**Breakfast Buffet**

$15.95pp

Includes:

Coffee, Tea & Soda

Assorted Juices

Home Fries

Choice of:

Scrambled Eggs

Quiche

Frittata

Eggs Benedict

(ADD $1.00 PER PERSON)

Choice of:

Bacon

Sausage

Honey Baked Ham

Sliced Top Round

(ADD $2.00 PER PERSON)

Choice of:

French Toast

Waffles

Mini Bagels & Cream

Cheese

**Continental Breakfast**

$12.95pp

Assorted Chilled Juices

Assorted Pastries & Muffins

Bagels and Cream Cheese

Fresh Fruit

Yogurt & Granola

Coffee and Tea

**Brunch Buffet**

$20.95pp

Includes:

Coffee, Tea & Soda

Assorted Juices

Scrambled Eggs

Home Fries

Choice of:

Bacon

Breakfast Sausage

Choice of:

French Toast

Waffles

Bagels & Cream Cheese

Choice of:

Roast Beef w/ Rolls

Roasted Turkey

Pulled Pork w/ Rolls

Herb Roasted Chicken

Beer Braised Brisket

Honey Baked Ham

Chiavetta’s Chicken

Biscuits w/ Sausage

Gravy

Chicken A La King w/

Biscuits

Choice of:

Pasta with Marinara

Pasta with Pesto

Pasta Alfredo

Macaroni & Cheese  
 3 Cheese Tortellini

Salad

Field Green Salad

Includes Complimentary

Cake Cutting

**Enhancements:**

**Omelette Station**

$6.00pp

Chef prepared omelette w/ your choice of peppers, onions, mushrooms, tomatoes, spinach, cheese, ham or bacon

**Smoked Salmon**

$4.00pp

Smoked salmon, capers, red onion, dill sauce, cream cheese, bagels

**Parfait Bar**

$4.00pp

Vanilla yogurt, granola, fresh berries, dried cranberries, sliced almonds

**Muffins & Pastries**

$2.00pp

Assorted mini muffins, fruit and cheese danishes

**Fresh Fruit Platter**

$50 25ppl $100 50ppl

Cantelope, honeydew, pineapple, berries, grapes, strawberry yogurt dip

Depending on seasonal availability

**Punch**

Non-Alcoholic Fruit $25 per gallon

Mimosa $45 per gallon

Signature Champagne Cocktail $50 per gallon

White or Red Sangria $55 per gallon

Mojito $55 per gallon

Bloody MAry $55 per gallon

**Bloody Mary Bar**

Absolut & Absolut Citron

House made bloody mary mix, celery sticks, olives, pepperoncini, lemons, limes, dill pickles, tobacco, horseradish

One Hour $9.00pp

Two Hour $12.00pp

**Mimosa Bar**

Sparkling Wine, Peach Liquor, Elderflower Liquor, orange juice, pineapple juice, cranberry juice, fresh blueberries, raspberries & oranges

One Hour $8pp

Two Hour $10pp

**Hot Chocolate Bar**

Fresh hot cocoa, house-made marshmallows, whipped cream, syrups, peppermint sticks

$3pp

Spiked $6

**Sit Down Lunch A**

$17.95

Choice of 3:

House Salad w/ Chicken

Ceasar Salad w/ Chicken

Greek Salad w/ Chicken

Baked Macaroni and

Cheese

Chicken Avocado Wrap

Chicken Caesar Wrap

Greek Chicken Wrap

Chicken Salad Pita

Turkey Club

Lobster Roll (Add $6)

Grilled Veggie & Hummus

Wrap

Choice of 1:

Side Salad

Fresh Cut Fries

Chips

Includes:

Coffee, Tea & Soda

Chef’s Choice Dessert

Or Cake Cutting

**The Buffalonian**

$22 Per Person

Beef on Weck Sliders

Buffalo Chicken Wings

Field Green Salad

Buffalo Macaroni & Cheese

Assorted Cookie Platter

Coffee, Hot Tea, & Soda

**Sit Down Lunch B**

$21.95

Choice of :

Field Green Salad

Caesar Salad

Choice of 3:

6oz. Filet of Beef +$1

6oz. Grilled Salmon

Crab Cake

Chicken Marsala

Pesto Grilled Chicken

Breast

Panko Crusted Chicken

With Marinara Sauce

Chicken Piccata

Chicken Milanese

Seafood Scampi with

Shrimp & Scallops

Lobster Roll (Add $4)

Eggplant Parmesan

Vegetarian Lasagna

Choice of:

Mashed Potatoes

Rice Pilaf

Oven Roasted Potatoes

Linguini w/ Marinara

Includes:

Seasonal Vegetable

Coffee, Tea & Soda

Chef’s Choice Dessert

Or Cake Cutting

**\*Lunch menus are served until 3:30pm\***

**Luncheon Buffet A**

$17.95

Choice of 2:

Field Green Salad

Caesar Salad

3 Cheese Tortellini

Salad

Macaroni Salad

Coleslaw

Potato Salad

Pasta Marinara

Baked Macaroni & Cheese

Choice of 2:

Beef on Weck Sliders

Pulled Pork Sliders

Chicken Avocado Wrap

Chicken Caesar Wrap

Greek Chicken Wrap

Chicken Salad Pita

Turkey Club

Roasted Turkey w/

Cranberry Mayo

Tuna Salad Pita

Grilled Veggie & Hummus

Wrap

Includes:

Coffee, Tea or Soda

Chef’s Choice Dessert

Or Cake Cutting

**Luncheon Buffet B**

$21.95

Choice of:

Field Green Salad

Caesar Salad

Choice of 2:

Roasted Turkey w/ gravy

Herb Roasted Chicken

Chicken Florentine

Chiavetta’s Chicken

Chicken Cacciatore

Roast Beef w/ Rolls

Pulled Pork w/ Rolls

Beer Braised Brisket

Honey Baked Ham

Meatballs

Italian Sausage w/

Peppers & onions

Beef Strogonoff

Shrimp Stir Fry

Grilled Salmon w/

Lemon beurre blanc

Seafood Scampi with

Shrimp & Scallops

Tofu Stir Fry

Stuffed Shells

Meat or Veggie Lasagna

(Additional Selections $3

Per Person)

Choice of:

Rice Pilaf

Mashed Potatoes

Pesto Pasta

Pasta with Marinara

Includes:

Vegetable du Jour

Coffee, Tea or Soda

Chef’s Choice Dessert

Or Cake Cutting

**Dinner Buffet A**

$25.95

Buffet Includes:

Field Greens Salad

Rolls & Butter

Vegetable de Jour

Coffee, Tea or Soda

Chef’s Choice Dessert

Or Cake Cutting

Choice of:

Pasta Marinara

Pasta Alfredo

Pesto Pasta

Macaroni & Cheese

Roasted Potatoes

Mashed Potatoes

Rice Pilaf

Choice of 2:

Roasted Turkey w/ gravy

Herb Roasted Chicken

Chicken Florentine

Chiavetta’s Chicken

Chicken Cacciatore

Roast Beef w/ Rolls

Pulled Pork w/ Rolls

Beer Braised Brisket

Honey Baked Ham

Meatballs

Italian Sausage w/

Peppers & onions

Beef Strogonoff

Shrimp Stir Fry

Grilled Salmon w/

Lemon beurre blanc

Shrimp & Scallop Scampi

Tofu Stir Fry

Stuffed Shells

Meat or Veggie Lasagna

**Dinner Buffet B**

$31.95

Buffet Includes:

Vegetable or Cheese

Platter

Rolls & Butter

Vegetable du Jour

Coffee, Tea & Soda

Chef’s Choice Dessert

Or Cake Cutting

Choice of:

Field Green Salad

Caesar Salad

Choice of 3:

Pasta Marinara

Pasta Alfredo

Pesto Pasta

Macaroni & Cheese

Rice Pilaf

Roasted Baby Potatoes

Mashed Potatoes

Choice of 2:

Roasted Turkey w/ gravy

Herb Roasted Chicken

Chicken Florentine

Chiavetta’s Chicken

Chicken Cacciatore

Roast Beef w/ Rolls

Pulled Pork w/ Rolls

Beer Braised Brisket

Honey Baked Ham

Meatballs

Italian Sausage w/

Peppers & onions

Beef Strogonoff

Shrimp Stir Fry

Grilled Salmon w/

Lemon beurre blanc

Shrimp & Scallop Scampi

Prime Rib (add $1.50)

(Additional Selections $3

Per Person)

**Sit Down Dinner**

Entrees are not limited to the selection listed below. This is a general guide to some of our commonly requested items.

All Entrees include the following:

Seasonal Vegetable

Rolls & Butter

Coffee, Tea & Soda

Chef’s Choice Dessert

or Cake Cutting

Choice of 1:

Field Green Salad

Caesar Salad

Cup of Soup du Jour

Choice of:

Mashed Potatoes

Rice Pilaf

Oven Roasted Potatoes

Linguini w/ Marinara

Choose 3:

10oz. NY Strip Steak $50

8oz. Filet Mignon $50

6oz Filet & 4oz Lobster

Tail $55

6oz Filet & Salmon $50

6oz Filet & Shrimp $50

Carved Prime Rib $45

Red Wine Braised Short

Ribs $40

Roasted Pork Tenderloin

$35

Bone-In Pork Chop $35

½ Roasted Chicken $35

Chicken Parmesan $30

Chicken Marsala $30

Chicken Milanese $30

Bruschetta Grilled

Chicken $30

Sesame Crusted Tuna

$40

Pan Seared Salmon $40

Shrimp and Scallop

Scampi $35

Lobster Mac and Cheese

$45

Butter Poached Lobster

Tail $55

Pasta Primavera $25

Eggplant Parmesan $25

Tofu & Vegetable Stir

Fry $25

**Prices are subject to change depending on market**

\*Place cards are required with each guests meal choice or we can provide them for 75 cents a piece\*

Menu items may be tailored to your preferences and seasonality

**The Buffalonian**

$22 Per Person

Beef on Weck Sliders

Buffalo Chicken Wings

Field Green Salad

Buffalo Macaroni & Cheese

Assorted Cookie Platter

Coffee, Hot Tea, & Soda

Add Assorted Pizza’s $4pp

**Hors D’oeuvres (priced per 50 pieces)**

Vegetable Stuffed Mushrooms $80

Sausage Stuffed Mushrooms $100

Crab Stuffed Mushrooms $150

Bacon Wrapped Scallops $150

Bacon Wrapped Shrimp $125

Bacon Wrapped Filet $150

Coconut Shrimp $125

Meatballs (BBQ, Swedish or Italian) $75

Gourmet Pizzas Lg $25+ Sheet $40+

Assorted Flatbreads $75

Chicken Satays $100

Beef Satays $150

Bruschetta $75

Mini Maryland Crab Cakes $150

Shrimp Cocktail $150

Old Bay Peel & Eat Shrimp $150

Caprese Skewers $80

Chicken Wings 50 $110 100 $220

Sliders

Beef on Weck $125

Cheeseburger $125

Pulled Pork $125

Beyond Burger $175

Cheese Tray 25ppl $75 50ppl $125

Vegetable Tray 25ppl $50 50ppl $100

Fruit Platter w/ Strawberry Yogurt Dip 25ppl $50

50ppl $100

Asian Potstickers $ 75

House Made Beef on Weck Eggrolls $125

House Made Pizza Logs $100

House Made Reuben Eggrolls $125

Fried Ravioli w/ Marinara $75

Mozzarella Sticks $75

Pierogis $75

Clams Casino $150

Buffalo Chicken Dip $75 25ppl $150 50ppl

Spinach Artichoke Dip $75 25ppl $150ppl

Banana Pepper Dip $75 25ppl $150ppl

Hummus w/ Fresh Veggies $80 25ppl $110 50ppl

Sashimi Tuna Wontons $115

Deviled Eggs $60

Fresh Oysters – $3 per oyster

**Late Nite**

**Nacho Bar**

Corn tortilla chips, nacho cheese, pico de gallo, pickled jalapenos, sour cream, pickled onions, black beans

Add guacamole $1pp

$6pp

**Bavarian Pretzel Bar**

Bavarian pretzel sticks, beer cheese sauce, cream cheese, spicy mustard

$5pp

**Chicken Wing Trio**

Hot, medium, mild, bbq, 4914 sauce, sriracha honey bbq, Cajun dry rub, loganberry habanero, chipotle bbq

$10pp

**Dessert**

**Cookie Display**

Chocolate chip

Peanut Butter

Sugar

Blondies

Brownies

Coffee & Tea

$5pp

**Dessert Display**

Assorted Cheesecake

Assorted Cakes

Brownies

Assorted Cookies

Blondies

Mini Cupcakes

Coffee & Tea

$8pp

**Ice Cream Sundae Bar**

Vanilla & Chocolate Ice Cream

Chocolate & Caramel Sauce

Whipped Cream, Sprinkles, Candy Pieces, Cherries, Nuts

$8pp

**Bar Options**

**Beverage Packages:** 2 Hour 3 Hour 4 Hour

Beer, Wine, Soda, and Liquor $15.95 $20.95 $24.95

Beer, Wine, Soda, and Call Liquor $18.95 $23.95 $27.95

Beer, Wine, Soda, and Premium Liquor $21.95 $26.95 $30.95

Beer, Wine, and Soda $14.95 $19.95 $24.95

\*ADDITIONAL CHARGE PER HOUR FOR CRAFT BEER DEPENDING ON SELECTION

**Cocktail Party Package**

Choose from Three Hors D’oeuvres Served for 1 Hour

2 Hour 3 Hour

Beer, Wine, Soda, and Liquor $24.95 $29.95

Beer, Wine, Soda, and Call Liquor $27.95 $32.95

Beer, Wine, Soda, and Premium Liquor $30.95 $35.95

Beer, Wine, and Soda $23.95 $28.95

\*ADDITIONAL CHARGE PER HOUR FOR CRAFT BEER DEPENDING ON SELECTION

Add ons:

Case of Domestic Bottles $70

Case of Craft Bottles $95+

Domestic ½ Keg $250

Craft Cylinder $210+

\*The options are endless! Our bar manager can work with

Your preferences and seasonality

Bottle of Call Liquor $60+

Bottle Premium Liquor $80+

Featuring the Following Breweries: 42 North, 12 Gates, Resurgence, Brooklyn, Grimm, Southern Tier, EBC, Great Lakes, Bells, and Sam Adams

Tally or Cash Bar Also Available

There will be a $20 per hour charge for a bartender or beverage server.

Wine may be provided during dinner at an additional cost depending on selection.

House champagne toast may be added to dinner for an additional $4.

All Prices Are Subject To 20% Service Charge plus Erie County Sales Tax