



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 twenty years. We are excited about our continued partnership with Ani DiFranco, Scot Fisher and Asbury Hall. This partnership brings 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

DIRECTOR OF CATERING & EVENTS

❁ Bar Pricing ❁



Gold Select Bar Pricing

Price per person includes:

- Stoli Vodka Stoli O
- Stoli Raz Cutty Sark Scotch
- Bacardi Rum Beefeaters Gin
- Jack Daniels Captain Morgan
- Seagram 7 Parrot Bay Rum
- Jim Beam Bourbon
- DiSaronna Amaretto
- Baileys Irish Crème
- Southern Comfort
- Peach Tree Schnapps
- Jose Cuervo Tequila
- Frangelico House Select Wines
- Molson Canadian & Light Bottles
- Yuengling 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

Package Includes Soda, Mixers & Juices

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

We do not allow shots at any of our bars

Platinum Select Bar Pricing

Price per person includes:

- Kettle One Vodka Bacardi Rum
- Bombay Sapphire Gin Jack Daniels
- Johnnie Walker Black Canadian Club
- Captain Morgan Parrot Bay Rum
- Bulleit Bourbon Cutty Sark Scotch
- Southern Comfort
- DiSaronna Amaretto
- Baileys Irish Crème
- Romano White Sambuca
- Patron Silver Tequila
- Galliano
- Cointreau
- Peach Tree Schnapps
- Frangelico House Select Wines
- Molson Canadian & Light Bottles
- Yuengling Bottles

Select Two Additional Beers from the left \$2.00 per person Bottled Beer List

- 2-Hour Open Bar \$26 per person
- 3-Hour Open Bar \$29 per person
- 4-Hour Open Bar \$32 per person
- 5-Hour Open Bar \$35 per person

Package Includes Soda, Mixers & Juices

- Soda Bar add \$2.00 per person per hour
- Asti Champagne Toast..... add \$3.00 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 Baradd \$13.00 per person for first hour
- Includes soda, house brand wines and bottled beer
- \$3.00 for each additional hour

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

* Add On After Hours (Two Hours)-\$75.00 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

* Adding on the Lounge Bar to any package will add on \$100.00

Add on Additional Wines to Any Package

\$1.00 per person (Pick One)

- Estrella • Salmon Creek
- Barefoot

\$2.00 per person (Pick One)

- Rosemount • Cellar #8 • Fetzer

\$3.00 per person (Pick One)

- Chateau St. Jean • Mirassou
- Little Black Dress
- Sterling Vintner's Selection

Above Pricing Does Not Apply To Adding Wines To Table Service

Add on Additional Bottled Beers to Any Package

\$2.00 per person (Pick Two)

- Bud • Bud Light • Pabst Blue Ribbon
- Coors • Coors Light
- Miller Light • Michelob Ultra

\$3.00 per person (Pick Two)

- Blue Moon • Magic Hat #9
- Sierra Nevada • Sam Adams
- Heineken • XX Dos Equis
- Flying Bison • Saranac
- Great Lakes • Corona
- New Belgium

**Seasonal Beers Will Vary Due to Availability*

❁ *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

Salami, Marinated Artichokes, Pepperoncini,
Assorted Olives, Roasted Red Peppers,
Sopresetta and Capicola

\$9.95 per person

*Includes the Cheese and Fruit Display along
with Antipasto display*

**Items Subject to Change Due to
Seasonal Availability*

Passed Appetizer Selections

Prices are based on 100 pieces

Passed Appetizer Selections Below Are \$250

Duck Confit on Brioche Drizzled with Truffle Honey

Mini Crab Cakes with Red Pepper Aioli

Spring Vegetable Roll with Sweet Chili Sauce

Sesame Tuna Tartare on Wonton Crisps

Crispy Risotto Bites with Sweet Marinara

Bacon Wrapped Scallops

Buttermilk Chicken and Waffle

Swedish Meatballs

Mini Beef Wellingtons

Brussel Sprout With A Bacon Jam

Spinach Balls with Honey Mustard Dipping Sauce

Assorted Spinach & Sausage Stuffed Mushrooms

Moroccan Chicken Skewers with Mint Yogurt Sauce

Caprese Tomato Bites

Open Faced Crab Ragoon

French Onion Soup Stuffed Mushrooms

Pimento Cheese & Bacon Mini Cheese Ball Bites

Parmesan Crusted Tortellini Bites With A Marinara Sauce

Tomato & Mozzarella / Steak & Gorgonzola Crostinis

Shrimp Cocktail With A Bourbon Cocktail Sauce



Courtesy of Priore Photography

❁ 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

Wedge Salad

Iceberg Wedge topped with Bleu Cheese dressing garnished with Apple Wood smoked bacon and fresh diced tomato salad

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 berry vinaigrette and garnished with gorgonzola cheese

Caprese Salad

Slices of Tomato and Mozzarella on a bed of arugula and topped with a Balsamic Drizzle



Beef Selections

NY Strip Steak (12oz)

With a herb demi glace along with garlic mashed potatoes and asparagus \$50

Filet Mignon (8oz)

Seared filet topped with a merlot reduction sauce along with red bliss potatoes and green beans almandine \$50

Pork Selections

Pork Milanese

Breaded Lemon Pork and served with grilled lemon and arugula tomato salad \$43

Double Cut Pork Chop

Topped with caramelized onion gravy and pecan glazed sweet potatoes \$43

Seafood Selections

Pecan Crusted Salmon

Salmon seared with Pecans and topped with a honey beurre blanc served with sweet potato and chorizo hash and green beans almandine \$42

Seared Swordfish

Topped with a crab and tomato butter along with herb risotto and asparagus \$37

Roasted Mahi Mahi

Shrimp and Scallop crusted & topped with a basil butter and served with a plum tomato risotto and green beans almandine \$37

Chicken Selections

Chicken Genoese

Prosciutto and smoked Gouda stuffed, breaded and baked and served with garlic mashed potatoes and green beans almandine \$37

Chicken Milanese

Breaded Chicken Breast served with garlic mashed potatoes and green beans almandine and topped with shaved Parmigiano Reggiano \$37

Chicken Marsala

Served with Asparagus & Parmesan risotto \$37

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 \$33

Mushroom Ravioli

with a brandy cream sauce \$33

Vegan Selections

Spicy Vegetable Tofu Stir-fry \$33

Almond Butter Tofu Stir-fry \$33

Crispy Baked Tofu

with shredded veggie quinoa \$33

Cocktail Party

This Package Is Designed With Limited Seating In Mind

Included with the package:

Imported and Domestic Cheese Display
Seasonal Fresh Fruit Display (*First Hour*)

Please Select Three Appetizers To Be Passed From Page 3
(*First Hour*)

Dinner (*Served for One Hour*)

Pick One Salad

- A. Caesar Salad
- B. Anjou Pear Salad
- C. Mixed Berry Salad

Pick One Pasta

- A. Penne Pasta with a Mushroom Parmesan Sauce
- B. Gemelli Pasta with a Marinara Sauce
- C. Cavatappi with a creamy pink vodka sauce
and topped with parmesan cheese

Pick One Vegetable

- A. Salt and Pepper Broccoli
- B. Baby Red Potatoes
- C. Green Beans Almandine

Pick Two Carving Stations

- A. Steak in The Grass Station
- B. Carved Chateaubriand Station
- C. Carved Apricot Serrano Chili Glazed Pork Tenderloin
- D. Carved Turkey with a cranberry Mayo
- E. Carved Top Round with Au Jus

Coffee, Tea & Chilled Fruit Water Station

Four Hour Open Bar (*Bar Never Closes*)

with Gold Open Bar \$68
with Platinum Open Bar \$72

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
Crackers

(*Add Antipasto Display for \$2pp*)

Please Select Three Passed
Appetizers from Page 3

Please Select A Salad From Page 4

Select Three Entrée Options:

Beef:

1. 12oz NY Strip Steak
2. 8oz Filet Mignon

Chicken:

1. Chicken Genoise
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

Coffee, Tea & Chilled Fruit Water Station

with Gold Open Bar \$84
with Platinum Open Bar \$88

✪ *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 moment to review the follow guidelines and policies:

PAYMENT INFORMATION:

- Catering Wedding Deposits are non-refundable and are at least \$1,500.00
- We will provide you with your balance seven (7) days prior to your event.
- Methods of payment include: cash and personal checks. We do not accept credit cards.
- Exquisite Catering will guarantee prices 120 days in advance of your event. All menu pricing is subject to 20% service charge (or \$20 per server/bartender per hour for functions that don't meet a minimum to cover labor costs) and 8.75% NYS sales tax.
- We suggest that you bring a personal check to cover any additional expenses such as increased number of guests over the guarantee, additional hours for the bar, afterhours, etc.

SEATING DIAGRAM & ATTENDANCE:

- Please note that due to the intricacies of Asbury Hall, there are distinct ways to set up the space in order to create the best experience for you and we do not allow outside diagrams. The catering director has the final say over all diagrams.
- We require a final guaranteed guest count & menu eight (8) days prior to your event. Excessive changes to your menu after that point may result in an additional charge.
- Once your final count is received, reductions cannot be made. We will prepare for 5% more than your guarantee. However should attendance be below the original number of guests guaranteed, the bill will reflect your original guarantee.
- If you plan on naming tables, you must include a number along with it (1 – Texas). This will ensure the efficiency of our staff and reduce confusion among guests.
- Place cards must be alphabetized. Place cards for the head table should be separate.
- We require that all sit-down events assign guests to tables to ensure proper seating and organization.

A FEW DAYS PRIOR:

- Payment in full is due at final meeting.
- Items that you would like us to set out for your event must be delivered to the catering director and must be checked in by the catering director.
- Please be sure to 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 items according to your instructions.
- We will be happy to place your assembled centerpieces on tables.
- If you are having a sit-down event, your entrée seating chart is due a few days prior. Be sure to include how many people are at each table and how many entrees.
- Please notify us of any last minute table changes or any specific dietary needs.

**Cover photo was a courtesy of Nickel City Photography*

FOOD AND BEVERAGE INFORMATION:

- 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.
- **We do not allow shots at any of our banquet bars.**
- **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.**
- The music and the bar must end at the same time.
- The bar you begin the night with, will be the bar you end the night with.
- Bar extensions will be based on your final guaranteed counts and not on how many guests are remaining at your event at the time of the extension.
- Please 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 cannot be brought in.
- For the health and safety of our guests, it is our strict policy that all food & beverage items, 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/or beverages.
- **Open Bar Guest Pricing Policy** – Vendors will not count towards your open bar package. Under 21 + Pregnant guests will be priced based on the soda bar pricing for the duration of the event. **All Over 21 guests** will be counted towards the adult open bar pricing. Unfortunately, We are unable to not include guests as part of the open bar pricing based on their level of drinking. This includes people who don't drink or drink very little.

WEDDING TASTINGS

- We offer one complimentary tasting of your wedding menu to the couple (2) of a booked wedding reception. Any additional guests are welcome to join for a fee of \$40/person (maximum of four guests). Tastings typically occur 6-9 months prior to your event and are held at Asbury Hall.

MISCELLANEOUS:

- Please advise your vendors that deliveries must arrive after 1:00pm the day of your event.
- We are not held liable for any items left behind after your event.
- We strongly recommend that your sounds system/band set up prior to guest arrival.
- All items must be removed at the end of your event unless prior arrangements have been made.
- We do not allow confetti, beads, marbles, glitter, or bubbles on the premises. Their use will result in a \$200 service charge for clean up added to your bill.
- We reserve the right to control the volume at your event if it becomes necessary.
- We do not allow any pets into the banquet space.
- **ALLERGY STATEMENT:** Exquisite Catering is dedicated to not only making quality, delicious food, but were also focused on the safety of our products. People with peanut and other nut allergies need to be aware that peanuts and other tree nuts are used in some of our menu items and are prepared in the same kitchen with the same equipment. Cross contamination is a serious concern and is possible. Please consider this when making your selection. We offer gluten free and vegan entrees but we are not a gluten free, vegan restaurant. Allergic patrons must be aware and accept responsibility.