



CLASSIC EVENTS

2019 Holiday Menu



*Exclusive Caterer's for Events @ the Foundry
Shea's Seneca Banquets and Events
Marquis de Lafayette and the Lafayette Hotel
Acqua Banquets & Catering*

www.classiceventsbuffalo.com

Silver Bells

Luncheon Buffet



SALAD

The Classic Mixed Greens
Tomato, Cucumber, Carrot ribbons,
Red Cabbage, & Croutons
Balsamic Vinaigrette
Assorted Rolls and Creamery Butter

BUFFET

Rigatoni with A la Vodka Sauce
Green Beans with Toasted Almonds
Mashed Potato Au Gratin

Choice of one of the following:

ENTREES

Lasagna Bundle
Hand-carved Roast Beef
Salmon with Dill Butter Sauce
Marinated Grilled Chicken Pieces
Turkey & Traditional Bread Stuffing
Slow Cooked Pot Roast
Apple-cider Pork Loin, Pan Jus

*Add an additional entrée for \$5.00
(Additional menu items available)*

Assorted Holiday Cookies & Miniatures
Coffee and Tea Service

\$20.95 per person

*A 21.75% Production fee & 8.75% NYS Sales Tax
will be added to all food & Beverage totals*

White Christmas

Plated Luncheon



DIPS & SPREADS DISPLAY

Display of Assorted Dips
*Spinach-artichoke, Buffalo Chicken Wing_ & Hummus
Accompanied with Assorted Chips, Pita and Crudité*

SALAD

The Classic Caesar
*Garlicky Croutons, Parmesan Cheese
Caesar Dressing*
Fresh Rolls and Creamery Butter

ENTRÉE SELECTION

Pan Seared Boneless Pork Chops
*Creamy Garlic-Spinach Sauce
Chicken Oscar
Asparagus, Shrimp & Hollandaise
Pan Seared Salmon
Glazed with Sweet & Spicy Thai Chili Glaze
Bucatini Pasta
Grilled Chicken, Roasted Cherry Tomatoes,
Fresh Mozzarella & Basil, White-wine Butter Sauce
Bistro Filet of Sirloin
Brandy Peppercorn Sauce
T-bone Cauliflower
Ginger-carrot broth, Roasted Tomatoes
All Entrée's Accompanied
with Chef's Starch & Vegetable*

DESSERT

White Chocolate Mouse Cake
*Candy Cane Crumbles
Coffee & Tea Service*

\$29.95 per person

*A 21.75% Production fee & 8.75% NYS Sales Tax
will be added to all food & Beverage totals*

Holiday Happy Hour The "Buffalonian"



DISPLAY TABLE OF
Traditional Style Chicken Wings
(hot, medium or mild)
Celery, Carrots, Blue Cheese
Assorted Pizzas
Mini Beef on Weck Sliders

\$18.95 per person

A 21.75% Production fee & 8.75% NYS Sales Tax
will be added to all food & Beverage totals



Christmas and Cheer

DIPS & SPREADS DISPLAY

Display of Assorted Dips
Spinach-artichoke, Buffalo Chicken Wing
Crack Dip & Assorted Hummus
Accompanied with Assorted Chips, Pita & Crudités

THE CARVER'S TABLE
Chef Attended Carving Station
Choice of

Herb Encrusted Roast Beef, Honey Glazed Ham,
Cider-brined Pork Loin or Oven Roasted Turkey
Accompanied with Rolls & Condiments

Penne Pasta
with Choice of the following Sauce
A la Vodka, Alfredo, Marinara, Pesto, Creamy Garlic

Assorted Holiday Cookies
Coffee & Tea Station

\$21.95 per person

A 21.75% Production fee & 8.75% NYS Sales Tax
will be added to all food & Beverage totals

Sleigh Ride Dinner Buffet



BRUSCHETTA & DIPS DISPLAY
Assorted Bruschetta (Tomato-basil, Hummus,
Tapenade, Corn & Black Bean, Artichoke Dip
Accompanied with Assorted Chips & Crostini's

SALAD
The Classic Caesar Salad
Sea Salt & Garlic Croutons, Parmesan Cheese
Assorted Rolls and Creamery Butter

BUFFET
Pasta Carbonara
Garlicky Roasted Potatoes
Mélange of Seasonal Vegetable

Choice of two of the following:

ENTREES
Authentic Lasagna Bolognese
Chicken Scaloppini
Salmon with Dill Butter Sauce
"Comfort Food" Pot Roast
Turkey & Traditional Bread Stuffing
Pork Loin with Roasted Garlic Cream Sauce
Eggplant Lasagna
General Tso's Chicken with Brown Rice

The Carver's Table Entrée Selections
Hand-carved Glazed Ham,
Oven Roasted Turkey, Cider-brined
Pork Loin or Herb Encrusted Roasted Beef
Accompanied with Rolls & Butter
(Additional menu items available)

"Bar None"
Assorted Cookie Bars
Coffee and Tea Service

\$32.95 per person

A 21.75% Production fee & 8.75% NYS Sales Tax
will be added to all food & Beverage totals

Mistletoe & Holly Plated Dinner



THE HORS 'D OEURVES

Epicurean Display Station

Select Imported & Domestic Cheeses, Crudités, Fresh Fruits, Assorted Dips, Crackers and Breads

or

The Following Butler Passed

Brie & Raspberry Pillows

Buffalo Wing Bites with Creamy Blue Cheese

Mini Meatloaves with Whipped Potatoes

SALAD

Mixed Greens with Fresh Orange Segments

Cranberries, Feta Cheese

Citrus Vinaigrette

Assorted Rolls and Creamery Butter

ENTRÉE SELECTION

Chicken Saltimbocca ...\$30.95

*Prosciutto, Fresh Mozzarella Cheese
& Roasted Tomato*

Tuscan Butter Salmon ...\$32.95

Hand-carved Beef Tenderloin...\$39.95

Port Jus

Roasted Root Vegetable Torte...\$26.95

Pork Tenderloin...\$29.95

Hoisin Glaze

*Additional Menu Items also available
Includes Choice of Starch & Vegetable*

DESSERT

Truffle Chocolate Mousse Cake

Whipped cream

Coffee & Tea Service

*A 21.75% Production fee & 8.75% NYS Sales Tax
will be added to all food & Beverage totals*

Jingle Bells Holiday Plated Dinner



THE HORS 'D OEURVES

Epicurean Display Station

Select Imported & Domestic Cheeses, Crudités, Fresh Fruits, Assorted Dips, Crackers and Breads

A Uniformed Server will Pass the Following

Coconut Shrimp with Ginger-orange Dipping Sauce

Tator Tot Cheeseburger Bites

Mushroom Purses

Chicken Tacos with Mini Margaritas

SALAD

Bibb Lettuce

with Poached Pears

Candied Walnuts, Crumbled Blue Cheese

Assorted Rolls and Creamery Butter

ENTRÉE SELECTION

8 oz. Filet Mignon ...\$52.95

Herb Butter

Sea Bass Oscar ...\$49.95

Asparagus, Crab & Hollandaise

Chicken A la Classic...\$39.95

Stuffed with Spinach, Artichoke & Cheese

Braised Short rib of Beef...\$49.95

Beef Jus

Cauliflower T-bone...\$34.95

Vegetable Jus, Roasted Red Pepper Sauce

*Additional Menu Items also available
Includes Choice of Starch & Vegetable*

DESSERT

Warm Molten Chocolate Cake

Candy Cane & Whipped cream

Coffee & Tea Service

*A 21.75% Production fee & 8.75% NYS Sales Tax
will be added to all food & Beverage totals*

Holiday Dinner Stations

THE HORS 'D OEURVES

Dips & Spreads Display Station

Hot Spinach-artichoke, Layered Taco, Hummus, Buffalo Chicken Wing Dip accompanied with Crudités, Assorted Chips, Crackers and Breads

Choice of 3 Stations

Also Included Assorted Miniature Desserts

Coffee and Tea Station

SALAD STATION

Chopped Romaine & Mixed Greens

Accompanied with Cucumbers, Tomatoes, Cheeses, Carrot, Olives, Nuts, Egg, Garbanzo Beans & dressings Assorted Rolls and Creamery Butter

THE PASTA STATION

Choice of Rigatoni, Penne, Farfalle, Fettucine, Gnocchi

Choice of Sauce

Basil-marinara, Alfredo, Bolognese, Pesto, A la Vodka

Accompanied with Garlic Bread

ASIAN STATION

Choice of 2 entrée Options

Beef & Broccoli, General Tso's Chicken, Shrimp Stir

Fry, Pad Thai, Bok Choy & Mushroom, Satays

Accompanied with Choice of one rice, Asian Green Bean Salad & Pot stickers

THE CARVER'S TABLE

Choice of one meat

Glazed Ham, Roast Beef, Turkey, Pork Loin

Accompanied with rolls and condiments

MEXICANO

Seasoned Ground Beef & Chicken. Soft & Hard Shells

Lettuce, Tomato, Cheese, Onion, Beans,

Sour Cream, Jalapeno, Guacamole, Salsas

Spanish Rice

POTATO-TINI

Whipped Puree of Potatoes & Skins

Accompanied with Toppings-

Fried Onions, Whipped Butter, Gravy, Cheeses, Herbs

Tapenade, Salsas

\$38.00 per person

A 21.75% Production fee & 8.75% NYS Sales Tax will be added to all food & Beverage totals

Beverages & Bar

House Bar Packages

One- hour \$16 Two-hour \$18.50

Three-hour \$21.50

each additional hour @ \$3.00 per person

Please ask your event specialist for a list of featured house-brand liquors

Red & White Wines

Labatt Blue and Blue Light Bottled Beers

Call Bar Packages

One- hour \$18 Two-hour \$20.50

Three-hour \$24.50

each additional hour @ \$5.00 per person

Brands to include Sky Vodka, Captain Morgan Dark Rum, Bacardi White Rum, Seagram's 7 Blended Whiskey, Jim Beam, Jack Daniels Bourbon, Beefeater Gin, Southern Comfort,

Dewar's Scotch, Peach Schnapps, White & Red Vermouth

Red & White Wines

Labatt Blue. Blue Light, Heineken & Amstel Light Bottled Beers

Premium Bar Packages

One- hour \$19 Two-hour \$24.50

Three-hour \$30.50

each additional hour @ \$6.00 per person

Brands to include Kettle One Vodka, Captain Morgan Dark Rum, Bacardi White Rum, Crown Royal Blended Whiskey,

Jim Beam Bourbon, Bullet Bourbon, Tanqueray Gin, Southern

Comfort, Johnny Walker Black Scotch, Peach Schnapps, White & Red Vermouth

Champagne, Red & White Wines

Labatt Blue. Blue Light, Heineken & House Select Craft Beer

Holiday Specialty Drinks

Add a specialty drink to your holiday party

Mistletoe Champagne Cocktail

Candy Cane Martinis

Hot Toddy's

Spiked Hot Chocolate Bar (n/a also available)

Hot Tom & Jerry's

Spiked (or n/a) Egg Nog

Jingle Juice

*Book your
Holiday Party in January*



*And Receive an Up-grade
to your Holiday Menu Package*

Please Inquire With our Banquet Sales Manager

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