



Exquisite Catering

at ASBURY HALL



341 DELAWARE AVENUE BUFFALO, NEW YORK 14202

Exquisite Catering has had the privilege of hosting thousands of events over the past ten years to some of Buffalo's most prominent individuals. We are excited about our partnership with Ani Difrancio, Scot Fisher and Asbury Hall. This partnership will bring our guests the highest quality of service in one of the most unique venues in Buffalo. We hope that the enclosed menu will help guide you in planning an unforgettable experience for your event.

We look forward to serving you.

Sincerely,

Austin Scaccia TEL: 716.228.1851
EVENT MANAGER

2013

* *Bar Pricing* *



Brands of liquor & wine are subject to change without notice due to availability.

We do not allow shots at any of our bars

Gold Select Bar Pricing

Price per person includes:

Stoli Vodka Stoli O
 Stoli Raz Cutty Sark Scotch
 Bacardi Rum Tangueray Gin
 Jack Daniels Captain Morgan
 Seagram 7
 Old Grand Dad Bourbon
 DiSaronna Amaretto
 Baileys Irish Crème
 Southern Comfort
 DeKuyper Peach Tree Schnapps
 Jose Cuevo Tequilla
 Frangelico Premium Select Wines
 Molson Canadian & Light Bottles

2-Hour Open Bar\$19 per person
 3-Hour Open Bar\$22 per person
 4-Hour Open Bar\$25 per person
 5-Hour Open Bar\$28 per person

Platinum Select Bar Pricing

Price per person includes:

Kettle One Vodka
 Tangueray 10 Gin Bacardi Rum
 Johnnie Walker Black Jack Daniels
 Captain Morgan Canadian Club
 Old Grand Dad Bourbon
 Southern Comfort
 DiSaronna Amaretto
 Baileys Irish Crème
 Romano White Sambuca
 Patron Silver Tequila
 Parrot Bay Rum
 Galliano
 Cointreau

DeKuyper Peach Tree Schnapps
 Frangelico Premium Select Wines
 Molson Canadian & Light Bottles

2-Hour Open Bar\$22 per person
 3-Hour Open Bar\$25 per person
 4-Hour Open Bar\$28 per person
 5-Hour Open Bar\$31 per person

Above Packages Include Soda and Mixers

Soda Bar add \$2.00 per person per hour
 Asti Champagne Toast add \$2.00 per person
 Asti Champagne Toast and House Select Wines during dinner..... add 6.00 per person

** A Bar Package must be purchased when you select one of the above items.*

Beer, Wine & Soda Bar.....add \$12.00 per person for first hour
 Includes soda, house brand wines and bottled beer
 \$3.00 for each additional hour

**Cash Bars, Lounge Bars, Consumption Bars require a bar setup & breakdown fee of \$150.00*

** Adding a second bar to your party requires a \$150.00 setup & breakdown fee*

** We do not allow consumption bars & cash bars on Fridays and Saturdays*

** The bar that ends the night must be the bar that started the night*

* *Hors D'oeuvres* *

Hors D'Oeuvres Display Selections

Based on a minimum of 75 guests

Seasonal Fresh Fruit Display
Domestic Cheese Display
Imported Cheese Display
Crackers

\$6.95 per person includes all of the above

Antipasto Display

Prosciutto, salami, marinated artichokes,
marinated olives, pepperoncini,
roasted red peppers, pickled eggplant, sopresetta
and capicola

\$9.95 per person

*includes the cheese and fruit display along with
antipasto display*



Passed Appetizers Selections

Prices are based on 100 pieces

Hors D'Oeuvres Below Are \$250

Trio Bruschetta

Duck Confit on Brioche drizzled with truffle honey

Grilled Flatbread with imported prosciutto and wild mushrooms

Mini crab cakes with a red pepper aioli

Skewered BBQ shrimp & scallions with a sweet corn dipping sauce

Sweet & Spicy Sesame Chicken Satays

Steak Au Poivre Bites with a horseradish cream sauce

Nori Rolls (spicy tuna, vegetarian rolls)

Shrimp and Corn Fritters with a spicy red pepper remoulade

Tuna Tartar on a wonton chip

Mini Spanikpopita Quiche Cups

Endive slipper with pear, walnut & gorgonzola compote

Pork Stuffed Mushrooms

Spring Vegetable Roll with a ponzu dipping sauce

Brie & Pear Purses

Fried Cheese Ravioli with a Fra Diavolo Sauce

Crab and Shrimp Wonton

Beef Dumpling with a Rice Wine Soy Sauce

* *Dinner Entrees* *

All dinner entrees include your choice of salad, dinner rolls and butter along with 100%
Columbian coffee, decaf & tea.

Salad Selections:

Please select one of the following

Balsamic Mixed Field Green Salad

Field greens tossed with cherry tomatoes, English cucumbers & balsamic vinaigrette

Anjou Pear Salad

Sliced Anjou pears, candied walnuts and crumbled gorgonzola cheese on a bed of mixed field greens, topped with a cider vinaigrette

Caesar Salad

Traditional Caesar with chopped romaine lettuce, shredded parmesan cheese, warm potato croutons and Caesar dressing

Mixed Berry Salad

Raspberries, blackberries, blueberries tossed with mesclun greens and topped with a white berry vinaigrette and garnished with gorgonzola cheese

Pine Nut Salad

Baby spinach with goat cheese and pine nuts with a bacon vinaigrette

Beef Selections:

14oz NY Strip Steak

With a porcini mushroom demi glaze along with garlic mashed and asparagus \$46

Filet Mignon (8oz)

Seared filet topped with a merlot reduction sauce along with red bliss potatoes and green beans almandine \$46

Pork Selections:

Stuffed Pork Chops

Smoked pork chop served with sweet mashed potatoes and a cranberry apple chutney with asparagus \$41

Double Cut Pork Chop

Topped with a gorgonzola glaze and served with root vegetable hash \$41

Seafood Selections:

Pecan Crusted Salmon

Salmon seared with Pecans and topped with a honey beurre blanc served with sweet potato and chorizo hash \$39

Seared Swordfish

Topped with a crab and tomato butter along with herb risotto and asparagus \$34

Roasted Mahi Mahi

Shrimp crusted with a Herb risotto and green beans almandine \$34

Chicken Selections:

Chicken Genoese

Prosciutto and smoked Gouda stuffed, breaded and baked and served with garlic mashed potatoes and green beans almandine \$35

Free Range Chicken

Airline chicken oven roasted and topped with butter milk drizzle and caramelized onion mashed potatoes and marinated tomato salad \$35

Vegetarian Selections:

Cheese Tortellini with Oven Roasted Tomatoes

Spinach, tomato and egg tortellini tossed with oven roasted tomatoes, wilted spinach, in a roasted tomato sauce and parmesan cheese \$31

Mushroom Ravioli

with a brandy cream sauce \$31

Dual Entree Selections:

Filet Mignon & Shrimp 5oz grilled filet paired with three gulf coast crab stuffed shrimp \$49

Filet Mignon & Grilled Salmon 5oz grilled filet served with a three peppercorn sauce alongside a grilled salmon filet with lemon dill sauce \$49

Grilled Salmon & Lamb Chops Grilled filet of salmon and herb encrusted lamb topped with a whole grain mustard sauce \$54

New Surf & Turf 5oz grilled filet with a three peppercorn sauce, jumbo scallops, asparagus and topped with a béarnaise sauce \$49

Buffet Package

Included with the package:

- 1. Imported and Domestic Cheese Display along with a Seasonal Fresh Fruit Display**
(will be served for the first hour)
- 2. Please Select Three Appetizers To Be Passed From Page 3**
- 3. Salad Station** (please select two of the following)
 - A. Caesar Salad
 - B. Balsamic Mixed Field Green Salad
 - C. Anjou Pear Salad
 - D. Mixed Berry Salad
 - E. Pine Nut Salad
 - F. Lemon Parmesan Asparagus
- 4. Your choice of one of either beef stations**
 - A. Steak in the Grass Station
Sliced Tenderloin sauteed with seasoned spinach, served on a mini roll
 - B. Chateaubriand
A cut of the finest tenderloin with a 3 peppercorn sauce
 - C. Carved Pork Loin with an Apricot Serrano Chili Glaze
- 5. Please select Five Of The Below Items**
 - A. Penne pasta with mushroom parmesan sauce
 - B. Gemelli tossed with kalamata olives, tomatoes, capers, olive oil & garlic
 - C. Orecchiette Primavera
 - D. Green Beans Almandine
 - E. Sliced Baby Red Potatoes
 - F. Salt and Pepper Broccoli
 - G. Mashed Potatoes with Gravy
 - H. Basmati Rice with diced vegetables
- 6. 4 Hour Open Bar**

with Gold Open Bar \$67
with Platinum Open Bar \$70

Sanctuary Wedding Package

4 Hour Open Bar

Asti Champagne Toast

House Select Wines

Cocktail Hour (During First Hour)

Imported and Domestic Cheese Display

Seasonal Fresh Fruit Display

Antipasto Display

Crackers

Please Select Three Passed

Appetizers from Page 3

Please select a salad from page 4

Select Three Entrée Options:

Beef:

1. 14oz NY Strip Steak
2. 8oz Filet Mignon

Chicken:

1. Chicken Genoese
2. Free Range Chicken

Seafood:

1. Pecan Crusted Salmon
2. Seared Swordfish
3. Roasted Mahi Mahi

Vegetarian:

1. Cheese Tortellini with a hearty tomato sauce
2. Mushroom Ravioli with a brandy cream sauce
3. Vegetable Tofu Stir Fry

with Gold Open Bar \$78 per person
with Platinum Open Bar \$81 per person

Platinum Stations Package {limited seating}

Included with the package:

5 Hour Open Bar

Cocktail Hour (During First Hour)

Imported and Domestic Cheese Display

Seasonal Fresh Fruit Display

Antipasto Display

Please Select Three Passed

Appetizers from Page 3

Dinner rolls and butter

This package includes the following stations:

Hand Tossed Caesar Salad (Chef Supervised) & Anjou Pear Salad

Mediterranean Polenta Bar

Herb Roasted Polenta Rounds

Toppings:

- Creamed Chicken and Leeks
- Wild Mushroom Ragout
- Fire Roasted Tomato & Basil Marinara with Shrimp

Pasta Station (Chef Supervised)

Penne Pasta and Cheese Tortellini

Choice of Vodka Blush Sauce or Alfredo

Choice of Broccoli & Mushrooms & Tomatoes

Parmesan Cheese Topping

Please select two stations:

Carved Chateaubriand with a Merlot Reduction

Carved Prime Rib of Beef

Carved Pork Loin with an Apricot Serrano Chili glaze

Carved Turkey Station with a Cranberry Mayo

Herb Roasted Chicken with a pan gravy

Mustard Seared Scallops & Salmon with a Lobster Dill Sauce

Dessert Station *(available for the last two hours)*

Assorted Petit Fours

Chocolate Covered Strawberries

Coffee and Tea

with Gold Open Bar \$96

with Platinum Open Bar \$99

❁ *Banquet Event Guidelines and Policies* ❁

The following information and suggestions are offered as part of our continuing effort to insure that your event is well planned and executed. It is our hope that we will be able to assist you in any of the details necessary in making your special day a memorable one. Please take a few minutes to review these Guidelines and Policies

MUST KNOW INFORMATION:

- Deposits are non-refundable and are at least \$1,500.00 or 20% of the total bill..
- We do not serve shots at any of our bars.
- We require a final guaranteed guest count eight days before your event.
- Payment must be paid in full seven days before your event.
- Your band, music or D.J. must end at the same time as your bar (no exceptions).
- We do not allow outside beverages or food to be brought in to the banquet hall. Wedding cakes are excluded from this rule. Please ask me about any item that you are wishing to bring in.
- Place cards must be ***alphabetized***.
- Bar extensions will be based on your final guaranteed counts and not on how many guests are remaining at your event.
- **Table names** - If you plan on naming tables you must include a number along with it such as (1-Texas). This reduces confusion amongst your guests and increases the efficiency of our staff.

SEATING DIAGRAM & ATTENDANCE:

- We require a final guaranteed guest count eight days before your event.
- We require that all sit-down events assign guests to tables to insure proper seating and organization.
- We require that if you are having a sit-down event that you furnish us seven days before your event with a seating chart with how many people at each table and how many entrees.

PAYMENT:

- We will provide you with your balance eight (8) days before your event.
- We require a Certified Check, Money Order or Personal Check in this amount seven (7) days before your event.
- We suggest that you bring a personal check to cover any additional expenses such as increased number of guests over the guarantee, additional hours of bar, etc.
- Payment in full is required for all events seven (7) days before the event.
- We do not accept credit cards.

WEDDING TASTINGS:

- We offer a complimentary tasting of your wedding menu to the couple of a booked wedding reception. Any additional guests are welcome to join for a fee of \$40 pp. Tastings typically occur 9-6 months before the event.

USEFUL INFORMATION:

- ***Please advise your D.J./Bandleader, Baker or Florist that deliveries must arrive at most three hours prior to your event.***
- We strongly recommend that your sound system/ band setup prior to guest arrival.
- All items must be removed the night of your event unless prior arrangements have been made.
- No confetti, inc: beads, marbles, glitter or bubbles are allowed on the premises... Their use will result in a \$200.00 service charge for clean up added to your bill.
- We reserve the right to control volume at an event if it becomes necessary.
- The bar you begin the night with must be the same bar you end the night with.
- Catering director has the final say over all diagrams.
- We do not allow pets into the banquet space.

SEVEN DAYS PRIOR:

- Any item that you would like us to set out for your event must be delivered to Exquisite Catering and must be checked in by the catering director.
- Please mark any boxes or containers with your name & date of the event.
- Please provide us with a detailed written list of instructions for any of these items.
- Our staff will set out these items according to your instructions.
- We will be happy to assist you placing your ***assembled*** centerpieces on tables.
- If you are using place cards they must be alphabetized.
- Head table place cards should be separate.
- Please notify us of any last minute table changes.

ADULT BEVERAGES:

- Exquisite Catering recognizes that we have a responsibility to provide our guests an environment conducive to a warm social gathering. As service of alcoholic beverages relates to your event, we believe our responsibility is to maintain this environment. Because of this commitment:
- We maintain the right to refuse service of alcohol to anyone who may jeopardize his or her safety and the safety of others.
 - We remind you that the drinking age is twenty-one (21) and we are required to proof any individual whose age is in question.
 - Lack of proof will result in lack of service.
 - We do not serve shots at any of our banquet bars.
 - If you extend your bar for a half hour or an hour, your music must also extend.

✨ *Banquet Information* ✨

MISCELLANEOUS:

- Please notify use seven (7) days prior to your event of any special dietary requirements.
- Advise your guests with dietary requirements to notify their server at the start of dinner.
- Guests arriving late to dinner will be served the course being served & the remaining courses.
- We do not allow outside alcohol and food to be brought into Asbury Hall. Please check with the Catering Director regarding what items can and can't be brought in.

GUARANTEES

In order to be properly prepared to host your event, it is essential that we be informed of your guaranteed attendance at least 8 days prior to the date of the event. Once this number is received reductions cannot be made. We will prepare for 5% more than your guarantee. However, should the attendance be below the original number of guests guaranteed, the bill will reflect your original guarantee. The final menu for your function is due at least 2-weeks prior to your event. Excessive changes may result in an additional charge.

FOOD & BEVERAGE

All food and beverage served on premises must be purchased from, prepared by & served by the staff of Exquisite Catering. No food or beverage will be permitted to be brought into or removed from the premises. In accordance with the rules & regulations set by the state of New York, Exquisite Catering cannot condone the use of alcoholic beverages to anyone less than 21 years of age. Please note that the state of New York regulates alcoholic beverage sales and service. Therefore it is a policy that no liquor, beer or wine may be brought into the facility from an outside source.

TERMS

All deposits will be applied to the final bill, which is due one week prior to your event. Methods of payment include, cash, certified check. Tax-exempt status will be granted provided that the official documents are presented at the time of the final attendance guarantee. Prices quoted are subject to proportionate increases to meet increased costs of goods & services at the time of the event. The maximum increase allowable is 10%.

Exquisite Catering will guarantee prices 90 days in advance of the event. All menu pricing is subject to 18% service charge (or \$18 per server/bartender per hour for functions that don't meet a minimum to cover labor costs.) and 8.75% New York State sales tax. We do not accept credit cards.

FOOD REMOVAL POLICY

- For the health and safety of our guests it is our strict policy that all food including buffet items remain with the Catering Department at the end of the event for proper disposal. Our policy prohibits us from allowing guests to remove any remaining food and beverages. If food is removed the catering department is not responsible or liable for the quality or safety of these items.

FRIDAY & SATURDAY MINIMUMS

A minimum of \$65 a person before tax and gratuity along with a minimum guest count of 150 guests is required (\$9,750.00).