



Thank you for your interest in Webb's Captains Table as the site for your upcoming meeting. With five professionally equipped and customizable rooms Webb's is uniquely positioned to handle all of your meeting and conference 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 for Breakfast, Breaks, Brunch, Lunch and Dinner. We also offer vegetarian and heart-healthy food choices. With advance notice, we can accommodate any special dietary needs.

Conference Room Benefits Available:

1. High Speed Wireless Internet Access
2. Printing and Faxing Services
3. Projection Screens
4. Podium
5. Customizable Conference Room Set-up from 5 to 250 people.
6. Break Out Areas
7. Cyber Café

If you have any questions or would like to set up a time to come in and view the rooms please contact Ben Webb, Sally Webb, or Andrew Lescynski at 716-753-3960.

We look forward to working with you and making this event effortless!

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 sauteed, 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%.



\$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%.



\$ 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 and lobster, sauteed 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%.



\$ 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%.



Mid Morning Break/Continental Breakfast

\$6.50 BREAKFAST INCLUDES:

Coffee

Tea

Danish

AVAILABLE AT \$1.25 EXTRA

Juice

A minimum of 25 is required.

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

All lunches 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%.



Brunch Buffet

\$14.95 BUFFET INCLUDES:

Quiche Lorraine or Eggs Benedict or Scrambled Eggs with Toast
Meat: Ham, Bacon, or Sausage (Choice of 2)
Fresh Fruit
Assorted Pastries
Cereal
Coffee
Juice

OTHER ITEMS AVAILABLE AT \$1.00 EACH:

Potato Salad	Cole Slaw	Parslied Potatoes
Macaroni Salad	Relish Tray	Baby Brown Potatoes
Caesar Salad	Baked Beans	Scalloped Potatoes
Tossed Salad	Fresh Mixed Vegetables	Au Gratin Potatoes
Corn Beef Hash	Penne Pasta and Marinara Sauce	

OTHER ITEMS AVAILABLE AT \$2.00 EACH:

Roast Beef	Roast Turkey	Chicken Parmesan
Barbecued Beef Tips	Chicken Divan	Baked Chicken
Chicken a la King with Rice Pilaf	Caprese Salad	Assorted Desserts

OTHER ITEMS AVAILABLE AT \$3.50 EACH:

Salmon	Prime Rib	Roast Tenderloin
Shrimp Scampi over Linguini	Pork Tenderloin	

A minimum of 25 is required.

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

All lunches 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%.

Seat # _____



Limited Lunch Menu

Beef on Wick with Vegetable Soup

The Captain's Burger
(lettuce, tomato, and pickle)

The Captain's Cheeseburger
(lettuce, tomato, and pickle)

Turkey Grill

Sliced turkey breast seasoned & roasted, smothered in melted Swiss cheese & served on grilled Ciabatta bread with a light honey mustard dressing.

Marinated Chicken Breast Sandwich

Garden Salad

Freshly chopped lettuce with assorted vegetables.
Dressing _____

Julienne Salad

Julienne cut ham, turkey, Swiss cheese, American cheese, assorted vegetables, eggs, and bacon.
Dressing _____

Charbroiled Chicken Salad

A charbroiled chicken breast over crisp greens with tomatoes, eggs, black olives, and bacon.
Dressing _____

Beverage _____

Name _____

All Lunches are **\$13.95** and include tax, tip and one beverage.



Luncheon Menu

ENTREES

Includes Tossed Salad, Rolls with Butter, Dessert and Brewed Beverage.

Horseradish Crusted Wild Atlantic Salad

Served with a baked potato and fresh vegetables.

\$16.95

Shrimp Scampi (5)

Tender gulf Shrimp, broiled with fresh mushrooms in a lemon garlic butter sauce, and topped with fresh bread crumb served over linguini with fresh vegetables.

\$17.95

6oz. Filet

Served with a baked potato and fresh vegetables.

\$21.00

Herb Garden Pasta

Linguini topped with deiced tomatoes, onions, garlic, basil, virgin olive oil and reggiano parmesano cheese.

\$14.95

Chicken Chautauqua

Our tender boneless breast of chicken lightly breaded and pan sautéed and topped with fresh mushroom caps, bacon strips and poulee sauce. Served with a baked potato and fresh vegetables.

\$16.95

Veal Marsala

Veal dredged in Seasoned Flour sautéed with mushrooms, shallots and garlic and served over linguini with a Marsala wine sauce.

\$14.95

COLD PLATES

Includes Rolls with Butter, Dessert and Brewed Beverage.

Fresh Fruit Plate

\$13.95

Tuna Salad or Chicken Salad with Fresh Fruit and Cottage Cheese

\$14.95

Chicken Caesar Salad

Chopped hearts of romaine tossed with our own homemade Caesar dressing topped with croutons, shredded reggiano parmesano cheese and marinated grilled chicken breast.

\$13.95

Julienne Salad

Julienne cut ham, turkey, Swiss cheese, American cheese, assorted vegetables, eggs, and bacon.

\$12.95

Charbroiled Chicken Salad

A charbroiled chicken breast served over crisp greens with tomatoes, eggs, black olives, and bacon.

\$14.95

We must have a definite number of each choice and please limit to 4 choices.

All entrees must be guaranteed 3 days in advance with a 5% allowance. There is a minimum of 10 per meal.

All prices are subject to change. All meals 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

Lunch Buffet

MEAT

Baked Chicken	Haddock	Pasta with Sauce	Goulash
Chicken Divan	Beef Stroganoff	Ham	Roast Beef
Chicken & Yellow Rice	Pasta Primavera	Swedish Meatballs	Swiss Steak
Turkey with Stuffing	Italian Meatballs		

POTATO OR RICE

Mashed	Home Fries	Au Gratin	Scalloped
Parslied	French Fries	Baby Browns	Steak Fries
Wild Rice	Rice Pilaf	Spanish Rice	
Pasta with Marinara	Garlic Mashed Potatoes		

VEGETABLES

Baby Glazed Carrots	Green Beans Almondine	Broccoli Au Gratin
Corn	Buttered Peas	Mixed Vegetable
Peapods	Zucchini & Yellow Squash	

SALADS

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

RELISH TRAY

BREAD AND BUTTER

DESSERTS

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

\$14.95 Buffet will include: Two Meat choices, One Potato choice, One Vegetable choice, One salad choice, a Relish Tray, Bread and Butter and Two Dessert choices.

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 lunches 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%.



Cold Cut Buffet

\$13.95 BUFFET INCLUDES:

Cold Cuts

Roast Beef, Ham, and Turkey
Sliced Swiss Cheese and American Cheese

Relish Trays

Pickles and Vegetables

Tossed Salad

Potato Salad

Chips

Assorted Desserts

Coffee or Tea

SOUP CAN BE ADDED FOR \$1.00 PER PERSON

A minimum of 25 is required and we must have a definite number.
All prices are for the guaranteed number and must be guaranteed 3 days in advance, with 5% allowance.
All prices are subject to change based on the current market index. All lunches 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 BREAK SUGGESTIONS

Assorted Cheese, Fruit and Cracker Tray

\$ 65.00	Serving 25
\$130.00	Serving 50
\$260.00	Serving 100

Vegetable Relish Tray

\$47.50
\$95.00
\$180.00

The above hors d'oeuvres are served for a one-hour time period.

Mixed Nuts - \$12.95 per pound

Pretzels -\$5.00 per pound

Assorted Cookie Platter	Serving 25	\$50.00
	Serving 50	\$100.00
	Serving 100	\$200.00
Assorted Soda & Bottled Water	Serving 25	\$50.00
	Serving 50	\$100.00
	Serving 100	\$200.00
Pitchers (Soda, coffee, tea, lemonade & iced tea)		\$7.00 per pitcher
Carafes of juice		\$10.00 per pitcher
Potato Chips and Dip		\$2.50 per person
Danishes, pastry and donuts		\$5.75 per person

Sales tax and Gratuity are **NOT included**

NY sales tax is 7.75%, gratuity is 18%.

All prices are for a guaranteed number with a 5% allowance.

All prices are subject to change. No separate checks, please.



2009
GROUP BREAKFAST CHOICES

\$10.95

Assorted Cereals
Fresh Fruit
Assorted Pastries
Juice
Coffee or Tea

\$14.95

Quiche
Assorted Pastries
Fresh Fruit
Bacon or Sausage
Juice
Coffee or Tea

\$12.95

Scrambled Eggs
Bacon or Sausage
Fried Potatoes
Toast
Assorted Fruit
Assorted Pastries
Juice
Coffee or Tea

\$14.95

Eggs Benedict
Fried Potatoes
Assorted Fruit
Assorted Pastries
Juice
Coffee or Tea

One breakfast choice per group.

A minimum of 25 is required.

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

Tax and Gratuity are not included in the above prices.

Gratuity is 18%

NY sales Tax is 7.75%



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
33. Crab Claws (1 oz.)	\$ 95

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

	SERVING 25	SERVING 50
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	\$ 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

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 Friut, 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%.



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

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.



Carving Station Menu

One Hour per Person

Shrimp Sauté Station

Sautéed with butter garlic and white wine or prepared scampi style.
\$8.95

Scallop Sauté Station

Sautéed with butter garlic and white wine or prepared scampi style.
\$8.95

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
\$10.95

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

\$9.95

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

\$6.95

Sliced Turkey Station served with Mini Croissant and Dijon Mustard

Slow roasted turkey breast.
\$6.95

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

Honey glazed ham slow roasted to perfection.
\$6.95

A minimum of 50 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%.



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.).....	\$31.95
with 2 Lobster Dainties.....	\$41.95
Rib with Shrimp on a Stick.....	\$26.95
Rib with 1/2 Chicken Breast.....	\$25.95
Chicken Choices are: Chicken Cordon Bleu, Marinated Chicken, or Chicken Chautauqua	
Rib with Salmon Filet.....	\$28.95

FILET

Filet with 1 Lobster Dainty (4 oz.).....	\$31.95
with 2 Lobster Dainties	\$41.95
Filet with Shrimp on a Stick	\$26.95
Filet with 1/2 Chicken Breast	\$25.95
Chicken Choices are: Chicken Cordon Bleu, Marinated Chicken, or Chicken Chautauqua	
Filet with Salmon Filet	\$30.95

ROAST TENDERLOIN

Roast Tenderloin with 1 Lobster Dainty (4 oz.).....	\$33.95
with 2 Lobster Dainties	\$43.95
Roast Tenderloin with 4 Shrimp on a Stick	\$31.95
Roast Tenderloin with 1/2 Chicken Breast	\$27.95
Chicken Choices are: Chicken Cordon Bleu, Marinated Chicken, or Chicken Chautauqua	
Roast Tenderloin with Salmon Filet	\$31.95

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

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%.



Cocktails and Beverages

PACKAGE BAR SERVICE

Unlimited Beverage Service for a specified continuous time period.

Standard	One Hour	\$7.95
	Each Additional Hour	\$2.95

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

Call	One Hour	\$8.95
	Each Additional Hour	\$3.95

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

Premium	One Hour	\$9.95
	Each Additional Hour	\$4.50

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	\$2.95

Includes House Wines and Beers.

HOSTED BAR SERVICE

Standard Brand Liquor	\$4.50 per Service
Premium Brand Liquor	\$5.00 - \$9.00 per Service
Manhattans, Martinis, etc.	\$5.75 and up per Service
Cordials and Brandies.	\$6.75 and up per Service
Bottled Beers	\$3.25 - \$6.50 per Service
Wine	\$5.50 - \$8.50 per Service
Soft Drinks	\$1.50 per Service
Juices and Mineral Water	\$1.95 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
----------	---------

SOUR MASH

Jack Daniels	\$82.00
--------------	---------

TEQUILA

Bar	\$65.00
-----	---------

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.
----------------------	-------------------

LIQUOR PUNCH

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

SODA

	\$ 7.00 per pitcher
--	---------------------

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	175.00	90.00	3.25
Michelob Ultra	175.00	90.00	3.25
Budweiser	175.00	90.00	3.25
Bud Lite	175.00	90.00	3.25
Coors	175.00	90.00	3.25
Coors Lite	175.00	90.00	3.25
Miller	175.00	90.00	3.25
Miller Lite	175.00	90.00	3.25
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.
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

ONE 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%.

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

2008
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
Chicken Florentine.....	\$21.95
Chicken Parmesan.....	\$21.95
Marinated Chicken Breast	\$20.95
Chicken Cordon Bleu.....	\$21.95
Chicken Chautauqua.....	\$21.95
Fresh Salmon.....	\$21.95
Fresh Walleye (Broiled or Pan Fried).....	\$21.95
Broiled Scallops.....\$21.95.....Au Gratin or Cajun.....	\$22.95
Seafood Julienne.....	\$27.95
Fisherman's Platter (Broiled or Fried).....	\$29.95
Lobster (2 - 4oz. Tails).....	\$35.95
Prime Rib	
8 oz. cut.....\$22.95...12 oz. cut...\$27.95...18-20 oz. cut	\$36.95
New York Strip	
12 oz. cut.....\$27.95.....16 oz. cut	\$35.95
Filet Mignon	
6 oz. cut.....\$22.95.....8oz cut...\$27.95.00...10 oz. cut	\$31.95
Vegetable Lasagna.....	\$19.95

*All of the above dinners include: Chef Salad, Baked Potato (except with the Lasagna),
 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%.



2008

STATION RECEPTIONS

\$14.50 Per Person

with **Shrimp Cocktail \$19.50**

Chip and Dip
Cheese and Crackers
Poppers
Battered Mushrooms

Fresh Fruit Platter
Mini Crab Cakes
Bruschetta
Relish Trays

\$16.50 Per Person

with **Shrimp Cocktail \$21.50**

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

Fresh Fruit Platter
Mini Crab Cakes
Bruschetta
Relish Trays
Stuffed Mushrooms

\$19.50 Per Person

with **Shrimp Cocktail \$24.50**

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.

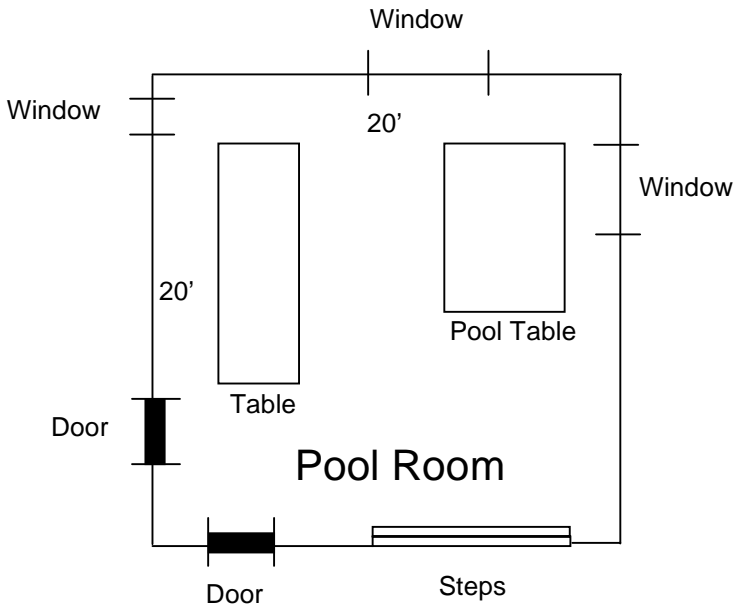
All prices are for a guaranteed number and must be guaranteed 24 hours in advance with a 5% allowance.

Please, no separate checks.

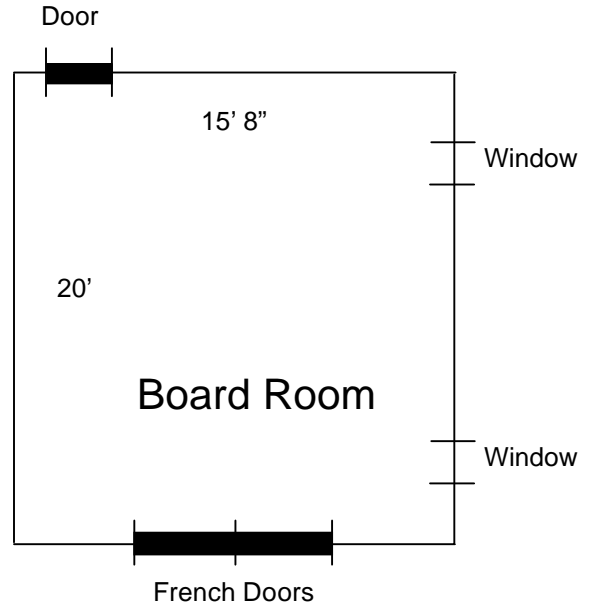
Tax and Gratuity are **NOT** included in the above prices.

- New York sales tax is 7.75%
- Gratuity is 18%

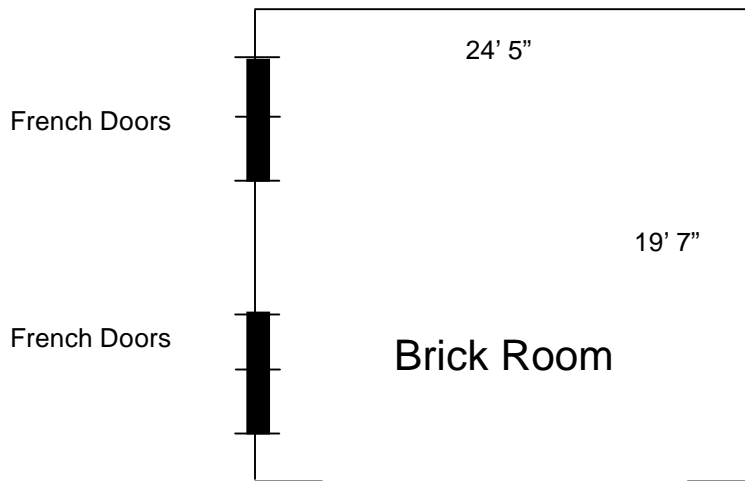
ON BEAUTIFUL CHAUTAUQUA LAKE
Year Round Resort
Webb's
Captain's Table Restaurant



The Pool Room fits up to 16 people.



The Board Room fits up to 32 people.



The Brick Room fits up to 32 people.

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

