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2023 - 2024

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# BUFFET LUNCHES

Buffet lunches are based on a 30 person minimum. Buffets include Oliver's bread basket and whipped butter. All prices are per person and are subject to an applicable administrative fee, delivery fee, and New York State sales tax.

## COLD BUFFET

### sandwich options (choose 2)

**beef on weck**

horseradish cream sauce

**roast beef**

cheddar cheese, lettuce, tomato

**buffalo chicken salad**

carrot & celery slaw, blue cheese

**grilled chicken**

smoked gouda, spanish tomato jam, red onion

**pulled pork**

cheddar cheese, jalapenos, bbq sauce

**oven-roasted turkey**

honey mustard, bacon, cheddar cheese

**garden vegetable**

assorted vegetables, goat cheese, pesto

### side options (choose 3)

tri-colored italian pasta salad

buttermilk potato salad (with or without bacon)

farro, apple, sweet potato salad

greek couscous salad

grilled vegetable salad

asian noodle salad

seasonal green salad

caesar salad

hummus with pita & crudite

fruit salad

caprese pasta salad

## HOT BUFFET

### entree options (choose 2)

**sliced tenderloin**

horseradish cream sauce, weck rolls

**herb-marinated chicken breast**

marasala sauce

**chicken milanese**

marinated tomato, red onion, baby arugula, parmesan reggiano, balsamic reduction

**seared salmon**

pesto vinaigrette

**pasta primavera**

seasonal vegetables, olive oil, garlic

**pasta bolognese**

beef, pork, veal, tomato

### side options (choose 3)

seasonal green salad

caesar salad

grilled vegetable platter

sauteed green beans

citrus glazed carrots

whipped potatoes

herb-roasted baby red potatoes

wild rice pilaf

penne with vodka or marinara sauce





# PLATED LUNCHEON

All luncheon prices are based on a 30-person minimum. Entrees are served with Oliver's bread basket. All prices are per person and are subject to an applicable administrative fee and New York State sales tax.

## **chicken milanese**

marinated tomatoes, red onion, baby arugula, parmesan reggiano, balsamic reduction

## **frenched chicken breast**

wild rice pilaf, heirloom carrots, roasted yellow pepper cream sauce, frisee salad

## **california greens salad**

field greens, grilled chicken, portobello mushrooms, roasted red peppers, walnut-crusted goat cheese, balsamic vinaigrette

## **seared faroe island salmon**

succotash, pickled fresno chili, celery leaf salad

## **grilled beef tenderloin**

mushroom risotto, asparagus, demi glace

## **braised short ribs**

white cheddar polenta, heirloom carrots, horseradish gremolata

## **caramelized cauliflower**

golden raisins, pickled red onion, cashew-shishito pepper yogurt, dukkah

## **mushroom ravioli**

sauteed spinach, truffle cream sauce, shaved parmesan reggiano

# LUNCHEON ENHANCEMENTS

## **traditional caesar salad**

## **wedge salad**

## **caprese salad**

## **assorted pastries**

## **assorted cookie & brownie**

# A LA CARTE BEVERAGES

## **coffee & tea station or service**

## **iced tea & lemonade station**





# HORS D' OEUVRES

Pricing is based on a 30-person minimum.

Hors d' oeuvres are designed to be a supplement to other menu selections and should not be considered as a meal replacement. All prices are per person and are subject to an applicable administrative fee and New York State sales tax.

## seafood

bacon wrapped scallops  
mini maryland crabcake, spicy remoulade  
coconut shrimp skewer, mango sauce  
lobster bisque shooter, tarragon oil  
crab wonton, ponzu  
mango-crab salad, lavash crisp  
crab & spinach stuffed mushroom  
scallop ceviche spoon  
sesame-crusting tuna bite, ponzu sauce  
lobster salad tartlet



## meat

coconut chicken skewer, mango sauce  
filet au poivre skewer, bearnaise aioli  
braised short rib nacho, queso fresco  
beef satay, hoisin bbq  
chicken & mozzarella crostini, pesto  
burrata & steak crostini, balsamic glaze  
chicken satay, peanut sauce  
tenderloin toast, horseradish cream, caraway dust  
brie & prosciutto toast, fig jam  
buffalo chicken skewer, blue cheese  
beef tartare crostini, truffle oil, shaved parmesan  
chicken yakitori - sweet chili glaze, scallions

## vegetarian

spinach & artichoke stuffed mushrooms  
buffalo cauliflower bites, blue cheese  
wild mushroom tartlet  
cucumber hummus cup, pistachios  
banana pepper arancini, pomodoro sauce  
mini baked potato, cashew "sour cream"  
caprese skewer, balsamic reduction  
caramelized onion toast, gruyere cheese  
butternut squash crostini, goat cheese, raisins  
brie-l-t, truffle oil  
phyllo-wrapped asparagus, bearnaise aioli  
saffron arancini, pesto  
bruschetta



# STATIONS & DISPLAYS

Pricing is based on a 30-person minimum.

Stations and displays are designed to be a supplement to other menu selections and should not be considered as a meal replacement.

All prices are per person and are subject to an applicable administrative fee and New York State sales tax.



## grazing table

domestic and imported sliced gourmet cheeses, cured meats, dips & spreads, fresh vegetables, seasonal fruit, olives, honey, spiced nuts, gourmet crackers, flatbread, cheesestraws, and crostini

## crudite & dips

chef's selection of seasonal vegetables and dips

## cheese & crackers

domestic & imported cheese, spiced nuts, dried fruit, gourmet crackers

## local flavor

braised beef on weck sliders  
buffalo chicken salad sliders  
caramelized onion dip & potato chips  
beer-cheese dip & pretzel bites  
pierogies & kielbasa

## slider display

braised beef on weck - horseradish cream sauce  
buffalo chicken salad - carrot & celery slaw  
pulled pork - seasonal bbq sauce  
oven-roasted turkey - cranberry aioli  
lobster roll (MP)  
korean cheesesteak - sriracha lime aioli  
jerk chicken - jicama apple cabbage slaw  
grilled chicken - spanish tomato jam





# STATIONS & DISPLAYS

continued



## **pasta station**

oliver's bolognese  
baked mac-n-cheese  
cheese tortellini - marinara or pesto sauce  
penne pasta - vodka cream sauce  
cavatelli & truffle cream sauce  
farfalle arrabiatta  
seasonal pasta primavera

## **carving station | includes rolls and seasonal sauces**

beef tenderloin  
beef top round  
flank steak  
turkey breast  
country ham  
pork loin  
rack of lamb

*There is a chef fee for this station.*

## **seafood display | includes traditional and seasonal accoutrements**

calamari salad  
shrimp cocktail  
oysters  
split cold water lobster tails  
tuna poke  
clams  
scallop ceviche

*Pricing is based on market prices.*





# DINNER - PLATED ENTREES

Pricing is based on a 30 person minimum. All entrees are served with a green salad, and Oliver's bread basket. Entrees are accompanied with whipped potatoes and seasonal vegetables unless otherwise requested. All prices are per person and are subject to an applicable administrative fee and New York State sales tax.

## chicken & chops options

frenched chicken breast  
chicken milanese  
new zealand rack of lamb  
berkshire pork chop

sauce options: tomato-shallot relish,  
marsala, lemon-caper, leek cream

## seafood options

faroe island salmon  
crab-crusted salmon  
sea bass  
halibut

sauce options: sesame-ginger glaze,  
orange butter, cajun remoulade,  
tomato scampi

## beef options

filet mignon  
braised short ribs  
strip steak

sauce options: demi glace, gorgonzola  
cream, horseradish cream, chimichurri,  
balsamic steak sauce

# ENTREE ENHANCEMENTS

**traditional caesar salad**

**wedge salad**

**caprese salad**

**(2) crab-stuffed shrimp**

**maryland crab cake**

**(2) seared scallops**

**lobster tail**



# DINNER - BUFFET OPTIONS

Dinner buffet prices are based on a 30-person.

Buffets include Oliver's bread basket and whipped butter. All prices are per person and are subject to an applicable administrative fee and New York State sales tax.

## **classic**

chicken milanese, pasta bolognese,  
caesar or green salad

## **signature**

carved beef tenderloin, mushroom &  
truffle cream pasta, mashed potatoes,  
seasonal grilled vegetable, caesar or  
green salad

## **bbq pit master**

smoked brisket, charred chicken thighs  
and drums, baked mac-n-cheese,  
braised collared greens, corn bread  
muffins, seasonal bbq sauce,  
alabama white sauce

## **land & sea**

sliced beef tenderloin, seared salmon,  
caprese pasta salad, potato lyonnaise,  
grilled vegetable platter,  
caesar or green salad

## **grillers & skewers**

grilled beef tenderloin, chicken, and  
shrimp skewers with seasonal  
vegetables, buttermilk potato salad,  
caprese salad, baked mac-n-cheese



# A LA CARTE ENHANCEMENTS

**mashed potatoes**

**roasted baby red potatoes**

**rice pilaf**

**grilled vegetable platter**

**cumin-dusted carrots**

**seasonal green salad**

**caesar salad**

**roasted beet salad**

**fruit salad**



## BEVERAGES

Bar packages are based on a 30-person minimum. Parties less than that will be based on consumption with a required beverage minimum to be met. All prices are per person and are subject to an applicable administrative fee and New York State sales tax.



## SIGNATURE PACKAGE

### **one hour minimum**

tito's vodka, ford's gin, bacardi rum, jack daniels whiskey, four roses bourbon, dewar's scotch

blue light, hayburner ipa, fat tire amber ale

pinot grigio, chardonnay, pinot noir, cabernet

## OLIVER'S PACKAGE

### **one hour minimum**

tito's vodka, ketel one vodka, hendrick's gin, captain moran spiced rum, jack daniels whiskey, four roses bourbon, bulleit bourbon, herradura tequila, johnny walker red scotch, aperol

blue light, hayburner ipa, fat tire amber ale, seasonal feature

pinot grigio, chardonnay, sauvignon blanc, pinot noir, cabernet, prosecco

## A LA CARTE BAR SERVICE

signature drink

champagne toast

dinner wine service

beer & wine bar

