



A Division of Joe's Deli

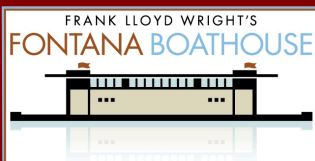
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CATERING MENU



**EXCLUSIVE CATERER TO THE
FRANK LLOYD WRIGHT BOATHOUSE**



BREAKFAST

Continental - 9.99 per person 10 person min.

Bagels, Whipped Butter, Cream Cheese, Jelly, Scones, Muffins, Yogurt, Breakfast Bars, Fresh Fruit + Juice

Basic Breakfast Sandwiches

Scrambled Egg Patty with choice of Bread (Hard Roll, Bagel or English Muffin) + Choice of Meat (Bacon, Ham or Sausage)

Small 29.95 (12 ppl)
Large 39.95 (20 ppl)

Hot Breakfast Buffet - 9.99 per person

Scrambled Eggs, Sausage or Bacon, Breakfast Potatoes, Juice + Coffee

**Minimum 48 hour notice preferred
when ordering either Breakfast or
our Office Luncheons.**

Affordable Catering Done Right!

The Buffalo Catering Co. proudly provides services for all events. Drop Off and Full Service Available for: Graduations, Weddings, Office Parties, Corporate Events, Birthdays, Holiday Parties, BBQs, Baptisms, Communions, Stags, Retirement Parties, Bridal + Baby Showers

Strata - A great brunch dish consisting of eggs, cheese + bread.

Savory Strata

Sausage, Peppers, Onions, Fontina + Basil

Asparagus, Spinach, Mushrooms, Goat Cheese + Thyme

Grand Slam with Pea Meal Bacon, Sausage, Smoked Bacon,
Three Cheeses, Yukon Gold Potatoes + Truffle Oil

Sweet Strata

Vanilla Bean + Pecan French Toast with Whipped Cream

Bananas Foster

Triple Berry

Nutella-Banana

Small 29.95 (6-8 ppl)
Large 55.95 (15-18 ppl)

Fresh Fruit Platter

Pineapple, Honeydew, Cantaloupe, Grapes, Strawberries or
Other Seasonal Market Offerings

Small 35.00 (10 ppl)
Large 60.00 (20 ppl)



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Office Luncheon I - 7.25 per person

Assorted Sandwiches on Various Breads + Wraps
with Different Meats + Cheeses

Potato Chips

Two Liters of Soda (Regular + Diet)

Condiments (Mayo, Mustard, Hot Pepper Rings + Sub Oil)

Includes: Utensils, Napkins, Plates + Cups

Office Luncheon II - 8.75 per person

Assorted Sandwiches on Various Breads + Wraps

with Different Meats + Cheeses

Assorted Wraps

One Cold Side (Options listed below)

Assorted Cookies + Brownies

Potato Chips

Two Liters of Soda (Regular + Diet)

Condiments (Mayo, Mustard, Hot Pepper Rings + Sub Oil)

Includes: Utensils, Napkins, Plates + Cups

Cold Side Options

Greek Pasta with Cucumbers, Olives, Feta, Bell
Peppers + Tomato

Chef Salad with Greens, Cucumbers, Carrots, Croutons,
Sprouts + Tomato

Caesar with Asiago, Croutons + Homemade Dressing
Italian Pasta with Tomatoes, Carrots, Roasted Peppers,
Garbanzos, Broccoli + Pepper Rings

Fresh Cut Homemade Coleslaw

Baby Red Potato Salad

Tuna Macaroni

Penne with Basil Pesto, Tomatoes + Fresh Mozzarella

Cous Cous with Feta, Peanuts + Olives

Wild Rice Salad with Pecans, Cucumbers + Tomatoes

German Style Potato Salad with Smoked Andouille

**Add Additional Side for 1.75 per person*

\$= Up Charge



Mexican Fiesta - 12.99 per person

All options include Tortilla Chips

Choose 2 meats:

Carne Asada (Steak), Pollo Asado (Chicken), Ground Beef,
Carnitas (Roast Pork Shoulder), \$ Crispy White Fish or
\$ Baja Shrimp

Choose 2 sides:

Black Beans, Pigeon Peas, Charred Corn, Lime-Cilantro Rice,
Soffrito Rice or White Rice

Toppings:

Shredded Lettuce, Pico de Gallo, Chopped Onion, Shredded
Cheddar, Sour Cream, Pickled Jalapenos + Carrots

Choose 2 Salsas:

Hot or Mild, Tomatillo, Habanero, Salsa Verde, Chipotle or
Black Bean

Boxed Lunch - 7.50 per person 12 people min.

Individually Boxed Custom Lunch – Each with Your Choice
of Sandwich (Ham, Turkey, Tuna, Veggie, Roast Beef), Bag
of Chips, Fresh Assorted Cookies + Water or Can of Soda



Ask About

PRIVATE BANQUET ROOM

Elmwood Avenue

Accommodates 40 for a Sitdown or 60 for a Cocktail Reception
(Inquire about our rates)

Afternoon Delights Buffet 11.99 per person/12 people min.

Choose 2 Entrees

Roast Beef Au Jus with Weck + Plain Rolls
Local Italian Sausage or Chicken Sausage with Peppers + Onions
Chicken Parmesan with Mozzarella, Marinara + Basil
Chicken "Cordon Bleu" with Baked Ham + Swiss Cheese Cream Sauce
Chicken Cutlets with Roasted Pepper Mayo
Slow Roasted Pulled Pork with Carolina Style or Chipotle BBQ sauces (smoked for an additional 1.00 per person)
Our Best Fried Chicken – Dill Pickle Brined then dipped in Spicy Buttermilk + dredged in Seasoned Flour (Boneless or Bone-In) with Honey Mustard
Roasted Caraway Crusted Pork Loin with Caramelized Apples
Red Wine Braised Pot Roast with Crispy Fried Onions
Chicken Marsala with Wild Mushroom Demi Glace
Chicken Piccata with White Wine, Lemon, Butter, Garlic, Capers + Parsley
Oven Roasted Turkey with Sage Gravy + Cranberry Chutney
Eggplant Parmesan with Marinara, Fresh Mozzarella + Basil
Lunch Lady Style Meatloaf with Sweet + Tangy BBQ Glaze

*Add Additional Entree for 2.50 per person

Choose 1 Cold Salad

Chopped Romaine with Blue Cheese, Applewood Bacon, Tomato, Red Onion, Radishes + French Dressing
Steak House with Tomato, Applewood Bacon, Gorgonzola, Fried Onion Rings, Cucumber +Buttermilk Basil Dressing
Arugula Salad with Toasted Sliced Almonds, Fennel, Tomatoes, Shredded Asiago + Lemon Vinaigrette
Salumists Salad with Salami, Garbanzo, Celery, Olive Salad, Provolone + Italian Red Wine Vinaigrette

Choose 1 Hot Side

Baked Ziti with Homemade Marinara + Mozzarella
Parmesan Au Gratin Potatoes
Homemade Mac-n-Cheese (Jalapeno + Bacon .50 per person)
Roasted Baby Red Potatoes with Brown Butter, Thyme + Garlic
Grandma's Cheesy Potato Bake with Potato Chip Topping
Smashed Potatoes (Fully Loaded add .50 person)
Penne a la Vodka with Marinara, Cream, Peas + Mozzarella
Seasonal Vegetables – Sautéed or Steamed (Your choice or trust the Chef!)
Italian Green Beans with Garlic, Tomatoes + Basil
Roasted Cauliflower
Buffalo Style Potatoes
Rice Pilaf

*Add Additional Side for 1.75 per person

BBQ Buffet

12.99 per person/10 person min.

BBQ Chicken (Boneless or Bone-In) or Vinegar Based Beer Can Style
Slow Roasted Pulled Pork with Rolls
Homemade Macaroni-n-Cheese (Jalapeno + Bacon .50 per person)
Baked Beans
Fresh Cut Coleslaw
Chef Salad

We also can provide
a chef on site with a
grill for your event!



HORS D'OEUVRES

★ BUY 4 DOZEN OF SAME HORS D'OEURVE + GET 5TH FREE! ★

18.00 per dozen

Beef on Weck Crostini with Rare Roast Beef, Sea Salt, Caraway Seeds, Horseradish + Crème Fraiche
Jerk Chicken Satay with a Pineapple Hoisin Glaze
Deviled Egg Trio with Truffled, Crispy Prosciutto, Caper + Parsley
Three Cheese Risotto "Tater Tots" with Truffle Aioli
Thai Chicken Satay with Cashews + Cilantro
Potato Latkes with Herbed Sour Cream + House Made Apple Sauce (Smoked Salmon 1.00 per person)
Stuffed Mushrooms your choice of Sausage + Fontinella or Parmesan with Garlic Breadcrumbs or Hot Banana Pepper
Spanikopita with Spinach + Cheese in a Flaky Phyllo Dough
Swedish Meatballs in a Classic Cream Sauce
Mini Quiche Filled with Vegetables + Cheeses
Smoked Chicken Quesadilla
Pigs in A Blanket – Beef Franks Wrapped in Pastry

30.00 per dozen

Asparagus in Puff Pastry or Wrapped in Smoked Salmon
Bacon Wrapped Scallops with a Teriyaki Horseradish Glaze
Mini Crab Cakes with Old Bay Aioli or Classic Remoulade
Lamb Lollichops with Feta, Olives, Mint + Lemon Zest
Crispy Pork Belly with Hoisin BBQ Glaze, Pickled Watermelon + Jalapeño, Cilantro + Crispy Wonton
Shrimp Cocktail with House Made Cocktail Sauce
Shrimp Satay served with a Trio of Dipping Sauces
Arancini (Italian Style Rice Fritters) your choice of Sausage + Gorgonzola or Tomato, Basil + Mozzarella or B.L.T
Beef Wrapped in Puffed Pastry with a Mushroom Dressing
Raspberry & Brie Purses in Phyllo

We can arrange for equipment rental which may include chafing dishes, china, glassware, flatware, linens, tables + chairs. We can also provide a service staff whether black tie or casual.

Sandwich Sliders - 30.00 per dozen

Beef on Weck
Corned Beef on Rye with Spicy Mustard
Muffaletta
Cuban
Turkey Club
Pork + Ricotta Meatballs with Pecorino + Arugula
Pulled Pork with Chipotle BBQ Sauce + Jalapeño Coleslaw
Beef Tenderloin with Blue Cheese, Steak Sauce + Crispy Onion Rings
Carved Turkey with Basil Pesto + Fresh Mozzarella
Assorted Grilled Vegetables with Field Greens
\$ Sausage + Peppers with Provolone

Bruschetta Bar - 2.99 per person

Includes Garlic Rubbed + Grilled Crostinis Drizzled with EVOO

Your Choice of 3 Toppings

Marinated Artichokes + Goat Cheese
Olive Tapenade
Heirloom Tomato + Basil
Basil Pesto
Sundried Tomato Pesto + Feta
Roasted Garlic + White Beans
Caramelized Wild Mushrooms
Hummus
Eggplant Caponata
Peperonata + Provolone

\$= Up Charge

Stag Party - 10.99 per person

Roast Beef Au Jus with Rolls

Baked Ziti with Homemade Marinara + Mozzarella

Caesar Salad with Homemade Dressing or Chef Salad

Chicken Wings with Celery, Carrots + Blue Cheese

* Add Chicken Cutlets 2.00 per person

The Perfect Shower - 12.99 per person

Assorted Tea Sandwiches (Smoked Salmon with Herbed Cream Cheese; Capers + Red Onion; Tuna Salad with Cucumbers; Egg Salad; Curried Chicken Salad with Raisins + Cashews)

Waldorf Chicken Salad with Wild Rice, Spinach, Pecans, Apples, Celery + House Made Lemon Aioli

Panzanella Salad with Rustic Garlic Bruschetta, Heirloom Tomatoes, Fresh Mozzarella, Basil, Balsamic Vinaigrette

Greek Pasta Salad with Farfalle, Kalamata Olives, Feta, Bell Peppers, Cucumber + Greek Vinaigrette

Homemade Punch – Sparkling Beverage Custom Prepared to your Taste

Ala carte

Stuffed Hot Banana Peppers

Your Choice of Four Cheese or Sausage

Half (12-15pcs) 40.00 Full (24-30) 75.00

Macaroni-n-Cheese – Half 40.00 Full 70.00

Lasagna – Half 45.00 Full 85.00

Chicken or Turkey Pot Pie – Half 45.00 Full 75.00

Fresh Fruit Platter – Small 35.00 Large 60.00

Vegetable Crudite – Small 30.00 Large 50.00

Cheese + Crackers – Small 35.00 Large 60.00

Antipasto – Small 45.00 Large 80.00

Mediterranean Salad – Small 29.95 Large 54.95

Individual Baked Ziti – Small 35.00 Large 60.00

Chicken Cutlets – Half 35.00 Full 60.00

Pork Cutlets – Half 35.00 Full 60.00

Roast Beef Au Jus – Half 45.00 Full 86.00

Sandwich + Wrap Platter – Small 55.00 Large 95.00

Assorted Grilled Vegetable Platter – Small 30.00 Large 50.00

Deluxe Buffet

Choose 2 entrees + 3 sides (anything from the "Hot Side" option of the Afternoon Delights Buffet may be chosen as well)

* Includes Rolls

16.99 per person

Choose 3 Sides

Salads + Vegetables (Sides)

Baby Spinach with Candied Pecans, Beets, Pickled Red Onion + Gorgonzola

Roasted Cauliflower with Capers, Brown Butter, Lemon, Parsley + Hazelnuts

Roasted Root Vegetables

Green Beans Almandine

Seasonal Vegetables – Sautéed or Steamed (Your choice or trust the chef!)

Roasted Brussels Sprouts with Maple Syrup, Bacon + Thyme

Grilled Asparagus with Citrus Herb Aioli

Sautéed Broccoli Raab with Garlic, Pinenuts + Pecorino

Creamed Corn with Jalepeño

Ratatouille with Thyme, Sherry Vinegar + Goat Cheese

Pastas, Potatoes + the Like

Potatoes Saltimbocca with Prosciutto, Sage + Lemon Butter

Parmesan Au Gratin Potatoes with Wild Mushrooms + Truffle Oil

Simple Garlic Herb Roasted Potatoes

Smashed Sweet Potatoes with Mascarpone, Rosemary + Candied Ginger

Greek Potato Wedges with Feta, Olives + Dill

Jasmine Rice with Coconut, Raisins, Cashews + Cilantro

"Thanksgiving Style" Stuffing with Sausage + Sage

Penne Alfredo with Garlic Cream Sauce + Parmesan

Farfalle Arrabiatta with Pancetta, Chiles, Garlic, Tomatoes + Pecorino

Linguini Aglio Olio with Garlic Chips, Parsley + Pecorino

Stuffed Pepper Mac-n-Cheese with Sausage, Three Cheeses + Roasted Banana Peppers

* Any Deluxe Buffet menu item can be made ala carte.

Choose 2 Entrees

Chicken

Milanese with Arugula, Lemon + Parmesan

Parmesan with Marinara, Mozzarella + Basil

Dill Pickle Brined + Roasted with Crème Fraiche + Dill

Francese in Parmesan Egg Batter with Garlic, Parsley + White Wine

Piccata with Capers, Parsley, Lemon + Butter

Rotisserie Style with Garlic + Herbs

Chiavettas Style

Jerk Thighs with Pineapple, Hoisin Peppers, Onions + Cilantro

Pork

Grilled Pork Tenderloin with Whole Grain Mustard Crema

Meatballs with Ricotta, Pecorino + Garlic Bruschetta

Maple Glazed with Wild Mushroom + Pancetta Stuffing

Cuban Stuffed with Swiss Cheese, Pickles, Ham + Honey Mustard

Breaded Cutlets

Beef

Cabernet Braised Short Ribs with Rosemary + Thyme

Asian Style Flank Steak with Sesame, Garlic + Hoisin

BBQ Rubbed Slow Roasted Beef Brisket served Grilled + Sliced

Whole Roasted Tenderloin with Béarnaise Sauce (\$6.00 per person up charge)

Pasta

Potato Gnocchi Bolognese with Slow Cooked Beef or

Pork Ragù

Cajun Chicken Alfredo with Mushrooms, Peas, Tomatoes, Bell Peppers + Pecorino



Vegetarian

Faux Filet Mignon with Marinated Grilled Portobello

Mushroom, Blue Cheese Stuffing + Fried Onion Rings

Eggplant Parmesan, Crispy Fried with Marinara Sauce, Fresh Mozzarella + Basil

Grilled Vegetable Napoleons with Fresh Mozzarella, Basil, Sundried Tomato Pesto + Arugula

Rigatoni al Forno with San Marzano Tomato Sauce, Five Cheese + Vodka Cream

Vegetable Lasagna with Béchamel Sauce, Tomato + Grilled Vegetables

Potato Gnocchi with Fresh Herbs + Parmesan

Seafood

(All Items Vary on Market Price)

Bacon Wrapped Scallops with Horseradish Glaze

Cedar Planked Salmon with Aged Balsamic + Grilled Scallions

Shrimp Scampi with Garlic Bruschetta

Casino Style Stuffed Shrimp + Drawn Butter

Crab Cakes + Remoulade Sauce

Haddock Italiano with Parmesan, Garlic Breadcrumbs + Roma Tomatoes

Sea Bass Francese in Parmesan Egg Batter with Garlic, Parsley + White Wine

DESSERTS



2.95 per person - 12 per min.

Assorted Minis which include: Hello Dollies, Cookies, Brownies, Coconut Macaroons, Cupcakes, Eclairs + Lemon Bars.

German Chocolate Cake

Seasonal Fruit Crumble

Apple Jalepeño Pie

Carrot Cake

Junk Yard Brownie

*Coffee Service + Tea Service available 1.95 per person

** Bar Packages Available Upon Request

Policies

25% deposit required for all large events.

Count on number of guests for large events due 5 days prior to event, after which count may increase but NOT decrease.

Delivery and setup pricing based upon each individual event.

*Only Office Luncheons I & II include plates & utensils, all other packages have those items available for purchase.

*All deliveries subject to a minimum 15% service charge for delivery & setup.

We accept AMEX, Visa, Mastercard, Discover + Company Checks. All corporate accounts are welcome.

***All prices subject to change.**

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