

Buffalo Billiards

Catering Menu

Light Bites & Salads

Homemade Salsa & Tortilla Chips	\$55
Add Guacamole	\$35
Warm Parmesan Spinach Dip	\$80
Served with tortilla chips	
Warm Crab Dip	\$120
Served with tortilla chips	
Seasonal Vegetable & Ranch Tray	\$85
Seasonal Fresh Fruit Platter	\$90
Gourmet Cheese & Crackers	\$100
Spring Greens Salad	\$70
Add Grilled Chicken	\$40
Caesar Salad	\$70
Add Grilled Chicken	\$40

Main Dishes

Antipasto Skewers	\$150
Mozzarella cheese, sun-dried tomatoes, artichoke hearts, & kalamata olives brushed with Italian dressing on a skewer	
Mushroom Chopsticks	\$160
Shiitake mushrooms and onions seasoned with an Asian fusion blend in a spring roll	
Edamame Potstickers	\$115
Served with soy sauce	
Mozzarella Sticks	\$105
Fried mozzarella served with marinara sauce	
Vegetable Egg Roll	\$85
Cabbage, celery, water chestnuts, mushrooms & carrots with a touch of soy sauce. Served with a sweet chili sauce.	
Thai Chicken & Cashew Spring Roll	\$130
Chicken and slices of cashew seasoned with tangy Thai spices served with a sweet chili sauce	
Mini Quiches	
An assortment of Country French Lorraine, Garden Vegetable, Mushroom & Onion, and Broccoli & Cheese quiches.	\$130

Crispy Shrimp Wraps	\$175
Large shrimp wrapped with a blend of Asian ingredients in a spring roll with soy sauce	
Mozzarella Roasted Tomato Empanadas	\$130
Mini baked empanadas oozing with cheese and tomatoes	
Chicken Tenders	\$115
Served with Honey Mustard & BBQ	
Guinness Meatballs	\$115
Mini meatballs baked in Guinness Stout sauce	
Jumbo Lump Mini Crab Cakes	\$150
3 oz. patties filled with jumbo lump white crab meat served with tartar sauce & lemon wedges	
Shrimp Cocktail	\$300
Served chilled with cocktail sauce	
Bacon Wrapped Scallops	\$200
Juicy scallops gently wrapped in bacon	
Quesadillas	
Cheese filled flour tortillas served with salsa, pico de gallo, & sour cream	
Seasonal Vegetables	\$100
Grilled Chicken	\$110
Shrimp	\$140
Crab Claw Fingers	\$200
The claws have a strong flavor profile within the dark meat accentuated by a side of garlic butter.	
Grilled Skewers	
Sautéed peppers & onions with your choice of meat	
Marinated Steak or Chicken	\$110
Spiced Shrimp	\$150
Chicken Wings	\$115
Choice of Buffalo, BBQ, Teriyaki, or Cajun	
Served with blue cheese & ranch	
Italian Sausage Breaded Ravioli	\$115
Filled with a savory blend of Italian Sausage, cheese, herbs and spices served with Marinara.	
Duck Potstickers	\$150
Light dough wrapper folded around tender duck breast meat, vegetables, and hoisin sauce.	
Hibachi Beef Skewers	\$180
Tender marinated flank steak rolled around a colorful array of bell peppers, Monterey Jack cheese & lightly glazed with soy seasonings	

Sandwich & Wrap Platters

Mini Beef Burgers	\$110
Add Cheese	\$15
Mini Fried Chicken Sandwiches	\$110
Mini Crab Cake Sandwiches	\$165
On rolls with lettuce, tomato and onion. Served with tartar sauce & lemon wedges	
Barbecue Pork Sandwiches	\$100
Pulled pork with BBQ sauce.	
Turkey Club Wraps	\$105
Deli turkey, bacon, lettuce & tomato wrapped in flour tortillas.	

Desserts

Mini Cheesecakes	\$90
Bite sized variety includes Chocolate, Strawberry, Lemon, Espresso & Amaretto	
Decadent Chocolate Brownies	\$90
Chocolate brownies with creamy chocolate, topped with white chocolate curls	
Lemon Squares	\$90
Chocolate Raspberry Dessert Bar	\$90
Chocolate brownie and truffle cream cheese, ripe berries with white & dark chocolate drizzles	
Pecan Chocolate Chunks	\$90
Buttery pecan bars topped with chunks of chocolate and pecans	
Melt Aways Dessert Bars	\$90
Dark chocolate & walnuts combined with butterscotch & coconut on buttery graham	

Serving Suggestions

Each platter has approximately 25 servings.

The recommended menu for 25 guests is as follows:
Total of 5-7 Different Items

The recommended menu for 40 guests is as follows:
Total of 9-12 Different Items

These suggestions can be multiplied for more guests.

Sample menus are available.

Taxes and Fees:

All prices on this menu are pre-tax. Catering also
includes a 17% service fee before tax is added.

Ordering:

All catering orders must be placed at least seven (7)
business days in advance to allow sufficient time for
ordering and preparation.

Some items may be available for additional order on day
of event.

NOTE: Foods may not be allergen free.