



115 W. Lake Rd
Mayville, NY 14757
Phone (716) 753-3960
www.webbscaptainstable.com

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

Eileen LeMar, Banquet Coordinator



DINNER PACKAGES

\$ 38 SERVED DINNER

(1) Hour of cocktails prior to dinner.
Includes house liquors, wines, beers and mixers.
Additional hour of open bar - \$3.50 per person.

A light selection of Hors d'oeuvres including:
Cheese, Fruit and Cracker Platter
Vegetable Platter.

Main Course (Select Four)

Baked Chicken
Turkey with Stuffing
Baked Ham with Sauce
Baked Stuffed Pork Chop
Baked Boneless Stuffed Chicken
Chicken Maryland
Chicken Cordon Bleu
Marinated Chicken Breast (1 ½ breasts)
Chicken Chautauqua
Chicken Parmesan
Fresh Wild Atlantic Salmon Filet
Fresh Boston Scrod
Broiled Scallops
Prime Rib (8 oz.)
Roast Pork Tenderloin w/ Bourbon Peppercorn Sauce
Vegetable Lasagna
Pasta Primavera

*Dinners include: Chef Salad, Baked Potato, (except with Pasta Entrées),
Vegetable, Rolls 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 7.5% and gratuity is 18%



DINNER PACKAGES

\$38 BUFFET STYLE

(1) Hour of cocktails prior to dinner.
Includes house liquors, wines, beers and mixers.
Additional hour of open bar - \$3.50 per person.

A light selection of Hors d'oeuvres including:
Cheese, Fruit and Cracker Platter
Vegetable Platter

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 7.5% and gratuity is 18%.



DINNER PACKAGES

\$ 47 SERVED DINNER

One (1) hour of cocktails prior to dinner.
Includes house liquors, wines, beers and mixers.
Additional hour of open bar - \$3.50 per person.

A selection of Hors d'oeuvres including:

Cheese, Fruit and Cracker Platter, Vegetable/Dip Platter,
Water Chestnuts wrapped in Bacon, Stuffed Mushrooms, Assorted Canapies

Main Course

(Select Four)

Chicken Oscar
Seafood Julienne
Veal Parmesan
Veal Chautauqua
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

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

A minimum of 35 is required. All dinners will be on one check.
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DINNER PACKAGES

\$ 45 BUFFET STYLE

One (1) hour of cocktails prior to dinner.
Includes house liquors, wines, beers and mixers.
Additional hour of open bar - \$3.50 per person.

A selection of Hors d'oeuvres including:

Cheese, Fruit and Cracker Platter, Vegetable/Dip Platter,
Water Chestnuts wrapped in Bacon, Stuffed Mushrooms, Assorted Canapies

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 7.5% and gratuity is 18%.



Hors d'oeuvres Suggestions

	<u>50 PIECES</u>
1. Battered Mushrooms	\$ 44
2. Battered Cauliflower	\$ 44
3. Cocktail Sausages in Barbecue Sauce	\$ 44
4. Miniature Franks in Pastry	\$ 50
5. Italian or Swedish Meatballs	\$ 50
6. Deviled Eggs	\$ 50
7. Water Chestnuts Wrapped in Bacon	\$ 50
8. Ramaki (Chicken Liver and Water Chestnuts wrapped in Bacon)	\$ 55
9. Pizza Squares	\$ 55
10. Stuffed Mushrooms	\$ 55
11. Mini Quiche	\$ 55
12. Buffalo Wings	\$ 55
13. Battered Shrimp	\$ 55
14. Battered Scallops	\$ 55
15. Cream Cheese Stuffed Jalapeño Peppers wrapped in Bacon	\$ 60
16. Barbecue Beef Tips	\$ 60
17. Cream Cheese Stuffed Jalapeño Poppers	\$ 60
18. Egg Rolls	\$ 60
19. Chicken Fingers	\$ 66
20. Barbecued Ribs	\$ 70
21. Red Curry Chicken Wontons	\$ 70
22. Chicken Sate	\$ 70
23. Mini Crab Cakes	\$ 70
24. Canapies Assortment (Choice of 2, 25 each minimum)	\$ 70
Artichoke Caper Dill Dip	
Black Olive Topenade	
Herbed Cheese	
Bruschetta	
Smoked Salmon and Cream Cheese	
25. Clams Casino	\$ 120
26. Oysters Rockefeller	\$ 80
27. Iced Shrimp	\$ 100
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	\$ 100
33. Crab Claws (1 oz.)	\$ 95



	<u>SERVING 25</u>	<u>SERVING 50</u>
1. Chips and Dip	\$ 25.00	\$ 50.00
2. Tortilla Chips with Salsa	\$ 25.00	\$ 50.00
and with Guacamole	\$ 35.00	\$ 70.00
and with Artichoke Dip	\$ 35.00	\$ 70.00
3. Vegetable Relish Tray	\$ 50.00	\$100.00
4. Cheese, Fruit & Cracker Tray	\$ 70.00	\$140.00
5. Sampler Platter		
Small Chip 'n Dip		
Small Relish Tray		
12 - Egg Rolls		
12 - Salmon Sate		
15 - Bruschetta		
15 - Jalapeno Poppers	\$160.00	\$320.00
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	\$175.00	\$350.00

MIXED NUTS

\$12.95 per pound

PRETZELS

\$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

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Buffet Menu

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

\$27.95: 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 ...\$1.50	Shrimp Scampi over Linguine ...\$2.95
Chef Carved Roast Pork Loin...\$1.95	Stuffed Whole Salmon...3.95
Marinated Grilled Chicken ...\$1.50	Chef Carved Prime Rib ...\$5.95
Chicken Chautauqua, Cordon Bleu, or Maryland ...\$1.95	King Crab Legs ...\$7.75
Chef Carved Roast Beef ...\$2.50	Chef Carved Roast Tenderloin \$7.75
Broiled Salmon ...\$2.95	

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Carving Station Menu

One Hour per Person

Shrimp Sauté Station

Sautéed with butter garlic and white wine or prepared scampi style.
\$9.95

Scallop Sauté Station

Sautéed with butter garlic and white wine or prepared scampi style.
\$9.95

Sliced Roasted Tenderloin Station served with Silver Dollar Rolls, Horseradish, Mayonnaise and Mustard

Tenderloin starts with a specially blended dry rub of seasoning salts and is oven roasted to perfection
and served with silver dollar rolls
\$11.95

Sliced Prime Rib Station served with Mini Kummelwick Rolls, Horseradish, Mayonnaise and Mustard

\$10.95

Sliced Roast Beef Station served with Mini Kummelwick Rolls, Horseradish, Mayonnaise and Mustard

\$7.95

Sliced Turkey Station served with Mini Croissant and Dijon Mustard

Slow roasted turkey breast.
\$7.95

Sliced Ham Station served with an Assortment of Mini Rolls and Dijon Mustard

Honey glazed ham slow roasted to perfection.
\$7.95

A minimum of 50 is required.

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Combination Dinners

All meats are based on a 6oz. portion.
The roast tenderloin is served with a bourbon peppercorn sauce.

RIB

Rib with 1 Lobster Dainty (4 oz.).....	\$33.95
with 2 Lobster Dainties.....	\$43.95
Rib with Shrimp on a Stick.....	\$29.50
Rib with 1/2 Chicken Breast.....	\$28.50
Chicken Choices are: Chicken Cordon Bleu, Marinated Chicken, or Chicken Chautauqua	
Rib with Salmon Filet.....	\$31.50

FILET

Filet with 1 Lobster Dainty (4 oz.).....	\$33.95
with 2 Lobster Dainties	\$43.95
Filet with Shrimp on a Stick	\$29.50
Filet with 1/2 Chicken Breast	\$28.50
Chicken Choices are: Chicken Cordon Bleu, Marinated Chicken, or Chicken Chautauqua	
Filet with Salmon Filet	\$33.95

ROAST TENDERLOIN

Roast Tenderloin with 1 Lobster Dainty (4 oz.).....	\$36.95
with 2 Lobster Dainties	\$47.95
Roast Tenderloin with 4 Shrimp on a Stick	\$33.95
Roast Tenderloin with 1/2 Chicken Breast	\$31.50
Chicken Choices are: Chicken Cordon Bleu, Marinated Chicken, or Chicken Chautauqua	
Roast Tenderloin with Salmon Filet	\$33.95

All of the above dinners include: Chef Salad, Baked Potato, Vegetable, Bread and Butter and Beverage.

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

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Cocktails and Beverages

PACKAGE BAR SERVICE

Unlimited Beverage Service for a specified continuous time period.

Standard	One Hour	\$7.95
	Each Additional Hour	\$3.50

Includes house brands of bourbon, vodka, scotch, gin, rum, bottled beer and house wines.

Call	One Hour	\$8.95
	Each Additional Hour	\$4.50

Includes Jim Beam, Absolute, Dewar's, Beefeater, Captain Morgan, Bacardi, Peach Schnapps, bottled beer and house wines, and other comparable brands.

Premium	One Hour	\$9.95
	Each Additional Hour	\$5.50

Includes Grey Goose, Bombay Sapphire, Crown Royal, Knob Creek, Johnny Walker Black, Glenlivet, Patron Silver, Rhum Clement and other comparable brands.

BEER AND WINE SERVICE

Unlimited Service for a specified continuous time period.

One Hour	\$4.95
Each Additional Hour	\$3.50

Includes House Wines and Beers.

HOSTED BAR SERVICE

Standard Brand Liquor	\$5.00 per Service
Premium Brand Liquor	\$5.50 - \$9.50 per Service
Manhattans, Martinis, etc.	\$6.50 and up per Service
Cordials and Brandies.	\$7.25 and up per Service
Bottled Beers	\$3.50 - \$7.00 per Service
Wine	\$6.00 - \$9.00 per Service
Soft Drinks	\$2.00 per Service
Juices and Mineral Water	\$2.50 per Service

All beverages consumed in public areas must be purchased from the BAR. Prices include mixers, ice, use of glasses, bartender(s) and set-ups. Bottles are charged by quarters.

If private bars do not meet the \$150.00 minimum per bar, there will be a bartender fee of \$35.00 per bar.

Plastic glasses will be used after 10:00 PM A minimum of 35 is required.

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



Liquor and Wine Price List

BLENDS

Southern Comfort	\$78.00
7 Crown	72.00
Kesslers	68.00

BOURBON

Wild Turkey	\$90.00
Old Granddad	79.00
Jim Beam	79.00
Bar	65.00

BRANDY

Christian Brothers	\$76.00
Apricot	70.00

CANADIAN

Canadian Club	\$85.00
Seagrams VO	85.00
Black Velvet	85.00

GIN

Beefeater	\$88.00
Tanqueray	88.00
Bar	65.00

LIQUEURS

Bailey's Irish Cream	\$98.00
Amaretto (regular)	70.00
Amaretto (premium)	99.00
Kahlua	98.00
Drambuie	103.00
Peach Schnapps	70.00
Crème de Menthe	70.00

RUM

Myers Dark	\$88.00
Bacardi	78.00
Bar	65.00

SCOTCH

Glenfiddich	\$126.00
Chivas Regal	110.00
J. Walker Black	96.00
J. Walker Red	89.00
Dewars White	78.00
Cutty Sark	78.00
J & B	78.00
Bar	65.00

SHERRY

Dry Sack	\$74.00
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SOUR MASH

Jack Daniels	\$82.00
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TEQUILA

Bar	\$65.00
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VERMOUTH

Martini & Rossi	
Sweet	\$50.00
Dry	50.00

VODKA

Stolichnaya	\$90.00
Smirnoff	74.00
Absolut	89.00
Bar	65.00

Above prices are for 750ml bottles and include mixers and bartenders.
Bottles are charged by the quarters.

HOUSE WINES

Chablis and Burgundy	\$19.95 per one liter carafe
Cabernet Sauvignon, Chardonnay, Merlot, and White Zinfandel	\$22.95 per one liter carafe
Henri Marchant	\$14.00 per bottle
Great Western	\$20.00 per bottle

FRUIT PUNCH

Serves 30-35 people.	\$32.00 per bowl.
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LIQUOR PUNCH

Serves 30-35 people.	\$65.00 per bowl
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SODA

	\$ 7.00 per pitcher
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All prices subject to change.



Beer Price List

<u>BEERS & ALES</u>	<u>HALF KEG</u>	<u>QUARTER KEG</u>	<u>PER BOTTLE</u>
Labatt's	200.00	100.00	3.75
Michelob Ultra	200.00	100.00	3.75
Budweiser	200.00	100.00	3.75
Bud Lite	200.00	100.00	3.75
Coors	200.00	100.00	3.75
Coors Lite	200.00	100.00	3.75
Miller	200.00	100.00	3.75
Miller Lite	200.00	100.00	3.75
Southern Tier			
Ellicottville Brewing Company			

**We are able to acquire most beer, ales, and wine upon request.
Please ask your banquet coordinator for details.**

All prices are subject to change.
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Special Banquet Menu

Baked Chicken.....	\$18.95
Turkey with Stuffing.....	\$18.95
Baked Ham with Sauce.....	\$20.95
Baked Stuffed Pork Chop.....	\$21.95
Veal Parmesan.....	\$25.95
Veal Chautauqua.....	\$25.95
Milk-fed veal, lightly breaded and pan sautéed and topped with fresh mushroom caps, bacon strips and poulee sauce.	
Baked Boneless Stuffed Chicken.....	\$22.95
Chicken Maryland.....	\$24.95
Lightly breaded pan sautéed chicken breast with bacon and Swiss cheese and finished off with poulee sauce.	
Chicken Parmesan.....	\$24.95
Marinated Chicken Breast (1 ½ Breasts).....	\$20.95
Chicken Cordon Bleu.....	\$24.95
Chicken Chautauqua.....	\$24.95
Tender boneless breast of chicken lightly breaded and pan sautéed and topped with fresh mushroom caps, bacon strips and poulee sauce.	
Chicken Oscar.....	\$25.95
Tender boneless breast of chicken lightly breaded and pan sautéed and topped with shrimp, asparagus and Hollandaise sauce.	
Fresh Salmon.....	\$25.95
Fresh Boston Scrod.....	\$21.95
.....Au Gratin or Cajun.....	\$24.95
Broiled Scallops.....	\$24.95
.....Au Gratin or Cajun.....	\$25.95
Seafood Julienne.....	\$32.95
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).....	\$35.75
Stuffed devil crab, broiled lobster dainty, scallops, shrimp, and white fish.	
Lobster (2 - 4oz. Tails).....	\$36.95

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

Prime Rib		
8-9 oz. cut....	\$23.95...	11-12 oz. cut....\$29.50...18-20 oz. cut.. \$39.50
New York Strip		
10-12 oz. cut.....	\$29.50.....	16 oz. cut..... \$34.95
Filet Mignon		
6 oz. cut....	\$23.95.....	8 oz. cut....\$28.50.....10 oz. cut.. \$32.95
Roast Beef Tenderloin with Bourbon Peppercorn Sauce.....		\$29.50
Roast Pork Tenderloin with Bourbon Peppercorn Sauce.....		\$24.95
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.....		\$20.95

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.
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2012
Special Dinner Menu

Meals are ordered at time of dinner
Limited to 30 people.

Baked Ham with Sauce.....	\$20.50
Veal Parmesan.....	\$25.95
Veal Chautauqua.....	\$25.95
Chicken Parmesan.....	\$24.95
Marinated Chicken Breast	\$21.95
Chicken Cordon Bleu.....	\$24.95
Chicken Chautauqua.....	\$24.95
Fresh Salmon.....	\$25.95
Fresh Walleye (Broiled or Pan Fried).....	\$24.95
Broiled Scallops.....\$24.95.....Au Gratin or Cajun.....	\$25.95
Seafood Julienne.....	\$32.95
Fisherman's Platter (Broiled or Fried).....	\$35.75
Lobster (2 - 4oz. Tails).....	\$36.95
Prime Rib	
8 oz. cut.....\$23.95...12 oz. cut...\$29.50...18-20 oz. cut	\$39.50
New York Strip	
12 oz. cut.....\$29.50.....20 oz. cut	\$39.50
Filet Mignon	
6 oz. cut.....\$23.95.....10 oz. cut	\$32.95
Herb Garden Pasta.....	\$19.95
Linguini topped with diced tomatoes, onion, garlic, basil, virgin olive oil and reggiano parmesano.	

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

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2012

STATION RECEPTIONS

\$15.95 Per Person

with **Shrimp Cocktail \$20.95**

Chip and Dip
Cheese and Crackers
Poppers
Battered Mushrooms

Fresh Fruit Platter
Mini Crab Cakes
Bruschetta
Relish Trays

\$18.50 Per Person

with **Shrimp Cocktail \$23.50**

Chip and Dip
Cheese and Crackers
Poppers
Battered Mushrooms
Meatballs
Chicken Wings

Fresh Fruit Platter
Mini Crab Cakes
Bruschetta
Relish Trays
Stuffed Mushrooms

\$21.95 Per Person

with **Shrimp Cocktail \$26.95**

Chip and Dip
Cheese and Crackers
Poppers
Battered Mushrooms
Meatballs
Chicken Wings
Assorted Gourmet Sandwiches

Fresh Fruit Platter
Mini Crab Cakes
Bruschetta
Relish Trays
Stuffed Mushrooms
Fried Shrimp
Deviled Eggs

Food will be replenished for the first two hours.

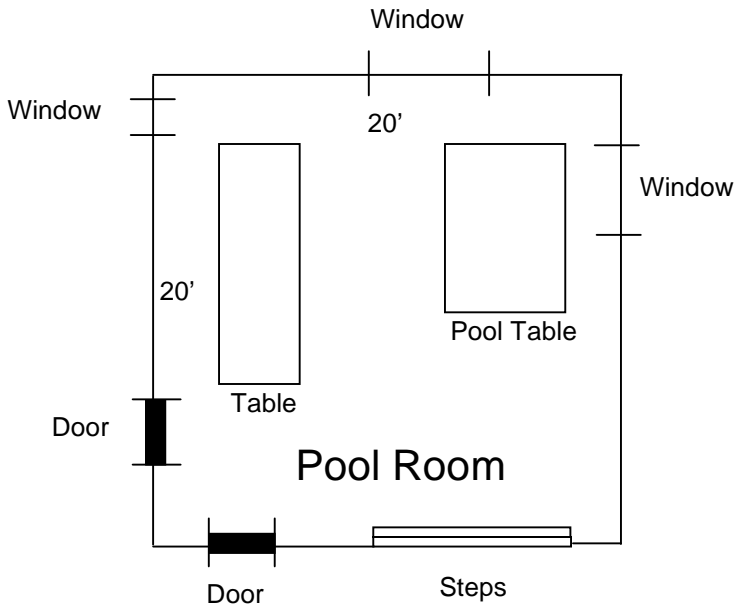
All prices are for a guaranteed number and must be guaranteed 24 hours in advance with a 5% allowance.

Please, no separate checks.

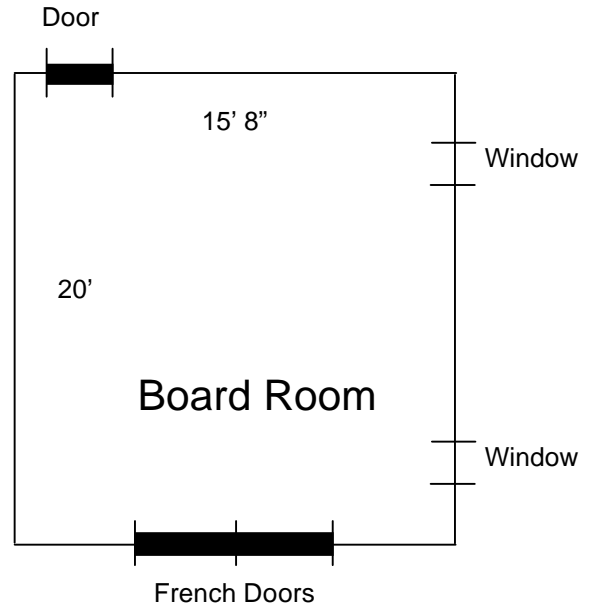
Tax and Gratuity are **NOT** included in the above prices.

- New York sales tax is 7.5%
- Gratuity is 18%

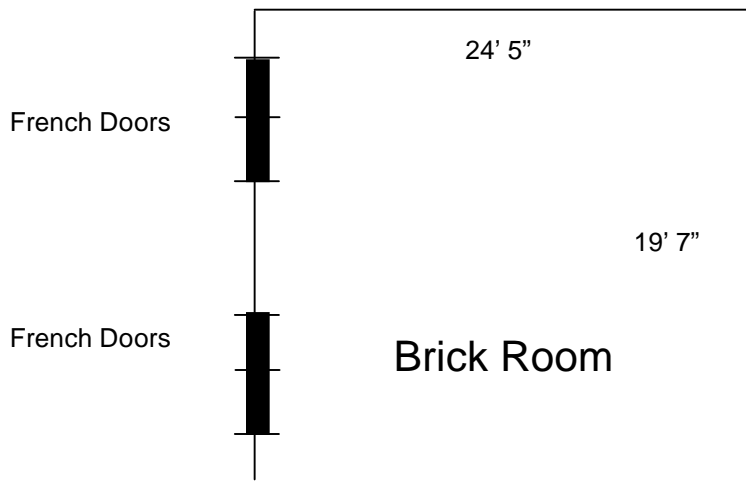
ONE BEAUTIFUL CHAUTAUQUA LAKE
Year Round Resort
Webb's
Captain's Table Restaurant



The Pool Room fits up to 16 people.



The Board Room fits up to 32 people.



The Brick Room fits up to 32 people.

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

Covered
Patio

Covered
Patio

65'

Window/
Sliding Glass
Door

Window/
Sliding Glass
Door

Window/
Sliding Glass
Door

Window/
Sliding Glass
Door

Door

Door

Big Banquet Room

25 1/2'

29 1/2'

The Big Banquet Room fits up to 160 people.
 With the Small Banquet Room it fits up to 250 people.
 With the Small Banquet Room and Patio it fits
 up to 320 people.

20'

Door

6'

Door

39'

Window/
Sliding Glass
Door

Window/
Sliding Glass
Door

Window/
Sliding Glass
Door

Door

Small Banquet Room

Hall

23'

The Small Banquet Room fits
up to 80 people.

30 1/2'

Men's Room

Phone

Women's Room

