

Dinner Buffets

INCLUDES ICED TEA, LEMONADE, COFFEE AND TEA. 30 GUEST MINIMUM REQUIRED.

Downtown Dinner Buffet | \$38 PP

Displayed Antipasti

with meats, cheeses, vegetables and dip,
served with crostinis

Hors d'oeuvres

Choose two

Tomato Confit and Ricotta Crostinis
Caprese Skewers
Ricotta and Spinach Stuffed Mushroom
Sausage and Stuffed Pepper Risotto Bites
Artichoke Hearts Milanese
Spanakopita
Tomato, Olive and Feta Pita
Tomato Bruschetta
Chicken Milanese Canape

Fresh-Baked Bread and Butter

Farmer's Market Salad

Chef's Select In-Season Vegetables

Starch or Pasta

Choose two

Smashed Potato
Roasted Potato and Rice Pilaf
Baked Penne with Marinara
Macaroni and Cheese
Bow Ties with Tomato and Pesto

Entrées

Choose two

Baked Meatballs
Chicken Francese
Roasted Bone-In Chicken
Carved Angus Top Round
Roasted Cod
Grilled Sirloin
Roasted Salmon and Artichokes

Dessert

Choose one

Cookies and brownies
Cheesecake and Dessert Bars
Ice Cream or Sherbet

Add a Carving Station

served with mini rolls and condiments

Roasted Breast of Turkey | \$8 PP

Roasted Tenderloin of Beef | \$14 PP

Stuffed Roasted Porkloin | \$9 PP

Honey Glazed Ham | \$7 PP

Leg of Lamb | \$11 PP

Upgrades

Premium Dessert | \$5 PP

New York Cheesecake
Tiramisu
Gelato
Strawberry Shortcake
Peach Cobbler a la Mode
Chocolate Cake
Berries, Fresh Fruit and Cream

Dinner Buffets

INCLUDES ICED TEA, LEMONADE, COFFEE AND TEA. 30 GUEST MINIMUM REQUIRED.

Ellicottville Buffet | \$28 PP

Hors d'oeuvres

Choose two

Tomato Confit and Ricotta Crostini
Caprese Skewers
Ricotta and Spinach Stuffed Mushroom
Sausage and Stuffed Pepper Risotto Bites
Artichoke Hearts Milanese
Spanakopita
Tomato, Olive and Feta Pita
Tomato Bruschetta
Chicken Milanese Canape

Fresh-Baked Bread and Butter

Farmer's Market Salad

Chef's Select In-Season Vegetables

Starch or Pasta

Choose two

Baked Penne and Marinara
Rice Pilaf
Roasted Potatoes

Entrées

Choose two

Baked Meatballs
Chicken Francese
Roasted Bone-In Chicken
Carved Angus Top Round
Roasted Cod

Dessert

Choose one

Cookies and brownies
Cheesecake and Dessert Bars
Ice Cream or Sherbet

Add a Carving Station

served with mini rolls and condiments

Roasted Breast of Turkey | \$8 PP

Roasted Tenderloin of Beef | \$14 PP

Stuffed Roasted Porkloin | \$9 PP

Honey Glazed Ham | \$7 PP

Leg of Lamb | \$11 PP

Upgrades

Premium Dessert | \$5 PP

New York Cheesecake
Tiramisu
Gelato
Strawberry Shortcake
Peach Cobbler a la Mode
Chocolate Cake
Berries, Fresh Fruit and Cream

Dinner Buffets

INCLUDES ICED TEA, LEMONADE, COFFEE AND TEA. 30 GUEST MINIMUM REQUIRED.

Metropolitan Dinner Buffet | \$48 PP

Displayed Antipasti

with meats, cheeses, vegetables and dip,
served with crostinis

Hors d'oeuvres

Choose three

Tomato Confit and Ricotta Crostini
Caprese Skewers
Ricotta and Spinach Stuffed Mushroom
Sausage and Stuffed Pepper Risotto Bites
Artichoke Hearts Milanese
Spankopita
Tomato, Olive and Feta Pita
Tomato Bruschetta
Chicken Milanese Canape

Fresh-Baked Bread and Butter

Farmer's Market Salad

Chef's Select In-Season Vegetables

Starch or Pasta

Choose one

Smashed Potato
Roasted Potato
Rice and Grain Pilaf
Baked Penne with Marinara
Crab Macaroni and Cheese
Bow Ties Prima Vera

Entrées

Choose one

Chicken Francese
Spinach and Asiago Stuffed Chicken
Grilled Sirloin
Roasted Salmon and Artichokes
Stuffed Roasted Eggplant

Carving Station

Choose one

Roasted Top Round of Beef au Jus
Breast of Turkey

Dessert

Choose one

Cookies and brownies
Cheesecake and Dessert Bars
Ice Cream or Sherbet

Upgrades

Premium Dessert | \$5 PP

New York Cheesecake
Tiramisu
Gelato
Strawberry Shortcake
Peach Cobbler a la Mode
Chocolate Cake
Berries, Fresh Fruit and Cream