



# HILLTOP RESTAURANT & BAR

4206 LAKE AVE LOCKPORT, NY 14094

## Catering Menu

### HOT APPETIZERS 1 TRAY FEEDS ABOUT 25 GUEST

#### OUR FAMOUS SMOKED CHICKEN WINGS / (50) MARKET PRICE (100) MARKET PRICE

**SAUCE CHOICES:** HOT, MEDIUM, MILD, GARLIC PARMESAN, SWEET CHILI, BOSS, SMOKEY BBQ, RASPBERRY BBQ, GOLDEN BBQ

#### CHICKEN WING DIP / \$70

#### TOMATO BRUSCHETTA / \$60

SUN-DRIED TOMATO, GRILLED ZUCCHINI, ROASTED GARLIC, ASIAGO CHEESE, AND FRESH BASIL.

#### RYE BOAT DIP / \$60

MARBLE RYE BREAD LOAF STUFFED WITH SPINACH & DILL DIP

#### SPINACH & ARTICHOKE DIP / \$65

#### STREET CORN DIP / \$70

ROASTED PABLANO PEPPERS, SWEET CORN, CRISPY PROSCIUTTO, SCALLIONS, AND COLBY JACK CHEESE.

#### SWEDISH OR ITALIAN MEATBALLS / \$75

ITALIAN MARINARA OR \*BRANDY-LACED MUSHROOM DEMI-GLACE

#### STUFFED BREAD(STROMBOLI) \$10/

LOAF \*ITALIAN  
SLICES LOAF \*SPINACH RICOTTA \*ROASTED VEGETABLE

#### STUFFED MUSHROOMS / \$65

SPINACH & FETA CHEESE \*SMOKED GOUDA & BACON \*MILD SAUSAGE & SPINACH

#### MINI SHRIMP SKEWERS/ \$75

#### CHICKEN SKEWERS / \$65

SHRIMP OR CHICKEN, CHERRY TOMATOES, CANTALOUPE, RED ONION, BELL PEPPERS MARINATED.

#### ARANCHINI / \$70

CHEESY RICE BALLS, STUFFED WITH PROSCIUTTO. PANKO CRUSTED LIGHTLY FRIED SERVED WITH MARINARA.

#### CHARCUTERIE BOARD/\$110

ASSORTED MEATS, CHEESE, BREAD, FRUITS, DIPS, CRACKERS, CHOCOLATES. PICTURES UPON REQUEST.

### COLD APPETIZERS 1 TRAY FEEDS ABOUT 25 GUEST

#### DOMESTIC CHEESE & CRACKER / \$55

#### VEGGIE TRAY / \$55

#### VEGGIE CUPS / \$75

TRADITIONAL VEGGIE TRAY SERVED IN INDIVIDUAL CUPS

#### GRILLED FRUIT KABOBS / \$65

#### CHEFS FRESH SALSA / \$60

TOMATO SALSA, GUACAMOLE

#### TZATZIKI & HUMMUS / \$65

#### TOMATO CAPRESE / \$70

ROASTED CHERRY TOMATOES, ARTICHOKE HEARTS, ROASTED PEPPER, BLACK OLIVES, BURRATA CHEESE

### "HAND PASSED" HORS D'OEUVRES

**\*MINIMUM OF 50 PIECES\***

**TOMATO BRUSCHETTA\*ON GRILLED FRENCH BREAD CROSTINI \$2.50/EACH**

**PORK/KIM CHI POT STICKERS\*SWEET TERIYAKI \$2.50/EACH**

**DECONSTRUCTED BUFFALO-CHICKEN WING \* CHICKEN WING STUFFED CELERY \$2.50/EACH**

**TUNA TATAKI \*SESAME CRUSTED AHI, SWEET TERIYAKI,WONT-TON \$3/EACH**

**SMOKED SALMON\*DILL SAUCE \$2.50/EACH**

**STUFFED SHRIMP \$3/EACH**

**ARANCINI \$2.50/EACH**

## BANQUET/WEDDING PACKAGE

**\$23/ GUEST**

**\*MINIMUM OF 30 GUEST'S\***

**\*INCLUDES 2 ENTRÉE, 1 SALAD, 2 SIDES, & BREAD**

**CHOOSE 1 SALAD**

**CHOOSE 2 SIDES**

**ADD ADDITIONAL SIDE FOR \$3.50/GUEST**

**CHOOSE 2 ENTRÉE'S**

**ADD ADDITIONAL ENTREE \$5/GUEST**

**ADD FAMILY STYLE DINNER \$4.00**

**BEEF BRISKET**

**JACK DANIELS GLAZED SMOKED CHICKEN**

**OVEN ROASTED HAM**

**BRAISED SIRLOIN**

**STUFFED PORK TENDERLOIN**

**CHICKEN PORTOBELLO ASIAGO**

**CHICKEN FRENCH**

**CHICKEN LILY**

**CORDON BLEU\* HAM, SWISS, PAN SAUCE**

**BBQ BEEF SHORT RIBS**

**FIESTA-LIME CHICKEN\* FRESH PICO DE GALLO**

**SCAMPI SHRIMP**

**STUFFED SHRIMP**

**SEARED SALMON **ADDITIONAL \$2****

## CARVING STATION

**SMOKED TURKEY**

**TERIYAKI GLAZED PORK LOIN**

**CHEF CARVED ROAST BEEF **ADDITIONAL \$3****

**STRIP LOIN CHEF CARVED **ADDITIONAL \$6****

**PRIME RIB CHEF CARVED **ADDITIONAL \$6****

**FILET MIGNON CHEF CARVED **ADDITIONAL \$8****

## ECONOMY PACKAGE

**\$21/GUEST CHOOSE 2**

**SHAVED BEEF ON WECK**

**SMOKEY PULLED PORK**

**STUFFED MEATBALLS\* MOZZARELLA, BRANDY MUSHROOM**

**TERIYAKI GLAZED PORK LOIN**

**LEMON THYME CHICKEN \*\*AIRLINE BREAST**

**ROTISSERIE STYLE CHICKEN \*8 PIECE**

## LINENS, PLATES, & CUTLERY

**\*LINENS TABLECLOTHS & NAPKINS RANGE FROM ALL SORTS OF COLORS & SIZES  
(PRICES & COLORS UPON REQUEST) TABLECLOTHS FOR BUFFET LINE (IF NEEDED)**

**UPSCALED REFLECTION PLASTIC PLATES & SILVERWARE \$3.50 PER GUEST**

**CHINA PLATES & REAL SILVERWARE \$4.50 PER GUEST**

**\*INCLUDES SERVICE PERSONAL\***

## SIDES

1 TRAY FEEDS ABOUT 50 GUEST \$70 SPECIALTY \$85  
HALF TRAY FEEDS ABOUT 15-20 \$45 SPECIALTY \$55

### PASTA/POTATO/RICE/GRAINS

**BOURBON SWEET POTATO MASH**  
**LOADED MASHED POTATO**  
PARMESAN ROASTED RED POTATOES  
YUKON MASHED  
**CHEDDAR CRUSHED POTATOES**  
ZITI MARINARA  
SCALLION SALT POTATOES  
JASMINE RICE PILAF

### MAC N' CHEESE

RETRO CHEDDAR MAC N' CHEESE  
**BACON BLEU CHEESE MAC N' CHEESE**  
**ROASTED RED PEPPER MAC N' CHEESE**  
**SMOKED GOUDA & SPINACH MAC N' CHEESE**

### VEGETABLE

CORN ON COB W/FLAVORED BUTTERS  
CUCUMBER-TOMATO SALAD  
GARLIC-GINGER GREEN BEANS  
GREEN BEAN ALMANDINE  
GRILLED ASPARAGUS  
GRILLED ZUCCHINI SUMMER BLEND  
ROASTED CORN W/ SWEET BELL PEPPERS  
**STUFFED BROCCOLI**

### COLD

SMOKED POTATO SALAD  
RANCH B.L.T.  
APPLE CRANBERRY SLAW  
GREEK PASTA SALAD  
TOMATO BASIL PASTA SALAD  
SUMMER BROCCOLI  
**TORTELLINI PASTA SALAD**

### FRESH BAKED BREAD

HERB BAKED BREAD  
SWEET CORN BREAD

## ENTREES 1 TRAY FEEDS ABOUT 20 GUESTS

### ASSORTED WRAP PLATTER / \$75

### CORDON BLEU SLIDERS / \$75

PANKO CHICKEN, SWISS CHEESE, AND PICKLES

### BEEF ON WECK / \$90

BRIOCHE ROLLS \* MILLERS HORSEY \*AU'JUS

### PULLED PORK SLIDERS / \$75

### BEEF BRISKET / \$100

### BRAISED SIRLOIN / \$110

MUSHROOM DEMI-GLACE

### BEEF SHORT RIBS / \$110

SAMUEL ADAMS BBQ

### OVEN ROASTED HAM / \$80

ORANGE PINEAPPLE MARMALADE

### SMOKED TURKEY / \$90

### STUFFED PORK / \$85

APPLE CRANBERRY STUFFED PORK TENDERLOIN  
TOASTED CARAMEL DEMI-GLACE

### CHICKEN BROCCOLI ALFREDO / \$70

### SHRIMP BROCCOLI ALFREDO / \$95

### ASIAGO MEAT ZITI / \$80

PORK, MEATBALLS & ITALIAN SAUSAGE

### FIESTA LIME CHICKEN / \$85

FRESH PICO DE GALLO

### TERIYAKI GLAZED PORK LOIN / \$80

### CHICKEN FRENCH / \$90

EGG BATTERED CHICKEN CUTLETS, LEMON SHERRY  
WINE BUTTER SAUCE

### CHICKEN LILY / \$90

WILTED SPINACH, ARTICHOKE HEARTS, GOAT CHEESE,  
LEMON-BASIL SAUCE

### PORTOBELLO MUSHROOM CHICKEN \$95

PORTOBELLO MUSHROOM CHICKEN \$85/ TRAY  
SPINACH, PORTOBELLO, ASIAGO CREAM SAUCE

### BRUSCHETTA CHICKEN/ \$85

GRILLED MARINATED CHICKEN, ROMA TOMATOES,  
FRESH BASIL, ROASTED GARLIC AND MOZZARELLA  
CHEESE

### JACK DANIELS GLAZED CHICKEN / \$85

CHICKEN QUARTERS HOUSE RUBBED & HOUSE SMOKED,  
WITH A PINEAPPLE JACK DANIELS GLAZED

### SHRIMP & CHICKEN SKEWERS / \$90

1/2 TIGER SHRIMP & 1/2 CHICKEN

### SHRIMP SCAMPI / \$100

TIGER SHRIMP, ASPARAGUS, SUN-DRIED TOMATO,  
LEMON WINE SAUCE

### STUFFED SHRIMP / \$115

LUMP CRAB, BREADCRUMBS, SHALLOTS, RED BELL

### STUFFED COD / \$75

LUMPED CRAB, STUFFED FRESH COD, LEMON-WHITE  
WINE BUTTER SAUCE

### SEARED SALMON / \$130

## SALADS

1 TRAY FEEDS ABOUT 50-60 GUEST  
HALF TRAY FEEDS ABOUT 20-25

DRESSINGS: **CHOOSE 2** HONEY-LIME VINAIGRETTE, RANCH, BLUE CHEESE, FRENCH, ITALIAN, 1000 ISLAND, HONEY-MUSTARD, CREAMY PARMESAN, RIVIERA, AND BALSAMIC VINAIGRETTE.

**ADD SHRIMP \$30/ TRAY OR ADD CHICKEN \$25/ TRAY**

HOUSE SALAD \$35/ HALF TRAY \* \$60/ TRAY

CAESAR SALAD \$45/ HALF TRAY \* \$65/ TRAY

FIESTA SALAD \$50/ HALF TRAY \* \$75/ TRAY  
BLACK BEAN, ROASTED CORN, ROASTED RED PEPPER, AVOCADO, GOAT CHEESE

ITALIAN CAPRESE \$50/ HALF TRAY \* \$75/ TRAY  
CHERRY TOMATOES, ARTICHOKE HEARTS, BLACK OLIVES, CHI-CHI, ASIAGO CHEESE

AUTUMN SALAD \$50/ HALF TRAY \* \$75/ TRAY  
DRIED CRANBERRIES, SPICED APPLES, TOASTED ALMONDS, AND BLUE CHEESE CRUMBLES

FRESH FRUIT SALAD \$60/ HALF TRAY \* \$90/ TRAY  
MIXED FRUIT & BERRIES, RASPBERRY CREAM CHEESE DIP

FAMILY STYLE: **ADDITIONAL \$1.50/ GUEST**  
PLATED: \*DRESSING SERVED TABLESIDE:  
**ADDITIONAL \$2.50/GUEST**

GREEK SALAD \$50/ HALF TRAY \* \$75/ TRAY  
CUCUMBER, ROMA TOMATOES, RED ONIONS, FETA AND OLIVES

## STATIONS

**ALL STATIONS CAN BE ADDED ON INDIVIDUALLY  
OR  
A MINIMUM OF TWO PLUS SALAD STATION**

### ITALIAN PASTA STATION

**\$10/GUEST**

\*ALFREDO \*TOMATO CREAM \*BASIL MARINARA \*ASIAGO \* ROMANO \* MOZZARELLA

### TACO STATION

**\$11/GUEST**

\*SOFT SHELL \*HARD SHELL  
\*PULLED CHICKEN \*FLANK STEAK \*BRISKET  
\*FRESH PICO \*SCALLION SOUR CREAM \*SHAVED LETTUCE \* ROMA TOMATOES  
\*SPANISH RICE \* AVOCADO \*HOT SAUCE \* CHILI LIME \* SWEET N SPICY

### SLIDER STATION

**\$11/GUEST**

\*MINI BRIOCHE \* MINI CIABATTA  
\*SHAVED BEEF \*PULLED PORK \* BRISKET  
\*SLAW \* CRISPY ONION \* SMOKED GOUDA \*HORSEY SAUCE \* JACK DANIELS GLAZE \* BBQ

### SALAD STATION

**\$4/GUEST**

CHOOSE 3 SALAD & 4 DRESSINGS  
COME WITH BREAD & BUTTER  
ALL TOPPINGS SERVED ON THE SIDE

## COFFEE SERVICE \$2.50 PER GUEST

COFFEE REGULAR & DECAF  
HOT TEA REGULAR & DECAF  
SUGARS REGULAR, SWEET-N-LOW

CREAMERS REGULAR, & FLAVORED  
UTENSILS CUPS, NAPKINS, STIR STICKS  
**CAKE CUTTING INCLUDED**

## WATER SERVICE \$2.50 PER GUEST

WATER SERVICE  
\*INCLUDES REAL WATER GOBLETS & WATER PITCHERS

## JUICE/MIMOSA BAR \$3.00/ GUEST

**PERFECT FOR BRIDAL SHOWER, BABY SHOWERS, AND BRUNCHES**  
**CHAMPAGNE FLUTES INCLUDED**

\*ORANGE CRANBERRY \*RASPBERRY LEMONADE \*BERRY POMEGRANATE \*PEACH MANGO  
\*STRAWBERRY KIWI\*

SERVED WITH FROZEN FRUITS AND BERRIES

**ADD CHAMPAGNE \$4.00/ GUEST**  
**J. ROGET BRUT CHAMPAGNE**

## ALCOHOL/NON-ALCOHOL PACKAGES

**INCLUDES DISPOSABLE CUPS, COCKTAIL NAPKINS, STRAWS**  
**INCLUDES COKE, DIET, 7-UP, GINGER ALE**  
**ALL GARNISHES AND MIXES INCLUDED**

**PACKAGE ONE**  
2 BEERS & 3 WINES

**PACKAGE TWO**  
2 BEERS, 3 WINES & WELL LIQUORS  
INCLUDES: VODKA, GIN, RUM, TEQUILA, BOURBON, VERMOUTH, WHISKEY & SCOTCH  
(ALL GARNISHES & MIXERS)

**PACKAGE THREE**  
2 BEER, 3 WINES & PREMIUM LIQUORS  
INCLUDES: VODKA, GIN, RUM, TEQUILA, BOURBON, VERMOUTH, WHISKEY & SCOTCH  
(ALL GARNISHES & MIXERS)

**TWO HOURS      THREE HOURS      FOUR HOURS      FIVE HOURS**

<b>PACKAGE ONE</b>	<b>\$11.00</b>	<b>\$14.00</b>	<b>\$17.00</b>	<b>\$20.00</b>
<b>PACKAGE TWO</b>	<b>\$16.00</b>	<b>\$20.00</b>	<b>\$24.00</b>	<b>\$28.00</b>
<b>PACKAGE THREE</b>	<b>\$19.00</b>	<b>\$24.00</b>	<b>\$29.00</b>	<b>\$34.00</b>
<b>NON- ALCOHOL</b>	<b>\$8.00</b>	<b>\$9.00</b>	<b>\$10.00</b>	<b>\$11.00</b>

**ALL OFF SITE \$400.00 CHARGE FOR OFF PREMISE LIQUOR LICENSE**



# FINE PRINT

NAME

DATE OF EVENT

BANQUET PACKAGES PRICE INCLUDES SET UP, CLEAN UP, CHAFING DISHES, SERVING UTENSILS, ALL NECESSARY CONDIMENTS. WE CLEAN UP WHAT WE PROVIDE. WE ARE NOT RESPONSIBLE FOR ITEMS NOT PROVIDED BY US.

30% DEPOSIT TO SECURE YOUR DATE FOR SMALLER EVENT.  
\$1,000.00 DEPOSIT TO SECURE YOUR DATE LARGER EVENTS.

## EVENTS

- OUTSIDE OF 120 DAYS 100% REFUNDABLE (IF WE CAN REBOOK).
- OUTSIDE OF 90 DAYS 50% REFUNDABLE (IF WE CAN REBOOK).
- INSIDE OF 90 DAYS NON-REFUNDABLE.
- TOTAL HEAD COUNT DUE 2 WEEKS PRIOR TO EVENT.
- TOTAL PAYMENT IS DUE 2 WEEKS PRIOR TO EVENT.
- 8% NYS SALES TAX
- 18% NYS GRATUITY-CATERING FEE, WILL BE ADDED TO ALL EVENTS.

CASH OR CHECK PREFERRED

ALL CHECKS CAN BE PAID TO THE ORDER OF HILLTOP RESTAURANT & BAR  
MAIL TO 4206 LAKE AVE. LOCKPORT, NY 14094

ALL CARDS WILL BE SUBJECTED TO A 3% SURCHARGE

## I AGREE TO THESE TERMS

GUEST

PRINT

LOCATION

SIGN

MAX HEADCOUNT

DATE

HILLTOP EMPLOYEE

PRINT

DATE PAID

SIGN

AMOUNT PAID

DATE

CHECK NUMBER