



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



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 **\$16.95**
Assorted Juices, Coffee and Tea
Pastries, Muffins, Bagels, Croissants Accompanied with Creamery Butter
Add Fresh Fruits \$1.75 per person

Good Morning Brunch Buffet **\$23.95**
Assorted Sweet Rolls, Danish & Croissants, Orange Juice, Coffee & Tea
Fresh Fruit Display
Bacon, Sausage or Ham
Hash Brown Potatoes
Egg Entrée

"Gotta Love Brunch Buffet" **\$32.95**
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 Strata)
Seasonal Vegetable
Penne Pasta with Choice of Alla Vodka, Marinara, Pesto or Alfredo Sauce

The Breakfast Grazing Table **\$27.95**
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 **\$22.95**
Orange Juice, Coffee & Tea service
Assorted Sweet Rolls, Quick Breads, Danish & Croissants
Choice of Fruit Cup or Yogurt Parfait
Hash Brown Potatoes
Egg Entrée (Scrambled, Frittata, Egg Burrito or Strata)
Accompanied with a Choice of Bacon, Sausage or Ham

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 **\$6.95**
A Selection of Sliced Cantaloupe, Honeydew Melon, Pineapple, Ruby Red Grapefruit, Navel Oranges, Bananas and Assorted Berries

Smoked Salmon Platter **\$11.95**
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 \$3.95 (Ham, Bacon or Sausage)
Omelet Station \$9 (add chef's fee required)
Belgian Waffle Station Whipped Cream, Berries \$9
French Toast or Pancakes with Warm Syrup \$4
Fruit Crepes \$6
Avocado Toasts \$5
Eggs Benedict \$7
Assorted Whole Fruits \$3.50
Oatmeal & Berries (Brown Sugar, Granola) \$5

BREAKFAST BEVERAGES

Coffee (urn) **\$80**
Sparkling Fruit Punch **\$45**
Mimosa Punch **\$65**
Mimosa Bar (consumption basis per bottle) **\$36**
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 Crisp 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

\$18.95

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

\$26.95

CHICKEN MILANESE

Lightly Breaded Topped with Mixed Green Salad

\$27.95

CHICKEN PICATTA

\$25.95

PAN SEARED SALMON

Choice of Sauce

\$27.95

SHRIMP SCAMPI

Served Over Rice or Noodles

\$26.95

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

\$25.95

LASAGNA

Eggplant Lasagna or Three-Cheese

\$23.95

PORTOBELLO MUSHROOM STACK

Layered Grilled Vegetables & Tomato Essence

\$24.95

STUFFED ACORN SQUASH

Wild Rice and Vegetables

\$24.95



Sandwich Buffet **\$24.95**

Assortment of sandwiches and wraps
Choice of two Side Salads:
Caesar Salad, Garden Salad, Fruit Salad, Cole Slaw,
Potato Salad, Macaroni Salad, Marinated Green Bean
Salad, Orzo-feta & Craisin Salad, Asian Noodle Salad

The Deli Platter **\$24.95**

Ham, Turkey, Roast Beef, Salami, and Tuna Salad
Assorted Cheeses
Relish Tray
Accompanied with Rolls, Breads and Condiments
Choice of two Salads:
Caesar Salad, Garden Salad, Fruit Salad, Cole Slaw,
Potato Salad, Macaroni Salad, Marinated Green Bean
Salad, Orzo-feta & Craisin Salad, Asian Noodle Salad
Assorted Fresh Baked Cookies

Buffalo's Best **\$26.95**

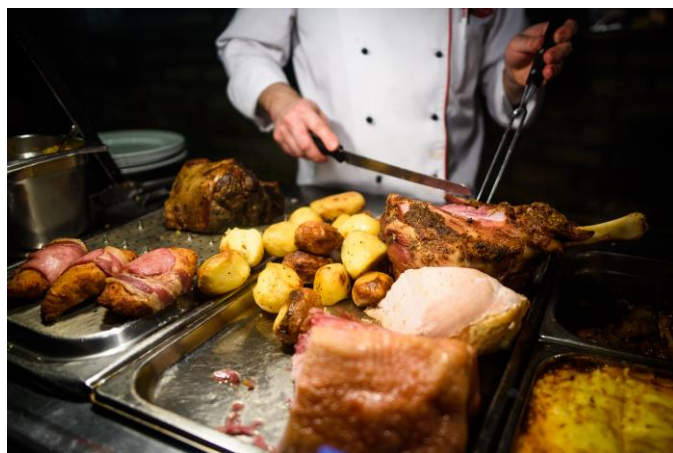
Assorted Gourmet Pizzas, Buffalo Style Seasoned
Chicken Wings (Mild, Medium, Hot or BBQ)
Celery, Carrots, Blue Cheese
Mini Beef on Weck Sliders
Garden Salad
Assorted Fresh Baked Cookies

The Luncheon Grazing Table **\$27.95**

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 Rivermist Buffet **\$28.95**

Includes Mixed Green or Caesar Salad,
Rolls & Butter
One Seasonal Vegetable
Choice of two Rice, Potato or Pasta
Choice of two Entrée Selections
Chef's Dessert, Coffee and Tea



The Carver's Table **\$26.95**

Choice of one Hand-carved:
Roast Beef, Turkey, Glazed Ham, and Loin of Pork
Accompanied with Rolls and Condiments
Beef Tenderloin & Prime Rib (Additional up-charge)
Relish Tray
Choice of two Salads,
Caesar Salad, Garden Salad, Fruit Salad, Cole Slaw,
Potato Salad, Macaroni Salad, Marinated Green Bean
Salad, Orzo-feta & Craisin Salad, Asian Noodle Salad
Assorted Fresh Baked Cookies

Buffet Menu Selections:

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 Alla Vodka Sauce
Potatoes: Oven Roasted Reds, Mashed Potatoes, Whipped Smashed Potatoes, Smashed Potatoes, Home Fries, Au Gratin & Scalloped

Buffet Entrée Selections:

Hand-carved: *Roast Beef, Turkey, Glazed Ham or Loin of Pork*
Accompanied with Assorted Rolls & Condiments

Chaffered Items:

Chicken Marsala, Piccata or Francese
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

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** \$20.95
*Choice of Hand-carved Turkey, Roast Beef, Ham, Tuna Salad,
Chicken Salad, Cheese, Lettuce, Tomato & Mayo/Mustard*
- Club It Up!** \$20.95
Turkey, Bacon, Swiss with Lettuce, Tomato, Avocado
- Chicken Salad** \$19.95
Chunky Chicken, Celery, Mayo, Lettuce and Tomato
- Tuna Salad** \$19.95
*White Albacore Tuna Salad with Celery, Sweet Onion
and a touch of Pickle Relish*
- Grilled chicken** \$20.95
Grilled Marinated Chicken, Field Greens, Tomato, Jack Cheese

Vegetarian Options Available upon Request

SALADS

- Traditional Cobb Salad** \$20.95
*Crisp Greens with Chicken, Bacon, Tomatoes, Eggs,
Crumbled Blue Cheese & Avocado*
- Traditional Caesar** \$16.95
Chopped Romaine, Croutons with Traditional Caesar Dressing
Add Grilled Chicken \$3 Add Steak \$5
Add Shrimp \$4 Add Salmon \$5
- The Buffalonian** \$21.95
*Traditional Beef on Weck, Horseradish Sauce with
four Buffalo-style Chicken Wings, Blue Cheese Dressing*



Classic Events Hors d'oeuvre Displays

Fresh Fruit Display	\$5.95
<i>Fresh Cantaloupe, Honeydew, Watermelon, Grapes and Assorted Berries</i>	
Assorted Cheese Display	\$6.95
<i>Imported and Domestic Cheeses, Fresh Berries and Grapes, Accompanied with Crackers</i>	
The Artisan Display	\$10.95
<i>Imported Cheeses, Select Meats, Dried Fruits, Grapes, Fresh Berries, Nuts, French Baguette</i>	
Crudités Display	\$4.95
<i>A Display of Garden-Fresh Vegetables, Accompanied with Assorted Dips</i>	
Bountiful Epicurean Display	\$7.25
<i>Imported and Domestic Cheeses, Fresh Vegetables, Dips, Seasonal Fruits, Artisan Breads, Assorted Olives and Crackers</i>	
Dips & Spreads (choice of four)	\$7.25
<i>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</i>	
The Grazing Table	Market price
<i>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.</i>	
Antipasto Station	\$12.95
<i>Select Meats, Imported Cheeses, Grilled Vegetables, Roasted Peppers, Marinated Artichokes, Marinated Mushrooms, Garbanzo Beans, Scallions and Assorted Olives on a Bed of Romaine</i>	
The Bacon Station	\$16.95
<i>Bacon Prepared in 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</i>	

Classic Events Hors d'oeuvre Displays continued...

Nacho Nacho	\$7.95
<i>Crisp Tortilla Chips with Warm Nacho Cheese, Black Beans, Jalapenos, Guacamole, Salsa, Sour Cream</i>	
<i>Add Seasoned Chicken, Beef or Pork</i>	\$4.00
Fresh Seafood	Market price
<i>Fresh Raw Bar with Choice of Crab Legs, Clams, Oysters, Mussels, Ceviche, Lobster and Shrimp</i>	
Sushi Display	Market price
<i>Assorted Sushi &/or Sashimi, Accompanied with Soy, Ginger & Wasabi</i>	
Shrimp Cocktail Bowl	Market price
<i>Traditional Cocktail Sauce, Fresh Lemons</i>	
The Pretzel Bar	\$9.95
<i>Fresh Baked Soft Pretzels, Warm Pretzel Nuggets, Pretzel Rods and Assorted Seasoned Nuggets</i>	
<i>Accompanied with Warm Cheese, Assorted Mustards, French Onion Dip and Chunky Blue Cheese</i>	
Popcorn Station	\$7.95
<i>An Array of Seasoned Popcorns</i>	
<i>(May Include Cheese, Traditional, Caramel, Buffalo Wing, Dill Pickle, Parmesan-garlic, Cheddar Cheese, Vinegar & Salt, Chocolate Covered)</i>	

*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	\$3.50
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	\$3.50
<i>Spicy Remoulade Sauce</i>	
Mini BLT on Biscuits	\$3.25
<i>Herb Mayo</i>	
Steak Frites	\$2.95
<i>Frites Wrapped in Filet Mignon, Dijon Aioli</i>	
Charcuterie Cup	\$6.95
<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	\$3.25
Bloody Mary Shrimp Shooters	\$3.50
Crab Cakes	\$3.50
<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	\$2.95
<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	\$2.95
Black Bean and Cheese Quesadillas	\$2.75
<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	\$2.95
<i>Hoisin Glaze (Pork, Chicken or Vegetarian)</i>	
Maple Glazed Crispy Bacon	\$2.95
Shaved Tenderloin on Herb Crostini	\$3.25
<i>Horseradish Sauce, Arugula</i>	
Mini Cheeseburger Satay	\$3.25
<i>Pickle & Tomato</i>	
Gourmet Pizzas (meat)	\$2.95

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



Dinner Buffets

On The Lighter Side Buffet

\$26.95 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:

\$39.00 per person

Includes Choice of Salad: Classic Mixed Greens or Traditional Caesar
Rolls & Creamer Butter
Choice of two Starches
Choice of Vegetable
Two 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 Alla 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, Piccata, Oven Roasted Herb or Francese
Oven Roasted Bone-in Chicken Pieces
Southern Fried Chicken
Turkey with Stuffing
Filet of Salmon with Whiskey Cream Sauce
Pan Seared Salmon with Beurre Blanc, Piccata or Sweet Chili Glaze
Chicken, Pork or Beef Stir Fry
Slow Cooked Pot Roast
Pepper Steak
Sliced Roast Beef & Jus
Stuffed Pork Loin
Lasagna Bolognese

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	\$36.95
<i>Stuffed with Prosciutto & Cheese, Lemon -wine Sauce</i>	
Chicken Roasted Pepper & Goat Cheese	\$36.95
Chicken Francese	\$34.95
<i>Batter Dipped with Lemon Sauce</i>	
Chicken Milanese	\$36.95
<i>Topped with Mixed Green Salad, Asiago Cheese</i>	
Charbroiled Frenched Chicken	\$34.95
<i>Marinated with Lemon, Orange, Garlic & Herbs</i>	
Tuscan Grilled Chicken	\$34.95
<i>Marinated with Balsamic & Fresh Herbs, Tomato Confit</i>	

PORK

Maple Glazed Grilled Pork Chop	\$38.95
<i>Jalapeno-Apple Chutney</i>	
Stuffed Pork Loin	\$38.95
<i>Roasted Red Pepper, Spinach, Risotto & Cheese</i>	

BEEF

All Meat Entrees are based on Market Price

Slow Cooked Pot Roast	
<i>Joey's Gravy</i>	
8oz Filet of Sirloin	
<i>Port Demi</i>	
Boursin Stuffed Filet of Sirloin	
<i>Demi</i>	
14oz Strip Steak	
<i>Herb Butter Medallion</i>	
6 or 8oz. Filet Mignon (market price)	
<i>Béarnaise Sauce</i>	
Herb Encrusted Prime Rib of Beef	
<i>Natural Jus</i>	
Slow Cooked Short Ribs	

PASTA

Scallop and Shrimp Pernod	\$34.95
<i>Tomatoes, Fresh Basil, Pernod Cream Sauce</i>	
Butternut Squash Ravioli	\$28.95
<i>Brown Butter Sage Sauce or Creamy Garlic Sauce</i>	
Pasta Primavera	\$27.95
<i>Fresh Vegetables and Choice of Garlic-White Wine or Light Alfredo Sauce</i>	

SEAFOOD ENTREES

All Seafood Prices are based on Market Price

Crab Stuffed Shrimp	\$39.95
Charbroiled Shrimp and Scallops	\$39.95
<i>Served over Linguine with Tomatoes, Asparagus & Roasted Garlic Cream Sauce</i>	
Pan Seared Salmon	\$39.95
<i>Choice of Miso Glaze or Sauce</i>	
Pepper Honey Salmon	\$39.95
<i>Brown Sugar Soy-butter Sauce</i>	
Miso Glazed Sea Bass	market
<i>Fried Leeks</i>	
Lobster Tail	market
<i>Drawn Butter</i>	

VEGETARIAN

Asian Vegetable Stir Fry	\$29.95
<i>Over Basmati Rice</i>	
Eggplant Lasagna	\$29.95
Portobello Mushroom Stack	\$29.95
<i>Grilled Vegetables, Tomato Essence</i>	
Rustic Root Vegetable Tart	\$29.95
Vegetable Wellington	\$29.95
<i>Seasonal Vegetables Baked in Puff Pastry.</i>	
Vegetable Terrine	\$29.95
<i>Tomato Essence</i>	
Zucchini Cups	\$29.95
<i>Stuffed with Cous Cous & Vegetables</i>	
Stuffed Acorn Squash	\$29.95
<i>Wild Rice & Roasted Vegetables</i>	
Spinach & Cheese Stuffed Spaghetti Squash	\$29.95
Grilled T-bone Cauliflower	\$29.95
<i>Roasted Vegetables, Asian Vegetable Broth</i>	

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 **\$9.95**
*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 an upcharge*

Small Plate Salad Station **\$10.95**
*Small Plate Salads Served in a Variety of Glasses & Plates
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 **\$10.95**
*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 **\$10.95**
*Russet Baked Potatoes Accompanied with House-made
Salsas, Sour Cream, Fresh Herbs, Bacon Bits, Gravy,
Tapenade, Fried Onions, Whipped Butter, Grated Cheeses*

South of the Border **\$14.95**
*Soft and Hard Taco Shells
Seasoned Ground Beef & Chicken, Shredded Lettuce,
Cheese, Chopped Tomatoes, Onion, Black Beans, Salsa,
Sour Cream, & Guacamole
Accompanied with Mexican Rice, Nacho Chips & Warm
Cheese*

Fajitas Station **\$14.95**
*Soft Taco Shells with Sizzling Seasoned Chicken & Beef
Sautéed Peppers & Onions, Cheese, Sour Cream, Salsa,
Guacamole, Mexican Rice & Refried Beans*



The Slider Bar **\$14.95**
*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 Chips*

Just Fries **\$10.95**
*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 **\$16.95**
*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 **\$12.95**
*Personal Bags of Fritos & Nachos
Accompanied with Warm Cheese, Chili, Chopped
Tomatoes, Shredded Lettuce, Jalapenos, Sour Cream,
Salsas and Guacamole*

The Dumpling Station **\$12.95**
*An array of Savory Dumplings Prepared Steams, Sautéed
& Fried Accompanied with Soy, Peanut, Sweet-chili &
Hoisin Sauce*

Stations Continued....



Paella **\$14.95**
*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 **\$10.95**
*Assorted Fresh Baked Pizzas with Various Toppings
Accompanied with Choice of Traditional Caesar or Classic
Mixed Green Salad*

Mac & Cheese **\$9.95**
*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 **\$9.95**
Choose 2 pastas & 2 sauces
*Penne, Stuffed Gnocchi, Tortellini or Farfalle Pasta
Sauces- Marinara, Pomodoro, Gorgonzola Cream,
Sundried Tomato, Alfredo, Pesto or Alla Vodka,
Butternut Squash, Creamy Garlic
Accompanied with Garlic Bread
(chef-manned "pasta to order" also available)*

Lettuce Wraps **\$12.95**
*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 **\$14.95**
*Southern Fried Chicken, Mac & Cheese, Sautéed
Garlicky Greens & Corn Bread*

A Taste of India **\$12.95**
*Vegetarian Samosas, Butter Chicken, Aloo Gobi,
Naan Bread*

Asian Liaison **\$14.95**
*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

\$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

\$9.95

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

No price

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 \$18

Two-hour \$20.50

Three-hour \$23.50

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 \$20.50

Two-hour \$24.50

Three-hour \$28.50

each additional hour @ \$5.00 per person

Brands to include New Amsterdam Vodka, Deep Eddy Lemon Vodka, Bombay Gin, Captain Morgan Spiced Rum, Bacardi White Rum, Jose Cuervo, Seagram's 7 Blended Whiskey, Jim Beam, Jack Daniels, Southern Comfort, Dewar's Scotch, Peach Schnapps, Amaretto, Triple Sec, White & Red Vermouth

Red & White Wines

Labatt Blue, Blue Light or Bud Light, Heineken & Southern Tier

Premium Bar Packages

One- hour \$25.50

Two-hour \$32.50

Three-hour \$39.50

each additional hour @ \$7.00 per person

Brands to include Kettle One Vodka or Tito's Vodka, Deep Eddy Lemon Vodka, Tanqueray Gin, Captain Morgan Spiced Rum, Bacardi White Rum, Casamigos Blanco, Crown Royal Whiskey, Jack Daniels Bourbon, Bulleit Bourbon & Rye, Southern Comfort, Johnnie Walker Black Scotch, Peach Schnapps, Amaretto, Triple Sec, White & Red Vermouth Champagne, Red & White Wines
Labatt Blue, Blue Light or Bud Light, Heineken, Southern Tier IPA

The Bar...

Classic Events Beverage Additions

Our Classic Bubbly Bar \$34

Display of the Classic Champagne Bubbles

Accompanied with Assorted Fruits & Berries

Perfect for any celebration!

Billed on consumption basis per bottle

Mimosa Bar \$36

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 New Amsterdam 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 \$75

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*)
Per 3 gallon container

Cordial Bar

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

Soda Package \$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

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.

