

## SIT-DOWN DINNERS

STUFFED CHICKEN BREAST	\$44.95++
PESTO STUFFED CHICKEN	\$44.95++
CHICKEN BREAST	\$44.95++
LEMON CHICKEN	\$44.95++
CHICKEN MARSALA	\$44.95++
CHAMPAGNE CHICKEN	\$45.95++
GRAND MARNIER CHICKEN	\$44.95++
CRAN-RASPBERRY CHICKEN	\$44.95++
PRIME RIB OF BEEF	\$47.95++
BEEF TENDERLOIN	\$50.95++
BEEF SIRLOIN	\$45.95++
STUFFED PORK CHOP	\$44.95++
SALMON FILLET	\$44.95++
ORANGE ROUGHY	\$44.95++
LEMON-PEPPERED COD	\$44.95++

\*\* ALL SIT-DOWN OPTIONS COME WITH:  
GARDEN TOSSED SALAD, VEGETABLE, POTATO,  
ROLLS & BUTTER, COFFEE, TEA, ICE TEA.

LIGHT HORS D'OEUVRE OPTIONS TO BE  
OFFERED PRIOR TO DINNER:

ASSORTED CHEESE & CRACKERS	\$2.25++
FRESH CHUNKED FRUIT	\$3.95++
CRUDITIES W/ DIP	\$2.00++

\*SELECT ALL THREE \$7.95++

PASSED HORS D'OEUVRE: MUSHROOMS STUFFED WITH CRAB AND SHRIMP	\$2.00++
PHYLLO TRIANGLES	\$3.00++
WATER CHESTNUTS WRAPPED IN BACON	\$2.00++

\*SELECT ALL THREE \$6.95++

INDIVIDUAL OPTIONS AVAILABLE  
UPON REQUEST.

## GENERAL INFORMATION

\*A \$1000.00 NON REFUNDABLE DEPOSIT IS DUE  
WITHIN 1 WEEK OF A RESERVATION. THIS WILL  
ALSO CONFIRM YOUR PRICING.

### ROOM RENTAL

175-350 GUESTS:

\$0.00

125-174 GUESTS:

ADD \$5.00 PER PERSON +20% SERVICE FEE + 6% TAX

75-124 GUESTS:

ADD \$10.00 PER PERSON +20% SERVICE FEE + 6% TAX

LESS THAN 75 GUESTS:

ROOM RENTAL IS VARIABLE BUT QUOTED AT BOOKING

\*FINAL COUNT FOR EVENTS ARE DUE 8 DAYS  
IN ADVANCE

\*PAYMENT FOR EVENTS ARE DUE 8 DAYS IN  
ADVANCED IN THE FORM OF CASH OR CHECK.

\*PLEASE ADD 20% SERVICE AND 6% TAX TO ALL  
PRICING. IF TAX EXEMPT, PROPER  
DOCUMENTATION IS DUE 3 DAYS PRIOR TO  
THE EVENT.

*WE HAVE ROOMS TO ACCOMODATE:  
SHOWERS, REHEARSAL DINNERS, DINNER  
MEETINGS, AND BRIDAL LUNCHEONS.*

\* SPECIAL PRICING FOR NON PROFIT  
AND CHARITABLE GROUPS

WE CAN ASSIST IN SPECIAL HOTEL PRICING  
AT:

BEL-AIRE RAMADA BY WYNDHAM  
&  
SURE STAY PLUS BY BEST WESTERN

FOR HOTEL RESERVATIONS CALL  
LAURIE WOOLSLAYER AT  
(802) 347-3471

## BEL-AIRE CONCOURSE OF UNION STATION CATERING

2800 W. LAKE RD  
ERIE, PA. 16505  
(814) 453-4000

MARTY & BRITTANY PITUCH

### EVENTS FOR 75 - 350

LOCATED MINUTES AWAY FROM PRESQUE ISLE  
STATE PARK, THE BEL-AIRE EVENT CENTER  
IS THE IDEAL PLACE TO PLAN ANY TYPE OF  
EVENT. WITH ITS MODERN AND CONTEM-  
PORARY STYLE AND ITS ELEGANT CHARM IT  
MAKES ANY EVENT FEEL UNIQUE AND SPE-  
CIAL. THE CONCOURSE OF UNION STATION  
CATERING HAS OVER 40 YEARS COMBINED EX-  
PERIENCE WITH SPECIAL EVENTS AND FOOD  
SERVICE, AND IS THE EXCLUSIVE CATERER  
FOR THIS LOCATION. THE BEL-AIRE AND CON-  
COURSE OF UNION STATION ARE COMMITTED  
TO THE CREATION OF EXQUISITE EVENTS,  
AND BELIEVE IN THE CONCEPT OF UNDER-  
STATED ELEGANCE.  
PLEASE TAKE THE TIME TO REVIEW OUR  
MENU AND KEEP IN MIND WE WOULD BE  
HAPPY TO MEET WITH YOU, TO DISCUSS YOUR  
GROUPS SPECIAL NEEDS.

### OUR PRICES INCLUDE:

- BUFFETS ELEGANTLY DISPLAYED
  - FULL CHINA, STEMWARE & PLACE  
SETTINGS
  - UNDERLIT SKIRTING ON APPROPRIATE  
TABLES & CHOICE OF LINEN COLORS
  - CUTTING & SERVING OF WEDDING CAKES  
& DESSERTS
  - UNIFORMED PROFESSIONAL STAFF
  - CANDLE CENTERPIECE RECEPTICAL FOR  
GUESTS  
TABLES
  - DOOR ATTENDANT TO GREET GUESTS
  - PLENTY OF FREE PARKING AVAILABLE
  - TOTAL ROOM SET-UP & CLEAN UP
  - EVENT SUPPLIES SET-UP INCLUDED
- "NO HIDDEN FEES EVER FOR FULL SERVICE"

## SAPPHIRE BUFFET

### ENTREES

PORK TENDERLOIN (CARVED TABLESIDE)  
HAM (CARVED TABLESIDE)  
BAKED CHICKEN  
MEATBALLS IN TOMATO SAUCE  
BEEF OR TURKEY ROULADE  
SAUSAGE W/ GREEN PEPPERS & ONIONS  
STUFFED CABBAGE  
LIGHTLY BREADED TALLAPIA  
STUFFED SHELLS

### SALAD

(CHOICE OF ONE)

GARDEN TOSSED SALAD  
ITALIAN TOSSED SALAD

### POTATOES/PASTA/RICE

(CHOICE OF ONE)

OVEN BROWNED POTATOES  
PARSLEY BUTTERED POTATOES  
POTATOES AU GRATIN  
MASHED POTATOES W/ GRAVY  
BUTTERED FETTUCCHINI  
PENNE PASTA IN SAUCE

### VEGETABLES

(CHOICE OF ONE)

GREEN BEANS ALMONDINE  
BUTTERED CARROTS  
CALIFORNIA MIXED VEGETABLES  
PEAS W/ CARROTS

### INCLUDES:

ASSORTED ROLLS W/ BUTTER  
COFFEE/TEA/ICE TEA

PRICE: 31.50++ / PERSON  
(THREE MEATS)

PRICE: 29.95++ / PERSON  
(TWO MEATS)

### MENU ENHANCEMENTS

REPLACE SIRLOIN OF BEEF WITH  
PRIME RIB ADD 5.95++  
BEEF TENDERLOIN ADD 7.95++

ADD A VEGETABLE OR POTATO  
RICE OR PASTA...3.00++

## EMERALD BUFFET

### ENTREES

ROAST SIRLOIN OF BEEF OR WHOLE TURKEY  
(CARVED TABLESIDE)

(CHOICE OF ONE ADDITIONAL)

BONELESS STUFFED CHICKEN BREAST  
FETTUCCHINI W/ CHICKEN MUSHROOM  
CREAM SAUCE  
SEAFOOD FETTUCCHINI  
SEAFOOD NEWBURG  
LEMON PEPPERED COD  
LASAGNA-CHEESE SPINACH OR MEAT  
BEEF BOURGUIGNON OVER NOODLES

### SALAD

(CHOICE OF ONE)

GARDEN TOSSED SALAD  
ITALIAN TOSSED SALAD  
MIXED GREENS W/ MANDARIN ORANGES AND  
RED ONIONS

### POTATO/PASTA/RICE

(CHOICE OF ONE)

OVEN BROWNED POTATOES  
PARSLEY BUTTERED POTATOES  
SPINACH CHEDDAR MASHED  
RICE PILAF  
FETTUCCHINI ALFREDO

### VEGETABLES

(CHOICE OF ONE)

GREEN BEANS ALMONDINE  
BROCCOLI W/ WALNUTS & LEMONS  
CARROTS MARSALA  
CARROTS W/ SNOWPEAS  
GREEN & YELLOW BEANS W/ CARROTS

### INCLUDES:

ASSORTED ROLLS W/ BUTTER  
COFFEE/ TEA/ ICE TEA  
PRICE: 32.95++ / PERSON

BAR PRICING AND INFORMATION  
AVAILABLE UPON REQUEST

## DIAMOND BUFFET

### ENTREES

ROAST SIRLOIN OF BEEF  
(CARVED TABLESIDE)

(CHOICE OF ONE ADDITIONAL)

CHAMPAGNE CHICKEN  
CHICKEN MARSALA  
GRAND MARNIER CHICKEN  
LEMON CHICKEN  
CHICKEN CORDON BLEU  
SEAFOOD CREPES  
SEAFOOD NEWBURG OVER RICE  
ORANGE ROUGHY  
SEAFOOD FETTUCCHINI  
MEDITERRANEAN CHICKEN

### SALAD

(CHOICE OF ONE)

MIXED GREENS W/ TOMATO, RED ONION  
ASPARAGUS, RADICCHIO & BACON  
GARDEN TOSSED SALAD  
MIXED GREENS WITH MANDARIN ORANGES  
AND RED ONIONS

### POTATOES/PASTA/RICE

(CHOICE OF ONE)

BOILED NEW RED POTATOES  
OVEN BROWNED POTATOES  
TARAGON BUTTER POTATOES  
WILD RICE PILAF  
BAKED POTATO  
RICE FLORENTINE

### VEGETABLES

(CHOICE OF ONE)

FRESH BROCCOLI, CAULIFLOWER & CARROTS  
GREEN BEANS W/ TOMATO WEDGES & GARLIC  
BRUSSE SPROUT SAUTEED IN BACON  
STUFFED TOMATO CUPS

### INCLUDES:

ASSORTED ROLLS W/ BUTTER  
COFFEE/ TEA/ ICE TEA

PRICE: 34.95++ / PERSON

\*SPECIAL MENUS CAN BE DESIGNED TO MEET  
YOUR BUDGET & TASTE BY CALLING 453-4000  
MARTY PITUCH & BRITTANY PITUCH