

PRIVATE AFTERNOON LUNCH MENU

11AM-3PM

All packages include:

- ~Complimentary white linen (colored available for an additional cost)
- ~Complimentary Centerpieces ~Complimentary Parking
- ~Dedicated Server ~ AV Capability

Brunch Buffet / \$25 per guest

\$29 per guest with bottomless mimosas

One hour long buffet

Includes House Coffee, Tea, Assorted Juices and Fruit Bowl

Children 4-12 years are \$4.00 less per person. Children under 3 are FREE!

Choose 3 main entrees and 2 side items

Main Entrees

Chicken and Waffles
Assorted Tea Sandwiches
Meat or Vegetable Quiche
Mac and Cheese

Assorted Breakfast Pizzas
French Toast Bake
Roast Beef with rolls
Manicotti

Scrambled Eggs
Pancakes
Baked Chicken
Chicken A La King

Additional Add-ons

Custom Omelet Station / \$7 per guest

Includes: Fresh Whole Eggs, Bacon, Caramelized Onions
Green Peppers, Fresh Spinach, Tomatoes, Cheddar, Feta
Goat, Mozzarella Cheeses, Tequila Salsa

Waffle Station / \$7 per guest

Includes: Fresh Waffles, Whip Cream
Strawberry Sauce, Chocolate Chips
Maple Syrup

Crepes topped with Strawberry Sauce / \$2 per guest

Side Items

Breakfast Sausage
Roasted Potatoes

Home Fries
Mixed Vegetables

Bacon
Fingerling Potatoes

Lunch Buffet / \$25 per guest

One hour long buffet

Includes Herb Potatoes and Mixed Vegetables

Choose 1 salad and 2 main entrees

Garden ~ Pecan Berry ~Caesar

Choose Two Main Entrees

Chicken Marsala
Chicken Parmigiana
Roasted Bone In Chicken
Chicken, Broccoli, or Shrimp Alfredo
Meat or Vegetarian Lasagna
Roast Beef with Rolls

Penne with grilled chicken/artichokes
Chicken Piccata
Raisin Glazed Pork Tenderloin
Eggplant Parmigiana
Sausage with Peppers and Onion
Chicken Cutlets Breaded or Grilled

Chicken Milanese
Baked Ziti
Meatballs
Fried Chicken
Manicotti
Loaded Mac & Cheese

Premium Entrees add \$5 Per Guest:

Salmon with Honey Mustard Glaze
Top Sirloin
Spicy Shrimp Marinara
Fresh Cod: (Cajun, Panko, Fried)

BUFFALO BEST PACKAGE:

\$36 Per Guest with House Draft Beer and Wine

\$29 Per Guest without Alcohol

Includes: Garden Salad, Ziti with Red Sauce, Roast Beef with Plain and Kimmelweck Rolls, Two choices of Pizza

Two Hours of Unlimited House Draft Beer and Wine: (Choose Two)

Pinot Grigio

Cabernet

Chardonnay

Merlot

Riesling

Malbec

Additions:

50 wings with Bleu Cheese (Regular or Boneless) \$80 per order

Charcuterie Board / \$8 per guest

Added to any food package

Choose Four Fruits:

Strawberries

Grapes

Blueberries

Blackberries

Watermelon

Cantaloupe

Kiwi

Pineapple

Sliced Pears

Choose Four Cheeses:

Cheddar

Provolone

Brie

Swiss

Goat

Seasoned Mozzarella

Pepper Jack

Crumble Bleu Cheese

Choose Three Side Items

Olive Tapenade

Italian Olive Salad

Roasted Garlic

Mixed Nuts

Hummus

Toasted Baguettes

Roasted Vegetables

Sauteed Dandelions

Three Italian Meats:

Hard Salami

Capicola

Pepperoni

Choose Two Extras:

Beer Mustard

Strawberry Spread

Six Cheese Sauce

Dessert / \$8 per guest

Includes: Fresh Baked Cookies, Brownies, Cannoli Dip, Funnel Fries

Chocolate Covered Pretzels / \$75 per tray (30 pieces)

Chocolate Covered Oreos / \$75 per tray (30 pieces)

Appetizer Add-Ons - All Trays of 30 pieces

Coconut Shrimp / \$120 per order

Crab Cakes / \$120 per order

Shrimp Cocktail / \$100 per order

Stuffed Peppers / \$75 per tray

Mini Meatballs / \$75 per order

Pretzel Bites / \$40 per order

Chicken Quesadilla / \$75 per order

Battered Mozzarella / \$90 per order

Stuffed Pepper Arancini / \$75 per order

Bacon Wrapped Sirloin or Scallops / \$120 per order

Bacon Wrapped BBQ Shrimp / \$120 per order

PRIVATE DINNER MENU

All packages include:

- ~Complimentary white linen (colored available for an additional cost)
- ~Complimentary Centerpieces
- ~Complimentary Parking ~Dedicated Server
- ~AV Capability

Dinner Buffet

One hour long buffet

Includes Garden or Caesar Salad, Mixed Vegetables, Garlic Knots

Children 4-12 years are \$4.00 less per person. Children under 3 are FREE! Add family style to either package for an additional \$3.99 per person. Add \$4 per guest, per hour for additional buffet time.

Grand Buffet \$28 per guest	Massive Buffet \$32 per guest
Choice of Two Main Entrees and One Side Item	Choice of Three Main Entrees and Two Side Items

Main Entrees

Chicken Marsala	Penne with grilled chicken/artichokes	Chicken Milanese
Chicken Parmigiana	Chicken Piccata	Baked Ziti
Roasted Bone In Chicken	Raisin Glazed Pork Tenderloin	Meatballs
Chicken, Broccoli, or Shrimp Alfredo	Eggplant Parmigiana	Fried Chicken
Meat or Vegetarian Lasagna	Sausage with Peppers and Onion	Manicotti
Roast Beef with Rolls	Chicken Cutlets Breaded or Grilled	Loaded Mac & Cheese

Premium Entrees add \$5 Per Guest:

Salmon with Honey Mustard Glaze
Top Sirloin
Spicy Shrimp Marinara
Fresh Cod: (Cajun, Panko, Fried)

Side Items

Ziti with Red Sauce	Roasted Potatoes	Asparagus
Roasted Sweet Potatoes	Salt Potatoes	Coleslaw
Glazed Carrots	Garlic Romano Risotto	Tortellini Salad
Mashed Potatoes with Gravy	Au Gratin Potatoes	Fingerling Potatoes
Brussel Sprouts with Bacon		

Happy Hour / \$28 per guest

Includes: Stuff Peppers, Pretzel Bites, Two choices of Pizza, Garden Salad, Ziti with Red Sauce, Mini Meatballs, Roast Beef with Plain and Kimmelweck Rolls

BUFFALO BEST PACKAGE:

\$36 Per Guest with House Draft Beer and Wine

\$29 Per Guest without Alcohol

Includes: Garden Salad, Ziti with Red Sauce, Roast Beef with Plain and Kimmelweck Rolls, Two choices of Pizza

Two Hours of Unlimited House Draft Beer and Wine: (Choose Two)

Pinot Grigio	Cabernet
Chardonnay	Merlot
Riesling	Malbec

Additions:

50 wings with Bleu Cheese (Regular or Boneless) \$80 per order

Charcuterie Board / \$8 per guest

Added to any food package

Choose Four Fruits:

Strawberries
Grapes
Blueberries
Blackberries
Watermelon
Cantaloupe
Kiwi
Pineapple
Sliced Pears

Choose Four Cheeses:

Cheddar
Provolone
Brie
Swiss
Goat
Seasoned Mozzarella
Pepper Jack
Crumble Bleu Cheese

Choose Three Side Items

Olive Tapenade
Italian Olive Salad
Roasted Garlic
Mixed Nuts
Hummus
Toasted Baguettes
Roasted Vegetables
Sautéed Dandelions

Three Italian Meats:

Hard Salami
Capicola
Pepperoni

Choose Two Extras:

Beer Mustard
Strawberry Spread
Six Cheese Sauce

Dessert / \$8 per guest

Includes: Fresh Baked Cookies, Brownies, Cannoli Dip, Funnel Fries
Chocolate Covered Pretzels / \$75 per tray (30 pieces)
Chocolate Covered Oreos / \$75 per tray (30 pieces)

Appetizer Add-Ons - All Trays are 30 pieces

Coconut Shrimp / \$120 per order	Crab Cakes / \$120 per order	Shrimp Cocktail / \$100 per order
Stuffed Peppers / \$75 per tray	Mini Meatballs / \$75 per order	Pretzel Bites / \$40 per order
Chicken Quesadilla / \$75 per order	Battered Mozzarella / \$90 per order	Stuffed Pepper Arancini / \$75 per order
Bacon Wrapped Sirloin or Scallops / \$120 per order	Bacon Wrapped BBQ Shrimp / \$120 per order	

Food Stations

Available only as additions to any food package above for one hour

Carving Station

Prime Rib / \$15 per guest Turkey / \$13 per guest

Nacho Bar / \$9 per guest

Includes: Tri-Colored Tortilla Chips, Jalapenos, Pico de Gallo
Lettuce, Tomatoes, Black Olives, Sour Cream, Guacamole
Warm Cheese and Shredded Cheddar

Slider Station / \$12 per guest

Includes: Philly Cheese Steak, Buffalo Chicken, Meatball
And Ricotta, Horseradish, Red Onion, Lettuce, Tomato

Pasta Station / \$15 per guest

Includes: Choice of Two Pastas: Spaghetti,
Rigatoni, or Fettuccine, Toppings include
Grilled Chicken, Shrimp, Sausage, Broccoli
Spinach, Basil, Portobello Mushrooms,
Caramelized Onions, Fresh Tomato, Banana
Peppers, Red Sauce, Alfredo Sauce, Seasoned
Olive Oil and Pesto

Beverage Packages:

Everyone under the age of 21 must be accompanied by an adult

Any underage drinking & alcohol service will be stopped and there will be a charge for the minimum amount of guests listed

Premium Bar / \$25 per person

Two Hours

Tito's Vodka	Bombay Gin
Bacardi Rum	Captain Morgan
Jose Cuervo Silver	Jack Daniels

Two choices of 1927 Brewhouse Draft Beer, Wines and Mixed Drinks

\$5 per guest for additional hours

Top Shelf / \$30 per person

Two Hours

Grey Goose Vodka	Hendrix Gin
Bacardi Rum	Captain Morgan
Casamigos	Woodford
Crown Royal	

Two choices of 1927 Brewhouse Draft Beer, Wines and Mixed Drinks

\$7 per guest for additional hours

1927 Brewhouse Draft Beer and Wine / \$18 per guest

Two Hours of Unlimited 1927 Brewhouse Draft Beer and Wine: (Choose Two)

Pinot Grigio	Cabernet
Chardonnay	Merlot
Riesling	Malbec

\$5 per guest for additional hours

Specialty Drinks

Mimosa Bar / \$16 per guest

Two hours of unlimited Champagne, assorted juices and fruits

Bloody Mary Bar / \$18 per guest

Two Hours of unlimited Bloody Mary's with all the fixings

Hot Chocolate Bar / \$8 per guest

Two hours of unlimited hot chocolate, whipped cream and a variety of toppings

Mimosa or Sangria Bowl / \$80 per bowl (serves 35)

EVENT POLICIES

Deposit

Deposit amount will be \$300. This deposit is NON-REFUNDABLE based on the room being held for your event. Banquet Deposits need to be in to have a confirmed hold on the room.

Alcohol

The sales of alcoholic beverages are regulated by NYS. The opening of any outside alcoholic containers is strictly prohibited. No alcohol can be taken off premises. During any function with an alcoholic package, any guest consuming alcohol must be of legal drinking age with a valid ID. Any underage guest drinking will be asked to leave, and all alcohol will be removed from your function without compensation.

Event Time Frames & Menus

Events are a standard 3 hours, additional time before and after will add an additional cost to your event. Menus and head counts are to be finalized and submitted 7 days prior to the event date (if not received we will book based on the original amount of guests). Decorations are allowed with the exception of glitter or confetti. A charge of \$100 will be added to the final bill if there is any damage to walls or any area of the private space.

General Information

Enough food is prepared for the agreed upon headcount, one or two guests can be added but any more than that would require more food to be prepared. All additional guests will be discussed at time of food service and added to your final balance.

Due to health codes, NO food on the buffet is available for take home. There will be an 8.75% sales tax, a 20% gratuity and a \$50 administration fee added to the final bill. Administration fees include linen, set-up, take-down, clean up and use of cutlery. Patio Events will have additional set up fees. All event seating and capacities will be based on the specific event.

Once a deposit is made, your room is confirmed and you will receive a contract that will detail any additional items you may need to make your event a special one and what additional charges if any will be associated with your event.

Please make sure you spend time reviewing your seating layout and overall layout so we can make sure you have the best possible set up for your event.