



# 2021 Holiday Menu



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

716.874.5400

[www.classiceventsbuffalo.com](http://www.classiceventsbuffalo.com)

# Silver Bells Luncheon Buffet



## SALAD

The Classic Mixed Greens  
Tomato, Cucumber, Carrot ribbons,  
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 Orange-fennel Cream Sauce  
Marinated Grilled Chicken, Apple-cranberry Chutney  
Turkey & Traditional Bread Stuffing  
Slow Cooked Pot Roast  
Herb-encrusted Pork Loin

*Add an additional entrée for \$3.95  
(Additional menu items available)*

Chef's Dessert  
Coffee and Tea Service

\$24.95 per person

*A 22.25 % Production fee & 8.75% NYS Sales Tax  
will be added to all food & Beverage totals*

# White Christmas Plated Luncheon



## SALAD

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

## ENTRÉE SELECTION

Braised Short-rib of Beef  
*Root Vegetables*  
Chicken Oscar  
*Asparagus, Shrimp & Hollandaise*  
Pan Seared Salmon  
*Lobster-chive Cream Sauce*  
Bucatini Pasta  
*Grilled Chicken, Roasted Cherry Tomatoes,  
Fresh Mozzarella & Basil  
in a 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

\$32.95 per person

*A 22.25 % 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, mild or BBQ)  
Celery, Carrots, Blue Cheese  
Assorted Pizzas  
Mini Beef on Weck Sliders

\$18.95 per person

A 22% Production fee & 8.75% NYS Sales Tax  
will be added to all food & Beverage totals



## Christmas and Cheer

### THREE-HOUR CALL BAR

featuring Call-brand liquors, Red & White Wine,  
Imported & Domestic Beers

### THREE BUTLER PASSED HORS D' OEURVES

Chef's Seasonal Hors d' oeuvres

### THE CARVER'S TABLE

Chef Attended Carving Station

*Choice of One*

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*

\$36.95 per person

A 22.25% Production fee & 8.75% NYS Sales Tax  
will be added to all food & Beverage totals

# Sleigh Ride Dinner Buffet



## SALAD

Our 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  
Stuffed Chicken Scaloppini  
Pan Seared Salmon, Orange-fennel Cream Sauce  
Turkey & Traditional Bread Stuffing  
Pork Loin with Roasted Garlic Cream Sauce  
18-hour Braised Short Rib  
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  
Holiday Hot Chocolate Bar  
Coffee and Tea Service*

\$34.95 per person

A 22.25% Production fee & 8.75% NYS Sales Tax  
will be added to all food & Beverage totals

# Mistletoe & Holly Plated Dinner



## THE HORS 'D OEURVES

*Three Seasonal Butler Passed Hors d' oeuvres*

### 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*  
Pan Seared Salmon ...\$34.95  
*Lobster-chive Cream Sauce*  
Hand-carved Beef Tenderloin...\$42.95  
*Port Jus*  
Stuffed Acorn Squash  
*Wild Rice, Roasted Vegetables*  
\$28.95  
Stuffed Pork Loin ...\$32.95  
*Spinach, Roasted Peppers, Cheese*

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

### DESSERT

Truffle Chocolate Mousse Cake  
*Whipped cream*  
Coffee & Tea Service

*A 22.25% Production fee & 8.75% NYS Sales Tax  
will be added to all food & Beverage totals*

# Jingle Bells Holiday Plated Dinner



## THE HORS 'D OEURVES

*Four Seasonal Butler Passed Hors d' oeuvres*

### SALAD

Bibb Lettuce  
*with Poached Pears. Roasted Cranberries  
Candied Walnuts, Crumbled Blue Cheese*  
Assorted Rolls and Creamery Butter

### ENTRÉE SELECTION

8 oz Filet Mignon ...\$56.95  
*Herb Butter*  
Sea Bass Oscar ...\$51.95  
*Asparagus, Crab & Hollandaise*  
Chicken A la Classic...\$39.95  
*Stuffed with Spinach, Artichoke & Cheese*  
Braised Short-rib of Beef...\$50.95  
*Port Jus*  
Cauliflower T-bone...\$35.95  
*Vegetable Jus, Roasted Red Pepper Sauce*  
  
*Additional Menu Items also available  
Includes Choice of Starch & Vegetable*

### DESSERT

Chocolate Mousse Cups with Candy-cane Sprinkles  
*Whipped cream*  
Coffee & Tea Service

*A 22.25% Production fee & 8.75% NYS Sales Tax  
will be added to all food & Beverage totals*

# Holiday Dinner Stations



## THE HORS 'D OEURVES

*Three Seasonal Butler Passed Hors d' oeuvres*

### **Dips & Spreads Display Station**

*Hot Spinach-artichoke, Layered Taco, Hummus,  
Buffalo Chicken Wing Dip  
Accompanied with Fresh Crudit , Assorted Chips  
Crackers and Crostinis*

## **CHOICE of 3 OF THE FOLLOWING STATIONS**

### **SALAD STATION**

*Mixed Greens, Chopped Romaine  
Tomatoes, Onion, Crouton, Cucumbers, Cheese,  
Olives, Craisins, Candied Nuts, Garbanzo Beans, Egg  
Assorted Dressings*

### **PASTA STATION**

*Penne, Rigatoni or Farfalle (2)  
Sauces: Marinara, Alfredo, A la Vodka,  
Creamy Garlic, Pesto (2)*

### **THE CARVER'S TABLE**

*Choice of one of the following  
Roast Beef, Oven Roasted Turkey, Pork Loin or Ham  
Accompanied with Rolls and Condiments*

### **POTATO-TINI STATION**

*Whipped Potato Puree and Potato Skins  
Accompanied with Bacon Bits, Cheese, Creamery  
Butter, Tapenade, Herbs, Gravy, Fried Onions*

### **MEXICAN MADNESS**

*Seasoned Ground Beef or Chicken  
Black Beans, Shredded Lettuce, Tomato, Cheese  
Guacamole, Olives, Jalapenos, Salsa, Sour Cream  
Dirty Rice, Nacho Chips & Warm Cheese*

*Also includes Coffee and Tea Station*

*\$48.95 per person*

*A 22.25% Production fee & 8.75% NYS Sales Tax  
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# The Bar Menu



## **House Bar Packages**

One- hour \$16 Two-hour \$18.50 Three-hour  
\$22.50 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, Bullet Bourbon,  
Tanqueray Gin, Southern Comfort, Johnny Walker  
Black Scotch, Peach Schnapps, White & Red  
Vermouth Champagne, Red & White Wines Labatt  
Blue. Blue Light, Heineken & Crafted Beer*

**Soda Packages \$12.95 Unlimited Sodas & Juices  
Wine Pour \$34**

*Choose from our Estrella CA Selections Based on  
consumption basis per bottle*

*Additional Selections Available- priced per selection*

**Sparkling Holiday Punch (per 2 gallon) \$45**

**Poinsettia Punch (per 2 gallon) \$65**

**Wine or Champagne Punch \$65**

