, barbecue or teriyaki 180.00
- Clams Casino....market pricing
- Chilled Shrimp Cocktail 125.00
- Rosemary Lamb Chops 225.00
- Bruschetta Bread 60.00
- Pork Pot Stickers with teriyaki dipping sauce 110.00
- Beef Satay with teriyaki dipping sauce 105.00
- Chicken Satay with peanut dipping sauce 85.00
- Chicken Quesadillas 72.00
- Mini Gourmet Pizzas .00
- Mini Assorted Quiche 115.00
- Ham Rolls with cream cheese and chives 82.00
- Chicken Wings- hot, medium, mild or BBQ 70.00
- Pumpnickel Round with onion dip, 80.00 each

### Fresh Fruit Display

\$3.25 per person

### Assorted Cheese Display

\$3.00 per person

### Fresh Vegetable Display

\$2.75 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 29.99

Chicken Cordon Bleu with hollandaise sauce 25.99

Chicken Florentine with 3-peppercorn sauce 25.99

Chicken Parmesan served with penne pasta 25.99

6oz Filet Mignon with demi glace 38.99

Chicken Marsala 25.99

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

Stuffed Haddock topped with seafood sauce 22.99

## ~ Desserts ~

Ice cream or sherbet 4.00

Ice cream sundae 4.50

Hot fudge sundae 5.50

Chocolate Mousse in Puffed Pastry 6.00

## <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  
29.50

## **~ 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  
31.99

## **~ 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  
43.99

## **“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

24.50

The above buffet with choice of four meats

31.50

### **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

### **~ Vegetables ~**

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

Red Smashed

### **~ 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 12.50

### **~ 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  
19.50

### **~ Pasta Primavera ~**

A selection of fresh vegetables and fettuccine tossed in a light pesto  
sauce 17.50

### **~ Beef Stroganoff ~**

Tender beef tips with onions and mushrooms in a tangy sauce served  
over egg noodles 19.50

**~ Open Steak Sandwich ~**

An 8oz strip steak grilled to perfection, topped with sautéed onions, mushrooms and fresh spinach 24.50

**~ Chicken a la King ~**

Tender chicken tips with onions, mushrooms and peppers in a wine sauce served over puff pastry 19.50

**~ Chicken Caesar ~**

Grilled chicken breast, over romaine lettuce with the LYC's special dressing 17.50

**~ Broiled Lemon Pepper Haddock ~**

10oz.of fresh haddock broiled in white wine 20.50

**~ Chicken Francais ~**

Tender breast of chicken egg-battered, sauteed and finished with a lemon sauce 19.50

**~ Chicken Florentine ~**

Sauteed chicken breast topped with asiago spinach sauce  
19.50

**< 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  
22.99

### **~ “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  
24.99

## **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

4.00

Ice cream Sundae

4.50

## Shower or 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

19.99 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

23.99 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

22.50 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

29.99

## 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 12.99  
Each Additional hour      per guest 5.75

#### **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 15.50  
Each Additional hour      per guest 6.75

#### **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 17.99  
Each Additional Hour      per guest 7.50

**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**

NAME:  
ADDRESS:  
CITY:  
TELEPHONE #

**REPRESENTATIVE**

THE LASALLE YACHT CLUB  
73 S. 68<sup>TH</sup> STREET  
NIAGARA FALLS, NY, 14304  
716-283-3080

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**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**

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GENERAL MANGER

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AUTHORIZED SIGNATURE