



WEDDINGS

2020 - 2021





CLASSIC PACKAGE

100 PERSON MINIMUM

CLASSIC BAR PACKAGE

One hour of open bar service before dinner and
two hours of open bar service after dinner

CRUDITE & DIP DISPLAY

Seasonal crudite platters accompanied with
Tomato-Herb Dip and Spinach & Artichoke Dip

WINE SERVICE

One glass of red or white wine offered to your
guests as they are seated

SALAD COURSE

Baby Greens Salad with Carrots, Cherry Tomatoes,
Cucumbers & White Balsamic Vinaigrette
Oliver's Signature Bread Basket with Whipped Butter

ENTREE COURSE

Your choice of Chicken entree accompanied
with your choice of a starch and vegetable

DESSERT COURSE

Oliver's will cut and serve your wedding cake
or display it on a self-serve station

COFFEE SERVICE

Regular and Decaffeinated Coffee or Hot Tea
offered tableside or on a self-serve station

PRICE PER GUEST: \$59.00

plus administrative fee, sales tax, catering permit (if applicable)
and any other additional fees listed on your invoice.





SIGNATURE PACKAGE

100 PERSON MINIMUM

SIGNATURE BAR PACKAGE

One hour of open bar service before dinner and
three hours of open bar service after dinner

BUTLER STYLE PASSED HORS D' OEUVRES

Selection of four passed hors d' oeuvres of your choice

WINE SERVICE

One glass of red or white wine offered to your guests
as they are seated

SALAD COURSE

Baby Greens Salad with Carrots, Cherry Tomatoes,
Cucumbers & White Balsamic Vinaigrette
Oliver's Signature Bread Basket with Whipped Butter

ENTREE COURSE

Your choice of Chicken Entree accompanied with
your choice of a Starch and Vegetable

DESSERT COURSE

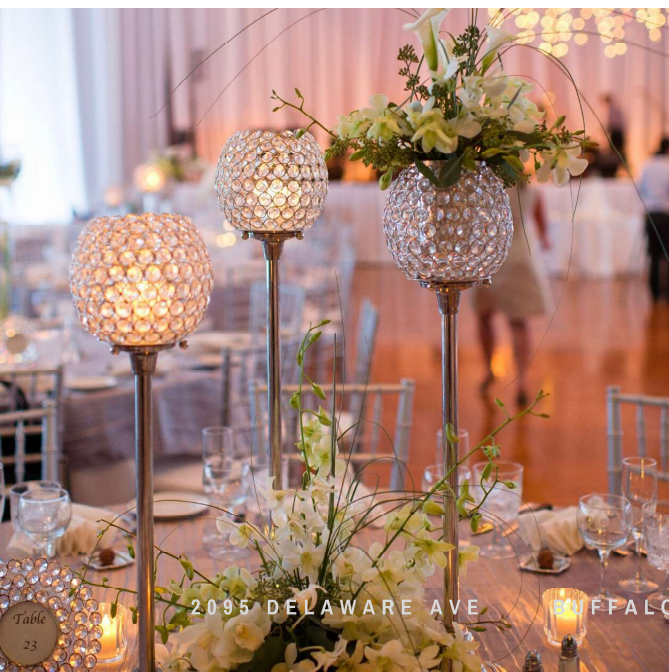
Oliver's will cut and serve your wedding cake
or display it on a self-serve station

COFFEE SERVICE

Regular and Decaffeinated Coffee or Hot Tea
offered tableside or on a self-serve station

PRICE PER GUEST: \$75.00

plus administrative fee, sales tax, catering permit (if applicable)
and any other additional fees listed on your invoice





PREMIUM PACKAGE

100 PERSON MINIMUM

PREMIUM BAR PACKAGE

One hour of open bar service before dinner and
three hours of open bar service after dinner



BUTLER STYLE PASSED HORS D' OEUVRES

Selection of four passed hors d' oeuvres of your choice

WINE & CHAMPAGNE SERVICE

One glass of red or white wine offered to your guests
as they are seated
Pre-set or Passed Champagne Toast

SALAD COURSE

Choice of Traditional Caesar Salad or Baby Greens Salad with
Carrots, Cherry Tomatoes, Cucumbers & White Balsamic Vinaigrette
Oliver's Signature Bread Basket with Whipped Butter

ENTREE COURSE

Dual Entree with choice of two proteins (Filet Mignon,
Manhattan Strip Steak, Frenched Chicken Breast, Shrimp Skewer,
Salmon or Crab Cake) with your choice of a Starch and Vegetable

DESSERT COURSE

Oliver's will cut and serve your wedding cake or
display it on a self-serve station

COFFEE SERVICE

Regular and Decaffeinated Coffee or Hot Tea
offered tableside or on a self-serve station

PRICE PER GUEST: \$110.00

plus administrative fee, sales tax, catering permit (if applicable)
and any other additional fees listed on your invoice





PACKAGE ADDONS

100 PERSON MINIMUM

ADDITIONAL HOURS OF BAR SERVICE

One Hour of Classic Bar Package - \$4.00 per person
 One Hour of Signature Bar Package - \$5.00 per person
 One Hour of Premium Bar Package - \$6.00 per person

HORS D' OEUVRE STATIONS:

Fruit, Crudite and Cheese Display // \$9.50 per person
 Antipasto Display // \$15.95 per person
 Mediterranean Display // \$15.95 per person
 Seafood Station // MP
 Asian Station // \$14.00 per person (3 selections)
 Flatbread Pizza Station // \$12.00 per person (3 selections)

UNLIMITED WINE POUR WITH DINNER

Chateau St. Jean Chardonnay & Cabernet // \$30.00 per bottle
 Wyatt Chardonnay & Austerity Cabernet // \$40.00 per bottle
 Sonoma Cutrer Chardonnay & Fortress Cabernet // \$56.00 per bottle

SEAFOOD ENTREE ENHANCEMENTS

Seared Scallops (2)
 Imperial Crab Sauce
 Crab Stuffed Shrimp (2)
 Maryland Crab Cakes (2)
 \$10.00 price per person (choice of one)

DESSERT DISPLAY

Selection of four Petite Pastries // \$9.00 per person
 Assorted Cookies and Brownies // \$5.95 per person

CORDIAL BAR

Kahlua, Bailey's, Sambuca
 Pricing based on consumption in which you will receive
 an invoice after your event

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 Pumpernickel
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**

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, Sauteed
Green Beans, Lemon & Parmesan Rapini, Buttered Root
Vegetables, Roasted Wild Mushrooms with Confit Shallots,
Ratatouille

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

\$9.00 per person (4 selections)

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 Pavilion - 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

649 MAIN STREET // EAST AURORA, NY

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

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