

# THE TEWKSBURY LODGE

## 2023 BANQUET GUIDE



## EVENT & RECEPTION VENUE

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Prices are subject to change with changes of market prices.

# WELCOME TO BUFFALO RIVER FEST PARK & THE TEWKSBURY LODGE

Thank you for considering The Tewksbury Lodge for your event. Situated in the historic First Ward of Buffalo's waterfront and seated on the banks of the Buffalo River, The Tewksbury Lodge is located within Buffalo River Fest Park, offering stunning views of the downtown skyline, massive grain elevators, and a gorgeously landscaped park.

The Lodge's name is derived from the freighter Michael K. **Tewksbury** which earned its place in Buffalo lore on January 21, 1959. Days before, extreme cold and heavy snow packed the Buffalo River and Cazenovia Creek with ice. However, a sudden thaw with wind-driven rain caused the ice to shift. A few miles upriver the freighter MacGilvray Shiras was tied up for the winter beside the Concrete Central Elevator at the foot of Smith Street. The building pressure from the flowing ice was too much for the Shiras' mooring lines and the freighter broke free. The MacGilvray Shiras drifted downriver, navigating three sharp turns before ramming the **Tewksbury**, which was tied up at the Standard Elevator near the foot of St. Clair Street. Both ships successfully passed the Ohio Street Bridge which was raised for the winter. Unfortunately, the Michigan Street Bridge, located next to the Park, was in its lowered position and its crew taking shelter in the nearby Swannie House. The **Tewksbury** crashed into the bridge, demolishing the structure and wedging itself across the width of the river causing an ice dam. The flow of the frigid water and ice quickly began to spill into the neighborhood and flooded an 18 block area. The damage and fallout would dominate both news headlines and bar room conversations for weeks after the incident. Our restaurant's namesake allows those conversations to continue still today.

The Tewksbury Lodge was completed in 2016 and offers a 5,000 square foot brick building with interior seating for up to 150 people. Our building honors our historic neighborhood with railroad station rooflines, precast stone details, replica copper ceiling, and slate like rooftop.

Buffalo River Fest Park and The Tewksbury Lodge offer rental spaces to host any event. The 2.5 acre park features a board walk, pergola, wharf, band shell, and landscaped grounds. We invite you to make an appointment and discuss how we can accommodate your party.



## Breakfast & Brunch Buffet

*All breakfast and brunch buffets include coffee, tea, and assorted juices*

❖ **Continental Breakfast** - \$16.50 per person

Assortment of fresh muffins, pastries, and rolls

Assorted fruits (apples, oranges, and bananas)

Scrambled eggs

Bacon or sausage

❖ **Wake Me Up Buffet** - \$23.50 per person

❖ Fresh fruit salad

❖ Assortment of breakfast baked goods

❖ Western scrambled & Plain eggs

❖ Bacon and sausage

❖ Home fries

❖ Pancakes with warm syrup

❖ Strawberry ,Whipped Cream, Blueberries, Chocolate Chip toppings

❖ **Breakfast & Lunch Buffet** - \$26.50 per person

❖ Fresh fruit salad

❖ Assortment of breakfast baked goods

❖ Western scrambled & Plain eggs

❖ Bacon and sausage

❖ Home fries

❖ Choice of salad

❖ 1 choice of Entree or build your own sandwich/wrap station

❖ **Add On**

Sliced honey ham - \$4.50 per person

Crème Brulee French Toast - \$6.50 per person

## Lunch Buffet

❖ **Option 1** - \$23.00 per person

Choice of 1 display: cheese & crackers, fruit, or vegetables

Choice of 1 salad: house salad, pasta salad, fruit salad or Fresh Berry Salad

Build Your own sandwich and wrap station (Assorted meats, cheeses, condiments etc)

❖ **Option 2** - \$27.00 per person

Choice of 2 displays: cheese & crackers, fruit, or vegetables

Choice of 1 salad: house salad, pasta salad, Fresh Berry salad, or Caesar

Choice of 2 entrées:

Chicken parmesan with choice of spaghetti, penne.

Eggplant parmesan with choice of spaghetti, penne.

Manicotti with tomato sauce and mozzarella cheese

Herb roasted chicken

Sliced roast beef with au jus, (Costanzo plain or weck rolls extra charge)

Apple stuffed pork tenderloin

Choice of 1 vegetable:

Medley of seasonal vegetables

Frenched green beans

Honey glazed carrots

Choice of 1 potato:

Herb roasted baby red potatoes

Garlic parmesan mashed potatoes

❖ **Option 3** – Grille package - \$22.00 per person

Choice of 2 meats:

Grilled Sahlen's hot dogs

Homemade hamburger on Costanzo rolls, Lettuce, Tomatoes

Grilled Italian sausage on Costanzo mini sub roll, with Peppers & Onions

Grilled 6oz chicken breast (Plain, BBQ )

Choice of 2 salads:

House salad

Macaroni salad

Pasta salad

Coleslaw

Potato salad

*Lunch options include assorted cookies and brownies, coffee, pop, and water*

## Plated Lunch Selections

*All lunch selections include dinner rolls, house salad, coffee, tea, and soda*

❖ **Chicken Piccata** - \$24.00

Seared 4oz chicken breast in a lemon white wine sauce and sautéed artichoke hearts, served with mashed potatoes

❖ **Seared Salmon** - \$28.00

Seared 4oz salmon in a lemon dill sauce, served with seasonal vegetables and herb roasted red potatoes

❖ **Beef Tenderloin** - \$34.00

4oz tenderloin topped with a mushroom demi glaze served with garlic mashed potatoes and honey glazed carrots

❖ **Petite Sirloin Steak** - \$29.00

4oz cut of New York Strip topped with a Rosemary red vine demi Glaze and mushrooms, served with seasonal vegetables, and choice of potato

❖ **Pork Loin** - \$23.00

Sliced pork loin with an apple chutney, seasonal vegetables, and a choice of potato

❖ **Manicotti** - \$20.00

Three homemade manicotti topped in our marinara sauce and mozzarella served with a 3oz meatball

**Vegetarian and gluten free options are available. Please let our chef know how we can accommodate any dietary restrictions**

**Kid Meals-**

<b>Chicken Fingers and Fries</b>	<b>\$ 10.00</b>
<b>Spaghetti, 2 Meatballs &amp; Buttered Roll</b>	<b>\$ 9.00</b>

## Plated Dinner Selections

*All dinner selections include dinner rolls, house salad, choice of vegetable and potato*

❖ **Chicken Marsala** - \$26.00

6 oz sautéed chicken breast with our mushroom marsala sauce

❖ **Chicken Roulade** - \$28.00

Chicken breast rolled with spinach, roasted red peppers, and mozzarella cheese, covered in a Lemon béchamel sauce

❖ **Petite Sirloin Steak** - \$38.00

6oz cut of New York Strip with Chefs Bacon & Onion Jam

❖ **Petite Filet** - \$42.00

4oz cut Tenderloin with a Rosemary Red wine mushroom demi glaze

❖ **Beef Roulade** - \$26.00

Think sliced beef rolled with Italian bread stuffing and topped with beef gravy

❖ **Breaded Pork Chop** - \$22.00

Italian style breaded pork chop with apple chutney

❖ **Salmon** \$31.00

6oz pan seared salmon topped with a homemade lemon dill sauce

❖ **Shrimp Scampi** - \$31.00

6 garlic seared shrimp tossed with olive oil, butter, and white wine, served over angel hair pasta

❖ **Manicotti** - \$22.00

Manicotti topped with mozzarella cheese and marinara sauce.

Add 2 3 oz Meatballs \$4.50

**Vegetarian and gluten free options are available. Please let our chef know how we can accommodate any dietary restrictions**

Prices may fluctuate as per market

## Dinner Buffet Options

*All dinner selections include dinner rolls, coffee, tea, and soda*

❖ **Dinner Option 1** - \$29.95 per person

Choice of 2 displays  
Choice of 1 salad  
Choice of 2 Entrees  
Choice of 1 potato  
Choice of 1 vegetable  
Choice of 1 desserts

❖ **Dinner Option 2** - \$33.95 per person

Choice of 2 displays  
Choice of 1 salad  
Choice of 2 Entrees  
Choice of 1 potato  
Choice of 2 vegetables  
Choice of 1 pasta  
Choice of 1 desserts

❖ **Dinner Option 3** - \$37.95 per person

Choice of 2 displays  
Choice of 2 hors d'oeuvres  
Choice of 1 salad  
Choice of 2 Entrees  
Choice of 1 potato  
Choice of 1 vegetable  
Choice of 1 pasta  
Choice of 1 Dessert

## Station Packages

Choose One Station \$21.95 per person  
Choose Two Stations \$29.95 per person  
Choose Three Stations \$37.95 per person

### Appetizer Station

Select Two Displays  
Select Three of our Appetizers

### Pasta Station

Three types of noodles  
Choice of three sauces  
Meatballs and Italian sausage

### Mediterranean Station

Marinated chicken  
Build your own Pita  
Rice  
Hummus and veggies

### Mexican Station

Beef, Chicken  
Rice  
Nachos, Queso, salsa  
Tortillas

### Salad Station

Assorted Lettuces  
Assorted Toppings  
Choice of 2 Proteins  
Pasta Salad  
Coleslaw

### Buffalo Station

Mini Beef on Weck Sandwiches  
Buffalo Cauliflower  
Chicken Wings  
Bison Dip and Chips  
Pierogi

### Soup and Sandwich Station

Choice of two soups  
Build your own Sandwich/Wrap Station  
Great for meetings/ luncheons

### Slider Station

Choice of Two Sliders  
(Pulled Pork, Beef, Buffalo Chicken, Burger)  
Onion rings & French-fries

### Oriental Stir Fry Station

Fried Rice  
Stir Fry Vegetables  
Beef and Chicken  
Egg roll or pot stickers

### Potato Bar

Mashed and Baked Potatoes  
Fries, Sweet Potatoes  
Cheeses, Bacon, and assorted Toppings



## Hors D'oeuvres Choices

- ❖ Fried Ravioli with a marinara dipping sauce
- ❖ Sausage and parmesan cheese stuffed mushrooms
- ❖ Bruschetta – tomatoes, red onions, garlic and basil on baguettes
- ❖ Strawberry Bruschetta – Strawberries, red onions, garlic and basil on baguettes
- ❖ Artichoke spinach dip
- ❖ Meatballs (Swedish, BBQ, Teriyaki)
- ❖ Arancini – bread risotto balls stuffed with seasoned beef and peas.
- ❖ Assorted Pinwheels - turkey, ham and roast beef served on assorted wraps with cheese  
Horseradish mayo, Webber's mustard and raspberry mayo
- ❖ Soft Pretzels with Sullivan's beer cheese sauce
- ❖ Spanakopita (Spinach and Cheese)
- ❖ Potato Cheddar Bites
- ❖ Deep Fried Macaroni and Cheese Bites

ALL HOR DOUVES CAN BE PURCHASED IN QUANTITIES IF BEING ADDED TO ONE OF OUR MENU PACKAGES

## Display Choices

### ❖ **Fresh Fruit Platters\***

Watermelon, honeydew, cantaloupes, pineapples, apples, and grapes

### ❖ **Fresh Vegetable Platters**

Peppers, broccoli, cauliflower, carrots, and celery, Cherry Tomatoes served with ranch dressing, Roasted Garlic Hummus, Roasted Red Pepper Hummus

### ❖ **Assorted Cheese & Crackers**

Mild Cheddar, Pepper Jack, and Colby jack served with assorted crackers & Grapes

## Charcuterie Display Board

Per Person     \$10.00 (minimum of 10 people)

Assorted Cheeses, meats, olives, peppers,

## Salad Choices

### ❖ **Fresh Garden Salad**

Mixed greens and salad mix, tomatoes, cucumbers, and chickpeas  
Choice of dressings (Balsamic, Ranch, Italian, Red Wine Vinaigrette)

### ❖ **Grilled Chicken Caesar Salad**

Grilled chicken, romaine lettuce, parmesan cheese croutons with Caesar dressing

### ❖ **Fruit Salad**

Watermelon, cantaloupes, pineapples, honeydew, grapes, and strawberries

### ❖ **Fresh Pasta Salad**

Spiral pasta, broccoli, Black olives, Assorted Bell peppers, carrots, celery, and red onions  
tossed in an herb dressing

### ❖ **Fresh Strawberry & Blueberries**

Mixed greens, Salad mix, Sliced Strawberries, blueberries, Feta Cheese, Candied walnuts  
and Poppeyseed dressing

## Desserts Choices

### ❖ **Assorted Cookies and/or Brownie Platters**

### ❖ **Sliced NY style cheesecake**

### ❖ **Sliced Carrot Cake**

### ❖ **Miniature Cannoli Tray**

## Dinner Selections

### **Entree Choices**

#### ❖ **Poultry**

Herb Roasted Chicken- Chicken Breast, Thigh & Legs  
Chicken Marsala- Boneless Chicken Breast with Marsala & Mushroom Sauce  
Chicken Parmesan over Pasta (Penne or Spaghetti)  
Chicken Piccata- chicken breast in a lemon white wine sauce capers and sautéed artichoke hearts.  
Roasted Turkey or Ham with Gravy or Raspberry Mayo (Costanzo plain or weck rolls extra charge)

#### ❖ **Beef**

Sliced Top Round with Gravy (Costanzo plain or weck rolls extra charge)  
Beef Roulade – Sliced Roast Beef Rolled with Bread Stuffing and Gravy  
Marinated Teriyaki Flank Steak (add \$8.00 Person)  
3oz. Filet mignon with Rosemary red wine sauce. (add \$10.00 per person)  
Prices may fluctuate as per market

#### ❖ **Pork**

Apple Breading Stuffed Pork Tenderloin with Pork Gravy  
Breaded Pork Chop with Apple Sauce  
Smoked Ham with Pineapple Gravy  
Italian Sausage Link with Peppers and Onions

#### ❖ **Fish**

6oz Seared Salmon with a Dill Cream Sauce  
Shrimp Scampi over Angel Hair Pasta

### **Pasta Choices**

Penne Vodka  
Baked Penne with Marinara Sauce  
Manicotti with Marinara Sauce  
Macaroni and Cheese  
Pasta with Alfred or Pesto Sauce

### **Vegetable Choices**

Medley of Seasoned Vegetables  
Frenched Green Beans  
Honey Glazed Carrots

### **Potato Choices**

Herb Roasted Baby Red Potatoes  
Garlic Parmesan Mashed Potatoes

## **Bar Packages**

Bar packages include Labatt beer products, house wines, liquor, soda, and bar amenities.

### **Well Bar services:** (prices per person)

One hour	\$16.00++
Two hours	\$20.00++
Three hours	\$21.00++
Four hours	\$24.00++

-Add craft beers for \$3.00 per person

### **Premium Bar Services:** (prices per person)

One hour	\$20.00++
Two hours	\$28.00++
Three hours	\$30.00++
Four hours	\$32.00++

-All Liquor, beer, craft & wine included

### **Premium Bar Brands**

Absolut Vodka	Dewar's White Label Scotch	Jose Cuervo
Bacardi Rum	Kahlua	Southern Comfort
Bailey's Irish Cream	Jack Daniels	Tito's Vodka
Captain Morgan	Jameson	Tanqueray
Crown Royal	Johnny Walker Red Label	
Deep Eddy Flavored Vodka		

**\*Extended bar price:** 1 hour add on \$10.95pp

**\*Consumption or Cash bar:** \$150 set up fee

### **Beer, Wine, and Soda packages:**

Two hours	\$16.00 ++
Three hours	\$21.00++
Four hours	\$22.00++

-Add craft draft beers for \$3.00 per person

### **Punches and Beverage Bars: (Prices reflect 3 gallon bowls for punches)**

Fruit Punch	\$15.00++
Wine Punch	\$110.00
Mimosa Punch	\$120.00
Mimosa Bar	\$185 set up fee, \$10 per bottle of champagne used (includes 5 juices and assorted garnishments)
Hot Cocoa Bar	\$200 (Includes and Hot chocolate and assorted garnishments)
Bloody Mary Bar	\$300 (Bloody Mary's and build your own skewers for garnishment)

### **Champagne Toast:**

Add a champagne toast to any special event for \$4.00 a person.

House wines \$19 per bottle

### **Cash Bar Pricing:**

Wine:	House select - \$6.00 per glass Beer: Domestic or Canadian- \$4.00 Import/craft- \$5.00- \$6.00
Cocktails:	Call - \$7.00 Premium- \$9.00