



2095 Delaware Ave | Buffalo, NY
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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

HORS D' OEUUVRES

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-crusted 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

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



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
marsala 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

