



CLASSIC EVENTS

Catering and More...

*We love to Laugh, Celebrate Life and Prepare Glorious Foods.
Our philosophy is to create wonderful food while creating
Merry moments and treasured memories*

*Acqua, Events @ the Foundry, Marquis de Lafayette
& Shea's Seneca Banquets & Events*



*Acqua Banquets 716.874.5400
Events @ the Foundry 716.240.9693
Marquis de Lafayette 716.427.5540
Shea's Seneca Banquets & Events 716.427.5542*

www.classicevents.buffalo.com

RISE & SHINE



“One should not attend even the end of the world without a good breakfast.”

— Robert A. Heinlein, *Friday*



PLATTERS

- Fresh Fruit Platter** \$5.95
A selection of sliced cantaloupe,
Honeydew melon, pineapple and assorted berries
- Smoked Salmon Platter** \$9.95
Sliced, smoked Norwegian salmon served with assorted
bagels and vegetable cream cheese, sweet
Red onions, capers and vine ripened tomatoes
- Yogurt Parfaits** \$3.95
Creamy Yogurt with honey drizzle, crunchy granola,
assorted fresh berries

BREAKFAST SANDWICHES

- The Big Muffin** \$8.95
Smoked country bacon, egg, American cheese on English
muffin, fresh seasonal fruit
- Ham it-up** \$9.95
Virginia ham, egg, cheddar cheese on English muffin
Fresh seasonal fruit

ADDITIONAL BREAKFAST ENHANCEMENTS

- Breakfast meats**
(ham, bacon or sausage)
\$3
- Omelet Station**
\$6 (add chef's fee)
- Belgian waffle Station, whipped cream, berries**
\$5
- French toast or Pancakes with warm syrup**
\$3
- Fruit or Savory Crepes**
\$4
- Avocado Toasts**
\$4
- Eggs Benedict**
\$6
- Assorted Whole fruits**
\$3
- Oatmeal & Berries (brown Sugar, Granola)**
\$4

BUFFETS

- The Continental.....\$12.95**
Assorted Juices coffee and tea service
Pastries, muffins, bagels, croissants & quick breads,
accompanied with jams, jellies & creamery butter
Add Fresh Fruits \$1.50 per person
- Good Morning Brunch Buffet..... \$19.95**
Assorted sweet rolls, quick breads, Coffee Cakes,
Orange juice, coffee & tea service, Fresh Fruits, bacon,
sausage or ham, home-fried potatoes, egg entrée,
fluffy pancakes with warm syrup.
- Gotta Love Brunch Buffet..... \$25.95**
Assorted juices, coffee & tea, pastries, muffins, bagels,
croissants, quick breads, accompanied with jams,
jellies & creamery butter, fresh fruits, home-fried
potatoes, bacon, hand-carved ham, (roast beef or
turkey also available) silver dollar pancakes, egg entrée
(scrambled, frittata, breakfast casserole or strata),
roasted asparagus, penne pasta with choice of a la
vodka, marinara, pesto or alfredo sauce
- The Breakfast Grazing Table.....\$19.95**
Whole Fruits, Fresh berries, Assorted baked goods,
Sliced meats & cheeses, Dried fruits, Nuts, Hard-boiled
eggs, Mini quiches, Fresh waffles, Butter, whipped
cream, Syrups, Breads and spreads
- PLATED BREAKFAST**
- Traditional Plated breakfast.....\$17.50**
Choice of fruit cup or yogurt parfait, assorted sweet
rolls, quick breads, Danish & croissants,
Orange juice, coffee & tea service, bacon, sausage or
ham, home-fried potatoes, egg entrée
- Benedict it-up.....\$17.95**
Choice of fruit cup or yogurt parfait, assorted sweet
rolls, quick breads, Danish & croissants,
Orange juice, coffee & tea, eggs benedict, home-fried
potatoes & asparagus
- Fabulous French!.....\$16.95**
Choice of fruit cup or yogurt parfait, assorted sweet
rolls, quick breads, Danish & croissants,
Orange juice, coffee & tea, brioche bread dipped in
egg, dusted with cinnamon-sugar, grilled and served
with warm maple syrup. Bacon or sausage

SALADS & SOUPS



All Composed Luncheon Salads Come with Fresh Baked Rolls & Butter and Chef's Dessert

Traditional Cobb Salad.....\$17.95

Crisp Greens with Chicken, Bacon, Tomatoes, Eggs, Crumbled Blue Cheese & Avocado

Caesar.....\$14.95

Chopped Romaine, Parmesan Croutons with Traditional Caesar Dressing

Add grilled chicken \$3

Add Steak \$4

Add shrimp \$4

Add salmon \$4

Classic Souvlaki\$17.95

Grilled Flatiron or Chicken Breast on a bed of Crisp Romaine with Kalamata Olives, Cucumbers, Red Onion, Tomatoes, Feta and Pita

The Tex Mex... \$17.95

Chimichurri Flatiron or Chicken Breast. Mixed Greens, Sweet Peppers, Black Beans, Pico de Gallo, Cheddar Cheese & Avocado Ranch Dressing

Julienne.....\$18.95

Smoked turkey, Virginia-style ham, cheddar, Swiss cheese, hard boiled eggs, tomatoes and European cucumbers atop mixed lettuces with a creamy ranch dressing

Strawberry Fields Forever.....\$16.95

Baby Spinach, Candied Pecans, Goat Cheese, Black Pepper Strawberries & Poppy Seed dressing

Add A Cup of Soup.....\$3.95

Traditional wedding soup, chicken noodle, tomato-basil, cream of mushroom, onion, butternut squash bisque, clam chowder, beef vegetable, loaded potato, hot pepper, cheeseburger & much more!

*All sandwiches & Wraps served with choice of
fresh Fruit or Salad and Chef's Dessert*

Luncheon Sandwiches

Club it up

Turkey, bacon, Swiss with lettuce, Tomato, Mayo
\$17.95

The Carver's Table

Choice of hand-carved ham, turkey, or roast beef with lettuce & tomato
\$16.95

Portobello

Grilled Portobello mushroom, roasted peppers, tomatoes and field greens with Provolone cheese, pesto
\$16.95

Caprese

Vine ripened tomato, fresh mozzarella, field greens, basil, balsamic glaze, pesto mayo on a baguette
\$16.95

BLT

Crisp Bacon, Shredded Lettuce, Tomato Jam & Garlic Mayo
\$16.95

It's Greek to me

Marinated chicken or beef, lettuce, tomato, onion, peppers, black olives, feta, Greek vinaigrette
\$17.95

All items can be served as a sandwich or a wrap

All sandwiches Served with
Fresh Fruit or Mixed Greens,
Choice of Iced Tea or Lemonade,
Chef's Dessert & Coffee & Tea Service

Let's Do Lunch!!

Chicken Francaise.....\$21.95

Batter Dipped with Lemon-butter Sauce

Chicken Marsala.....\$21.95

Stuffed with Cheese, Mushroom-Marsala Sauce

Tuscan Chicken.....\$21.95

Airline Breast with Roasted Tomato & Spinach Cream Sauce

Chicken Florentine.....\$21.95

Boneless Chicken Breast Stuffed with Spinach & Ricotta Cheese, Mornay Sauce

Shrimp & Scallop Brochette.....\$21.95

Scampi Sauce

Crab & Shrimp Cakes.....\$24.95

Served with Classic Remoulade Sauce

Pan Seared Salmon.....\$24.95

Asian Chili Glaze

6 oz Filet of Sirloin.....\$24.95

Cabernet Jus

Beef Stroganoff\$21.95

Served over Egg Noodles

Pepper Steak.....\$21.95

Red & Green Red Bell Peppers & Onions Served Over Fluffy Rice

3-cheese Ravioli.....\$20.95

Meatball & Marinara-basil Sauce

Lasagna...\$20.95

Choose from Eggplant Lasagna or Three-Cheese

Portobello Mushroom Stack.....\$20.95

Layered Grilled Vegetables & Tomato Essence

Vegetable Wellington.....\$20.95

Assorted Vegetables Encased in Flaky Puff Pastry

Stuffed Acorn Squash.....\$20.95

Curried Quinoa & Roasted Vegetables. Carrot Ginger puree

Additional Luncheon Entrees are available-inquire within

Sandwich Buffet **\$19.95**

Assortment of sandwiches and wraps

Choice of side salads:

Caesar salad, Garden salad, Marinated 3 bean salad, Cole slaw, macaroni salad, orzo-feta & raisin salad, potato salad, fruit salad, Asian noodle salad, tomato-cucumber salad..

The Deli Platter **\$19.95**

Ham, turkey, roast beef, salami, tuna salad, assorted cheeses

Relish tray

Choice of 2 salads:

Caesar salad, Garden salad, Marinated 3 bean salad, Cole slaw, macaroni salad, orzo-feta & raisin salad, potato salad, fruit salad, Asian noodle salad, tomato-cucumber salad. Accompanied with Rolls and Breads, Condiments assorted fresh baked cookies

Buffalo's Best **\$21.95**

Assorted Gourmet Pizzas, Buffalo style seasoned

Chicken wings (Mild, Medium, Hot or BBQ)

Celery, Carrots, Blue Cheese

Mini Beef on Weck Sliders & Seasoned Fries

Garden Salad

Assorted Baked Cookies

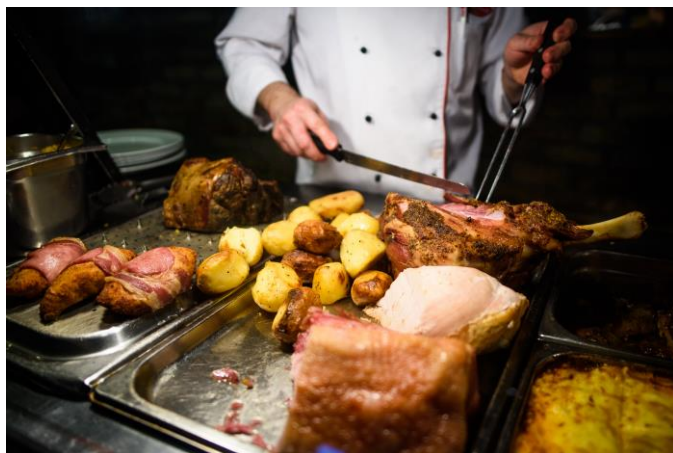
The Luncheon Grazing Table **\$19.95**

Whole and Sliced fruits, Dried Fruits, Nuts, Fresh

Crudités, Dips, Grilled Vegetables, Select Meats &

Cheeses, Olives, Marinated Artichokes, Country Breads,

Crackers, Breadsticks, Hummus & Pretzels



The Carver's Table **\$20.95**

Hand-carved Roast beef, Turkey, Glazed Ham, Loin of Pork accompanied with Rolls and Condiments
Beef Tenderloin & Prime Rib (Additional up-charge)
Relish tray

Choice of 2 salads,

Caesar salad, Garden salad, Marinated 3 bean salad, Cole slaw, macaroni salad, orzo-feta & raisin salad, potato salad, fruit salad, Asian noodle salad, tomato-cucumber salad. Assorted cookie platter

The Rivermist Buffet **\$24.95**

Includes Mixed Green or Caesar Salad,
Rolls & Butter

One Seasonal Vegetable

Choice of Rice, Potato or Pasta (*choose 1*)

Choice of 2 entrée selections

Chef's Dessert, Coffee and Tea Service

Buffet Entrée Selections

Hand-carved Roast beef, Turkey, Glazed Ham or Loin of Pork

Chicken Marsala, Picatta or Francaise

Filet of Salmon

Chicken, Vegetable or Beef Stir Fry

Wild Mushroom Stuffed Pork Loin

Southern Fried Chicken

Slow Cooked Pot Roast

Pepper Steak with rice

Coffee & Tea Service and Chef's Dessert

(*please inquire about starch & vegetable selections*)



BOXED LUNCH

*All Boxed Lunches Include Chips, Whole Fruit & Chef's Dessert
Paper Napkins & Disposable Flatware*

SANDWICHES

The Carver's Choice..... \$17.95

Choice of hand-carved turkey, roast beef, ham, tuna salad, chicken salad, cheese, lettuce, tomato & mayo/mustard

Club Wrap.....\$18.95

Turkey, bacon, Swiss with lettuce, Tomato, Avocado

Buffalo's Best..... \$18.95

Buffalo's Traditional Beef on Weck, four Sicilian grilled chicken wings, celery carrots, blue cheese, whole fruit and Chef's dessert

Cobb Salad.....\$18.95

Marinated grilled chicken, Bacon, Tomatoes, Eggs, Crumbled Blue Cheese, chopped greens, avocado & ranch dressing, mini baguette, chef's dessert

Southwestern.....\$18.95

Grilled marinated chicken or beef, grilled corn, roasted tomato, blistered peppers, grilled onions, black beans, chimichurri drizzle, corn bread, whole fruit, lemon bar

It's Greek to me.....\$18.95

Marinated chicken or beef, lettuce, tomato, onion, peppers, black olives, feta, Greek vinaigrette

Additional menu options are available- please inquire!



"A first-rate soup is more creative than a second-rate painting."

Abraham Maslow

Soups

New England or Manhattan clam chowder

Tomato-Basil Cream Bisque

Cream of Onion Soup

Ginger-orange Butternut Squash

Traditional Wedding Soup

Chicken Noodle

Cheese and Broccoli

Split Pea Soup

Loaded Potato

Hot Stuffed Pepper

Gazpacho



Classic Events Hors d'oeuvre Displays...

Fresh Fruit Display.....\$4.95

Fresh Cantaloupe, Honeydew, Watermelon, Grapes and Assorted Berries

Assorted Cheese Display.....\$6.95

Imported and Domestic Cheeses, Fresh Berries and Grapes, Accompanied with Crackers

The Artisan Display.....\$7.95

Imported Cheeses, Dried Fruits, Fresh Berries, Nuts, French Baguette, Salamis

Crudités Display.....\$4.50

A display of Garden-Fresh Vegetables, Accompanied with assorted dips

Bountiful Epicurean Display.....\$6.75

Imported and Domestic Cheeses, Fresh Vegetables, Dips, Seasonal Fruits. Artisan Breads, Assorted Olives and Crackers

Bruschetta.....\$5.25

Hummus, Olive Tapenade, Tomato-Basil, and Corn & Black Bean Salsa and Warm Artichoke Dip. Accompanied with Fresh Baked Crostini's & Nacho Chips

Dips & Spreads.....\$6.95

Our favorite House-made dips (choice of 2 hot & 2 cold of the following dips)

Spinach-artichoke, Buffalo Chicken, Stuffed Pepper Dip, Crab Rangoon, Rueben Dip, French Onion, Assorted Hummus, Classic Rye Bread Bowl, Crack Dip accompanied with Crostini's, Pita Points and Nacho Chips

The Grazing Table...Market price

Gorgeous & Fabulous! The Grazing table trend started in Australia and we're happy that we're able to bring it to you!

A bounty of the freshest of vegetables, cheeses, meats, breads, dips, fruits, nuts, chips & sweets.

Antipasto Station.....\$11.95

Select Meats, Imported Cheeses, Grilled Vegetables, Roasted Peppers, Marinated Artichokes, Marinated Mushrooms, Garbanzo Beans, Scallions and Assorted Olives on a Bed of Romaine

Charcuterie.....\$10.95

Assorted Sausages, Meats and Cheeses, Accompanied with Cornichons, Mustards, Olives, Country Breads and Crackers

The Bacon Station.....\$9.95

Bacon prepared A Variety of Ways- Traditional, Jack & Coke, Sugar and Praline Bacon, Twice Cooked Jerk Bacon, Peppered Bacon Knots, Bacon Jam w/Crostini and Cheesy Bacon Biscuit Bombs- Served Hanging On our House-made Bacon Bar

Classic Events Hors d'oeuvre Displays continued...

Nacho Nacho..... \$6.95

Crisp Tortilla chips with Warm Nacho cheese, Warm Black Beans, Jalapenos, Guacamole, Salsa & Sour Cream

Add Seasoned Chicken, Beef or Pork..... 3.00 each

Fresh Seafood.....Market price

Fresh Raw Bar with Choice of Crab Legs, Clams, Oysters, Mussels, Ceviche, lobster and Shrimp

Sushi Display..... Market price

Assorted Sushi &/or Sashimi, Accompanied with Soy, Ginger & Wasabi

Shrimp Cocktail Bowl..... \$8.95 per person

Traditional Cocktail Sauce, Fresh Lemons

The Pretzel Bar.....\$7.95

Fresh Baked Soft Pretzels, Pretzel Nuggets, Pretzel Rods & Flavored Pretzel Pieces accompanied with Warm Cheese, Honey-mustard, Dijon Mustard and Chunky Blue Cheese

Chips & Dips.....\$5.25

House-made Potato Chips, Root Vegetable Chips, Potato Sticks accompanied with Ranch Dressing, Bison Brand Dip, Blue Cheese Dip, Honey-mustard, Bacon-ranch Dip

Popcorn Station.....\$5.95

An Array of 5-Seasoned Popcorns

(May Include Cheese, Traditional, Caramel, Buffalo Wing, Dill Pickle, Parmesan-garlic, Cheddar Cheese, Salt & Vinegar, Chocolate Covered)



The Art of the Hors d'oeuvres

Signature Hors d'oeuvres...

Roasted Scallop on Wonton Crisp	\$3.95
<i>Sweet Carrot-ginger puree</i>	
Hickory Smoked Salmon on Blini	\$2.95
<i>With Crème fraîche & Capers</i>	
Lobster Mac and Cheese	\$3.95
<i>Served in Mini cast Iron Pan</i>	
Crinkle Cut Fries	\$3.25
<i>Warm Cheese Sauce and Bacon Lardons in Paper Cone</i>	
Mini Taco	\$3.25
<i>Accompanied with Mini Margarita</i>	
Bloody Mary Shrimp Shooter	\$2.95
Chicken & Waffle	\$2.95
<i>Chicken Fritter & Waffle Stick w/Sriracha Maple Glaze</i>	
Cheese Dreams	\$2.95
<i>with Fire Roasted Tomato Soup</i>	
Traditional Mini Fish & Chips	\$3.50
<i>Served in Newspaper Cone</i>	
<i>*add a bottled signature drink</i>	
Seared Scallop on Zucchini Cake	\$2.95
<i>With Jalapeno Corn Crema</i>	
Spicy Tuna Tartar Cornet	\$3.25
<i>Wasabi Sauce</i>	
Bacon Wrapped Shrimp	\$3.50
Seared Beef on Potato Waffle	\$3.50
<i>Arugula & Horsey Sauce</i>	
Maryland Crab Cakes	\$3.25
<i>Spicy Remoulade Sauce</i>	
Short Rib Sliders	\$3.25
<i>Mini Herb Biscuits</i>	
Caprese Fork	\$2.95
<i>Tomato, Mozzarella, Pesto & Balsamic Glaze</i>	
Crab Louis	\$3.25
<i>Avocado & Remoulade Served In Spoon</i>	
Steak Frites	\$2.95
<i>Frites wrapped in Filet Mignon, Dijon Aioli</i>	
Charcuterie Board	\$3.75
<i>Select Meats & Cheeses displayed on Clip Board</i>	
Firecracker Shrimp	\$3.50
<i>Atop Asian Sesame Noodles, Asian Take-out container</i>	
Buffalo Chicken Fritter	\$2.95
<i>served with Blue cheese and Hot Sauce Pipette</i>	
Caesar Salad Cornet	\$2.95
<i>Caesar Salad in Cheese Tuile Cornet</i>	
Jalapeno-Corn Chowder, Crab Fritter	\$3.50
<i>Served in Martini Glass</i>	

Vegetarian Hors d'oeuvres

Assorted Bruschetta's	\$2.95
<i>Tapenade, Tomato-basil, Hummus,</i>	
Gourmet Pizzettas	\$2.95
Caesar Salad in Cheese Cornet	\$2.95
Brie & Raspberry Pillows	\$2.95
3-Cheese Tartlets	\$2.95
<i>With Caramelized Onion</i>	
Edam me Dumpling	\$2.95
<i>With Sweet Chili Dipping Sauce</i>	
Trio of Soup Shooters	\$2.95
<i>Tomato, Beet-Orange, Gazpacho & Vichyssoise</i>	
Mushroom Purses	\$2.95
Spanakopita	
Asian Summer Rolls	\$2.95
<i>With Sweet Chili Sauce</i>	
Vegetarian Sushi Roll	\$3.25
Beet & Goat Cheese	\$2.95
<i>With Arugula in Pastry Cup</i>	
Savory Quiches	\$2.95
Mini Tomato Caprese	\$2.95
<i>With Balsamic Glaze Pipette</i>	
Potato Latke	\$2.95
<i>With Apple Chutney</i>	
Spinach Balls with Tzatziki Sauce	\$2.95
Vegetable Tempura	\$2.95
<i>Curry Dipping Sauce</i>	
Stuffed Mushrooms	\$3.25
Scallion Pancake	\$2.95
<i>With Asian Dipping Sauce</i>	
Grilled Vegetable Kabobs	\$2.95
<i>With Greek-Feta Dipping Sauce</i>	
Pear, Blue & Candied Walnuts	\$2.95
<i>Served in Endive Boat, Balsamic Glaze</i>	
Chevre Crostini	\$2.95
<i>Roasted Red Pepper, Basil & Pine Nuts</i>	
Caramelized Onion & Blue Crostini	\$2.95
3-Cheese Grilled Cheese Sandwiches	\$2.95
Black Bean and Cheese Quesadillas	\$2.50
<i>With Sour Cream and Salsa</i>	
Rosemary Biscuit w/ Olive Tapenade	\$2.50
Goat Cheese Artichoke Hearts Fritter	\$2.95
French Onion Boulee	
<i>caramelized Onion, Gruyere Cheese Sauce</i>	
	\$2.95

Meat Hors d'oeuvres

Thai Chicken or Beef Satay	\$2.95
<i>with Spicy Dipping Sauce</i>	
Mini Rueben	\$2.95
Pot Stickers	\$2.50
<i>With Spiced Hoisin Glaze (Pork, Chicken or Vegetarian)</i>	
Curried Chicken Salad in Pate Choux	\$2.95
Bacon Wrapped Stuffed Dates	\$3.25
<i>Stuffed with Gorgonzola</i>	
Thai Beef Salad in Savory Cup	\$2.95
Maple Glazed Crispy Bacon	\$2.95
Beef Wellingtons	\$2.95
<i>Mushroom Duxelle & Puff Pastry</i>	
Shaved Tenderloin on Herb Crostini	\$3.25
<i>Horseradish Sauce, Arugula</i>	
Pork Tenderloin on Crostini	\$2.95
<i>With Apple-Jalapeno Chutney</i>	
Bacon Wrapped Chicken Satays	\$2.95
<i>With Brown Sugar-Chili Glaze</i>	
Asian Chicken Cakes	\$2.95
<i>With Cilantro-Lemon Aioli</i>	
Gourmet Pizzas (meat)	\$2.25
Chicken Cordon Blue	\$2.95
<i>Ham, Swiss & Breadcrumb Crust</i>	

Seafood Hors d'oeuvres

Shrimp Fritters	\$2.95
<i>Mango-pepper Salsa</i>	
Garlic Shrimp	\$3.25
<i>Coconut Cream Dipping Sauce</i>	
Smoked Salmon on Blini	\$2.95
<i>Crème Fraiche</i>	
Fried Oyster	\$2.95
<i>Jalapeno Tartar Sauce</i>	
Bacon Wrapped Scallops	\$2.95
Oyster Shooters	\$3.50
Crab Cakes	\$3.25
<i>Classics Remoulade Sauce</i>	
Salmon Tartar	\$2.95
<i>English Cucumber Cup</i>	
Shrimp Salad	\$2.95
<i>Pate Choux</i>	

**Classic Events Chef's continue to create creative new hors d'oeuvres. Please ask about our newest creations!*



CLASSIC EVENTS

*Classic Events Believes that
there's an art to beautiful
hors d'oeuvres prepared to look as
good as they taste! All of our
hors d'oeuvres are prepared using
the freshest ingredients and
displayed in attractive whimsical
butler-passed trays by our
experienced servers.*

*"your body is not a temple, it's an
amusement park. Enjoy the ride."*

— Anthony Bourdain,

Dinner Entrees

DINNER ENTREES

POULTRY

Chicken Saltimbocca \$27.95
Stuffed with Prosciutto & Cheese, Lemon -White Wine Sauce

Chicken Stuffed Roasted Pepper & Goat Cheese
 \$27.95

Chicken Francaise \$24.95
Batter Dipped with Lemon Sauce

Classic's Chicken \$28.95
Charbroiled Frenched Chicken Breast, topped with Shrimp Hollandaise Sauce

Grilled Chicken Bruschetta \$26.95
Frenched Chicken Breast, Tomato & Mozzarella Bruschetta

Charbroiled Frenched Chicken \$26.95
Marinated with Lemon, Orange, Garlic & Herbs

Tuscan Grilled Chicken \$26.95
Marinated with Balsamic & Fresh Herbs, Tomato Confit

PORK

Maple Glazed Grilled Pork Chop \$26.95
Jalapeno-Apple Chutney

Wild Mushroom Stuffed Pork Loin \$26.95
Truffled Pan Jus

BEEF

8oz. Filet Mignon MP
Béarnaise Sauce

Herb Encrusted Prime Rib of Beef MP
Natural Jus

8oz Filet of Sirloin MP
Port Jus

Boursin Stuffed Filet of Sirloin MP
Peppered Brandy Jus

14oz Strip Steak MP
Herb Butter

Slow Cooked Short Ribs MP

Root Vegetable Jus

Char Broiled Lamb Chops MP
Thyme & Pearl Onion Demi

SEAFOOD ENTREES

Charbroiled Shrimp and Scallops \$34.95
Served over Linguine with Tomatoes, Asparagus & Roasted Garlic Cream Sauce

Baked Dijon Salmon \$27.95
Dijon/Herb Crust

Pepper Honey Salmon \$27.95
Brown Sugar Soy-butter Sauce

Poached Sea Bass MP

Preserved Lemon Butter & Crispy Capers

Lobster Tail MP

Drawn Butter

Additional Seafood options available

VEGETARIAN

Asian Vegetable Stir Fry \$24.95
Over Basmati Rice

Eggplant Lasagna \$24.95
3-cheese

Portobello Mushroom Stack \$24.95
Grilled Vegetables, Tomato Essence

Rustic Root Vegetable Tart \$24.95

Vegetable Wellington \$24.95

Seasonal Vegetables Baked in Puff Pastry.

Eggplant Rolatini \$24.95
Tomato Essence

Cauliflower "T-Bone"
Chimi Grilled w/Cilantro/Lime Gremolata \$24.95

Roasted Acorn Squash
Stuffed with Quinoa & Curried Vegetables. Carrot Ginger Sauce

DUET ENTRÉES

Filet of Sirloin & Shrimp MP

Filet of Sirloin & Lobster Tail MP

Filet Mignon & Shrimp MP

Filet Mignon & Lobster MP

Filet Mignon & Sea bass MP

Filet Mignon & Stuffed Chicken MP

All of Classic Event

Dinner Entrees include:

Choice of Classic Mixed Greens Salad

Assorted Fresh Baked Rolls & Creamery Butter

Chef's Starch & Seasonal Vegetable

Chef's Dessert

Coffee & Tea Service



PASTA

Scallop & Shrimp Pernod

Tomatoes, Fresh Basil, Pernod Cream Sauce

\$28.95

Lobster Ravioli

Lobster Sauce

\$28.95

Penne Pasta with Bolognese Sauce

\$24.95

Farfalle with White Wine Garlic Sauce

Tomatoes, Black Olives, Fresh Herbs, Feta

\$24.95

Pappardelle

Buttered Peas, Roasted Garlic and Fresh Herbs

\$24.95

Dinner Entrees include:

Choice of Classic Mixed Greens Sal

Assorted Fresh Baked Rolls & Creamery Butter

Chef's Starch & Seasonal Vegetable

Chef's Dessert & Coffee & Tea Service

Dinner Buffets

On The Lighter Side Buffet

\$22.95 per person

Traditional Caesar or Classic Mixed Green Salad
Assorted Rolls and Creamery Butter
Choice of Oven Roasted Potato or Pasta
One Entrée Selection
Chef's Dessert
Coffee & Tea Service

Our Traditional Evening Buffet:

\$34.95 per person

Includes Choice of Salad
Choice of 2 Starches
Choice of Vegetable
2 Entrée Selections
Chef's Dessert
Coffee & Tea Service

Buffet Menu Options:

Salads:

The Classic Mixed Greens House Salad or Our Traditional Caesar Salad with Parmesan Croutons

Vegetables

Mélange of vegetables, Green beans, Honey glazed carrots. Cauliflower Au Gratin, Asian stir-fry, Sweet & Sour cabbage, Sautéed Broccolini, Peas & Pearl Onions, Green Bean Casserole, Roasted Brussels sprouts, Roasted Root Vegetables

Starches

Pasta with Alfredo, Basil-Marinara, Creamy Pesto, Pomodoro, Gorgonzola Cream, Sundried Tomato, a la Vodka Sauce or Macaroni & Cheese
Potatoes: Oven Roasted Reds, Mashed Potatoes, Smashed Potatoes, Parley-butter Boiled Potatoes, Seasoned French Fries, Twice Baked, Au Gratin & Scalloped

Buffet Entrée Selections

The Carver's Table

Hand-carved Roast beef, Turkey, Glazed Ham or Pork Loin.
Accompanied with Assorted Rolls & Condiments

Enhance Your Buffet with Prime Rib, Cedar Planked Salmon & Whole Roasted Tenderloin for an additional up-charge.

Chaffered Items:

Chicken Marsala, Picatta or Francasise
Pan Seared Salmon with Whiskey Maple Sauce, or Soy Butter Sauce
Chicken, Pork or Beef Stir Fry
Slow Cooked Pot Roast
Italian Pepper Steak
Wild Mushroom Stuffed Pork Loin
Oven Roasted Chicken Pieces or Southern Fried Chicken
Lasagna Bolognese
Sliced Roast Beef & Jus
Turkey with Stuffing

Coffee & Tea Service

Chef's Dessert

Station to Station

***A minimum of 3 or more stations must be chosen when ordering**

Salad Station

\$7.95

Chopped Romaine and Mixed Greens Accompanied with Tomatoes, Shredded carrots, Cucumber, Croutons, Olives, Cheese, Red onion, Pumpkin Seeds, Craisins & Assorted Dressings

Add Chicken, Beef or Shrimp for upcharge

Small Plate Salad Station

\$7.95

Small Plate Salads Served in a variety of Glasses & Plates, displayed on a decorated Metro Rack

Choice of 4 of the following: Caesar with Breadstick, Beet & Goat Cheese, Caprese, Chop-chop, Mixed Greens, Bibb with Apple & Blue Cheese, Cucumber with Sour Cream

The Potato-tini bar

\$7.95

Puree of Potatoes in Martini Glasses & Potato Skins Accompanied with House-made Salsas, Sour Cream, Fresh herbs, Bacon Bits, Gravy, Tapenade, and Fried Onions Whipped butter, Grated & Crumbled Blue Cheeses

The Baked Potato Bar

\$7.95

Russet Baked Potatoes accompanied with House-made Salsas, Sour Cream, Fresh herbs, Bacon Bits, Gravy, Tapenade, and Fried Onions Whipped butter, Grated Cheeses

South of the Border

\$10.95

Soft and Hard Taco Shells
Seasoned Ground Beef & Chicken, Shredded lettuce, Cheese, Chopped Tomatoes, Onion, Black Beans, Salsa, Sour Cream, Guacamole & Salsa
Accompanied with Mexican Rice, Nacho Chips & Warm Cheese

Fajitas Station

\$10.95

Soft Taco Shells with Sizzling Seasoned Chicken & Beef, Sautéed Peppers & Onions, Cheese, Sour Cream, Salsa & Guacamole, Mexican Rice and Refried Beans



Grits & More

\$9.95

House-made Grits served with Choice of Sautéed Shrimp, Short-rib, BBQ Pulled Chicken, and Cheddar Cheese

The Burger bar

\$10.95

Grilled Short rib Beef Burgers accompanied with Ketchup, Assorted Mustards, Sweet Relish, Dill Pickle Slices, Mayo, House-made Special Sauce, Lettuce, Tomato and Onion served with Fresh-made Chips

Just Fries

\$7.95

Crinkle Cut Fries, Shoe String Fries & Tator Tots accompanied with Chili, Warm Cheese Sauce, Frizzled Onions, Bacon Bits, Cheese Curds, Gravy and Parmesan – garlic, Spicy Ketchup

The Bacon Bar

\$10.95

House-smoked Bacon prepared 3 ways- Candied, Hickory Smoked, BBQ, Bacon on a Stick, Chocolate Covered Bacon or Praline accompanied Fresh Country Breads and Spreads

Hot Diggity Dog

\$8.95

Traditional Sahlen's Hot Dogs Prepared Grilled, Wrapped in Bacon and Corn Dogs accompanied with Chili Sauce, Ketchup, Relish, Hot Sauce, Chili, Warm Cheese, Pickles, Relishes & Mustards

Stations Continued....



Paella **\$9.95**

*Chef Manned -Traditional & Vegetable Paella
served in mini Paella Pans
Additional \$75.00 Chef's Fee*

Rice Bowl **\$9.95**

*Build Your Own Rice Bowl- white and brown Rice
accompanied with Shrimp, Chicken, Pork, Beef Sprouts,
Scallions, Snow Peas, Carrots, Peppers, Black Beans, Sauces*

Grilled Cheese **\$9.95**

*"Made to order" Grilled Cheese featuring assorted cheeses,
tomatoes, herbs and bacon
Accompanied with Cream of Tomato Soup
Chef Manned -Additional \$75.00 Chef's fee*

Peking Duck **\$12.95**

*Authentic Peking Duck served in Mu Shu Pancakes with
Hoisin Sauce & Scallions, Steamed Pork Dumplings, Fried
Rice*

Pizza, Pizza **\$8.95**

*Assorted Fresh Baked Pizzas with Various Toppings
Accompanied with Choice of Traditional Caesar or Classic
Mixed Green Salad*

Mac & Cheese **\$7.95**

*3-Cheese and Creamy Velveeta Mac & Cheese
Accompanied with Bacon Bits, Fresh Herbs, Sautéed
Mushrooms, Chopped Tomatoes, Truffle Oil & Fried Onions
Chef-manned made to order- \$75.00 to order*

Buffalo's Best Charlie's Butcher Block **\$10.95**

*Chef-manned Carver on Stainless table- 2-door cooler stocked
with slaw and potato salad in "to go" containers*

Sliders & Fries **\$10.25**

*All-Beef & Chicken Sliders with all of the toppings,
accompanied with fries, & ketchup*

The Carver's Table **\$16.95**

*Carving Station with choice of..
Glazed Ham, Herb Encrusted Pork Loin, Roast Beef,
Oven-roasted Turkey
Prime Rib & Beef Tenderloin add up-charge*

Pasta Station **\$7.95**

*Choose 2 pastas & 2 sauces
Penne, Potato Gnocchi, Tortellini or Farfalle Pasta
Sauces- Marinara, Pomodoro, Gorgonzola Cream,
Sundried Tomato, Alfredo, Pesto or A la Vodka,
Butternut Squash, Creamy Garlic
Accompanied with Garlic Bread
(chef-manned "pasta to order" also available)*

Lettuce Wraps **\$9.95**

*Shredded Chicken, Beef & Shrimp, Cellophane
Noodles, Shredded Carrots, Bean Sprouts,
Mushrooms and Lettuce Leaves with Spicy Thai
Sauces- Peanut, Red Chili, Kung Pao*

A Taste of the South **\$10.95**

*Southern Fried Chicken, Mac & Cheese, Sautéed
Garlicky Greens & Corn Bread*

Kaiser Town **\$11.95**

*Grilled Kielbasa Sausages, Slow Cooked Sauerkraut,
Potato Pancake, Applesauce, Mustards & Rye Bread*

A Taste of India **\$9.95**

*Vegetarian Samosas, Butter Chicken, Aloo Gobi,
Naan Bread*

Thai **\$10.95**

*Pad Kee Mao, Thai Basil Chicken, White Rice & Thai
Cucumber Salad*

Asian Liaison **\$10.95**

*General Tso's Chicken, Beef & Broccoli or Vegetable
Stir Fry accompanied with White, Stir-fried or Brown
rice
Mu Shu Dumplings with Hoisin Glaze & Fortune
Cookies*

Classic Events Chef's Small Plate Station
Customize Small Plates with our Chef for a fun,
interactive station for your guests.
Additional fee required for "chef-manned"

The Grand Finale...

Dessert

BAR NONE

\$6.95

Assortment of Fudge Brownies, Walnut Brownies, Blondies, Magic Bars & Lemon Bars

THE COOKIE BAR

\$5.95

Cookie Jars Filled with Chocolate Chip, Chocolate Chunk, Chocolate, M&M, Peanut Butter and Sugar Cookies

ASSORTMENT OF MINIATURES

\$6.95

Assorted Miniatures including Cream Puffs, Bar Cookies, Traditional Cookies, Mini Tartlets, Mini Parfaits

POPCORN

\$5.95

Choice of 3-flavored Popcorns Plus the Traditional Choose from Parmesan-garlic, Caramel, Buffalo Style, Truffle, Zesty Cheddar, White Cheddar, Nacho Add Cotton Candy.... \$3.00

CREAM PUFF

\$6.95

Let your guests interact and Fill their Own Cream Puffs with their Choice of Filling: Chocolate Cream, Raspberry Cream, Whipped Cream, Hazelnut, & Strawberry. Accompanied with Chocolate Sauce

CALL ME CUPCAKE

\$6.95

Assortment of Full Size and Miniature Flavored Cupcakes....also available, have your guest's frost and decorate their own! Assorted Frostings and Décor included

DONUT FLAMBE

\$9.95

Chef-manned Flambéed

Warm Glazed Doughnuts accompanied with Assorted Ice Creams, Chocolate & Carmel Sauce, Warm Apple and Cherry Toppings, Assorted Sprinkles

Chef's fee \$75

I SCREAM FOR ICE CREAM

\$7.95

Assorted Ice Cream Station accompanied with Cones, Cups, Chocolate & Caramel Sauce, Sprinkles, Whipped Cream, Chopped Nuts, Cherries and Assorted Crumbled Candied Bar Toppings

THE DESSERT SHOP

\$10.95

Authentic Dessert Case with Choice of Desserts- Cookies, Cupcakes, Mini Tartlets, Whole Cakes & Pies Attendant fee \$50.00

THE CANDY BAR

\$9.95

Assorted Candies displayed in Assorted Glass Vessels and Displays (themed colors also available)
Priced according to candy selection

Classic Events Sweet Specialties...

The Parade of Desserts

\$8.95

Waiters parade through the crowd with decadent trays of desserts. May include: S'mores Brownies, Cookies & Milk, Mini Parfaits, Tartlets, Cream Puffs, Cheesecakes, Mini Cupcakes and much more!

Chocolate Dipped Strawberry Tree

\$7.95

Indulge your guests in a beautiful presentation of chocolate dipped strawberries hanging from a tree Accompanied with fresh whipped cream

Hanging Garden of Sweets

A variety of fun sweet delectables hanging from our innovative display waiting for your guests to pluck down & enjoy!

Market price

À la Carte Desserts

\$7.95

Fresh Apple Pie

Chocolate Molten Cake

Profiteroles (whipped cream & Chocolate Sauce)

Mousse filled Chocolate Cup, Berries & Cream

Berry Shortcake

\$5.95 per person

Lemon Cake

Hot Fudge Sundae

Brownie Sundae

Pudding Parfait

Cheesecake

Fruit Crisp

Add our signature-

Gourmand Coffee Bar

\$15

Fresh Brewed Columbian Coffee & Tea

Assorted Flavorings, Whipped Cream, Assorted Sugars, Chocolate Shavings

Cordial Bar

\$19

Featuring Bailey's Irish Cream, Godiva Liqueur, Frangelico, Porto & Drambuie

Beverages



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, Bombay 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

Soda Packages \$12.95

Unlimited Sodas & Juices

Wine Pour \$34

Choose from our Estrella CA Selections

Based on consumption basis per bottle @ \$32 per bottle

Additional Selections Available- priced per selection

Sparkling Fruit Punch (per 2 gallon) \$40

Mimosa Punch (per 2 gallon) \$65

Wine or Champagne Punch \$65

The Bar...

Classic Events Beverage Additions

Our Classic Bubbly Bar

\$32

Display of the Classic Champagne Bubbles accompanied with Assorted Fruits & Berries
Perfect for any celebration!

Billed on consumption basis per bottle

Mimosa Bar

\$34

More than bubbles! The Mimosa Bar comes complete with champagne, assorted juices, fruits & berries

Billed on consumption basis per bottle

Bloody Mary Bar

\$58/\$78

Let your guests create their own unique Bloody Mary using New Amsterdam accompanied with Bloody Mary Mix and all the accouterments -celery sticks, carrot sticks, pepperoncini, lemons, limes, shrimp, pepperoni, cheese, olives, assorted hot sauces, seasonings, fresh herbs. *Billed on consumption basis per bottle. Estimated 25 drinks per bottle*

Martini Bar

\$22

Assorted Flavored Vodkas accompanied with all of the recipes and all of the fixings for fabulous Martinis, Cosmos & Gimlets. Per person price. *Garnishments included*

\$50 Bartender fee

Ice Luge Additional

The Chemistry Bar

\$12

The perfect chemistry for a fabulous party! Let our mad scientist create an array of classic craft cocktails in our unique chemistry lab bar and serve them up in fun test tubes and beaker glassware. \$12 per person price.

\$50 Bartender fee

Margarita Bar

\$75 per jar

The Love of Margaritas comes to life with Classic Events Margarita Bar. Large Jars of Flavored Margaritas accompanied with Seasoned Salts, Fresh Fruits & Berries, Herbs and Jalapenos. Choice of 3 flavored Margaritas (Blueberry, Pineapple-cilantro, Jalapeno, Classic-lime, Mango-orange, Peach, Mango-habanero)

Cordial Bar

\$19

Featuring Bailey's Irish Cream, Godiva Liqueur, Frangelico, Porto & Drambuie. Per person price
additional Liquors Available

