



# WEDDINGS

2022 - 2023

# 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

## SIGNATURE

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

**Beers:** Labatt Blue, Labatt Blue Light, Big Ditch Hayburner IPA, New Belgium Fat Tire Amber Ale

**Wines:** Pinot Grigio, Chardonnay, Sauvignon Blanc, Rose, Pinot Noir, Cabernet, Prosecco  
(choice of 5)

## PREMIUM

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

**Beers:** Labatt Blue, Labatt Blue Light, Big Ditch Hayburner IPA, New Belgium Fat Tire Amber Ale

**Wines (choice of 6):** Pinot Grigio, Sauvignon Blanc, Chardonnay, Rose, Pinot Noir, Chianti, Cabernet, Prosecco

# 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

## VEGETARIAN - HOT

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

## 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

## SEAFOOD & SHELLFISH - COLD

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 - COLD

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

## MEAT - COLD

Smoked Duck Profiteroles with Ice Wine Gelee  
Curried Chicken Salad on Lavash Crisp  
Seared Strip Loin & Horseradish Cream Sauce  
Beef Carpaccio Roll with Arugula, Parmesan & Truffle Oil

# 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

## CHEESE & GOURMET CRACKERS

Domestic and Imported Cheeses accompanied with  
Dried Fruit, Spiced Nuts & Gourmet Crackers

## FRESH FRUIT PLATTER

Chef's selection of fruit to include  
Cantaloupe, Honeydew, Pineapple, Watermelon,  
Assorted Berries & Seedless Grapes

## 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

## FLATBREAD PIZZA

**Margherita** - tomato, fresh mozzarella, basil  
**Pepperoni** - tomato, mozzarella, parmesan  
**Quattro Formaggi** - garlic cream, fontina, fresh  
mozzarella, gorgonzola, parmesan  
**Daniella** - tomato, shaved garlic, brewer's yeast,  
olive oil, basil  
**Rapini & Sausage** - tomato, roasted garlic,  
mozzarella, crushed red pepper  
**Meat Street** - sausage, pepperoni, pancetta,  
mozzarella, chili-honey  
**Diavola** - tomato, buffalo mozzarella, basil,  
spicy salami, calabrian chili, parmesan  
**The White** - fontina, mozzarella, cherry tomato,  
roasted garlic, sicilian oregano, onion, extra virgin  
olive oil, parmesan, chili flake

## SLIDERS BAR

**Cheeseburger** - lettuce, tomato, onion,  
ketchup & mustard on the side  
**Pulled Pork** - cheddar cheese, jalapeno, fried onions  
**Buffalo Chicken** - hot sauce, blue cheese,  
carrot & celery slaw  
**Grilled Portobello** - pesto, whipped goat cheese,  
marinated tomatoes  
**Cheek on Weck** - braised beef cheek, horseradish  
cream sauce, kimmelweck roll  
**Roasted Turkey** - cheddar cheese, cranberry chutney

# Displays & Stations

## **CARVING\***

**Beef Tenderloin**

**Beef Top Round**

**Grilled Flank Steak**

**Slow Roasted Turkey Breast**

**Honey Glazed Country Ham**

**Roasted Pork Loin**

**Rack of Lamb**

**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 FEE FOR THIS STATION**

## **PASTA STATION**

**Pasta Bolognese** - braised veal, pork, beef, and tomato  
ragu, red wine, parmesan, fresh herbs

**Cheese Tortellini** - marinara or pesto sauce

**Baked Mac-n-Cheese** - white cheddar and smoked gouda

**Pene Pasta** - vodka cream sauce

**Cavatelli & Truffle Cream Sauce** - mushrooms,  
spinach, peas, fresh herbs

**Farfalle Arrabiatta** - with Hot Peppers & Pomodoro Sauce  
Seasonal Pasta Primavera

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

## **BUFFALO FARE**

**Cheek on Weck** - braised beef cheek, horseradish  
cream sauce, kimmelweck roll

**Buffalo Chicken** - hot sauce, blue cheese,  
carrot & celery slaw

**Onion Dip** - caramelized onions, dill, chive, potato chips

**Beer Cheese Dip** - pretzel bites, house mustard

**Pierogies & Kielbasa** - peppers and onions

# Plated Entrees

## BEEF ENTREE OPTIONS

Braised Beef Short Ribs with Horseradish  
Gremolata and Braising Jus

Filet Mignon with Demi Glace

Manhattan Strip Steak with Gorgonzola  
Cream Sauce

Flank Steak with Chimichurri Sauce

## CHICKEN ENTREE OPTIONS

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

Herb-Crusted Rack of Lamb with Romesco Sauce

## PORK ENTREE OPTIONS

Pork Schnitzel with Mustard & Caramelized Onion  
Cream Sauce

Herb & Garlic Roasted Pork Loin with Red Wine  
Pear Sauce

## SEAFOOD OPTIONS

Roasted Faroe Island Salmon with Sesame-Ginger  
Honey Glaze

Twin Maryland Crab Cakes with Cajun Remoulade

Roasted Halibut with Caper & Chive Beurre Blanc

Ginger Crusted Sea Bass with Orange Butter Sauce

## 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

# 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

## PACKAGE 2

Fresh Fruit Platter

Pasty Basket with Assorted Mini Muffins & Breakfast Breads

Scrambled Eggs

Breakfast Potatoes

Bacon & Turkey Sausage

## 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

# Frequently Asked Questions

## **What additional fees will be included in my invoice?**

- Administrative Fee - the cost to staff and service your event. This is based on your guest count, menu, length of event, venue, and service style.
- Catering Permit - depending on your venue, a permit may be required to serve alcohol. This fee is \$48.00.
- Cake Cutting Fee - A \$5/person cake cutting fee if you are providing a cake from an outside vendor.
- Rental Fee - depending on your venue, the rental fee may be added to your invoice
- New York State Sales Tax

## **What is the latest my event can go until?**

- All events within city limits must end by 11pm.

## **What is included with the rental fee of my venue (Kleinhans Music Hall, The Burchfield Penney Art Center, The Buffalo History Museum)?**

- All chinaware, glassware, flatware, tables, and chairs are included in the rental fee. Depending on your guest count, additional rentals may be required.

## **Does Oliver's provide tables numbers or decor?**

- All decor including table numbers must be provided by the client.

## **Do I need to provide place cards?**

- INDIVIDUAL place cards must be provided if you are offering your guests a choice of their entree. Place cards should be in alphabetical order with each guest's name, table number, and meal choice **ON THE FRONT** of the card. Entree selections should be noted with a letter (F = fish, B = beef, etc.) or an easily identifiable icon such as a cow, chicken, or carrot (vegetarian).

## **When can my vendors deliver and pickup their decor?**

- All deliveries and vendor arrivals must be coordinated with Oliver's. Vendors must remove all garbage prior to their departure. All decor must be removed from the venues no later than the Monday after your wedding weekend.

## **When can rentals be delivered?**

- All rental deliveries and pick ups must be coordinated with Oliver's prior to your event. All rental items must be removed from the museum by the following Monday.

## **Who coordinates my ceremony?**

- We suggest hiring a day-of coordinator or very trusted friend to coordinate and supervise your ceremony. Depending on your venue, additional chairs may need to be rented. Oliver's staff will not coordinate your ceremony unless previously discussed.

## **Who sets up and breaks down my event?**

- Oliver's will arrive prior to your event to set up all items related to food and beverage service. This includes all of your guest tables with linens and table settings, the bar(s), any food display or station tables, and a simple place card/gift table. Oliver's does NOT set up any DIY centerpieces/projects, ceremony chairs, ceremony arches, candles, photobooths, etc.

## **Will there be an event supervisor on site for my event?**

- An event manager from Oliver's will be with you throughout your entire event and coordinate the food and beverage program of your evening. **We do not have staff on site to coordinate ceremonies, gathering of wedding parties, speeches, dances, etc.**