



SOCIAL EVENTS

2020 - 2021

Hors d'Oeuvres

BUTLER-STYLE PASSED APPETIZERS

SEAFOOD & SHELLFISH - HOT

Bacon Wrapped Sea Scallops
Mini Maryland Crab Cake with Spicy Remoulade
Coconut Shrimp Skewer with Mango Sauce
Lobster Bisque Shooter with Tarragon Oil
Crab Wonton with Ponzu Sauce

SEAFOOD & SHELLFISH - COLD

Beet Cured Salmon & Green Goddess Sauce on Pumpnickel
Chilled Mango Crab Salad & Pickled Red Onion on Lavash Crisp
Ahi Tuna Tartare on Rice Puff Cracker
Chilled Lobster Salad in Phyllo Tart
Scallop Ceviche Spoon with Crushed Pistachios

VEGETARIAN - HOT

Saffron Arancini with Pesto Sauce
Phyllo Wrapped Asparagus with Bearnaise Aioli
Quinoa, Spinach & Sun Dried Tomato Stuffed Mushrooms
Pee Wee Baked Potatoes with Cashew "Sour Cream" & Chives
Mascarpone Polenta Cake with Olive Tapenade
Bouche with Cremini Mushrooms & Fontina Cheese

VEGETARIAN - COLD

"Brie-L-T" on Toasted Bread
Watermelon Cubes with Whipped Goat Cheese & Black Lava Salt
Roasted Garlic & Basil Pinwheels with Red Pepper Relish
Caprese Skewer with Balsamic Reduction
Poached Pear & Gorgonzola Croustade with Thyme-Infused Honey
Goat Cheese Mousse Croustade with Red Pepper Marmalade

MEAT - HOT

Coconut Chicken Skewer with Mango Sauce
Filet Au Poivre Skewer with Mushrooms & Bearnaise Aioli
Braised Short Rib Nacho with Queso Fresco
Chicken Milanese Skewer with Balsamic Reduction
Assorted Sliders - see slider station options

MEAT - COLD

Smoked Duck Profiteroles with Ice Wine Gelee
Lamb Carpaccio with Red Pepper Hummus on Almond Cracker
Curried Chicken Salad on Lavash Crisp
Seared Strip Loin & Horseradish Cream on Caraway Cracker
Beef Carpaccio Roll with Arugula, Parmesan & Truffle Oil

1 hour and 4 selections // **\$13.75 per person**

1 hour and 5 selections // **\$15.00 per person**

2 hours and 5 selections // **\$19.00 per person**

Displays & Stations

CRUDITE & DIPS

Chef's selection of crudite to include
Carrots, Celery, Yellow Squash, Zucchini, Bell Peppers,
& Cherry Tomatoes with your choice of two dips
\$4.95 per person

CHEESE & GOURMET CRACKERS

Domestic and Imported Cheeses accompanied with
Dried Fruit, Spiced Nuts & Gourmet Crackers
\$6.50 per person

FRESH FRUIT

Chef's selection of fruit to include
Cantaloupe, Honeydew, Pineapple, Watermelon,
Assorted Berries & Seedless Grapes
\$5.50 per person

ANTIPASTO

Cured Meats, Imported Cheeses, Three Bean Salad,
Marinated Mushrooms, Red Pepper Marmalade,
Marcona Almonds, Grilled Ciabatta Bread & Focaccia Bread
\$15.95 per person

MEDITERRANEAN

Grilled Seasonal Vegetables, Cucumber, Feta & Chickpea
Salad, Fresh Mozzarella Cheese, Roasted Red Pepper
Hummus, Artichoke Salad, Marinated Olives, Fresh &
Toasted Pita Points, Flatbread & Breadsticks
\$15.95 per person

SALSAS

Pico de Gallo, Black Bean & Corn, Guacamole, Romesco,
Pineapple Mango, Charred Salsa Verde (choice of 3)
accompanied with Tortilla Chips
\$7.50 per person

SEAFOOD

Calamari Salad
King Crab Legs
Assorted Sushi & Sashimi
Mussel Salad
Shrimp Cocktail
Fresh East Coast Oysters
Tuna Poke
Split Cold Water Lobster Tails
Scallop Ceviche
MP per person

FLATBREAD PIZZA

Margherita, BBQ Chicken, Pepperoni, White Pizza,
Hawaiian, Grilled Vegetable, Mushroom,
Braised Short Rib
\$12.00 per person (choice of 3 selections)

ASIAN

Crunchy Ramen Noodle Salad,
Crab Wontons with Ponzu,
Vegetarian Spring Rolls, Kimchee Salad,
Vegetable Fried Rice, Edamame,
Teriyaki Chicken Skewers
\$14.00 per person (choice of 3 selections)

BUFFALO

Beef on Weck Sliders, Buffalo Chicken Wing Sliders,
Chicken Wings, "Bison" Chip Dip, Beer-Cheese Dip,
Pierogies with Kielbasa and Peppers & Onions
\$12.50 per person (choice of 3 selections)

SLIDERS

Cheeseburgers, Pulled Pork, Buffalo Chicken,
Grilled Portobello, Fried Chicken, Philly Cheesesteak
\$14.00 per person (choice of 2)
Optional Upgrade of Parmesan Truffle Potato Chips
\$3.00 per person

Displays & Stations

CONTINUED

CARVING*

Grilled Beef Tenderloin // **\$19.75 per person**
Roasted Manhattan Strip Loin // **\$18.50 per person**
Slow Roasted Top Round // **\$15.00 per person**
Grilled Flank Steak // **\$17.00 per person**

Slow Roasted Turkey Breast // **\$12.00 per person**

Honey Glazed Country Ham or Roasted Pork Loin // **\$14.95 per person**

Roasted Leg of Lamb or Rack of Lamb // **\$16.50 per person**

Sauce Options: Horseradish Cream Sauce,
Bearnaise Aioli, Chimichurri, Romesco, Cranberry Aioli,
Whole Grain Mustard, Red Wine & Pear Sauce,
Espresso BBQ, Pineapple Mango Salsa, Tzatziki,
Cilantro Mint Aioli

Roll Options: Mini Kimmelweck, Kaiser or Brioche Rolls

***PLEASE NOTE THERE IS A \$125.00
CHEF CARVING FEE FOR THIS STATION**

PASTA

Rigatoni Bolognese
Cheese Tortellini with Marinara or Pesto Sauce
Baked White Cheddar & Smoked Gouda Mac-n-Cheese
Shrimp Scampi with Linguini
Penne with Vodka Cream Sauce
Cavatelli with Mushrooms, Spinach & Truffle Cream Sauce
Farfalle Arrabiatta with Hot Peppers & Pomodoro Sauce
Seasonal Pasta Primavera
\$9.50 per person (choice of 1 selection)
\$12.50 per person (2 selections)

**ACCOMPAINED WITH GARLIC BREADSTICKS
& GRATED PARMESAN CHEESE**

PETITE PASTRIES

Cranberry White Chocolate Blondies
Mixed Berry Shortbread Bars
Cinnamon Shortbread Sandwich Cookies
Lemon Bars
Brownie Bites
Iced Pumpkin Cookies
Hello Dolly Bars
Toffee Blondies
Apple Cinnamon Coffee Cake Bites
Raspberry Crumble Bars
Chocolate Crinkle Cookies
Mini Cupcakes
Flourless Chocolate Cake Bites
Coconut Cream Puffs
Pecan Bars
Ginger & Vanilla Cutout Cookies
Peppermint Shortbread Bark
Assorted Mousse Cups
Assorted Cheesecake Bites
Assorted Tarts
Assorted Cookies

\$8.50 per person (4 selections)

Buffet Options

40 PERSON MINIMUM // INCLUDES BABY GREENS
SALAD & BREAD BASKET // PRICING BASED ON SELECTIONS

ENTREES

Asiago Cheese Stuffed Chicken Breast with Beurre Blanc Sauce

Grilled Chicken Breast with Raspberry Demi Glace

Almond-Crusted Chicken Breast with Citrus Beurre Blanc Sauce

Sliced Beef Tenderloin with Horseradish Cream Sauce (served with mini Kimmelweck rolls)

Sliced Top Sirloin with Bearnaise Aioli

Roasted Turkey Breast with Cranberry Aioli

Maple Glazed Pork Loin

Roasted Salmon with Sweet Chili Glaze

Sides of Poached Salmon with Condiments

SIDE DISHES

Buttermilk Potato Salad

Rosemary & Garlic Roasted Baby Red Potatoes

Wild Rice Pilaf

Tortellini Salad with Sun Dried Tomatoes & Pesto

Rigatoni Bolognese

Baked Mac-n-Cheese

Asparagus with Crispy Prosciutto & Grilled Lemons

Grilled Vegetable Platter

Caesar Salad

DESSERT

Assorted Cookie & Brownie Platter

Fresh Fruit Salad with Shaved Coconut

Assorted Petite Pastries

BEVERAGES

Regular and Decaffeinated Coffee and Hot Tea

Bottled Water

Assorted Sodas and Iced Tea

Lemonade

Plated Entrees

ALL ENTREES SERVED WITH BABY GREENS SALAD & OLIVER'S
SIGNATURE BREAD BASKET

BEEF ENTREE OPTIONS

Braised Beef Short Ribs with Horseradish Gremolata
& Braising Jus
\$44.00 per person

Grilled Filet Mignon with Caramelized Onion Demi Glace
\$46.00 per person

Grilled Manhattan Strip Steak with Gorgonzola Cream Sauce
\$45.00 per person

CHICKEN ENTREE OPTIONS

\$29.75 PER PERSON

Stuffed Chicken Marsala with Mozzarella, Sun Dried
Tomatoes & Spinach

Roasted Chicken Breast with Whole Grain Mustard
Cream Sauce

Lemon & Herb Brined Chicken Breast with
Tomato-Shallot Relish

Stuffed Chicken Florentine with Roasted Red Pepper
Cream Sauce

DUCK/LAMB ENTREE OPTIONS

Pan Seared Duck Breast with Blackberry Gastrique
\$31.00 per person

Herb-Crusted Rack of Lamb with Romesco Sauce
MP price per person

PORK ENTREE OPTIONS

\$29.75 PER PERSON

Bone-In Berkshire Pork Chop with Whole Grain Mustard
Demi Glace

Crispy Porchetta with Tart Cherry Sauce

Herb & Garlic Roasted Pork Loin with Red Wine
Pear Sauce

SEAFOOD OPTIONS

Roasted Faroe Island Salmon with Sesame-Ginger
Honey Glaze
\$35.00 per person

Twin Maryland Crab Cakes with Cajun Remoulade
\$34.00 per person

Roasted Halibut with Caper & Chive Beurre Blanc
MP per person

Corn Crusted Sea Bass with Cherry Tomatoes, Arugula
& Stilton Blue Cheese
MP per person

SIDE OPTIONS

Choice of 1 Starch: Whipped Yukon Gold Mashed
Potatoes, Sour Cream & Chive Mashed Potatoes, Roasted
Fingerling Potatoes, Potato Parmesan Pave, Twice Baked
Potato, White Cheddar Grits, Mascarpone Polenta,
Buttered Farro Pilaf, Corn Pudding

Choice of 1 Vegetable: Roasted Asparagus, Sautéed
Green Beans, Lemon & Parmesan Rapini, Buttered Root
Vegetables, Roasted Wild Mushrooms with Confit Shallots,
Ratatouille

Brunch Packages

20 PERSON MINIMUM // ALL PACKAGES INCLUDE COFFEE, TEA & ASSORTED JUICE STATION

PACKAGE 1

Fresh Fruit Platter

Pastry Basket with Assorted Mini Muffins & Breakfast Breads

Yogurt & Granola

\$15.50 per person

PACKAGE 2

Fresh Fruit Platter

Pasty Basket with Assorted Mini Muffins & Breakfast Breads

Scrambled Eggs

Breakfast Potatoes

Bacon & Turkey Sausage

\$22.95 per person

PACKAGE 3

Fresh Fruit Platter

Pasty Basket with Assorted Mini Muffins & Breakfast Breads

Assorted Bagels with Cream Cheese

Sides of Poached Salmon with traditional Accouterments

Vegetable Quiche

Breakfast Potatoes

Bacon & Turkey Sausage

\$30.95 per person

Sit Down Luncheon

25 PERSON MINIMUM // INCLUDES BREAD BASKET
& COFFEE AND TEA SERVICE

PACKAGE 1 - CHOICE OF 1 SALAD

Chicken Milanese with White Balsamic Vinaigrette & Shaved Parmesan Reggiano Cheese

Grilled Chicken Caesar Salad with Oliver's Signature Caesar Dressing

Cobb Salad with Honey Roasted Turkey Breast & Cumin Vinaigrette

Grilled Steak Salad with Roasted Fingerling Potatoes & Creamy Horseradish Dressing

Thai Shrimp Salad with Serrano Peppers & Garlic-Lime Vinaigrette

Faroe Island Salmon Salad with Crispy Shallots & Balsamic Vinaigrette

Tofu & Butternut Squash Salad with Honey Mustard Vinaigrette

Mediterranean Salad with Falafel & Honey-Mint Dressing

\$22.95 per person

PACKAGE 2 - CHOICE OF 1 ENTREE

Sun Dried Tomato, Spinach & Goat Cheese Stuffed Chicken Breast with Roasted Tomato Demi Glace

Chicken Cordon Bleu with Mornay Sauce

Grilled N.Y. Strip Steak with Roasted Mushrooms

Seared Faroe Island Salmon with Chimichurri Sauce

Baked Cod with Lemon, Garlic & Fresh Herbs

Bone-In Pork Chop stuffed with Mushroom Duxelle

Oven Roasted Crispy Porchetta

\$25.95 per person (all entrees accompanied with Mixed Field Greens salad)

PRESET COOKIE PLATTER - \$5.95 PER PERSON

PRESET PETITE PASTRY PLATTER - \$8.50 PER PERSON

Drop Off Catering

20 PERSON MINIMUM // INCLUDES ASSORTED SODAS,
BOTTLED WATER & PLASTICWARES

GOURMET SANDWICHES

Oven Roasted Turkey with Bacon, Cheddar Cheese & Honey Mustard on Multigrain Rolls

Grilled Chicken with Mozzarella Cheese, Roasted Red Peppers & Pesto on Ciabatta Bread

Roast Beef with Horseradish Cream Sauce & Romaine Lettuce on Kaiser Rolls

Buffalo Chicken with Frank's Hot Sauce, Shaved Celery & Blue Cheese on Kaiser Rolls

Grilled Vegetables with Pesto & Goat Cheese on Multigrain Rolls

Spicy Italian with Cappicola, Hot Peppers and Provolone on Ciabatta Bread

Roasted Eggplant with Garlic, Basil, Sun Dried Tomatoes and Feta Cheese on Ciabatta Bread

SIDE DISHES

Buttermilk Potato Salad

Tri-Colored Pasta Salad with Mozzarella Cheese
& White Balsamic Vinaigrette

Farro Salad with Apples, Sweet Potatoes &
Apple Cider Vinaigrette

Cous Cous Salad with Arugula, Feta Cheese, Olives
& Grilled Lemon Vinaigrette

Green Beans with Toasted Almonds & Raspberry
Vinaigrette

Grilled Vegetable Platter

Asian Noodle Salad

Baby Greens Salad with White Balsamic Vinaigrette

**PACKAGE #1 // \$17.95 PER PERSON - CHOICE OF ONE SANDWICH, ONE SIDE AND ASSORTED
COOKIES & BROWNIES**

**PACKAGE #2 // \$20.95 PER PERSON - CHOICE OF TWO SANDWICHES, TWO SIDES AND ASSORTED
COOKIES & BROWNIES**

**PACKAGE #3 // \$25.95 - CHOICE OF TWO SANDWICHES, THREE SIDES, FRUIT PLATTER, AND
ASSORTED COOKIES & BROWNIES**

Bar Packages

ALL BAR PACKAGES INCLUDE
SODAS, JUICES & MIXERS

CLASSIC

Liquors: New Amsterdam Vodka, New Amsterdam Gin,
Bacardi, Calvert Whiskey, Early Times Bourbon, Lauder's Scotch

Beers: Labatt Blue, Labatt Blue Light

Wines: Chardonnay, Pinot Grigio, Cabernet, Merlot

one hour - \$12.00 per person // two hours - \$16.00 per person
three hours - \$20.00 per person // four hours - \$24.00 per person

SIGNATURE

Liquors: Tito's Vodka, Tommyrotter Vodka,
Tommyrotter Gin, Bacardi, Seagram's 7, Four Roses Bourbon,
Dewar's White Label Scotch

Beers: Labatt Blue, Labatt Blue Light, Big Ditch Hayburner IPA,
42 North Westphalia Kolsch

Wines (choice of 5): Pinot Grigio, Sauvignon Blanc, Chardonnay,
Riesling, Rose, Cabernet, Pinot Noir, Malbec, Sparkling Wine

one hour - \$15.00 per person // two hours - \$20.00 per person
three hours - \$25.00 per person // four hours - \$30.00 per person

PREMIUM

Liquors: Tito's Vodka, Ketel One Vodka, Ketel One Citron Vodka, Hendrick's
Gin, Bacardi Rum, Captain Morgan Spiced Rum,
Jack Daniels, Jameson, Bulleit Bourbon, Johnny Walker Red,
Herradura Tequila

Beers (choice of 4): Labatt Blue, Labatt Blue Light, Big Ditch Hayburner IPA,
42 North Westphalia Kolsch, Stella Artois,
Founder's Porter, Allagash White

Wines (choice of 6): Pinot Grigio, Sauvignon Blanc, Chardonnay,
Riesling, Rose, Cabernet, Pinot Noir, Malbec, Sparkling Wine (included)

one hour - \$18.00 per person // two hours - \$24.00 per person
three hours - \$30.00 per person // four hours - \$36.00 per person

BEER & WINE PACKAGES AVAILABLE UPON REQUEST

Exclusive Venues

ALL TABLES, CHAIRS, CHINAWARE, GLASSWARE
& FLATWARE INCLUDED. ADDITIONAL RENTALS MAY BE REQUIRED

KLEINHANS MUSIC HALL

3 SYMPHONY CIRCLE // BUFFALO, NY

Mary Seaton Room // 100 -500 person (seated) capacity; 1000 person capacity for standing/cocktail reception

"Henry's" // 180 person (seated) capacity

Main Hall // 2446 person capacity (1350 people downstairs, 1086 upstairs)

Lot & street parking, coat check, a/v equipment available; handicap accessible

BUFFALO HISTORY MUSEUM

1 MUSEUM COURT // BUFFALO, NY

State Court // 175 person (seated) capacity (72 people seated upstairs around balcony); 200 person capacity for standing/cocktail reception

Outdoor space available (tenting options available)

Lot & street parking, coat closet, auditorium with a/v equipment available; handicap accessible. Events must start after 5:00pm.

BURCHFIELD PENNEY ART CENTER

1300 ELMWOOD AVEUNE // BUFFALO, NY

Indoor Space // 140 person (seated); 250 person capacity for standing/cocktail reception

Outdoor space available

Lot & street parking, coat room, auditorium with a/v equipment available; handicap accessible

CRAG BURN GOLF CLUB

1231 N. DAVIS ROAD // EAST AURORA, NY

Indoor Space // 200 person (seated) capacity; 300 person person capacity for standing/cocktail reception

Outdoor space available

Lot parking, private mens and womens locker rooms for bridal party

Preferred Venues

ADDITIONAL RENTALS REQUIRED

BRICKHALL IN THE HOLLOW

10750 MAIN STREET // CLARENCE, NY

100 person (seated) capacity; 200 person capacity for standing/cocktail reception

Contact: David DeRose 716.903.5843 thebrickhall@gmail.com

LARKIN SQUARE

745 SENECA STREET // BUFFALO, NY

175 person (seated) capacity; 300+ person capacity for standing/cocktail reception

Contact: Bridget Schaefer 716.362.2665 bridgets@larkinsquare.com

THE DARWIN MARTIN HOUSE COMPLEX

125 JEWETT PARKWAY // BUFFALO, NY

Greatbatch Pavillion - 100 person (seated) capacity; 150 person capacity for standing/cocktail reception

Barton House - 22 person (seated) capacity; 45-50 person capacity for standing/cocktail reception

Gardener's Cottage - 22 person (seated) capacity; 35 person capacity for standing/cocktail reception

Contact: 716.856.3858 rentals@martinhouse.org

THE BANK OF EAST AURORA

745 SENECA STREET // BUFFALO, NY

225 person (seated) capacity - 175 preferred // 200 person capacity for standing/cocktail reception

Contact: Todd Stine 716.261.9876 todd.stine@eastauroraproperties.com