



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 Difranco, 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

2012

★ *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	J&B Scotch
Bacardi Rum	Tangueray Gin
Jack Daniels	Captain Morgan
Canadian Club	
Early Times 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:

Grey Goose Vodka	
Tangueray 10 Gin	Bacardi Rum
Johnnie Walker Black	Jack Daniels
Captain Morgan	
Early Times Bourbon	
Southern Comfort	
DiSaronna Amaretto	
Baileys Irish Crème	
Romano White Sambuca	
Patron Silver Tequila	
Parrot Bay Rum	
Galliano	
Cointreau	
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 Premium Select Wines during dinneradd 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 labatts blue and light
 \$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*

** The bar that you begin the event with, must be the same bar you end the event with.*

** We do not allow consumption bars & cash bars on weekends*

* *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 redpeppers, pickled eggplant, sopresetta
and capicola

*\$9.95 per person
includes the cheese and fruit display*



Hors D'Oeuvres Display & Passed Selections

Prices are based on 100 pieces

Hors D'Oeuvres Below Are \$250

Tomato and Mozzarella Skewers with pesto dipping sauce

Trio Brushetta

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 Spanakopita Quiche Cups

Endive slipper with pear, walnut & gorgonzola compote

Black Bean Corn Cake topped with a salsa verde

Pork Stuffed Mushrooms

Scallop Ceviche on cucumber with a chili-lime vinaigrette

Summer Vegetable Roll with a ponzu dipping 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
raspberry 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 balsamic vinaigrette and
garnished with gorgonzola cheese.

Wedge Salad
with marinated tomatoes and topped
with blue cheese and bacon.

Beef Selections:

16oz NY Strip Steak
With a porcini mushroom
demi glaze along with garlic
smashed and asparagus \$46

Filet Mignon (8oz)
Seared filet topped with a merlot
reduction sauce along with red
bliss potatoes and green beans
almondine \$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 sweet mashed
potatoes and a sun dried cherry
hash \$41

Seafood Selections:

Pecan Crusted Salmon
Salmon seared with fresh herbs
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
Roasted Mahi Mahi topped with a chili
lime sauce along with baby red potatoes
and green beans almondine
\$34

Chicken Selections:

Chicken Genoese
Prosciutto and smoked Gouda
stuffed, breaded and baked and
served with garlic mashed potatoes
and green beans amandine \$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

Vegan Selections:

Vegan entrees are available upon request

Vegetable Tofu Stir Fry \$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

Stations 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. Wedge Salad
- 4. Please Select One Carving Station** (Additional can be added for \$5.00 pp)
 - 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 Four Of The Below Items**
 - A. Penne pasta with mushroom parmesan sauce
 - B. Gemelli tossed with olives, tomatoes, capers, olive oil & garlic
 - C. Orecchiette Primavera
 - D. Green Beans Almondine
 - E. Sliced Baby Red Potatoes
 - F. Salt and Pepper Broccoli
 - G. Mashed Potatoes with Gravy
 - H. Basmati Rice with diced vegetables
 - E. Jalapeno and Bacon Mac & Cheese
 - F. Lemon Parmesan Asparagus
- 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. 16oz 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

A la carte \$98.45 per person

❁ *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.

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.
- If you have a band or a D.J. the music must end at the same time as the bar.
- 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 us 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).