

MAKING FOOD a CELEBRATION.



occasions
by OSTERIA

Outstanding celebrations start with O. Occasions by Osteria is Western New York's premier caterer, bringing the fabulous food and flawless execution of our Osteria 166 and Villaggio restaurants to extraordinary events of every type and size. Whether you want to impress your guests with our Italian favorites or wow them with more contemporary cuisine, the O team will work with you to develop a customized menu that fits your theme and budget.



Breakfast & Brunch

Minimum 25 Guests

Continental | \$15 Per Person

Bagels with Cream Cheese & Accompaniments, Assorted Breakfast Pastries, Fresh Fruit & Yogurt

Nani's Breakfast Buffet | \$25 Per Person

Scrambled Eggs, Breakfast Potatoes, Choice of Bacon, Ham or Sausage, Seasonal Fresh Fruit, Choice of Waffles or Pancakes

Cosmopolitan Brunch | \$30 Per Person

Ricotta Scrambled Eggs, Skillet Potatoes, Creme Brulée French Toast, Choice of Bacon, Ham or Sausage, Fresh Fruit, Yogurt, and Granola, served with Assorted Breakfast Pastries

Enhancements

Greek Yogurt Station | \$5 Per Person

Assorted Greek Yogurt with Granola, Assorted Seeds and Nuts, Berries and Seasonal Fruits

Eggs Benedict | \$6 Per Person

Poached Egg on a Crostini with Crispy Prosciutto and Hollandaise Sauce

Chef-Made Omelet Station | \$7 Per Person | \$150 Chef Fee

Fresh Whole Eggs, Choice of 2: Ham | Sausage | Bacon, Caramelized Onions, Peppers, Mushrooms, Fresh Spinach, Tomatoes, Mozzarella or Cheddar Cheese—*Egg Whites* (\$1)

Waffle Bar | \$7 Per Person

Fresh Waffles served with Seasonal Berries, and Assorted Toppings

Breakfast Pastries | \$3 Per Person

Seasonal Frittata | \$5 Per Person

Seasonal Mini Quiche | \$65 Ordered in quantities of 50 pieces

Warm Seasonal Fruit

Cinnamon Roll Bread Pudding | \$4 Per Person



Lunch Buffets

Minimum 25 Guests

Lunch Buffets include Fresh Bread & Butter,
Iced Tea, Water, Coffee, Tea & Decaf

SIGNATURE BUFFETS

Deli Lunch Buffet | \$25

Assorted Sandwich Rolls, House-Made Bread,
in house events only

Sliced Deli-Style Meats including Roasted Turkey,
Smoked Ham, Cold Sliced Roast Beef & Roasted/Grilled
Seasonal Vegetables

Assorted Sliced Cheese

Crisp Lettuce, Sliced Tomato, Red Onion

Pickle Tray with Assorted Condiments

Cookies & Brownies

Upgrade - \$6 Per Person

Hot Roast Beef with Au Jus
with Slider Rolls

Southern Comfort Buffet

1 Entrée | \$28 Per Person

2 Entrées | \$34 Per Person

Honey Cornbread

Garden Salad

Coleslaw

Choice of Potato Salad or Macaroni Salad

Choice of Entrée - Served with Slider Rolls,
and choice of Italian or BBQ Seasoning

- Pulled Pork
- Pulled Chicken
- Spicy Buttermilk Fried Chicken

Seasonal Shortbread Dessert



Custom Buffets

Minimum 25 Guests

City Lunch Buffet | \$30 Per Person

Fresh Garden Salad or Romaine Caesar Salad

Market Vegetable

Choice of Two Pastas or Starches

Choice of One Entrée

Choice of One Standard Dessert

Metro Lunch Buffet | \$36 per person

Fresh Garden Salad or Romaine Caesar Salad

Market Vegetable

Choice of Two Pastas or Starches

Choice of Two Entrées

Choice of One Standard Dessert

Pasta or Starch

Baked Pasta with Marinara

Macaroni and Cheese

Campanelle with Broccolini Rosa

Roasted Potatoes

Mashed Potatoes

Rice Pilaf

Entrées

Boneless Chicken with Tomato and Basil Pesto

Chicken Milanese with Arugula

Thick Cut Roast Beef

Roasted Tofu Beans & Greens

Eggplant Milanese

Premium Entrées | Add \$5 Per Person

6 oz. Roasted Airline Chicken Breast

4 oz. Chicken Parmesan with Marinara

4 oz. Chicken Francese

6 oz. of Nani's Mini Meatballs

4 oz. Salmon with Lemon-Caper Sauce

6 oz. Filet Sirloin

Standard Dessert

Assorted Cookies and Brownies

Assorted Mini Cheesecakes

Assorted Dessert Bars

Premium Desserts | Additional \$5 per person

New York Cheesecake

Chocolate Cake

Tiramisu

Strawberry Shortcake

Berries and Cream



Hors D'oeuvres

50 Pieces Per Order

Cold Appetizers

- \$55 Tomato Confit Ricotta Crostini
- \$150 Carved Beef Tenderloin Crostini with Arugula and Horseradish Aioli
- \$70 Pulled Chicken Caesar Crostini
- \$65 Grilled Vegetable Skewers
- \$70 Tortellini Skewers
- \$75 Caprese Skewers
- \$75 Antipasto Skewers
- \$75 Berries with Sweetened Mascarpone & Ricotta in a Phyllo Cup
- Mkt. Chilled Shrimp Cocktail Shooter
- Mkt. Grilled Shrimp Skewers

Hot Appetizers

- \$125 Crab Stuffed Mushroom
- \$75 Spinach & Ricotta Stuffed Mushroom
- \$100 Sausage Stuffed Mushrooms
- \$100 Chicken Sausage Stuffed Mushrooms
- \$65 Breaded Artichoke Milanese Bites
- \$80 Breaded Veal Milanese Bites
- \$75 Breaded Chicken Milanese Bites
- \$100 Spanakopita with Tzatziki
- \$150 Three Cheese Stuffed Jalapeños
- \$50 Vegetarian Pot Stickers
- \$65 Chicken Pot Stickers
- \$100 Asiago & Asparagus in Puff Pastry
- \$100 Bacon Wrapped Scallops
- \$75 Sausage-Stuffed Pepper Risotto Bites
- \$75 Nani's Mini Meatballs (*Choice of Original Italian, Swedish, Sausage, or Chicken*)
- \$100 Petite Beef Wellington
- \$125 Coconut Shrimp with Sweet Chili
- Mkt. Clams Casino
- Mkt. Mini Crab Cakes
- Mkt. Lamb Lolly Chops with Rosemary Dijon



Appetizer Displays

Prices for One Hour Display | Minimum 25 Guests

Classic Antipasti Display | \$9 Per Person

Two Domestic Cheeses and Meats,
with Local Veggies, Crostini, and Olives

Premium Antipasti Display | \$12 Per Person

With Cured & Dried, Artisan-Crafted & Imported
Sliced Meats, Cheeses, Roasted Vegetables, Giardiniera
Vegetables, House-Made Hummus, Olives, and Crostini

When I Dip, You Dip, We Dip | \$10 Per Person

Choice of 3 Dips and Chips:

Hot Spinach and Artichoke Dip with Crispy Flatbread
Buffalo Chicken Wing Dip
Osteria Stuffed Banana Pepper Dip
House Made Hummus
Tapenade

Winter Cheese Display | \$9 Per Person

Select Imported & Domestic Cheese, served
with Dried Fruit, Nuts, and Crackers

Seasonal Summer Cheese Fruit and Crudit  | \$12 Per Person

Assorted Domestic Cheese, Veggies, Fresh Grapes,
and Berries

Hummus and Dips | \$8 Per Person

With Selection of Fresh Vegetables, Pita, Flatbread
and Crostini, served with Roasted Pepper Hummus,
Tahini-Garlic Hummus, and Olive Tapenade

The Persian Table | \$13 Per Person

With Naan Bread, Pita, Hummus, Marinated Olives,
Tzatziki, Marinated Feta, Tabbouleh, Fresh & Roasted
Vegetables, and Whipped Roasted Red Pepper & Feta Dip

Meatballs Display

2 Choices \$9 Per Person | 3 Choices \$11 Per Person

Choice of miniature Italian, Chicken Sausage,
Swedish, BBQ Beef, or Vegetarian Meatballs

Soft Pretzel Display | \$6 Per Person

Soft Pretzel Bites served with Melted Butter,
Cinnamon Sugar, Jalape os, Spicy Mustard,
Honey Mustard, Cheese Sauce, and Hot Fudge



Plated Dinner

*Includes Garden Salad, Warm Rolls & Butter, Market Vegetables,
Choice of One Starch, Coffee, Tea and Standard Dessert*

***Dessert Excluded on all Weddings*

Premium Salad Upgrade | \$3 Per Plate

Osteria Salad
Caesar Salad
Winter Salad
Summer Salad

Choice of Starch

Rice Pilaf
Roasted Potatoes
Mashed Potatoes
Pasta with Marinara

Choice Entrées

\$20 Provençal Vegetable
\$25 Roasted Mushroom and Goat Cheese Stack
with Vegan Demi Glaze
\$26 Chicken Francese with Lemon-Caper Sauce
\$26 Chicken Milanese with Arugula Salad
\$27 Salmon and Artichokes
\$23 Roasted Airline Chicken Breast
\$32 Asiago and Spinach Stuffed Chicken
\$32 6 oz. Breaded Veal Piccata with Lemon-Caper Sauce
\$35 6 oz. Beef Sirloin with Demi Glaze
\$40 6 oz. Petite Filet Mignon with Roasted Garlic
& Herb Butter
\$32 6 oz. Roasted Cod Topped with Tomato Confit
Mkt. 8 oz. Lobster Tail
Mkt. Roasted Shrimp & Bay Scallops Scampi

Duet Entrées | Add to any Choice Entrée

Mkt. 3 oz. Salmon
Mkt. 4 oz. Filet Mignon
Mkt. 4 oz. Sirloin
Mkt. 3 Seared Scallops
Mkt. ½ Lobster Tail
Mkt. 4 oz. Crab Cake

Dessert Display Options

Cookies & Brownies
Cheesecake and Dessert Bars

Premium Plated Desserts | \$5

New York Cheesecake
Tiramisu
Chocolate Cake
Whole Berries with
Homemade Vanilla Bean Whipped Cream



Signature Stations

Minimum 30 Guests

Chef's Composed Salads

Choose Two | \$6 Per Person

Caesar Salad, Seasonal Garden Salad, Osteria Salad,
Seasonal Ancient Grain Salad

Oysteria Seafood Bar

Market Price

Purchased in Quantities of 50

All items accompanied by Citrus Crab Salad, served with Lemons,
Cocktail Sauce, and Mignonette Sauce

Fresh Chilled Shrimp Cocktail
Middle Neck Clams

Spuds Bar

Choose Two | \$8 Per Person | Choose 3 | \$11 Per Person

Each option served with complimentary accompaniments

Baked Potato
Roasted Red Potatoes
Mashed Russet
Smashed Baby Reds
Whipped Sweet Potatoes
French Fries
Sweet Potato Fries
Tater Tots

Macaroni Madness

Choose Two | \$12 Per Person | Choose 3 | \$17 Per Person

Pepper Jack
Traditional Cheddar
Buffalo with Gorgonzola
Osteria Stuffed Banana Peppers
White Cheddar

Anything's Pastable!

Choose Two | \$8 Per Person | Choose 3 | \$11 Per Person

Served with Fresh Bread and Butter

Sausage and Campanelle
with Chicken or Italian Sausage
Pasta Bolognese
Cheese Tortellini and Spinach Alfredo
Vegetable Primavera
Pasta A La Vodka
Baked Pasta with Marinara

Slider Bar

Choose 2 | \$8 Per Person | Choose 3 | \$11 Per Person

Italian Pulled Pork Served with Arugula Salad
Crushed Meatballs with Mozzarella and Romano Cheese
Sausage Patty with Peppers and Onions
served with Mustard
Mini Beef Burger with Lettuce, Tomato and Onion,
Ketchup, Mustard, Mayo, and Pickles
Vegetarian Burger with Lettuce, Tomato and Onion,
Ketchup, Mustard, Mayo, and Pickles
Upgrade \$2 Per Person - Crab Cake Sliders
with Lettuce, Tarter, and Onions

UPGRADE Your Station with Protein!

\$3 Per Person - Grilled Chicken, Fried
Chicken Bites, Pulled Pork or Chicken
(Choice of Italian or BBQ Seasoning)

\$4 Per Person - Shrimp or Vegetarian Protein

Carving Stations

Starting at \$12 Per Person

Served with Slider Rolls and Condiments.

Chef carving fees of \$125 per carver may apply.

Prepared with seasonal herbs and marinades.

All carved meats are market price.

Roasted Top Round of Beef
Garlic-Studded Prime Rib of Beef
Herb-Roasted Turkey Breast
Porchetta Loin
Baby Rack of Lamb
Tenderloin of Beef
Dry Aged Beef
Smoked Honey-Glazed Ham



Dinner Buffets

Minimum 25 Guests

Dinner Buffets include Fresh Rolls & Butter;
Water, Coffee, Tea & Decaf

Osteria Dinner Buffet | \$30 Per Person

Fresh Garden Salad or Romaine Caesar Salad
Market Vegetable
Choice of One Pasta or Starch
Choice of One Entrée
Choice of One Standard Stationed Dessert

Downtown Dinner Buffet | \$36 Per Person

Fresh Garden Salad or Romaine Caesar Salad
Market Vegetable
Choice of One Pasta or Starch
Choice of Two Entrées
Choice of One Standard Stationed Dessert

Uptown Dinner Buffet | \$40 Per Person

Fresh Garden Salad or Romaine Caesar Salad
Market Vegetable
Choice of Two Pastas or Starch
Choice of Two Entrées
Choice of One Standard Stationed Dessert

Pasta or Starch

Baked Pasta with Marinara
Macaroni and Cheese
Campanelle with Broccolini Rosa
Roasted Potatoes
Mashed Potatoes
Rice Pilaf

Entrées

Boneless Lemon Thyme and Garlic Grilled Chicken
Boneless Chicken with Tomato and Basil Pesto
Roasted Bone-In Chicken
Thick Cut Roast Beef with Au Jus and Demi Glaze
Roasted Cod Topped with Tomato Confit
Chicken Milanese with Arugula Salad
Roasted Tofu "Steak" in the Grass with Vegan Demi Glaze
Eggplant Milanese

Premium Entrees | Add \$5 Per Person

Roasted Airline Chicken Breast
Chicken Parmesan with Marinara
Chicken Francese
Baked Nani's Mini Meatballs
Cajun Roasted Salmon
Roasted Mushroom and Goat Cheese Stack
with Vegan Demi Glaze
6 oz. Beef Sirloin

Standard Dessert

Assorted Cookies and Brownies
Mini Cheesecakes and Dessert Bars

Premium Desserts | Additional \$5 Per Person

New York Cheesecake
Chocolate Cake
Tiramisu
Strawberry Shortcake
Berries and Cream



SOME OF OUR VENUES:

Hayloft in the Grove
Shea's Buffalo | Buffalo and Erie County Botanical Gardens
Karpeles Manuscript Museum | Griffis Sculpture Park
USS Little Rock | Buffalo Naval Park | Knox Farm
Ellicott Square Building | Notting Hill Farm | Riserva at Osteria 166

REPRESENTING THE OSTERIA 166 FAMILY



166 Franklin Street, Buffalo



7 Monroe Street, Ellicottville



occasions
by OSTERIA

Inspired food for special moments

166 Franklin Street, Buffalo, NY 14202 | 716.858.3118 | OccasionsWNY.com

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