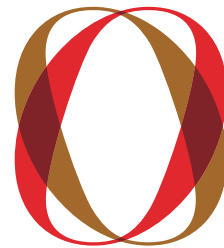


# *MAKING FOOD a CELEBRATION.*



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*

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

## *Nani's Breakfast Buffet*

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

## *Cosmopolitan Brunch*

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*

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

### *Eggs Benedict*

Poached Egg on a Crostini with Crispy Prosciutto  
and Hollandaise Sauce

### *Chef-Made Omelet Station*

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

### *Waffle Bar*

Fresh Waffles served with Seasonal Berries,  
and Assorted Toppings

### *Breakfast Pastries*

### *Seasonal Frittata*

*Seasonal Mini Quiche Ordered in quantities of 50 pieces*

### *Warm Seasonal Fruit*

### *Cinnamon Roll Bread Pudding*



# Lunch Buffets

Minimum 25 Guests

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

## SIGNATURE BUFFETS

### *Deli Lunch Buffet*

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*

Hot Roast Beef with Au Jus  
with Slider Rolls

### *Southern Comfort Buffet*

1 Entrée or 2 Entrées

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

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

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

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

New York Cheesecake

Chocolate Cake

Tiramisu

Strawberry Shortcake

Berries and Cream



# Hors D'oeuvres

50 Pieces Per Order

## *Cold Appetizers*

Tomato Confit Ricotta Crostini  
Carved Beef Tenderloin Crostini with Arugula and Horseradish Aioli  
Pulled Chicken Caesar Crostini  
Grilled Vegetable Skewers  
Tortellini Skewers  
Caprese Skewers  
Antipasto Skewers  
Berries with Sweetened Mascarpone & Ricotta in a Phyllo Cup  
Chilled Shrimp Cocktail Shooter  
Grilled Shrimp Skewers

## *Hot Appetizers*

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



# Appetizer Displays

Prices for One Hour Display | Minimum 25 Guests

## *Classic Antipasti Display*

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

## *Premium Antipasti Display*

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*

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*

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

## *Seasonal Summer Cheese Fruit and Crudité*

Assorted Domestic Cheese, Veggies, Fresh Grapes,  
and Berries

## *Hummus and Dips*

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

## *The Persian Table*

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 or 3 Choices

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

## *Soft Pretzel Display*

Soft Pretzel Bites served with Melted Butter,  
Cinnamon Sugar, Jalapeños, 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*

Osteria Salad  
Caesar Salad  
Winter Salad  
Summer Salad

## *Choice of Starch*

Rice Pilaf  
Roasted Potatoes  
Mashed Potatoes  
Pasta with Marinara

## *Choice Entrées*

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

## *Duet Entrées | Add to any Choice Entrée*

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

## *Dessert Display Options*

Cookies & Brownies  
Cheesecake and Dessert Bars

## *Premium Plated Desserts*

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*

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

## *Oysteria Seafood Bar*

*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 or Choose 3*

*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 or Choose 3*

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

## *Anything's Pastable!*

*Choose Two or Choose 3*

*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 or Choose 3*

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 - Crab Cake Sliders*  
with Lettuce, Tarter, and Onions

*UPGRADE Your Station with Protein!*

*Grilled Chicken, Fried Chicken Bites, Pulled  
Pork or Chicken*

*(Choice of Italian or BBQ Seasoning)*

*Shrimp or Vegetarian Protein*

# Carving Stations

*Served with Slider Rolls and Condiments.*

*Chef carving fees 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*

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*

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*

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*

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*

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*

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166 Franklin Street, Buffalo



7 Monroe Street, Ellicottville



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