



Banquet & Event Menu

WWW.PROTOCOLRESTAURANT.COM
SALES@PROTOCOLRESTAURANT.COM

716-632-9556

Off Premise Catering Available

The Protocol is committed to providing each client, friend, and family member with an unparalleled experience of a lifetime. For forty years, we have been hosting only one beautiful event at a time. This allows us to grant each of our valued patrons with individual service, event customization and devoted attention to detail. As guests of our facility, we believe you deserve nothing less.

The warmth, comfort and charm of The Protocol offers a truly exclusive venue for your most special day. Our spacious room boasts elegant décor, remarkable cuisine, and expert and courteous staff.

At The Protocol, we are completely dedicated to making your special day everything you dreamed it would be...and much more. We would love the opportunity to be a part of your beautiful beginning, your wonderful journey and a day you will remember for a lifetime.

The Pelczynski Family

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Sit Down Dinner Selections (Choice of 3 Entrees)

All Dinners Include: Soup or Your Choice of Salad, Potato, Vegetable, Rolls & Butter, Dessert, Coffee or Tea
(Add Gourmet Hors D'oeuvres & Desserts – Extra Charge – Pg. 7 & 11)

Meats

Filet Mignon 6oz./8oz. _____	\$24./26.
Char Broiled Choice Filet	
New York Strip Steak 12oz. _____	25.
Char Grilled (Add Our Signature Lobster Butter)	
Sliced Tenderloin of Beef (Minimum of 10) _____	25.
Char Grilled with an Herb Rub	
Prime Rib of Beef (Minimum of 12) 10oz./14 oz. _____	24./26.
Slow Roasted and Served With Au Jus	
Grilled Pork Tenderloin _____	20.
With a Peppercorn Demi-Glaze	
Pork Roulade (Minimum of 12) _____	20.
Slow Roasted Pork Stuffed with Pine Nuts, Spinach, & Sundried Tomatoes	

Pasta & Vegetarian

Steak Tips & Pasta _____	19.
Roasted Red Peppers, Spinach & Mushrooms Simmered in a Marsala Wine Sauce	
Tri-Colored Cheese Tortellini _____	18.
Grilled Vegetables, Spinach & Mushrooms Tossed in a Marinara or Alfredo Sauce	
Grilled Vegetables & Pasta _____	19.
Portabella Mushrooms, Garlic, Seasonal Vegetables & Balsamic Glaze	

Specialty Dinners

Australian Lobster Tails _____	Mkt.
Choice of 1 or 2	
Surf & Turf _____	Mkt.
8oz Lobster Tail & 6 oz Filet Mignon	
Filet Mignon & Broiled Jumbo Shrimp or Sea Scallop _____	30.
6oz Filet with our Signature Lobster Butter	
Filet Mignon & Your Choice of Chicken _____	29.
6oz Filet & Your Choice of Chicken Entrée	

Poultry

Chicken Protocol _____	\$19.
Sautéed Boneless Breast, Sundried Tomatoes, Broccoli, Garlic, Crushed Red Pepper in a Chardonnay Butter Sauce	
Chicken Marsala _____	19.
Sautéed Boneless Breast, Marsala Wine & Mushrooms	
Chicken Florentine _____	19.
Sautéed Boneless Breast, Spinach, Mushrooms & Sauce Mornay	
Chicken Invaltini _____	19.
Chicken Stuffed with Tomato, Mushroom, Spinach & Mozzarella Topped with Sauce Poulet	
Stuffed Chicken Breast _____	19.
Chicken Stuffed with a Savory Bread & Vegetable Stuffing	
Pastry Baked Chicken _____	19.
Boneless Breast & Vegetable Duxelle Wrapped in Puff Pastry	
Chicken Piccata _____	19.
Boneless Chicken with Lemon Beurre Blanc, A Classic	
Chicken Parmesan _____	19.
Breaded Boneless Breast, Marinara, Mozzarella & Pasta	
Roast Turkey _____	19.
Slow Roasted Turkey, Stuffing, Gravy & Cranberries	

Seafood

Louisiana Seafood _____	25.
Jumbo Shrimp & Sea Scallops in Our Southern Spiced Sauce with Pasta	
Broiled White Fish _____	21.
With Lemon & Butter	
Shrimp Scampi _____	22.
Jumbo Shrimp, Garlic, Lemon, Sauvignon Blanc & Jasmine Rice	
Horseradish Crusted Atlantic Salmon Filet _____	22.
"Our House Specialty" Creamy Horseradish & Breadcrumbs Crust	
Atlantic Salmon Filet _____	22.
With a Dill Cream Sauce	
Chilean Seabass _____	Mkt.
With a Lemon Herb Beurre Blanc	
Jumbo Shrimp or Sea Scallops _____	22.
Tossed in Our Lobster Buerre Blanc	

(Choice of One, Two or Three Entrees)

Buffet Selections

“Our” Deluxe Buffet

House Garden Salad *or* Caesar Salad
(Individually Served)

(Choice of Two)

Standing Round of Beef (Carved Tableside)

Roast Pork Loin (Carved Tableside)

Panko Crusted Pork Chops

Baked Virginia Ham

Italian Sausage with Sautéed Peppers & Onions

Roast Turkey with Stuffing

Chicken Marsala,

Lemon Pepper Chicken,

Roasted Chicken,

or Chicken Parmesan

Penne Pasta Marinara with Mozzarella Cheese

or Pasta Olio with Julienne Vegetables, Garlic & EVOO

Roasted Herb Baby Reds

Housemade Mashed,

or Scalloped Potatoes

Fresh Seasonal Vegetables

23.

(Minimum 40 People)

“Our” House Buffet

House Garden Salad

(Individually Served)

Sliced Roast Beef Au Jus,

Panko Crusted Pork Chops

or Roasted Turkey with Stuffing

Baked Virginia Ham,

or Italian Sausage with Sautéed Peppers & Onions

Chicken Marsala,

Lemon Pepper Chicken,

Roasted Chicken,

or Chicken Parmesan

Penne Pasta Marinara, Mozzarella Cheese

Roasted Herb Baby Reds,

or Housemade Mashed

Fresh Seasonal Vegetables

20.

(Minimum 35 People)

**Buffet Includes Fresh Baked Rolls & Butter, Coffee, Tea & Ice Cream with Topping *or* Rainbow Sherbet
(Selection of Gourmet Desserts Available – Pg. 11)**

(Add Salmon Filet, Horseradish Crusted *or* Dill Cream for 4. Per Person)

Serving Options

Family Style Dinner

Minestrone
or Italian Wedding Soup

House Garden Salad
(Individually Served)

(Choice of Two)

Boneless Stuffed Chicken Breast
Sliced Top Round of Beef
Sliced Roast Pork Loin with Applesauce
Breaded Pork Chops with Applesauce

Roasted Herb Baby Reds,
or Housemade Mashed

Fresh Mixed Vegetables

Includes Fresh Baked Rolls & Butter, Coffee, Tea &
Ice Cream with Topping or Rainbow Sherbet

Additional Dishes:

Sweet and Sour Cabbage 1.00 Per Person
Pasta Alfredo or Marinara 2.00 Per Person

24.

(Minimum 40 People)

Rehearsal Dinner Package

Two Hour Open Bar

Imported & Domestic Cheeses, Fruits & Crudit  Display

Choice of Sit Down Dinner or Our Protocol Buffet (*See Page 3*)

Choice of Soup or Salad

(Choice of One, Two or Three Selections)

Choice NY Strip Steak

Grilled Pork Tenderloin with a Peppercorn Demi-Glaze

Salmon with Dill Cream or Horseradish Crusted

Chicken Florentine

Chicken Marsala

Chicken Piccata

Includes Fresh Baked Rolls & Butter, Coffee, Tea &
Ice Cream with Topping or Rainbow Sherbet

35.

High School Sports Buffet

House Garden Salad

Sliced Top Round of Beef Au Jus

Roast Chicken

Penne Pasta Marinara with Mozzarella Cheese

Herb Tossed Baby Reds or Mashed Potatoes

Fresh Seasonal Vegetables

Includes Fresh Baked Rolls & Butter,
Coffee, Tea & Ice Cream with Topping or Rainbow Sherbet

Two Pitchers of Soda for Each Athletes Table

15.

(Minimum 40 People)

Luncheon - Shower Menu

Entree Luncheons Include: Soup or Your Choice of Salad, Potato, Vegetable, Rolls & Butter, Dessert, Coffee or Tea,

(Choice of One, Two or Three Entrées)

Entrees

New York Strip Steak 8oz. _____	\$16.
Char Grilled Choice NY Strip Steak	
Sliced Tenderloin of Beef (Minimum of 10) _____	16.
Garlic & Rosemary Rubbed Char-Grilled Tenderloin	
Filet Mignon 6oz. _____	17.
Char Broiled Choice Filet	
Steak Tips & Pasta _____	14.
Roasted Red Peppers, Spinach & Mushrooms	
Simmered in a Marsala Wine Sauce	
Chicken Protocol _____	14.
Sautéed Boneless Breast, Sundried Tomatoes, Broccoli, Garlic, Crushed Red Pepper, Basil & Chardonnay Buerre Blanc	
Chicken Parmesan _____	14.
Breaded Boneless Breast, Marinara, Mozzarella & Pasta	
Chicken Marsala _____	14.
Sautéed Boneless Breast, Mushrooms & Marsala	
Chicken A La King _____	14.
Served Over Rice	
Chicken Florentine _____	14.
Sautéed Boneless Breast, Spinach, Mushrooms, & Sauce Mornay	
Chicken Invaltini _____	14.
Boneless Breast with Tomato, Mushroom, Spinach & Mozzarella Stuffing with Sauce Poulet	
Stuffed Chicken Breast _____	14.
Boneless Breast with Our Bread & Vegetable Stuffing	
Roast Turkey _____	14.
Slow Roasted Turkey, Stuffing, Gravy & Cranberries	
Char-Broiled or Panko Crusted Pork Chop _____	14.
With Applesauce	
Atlantic Salmon Filet _____	15.
With a Cream Dill Sauce	
Horseradish Crusted Atlantic Salmon Filet _____	15.
“Our House Specialty” Creamy Horseradish & Breadcrumb Crust	
Jumbo Shrimp or Sea Scallops _____	15.
Tossed in our Lobster Buerre Blanc	
Broiled White Fish _____	15.
Atlantic White Fish with Lemon Buerre Blanc	

Salads

Grilled Chicken & Gorgonzola Salad _____	\$14.
Boneless Chicken Breast, Gorgonzola Cheese, Apples & Walnuts, Mixed Greens, Grapeseed Vinaigrette	
Chicken Waldorf Salad _____	14.
Field Greens, Mayonnaise, Walnuts, Apples, Grapes, Served in a Pineapple Shell	
Steak Tips Salad _____	14.
Fresh Mozzarella, Roma Tomatoes, Field Greens with Balsamic Vinaigrette	
Classic Julienne Salad _____	12.
Baked Ham, Turkey, Swiss & American Cheese, Tomato, Hard Boiled Egg	
Cobb Salad _____	14.
Grilled Chicken, Black Olives, Chopped Egg, Bacon, Avocado, Crumbly Blue	

Sandwiches & Wraps (Served with Chips & a Pickle)

Caprese Wrap _____	10.
Heirloom Tomatoes, Fresh Mozzarella, Fresh Basil, Field Greens, Balsamic Reduction	
Smoked Turkey _____	10.
Grilled with Melted Havarti Cheese, Sautéed Mushrooms & Onions on Toasted Ciabatta Bread	
W.N. Yorker _____	10.
Roast Beef, Pepper Jack Cheese, Lettuce, Tomato, Chili Pepper Mayo, on a Weck Roll	
Bacon & Smoked Cheddar Ribeye _____	12.
Thinly Sliced Ribeye Steak, Roasted Red Pepper & Chipotle Mayo on Sourdough	
Fresh Veggie Wrap _____	10.
Crisp Cucumber, Red Onion, Tomato, Black Olives, Lettuce, Ranch Dressing, Wrapped in a Flour Tortilla	
Asian Chicken Wrap _____	11.
Grilled Chicken, Hoisen Glazed Lettuce, Shredded Carrots, Thai Chili Sauce, Wrapped in a Flour Tortilla	

Pasta

Tri-Colored Cheese Tortellini _____	14.
Grilled Vegetables, Spinach & Mushrooms Tossed in Marinara or Alfredo Sauce	
Grilled Vegetables & Pasta _____	14.
Portabella Mushrooms, Garlic, Seasonal Vegetables & Balsamic Glaze	

Breakfast, Brunch & Lunch Buffets

(Minimum 30 People)

Brunch Buffet

House Garden Salad

Fresh Fruit

Fluffy Scrambled Eggs

Baked Virginia Ham,
Bacon *or* Sausage Links

Breakfast Potatoes, Herbed Baby Reds,
or Housemade Mashed

Chicken a la King with White Rice
or Beef Stroganoff Over Pasta

Seasonal Vegetables

Assorted Pastries, Danishes & Rolls
Coffee & Tea

13.

Breakfast Buffet

Fresh Fruit

Fluffy Scrambled Eggs

Breakfast Potatoes

Bacon *or* Sausage Links

French Toast with Warm Maple Syrup

Danishes & Pastries

Coffee & Tea, Assorted Juices

12.

Continental Breakfast

Danishes, Coffee Cakes & Pastries

Assorted Juices

Coffee & Hot Tea Service for One Hour

7.

(Add Fresh Fruit 1.50)

Lunch Buffet

House Garden Salad

Roast Spring Chicken,
Chicken Parmesan, Chicken Marsala,
Roast Turkey with Stuffing
or Lemon Pepper Chicken

Sliced Roast Beef, Baked Ham with Pineapple Glaze
or Italian Sausage with Sautéed
Peppers & Onions

Penne Pasta Marinara with Mozzarella Cheese *or*
Pasta Olio with Julienne Vegetables, Garlic &
EVOO

Herbed Baby Reds *or* Homemade Mashed

Fresh Seasonal Vegetables

Rolls & Butter, Dessert, Coffee & Tea

15.

Cold Lunch Buffet

House Garden Salad

Pasta Salad

Sliced Turkey Breast, Baked Virginia Ham,
Albacore Tuna Salad

Assorted Cheeses

Lettuce, Tomato, Onion, Pickles

Assorted Breads & Rolls

Assorted Desserts, Coffee & Tea

12.

(Add Soup Du Jour 1.50)

Omelet Station Add 3.00 pp

Shredded Cheddar Cheese, Diced Ham, Tomatoes, Red Onion, Mushrooms, Broccoli, Bell Pepper Mix

Pancake Station Add 2.00 pp

Warm Syrup, Whipped Cream, Whipped Butter

Hors D'oeuvres

Hot & Cold Hors D'oeuvre Trays
50 Piece Trays

Hot Hors D'Oeuvres

Cocktail Meatballs

With a Cranberry Pinot Noir Sauce,
Saffron Sauce or a Sweet & Spicy Sauce
100 Pieces/60.

Swedish Meatballs

In a Rich Sour Cream & Beef Sauce
100 Pieces/50.

Vegetable Potstickers

With our Spicy Soy Sauce
45.

Jumbo Bacon Wrapped Shrimp

Grilled Shrimp Wrapped
in Applewood Bacon
35/75.

Jumbo Coconut Shrimp

Chili Thai Dipping Sauce
35/75.

Balsamic Glazed Shrimp

Grilled Shrimp,
Aged Balsamic Reduction Glaze
35/75.

Stuffed Mushroom Caps

Stuffed with Your Choice of Crabmeat,
Sausage or Prosciutto & Parmesan
50/45.

Sea Scallops

Wrapped in Bacon
35/50.

Clams Casino

"A Protocol Specialty"
35/45.

Lamb Lollipops

Demi-Glace
30/75.

Calamari

Deep Fried, Served with
Marinara Sauce
200/60.

Artichoke Francaise

Egg & Parmesan Battered Artichoke
Hearts with a Lemon Beurre Blanc
45.

Roasted Asparagus

Oven Roasted, Wrapped in Prosciutto
65.

Chicken Skewers

Served with a Peanut or BBQ Sauce
40.

Marinated Chicken Kabobs

Chicken, Peppers & Onions
with a Balsamic Glaze
40.

Chicken Fingers

Hot Sauce or BBQ Served
with Blue Cheese, Celery & Carrots
50.

Buffalo Wings

Hot Sauce, Blue Cheese,
Celery & Carrots
45.

BBQ Ribs

Baby Back Ribs Served
with Our House BBQ Sauce
65.

Gourmet Pizza

A Variety of Flat Breads with
Vegetables, Pepperoni or Sausage
30.

Assorted & Filled Puffed Pastries

Mini Pastry Purses Filled with an
Assortment of Cheeses
40.

Pastry Wrapped Cocktail Wieners

Served With BBQ Sauce
40.

Cold Hors D'Oeuvres

Jumbo Shrimp Cocktail

With Our Famous Cocktail Sauce
Price Accordingly

Bruschetta

Tomato-Basil, Olive Oil, Ciabatta Toast Points
45.

Caprese Skewers

Tomato, Fresh Basil, Mozzarella & Balsamic Glaze
60.

Deviled Eggs

35.

Assorted Canapés

Hot & Cold Assortment of Gourmet Canapés
35.

Assorted Sushi Platter

California Roll, Spicy Tuna, Spring Roll
50.

Clams

On the Half Shell
70.

Imported Cheeses, Fruit & Crudité Table

4. pp

Assorted Cheese, Fruit or Fresh Vegetable Tray

1 Item 2. pp

2 Items 3. pp

Mini Sliders

Hot Roast Beef

Served with Horseradish & Mini Weck Rolls
30/55.

BBQ Pulled Pork Sliders

Pulled Pork with Housemade BBQ Sauce
30/60.

Gourmet Burgers

Char-Broiled With Assorted Toppings
30/60.

Cocktail Parties & Stations

Imported & Domestic Cheeses, Fruits & Crudit  Display

(Choice of Five)

Spinach & Artichoke Dip, Bruschetta, Chicken Fingers, Chicken Wings, Cocktail Wieners Wrapped in Puff Pastry,
Gourmet Pizza, Taco Dip with Tortilla Chips, Marinated Chicken Kabobs,
Sausage Stuffed Mushrooms, Swedish Meatballs

2 Hour Open Bar with 1 Hour of Hors D'Oeuvres 20. pp

3 Hour Open Bar with 2 Hours of Hors D'Oeuvres 22. pp

Stations

Add To Your Package For One Hour

Minimum 35 People

Salad Station

Garden & Caesar Salads, Fresh Breads,
Olive Tapenade, Humus, Butter, With Your Choice of Dressings
3.

Stir Fry Station

Chicken, Beef, Julienne Vegetables,
Water Chestnuts, Bean Sprouts, Mushroom, Teriyaki,
Sweet & Sour Sauces, White Rice, Chop Sticks & Chinese Boxes
4.

Pasta Station

Broccoli, Mushrooms, Scallions, Julienne Vegetables, Basil,
Garlic, Penne & Fettuccini Pasta with Alfredo & Marinara Sauce
4.50

Taco Station

Beef, Cheddar Cheese, Chopped Tomatoes, Olives,
Lettuce, Onions, Salsa, Sour Cream, Nachos & Tortillas
4.

Potato Station

Yukon Golds, Sweet Mashed, Whipped Butter,
Bacon Bits, Chives, Cheddar Cheese, Honey & Sour Cream
3.50

Ultimate Chocolate Fountain Station

Pretzels, Marshmallows, Strawberries,
Pineapple, Vanilla Wafers & Pound Cake
5.

Antipasto Station

Salami, Ham, Pepperoncini, Olives
& Roasted Red Pepper on a Bed of Greens, Balsamic Vinaigrette
3.50

Carved Choice Top Round of Beef

Au Jus, Horseradish, Fresh Assorted Rolls
4.

Carved Sliced Tenderloin of Beef

With Our Rich Demi Glace & Assorted Rolls
6.

Carved Choice Top Round of Beef & Turkey Breast

Au Jus, Cranberry Mayo, Fresh Assorted Rolls
5.

Horseradish Crusted Salmon Station

“Our House Specialty”
6.

Carved Roasted Turkey Breast Station

With Cranberry Mayo & Assorted Rolls
4.

Sushi Platter Station

Assorted Rolls, 50 Pieces
50.

Dessert & Coffee Station

Assorted Mini Desserts, Coffee & Tea
4.

\$30.00 Bartender Charge Under 100 People

Beverage Selections

1 Hour Open Bar _____	\$9. Per Person
2 Hours Open Bar _____	\$11. Per Person
3 Hours Open Bar _____	\$13. Per Person
4 Hours Open Bar _____	\$15. Per Person
5 Hours Open Bar _____	\$17. Per Person

Extras

House Wine by the Bottle _____	\$19.95
Premium Wine by the Bottle _____	24.95
Wine Toast _____	1.50pp
Champagne Toast <i>or</i> Prosecco _____	1.75pp
Premium Wine Toast - Cabernet or Chardonnay _____	1.95pp
Wine Toast & Wine Poured Through Dinner _____	3.00pp
Bottled Beer with an Open Bar _____	2.00pp

Beer, Wine, & Soda Bar

Wine, Draft Beer and Soda Bar for 1-Hour _____	6.00pp
(Available Sunday thru Friday Only)	
Each Additional Hour _____	2.00pp

Punch (Per Gallon)

Bloody Mary _____	40.
Coconut Mai Tai _____	45.
Mimosa - Champagne & Orange Juice _____	40.
Sangria Wine Punch _____	30.
Wine Punch _____	30.
Fruit Punch _____	25.
Unlimited Wine Punch & Fruit Punch for Showers _____	2.pp
(Minimum 50 People – 1 Hour Only)	

Soda Bar

2-Hour Package _____	3.pp
4-Hour Package _____	5.pp

Ultra Premium Bar

Grey Goose
Bacardi Rum
Crown Royal
Bombay Sapphire
Johnny Walker Red Scotch
Capt Morgan
Jack Daniels
Southern Comfort
Bailey's Irish Cream
Amaretto Di Saronno

Kahlua

Add 2.50 pp

Premium Bar

Absolut Vodka
Beefeaters Gin
Bacardi Rum
Capt Morgan Spiced Rum
Jack Daniels Bourbon
Canadian Club Whiskey
Dewars Scotch
Southern Comfort
Bailey's Irish Cream
Amaretto Di Saronno

Kahlua

Add 1.50 pp

Regular Bar Package

House Whiskey
House Vodka
House Rum
House Gin
House Bourbon
House Scotch

All Open Bar's Include

Wine

White Zinfandel
Chardonnay
Cabernet/Merlot Blend

Beer

Bottled Non-Alcoholic
Labatt Draft

Whiskey Sours
Manhattan's
Cosmo's
Martini's

Minimum 40 People

**Bartender Furnished with Banquets of 100 or more
\$30.00 Service Charge Applies to Banquets under 100**

Events, Rooms & Rentals

Full Day Meeting Package

(10' Screen & LCD (DVD) Available)

Meeting Room

Microphone, Podium & Wireless Internet, Bottled Water

Continental Breakfast

Assorted Pastries, Juice, Tea & Coffee

Mid-Morning Coffee Break

Granola Bars, Coffee & Tea

Lunch Selection

Choice of Cold Deli Delight *or* The Sandwich Shop

(All Lunches Served with Assorted Desserts)

Afternoon Break

Coffee, Tea, Soda & Cookies

Cold Deli Delight

House Garden Salad
Deli Style Ham, Turkey, Tuna Salad
Sliced Cheese & Garnishes
Assorted Breads & Rolls

The Sandwich Shop

Soup Du Jour
Roast Beef on Kimmelweck
Grilled Chicken Breast Sandwich
Potato Chips & Pickle

24.

Minimum 20 People

Personal Touches

Chair Covers and Bows _____	4 . Per chair
Mirrors with Hurricanes, Candles, and Silk Flowers _____	12. Per Table
Center Pieces with Lights, Mirrors & Votive Candles _____	15. Per Table
Candelabras _____	25.
Tulling on Head Table _____	20.
Wishing Well _____	25.
Cake Cutting _____	20.
Mirrors _____	3.
Mirrors & Votive _____	4.

The Protocol Provides Complimentary

All Round Skirted Tables
Linens

Color Coordinated Napkins
White Glove Service

We Also Offer

Well Lit & Ample Parking
Attractive Photo Backgrounds
A Large Dance Floor

Personalized Service from Our Banquet Coordinator

Necessities

The Protocol provides complimentary use of our podium, cordless microphone, or wired microphone & wireless Internet for your convenience.

Screen - 25.

10' Screen & LCD (DVD) - 125.

Flip chart with Colored Markers - 35.

Room Charges Will Apply For Special Set-Ups

Desserts & Additional Extras

Special Desserts

Protocol Flourless Chocolate Cake
With a Warm Chocolate Raspberry Drizzle
2.

Brownie a la Mode
Warm Homemade Brownie
Topped with Vanilla Ice Cream & Chocolate Sauce
1.75

Apple Pie a la Mode
Warm Homemade Apple Pie
Topped with Vanilla Ice cream
2.25

Carrot Cake
Traditional Carrot Cake, Cream Cheese Frosting,
Raisins & Walnuts
2.25

N.Y Style Cheesecake
With Fruit Topping
1.95

Sweets Table

A Variety of Homemade Desserts
Prepared by our Pastry Chef
4.

Homemade Cookies
.50 Each

Additional Extras

Jumbo Shrimp with Cocktail Sauce
9. pp

Fresh Fruit Cup
2. pp

Side Dish of Homemade Pasta with Alfredo
1.50
With Marinara
1.25

Lemon or Raspberry Sorbet – Intermezzo
1. pp

Beverages

Assorted Soft Drinks by the Pitcher
10.

Coffee by the Pot
11.

Coffee Table
Serves up to 50 People
60.

Serves 50 to 100 People
90.

Serves 100 or More People
120.

Serves 200 or More People
150.

All Wedding Packages Include

Complimentary Hotel Room - Minimum 100 Guests at the Wedding

Wedding Coordinator to Help with Every Detail of Your Special day

Cutting & Service of Your Wedding Cake

*A Sweets Table with Our Assorted Homemade Petit Fours,
Mini Desserts & Chocolate Covered Strawberries*

Gourmet Coffee & Tea Station for One Hour

Candelabras for Your Head Table

Colored Linen Napkins & Tulling on the Head Table

We Can Accommodate you with the Following:

Custom Printed Event & Wedding Invitations

Fabulous Cakes

A Variety of Centerpieces Created by Our Floral Designer

Sound System Affiliated with The Protocol Bands

Seating for up to 300 Guests, Cocktail Parties up to 400 Guests

Friday and Sunday Weddings receive 10% off All Wedding Packages

Chocolate Fountain Packages Available

Website: www.protocolrestaurant.com

Telephone: 716-632-9556

E-mail: Sales@Protocolrestaurant.com

Wedding Package Selections

The Ultimate Wedding

Five Hour Ultra Premium Open bar

*Imported Cheeses, Fruit and Crudit  Display Table
Assorted Canap s*

Hors D'oeuvres

(White Glove Butler Service)

*Cocktail Hour
Jumbo Shrimp Cocktail
Scallops Wrapped in Bacon
Sausage Stuffed Mushrooms
Chicken Skewers*

Champagne or Prosecco Toast

Salad

(Choice of Assorted Garden or Caesar Salad)

Duel Entr e- Sit Down Dinner

Prime Filet Mignon

With

*(Choice of One)
Jumbo Shrimp
Sea Scallops
Chicken Entr e*

*Fresh Mixed Vegetable
Choice of Potato
Rolls & Butter*

Premium Chardonnay & Red Wine Poured Throughout Dinner

Dessert

Your Choice of Dessert, Your Wedding Cake, Coffee & Tea

58.

The Presidential

Four Hour Premium Open Bar

*Imported Cheeses, Fruit and Crudit  Display Table
Assorted Canap s*

Hors D'oeuvres

(White Glove Butler Service)

*Cocktail Hour
Sausage Stuffed Mushrooms
Chicken Skewers*

Champagne or Prosecco Toast

Salad

(Choice of Assorted Garden or Caesar Salad)

Sit Down Dinner

(Choice of One, Two or Three Selections)

*Prime Filet Mignon
Choice New York Strip Steak
Pork Tenderloin w/ Peppercorn Demi-Glace
Chicken Marsala
Lemon-Pepper Chicken
Chicken Florentine
Salmon with a Cream Dill Sauce or Horseradish Crusted*

*Fresh Mixed Vegetables
Choice of Potato
Rolls & Butter*

Chardonnay & Red Wine Poured Throughout Dinner

Dessert

Your Choice of Dessert, Your Wedding Cake, Coffee & Tea

47.

With Duel Entr e Dinner 50.

Wedding Package Selections

Protocol Station Package

Five Hour Premium Open Bar

With Passed Cosmopolitans, Mojitos & Mimosas

Passed Champagne Toast

Imported Cheeses, Fruit and Crudité Display Table

Hors D'oeuvres

(Choice of Five)

*Spinach & Artichoke Dip, Bruschetta, Chicken Fingers,
Chicken Wings, Cocktail Wieners Wrapped in Puff Pastry, Gourmet Pizza,
Taco Dip with Tortilla Chips, Marinated Chicken Kabobs,
Sausage Stuffed Mushrooms, Swedish Meatballs*

Your Choice of Three Stations

Carved Choice Top Round of Beef

Carved Roasted Turkey Breast Station

Pasta Station

Stir Fry Station

Potato Station

Salad Station

Dessert

Coffee & Tea with Your Wedding Cake

50.

The Senator's

Four Hour Open Bar

Premium Wine Toast

Imported Cheeses, Fruit and Crudité Display Table

Choice of Soup or Salad

Italian Wedding

Minestrone Soup

Mixed Garden Salad

Sit-Down Dinner

(Choice of Three)

Sliced Tenderloin

New York Strip Steak

Roast Turkey

Chicken Florentine

Stuffed Chicken Breast

Chicken Marsala with a Creamy Dill Sauce

Salmon with a Creamy Dill Sauce

Fresh Mixed Vegetables

Choice of Potato

Rolls & Butter

Dessert

Your Choice of Dessert, Your Wedding Cake, Coffee & Tea

38.

The Senator's Package with Protocol's Deluxe Buffet

Includes Soup or Salad (Served Individually)

Three Entrée Choices

Your Choice of Potato, Vegetable & Pasta

39.

WELCOME TO THE PROTOCOL

Our banquet facilities are well suited for a variety of events to meet the needs of both our private and corporate clients, Accommodating 20 to 300 guests. Distinctive culinary ideas, detailed presentations and consistent service are our forte. Weddings, showers, & rehearsal dinners, become memorable events. Anniversary & Retirement Parties impress. Corporate Events are effortless.

LUNCH

Monday-Friday 11:00am-3:30pm

DINNER

Monday-Friday 3:30pm-10:00pm.
Saturday 4:30pm-10:30pm
Reservations Are Available.

COCKTAIL LOUNGE

Monday-Friday 11:00am-Closing
Saturday 4:30pm-Closing

PATIO DINING

Offered Seasonally During Normal Serving Hours

OFF-PREMISE DINING

Offered From Our House Menus During Normal Serving Hours

THE PROTOCOL RESTAURANT
BAR & BANQUET FACILITY
6766 TRANSIT ROAD
WILLIAMSVILLE, NEW YORK 14221
Phone: 716-632-9556
Fax: 716-632-1501
www.ProtocolRestaurant.com

Business Hours: M-F 10-5

TERMS OF AGREEMENT

1. The quotations herein are subject to a proportionate increase to meet increased cost of food, and other increases in present commodity prices, labor costs, and taxes. Quotations cannot be guaranteed until 90-days prior to the time the function takes place.
2. Liquor and wine cannot be brought into the banquet room from outside sources.
3. NO CONFETTI or BUBBLES ALLOWED.
4. It is vital that the office be notified of the exact number of guests attending at least 48-hours before your party. This is a guaranteed amount for which you will be charged even if fewer guests attend.
5. We shall not assume the responsibility of any merchandise or articles left in the banquet room during or following the event.
6. Deposits made to the Protocol Restaurant will not be refunded in the event of a cancellation unless we reschedule another party, for the same amount of people, then we will refund one-half of your deposit.
7. Payment is due on or before the completion of the event. Local checks, cash or money orders are required. Weddings and other large social parties, may not be paid by credit card.
8. Banquet room will not be guaranteed unless a deposit is received.
9. Protocol Restaurant reserved the right to substitute and alternate function room should the projected attendance fall considerably below the original estimate.
10. We reserve the right to refuse alcoholic beverages to anyone.
11. All entertainment at events, DJ's, speakers and live music must be kept at a moderate volume level. Sound levels are at the discretion of the Protocol caterers.
12. Entertainment and open bar or cash bar must coincide with their closing time.
13. Room charges applicable where a special set-up fee is involved.
14. Add 8.75% Tax & 18% Gratuity To Final Bill

PARTY DEPOSITS

Rooms are not guaranteed unless a deposit is paid.

50 to 100 Guests \$200 deposit

100 to 200 Guests \$500 deposit

WEDDING DEPOSITS

A \$500 deposit is required on all weddings