



Thank you for your interest in Webb's Captains Table as the site for your upcoming event. With five banquet rooms Webb's is uniquely positioned to handle all of your needs. Our simple reservation process and time-tested reputation can assure you of dependable and dedicated customer service.

Webb's Captain's Table offers a variety of menu options. We also offer vegetarian and heart-healthy food choices. With advance notice, we can accommodate any special dietary needs.

If you have any questions or would like to set up a time to come in and view the rooms please contact one of the Banquet Coordinator's listed below at 716-753-3960.

We look forward to working with you.

Cordially,

Ben Webb  
Manager and Banquet Coordinator

Sally Webb  
Vice President and Banquet Coordinator

Andrew Lescynski  
Banquet Coordinator



## Dinner Packages

**\$35 - SERVED DINNER**

- One (1) hour of cocktails prior to dinner.  
Includes house liquors, wines, beers and mixers.  
Additional hour of open bar - \$2.95 per person.
- A light selection of Hors d'Oeuvres including:  
Cheese and Crackers, Fruit and Vegetable Platter.
- Includes Coffee, Tea and Water.

### Main Course (Select four)

- Baked Chicken
- Turkey with Stuffing
- Baked Ham with Sauce
- Baked Stuffed Pork Chop
- Baked Boneless Stuffed Chicken
- Chicken Maryland- *Lightly breaded pan sautéed chicken breast with bacon and Swiss cheese and finished off with poulee sauce.*
- Chicken Cordon Bleu
- Marinated Chicken Breast (1 ½ breasts)
- Chicken Chautauqua- *our tender boneless breast of chicken lightly breaded and pan sautéed, topped with fresh mushroom caps, bacon strips, and poulee sauce.*
- Chicken Parmesan
- Fresh Wild Atlantic Salmon Filet
- Fresh Boston Scrod
- Broiled Scallops
- Prime Rib (8 oz.)
- Roast Pork Tenderloin w/ Bourbon Peppercorn Sauce
- Herb Garden Pasta- *Linguini topped with diced tomatoes, onions, garlic, basil, virgin olive and reggiano parmesano.*
- Vegetable Lasagna
- Pasta Primavera

*Dinners include: Chef Salad, Baked Potato, (except with Pasta Entrées), Vegetable, Bread and Butter, Dessert and Beverage*

A minimum of 35 is required. . All dinners will be on one check.  
Tax and gratuity are not included in the above prices, NY sales tax is 7.75% and gratuity is 18%.



## Dinner Packages

**\$35 - BUFFET STYLE**

- One (1) hour of cocktails prior to dinner.  
Includes house liquors, wines, beers and mixers.  
Additional hour of open bar - \$2.95 per person.
- A light selection of Hors d'Oeuvres including:  
Cheese and Crackers, Fruit and Vegetable Platter.
- Includes Coffee, Tea and Water.

Main Course

(Select Two)

Potato/Rice/Vegetable

(Select Three)

Salad

(Select Two)

Dessert

Chef's Assortment

A minimum of 35 is required. All dinners will be on one check.  
Tax and gratuity are not included in the above prices, NY sales tax is 7.75% and gratuity is 18%.



## Dinner Packages

**\$43 - SERVED DINNER**

- One (1) hour of cocktails prior to dinner.  
Includes house liquors, wines, beers and mixers.  
Additional hour of open bar - \$2.95 per person.
- A selection of Hors d'Oeuvres including:  
Cheese and Crackers, Fruit, Vegetable Platter, Water Chestnuts wrapped in Bacon,  
Stuffed Mushrooms, and Assorted Canapies.
- Includes Coffee, Tea and Water.

### Main Course (Select four)

- Chicken Oscar
- Seafood Julienne- *Tender, delicate scallops, shrimp & lobster, sautéed in a light garlic butter with seasoned bread crumbs, and mushrooms; crowned with a lobster dainty.*
- Veal Parmesan
- Veal Chautauqua- *Milk-fed veal, lightly breaded and pan sautéed and topped with fresh mushroom caps, bacon strips and poulee sauce.*
- Prime Rib (12 oz.)
- New York Strip Steak (10-12 oz cut)
- Filet Mignon (8 oz.)
- Roast Beef Tenderloin with Bourbon Peppercorn Sauce
- Herb Garden Pasta- *Linguini topped with diced tomatoes, onions, garlic, basil, virgin olive oil and reggiano parmesano.*

*Dinners include: Chef Salad, Baked Potato, (except with Pasta Entrées),  
Vegetable, Bread and Butter, Dessert and Beverage*

A minimum of 35 is required. . All dinners will be on one check.  
Tax and gratuity are not included in the above prices, NY sales tax is 7.75% and gratuity is 18%.

ON BEAUTIFUL CHAUTAUQUA LAKE  
*Year-Round Resort*  
**Webb's**  
*Captain's Table Restaurant*

## Dinner Packages

**\$41 - BUFFET STYLE**

- One (1) hour of cocktails prior to dinner.  
Includes house liquors, wines, beers and mixers.  
Additional hour of open bar - \$2.95 per person.
- A selection of Hors d'Oeuvres including:  
Cheese and Crackers, Fruit, Vegetable Platter, Water Chestnuts wrapped in Bacon,  
Stuffed Mushrooms, and Assorted Canapies.
- Includes Coffee, Tea and Water.

Main Course  
(Select Three)

Potato/Rice/Vegetable  
(Select Four)

Salad  
(Select Two)

Dessert  
Chef's Assortment

A minimum of 35 is required. All dinners will be on one check.  
Tax and gratuity are not included in the above prices, NY sales tax is 7.75% and gratuity is 18%.



## Special Banquet Menu

Baked Chicken.....	\$18.50
Turkey with Stuffing.....	\$18.50
Baked Ham with Sauce.....	\$19.50
Baked Stuffed Pork Chop.....	\$19.95
Veal Parmesan.....	\$22.95
Veal Chautauqua.....	\$22.95
Milk-fed veal, lightly breaded and pan sautéed and topped with fresh mushroom caps, bacon strips and poulee sauce.	
Baked Boneless Stuffed Chicken.....	\$20.95
Chicken Maryland.....	\$21.95
Lightly breaded pan sautéed chicken breast with bacon and Swiss cheese and finished off with poulee sauce.	
Chicken Parmesan.....	\$21.95
Marinated Chicken Breast (1 ½ Breasts).....	\$20.95
Chicken Cordon Bleu.....	\$21.95
Chicken Chautauqua.....	\$21.95
Tender boneless breast of chicken lightly breaded and pan sautéed and topped with fresh mushroom caps, bacon strips and poulee sauce.	
Chicken Oscar.....	\$23.95
Tender boneless breast of chicken lightly breaded and pan sautéed and topped with shrimp, asparagus and Hollandaise sauce.	
Fresh Salmon.....	\$22.95
Fresh Boston Scrod.....	\$19.95
Broiled Scallops.....	\$21.95
Seafood Julienne.....	\$27.95
Tender, delicate scallops, shrimp and lobster, sautéed in a light garlic butter with seasoned bread crumbs and mushrooms; crowned with a lobster dainty.	
Fisherman's Platter (Broiled or Fried).....	\$29.95
Stuffed devil crab, broiled lobster dainty, scallops, shrimp, and white fish.	
Lobster (2 - 4oz. Tails).....	\$35.95

ON BEAUTIFUL CHAUTAUQUA LAKE  
*Year Round Resort*  
**Webb's**  
*Captain's Table Restaurant*

Prime Rib	8-9 oz. cut....\$22.95...11-12 oz. cut..\$27.95..18-20 oz. cut...\$36.95
New York Strip	10-12 oz. cut.....\$27.95.....16 oz. cut.....\$31.95
Filet Mignon	6 oz. cut....\$22.95.....8 oz. cut....\$27.95.....10 oz. cut...\$31.95
Roast Beef Tenderloin with Bourbon Peppercorn Sauce.....	\$26.95
Roast Pork Tenderloin with Bourbon Peppercorn Sauce.....	\$21.95
Vegetable Lasagna.....	\$19.95
Herb Garden Pasta.....	\$19.95
Linguini topped with diced tomatoes, onions, garlic, basil, virgin olive oil and reggiano parmesano.	
Pasta Primavera.....	\$19.95

*Dinners include: Chef Salad, Baked Potato, (except with the Pasta Entrées), Vegetable, Bread and Butter, Dessert and Beverage.*

We must have a definite number of each choice and please limit to 4 choices.  
 All prices are for the guaranteed number and must be guaranteed 24 hours in advance, with 5% allowance.  
 All prices are subject to change. All dinners will be on one check.  
 Tax and gratuity are not included in the above prices, NY sales tax is 7.75% and gratuity is 18%.



## 2009 Special Dinner Menu

*Meals are ordered at time of dinner - Limited to 30 people*

Baked Ham with Sauce.....	\$19.50
Veal Parmesan.....	\$22.95
Veal Chautauqua.....	\$22.95
<i>Milk-fed veal, lightly breaded and pan sautéed and topped with fresh mushroom caps, bacon strips, and poulee sauce.</i>	
Chicken Parmesan.....	\$21.95
Marinated Chicken Breast .....	\$19.95
Chicken Cordon Bleu.....	\$21.95
Chicken Chautauqua.....	\$21.95
<i>Our tender boneless breast of chicken lightly breaded, pan sautéed and topped with fresh mushroom caps, bacon strips, and poulee sauce.</i>	
Fresh Salmon.....	\$22.95
Pan Fried Fresh Walleye .....	\$21.95
Broiled Scallops.....\$22.95.....Au Gratin or Cajun.....	\$23.95
Seafood Julienne.....	\$28.95
<i>Tender, delicate scallops, shrimp, and lobster, sautéed in a light garlic butter with seasoned bread crumbs and mushrooms, crowned with a lobster dainty.</i>	
Fisherman's Platter (Broiled or Fried).....	\$30.95
<i>Stuffed devil crab, broiled lobster dainty, scallops, shrimp, and white fish.</i>	
Lobster (2 - 4oz. Tails).....	\$33.95
<b>Prime Rib</b>	
8 oz. cut.....\$21.00...12 oz. cut...\$26.95...18-20 oz. cut	\$35.95
<b>New York Strip</b>	
12 oz. cut.....\$26.95.....16 oz. cut	\$35.95
<b>Filet Mignon</b>	
6 oz. cut.....\$21.00.....10 oz. cut	\$29.95
<b>Herb Garden Pasta .....</b>	<b>\$19.95</b>
<i>Linguini topped with diced tomatoes, onions, garlic, basil, virgin olive oil and reggiano parmesano.</i>	

*All of the above dinners include: Chef Salad, Baked Potato (except with Herb Garden Pasta), Bread and Butter, and Beverage.*

*Tax and gratuity are not included in the above prices. NY sales tax is 7.75% and gratuity is 18%*



## Hors d'oeuvres Suggestions

	<u>50 Pieces</u>
1. Battered Mushrooms	\$ 40
2. Battered Cauliflower	\$ 40
3. Cocktail Sausages in Barbecue Sauce	\$ 40
4. Miniature Franks in Pastry	\$ 45
5. Italian or Swedish Meatballs	\$ 45
6. Deviled Eggs	\$ 45
7. Water Chestnuts Wrapped in Bacon	\$ 45
8. Ramaki (Chicken Liver and Water Chestnuts wrapped in Bacon)	\$ 50
9. Pizza Squares	\$ 50
10. Stuffed Mushrooms	\$ 50
11. Mini Quiche	\$ 50
12. Buffalo Wings	\$ 50
13. Battered Shrimp	\$ 50
14. Battered Scallops	\$ 50
15. Cream Cheese Stuffed Jalapeño Peppers wrapped in Bacon	\$ 55
16. Barbecue Beef Tips	\$ 55
17. Cream Cheese Stuffed Jalapeño Poppers	\$ 55
18. Egg Rolls	\$ 55
19. Chicken Fingers	\$ 60
20. Barbecued Ribs	\$ 65
21. Red Curry Chicken Wontons	\$ 65
22. Chicken Sate	\$ 65
23. Mini Crab Cakes	\$ 65
24. Canapies Assortment (Choice of 2, 25 each minimum)	\$ 65
Artichoke Caper Dill Dip	
Black Olive Topenade	
Herbed Cheese	
Bruschetta	
Smoked Salmon and Cream Cheese	
25. Clams Casino	\$ 75
26. Oysters Rockefeller	\$ 80
27. Iced Shrimp	\$ 90
28. Tea Sandwiches with Spread (Choice of 2)	\$125
Chicken Salad, Egg Salad, Ham Salad, Tuna Salad	
29. Sautéed Shrimp	\$ 95
30. Mini Gourmet Sandwiches	\$150
Sliced Turkey, Ham, or Roast beef	
31. Sautéed Scallops	\$ 90
32. Scallops Wrapped in Bacon	\$ 95
34. Crab Claws (1 oz.)	\$ 95

ON BEAUTIFUL CHAUTAUQUA LAKE  
*Year-Round Resort*  
**Webb's**  
*Captain's Table Restaurant*

	<u>SERVING 25</u>	<u>SERVING 50</u>
1. Chips and Dip	\$ 25.00	\$ 50.00
2. Tortilla Chips with Salsa and with Guacamole and with Artichoke Dip	\$ 25.00 \$ 35.00 \$ 35.00	\$ 50.00 \$ 70.00 \$ 70.00
3. Vegetable Relish Tray	\$ 50.00	\$100.00
4. Cheese, Fruit & Cracker Tray	\$ 65.00	\$130.00
5. Sampler Platter		
Small Chip 'n Dip		
Small Relish Tray		
12 - Egg Rolls		
12 - Salmon Sate		
15 - Bruschetta		
15 - Jalapeno Poppers	\$150.00	\$300.00
15 - Scallops in Bacon		
20 - Battered Cauliflower		
20 - Battered Mushrooms		
20 - Stuffed Mushrooms		
25 - Battered Shrimp		
6. Smoked Salmon Platter with Fresh Fruit and Assorted Cheese and Crackers	\$170.00	\$340.00
<u>MIXED NUTS</u>	\$12.95 per pound	
<u>PRETZELS</u>	\$5.00 per pound	
Cheese & Cracker Tray	\$ 50.00	\$100.00
Antipasta Platter:	\$100.00	\$200.00
Prosciutto, salami, cappicola, marinated olives, pepperoni, fresh mozzarella, banana peppers, cherry peppers, and crackers.		
Artisan Fresh Fruit, Cheese & Cracker Platter:	\$100.00	\$200.00

All prices are for the guaranteed number and must be guaranteed 24 hours in advance, with 5% allowance.

All prices are subject to change. All dinners will be on one check.

Tax and gratuity are not included in the above prices, NY sales tax is 7.75% and gratuity is 18%.

ON BEAUTIFUL CHAUTAUQUA LAKE  
*Year-Round Resort*  
**Webb's**  
*Captain's Table Restaurant*

## Buffet Menu

**\$23.95:** Buffet will include: Two Meat choices, Three Potato/Rice/Vegetable choices, Two salad choices, a Relish Tray, Bread, and Assorted Desserts.

**\$25.95:** Buffet will include: Three Meat choices, Two Potato/Rice choices, Two Vegetable choices, Two salad choices, a Relish Tray, Bread, and Assorted Desserts.

### MEAT

Baked Chicken	Roast Beef	Broiled Haddock
Chicken Cacciatore Casserole	Swiss Steak	Battered Scallops or Shrimp
Chicken Divan Casserole	Beef Stroganoff	Italian Sausage
Chicken with Yellow Rice	Bourbon Beef Tip	Pasta Primavera
Ham	Lasagna (Meat or Vegetable)	Italian Meatballs
Turkey with Stuffing	Linguine with Cream Clam Sauce	Swedish Meatballs
Goulash		

### POTATOES OR RICE

Au Gratin	Scalloped	German Potato Salad	Rice Pilaf
Mashed	Home Fries	Parslied Potatoes	Spanish Rice
Garlic Mashed	French Fries	Pasta with Marinara Sauce	Wild Rice
Sweet Potatoes			

### VEGETABLES

Baby Glazed Carrots	Green Bean Casserole	Cauliflower w/cheese	Peapods
Mixed Vegetables	Zucchini & Yellow Squash	Corn	Harvard Beets
Broccoli Au Gratin	Green Beans Almondine	Buttered Peas	Baked Beans

### SALADS

Tossed Salad	Fresh Fruit Salad	Three Bean Salad	Macaroni Salad
Caesar Salad	Mesclun Salad	Cole Slaw	Pasta Salad
Potato Salad	Cucumber, Tomato, Onion		

### DESSERTS

Carrot Cake	Pecan Pie	Chocolate Peanut Butter Pie *Chef's Choice*
French Silk Pie	Apple Pie	Cheesecake with Seasonal Berry Topping

### ADDITIONS (add price shown)

Boneless Chicken Stuffed w/ Bread or Wild Rice Stuffing ...\$1.00	Shrimp Scampi over Linguine \$2.50
Chef Carved Roast Pork Loin...\$1.00	Stuffed Whole Salmon...3.50
Marinated Grilled Chicken ...\$1.00	Chef Carved Prime Rib ...\$5.50
Chicken Chautauqua, Cordon Bleu, or Maryland ...\$1.50	King Crab Legs ...\$6.00
Chef Carved Roast Beef ...\$2.00	Chef Carved Roast Tenderloin .... \$7.00
Broiled Salmon ...\$2.50	

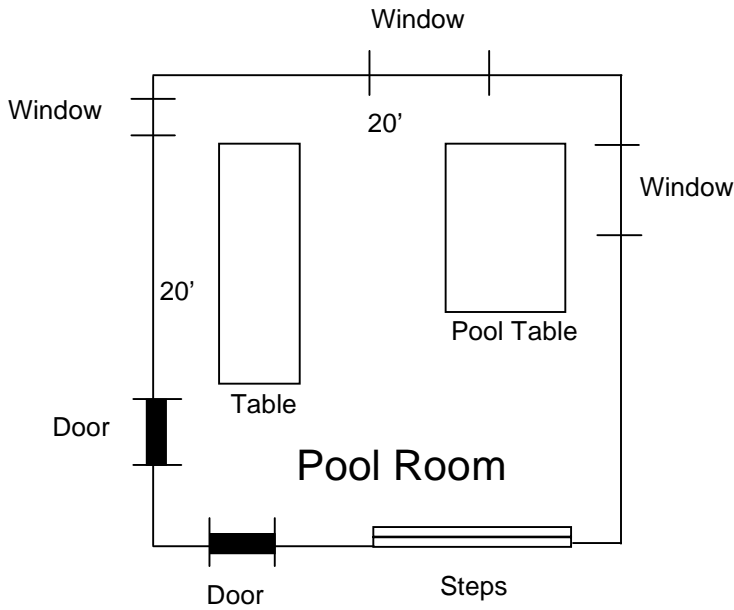
A minimum of 35 is required.

All prices are for the guaranteed number and must be guaranteed 24 hours in advance, with 5% allowance.

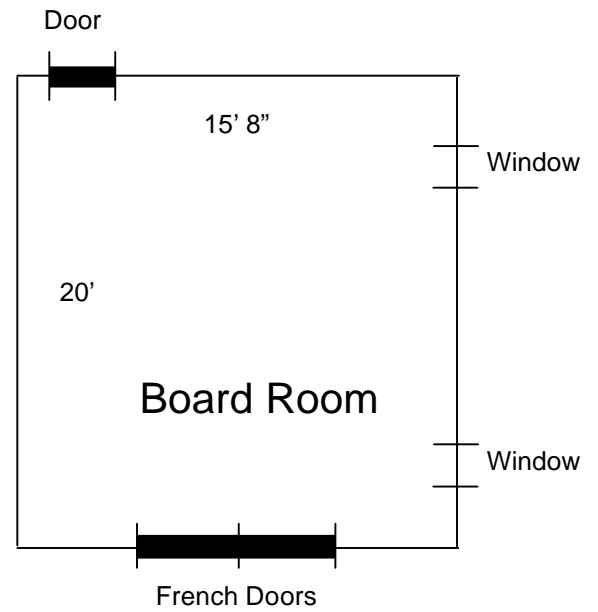
All prices are subject to change. All dinners will be on one check.

Tax and gratuity are not included in the above prices, NY sales tax is 7.75% and gratuity is 18%.

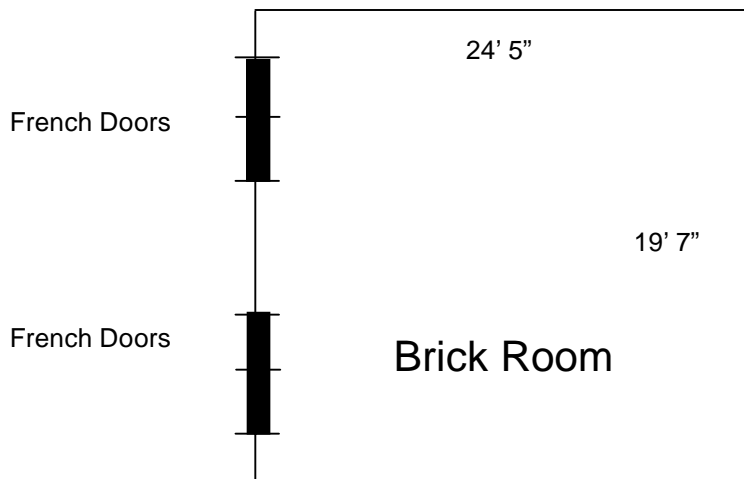
ON BEAUTIFUL CHAUTAUQUA LAKE  
*Year Round Resort*  
**Webb's**  
*Captain's Table Restaurant*



The Pool Room fits up to 16 people.



The Board Room fits up to 32 people.



The Brick Room fits up to 32 people.

ONE BEAUTIFUL CHAUTAUQUA LAKE  
*Year-Round Resort*  
**Webb's**  
*Captain's Table Restaurant*

