



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-five years. We are excited about our continued partnership at 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
austinscaccia@ultimaterestaurants.com

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

Add on Additional Bottled Beers to Any Package

\$3.00 per person (Pick Two)

Bud • Bud Light • Pabst Blue Ribbon
Coors • Coors Light • Yuengling
Miller Light • Genesee Cream Ale

\$4.50 per person (Pick Two)

Blue Moon • Magic Hat #9
Sierra Nevada • Sam Adams
Community Beer Works • Ellicottville Brewing
Flying Bison • White Claw Black Cherry
Great Lakes • Corona
Fat Tire • Southern Tier Brewing

\$5.00 per person (Pick Two)

Surfside Lemonade & Tea
Surfside Raspberry Lemonade
High Noon Peach • High Noon Pineapple

*Seasonal Beers Will Vary Due to Availability

Gold Select Bar Pricing

Price per person includes:

Titos Vodka
Stoli O
Stoli Raz
Deep Eddys Lemon
Cutty Sark Scotch
Bacardi Rum
Tanqueray Gin
Jack Daniels
Captain Morgan
Seagram 7
Jim Beam Bourbon
DiSaronna Amaretto
Baileys Irish Crème
Southern Comfort
Peach Tree Schnapps
Espolon Tequila
Frangelico House Select Wines
Labatt Blue & Blue Light Bottles
Michelob Ultra Bottles

2-Hour Open Bar.....\$30 per person
3-Hour Open Bar.....\$33 per person
4-Hour Open Bar.....\$36 per person
5-Hour Open Bar.....\$39 per person

Package Includes Soda, Mixers & Juices

Soda Bar add \$3.50 per person per hour
Asti Champagne Toast add \$4.00 per person
Asti Champagne Toast and House Select Wines during dinneradd 7.00 per person

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

Beer, Wine & Soda Bar add \$15.00 per person for first hour
Includes soda, house brand wines and bottled beer
\$3.00 for each additional hour

* Adding on the additional Lounge Bar to any package will add on a \$150 fee to your bill

* Adding on the after hours in the lounge (Two Hours Max) will add on a \$150 fee to your bill

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

* Cash bars and Consumption Bars (excludes after hours) require a bar setup & breakdown fee of \$350

* **All Over 21 guests** will be counted towards the adult open bar pricing (except vendors & pregnant guests). 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. The package prices take this into account.

*We are unable to do cash bars or consumption bars on Friday, Saturday and Sunday nights. The bar you start the night with must be the one you end with. The bar must end at the same time as the music that started the event (DJ or Band).

Platinum Select Bar Pricing

Price per person includes:

Kettle One Vodka Bacardi Rum
Deep Eddys Lemon Southern Comfort
Tanqueray 10 Gin Jack Daniels
Johnnie Walker Black Canadian Club
Captain Morgan Cutty Sark Scotch
Bulleit Bourbon
DiSaronna Amaretto
Baileys Irish Crème
Romano White Sambuca
Patron Silver Tequila
Galliano
Cointreau
Peach Tree Schnapps
Frangelico House Select Wines
Labatt Blue & Blue Light Bottles
Michelob Ultra Bottles

Select Two Additional Beers from the left
\$3.00 per person Bottled Beer List

2-Hour Open Bar.....\$33 per person
3-Hour Open Bar.....\$36 per person
4-Hour Open Bar.....\$39 per person
5-Hour Open Bar.....\$42 per person

Package Includes Soda, Mixers & Juices

🌿 *Hors d'Oeuvres* 🌿

Hors d'Oeuvres Display Selections

Seasonal Fresh Fruit Display
Domestic Cheese Display
Imported Cheese Display
Crackers

\$9.50 per person includes all of the above

Tuscan Bar

Fresh & Marinated Vegetables
Assorted Olives • Sliced Italian Meats
Assorted Cheeses • Marinated Artichokes
Fresh Mozzarella and Tomatoes
Pepperoncini

\$14.00 per person

Includes Above Cheese & Fruit Display

**Items Subject to Change Due to
Seasonal Availability*



Courtesy of Priore Photography

Passed Appetizer Selections

Prices are based on 50 pieces minimum

Signature Passed Appetizer Selections Below Are \$3.00 per piece

Spring vegetable roll with sweet chili sauce
Sesame encrusted tuna with a napa cabbage slaw
on a tortilla crisp
Crispy risotto bites with sweet marinara
Chicken and waffles with a maple siracha glaze
Swedish meatballs
Assorted stuffed mushrooms
*Pick 2: spinach, french onion, bleu cheese,
crab, bacon & four cheese*
Breaded chicken satays with a sweet chili dipping sauce
Tomato and mozzarella skewers with a balsamic glaze
Spinach and feta spanakopita
Pork pot stickers with a japanese dressing
Grilled cheese & tomato soup shooters
Pretzel bites with honey mustard
Fried ravioli with a spicy marinara
Tomato bruschetta on a toasted crostini with balsamic drizzle
Bacon wrapped sweet pepper poppers
Mini crab cakes with red pepper aioli
Bacon wrapped scallops
Mini beef wellingtons
Shrimp cocktail with a tangy cocktail sauce
BBQ burnt ends
Fried gnocchi bites with a creamy pesto sauce
Buffalo chicken empanada
Duck & Bacon wonton

Dinner Entrees

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

Signature Salads

Please select one of the following

Garden Fresh Salad

Mixed greens, cucumber, shredded carrots and grape tomatoes with a 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

Caprese Salad

Mixed field greens, heirloom tomatoes, mozzarella, red onions, & basil

Mixed Berry Salad

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

Strawberry & Feta Salad

Sliced Strawberries tossed with mixed greens, candied walnuts, & feta cheese. Topped with raspberry vinaigrette.

Beef Selections

Filet Mignon (8oz)

Grilled Filet topped with demi-glace and served with roasted red potatoes and sautéed green beans \$65

Braised Short Rib

Slow roasted short rib with pan gravy served with parmesan risotto & rainbow carrots \$56

NY Strip Steak (12oz)

With an herb demi-glace along with garlic mashed potatoes and asparagus \$59

Pork Selections

Double Cut Pork Chop

Served with pecan glazed sweet potatoes, roasted asparagus and topped with caramelized onion gravy \$49

Grilled Pork Loin

Topped with roasted apples & onions served with garlic mashed potatoes & asparagus \$49

Seafood Selections

Pecan Crusted Salmon

Salmon seared with Pecans and topped with a beurre blanc served with sweet potato and chorizo hash and green beans \$48

Grilled Swordfish

Topped with kalamata olives, sundried tomatoes and arugula salad served with risotto and a lemon garlic butter sauce \$48

Seared Mahi

Served with pineapple salsa, basmati rice, & green beans \$48

Salmon Oscar

Seared Salmon Oscar with asparagus and topped with Hollandaise sauce \$48

Poultry Selections

Chicken Genoese

Prosciutto and smoked Gouda stuffed, breaded and baked and served with garlic mashed potatoes and green beans \$43

Chicken Milanese

Breaded Chicken Breast served with garlic mashed potatoes and green beans and topped with shaved Parmigiano Reggiano \$43

Seared Duck Breast

Served with mashed potatoes, asparagus. Topped with a citrus port cherry sauce. \$44

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 \$39

Mushroom Ravioli

Cheese ravioli topped with a mushroom alfredo sauce \$39

Vegan Selections

Spicy Vegetable Tofu Stir-fry \$39

Vegan "Chicken" Picatta

Pan Seared Soy based "Chicken" topped with a vegan garlic caper sauce and served with roasted red potatoes and green beans \$39

Vegan "Chicken" Marsala

with roasted red potatoes and seasonal vegetables \$39

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 3 passed appetizers from the signature appetizers (page 3) (*First Hour*)

Dinner (*Served for One Hour*)

Pick One Salad

- A. Caesar Salad
- B. Fresh Garden Salad
- C. Anjou Pear Salad

Pick One Pasta

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

Pick two Starches/Vegetables

- A. Garlic Butter Steamed Broccoli
- B. Roasted Baby Red Potatoes
- C. Sautéed Green Beans
- D. Garlic Mashed Potatoes
- E. Parsley Boiled Potatoes
- F. Roasted Brussels Sprouts

Pick Two Proteins

- A. Carved Strip Loin with a demi-glace +\$3pp
- B. Carved Balsamic glazed pork loin
- C. Roasted chicken with chiavetta vinaigrette
- D. Carved Turkey breast with turkey gravy
- E. Chicken Piccata
- F. Chicken Marsala
- G. Roasted panko crusted cod with beurre blanc
- H. Carved Beef Tenderloin +\$7pp

Coffee, Tea & Chilled Fruit Water Station

Four Hour Open Bar (*Bar Never Closes*)

*with Gold Open Bar \$90
with Platinum Open Bar \$93*

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 Tuscan Bar for \$7pp)

Please Select three passed appetizers (page 3)

Please select a signature salad (page 4)

Please Offer Your Guests Three Main Entrees:

Beef:

1. 8oz Filet Mignon
2. 12oz NY Strip Steak
3. Braised Short Rib

Poultry:

1. Chicken Genoese
2. Seared Duck Breast
3. Chicken Milanese

Seafood:

1. Pecan Crusted Salmon
2. Grilled Swordfish
3. Salmon Oscar
4. Seared Mahi

Pork:

1. Grilled Pork Loin
2. Double Cut Pork Chop

Vegan & Vegetarian:

(Dietary restrictions do not count as one of the three entrees)

1. Vegetarian Cheese Tortellini with a Hearty Tomato Sauce
2. Vegetarian Mushroom Ravioli
3. Vegan tofu Stir-fry
4. Vegan "Chicken" Piccata

Coffee, Tea & Chilled Fruit Water Station

*with Gold Open Bar \$104.99
with Platinum Open Bar \$107.99*



➤ *Banquet Event Guidelines and Policies* ➤

The following information and suggestions are offered as part of our continuing effort to ensure 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 deposits are non-refundable and are at least \$1,500
- We will provide you with your balance seven (7) days prior to your event.
- Due to the uncertainty of current economic & pandemic climate. Exquisite catering will guarantee prices 120 days in advance of your event date.
- Methods of payment include: cash and personal checks. We do not accept credit cards.
- All menu pricing is subject to 21% administration charge and 8.75% NYS sales tax. The administration charge is not a gratuity. NOR is it purported to be a gratuity. This is not distributed to the employees providing your service. The administration charge will be retained by Exquisite Catering to pay competitive wages and enhance amenities. Our banquet staff, including waiters, bartenders, and all laborers, work for their wages which far exceed NYS minimum wage requirements; thus, gratuities are neither necessary nor expected. A labor fee of \$20 per hour per server will be added to bills for events that require staffing levels that are disproportional to the total food and beverage sales. The Labor Fee is NOT a gratuity, NOR is it purported to be a gratuity.
- 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 specific 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.
- We are happy to provide minimal setup for your event such as placement of favors, centerpieces, etc. This does not include assembly of items, or what we consider excessive set up / assembly of items. Those will be billed a set up charge of at least \$200.

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 and 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 and 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 and 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 \$50/person (maximum of four guests). Tastings typically occur 6-9 months prior to your event. Tastings are only offered for weddings.

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.
- Events With Bands – Due to flow & insurance reasons we are unable to put guests (including head tables) up on the stage when a band is utilizing that area. We do not allow bands to be setting up during the event. They should be sound checked and all of their equipment ready to go before the start of the event.
- 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.
- Due to insurance reasons, events are unable to put up their own strung lights.
- **ALLERGY STATEMENT:** Exquisite Catering is dedicated to not only making quality, delicious food, but we're 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.
- We are unable to accept rentals from All Seasons/Hank Parker Rentals. We apologize for the inconvenience.
- Exquisite Catering & Asbury Hall reserve the right to inspect and control all functions. Liability for damages to the premises will be charged accordingly. Exquisite Catering and Asbury Hall are not responsible for lost, broken or stolen items that are brought in for your event. We are not responsible for items left on the property.

*Cover photo was a courtesy of Nickel City Photography