



# Fifth Avenue Catering

*We would like to thank you in advance for considering **Fifth Avenue Catering** to cater your upcoming reception. We take tremendous pride in the planning and final presentation of every event that is hosted by our company, and we want you to feel secure that your event will receive the extraordinary treatment that we've become renowned for.*

*Our packages that have been put together for you to review is only a sampling of the high quality products & services we offer, but we are open to the many ideas and imaginations that you can bring to us and are very flexible with modifications. We would be delighted to set an appointment with you to discuss any special plans or meal ideas that you may have. We want to make sure that your event starts out to perfection for you, so any time you have any questions or concerns please feel free to contact me personally either at my office 716.687-2669 or on my mobile phone 716-687-1135*

*Thank you and we wish you the best of luck.*

*Ken Marth*



*Menu selection and pricing are subject to change without notice. Prices can only be guaranteed 90 days prior to event*

Functions are subject to the terms and conditions of a banquet contract. Taxes and a 18% Service Fee are to be added to all prices including meeting room tariffs.

East Aurora · New York · 14052 Phone: 716.687.1135



# Fifth Avenue Catering

## ***Platinum Reception***

Service is white gloved.

### ***Reception & Beverages***

One Hour of Butler Passed Hot and Cold Hors d'oeuvres  
(Choose two each; International and North American Favorites and One Traditional Selection)  
Display of Crudités, Fruit and International Cheese & Crackers  
Five Hours of Open Bar Service { Optional }

### ***Champagne Toast and Wine Service***

All of your Guests will enjoy a Pre-Dinner Toasting of Domestic Champagne and we will place two bottles of either White or Red Wines on Each Table.

### ***First Course (Choose One)***

Minestrone Soup      Italian Wedding Soup      Chicken with Scallions and Rice Soup      Fresh Fruits and Berries

### ***Salad Course (Choose One)***

A Basket of Freshly Baked European Breads on each table with choice of the following:  
Mixed Field Greens with our house specialty White Balsamic Vinaigrette  
Crisp Romaine leaves topped with mandarin oranges, dried cranberries, chopped walnuts and our own soy vinaigrette.  
Or any salad choice from our following selections page.

### ***Pasta Course (Choose One)***

Mediterranean Penne with Artichoke Hearts, Sun-Dried Tomatoes, Olives, Basil & Romano Cheese.  
Italian Bowtie with Spinach, Roasted Red Peppers, Monterey Jack and Provolone Cheeses and Black Olives. (served cold)  
Cheese Tortellini – Hand made and Filled with Three Cheeses served with a Chardonnay Cream Sauce.

### ***Intermezzo***

Wild Berry Sorbet will be served prior to your entrée to cleanse your guests' palette.

### ***Potato (Choose One)***

Roasted Red Potatoes with Rosemary      Mashed St. Croix Potatoes      Rough Mashed, Garlic Red Potatoes  
Or any starch choice from our following selections page.

### ***Entrée***

*(Combine any two entrées for a "Dual Plate". Ounces of each Entrée will be one-half of single entrée ounces when combined.)  
All dinners include choice of vegetable*

#### **Beef Selections**

Grilled NY Strip Steak  
Carved Beef Tenderloin \*  
Carved Prime Rib \*  
Sirloin Medallions  
Choice T-Bone Steak  
Delmonico Steak

#### **Pork Selections**

Tenderloin Medallions \*  
Double Center Cut Chops  
Stuffed Chops  
Carved Roasted Loin  
Breaded Chops  
BBQ Ribs

#### **Chicken Selections**

Herb Stuffed Breast  
Cordon Bleu(ham/cheese)  
Keiv (butter/parsley)  
Marsala  
Picata  
Herb Roasted  
Breaded Airline Breast  
Lemon Pepper  
Garlic Parmesan

#### **Seafood Selections**

Scampi Medley  
Crab Cakes  
Grilled Colossal Shrimp \*  
Parmesan Tilapia  
Breaded Fantail Shrimp  
Grilled Salmon Filet \*

Several Vegetarian Options Available

### ***After Dinner Coffee Service***

Coffee and Tea Service and We will Cut, Garnish and Serve your Wedding Cake



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# Fifth Avenue Catering

## ***Grand Reception***

Service is white gloved.

## ***Reception & Beverages***

One Hour of Butler Passed Hot and Cold Hors d'oeuvres  
(Choose two each; International and North American Favorites)  
Display of Crudités Fruit and International Cheese & Crackers  
Five Hours of Open Bar Service { Optional }

## ***Champagne Toast and Wine Service***

All of your Guests will enjoy a Pre-Dinner Toasting of Domestic Champagne and we will place two carafes of either House White or House Red Wine on Each Table.

## ***Soup (Choose One)***

Minestrone Soup  
Italian Wedding Soup  
Chicken Pot Pie Soup

## ***Salad (Choose One)***

A Basket of Freshly Baked European Breads on each table with choice of the following:  
Mixed Field Greens with our house specialty White Balsamic Vinaigrette  
Crisp Romaine Leaves with Sliced Pear, Roasted Red Pepper, Gorgonzola Cheese and Raspberry Vinaigrette  
Aurora Caesar Salad with a Parmagian Baguette Crisp

## ***Starch (Choose One)***

Roasted Red Potatoes with Rosemary  
Choice of Pasta & Sauce  
Rough Mashed, Garlic Red Potatoes

## ***Entrée***

*(You may choose the service of a single entrée or combine any two entrées for a "Dual Plate".  
Ounces of each Entrée will be one-half of noted ounces when combined.)*

***All dinners include choice of vegetable***

<b>Beef Selections</b>	<b>Pork Selections</b>	<b>Chicken Selections</b>	<b>Seafood Selections</b>
Grilled NY Strip Steak	Double Center Cut Chops	Herb Stuffed Breast	Crab Cakes
Carved Prime Rib	Stuffed Chops	Cordon Bleu(ham/cheese)	Grilled Shrimp
Sirloin Medallions	Carved Roasted Loin	Keiv (butter/parsley)	Parmesan Tilapia
Choice T-Bone Steak	Breaded Chops	Herb Roasted	Breaded Fantail Shrimp
	BBQ Ribs	Breaded Airline Breast	
		Lemon Pepper	
		Garlic Parmesan	
Vegetarian Option by Request			

## ***After Dinner***

Coffee and Tea Service and We will Cut, Garnish and Serve your Wedding Cake



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# Fifth Avenue Catering

## ***Traditional Reception***

Service is white gloved.

### ***Reception & Beverages***

Display of Crudités, Fruit and International Cheese & Crackers  
Five Hours of Open Bar Service { Optional }

### ***Champagne Toast***

All of your Wedding Party will enjoy a Pre-Dinner Toasting of Domestic Champagne

### ***Salad (Choose One)***

A Basket of Freshly Baked European Breads on each table with choice of the following:  
Mixed Field Greens with our house vinaigrette dressing  
Tossed Chefs Greens with choice of dressing  
Classic Caesar Salad

### ***Starch (Choose One)***

Roasted Potatoes with Rosemary  
Penne & Sauce (red or cream)  
Rough Mashed, Garlic Potatoes  
Oven Baked Idaho Potato

### ***Entrée***

*(You may choose the service of a single entrée or combine any two entrées for a "Dual Plate".  
Ounces of each Entrée will be one-half of noted ounces when combined.)*

All dinners include Chefs Vegetable Choice

<b>Beef Selections</b>	<b>Pork Selections</b>	<b>Chicken Selections</b>	<b>Seafood Selections</b>
Carved Prime Rib	Stuffed Chops	Herb Stuffed Breast	Parmesan Tilapia
Sirloin Medallions	Carved Roasted Loin	Herb Roasted	Breaded Fantail Shrimp
Roast Beef & Gravy	Breaded Chops	Breaded Airline Breast	
Stuffed Beef Roulades	BBQ Ribs	Lemon Pepper	
Sirloin Tips			

Vegetarian Option by Request

### ***After Dinner***

Coffee and Tea Service  
We will Cut, Garnish and Serve your Wedding Cake



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## Hors d'oeuvres Selections

### ***International Selection***

All International Selections are Priced per 50 Pieces.

**Parmigiano-Reggiano Crisps with Gorgonzola Cheese Mousse \$75**

**Scallops Wrapped in Bacon \$85**

**Tempura Asparagus Straws \$85**

**Tiki Island Shrimp Wontons \$55**

**Chinese Egg Rolls \$35**

**Teriyaki Chicken Brochette \$65**

**Skewered Thai Scallops \$95**

**Cajun Crab in Pastry Puff \$65**

**Smoked Salmon Rolls \$85**

**Rumaki \$45**

**Asian Meatballs \$30**

### ***North American Favorites***

All North American Favorites are priced per 50 Pieces.

**Classic Crab Cake with Chili-Lime Aioli \$95**

**Mushrooms Stuffed with choice of Seafood, Sausage or Vegetarian Stuffing \$50**

**Assorted North American Canapés \$75**

**Miniature Quiches \$65**

**Spanikopita \$70**

**Chicken & Cheese Quesadilla \$75**

**Miniature Chicken or Beef Wellingtons \$75**

**Italian Bruschetta \$55**

**Stuffed Banana Peppers \$65**

**Crispy Chicken Strips \$65**

**Melon wrapped with Italian Salami \$55**

**Pineapple Chicken Brochettes \$65**

**Tropical Fruit Skewers \$100**

### ***Traditional Selections***

All Traditional Selections are Priced as Noted.

**Malpeque Oysters \$150 per 50 pieces.**

**Chilled Jumbo Shrimp \$100 per 50 pieces.**

**Chilled Crab Claws \$275 per 50 pieces**

**BBQ Bacon Wrapped Shrimp \$ \$100 per 50 pieces.**

**Tenderloin Gorgonzola \$100 per 50 pieces.**

**Display of Cheeses \$2.95 per person.**

**Crudités and Assorted Dips \$1.95 per person.**

**Seasonal Carved Fruit Display \$2.95 per person**

**Assorted Nuts or Snack Mixes \$45**

**Brie in Phyllo \$85 per 50**

**Soft Tortilla Pinwheels \$35 per 50**

**Sausage & Cheese Dip with Nachos \$40**

**Hibachi Beef Rolls \$55**



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## ***Hors d'oeuvres Selections***

*Price per 50 pcs. Unless otherwise stated.*

### Hot Hors D'oeuvres Selections

- |   |   |
|---|---|
| <b>Mini Russian Turkey Melt - 45</b>    | <b>Cocktail Reuben - 45</b>             |
| <b>Mini Beef on Weck - 50</b>           | <b>Stuffed Mushrooms (seafood) - 50</b> |
| <b>California Pizzas - 40</b>           | <b>Stuffed Olives - 40</b>              |
| <b>Stuffed Mushrooms (meat) - 50</b>    | <b>Scallops (European style) - 85</b>   |
| <b>Rumaki - 45</b>                      | <b>Bacon Wrapped Shrimp - 100</b>       |
| <b>Spicy Chicken Satay - 65</b>         | <b>Beef Teriyaki Sticks - 65</b>        |
| <b>Thai Chicken Skewers - 65</b>        | <b>Hibachi Beef Rolls - 55</b>          |
| <b>Mini Crab Cakes - 65</b>             | <b>Stuffed Banana Peppers - 65</b>      |
| <b>Mini Egg Rolls - 35</b>              | <b>Water Chestnut in Bacon - 40</b>     |
| <b>Gorgonzola Tenderloin - 100</b>      | <b>Asian Meatballs - 30</b>             |
| <b>Sweet &amp; Sour Meatballs - 30</b>  | <b>Spanakopita - 70</b>                 |
| <b>Quesadillas - 40</b>                 | <b>Chicken Wings - 20</b>               |
| <b>Chicken Fingers - 65</b>             | <b>Breaded Seafood Medley - 55</b>      |
| <b>Spinach Artichoke Dip - 40</b>       | <b>Tempura Vegetables - 40</b>          |
| <b>Sausage Cheese Dip - 40</b>          | <b>Cheese Poppers - 45</b>              |
| <b>Escargot &amp; Puff Pastry - 135</b> | <b>Skewers of {5} Shrimp - 125</b>      |
| <b>Clams Casino - 85</b>                | <b>Mozzarella Sticks - 45</b>           |
| <b>Vegetable Spring Rolls - 40</b>      |   |

### Cold Hors D'oeuvres Selections

- |  |  |
|--|--|
| <b>Mexican Fiesta Dip &amp; Chips - 40</b> | <b>Dill Garlic Bread Bowl - 35</b>             |
| <b>Antipasto Tray - 45</b>                 | <b>Jumbo Shrimp Cocktail - 100</b>             |
| <b>Stuffed Cherry Peppers - 45</b>         | <b>Crap Meat Dip - 50</b>                      |
| <b>Fruit Skewers - 100</b>                 | <b>Tortilla Pinwheels - 35</b>                 |
| <b>Assorted Canapés - 75</b>               | <b>Fresh Mozzarella &amp; Tomato Tray - 75</b> |
| <b>Crab Salad Phyllos - 65</b>             | <b>Smoked Salmon Rolls - 85</b>                |
| <b>Cheese &amp; Cracker Tray - 75</b>      | <b>Gourmet Nut Medley - 45</b>                 |
| <b>Crudités w/ Cream Cheese - 65</b>       | <b>Bruschetta Tray &amp; Dips - 60</b>         |
| <b>Shrimp Salad Phyllos - 65</b>           | <b>Vegetable Basket &amp; Dip - 65</b>         |
| <b>Carved Fruit Tray - 60</b>              | <b>Oysters on Half Shell - 150</b>             |
| <b>Clams on Half Shell - 60</b>            | <b>Peel &amp; Eat Shrimp Tray - 70</b>         |
| <b>Mini Chicken Salad Croissants - 85</b>  |  |

**In consideration of holding & transporting ability, some items only available with full service events.**



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## *Stations Menu*

Functions utilizing stations for meal service require a minimum guarantee of 100 persons.

### ***Salad and Crudités Station***

Southwestern Pasta Salad, Vegetable Cole Slaw, Field Greens and crispy Romaine Lettuce with an assortment of fresh Vegetables, chopped Turkey and Ham, Cheeses and other tempting salad ingredients are elegantly displayed with assorted House-Made Dressings.

### ***Pasta Station***

Two types of pasta tossed with fresh Vegetables of the Season in a creamy Alfredo, Marinara and Pesto Sauces and served with freshly Grated and Shaved Cheeses. Add Chicken and Baby Shrimp additional charge

### ***Seafood Station***

Jumbo Shrimp and Crab Claws served chilled on ice. Clams and Mussels Steamed and Served in a Zesty Marinara Sauce completes a seafood station of hot and cold delights.

### ***Beef, Turkey or Ham Station***

Enjoy Spice Rubbed Roast Beef, Boneless Breast of Turkey & Virginia Baked Ham all served with appropriate condiments and fresh Bakery Rolls. Choice of 1 meat/ 2 meats / 3 meats  
Substitute Beef Tenderloin for additional charge. Requires uniformed chef to carve.

### ***Martini Potato Bar***

A hit with Every Guest, and for that extra special effect we serve it in a martini glass. A lavish display of both rough Mashed White & Red Potatoes served with Crumbled Bacon, Chili, Broccoli, Cheeses, Butter, and Gravy.

### ***Antipasto Display***

An authentic Sicilian Antipasto made with Ham, Provolone and Gorgonzola Cheeses, Genoa Salami, Pepperoni, Mushrooms, Artichoke Hearts, Peppers, Assorted Olives, and other fresh ingredients Tossed with Our own blend of spices and a House-Made Vinaigrette Dressing.

### ***Coffee Station***

Exquisite Coffees, Iced Mochas, chocolate shavings, cinnamon sticks, whipped cream and gourmet coffee flavorings.

### ***Special Other Stations***

We can quote on stations such as a Fajita and Taco Bar, Sushi Bar and Asian Stir-fry. Let your imagination run wild.

### ***Sweets Table***

Sumptuously displayed Miniature Desserts and Sweets  
Combine a Coffee Station and Sweets Table

### ***Chocolate Fountain***

Extravagant chocolate fountain with fruits, sweets and savories for dipping. Requires Uniformed Chef and fee.

*All Stations are served in Chafing/Serving Dishes (except as noted).*

*25% surcharge for events under required minimum*

*You may add a Uniformed Chef to man your station for an additional \$50 fee per station.*



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## ***Beverage Service Options***

### ***Sponsored and Cash Bars by the Drink***

Host (Consumption) or a Cash Bars with "House" Brands (Per Drink) .....	\$4.00
Host (Consumption) or a Cash Bar with "Premium" Brands (Per Drink) .....	\$5.00
Host (Consumption) or a Cash Bar with "Ultra Premium" Brands (Per Drink).....	\$7.00
Wines by the Glass (A full wine list is available).....	\$5.00
Domestic Beers .....	\$3.50
Imported Beers.....	\$4.50
Soft Drinks/Juice/Bottled Water.....	\$1.00
Champagne Bottle – Domestic .....	\$15.50.....
Imported – priced by selection .....	
Champagne Toast –Domestic (Per Guest) .....	\$1.75
Champagne Toast – Imported (Per Guest) .....	\$3.50
Wine Toast .....	\$1.25 per.
Fruit Punch...\$30.00 gal....Wine Punch...\$40.00 gal.....	Champagne Punch...\$45.00 gal....
Mimosas....\$55.00 gal.	
Soda Bar – Up to Four hours of soda pop.....	\$5.95
After Dinner One Hour Cordial Station Added to a Bar (Per Guest).....	\$3.50

Cordial Station Contents: Bailey's Irish Cream, Grand Marnier, Amaretto di Saron, Chambord, Sambucca, Godiva Chocolate & Kahlua

### ***Packaged Beverage Services***

(Packaged Beverage services include beer, wine, soft drinks, juice and bottled water.)

Beverage Service (Per person)	<b>House Brands</b> <u>/Draft Beers</u>	<b>Call Brands</b> <u>/Bottled Beer</u>	<b>Premium Brands</b> <u>/Bottled Beers</u>	<b>Beer, Wine &amp; Soda Package</b>
One Hour Duration	\$7	\$8	\$10	\$6.50
Two Hours Duration	\$10	\$11.50	\$13	\$8.50
Three Hours Duration	\$11	\$13.50	\$14.50	\$9.50
Four Hours Duration	\$13.50	\$14.50	\$16.50	\$10.50
Each Additional Hour Duration	\$2.00	\$3.00	\$4.00	\$1.50

**The above drink prices DO NOT include taxes**

#### **Ultra Premium Brands**

These selections shall be chosen by client and caterer and priced accordingly.

#### **Premium Brands List**

Absolute, Stolichnaya, Bombay, Tanqueray, Bacardi, Captain Morgan, Dewars, Chivas Regal, Knob Creek, Jack Daniels, Canadian Club, Southern Comfort, Jose Quervo, Bottled Beer & Wines

#### **Call Brands List / House Brands List**

May include the following:

Smirnoff Vodka, Beefeater Gin, Bacardi Rum, Johnny Walker Red, Jim Beam, Seagrams 7, Jose Quervo  
House Label: Vodka, Gin, Rum, Bourbon, Whiskey, Scotch, Peach Schnapps, Vermouth, Amaretto

#### **Beer & Wine Selections List**

May include the following:

Michelob Light/Ultra, Labatts Blue/Blue Light, Molsen Canadian, Canadian Light, Corona, Coors Light,  
Genesee/Genny Light, Budweiser, Bud Light, Amstel light, Heineken, Sam Adams  
Merlot, Chardonnay, White Zinfandel, Cabernet Sauvignon

**Beverage Notes:** We are pleased to provide beverages services including all serviceware and personnel for a set-up fee of \$100 per station for functions with less than 50 Guests or \$75 for functions with more than 50 Guests. The amount of bartenders will be determined by the catering manager. The service of alcoholic beverages is subject to New York State law and our own House regulations. **Brands subject to change of equal or better quality based upon availability only one import beer in premium packages.**



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## *Menu Descriptions*

<p><b><u>Vegetable</u></b></p> <p><b>Asparagus</b> – Tender green spears topped with a white wine cream sauce.</p> <p><b>Mediterranean</b> – Marinated and grilled portabella mushrooms, artichoke hearts, roasted red peppers and sliced zucchini.</p> <p><b>Gourmet Blend</b> – Bias cut yellow and orange carrots, zucchini, broccoli, onion and diced red pepper.</p>	<p><b>Garden Blend</b> – Colorful mix of yellow squash, zucchini, Italian beans, broccoli, cauliflower, diced red peppers and carrots.</p> <p><b>Burgundy Mushrooms</b> – Petite white mushrooms &amp; onions sautéed in a delicious red wine sauce.</p> <p><b>Snow Peas</b> – Fresh tender pea pods mixed in chardonnay butter with matchstick carrots.</p>	<p><b>Green Beans Almandine</b> – Sautéed in butter seasoned and tossed with toasted almonds.</p> <p><b>Winter Mix</b> – Blend of cauliflower, broccoli &amp; carrots.</p> <p><b>Early Peas &amp; Mushrooms</b> – Baby peas steamed and tossed with sautéed sliced mushrooms.</p> <p><b>Glazed Carrots</b> - Sweet honey with a hint of cinnamon and orange rind.</p>
<p><b><u>Pasta</u></b></p> <p><b>Mediterranean Penne</b> - Al dente cooked pasta mixed with artichoke hearts, sun dried tomatoes, black olives fresh basil, shredded Romano cheese, Parmesan cheese and a Cabernet Sauvignon Red Wine sauce</p>	<p><b>Italian Bowtie</b> A delicious combination of spinach, halved cherry tomatoes, Monterey Jack &amp; Provolone cheeses, sliced black olives, diced red peppers. (served hot or cold)</p>	<p><b>Penne Rigate</b> Al dente in a robust red sauce.</p> <p><b>Cheese Tortellini</b> Hand made pasta filled with three cheeses and topped with a white wine cream sauce.</p>
<p><b><u>Potato or Rice (Starch)</u></b></p> <p><b>Duchess Style</b> – Piped rosettes of whipped potato with a touch of Parmesan cheese.</p> <p><b>Twice Baked</b> – Choice of sour cream &amp; chives or Cheddar &amp; bacon</p> <p><b>Saffron Rice</b> – Al dente cooked rice with fine threads of imported saffron.</p> <p><b>St. Croix Potato</b> – Mashed baby red potatoes mixed together with sautéed scallops &amp; button mushrooms.</p>	<p><b>Baby Roasted Potatoes</b> – Halved and tossed with spices, garlic and clarified butter.</p> <p><b>Candied Yams</b> – Sweet potatoes in a brown sugar &amp; butter sauce.</p> <p><b>Brown Rice</b> – A delicious healthier alternative to white rice.</p> <p><b>Long Grain &amp; Wild Rice</b> – A blend of the finest mix boiled in a light chicken consommé.</p>	<p><b>Mashed Potatoes</b> – Real Idaho potatoes whipped with butter and seasonings</p> <p><b>Baked Idaho Potato</b> – Served with sour cream and butter.</p> <p><b>Rice Pilaf</b> – White rice cooked al dente with peas, carrots, diced red peppers and onions.</p>



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<p><b><u>Green Salads</u></b>  <b>Bistro Salad</b>  <i>An assortment of Romaine &amp; green leaf lettuce mixed with Italian Radicchio and endive, cherry tomatoes, black olives, shredded carrots, sliced cucumbers and homemade herb croutons.</i></p> <p><b>Mandarin</b>  <i>A mixture of mesclun greens with water chestnuts, mandarin oranges and a soy vinaigrette dressing.</i></p>	<p><b>Caesar Salad</b>  <i>Crisp Romaine lettuce, chopped and lightly tossed with a creamy Caesar dressing and topped with a fresh lemon wedge and crunchy homemade herb croutons.</i></p> <p><b>Greek Salad</b>  <i>Assorted Greens with roasted peppers, olives, chopped tomatoes, pepperoncini, and feta cheese topped with our own Greek dressing.</i></p>	<p><b>Chef Salad</b>  <i>Fresh Iceberg lettuce chopped and tossed with purple cabbage, shredded carrots, sliced cucumbers and tomatoes.</i></p> <p><b>Spinach Salad</b>  <i>Clipped baby spinach leaves topped with a Parisian Vinaigrette and bacon dressing and chopped egg.</i></p>
<p><b><u>Cold Salads</u></b>          Southwest Pasta          Waldorf          Carved Seasonal Fruit</p>	<p>Greek Tomato Feta          Broccoli Sunflower          Antipasto</p>	<p>Ambrosia          Macaroni          Four Bean          Cucumber Onion          Relish Tray</p>

## Menu Descriptions (con't)

<p><b><u>Beef</u></b></p> <p><b>Beef Tenderloin</b>  <i>USDA finest cut of beef, slow roasted and served with a Bordelaise sauce.</i></p> <p><b>NY Strip Steak</b>  <i>Tender cut of the loin trimmed and grilled perfectly served with our homemade steak sauce.</i></p>	<p><b>Sirloin Medallions of Beef</b>  <i>Marinated, grilled and topped with our own Bordelaise sauce.</i></p> <p><b>Carved Prime Rib</b>  <i>Slow roasted and carefully seasoned then dipped in an herb Au Jus.</i></p>	<p><b>Carved Sliced Top Round of Beef</b>  <i>Slow cooked and layered with a brown sauce.</i></p> <p><b>Sirloin Tips</b>  <i>Cooked in a burgundy wine with button mushrooms and onions.</i></p> <p><b>London Broil</b>  <i>Marinated flank steak cooked medium and sliced thin.</i></p>
<p><b><u>Poultry</u></b></p> <p><b>Saltimbocca Chicken</b>  <i>Single breast stuffed with Prosciutto and Swiss cheese and fresh sage leaf.</i></p> <p><b>Chicken Piccata</b>  <i>Seared breast coated in a light sauce with capers.</i></p> <p><b>Scampi Chicken</b>  <i>Lightly breaded and sautéed in a lemon garlic butter.</i></p>	<p><b>Herb Stuffed Chicken</b>  <i>Single breast filled with an herb and vegetable stuffing.</i></p> <p><b>Chicken Marsala</b>  <i>Two breasts topped with a light wild mushroom sauce</i></p> <p><b>Sicilian Chicken</b>  <i>Basted with Italian seasonings &amp; Port wine red sauce</i></p> <p><b>Chicken Cordon Bleu</b>  <i>Light breading surrounding a stuffed breast of ham and Swiss cheese.</i></p>	<p><b>Bar B Que Chicken</b>  <i>Succulent breast basted with our Jack Daniels and honey sauce.</i></p> <p><b>Rotisserie Roasted Chicken</b>  <i>Oven baked breast with a blend of southern spices.</i></p> <p><b>Chicken Kiev</b>  <i>Light breading with a butter-pasley sauce inside.</i></p> <p><b>Lemon Pepper Chicken</b>  <i>Tangy and sweet with a slight citrus kick.</i></p>
<p><b><u>Pork</u></b></p> <p><b>Carved Bali Pork Tenderloin</b>  <i>Most tender part of the loin basted in a Bali BBQ sauce that melts in your mouth.</i></p>	<p><b>Center Cut Chops</b>  <i>Boneless center cut chops served with a demi-glaze sauce.</i></p> <p><b>Stuffed Chops</b>  <i>Juicy chop split and stuffed with an Italian herb filling.</i></p>	<p><b>Roast Loin</b>  <i>Slow roasted loin seasoned and sliced and served with a brown mushroom sauce or cinnamon apple glaze.</i></p>



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# Fifth Avenue Catering

## Seafood

### **Salmon Filet**

*Herb crusted Atlantic salmon filet with a chardonnay butter.*

### **Jumbo Shrimp**

*Sautéed Gulf shrimp in a garlic and basil butter.*

### **Alaskan Crab Clusters**

*Sweet cold-water crab in the shell.*

### **Stuffed Salmon Pinwheels**

*Tender pink salmon rolls with a crab and herb filling.*

### **Stuffed Sole**

*Filet of Sole stuffed with a crabmeat filling.*

*\*\* (most seafood entrées subject to market price surcharge at time of event)*



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# Fifth Avenue Catering

## Full Service Buffet Package Selections

<i>Entrée Choices</i>	<i>Sides Choices</i>	<i>Bread Choices</i>
BAKED CHICKEN choose: (Herb Seasoned, BBQ or Rotisserie) ROAST BEEF & GRAVY HONEY BAKED HAM POLISH SAUSAGE & KRAUT BBQ RIBLETS ITALIAN SAUSAGE with P&O's TURKEY ROLL-UPS in GRAVY BEEF ROLL-UPS in GRAVY MEATBALLS & SAUCE – (Barbeque, Swedish or Red Sauce) HONEY BBQ PORK CHOPS GOLDEN FRIED CHICKEN BONELESS CHICKEN BREAST* BREADED CHICKEN BREAST* SLICED TURKEY & GRAVY CHEESE STUFFED SHELLS CHEESE RAVIOLI COUNTRY STYLE BBQ BURGERS CHEESE LASAGNA ROLLS CHICKEN TORTELLINI EGGPLANT PARMESAN STUFFED CABBAGE ROLLS BEEF TACO MEAT STUFFED GREEN PEPPERS PULLED BBQ PORK or BEEF	CORN NIBLETS MASHED POTATOES COLE SLAW CHEF SALAD PASTA & SAUCE (Red or Alfredo) GERMAN POTATO SALAD BUTTER PARSLEY SPUDS SCALLOPED POTATOES AU GRATIN POTATOES GREEN BEANS PEAS GLAZED CARROTS RELISH TRAY FRUITED JELL-O MACARONI SALAD MACARONI & CHEESE MIXED VEGETABLES BAKED BEANS FOUR BEAN SALAD GREEK TOMATO SALAD COUNTRY POTATO CASSEROLE AMBROSIA LAZY PIEROGI RAVOLINI SALAD TORTELLINI SALAD ANTIPASTO SALAD SWEET & SOUR CABBAGE	DINNER ROLLS SANDWICH ROLLS - (Wheat ~or ~ White) BURGER BUNS BREADSTICKS GARLIC BREAD BURRITO SOFT SHELLS
<b>DESSERT CHOICES</b>	BROWNIE BITES, ASSORTED COOKIES, CHEFS DESSERT TRAY	<b>CHOOSE 1 - Included in price</b>

**Buffets are provided with heavyweight disposables.  
 Chef Attended Station or China service available ~ additional fees apply.**

2 meats – 4 sides	2 meats – 5 sides	3 meats – 4 sides	3 meats – 5 sides	4 meats – 6 sides
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# Fifth Avenue Catering

## *Bridal & Baby Shower Packages*

### **Complimentary items include with all shower packages**

Unlimited Fruit Punch    Cut & Serve your Cake    Background Music    Choice of Colored Napkins

### **Buffet I**

**\$7.95**

#### **Please choose 2 hot entrées:**

Sliced Turkey or Beef Roulades with Herb Stuffing, Chicken Ala King, Honey Baked Ham, Sliced Pork Tenderloin with Spiced Apple Compote, Asian Beef & Broccoli Casserole, Lasagna (vegetable or meat).

### **Buffet II**

**\$8.95**

#### **Please choose 2 hot entrées:**

Sirloin Tips with Burgundy Mushroom Sauce, Chicken Marsala, Lemon Pepper Chicken, Stuffed Shells, Chicken Parmesan, Stuffed Pork Loin, Baked White Fish, Seafood Scampi

#### **All Buffets include the following:**

Fresh baked rolls, chef salad with house dressing, steamed garden vegetables, relish tray, and choice of rice pilaf, whipped potatoes, roasted rosemary potatoes or pasta.

### **Sit Down**

**\$12.95**

All sit downs start with a served Bistro salad, warmed assorted roll basket, and your choice of any two entrées, followed by your cake cut & served with ice cream, coffee/tea & fruit punch will be available throughout the meal.

**Bistro Chicken Deluxe** - Grilled Chicken & Garden Vegetables in a cream sauce over Puff Pastry.

**Gourmet Chicken Salad Plate** – our very special blend of seasonings mixed with chunk chicken breast atop a bed of crisp lettuce, accompanied with a fresh flaky croissant & hand carved seasonal fruit.

**Eggplant Roulades** – sliced and rolled with a delicious ricotta cheese blend then lightly breaded and baked in a hearty red sauce along with a side of baked ziti.

**Vegetable Lasagna** - julienne of fresh vegetables packed in layers of pasta & alfredo cream sauce.

**Lemon Pepper Chicken** – succulent breast of chicken topped with a lemon pepper glaze with a side of roasted chicken infused rice pilaf.

**Filet of Sirloin Portabello** - marinated sirloin steak, sliced and laid on top of a fresh grilled portabello mushroom cap with crumbled bleu cheese, a side of rosemary roasted potatoes are included.

**Chicken or Steak Salad** – mix or match with this choice, it still only counts as one. You can also choose from our favorite Caesar style or Greek Souvlaki.

**Oven Roasted Turkey** - slow roasted and hand carved all white meat turkey with mashed potatoes, steamed vegetable d'jour & a golden rich gravy

Add-ons to your package:

Wine or Champagne Punch \$35.00 bowl, Carved Fresh Fruit Tray \$2.00 pp., Fruit & Cheese Tray \$3.50 pp., Assorted Soft Drinks \$1.00 pp., Wine by the Bottle \$11.95, Champagne by the Bottle \$20.00. China Service \$2.50 pp.

Functions under 40 guests subject to \$50 surcharge



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# Fifth Avenue Catering

## Funeral Breakfast & Brunch Packages

Funeral gatherings are a special way to thank all the friends and family that have supported you during this difficult time. We are happy to host your event in a professional and respectful manner so that you are able to take care of thanking your guests.

### **Sit-Down Hearty Breakfast**

Includes juice, country style eggs ( scrambled eggs with ham bites and cheese), assorted basket of baked goods, home fries and choice of buttermilk pancakes or Belgian waffles, coffee & tea.

\$7.99 per person

### **Breakfast Buffet**

Includes juice, scrambled eggs, cinnamon croissant French toast with syrup, assorted baked goods, home fries, tropical fruit salad, pork sausage and carved Virginia ham, coffee & tea.

\$9.50 per person

### **Morning Glory Brunch**

Includes juice, scrambled eggs, cinnamon toast sticks with syrup, fresh fruit, home fries, assorted pastries, coffee & tea.

Choice of 2: Chicken Ala King, Beef Stroganoff, Carved Virginia Ham or Pork Sausage.

\$10.95 per person

### **Deli Luncheon Buffet**

Includes assortment of fresh sliced deli meat selections, cheese, lettuce, tomato, and onion tray, assorted breads and rolls, relish tray, tropical fruit salad, macaroni or potato salad, assorted cookies & brownies, coffee & tea.

\$10.50 per person

### **Sit Down Luncheon**

\$10.95

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# Fifth Avenue Catering

## European Pastries

### **Gourmet Assortment - \$3.25 ea.**

Hazelnut Genoise, Raspberry Truffle, Key Lime Tartlet, Chocolate Rum Ball, Apple Pecan Bouchee, Chocolate Decadence And Lemon Mouse Tartlet

### **Mexican Chimis - \$1.35 ea.**

A Unique Twist On A Dessert Item. Starts With A Sweet Tortilla With A Hint Of Cinnamon Then Filled With A Blend Of Caramel, Apples And Cream Cheese.

Sweet Flour Tortilla With A Hint Of Cinnamon Filled With A Cheese Cake Filling With The Finest Caramel For A Dessert That Is To Die For.

Sweet Tortilla With A Hint Of Cinnamon Filled With A Cheesecake Filling With A Drizzle Of Raspberry Inside The Tortilla.

A New Mexican Dessert, Sweet Tortilla Filled With A Creamy Ny Style Cheese Cake Filling With A Ribbon Of Luscious Strawberry.

### **Fabulous Bars - .85¢ ea.**

The Harvest Fruit Bar Is A Tempering Chewy Delight Rich With Caramel And Bountifully Filled With Cranberries, Apricots, And Figs, Topped With A Blend Of Coconut And Walnuts. Our Oatmeal Raspberry Bar Combines A Thick Oatmeal Crust With A Tart Red Raspberry Spread And Crunchy Brown Sugar Crumb Topping. The Jumpin' Java Bar Blends The Jolt Of Robust Coffee With Rich Chocolate On A Chocolate Cookie Crumb Base For A Intense Anytime Pick Me Up.

### **Hawaiian Macaroons - .85¢ ea**

Macaroon Madness; Haystack Brownie; Lemon-burst Macaroon And Chocolate Chunk Macaroon. The Madness Begins with A Coconut Pecan Shortbread Base Topped With A Butterscotch Macaroon Combination. Finished With A Medley Of Dark Chocolate And Caramel Drizzle For An Appealing Addition To Your Dessert Line. Haystack Brownie: The Best Brownie In The Business Combined With Bails Of Coconut To Create A Chewy, Fudgy, Homemade Taste Experience, Topped With Bundles Of Coconut Blended With Bittersweet Chocolate Ganache. Lemon Macaroon: Chock Full Of Wholesome Ingredients Like Oatmeal, All Natural Lemon Preserve And Coconut.

### **Greek Baklava - \$1.00 ea.**

Walnut Baklava, Chocolate Baklava, Chocolate Almond Rolls, & Pecan Tarts.

### **Bakery Assortment - .85¢ ea.**

- ~ **Napoleons** - Two Layers Of Puff Pastry Filled With Fruit Flavored Dutch Pastry Cream And Topped With Fondant Icing.
- ~ **Cream Puffs** - Made From Classic "Choux" Pastry & Real Dutch Dairy Cream Fillings.
- ~ **Éclairs** - Made From Classic "Choux" Pastry, Real Dutch Dairy Cream And Topped With Dutch Chocolate.

### **European Nanimo Bars - \$1.00 ea.**

A Belgian delight of cookie & coconut crust layered with a velvety confectionary cream and topped of with a layer of rich Belgian chocolate. Variety of Cappuccino, Irish Cream, Dark Mocha & Vanilla Bean.



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# Fifth Avenue Catering

## *General Information*

### *Meeting Room Capacities and Rentals*

Area	Sq FT	W x L	Ceiling	Classroom	Theatre	Banquet	Reception	Conference	Rent w/ F&B	Rent
Park Conference Center	3234	49x66	18 ft	160	160	180	250	120		
Bistro 300 Cafe	3444	42x82	9 ft	200	200	200	200	150	200	300
Bistro 300 Patio	504	12x42	-	-	-	75	168	-	100	200
Main Transit Banquet Hall										
Harris Hill Banquet Hall										
Twin District Banquet Hall										
Connecticut Street Armory										
Ellicott Square Building										
Knox Estate										
Botanical Gardens										
Eagles Club [Depew]										
Seneca Hose Fire Co.										
Several Outdoor Parks	-	-	-	-	-	-	-	-	Varies	-

Note: Room rental charges are applied to all functions. A 18% service Charge is added to all catering & rental charges.

### *Complimentary Services*

Background music, podium, microphone, tv/vcr, wedding cake cut and served or wrapped, cake & gift tables, skirted food tables. (some services only available at certain locations)

### *Linens*

We can provide for the use of table linens. Colored linens napkins, table overlays, and chair covers (prices vary) are available.

### *Centerpieces & Tables*

We will provide table numbers for all events. Evening meal functions will be provided with table votive style candles. We can assist you in designing custom centerpieces at an additional charge.

### *Tall Centerpiece Extensions*

24-Inch tall crystal centerpiece vases Available at \$3 per holder.

### *Children*

Children under the age of twelve (12) may be served one of the following children's entrées; chicken strips and French Fries, Spaghetti and Meatballs, Macaroni and Cheese or Mini Pizzas for \$9.95 per child, plated service included beverage. Children under twelve (12) may also dine from a buffet that has been selected for all of your guests for \$10.95. The determination of age will be made by personnel of the Fifth Avenue Catering. Children's meals and children's meal prices are available to a maximum of 10% of a functions guaranteed attendance.

### *Menu Changes*

Menu adjustments are available to help you attain the price point you are looking for. We will be happy to add or delete items to meet your needs and re-quote a package price for you. Changes only available on some items. Shower packages are available daily and meal must be served by 1:30 pm or an evening charge of \$2 per person will apply to your event. Minimum of 30 people for any shower package.



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# Fifth Avenue Catering

## *Special Event Enhancements*

### *Room & Table*

15" Elevation Riser \$10.00 per foot.  
Add Faux Ivy, White Lights and Tulle to Head Table \$3.00 per foot.  
Add Two 5 Candle Candelabras to Head Table  
Three Votive Candles per Table  
On-Premise Ceremonies available. (Additional setup fees may apply)  
There is a mandatory \$275 room security charge for all proms.  
There is a minimum guest attendance of 125 persons from May 15 to Sept 15 for full service events.

### *Ice Sculptures*

Allow us to produce the perfect enhancement for your function. Ideas include a Vodka, Champagne, or other Libation Luge, your company's logo, your initials, intertwined wedding rings, and so much more. Let your imagination run wild. Call for price quote.

### *Hospitality Baskets*

Ensure you care for every need of your guests. Hospitality Baskets for both men and women placed in each restroom. Baskets include appropriate personal amenities, sewing kits, hairspray, nail files, nylon "run-stop", Static Guard Spray, breath mints, hand lotion and more. \$35.00 Ladies and \$35.00 Gentlemen.

### *Champagne Toast*

Add a touch of elegance with a toast of domestic champagne for \$1.75 per person. Or provide a premium brand of imported champagne for \$3.50 per person.

### *Additional Courses*

Sit down dinners may choose up to two separate entrées or a dual entrée plated meal  
Each additional entrée choice subject to additional surcharge  
Champagne Intermezzo (palate cleanser before entrée.) \$1.95 per Person  
The service of Soup **and** Salad with your lunch or dinner. \$2.75 per person  
A Fresh Fruit Medley cup in place of Soup or Salad. No Charge

### *Coat Room (Attended)*

Coat Room & Attendant Sponsored by the Host (no gratuities basket). \$1.00 per Guest  
Coat Room & Attendant that is Not Sponsored by the Host will be at the discretion of the facility and for gratuities. If you would like to ensure an Attendant, a \$150 fee is required.

### *Non-Alcohol Events*

We will, at the host request place signage stating that no alcohol is permitted at their function.  
Non-alcoholic events are available at discount off posted menu package pricing.

### *Preferred Vendors*

We do allow most vendors on the premise, but we would be happy to recommend some of the preferred vendors that have proven themselves to be of extraordinary quality if you desire.



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