



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



Acqua Banquets

716 874 5400

Events @ the Foundry

716 240 9693

Marquis de Lafayette, Lafayette Hotel

716 874 5400

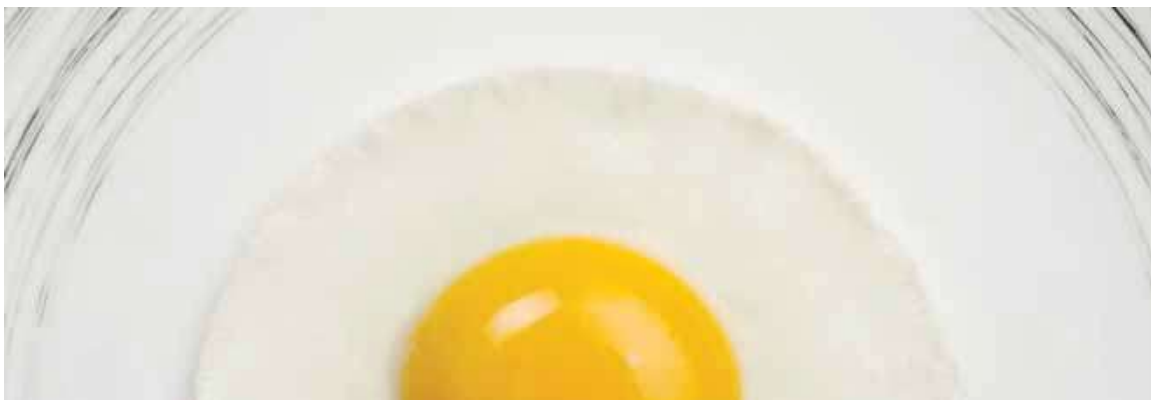
www.classiceventsbuffalo.com

RISE & SHINE



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

— Robert A. Heinlein, *Friday*



BUFFETS

The Continental **\$13.95**
Assorted Juices coffee and tea service
Pastries, muffins, bagels, croissants accompanied with creamery butter
Add Fresh Fruits \$1.75 per person

Good Morning Brunch Buffet **\$20.95**
Assorted sweet rolls, Danish & croissants, Orange juice, coffee & tea service
Fresh Fruit Display
Bacon, sausage or ham
Hash brown potatoes
Egg entrée

"Gotta Love Brunch Buffet" **\$28.95**
Assorted juices, coffee & tea
Pastries, muffins, bagels, croissants, accompanied creamery butter
Fresh fruits
Hash brown potatoes
Crisp Bacon
Hand-carved ham, (roast beef or turkey also available)
Silver dollar pancakes
Egg entrée (scrambled, frittata, egg burrito or stratta)
Seasonal vegetable
Penne pasta with choice of a la vodka, marinara, pesto or alfredo sauce

The Breakfast Grazing Table **\$24.95**
Whole Fruits, Fresh berries, Assorted baked goods, Sliced meats & cheeses, Dried fruits, Nuts, Hard-boiled eggs, Mini quiches, Fresh waffles, Butter, whipped cream, Syrups, Bread spreads, Assorted Bacon, Yogurt Parfaits

PLATED BREAKFAST

Traditional Plated breakfast **\$19.95**
Choice of fruit cup or yogurt parfait, assorted sweet rolls, quick breads, Danish & croissants,
Orange juice, coffee & tea service, bacon, sausage or ham, hash brown potatoes, egg entrée

Additional Options Available

Breakfast Hors d' oeuvres

Fruit Skewers, Yogurt Dipping Sauce	\$2.95
Banana Sushi	\$2.95
Mini Pancakes	\$2.95
Maple Glazed Bacon	\$3.25
Mini Quiches	\$2.95
Mini Caprese Skewers	\$2.95

PLATTERS

Fresh Fruit Platter **\$5.95**
A selection of sliced cantaloupe, Honeydew melon, pineapple, ruby red grapefruit, navel oranges, Bananas 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

ADDITIONAL BREAKFAST ENHANCEMENTS

Breakfast meats \$3.50 (ham, bacon or sausage)
Omelet Station \$7 (add chef's fee required)
Belgian waffle Station, whipped cream, berries \$7
French toast or Pancakes with warm syrup \$4
Fruit Crepes \$5
Avocado Toasts \$5
Eggs Benedict \$7
Assorted Whole fruits \$3.50
Oatmeal & Berries (brown Sugar, Granola) \$4

BREAKFAST BEVERAGES

Coffee (urn) **\$80**
Sparkling Fruit Punch **\$45**
Mimosa Punch **\$65**
Mimosa Bar (consumption basis per bottle) **\$34**
Bloody Mary Bar **\$78 per bottle**
Champagne Wall (90 glasses) **\$200**
Champagne Cart Rental **\$50**





LUNCHEON SALADS

Traditional Cobb Salad

\$18.95

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

Traditional Caesar

\$14.95

Chopped Romaine, Parmesan Croutons with Traditional Caesar Dressing

Add grilled chicken \$4

Add Steak \$5

Add shrimp \$4

Add salmon \$5

Ala' Greque

\$17.95

Grilled Chicken) on a bed of Crisp Greens with Olives, Cucumbers, Red Onion, Tomatoes, Feta and Pita

Grilled Vegetables

\$17.95

Grilled green & yellow zucchini, red pepper, onion, eggplant, asparagus, Feta Cheese crumble, balsamic glaze

Salmon and Greens

\$20.95

Salmon on a bed of greens, Red Onion,

Rice Wine, Honey & Dill Vinaigrette

Add a Cup of Soup

\$4.00

*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!*

THE SANDWICH BOARD

*All Sandwiches & Wraps
Served with Chips & Cookie
Iced Tea or Lemonade*

GRILLED CHICKEN

\$19.95

Grilled marinated chicken, field greens, tomato, jack cheese

JAMBON

\$17.95

Sliced ham, Swiss cheese, honey-mustard, lettuce

GREEK TO ME!

\$19.95

Marinated chicken or beef, shredded lettuce, tomato, onion, peppers, black olives, feta with Greek vinaigrette (Wrap only)

THE CARVER'S TABLE

\$17.95

Choice of hand-carved Turkey, Roast Beef, Ham or Chicken Salad
Served with Lettuce, Tomato & Mayo or Mustard

CHICKEN SALAD

\$17.95

Chunks of fresh Cooked Chicken Mixed with Celery & Mayo
Served with Lettuce & Tomato

*All Sandwiches Served
with Fresh Fruit or Mixed Greens,
Chef's Dessert & Coffee & Tea Service*

Add a Cup of Soup... \$4.00

*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!*

Let 's Do Lunch!!

Plated Entrees

*All Entrées include Salad, Rolls & Butter, Potato, Vegetable,
Chef's Dessert, and Coffee & Tea*

CHICKEN FRANCAIS

Lemon-white wine Sauce

\$25.95

CHICKEN MILANESE

Lightly Breaded Topped with Mixed Green Salad

\$26.95

CHICKEN PICATTA

\$25.95

PAN SEARED SALMON

Choice of Sauce

\$26.95

SHRIMP SCAMPI

Served Over Rice or Noodles

\$25.95

FILET OR SIRLOIN

Cabernet Jus

\$28.95

BEEF STROGANOFF

Served over Egg Noodles

\$25.95

PEPPER STEAK

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

\$24.95

LASAGNA

Eggplant Lasagna or Three-Cheese

\$23.95

PORTOBELLO MUSHROOM STACK

Layered Grilled Vegetables & Tomato Essence

\$23.95

STUFFED ACORN SQUASH

Wild Rice and Vegetables

\$23.95



Sandwich Buffet **\$22.95**

Assortment of sandwiches and wraps

Choice of side salads:

Caesar salad, Garden salad, Marinated green bean salad, Cole slaw, macaroni salad, orzo-feta & raisin salad, potato salad, fruit salad, Asian noodle salad

The Deli Platter **\$21.95**

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

Relish tray

Choice of 2 salads:

Caesar salad, garden salad, marinated green bean salad, Cole slaw, macaroni salad, orzo-feta & raisin salad, potato salad, fruit salad, Asian noodle salad, accompanied with Rolls and Breads, Condiments assorted fresh baked cookies

Buffalo's Best **\$24.95**

Assorted Gourmet Pizzas, Buffalo style seasoned Chicken wings (Mild, Medium, Hot or BBQ)

Celery, Carrots, Blue Cheese

Mini Beef on Weck Sliders

Garden Salad

Assorted Baked Cookies

The Luncheon Grazing Table **\$24.95**

Whole and Sliced fruits, Dried Fruits, Nuts, Fresh Crudites, Dips, Grilled Vegetables, Select Meats & Cheeses, Olives, Marinated Artichokes, Country Breads, Crackers, Breadsticks, Hummus & Pretzels



The Carver's Table **\$22.95**

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 green bean salad, Cole slaw, macaroni salad, orzo-feta & raisin salad, potato salad, fruit salad, Asian noodle salad,

Assorted cookie platter

Assorted Baked Cookies

The Rivermist Buffet **\$26.95**

Includes Mixed Green or Caesar Salad, Rolls & Butter

One Seasonal Vegetable

Choice of Rice, Potato or Pasta (*choose 2*)

Choice of 2 entrée selections

Chef's Dessert, Coffee and Tea

Buffet Entrée Selections

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

Chicken Marsala, Picatta or Francais

Southern Fried Chicken

Pan Seared Filet of Salmon

Chicken, Vegetable or Beef Stir Fry

Spinach & Cheese Stuffed Pork Loin

Slow Cooked Pot Roast

Pepper Steak with rice

Coffee, Tea and Chef's Dessert

(Please inquire about starch & vegetable selections)

BOXED LUNCH

*All Lunches Accompanied with Chips & Fresh Baked Cookie
To-go Boxes, Flatware and Napkins Included*

SANDWICHES AND WRAPS

(served on choice of bread or wrap)

The Carver's Table

\$18.95

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

Club It Up!

\$18.95

Turkey, bacon, Swiss with lettuce, Tomato, Avocado

Chicken Salad

\$17.95

Chunky chicken, celery, mayo, lettuce and tomato

Tuna Salad

\$16.95

White albacore tuna salad with celery, sweet onion and a touch of pickle relish

Grilled chicken

\$19.95

Grilled marinated chicken, field greens, tomato, jack cheese

Vegetarian Options Available upon Request

SALADS

Traditional Cobb Salad

\$18.95

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

Traditional Caesar

\$14.95

Chopped Romaine, Croutons with Traditional Caesar Dressing

Add grilled chicken \$3 Add Steak \$5

Add shrimp \$4 Add salmon \$5

The Buffalonian

\$19.95

Traditional Beef on Weck, horseradish sauce with 4 Buffalo-style chicken wings, Blue cheese dressing



Classic Events Hors d'oeuvre Displays

Fresh Fruit Display

\$5.95

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

\$9.00

Imported Cheeses, Select Meats, Dried Fruits, Grapes, Fresh Berries, Nuts, French Baguette

Crudités Display

\$4.95

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

Bountiful Epicurean Display

\$6.95

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

Dips & Spreads (choice of 4)

\$6.95

Warm Spinach-artichoke, Buffalo Wing Dip, Layered Taco Dip, Hummus, Banana Pepper, Crack Dip Vegetable or Rye Bread Dip, accompanied with fresh Crudités, Nacho chips & Crostini

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, sweets and even sushi.

Antipasto Station

\$10.95

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

The Bacon Station

\$14.95

Bacon prepared A Variety of Ways- Traditional, Bourbon Glazed Candied, Cola, Bourbon Brown Sugar and Praline Bacon- Served Hanging On our House-made Bacon Bar, Mini Biscuits and Sauces

Classic Events Hors d'oeuvre Displays continued...

Nacho Nacho

\$7.95

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

Add Seasoned Chicken, Beef or Pork

\$3.00

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

Market price

Traditional Cocktail Sauce, Fresh Lemons

The Pretzel Bar

\$9.95

Fresh Baked Soft Pretzels, Warm Pretzel Nuggets, Pretzel Rods and Assorted Seasoned Nuggets accompanied with Warm Cheese, Assorted Mustards, French Onion Dip and Chunky Blue Cheese

Popcorn Station

\$7.95

An Array of Seasoned Popcorns

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

*At Classic Events we love to think outside the box and have fun with food!
Ask us about all of our creative "outside the box"
Hors d'oeuvre and food stations- Incredible!*

Below is Our Hanging Macaroon Station



The Art of the Hors d'oeuvres

Signature Hors d'oeuvres...

Crinkle Cut Fries	\$3.25
<i>Warm Cheese Sauce and Lardoons in Paper Boat</i>	
Mini Taco	\$3.95
<i>Accompanied with Mini Margarita</i>	
Bloody Mary Shrimp Shooter	\$2.95
Chicken & Waffle	\$2.95
<i>Chicken Fritter & Mini Waffle Cone</i>	
Mini Grilled Cheese	\$2.95
<i>with Fire Roasted Tomato Soup</i>	
Bacon Wrapped Shrimp	\$3.50
Maryland Crab Cakes	\$3.75
<i>Spicy Remoulade Sauce</i>	
Mini BLT on Biscuits	\$3.25
<i>Herb Mayo</i>	
Caprese Forks	\$2.95
<i>Tomato, Mozzarella, Basil & Balsamic Glaze</i>	
Steak Frites	\$2.95
<i>Frites wrapped in Filet Mignon, Dijon Aioli</i>	
Charcuterie Cup	\$3.95
<i>Select Meats & Cheeses Served in Personal Cup</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 Stuffed Celery and Hot Sauce</i>	
Assorted Miniature Pizzas	\$3.50
<i>Served in Miniature Pizza Box</i>	
Steak House Bite	\$3.25
<i>Skewered with Tator Tot and Served with Warm Blue Cheese Dipping Sauce</i>	

Seafood Hors d'oeuvres

Shrimp Fritters	\$2.95
<i>Mango-pepper Salsa</i>	
Coconut Shrimp	\$3.25
Bacon Wrapped Scallops	\$2.95
Bloody Mary Shrimp Shooters	\$3.50
Crab Cakes	\$3.25
<i>Spicy Remoulade Sauce</i>	

Vegetarian Hors d'oeuvres

Assorted Bruschetta's	\$2.95
<i>Tapenade, Tomato-basil, Hummus,</i>	
Gourmet Pizzettas	\$2.95
Edamame Dumpling	\$2.75
<i>With Sweet Chili Dipping Sauce</i>	
Mini Tomato Caprese	\$2.95
<i>With Balsamic Glaze</i>	
Stuffed Mushrooms	\$3.25
Chevre Crostini	\$2.95
<i>Roasted Red Pepper, Basil & Pine Nuts</i>	
Cheese Puffs	\$2.75
Black Bean and Cheese Quesadillas	\$2.50
<i>With Sour Cream and Salsa</i>	
French Onion Boulee	\$2.95
<i>Warm Gruyere Cheese Sauce</i>	

Meat Hors d'oeuvres

Thai Beef Satay	\$2.95
<i>with Spicy Dipping Sauce</i>	
Mini Rueben	\$2.95
Mu Shu Dumpling	\$2.50
<i>Hoison Glaze (Pork, Chicken or Vegetarian)</i>	
Maple Glazed Crispy Bacon	\$2.95
Shaved Tenderloin on Herb Crostini	\$2.95
<i>Horseradish Sauce, Arugula</i>	
Mini Cheeseburger Satay	\$2.95
<i>Pickle & Tomato</i>	
Gourmet Pizzas (meat)	\$2.50

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



Dinner Buffets

On The Lighter Side Buffet

\$24.95 per person

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

Our Traditional Evening Buffet:

\$36.95 per person

Includes Choice of Salad: Classic Mixed Greens or Traditional Caesar
Rolls & Creamer Butter
Choice of 2 Starches
Choice of Vegetable
2 Entrée Selections
Chef's Dessert
Coffee & Tea

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, Green Bean Casserole, Roasted Brussels sprouts with Onion, Roasted Root Vegetables

Starches

Pasta with Alfredo, Basil-Marinara, Creamy Pesto, Pomodoro, Gorgonzola Cream, Sundried Tomato, Macaroni & Cheese or a A la Vodka Sauce

Potatoes: Oven Roasted Reds, Mashed Potatoes, Whipped Smashed Potatoes, Smashed Potatoes, , Home Fries, 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 Beef Tenderloin for an additional up-charge.

Chaffered Items:

Chicken Marsala, Picatta, Oven Roasted herb or Francais

Filet of Salmon with Whiskey Cream Sauce

Chicken, Pork or Beef Stir Fry

Slow Cooked Pot Roast

Pepper Steak

Stuffed Pork Loin

Oven Roasted Bone-in Chicken Pieces

Southern Fried Chicken

Pan Seared Salmon with Beurre blanc, Picatta or Sweet Chili Glaze

Lasagna Bolognese

Sliced Roast Beef & Jus

Turkey with Stuffing

Chef's Dessert

Coffee & Tea

Dinner Entrees

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 and Coffee & Tea

DINNER ENTREES

POULTRY

Chicken Saltimbocca

Stuffed with Prosciutto & Cheese, Lemon -wine Sauce

Chicken Stuffed Roasted Pepper & Goat Cheese

\$23.95

Chicken Francais

\$28.95

Batter Dipped with Lemon Sauce

Chicken Milanese

\$29.95

Topped with Mixed Green Salad, Asiago Cheese

Charbroiled Frenched Chicken

\$29.95

Marinated with Lemon, Orange, Garlic & Herbs

Tuscan Grilled Chicken

\$29.95

Marinated with Balsamic & Fresh Herbs, Tomato Confit

PORK

Maple Glazed Grilled Pork Chop

\$34.95

Jalapeno-Apple Chutney

Stuffed Pork Loin

\$34.95

Roasted Red Pepper, Spinach, Risotto & Cheese

BEEF

All Meat Entrees are based on Market Price

Slow Cooked Pot Roast

Joey's Gravy

8oz Filet of Sirloin

Port Demi

Boursin Stuffed Filet of Sirloin

Demi

14oz Strip Steak

Herb Butter Medallion

6 or 8oz. Filet Mignon (market price)

Béarnaise Sauce

Herb Encrusted Prime Rib of Beef

Natural Jus

Slow Cooked Short Ribs

PASTA

Scallop and Shrimp Pernod

\$34.95

Tomatoes, Fresh Basil, Pernod Cream Sauce

Butternut Squash Ravioli

\$28.95

Brown Butter Sage Sauce or Creamy Garlic Sauce

Pasta Primavera

\$27.95

Fresh Vegetables and Choice of Garlic-White Wine or Light Alfredo Sauce

SEAFOOD ENTREES

All Seafood Prices are based on Market Price

Crab Stuffed Shrimp

\$36.95

Charbroiled Shrimp and Scallops

\$34.95

Served over Linguine with Tomatoes, Asparagus &

Roasted Garlic Cream Sauce

Pan Seared Salmon

\$36.95

Choice of Glaze or Sauce

Pepper Honey Salmon

\$36.95

Brown Sugar Soy-butter Sauce

Miso Glazed Sea Bass

market

Fried Leeks

Lobster Tail

market

Drawn Butter

VEGETARIAN

Asian Vegetable Stir Fry

\$27.95

Over Basmati Rice

Eggplant Lasagna

Portobello Mushroom Stack

\$29.95

Grilled Vegetables, Tomato Essence

Rustic Root Vegetable Tart

\$29.95

Vegetable Wellington

\$29.95

Seasonal Vegetables Baked in Puff Pastry.

Vegetable Terrine

\$29.95

Tomato Essence

Zucchini Cups

\$27.95

Stuffed with Cous Cous & Vegetables

Stuffed Acorn Squash

\$29.95

Wild Rice & Roasted Vegetables

Spinach & Cheese Stuffed Spaghetti Squash

\$27.95

Grilled T-bone Cauliflower

\$28.95

Roasted Vegetables, Asian Vegetable Broth

DUET ENTRÉES

All Duet Prices are based on Market Price

Filet of Sirloin & Shrimp

Filet of Sirloin & Lobster Tail

Filet Mignon & Shrimp

Filet Mignon & Lobster

Filet Mignon & Sea bass

Filet Mignon & Stuffed Chicken

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 **\$8.95**
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 **\$9.95**
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 **\$9.95**
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 **\$12.95**
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 **\$12.95**
Soft Taco Shells with Sizzling Seasoned Chicken & Beef Sautéed Peppers & Onions, Cheese, Sour Cream, Salsa & Guacamole, Mexican Rice and Refried Beans



The Slider Bar **\$11.95**
Grilled Short rib Beef Burgers & Fried Chicken Sliders 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 **\$9.95**
Crinkle Cut Fries, Shoestring, Sweet Potato Fries & Tator Tots accompanied with Chili, Warm Cheese Sauce, Frizzled Onions, Bacon Bits, Cheese Curds, Gravy and Parmesan – garlic, Spicy Ketchup

The Bacon Bar **\$14.95**
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

Frito Bandito **\$9.95**
Personal Bags of Fritos & Nachos accompanied with Warm Cheese, Chili, Chopped Tomatoes, Shredded Lettuce, Jalapenos, Sour Cream, Salsas and Guacamole

The Dumpling Station
An array of Savory Dumplings Prepared Steams, Sautéed & Fried Accompanied with Soy, Peanut, Sweet-chili & Hoisin Sauce

Stations Continued.....



Paella **\$10.95**
*Chef Manned -Traditional & Roasted Root 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, and
 Sauces*

Pizza, Pizza **\$9.95**
*Assorted Fresh Baked Pizzas with Various Toppings
 Accompanied with Choice of Traditional Caesar or Classic
 Mixed Green Salad*

Mac & Cheese **\$8.95**
*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*

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 **\$8.95**
Choose 2 pastas & 2 sauces
*Penne, Stuffed 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 **\$12.95**
*Southern Fried Chicken, Mac & Cheese, Sautéed
 Garlicky Greens & Corn Bread*

A Taste of India **\$10.95**
*Vegetarian Samosas, Butter Chicken, Aloo Gobi,
 Naan Bread*

Asian Liaison **\$11.95**
*General Tso's Chicken, Beef & Broccoli or Vegetable
 Stir Fry accompanied with White, Stir-fried or Brown
 rice
 Mu Shu Dumplings with Hoison 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

\$6.95

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

THE DESSERT TABLE

\$9.95

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

SMORES BAR

\$9.95

A fun interactive station of graham crackers, chocolate bars, peanut butter cups, peppermint patties, marshmallows and sticks

DONUT FLAMBE

\$10.95

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

\$8.95

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

\$14.95

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

THE CANDY BAR

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

\$12.95

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 \$9.95

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

Ala Carte Desserts

\$6.95

Fresh Apple Pie

Chocolate Molton Cake

Profiteroles (whipped cream & Chocolate Sauce)

Mousse filled Chocolate Cup, Berries & Cream

Berry Shortcake

Lemon Cake

Brownie Sundae

Cheesecake

Hot Fudge Sundae

Pudding Parfait

Fruit Crisp

Add our signature-

Gourmand Coffee Bar

Fresh Brewed Columbian Coffee & Tea

Assorted Flavorings, Whipped Cream, Assorted Sugars, and Chocolate Shavings

Cordial Bar

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, Blue Light or Bud 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 or Bud Light, Heineken & Southern Tier IPA Bottled Beers

Premium Bar Packages

One- hour \$20.50

Two-hour \$27.50

Three-hour \$34.50

each additional hour @ \$7.00 per person

Brands to include Kettle One Vodka, Captain Morgan Dark Rum, Bacardi White Rum, Crown Royal Blended Whiskey, Jim Beam Bourbon, Bullet Bourbon & Rye, Tanqueray Gin, Southern Comfort, Johnny Walker Black Scotch, Peach Schnapps, White & Red Vermouth

Champagne, Red & White Wines

Labatt Blue, Blue Light or Bud light, Heineken & House Select Craft Beer

Soda Packages

\$14.95

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)

\$45

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

\$80

Let your guests create their own unique Bloody Mary using Sky Vodka 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. (Sold per bottle)

Martini Bar

\$17

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

\$50 Bartender fee

Ice Luge Additional

Based on one hour

Margarita Bar

\$65

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-habanaro)
Per 3 gallon container

Cordial Bar

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

Classic Events Banquets requires a non-refundable deposit to hold your event and/or meeting space. The deposit due for your event is stated above and will be applied to your final bill. In the unlikely case your event is canceled for any reason, your deposit is non-refundable and will not be returned. Payments for deposits can be made with cash, credit card, certified bank check or personal check. Credit card payments are limited to a one-time payment limit of \$2,500 in total unless approved by management and will incur an additional processing fee of 2%. Your minimum subtotal in food and beverage purchases is stated above and will incur an additional 23.5% event production fee and 8.75% NYS sales tax to secure your room. For smaller business events, Classic Events Banquets reserves the right to change your room if necessary but must notify the client prior.

Clients who are pre-approved for direct billing, have net 30-days for payment in full. A 5% interest rate will be applied to any invoice balance that is outstanding over 30-days. Contracts must have a credit card on file or prior arrangements must be made for approval.

Payments for your event are scheduled to be paid as follows: 90-Days prior to your event 30% of the minimum food and beverage subtotal shown above, plus the 23.5% event production fee and 8.75% NYS sales tax must be paid. 30-Days prior to the execution of your event, the full required minimum food and beverage subtotal shown above, plus the 23.5% event production fee and 8.75% NYS sales tax must be paid. An estimated number of guests is due 30 days prior to your event. 7-Days prior to the event, the guaranteed final headcount, a signed copy of the banquet event order, your floor plan diagram and the final balance is due. Classic Events Banquets reserves the right to cancel any event prior to the event date unless the signed contract and final payment is made. Payments can be made with cash, credit card, certified bank check or personal check. Credit card payments must not exceed \$2,500 in total unless approved by management and will incur an additional processing fee of 2%.

Guarantees for your event are due 7 business days prior to your event. You will be charged for the number of guests in attendance or the guarantee, whichever is greater. Classic Events Banquets will prepare to serve five percent above the guaranteed numbers. You may increase your guests count after the 7-day guarantee, but you may not decrease it. All increases must be made no later than 3-days prior to the event. In the event that you fail to call in your count

7-days prior to your event date, Classic Events has the right to charge an additional \$5.00 per person late fee.

Performance of this agreement is contingent upon the ability of Classic Events Banquets to perform the same, and Classic Events Banquets shall not be responsible for failure to perform due to, occasioned by, or contributed to by labor trouble, strikes or lock-outs, failure or refusal of employees to serve or work, Government acts or regulations, fires and other causes whether or not enumerated herein and whether or not similar to the foregoing beyond Classic Events Banquets control preventing interfering with performance. In such event, Classic Events Banquets shall not have any liability or obligation other than the return of the deposit.

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Pricing is effective as of the date of this contract. Menu prices quoted from this date are subject to proportionate increases to meet costs of goods and services at the time of the event, if necessary. If pricing does increase, Classic

Acqua reserves the right to inspect and control all functions. Liability for damages to the premises will be charged accordingly. Acqua is not responsible for lost, broken or stolen items that are brought in for your event. All items must be removed upon completion of your event. All décor must be removed by the client in a timely manner at the close of each event. Classic Events is not responsible for items left on the property. Any large items (balloon arches, paper backdrops etc) will incur an additional cleaning fee if left on premise.

The function shall begin promptly at the scheduled time and the function room shall be vacated promptly at the closing hour indicated. Should overtime wages, payments or other expenses be incurred by Acqua, because failure to comply with the foregoing requirements, the client will reimburse Acqua therefore, immediately after the function promptly on demand. Parties wishing to set-up décor before the start of the event may incur and additional labor fee.

Showers are given a maximum of three hours unless approved by management prior to the event. There is a minimum number of 40 guests for showers. Any shower less than 40 will incur and additional \$75 room fee.

In cases of questionable weather, final decisions for location of patio parties, indoors or outdoors, must and shall remain at the discretion of Acqua.

Alcohol consumption will be monitored during your event. NYS prohibits consumption of alcoholic beverages under the age of 21. We reserve the right to refuse the service of alcohol to any guest that appears to be intoxicated or over-served. Alcohol SHOTS of any kind are prohibited.

Confetti & Glitter are prohibited unless approved by management with a mandatory cleaning added to your invoice.

Please be advised that Classic Events charges an Event Production Fee of 23.5% on food, beverage, other miscellaneous charges included in the subtotal of the event. The Event Production Fee is NOT a gratuity NOR is it purported to be a gratuity. This fee is NOT distributed to the banquet staff or any staff member providing service to our customers as a gratuity. The Event Production Fee is the charge for administration of your event and covers many costs associated with planning, food tasting, walk-through, logistics, insurance, and other administrative costs. Our banquet staff, including waiters, bartenders and all laborers, work for their wages which far exceed NYS minimum wage requirements; thus, gratuities are neither necessary nor expected. This 23.5% Event Production Fee and 8.75% New York State Sales tax will automatically be added to your invoice. A labor fee of \$15.00 per hour per server will be added to bills for events that require staffing levels that are disproportional to the total food and beverage sales (“Labor Fee”). The Labor Fee is NOT a gratuity NOR is it purported to be a gratuity. The Labor Fee is NOT distributed to the banquet staff or any staff member providing service to our customers as a gratuity. If your group is tax exempt, the proper certificate must be submitted with your signed contract.

