



Catering Menu

**BEST WESTERN
UNIVERSITY INN**

**90 East Main Street
Canton, N.Y. 13617**

The BEST WESTERN University Inn is the ideal choice for every type of function and group. From banquets to business meetings, the BEST WESTERN has been carefully designed to comfortably accommodate 5 to 250 people. We look forward to the pleasure of working with you, and making your experience perfect in every way possible.

Contact our sales office today!

Tel: (315)-714-2643

Fax: (315)-386-1025

StayStLawrence.com

General Information

BEST WESTERN UNIVERSITY INN Group Function Food & Beverage Planning Guide

Menu Selections & Guarantees

All Food and Beverage items must be supplied by the hotel. Group meals are totaled on one bill and must be paid by one person. A guarantee of the exact number of guests for all banquet functions is required no later than 72, or three business days prior to the event. Otherwise the highest estimated number will be used for preparation, as well as billing purposes.

Prices

All prices are subject to change based on market. Prices may be confirmed 30 days prior to the event.

Gratuities & Tax Charges

All prices quoted, unless otherwise noted, are subject to New York Sales Tax and a 20% Service Charge.

Credit Arrangements

Billing privileges may be established only by completing a written credit application, which must be submitted for approval to the Sales and Catering Office at least two weeks prior to the date of the event. Without established billing privileges, all balances must be paid. Payment must be in the form of cash, certified check, approved credit card, or prior receipt of purchase order.

Beverages

Any special beverage can be arranged through the Sales and Catering Office. The sale and service of alcoholic beverages is strictly regulated by the New York Control Board. As a licensee, the BEST WESTERN University Inn is responsible for the administration of these regulations. Therefore, no alcoholic beverages may be brought into the Inn from any outside source. The Inn reserves the right to limit and control the amount of alcoholic beverages consumed by guests.

Audio & Visual

Audio and visual equipment is available through the Sales and Catering Office.

Display Decorations

All display and/or decorations proposed by patrons shall be subject to the approval of the Inn in each instance. The Inn will not permit the affixing of anything to wall, floors, lighting fixtures, or ceilings of any room with material other than those supplied or approved by a representative of the Inn.

Breakfast

Build Your Own Continental Breakfast Buffet Suggestions (Price per Person)

Juice(Apple, Orange, Cranberry).....	\$2.00
Danishes.....	\$2.50
Muffins.....	\$2.00
Fresh Sliced Seasonal Fruit.....	\$3.00
Bagels with Cream Cheese.....	\$2.00
Oatmeal or Steel-Cut Oats.....	\$1.00/\$2.00
Parfaits.....	\$2.50
Cereal.....	\$2.00
Coffee and Tea.....	\$2.00

Hot Breakfast Buffet (Minimum of 20 Guests)

Sunrise Breakfast.....	\$15.95
<i>Fresh sliced fruit, assorted danishes, scrambled eggs, bacon and sausage, breakfast potatoes, cinnamon french toast, coffee, tea, and orange juice.</i>	
Best Western Breakfast.....	\$14.95
<i>Fresh sliced fruit, scrambled eggs, bacon and sausage, breakfast potatoes, english muffins, coffee, tea, and orange juice.</i>	
Old Country Breakfast.....	\$13.95
<i>Either cinnamon french toast OR pancakes, scrambled eggs, coffee, tea, and orange juice.</i>	
Chef Attended Omelet Station.....	\$2.50
Minimum 50 guests	
Waffle Station.....	\$3.50

For 20 Guests or Less...
Please ask our plated menu options

Light Fare Selections

(Minimum 10 Guests, Prices per Person)

11:00am - 3:00pm

Wraps or Sandwiches Luncheon (includes chips). . . . \$11.95

Select 3 of the below style wraps or sandwiches...

Chicken salad, veggie, chicken caesar, roast beef, BLT, steak cobb, or chicken avocado with spicy aioli.

Select one salad below to pair with your wrap or sandwich...

Macaroni salad, fruit salad, garden salad, pasta salad, potato salad, or coleslaw.

Soup & Salad Luncheon. \$6.95

Your choice of one soup...

Tomato bisque, chicken noodle, chicken & rice, broccoli cheddar, beef & barley, cream of mushroom, vegetable, New England clam chowder, Italian wedding, buffalo chicken, chicken fajita.

With a deconstructed garden salad & choice of dressings...

Italian, ranch, caesar, balsamic vinaigrette, or raspberry vinaigrette.

Healthy Delight Buffet. \$9.95

Deconstructed salad buffet, Ahi tuna and cucumber sushi, quinoa salad, turkey avocado pin wheels, fresh fruit.

Additional Items to Enhance Your Luncheon

Additional Soup or Salad. \$3.25

Cookies or Brownies. \$1.75

Homemade Chocolate Truffles. \$2.25

Coffee & Tea Station. \$2.00

Beverage Station. \$2.50

Bottled water and canned soda.

Lunch Buffets

Buffets come with two salads, one starch, one vegetable,
homemade chips, and a water station.

(Minimum 25 Guests, Prices per Person)

11:00am - 3:00pm

Cold Entrée Selections

Cold Cut Deli...

Roast beef, turkey and ham.

Gourmet Sandwiches...

Turkey, cranberry mayo, cheddar, apple and spinach on a ciabatta roll. Roast beef, caramelized onion jam, horseradish mayo, provolone, romaine and bacon on a ciabatta roll. Ham, cheddar, apple, onion jam and bacon on Artisan sourdough.

Panini Bar

Turkey, bacon, & Brie. Corned beef and Russian. Chicken capris. BBQ roast beef & bacon

Hot Entrée Selections

Hot Sliced Roast or Sirloin Beef. Chicken Pot Pie. Baked Salmon. Pasta Carbonara. Marinated Grilled Chicken Breast, topped with avocado bruschetta. Baked ham with brown sugar glaze. Shaved pork loin with maple bourbon glaze.

Salads

Macaroni salad. Potato salad. Coleslaw. Garden salad. Caesar salad. Pasta salad. Apple Pecan salad. Asian Noodle salad. Broccoli salad

Starches

Mashed Potatoes. Roasted Red Potatoes. Rice Pilaf. Mac & Cheese. Asiago Potato Gratin. Mushroom Risotto. Spinach Quinoa Pilaf.

Fresh Vegetables

Roasted Petite Carrots. Green Beans. Steamed Broccoli. Seasonal Mixed Vegetables, Asparagus.

One Entree.\$15.95
Two Entrees.\$17.95
Add the Soup of the Day.\$3.25
Add a Beverage Station.\$2.95
<i>Bottled water and canned soda</i>	

Hors d'oeuvres

(Minimum 25 Guests)

Passed Hors d'oeuvres Selection

All passed hors d'oeuvres are \$3.00 per person

Bacon Wrapped Scallops
Chicken Cordon Bleu Bites

Cucumber Sushi

Ahi Tuna

Mini Beef Wellington

Petite Crab Cakes

Coconut Shrimp

Bruschetta

Vegetable Spring Rolls

Stuffed Mushrooms

greek or sausage

Smoked Salmon Crostini's

with a caper & dill cream cheese

Mini Caprese,

tomato, mozzarella, basil, with

a balsamic drizzle

Chicken Satay

served with a Thai chili sauce

Stationary Hors d'oeuvres Selection

Chicken Wings 50 pieces\$60.00
Boneless Chicken Bites 50 pieces\$50.00
Thai Chili Cauliflower Wings 50 pieces\$75.00
Corkscrew Buffalo Shrimp per person/ 250 pieces\$2.75/\$140.00
Swedish or Italian Meatballs 100 pieces\$65.00
Dill, Feta, Garlic Cream Cheese on Baguettes 50 p\$63.00
Shrimp Cocktail 50 piecesMarket Price
Crudités with Assorted Dips Display per person.\$2.00
Artisan Cheese & Fresh Fruit Display per person.\$2.50
Assorted Canapés, Egg, Tuna, Chicken 50 pieces.\$100.00
Antipasto Display per person.\$2.75
Charcuterie Board per person.\$8.00
Salami, thick cut pepperoni, prosciutto, smoked ham, kalamata olives, pepperoncini peppers, artichoke hearts, gourmet crackers, toasted baguette, hot pepper jelly, dijon mustard, roasted red peppers, fresh mozzarella balls, apricots, assorted mixed nuts, red grapes.	
Bruschetta Bar per person\$7.00
Toasted baguettes, whole grain toast points, gourmet crackers, tomato basil bruschetta, mushroom bruschetta, olive tapenade, basil pesto, red pepper pesto, sun-dried tomato pesto, extra virgin olive oil, balsamic fig glaze, fresh mozzarella cheese (sliced or balls), sliced bleu cheese, sliced goat cheese, brie spread.	

Dinner Buffets

All dinner buffets include fresh dinner rolls and coffee or tea.

(Minimum 50 Guests)

Hot Entrée Selections

Glazed Pork Loin. Shaved Roast Beef with Au Jus, BBQ Beef Brisket, Cheese Tortellini with sweet red pesto sauce on alfredo. Meat Lasagna. Stuffed Chicken Breast. Chicken Marsala. Baked Salmon. Roasted Dijon Chicken. Marinated Grilled Chicken Breast, topped with avocado bruschetta.

Salads

Macaroni salad. Potato salad. Coleslaw. Apple Waldorf salad. Garden salad. Caesar salad. Pasta salad. Apple Pecan salad. Crudités with Dip.

Starches

Mashed Potatoes. Roasted Red Potatoes. Rice Pilaf. Mac & Cheese.

Fresh Vegetables

Roasted Petite Carrots. Green Beans. Steamed Broccoli. Seasonal Mixed Vegetables. Butternut Squash, Asparagus. Broccolini

<i>Buffet Option 1.</i>	<i>.\$25.95</i>
<i>Two hot entrées, two salads, one starch, and one vegetable.</i>	
<i>Buffet Option 2.</i>	<i>.\$28.95</i>
<i>Three hot entrées, two salads, two starches, and one vegetable.</i>	

Dinner Buffets Enhancements

*In addition to our dinner buffet selection.
(Minimum 50 Guests, Price per Person)*

Carving Station. \$2.50

Choice of Seasoned Top Round of Beef with au jus and horseradish mayo. Honey Glazed Ham with a pineapple salsa. Roast Turkey with cranberry sauce and gravy.

Pasta Station. \$5.95

Pick your pasta and your sauce and fix it up with your choice of toppings, from parmesan cheese, mushrooms onions, broccoli, black olives, peas, tomatoes, & chicken.

Pasta choose one...

Linguini, angel hair, cheese tortellini, or rigatoni.

Sauces choose two...

Red peper pesto, basil pesto, alfredo, or marinara.

Mashed Potato Bar \$4.95

Your choice of creamy mashed potatoes or a baked potato with all the fixings to create your own loaded potato. Choose from cheddar cheese, parmesan cheese, sour cream, bacon, broccoli, roasted garlic, gravy, jalapeños, or chives.

Broth Bowls \$5.95

Beef, chicken, or vegatble broth. Choose from peas, broccoli, lentils, quinoa, portobello mushroom, rice noodles, and diced grilled chicken to add to your broth.

Plated Dinners

(Choice of Two Entrees)

Beef

<i>Roasted Prime Rib.</i>	<i>with au jus, cooked medium</i>	.\$30.95
<i>Beef Tenderloin.</i>		.\$28.95
<i>NY Strip.</i>		.\$27.95
<i>Filet Mignon.</i>		.\$36.95

Chicken

<i>Chicken Cordon Bleu.</i>		.\$24.95
<i>Parmesan Crusted Chicken Breast.</i>	<i>with tomato, fresh basil and cheese</i>	.\$26.95
<i>Chicken Marsala</i>		.\$24.95
<i>Apple & Brie Stuffed Chicken.</i>		.\$26.95

Seafood

<i>Baked Glazed Salmon.</i>		.\$26.95
<i>Broiled Haddock.</i>		.\$25.95
<i>Mahi Mahi.</i>	<i>with mango salsa</i>	.\$27.95
<i>Alaskan Cod.</i>		.\$22.95

Vegetarian

<i>Cheese Tortellini.</i>	<i>with creamy spinach or sweet pepper pesto sauce</i>	.\$23.95
<i>Eggplant Parmesan.</i>		.\$22.95
<i>Stuffed Portobello.</i>		.\$23.95

Duets

<i>Petit Filet Mignon & Lobster Tail.</i>		.\$44.95
<i>NY Strip & Shrimp.</i>		.\$36.95
<i>Chicken Cordon Bleu & Atlantic Salmon.</i>		.\$34.95

Dairy and gluten free options available upon request.

Plated Dinners

Starches

Choice of One

*Mashed Potatoes, Roasted Red Potatoes, Wild Rice Pilaf, or,
Mac & Cheese.*

Salads


Choice of One

Tossed Mixed Greens, Caesar Salad, or Apple Pecan.

Fresh Vegetables

Choice of One

*Steamed Broccoli, Honey Glazed Carrots, Green Beans, Butternut
Squash, Seasonal Mixed Vegetables, Asparagus.*



*Don't see what you are looking for?
Please inquire as to customization.
Our experienced professionals are
eager to assist you.*

Bar Selections

Open Bar Services

Per Guest Per Hour

House Open Bar \$12.50

Call Open Bar \$13.75

Premium Open Bar \$15.00

Cash Bar

Per Drink

House Brands. \$5.00

Call Brands. \$6.25

Premium Brands. \$7.50

Cordials. \$5.00

Domestic Bottled Beer. \$3.75

Imported Bottled Beer. \$4.00

Soda. \$2.50

Pinot Grigio. \$6.00

Chardonnay. \$6.00

White Zinfandel. \$6.00

Merlot. \$6.00

Cabernet Sauvignon \$6.00

House Champagne for toasting. \$1.50

Applicable NY tax and 20% service charge will be added.

Prices subject to change based on market

Bartender Fee

Under \$500.00 Total Beverage Bill. . \$50 per hour per bartender

Over \$500.00 Total Beverage Bill. No Fee

We want all our customers to enjoy our facilities and services. When we do serve alcoholic beverages however, please realize that we have many legal, social and moral obligations to uphold. We will uphold our obligations strictly. We must insist that all guests consume alcohol responsibly and legally. The major laws that you, the party organizer must be aware of are: Absolutely no one under the age of 21 may consume an alcoholic beverage. Persons who may appear underage will be asked to provide ID. It is incumbent upon that person to prove his/her age. We reserve the right to refuse to serve anyone who we feel should no longer be served. No alcoholic beverage may be brought into the commercial building. As a way to prevent over consumption, we will not serve any three liquor drinks or shots. We appreciate in advance your understanding and cooperation.

Room Rentals

<i>Laurentian Room</i>	<i>30' x 56' maximum occupancy, 160 guests</i>
<i>Rushton Room</i>	<i>24' x 40' maximum occupancy, 56 guests</i>
<i>Golf Lounge</i>	<i>22' x 35' maximum occupancy, 48 guests</i>
<i>Boardroom</i>	<i>18' x 26' maximum occupancy, 32 guests</i>

Room rental and set-up fee will be charged for all events.

Audio and Visual Rentals

<i>Easel/Flip Chart</i>
<i>Screen</i>
<i>Conference Phone</i>
<i>TV/DVD/VCR</i>
<i>LCD/DLP Projector</i>

Applicable NY Tax will added.