



# 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 / \$75

#### SPINACH & ARTICHOKE DIP / \$70

#### STREET CORN DIP / \$70

#### BRIE CRAB DIP / \$85

#### KEBOB / 20 PCS / \$75

SWEET THAI CHICKEN \* MEDITERRANEAN STEAK

#### FLAT BREAD PIZZA / 32 PC / \$60

MINI BITE SIZE FLATBREADS  
WHITE TOMATO\* MEDITERRANEAN \* ALFREDO

#### MINI MEATBALLS / \$80

PARMESAN MARINARA \* SWEDISH \* FIG BBQ/GORGONZOLA

#### STUFFED BREADS / 32 PCS / \$55

\*SPINACH RICOTTA \*ROASTED VEGETABLE \*ITALIAN

#### STUFFED MUSHROOMS / 50 PCS / \$70

SPINACH & FETA CHEESE \*SMOKED GOUDA & BACON \*MILD  
SAUSAGE & SPINACH \* SEAFOOD \*\*\*ADDITIONAL \$10

#### TOMATO BRUSCHETTA / \$65

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

#### ARANCHINI / \$75

#### POT STICKER / 30 PCS / \$50

CHICKEN TERIYAKI \* PORK KIM CHI  
SERVED WITH ASIAN PICKLED SLAW /GINGER TERIYAKI

#### CHARCUTERIE BOARD / \$125

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

### COLD APPETIZERS 1 TRAY FEEDS ABOUT 25 GUEST

#### TZATZIKI & HUMMUS / \$65

#### VEGETABLE TRAY / \$60

#### VEGETABLE CUPS / \$75

#### GRILLED FRUIT KABOBS / \$65

#### CHEESE, PEPPERONI & CRACKER / \$60

#### CHEFS FRESH SALSA / \$60

SPICY TOMATO LIME SALSA, GUACAMOLE, SCALLION  
SOUR CREAM

#### RYE BOAT DIP / \$65

MARBLE RYE BREAD LOAF STUFFED WITH  
SPINACH & DILL DIP

#### TOMATO CAPRESE / \$70

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

### "HAND PASSED"

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

TOMATO BRUSCHETTA\*ON GRILLED FRENCH BREAD CROSTINI \$3/EACH

PORK/KIM CHI POT STICKERS\*SWEET TERIYAKI \$3.5/EACH

DECONSTRUCTED BUFFALO-CHICKEN WING \* CHICKEN WING STUFFED CELERY \$3/EACH

TUNA TATAKI \*SESAME CRUSTED AHI, SWEET TERIYAKI,WONT-TON \$3.5 /EACH

MINI CRAB CAKE \*DILL AIOLI \$3.5/EACH

STUFFED SHRIMP \$3/EACH

ARANCINI \$2.50/EACH

## BANQUET/WEDDING PACKAGE

**\$24/ GUEST / BUFFET**

**\*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 \$6/GUEST**

**ADD FAMILY STYLE DINNER \$4.00**

BEEF BRISKET  
JACK DANIELS SMOKED CHICKEN  
OVEN ROASTED HAM  
BRAISED SIRLOIN  
STUFFED PORK TENDERLOIN  
CHICKEN PORTOBELLO ASIAGO  
CHICKEN FRENCH

LEMON GARLIC CHICKEN  
CHICKEN LILY  
CHICKEN MARSALA  
CORDON BLEU\* HAM, SWISS, PAN SAUCE  
BBQ BEEF SHORT RIBS  
FIESTA-LIME CHICKEN\* FRESH PICO DE GALLO  
SCAMPI SHRIMP  
STUFFED SHRIMP

## CARVING STATION

CHEF CARVED ROAST BEEF **ADDITIONAL \$4**

SIRLOIN PICANHA **ADDITIONAL \$4**

STRIP LOIN CHEF CARVED **ADDITIONAL \$8**

PRIME RIB CHEF CARVED **ADDITIONAL \$8**

FILET MIGNON CHEF CARVED **ADDITIONAL \$10**

## ECONOMY PACKAGE

**\$22/GUEST BUFFET**

**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)**

**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 \$75 SPECIALTY \$85  
HALF TRAY FEEDS ABOUT 20 \$50 SPECIALTY \$55

### PASTA/POTATO/RICE/GRAINS

**BOURBON SWEET POTATO MASH**  
**SWEET POTATO PRALINE**  
**LOADED MASHED POTATO**

PARMESAN ROASTED RED POTATOES  
SALT AND VINEGAR POTATOES  
YUKON MASHED

**CHEDDAR CRUSHED POTATOES**  
BAKED ZITI MARINARA  
SCALLION SALT POTATOES  
JASMINE RICE PILAF  
CAVATAPI ALFREDO

### 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

CUCUMBER-TOMATO SALAD  
GARLIC-GINGER GREEN BEANS  
GREEN BEAN ALMANDINE  
GRILLED ASPARAGUS  
ASPARAGUS AU GRATIN  
GRILLED ZUCCHINI SUMMER BLEND  
ROASTED CORN W/ SWEET BELL PEPPERS  
**STUFFED BROCCOLI**  
**VEGETABLE CARBONARA**

### COLD

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

### FRESH BAKED BREAD

MINI BRIOCHE ROLL  
SWEET CORN BREAD

## ENTREES 1 TRAY FEEDS ABOUT 20 GUESTS

### ASSORTED WRAP PLATTER / \$80

### CORDON BLEU SLIDERS / \$75

PANKO CHICKEN, SWISS CHEESE, AND PICKLES

### BEEF ON WECK / \$100

BRIOCHE ROLLS \* MILLERS HORSEY \*AU'JUS

### PULLED PORK SLIDERS / \$75

### BEEF BRISKET / \$100

### BRAISED SIRLOIN / \$120

MUSHROOM DEMI-GLACE

### BEEF SHORT RIBS / \$120

SAMUEL ADAMS BBQ

### OVEN ROASTED HAM / \$85

ORANGE PINEAPPLE MARMALADE

### SMOKED TURKEY / \$95

### STUFFED PORK / \$90

ROASTED RED PEPPER/ PROSCIUTTO/ SMOKED  
MOZZARELLA.

### PRIME RIB / \$180/5 LB 15 LB/ \$450

COOKED MEDIUM RARE SERVED WITH JUS AND  
HORSERADISH SAUCE. UNCARVED

### SIRLION PICANHA \$135

CARVED SIRLOIN, GARLIC PESTO, ONIONS AND PEPPERS.

### CHICKEN BROCCOLI ALFREDO / \$75

### SHRIMP BROCCOLI ALFREDO / \$95

### ASIAGO MEAT ZITI / \$100

PORK, MEATBALLS & ITALIAN SAUSAGE

### LEMON GARLIC CHICKEN /\$100

LIGHT EGG DIPPED CHICKEN CUTLETS SERVED WITH A  
LEMON GARIC WINE BUTTER SAUCE AND SPINACH TOPPED  
WITH PECORINO ROMANO CHEESE

### CHICKEN FRENCH /\$100

EGG BATTERED CHICKEN CUTLETS, LEMON SHERRY WINE  
BUTTER SAUCE

### CHICKEN LILY /\$100

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

### BRUSCHETTA CHICKEN/ \$90

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

### JACK DANIELS GLAZED CHICKEN / \$90

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

### PORTOBELLO MUSHROOM CHICKEN \$95

SPINACH, PORTOBELLO, ASIAGO CREAM SAUCE

### CHICKEN MARSALA / \$95

CHICKEN CUTLETS, PROSCIUTTO, SAGE, CREMINI  
MUSHROOMS, MARSALA DEMI-GLACE.

### SHRIMP SCAMPI / \$100

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

### STUFFED PRAWNS / \$125

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

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

FIESTA SALAD \$55/ HALF TRAY \* \$80/ 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 \$55/ HALF TRAY \* \$80/ 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 \$55/ HALF TRAY \* \$80/ 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 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, GINGER ALE, CRANBERRY, ICED TEA, LEMONADE,**  
**SODA WATER, AND TONIC WATER**  
**ALL GARNISHES AND MIXES INCLUDED**

**PACKAGE ONE**  
2 BEERS & 2 WINES

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

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

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

<b>PACKAGE ONE</b>	<b>\$12.00</b>	<b>\$15.00</b>	<b>\$18.00</b>	<b>\$21.00</b>
<b>PACKAGE TWO</b>	<b>\$17.00</b>	<b>\$21.00</b>	<b>\$25.00</b>	<b>\$29.00</b>
<b>PACKAGE THREE</b>	<b>\$20.00</b>	<b>\$25.00</b>	<b>\$30.00</b>	<b>\$35.00</b>
<b>NON- ALCOHOL</b>	<b>\$9.00</b>	<b>\$10.00</b>	<b>\$11.00</b>	<b>\$12.00</b>

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

# DESSERTS AND SWEETS 1 TRAY FEEDS ABOUT 30 GUESTS

**BLONDIE BROWNIE PLATTER \$70 /TRAY**

**COOKIES AND MINIATURE CANNOLI  
\$75/TRAY**

**FRENCH BEIGNETS \$75/TRAY**

**CANOLI DIP \$ 75 / TRAY**

**PUDDING & COBBLER \$70/TRAY**  
PEACH · TWISTED PUMPKIN · APPLE CRISP  
DEATH BY CHOCOLATE · PUMPKIN CRISP  
BERRY DONUT BREAD PUDDING  
**\*CHOOSE ONE**

**ASSORTMENT OF BARS \$85/TRAY**

## VEGAN/ VEGETARIAN OPTIONS

**VEGETARIAN MANICOTTI  
VEGETARIAN STUFFED SHELLS  
JAMBALAYA  
STUFFED PEPPER  
VEGETARIAN PASTA LILLY  
VEGETABLE POT PIE**

**SESAME STIR FRY  
STUFFED PORTOBELLO MUSHROOM  
VEGETARIAN MAC N' CHEESE  
VEGETABLE SHISH KABOBS  
STUFFED SQUASH  
VEGETABLE CARBONARA**

## NOTES/ SPECIAL REQUESTS

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# HILLTOP RESTAURANT & BAR

4206 LAKE AVE LOCKPORT, NY 14094

## FINE PRINT

NAME

DATE OF EVENT

**BUFFET/ FAMILY STYLE 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. (WITH BAR 3 WEEKS)**
- TOTAL PAYMENT IS DUE 2 WEEKS PRIOR TO EVENT. (WITH BAR 3 WEEKS)**
- 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 PROCESSING FEE**

## I AGREE TO THESE TERMS

GUEST

PRINT

SIGN

DATE

HILLTOP EMPLOYEE

PRINT

SIGN

DATE

LOCATION

MAX HEADCOUNT

DATE PAID

AMOUNT PAID

CHECK NUMBER