



WE'LL BRING THE
PARTY TO YOU.



DROP-OFF AND PICK-UP
CATERING MENU



occasions
by OSTERIA

APPETIZER TRAYS

12" Tray – Serves 15-25 Guests | 18" Trays – Serves 45-50 Guests

Seasonal Fruit Display

Sliced melons & citrus, in-season berries, grapes & pineapple

Vegetables & Dips

Fresh & grilled seasonal vegetables with creamy dip

Pastry & Muffin Display

Assorted pastry & flavored muffins

Danish Display

Assorted fruit & cheese danish

Cheese Display

Select imported & domestic cut & wedge cheeses, served with assorted dried fruits, crostini & crackers

Cheese, Fruit & Crudit 

Assorted domestic cheese, veggies, fruits, bread & dip

Italian Antipasti Display

Cured & dried, artisan-crafted & imported sliced meats, cheeses, roasted vegetables, pickled vegetables, olive, fresh bread & crostinis

	12" Tray	18" Tray
Seasonal Fruit Display	\$55	\$75
Vegetables & Dips	\$45	\$65
Pastry & Muffin Display	\$65	\$80
Danish Display	\$65	\$80
Cheese Display	\$55	\$75
Cheese, Fruit & Crudit�	\$55	\$75
Italian Antipasti Display	\$60	\$85

ADD ON DISPOSABLES (High End Plates | Flatware | Napkins) w. Utensils included | \$2 pp
ADD ON DISPOSABLE CHAFERS | \$9 per Chafer

OFF SITE: HORS D'OEUVRES

Minimum 50 Pieces per Item

COLD

Cucumber with Whipped Feta / \$50

Tortellini Skewers / \$65

Antipasto Skewers / \$75

Caprese Skewers / \$75

Berry & Mascarpone in a Filo / \$75

Beef on Weck Crostini / \$85

HOT

Ricotta & Spinach-Stuffed Mushrooms / \$65

Artichoke Heart Milanese / \$65

Buffalo Cauliflower Bites w. Vegan Blue Cheese / \$70

Brie with Apple Onion Jam in Filo Cup / \$75

Sausage-Stuffed Mushrooms / \$75

Spanakopita / \$75

Nani's Mini Meatballs / \$65

Petite Beef Wellington / \$125

Crab-Stuffed Mushrooms / \$125

Bacon wrapped scallop / \$135

Mint Pesto Shrimp Skewer / \$150

BUILD YOUR OWN MENU

160oz. OSTERIA SALAD BOWL / \$35

Serves 15 guests

160oz. VEGAN GARDEN SALAD BOWL / \$25

Serves 15 guests

160oz. CAESAR SALAD BOWL / \$40

Serves 15 guests

GLUTEN FREE, DAIRY FREE, GRAIN BOWL / \$65 / \$30

Hot or Cold / Full Pan – Serves 30-40 Guests / Half Pan – Serves 15-25 Guests

BREAKFAST OPTIONS

Full Pan – Serves 30-40 Guests / Half Pan – Serves 15-25 Guests

	<i>Full Pan</i>	<i>Half Pan</i>
Scrambled Eggs with Mascarpone	\$55	\$30
Breakfast Potatoes	\$70	\$40
Breakfast Sausage	\$80	\$45
Bacon	\$80	\$45

SEASONAL VEGETABLES / \$50 / \$35

Full Pan – Serves 30-40 Guests / Half Pan – Serves 15-25 Guests

ADD ON DISPOSABLES (*High End Plates / Flatware / Napkins*) w. *Utensils included* | \$2 pp
ADD ON DISPOSABLE CHAFERS | \$9 per Chafers

PASTA BY THE PAN

*Full Pan – Serves 30-40 Guests / Half Pan – Serves 15-25 Guests
GF Options Available, prices may vary*

	<i>Full Pan</i>	<i>Half Pan</i>
Bow Ties with Romas & Basil Pesto	\$60	\$40
Pasta Primavera (Vegan Option)	\$65	\$45
Pasta with Nani's Sunday Sauce	\$70	\$40
Pasta with Marinara	\$65	\$35
Baked Pasta	\$85	\$45
Sausage Campanelle	\$90	\$45
Bolognese	\$90	\$45

LASAGNA BY THE PAN

Half Pan – Serves 12-15 Guests

- Vegetarian Lasagna w. Marinara / \$60
- Chicken Lasagna w. Alfredo / \$65
- Bolognese Lasagna / \$65

STARCH BY THE PAN

Full Pan – Serves 30-40 Guests / Half Pan – Serves 15-25 Guests

	<i>Full Pan</i>	<i>Half Pan</i>
Rice Pilaf	\$50	\$30
Roasted Baby Red Potatoes	\$55	\$30
Mashed Potatoes	\$50	\$35
Macaroni & Cheese	\$75	\$45

BUILD YOUR OWN MENU (CONTINUED)

PROTEINS PER PIECE

- 6 oz. Sirloin / \$11
 - Airline Chicken Breast 6 oz. / \$8
 - Chicken Francese / \$8
 - Chicken Milanese / \$8
 - Chicken Parmesan / \$8
 - Breaded Chicken Cutlet / \$7
 - Lemon Grilled Chicken 6 oz. / \$6
 - 6 oz. Sesame Fennel Crusted Salmon w. Red Pepper Couli / \$11
 - Shrimp Scampi (4 pieces pp) / \$9
-

PROTEINS BY THE PAN

Full Pan – Serves 30-40 Guests | Half Pan – Serves 15-25 Guests
Slider rolls included

	<i>Full Pan</i>	<i>Half Pan</i>
Porchetta	\$80	\$50
Roast Beef in Jus	\$115	\$70
Chicketta - Pulled Chicken	\$70	\$45

ADD ON DISPOSABLES (*High End Plates | Flatware | Napkins*) w. *Utensils included* | \$2 pp
ADD ON DISPOSABLE CHAFERS | \$9 per Chafers

SANDWICH & WRAPS

Individually Boxed / Minimum order of 15 Sandwiches

BY THE SANDWICH / \$13

Includes House-made Chips & a pickle. Condiments included on the side

COLD SANDWICHES OPTIONS

- Chicken Salad
- Roast Beef
- Turkey
- Italian Cured Meat
- Ham
- Vegetarian & Hummus

UPGRADE / Add Salad \$3 / Add Cookie \$2

SHEET PIZZAS

24 Slices – Serves 20 Guests

- Classic Cheese / \$50
 - Cheese & Pepperoni / \$55
 - Gourmet Pizza / \$60
-

DESSERTS

12" Dessert Tray – Serves 15-25 Guests / 18" Dessert Tray – Serves 30-40 Guests

	12" Tray	18" Tray
Assorted Cookies & Brownies	\$30	\$55
Mini Cheesecake Bites	\$60	\$120
Assorted Dessert Bars	\$30	\$60

BEVERAGES

Soft Drinks / 12 oz. Cans - \$2.50 / 1 Liter - \$3

Bottled Water / \$3

NEXT TIME LET US TAKE CARE OF EVERYTHING.

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.



occasions
by OSTERIA

166 Franklin Street, Buffalo, New York 14202

occasionswny.com

Contact Alyssa at 716.858.3118 or alyssa@osteriabuffalo.com

REPRESENTING THE OSTERIA 166 FAMILY



166 Franklin Street, Buffalo



7 Monroe Street, Ellicottville