



LUNCH
&
DINNER
DROP OFF
OR DINE IN
CATERING
MENU

703 SENECA STREET BUFFALO NY 14210
716.331.3242

LUNCHEON BUFFET

*Before 3 pm
Minimum of 20 people
Comes with Chef Salad*

Choice of Two

*Eckl's Famous Roast Beef & Mini Rolls
Roasted Chicken (Choice & Varieties)
Ratatouille & Rice · Primavera Pasta
Italian Sausage with Peppers and Onions
Seared Chicken Cutlet (Sauce Varieties)
Beef Bourguignon over Buttered Noodles or Rice
Eckl's Famous Prime Weck Rolls
Oven Roasted Turkey & Gravy
Chicken or Pork Milanese · Stuffed Shells*

Choice of One

*Oven Roasted · Mashed Potato Varieties
Potatoes Au Gratin · Baked Potato
Green Bean Almondine · Wild Rice Pilaf
Mac & Cheese · German Potato Salad
Fresh Steamed Vegetables · Broccoli
Pasta & Red Sauce*

*Coffee & Soda Service 26/person
Plus Tax and Gratuity*

LUNCHEON SIT DOWN

*Before 3 pm
Minimum of 20 people
Choose four choices from sections*

Soup

*Small Batch Custom Soup du Jour 4
French Onion cup 4*

Salads

*Small Side Salad 4 · Berry 14
Grilled Vegetable 14 · Cobb 14
Kale & Grain 12 · Caesar 11 · Caprese 14*

To add on top

*Grilled Chicken 7 · Ahi Tuna 12 · Shrimp 9 · Salmon 9
Steak 12 · Seafood Salad 6 · Chicken Salad 6
Farm Fresh Egg Salad 6*

PICKUP / DROP OFF

Platters

45

Fresh Fruit Display · Cheese & Crackers

Cheese & Fruit · Artisan Flat Breads · Crudite · Caprese

Eckl's Relish Tray · Roasted Beet

Charcuterie Board 10/ppl

Specialty Salads

25

House Garden · Caesar · Spring · Berry

Grilled Vegetable 5/ppl · Cobb 10/ppl

Deli Tray #1

10 to 12 people

6 Brioche Rolls & Choice of Breads

Three Sliced Meats and Choice of Cold Salad

Sliced Cheeses & Lettuce, Tomato, Onion Tray

Dill Pickles & Bowl of Fresh Chips

100 plus Tax & Tip

Deli Tray #2

10 to 12 people

Three Types of Assorted Sandwiches and Wraps with

Choice of Cold Salad

Dill Pickles & Bowl of Fresh Chips

100 plus Tax & Tip

DELIVERY FEES APPLY

Trays

Artisan Pizza 14/ea

Bruschetta 40

Santa Fe Egg Rolls 90

Beet Sonata 45

Caprese 45

Spinach Artichoke Dip 45

Hummus 45

Gnocchi 75

Rice (Risotto) 50

Hot Vegetable 50

Mini Beef 90

Salmon (hot) 150

Cracker/Cheese/Meat Display 55

Fruit 45

Relish 40

Swedish Meatball & Varieties (Vegan available) 45

Charcuterie Board / Raw Bar Service 10

Smoked Salmon Display 100

DINNER BUFFET

*After 4pm 20 person minimum
24/person (Plus tax & gratuity)*

Add a Chef Station 12/person

*Custom cuisine menu options for any section
are available upon discussion*

Comes with Chef Salad, Bread & Butter

Entrées

Choice of 2

Chicken Milanese · Chicken Marsala

Oven Roasted Turkey · Eckl's Roast Beef

Beef Stroganoff · Beef Bourguignon

Chicken Piccata · Vegan Bolognese

Stuffed Roast Beef · Chicken Cordon Bleu

Chicken Florentine · Chicken Provencal

(Vegetarian or Vegan) Stuffed Portobello

Eggplant Milanese · Pasta Carbonara

Pasta Gorgonzola · Manicotti · Lasagna Varieties

Pork Schnitzel · Ravioli Rose · Risotto Varieties

Fried Pork Chops · Butternut Lasagana (Vegan)

Apple Baked Ham · Bruschetta Chicken

Cacciatore · Roasted Chicken

Add 6/person

Shrimp Scampi & Seafood Pasta Varieties

Lobster Mac & Cheese or Risotto · Seared Salmon

Crab & Asparagus Mac & Cheese or Risotto

Seafood · Risotto Varieties

Sides

Choice of 2

Pasta & Sauce Varieties · Mashed Potatoes Varieties

Home Made Mac & Cheese Varieties

Broccoli · Roasted Veggies · Wild Rice Pilaf

Oven Roasted Potatoes · Salt Potatoes

German Potato Salad · Honey Roasted Baby Carrots

Fresh Veg Medley · Au Gratin Potatoes

Add 2/person

Grilled Marinated Asparagus · Creamed Spinach

Green Bean Almondine · Twiced Baked Potatoes

Braised Brussels Sprouts · Cauliflower Gratin

Vegetable Quinoa Pilaf · Spaghetti Squash

Platters / Hors D'oeuvres

Per piece or person minimum 50

Fresh Crudite with Dip 3

Bruschetta Varieties with Toast Points 2.50

Relish Tray 2

Caprese 3

Artisan Cheese & Cracker Display 4

Fresh Fruit Display 3

Spinach Artichoke Dip & Varieties 2.50

Fruit Cheese and Veggie Display 4

Antipasto Platter 8

Stuffed Mushroom Varieties 4

Scallops Wrapped in Bacon 3

Crab Cakes 3

Roast Beef Salad 2

Shrimp Cocktail 3

Grilled Shrimp Prosciutto 3

Bronzed Scallop Varieties 4

WET BAR SERVICE

Soda & Coffee 2.50/per

Bottle Beer & Wine

	Standard	Deluxe	Premium
<i>1 hr</i>	<i>12/per</i>	<i>14/per</i>	<i>18/per</i>
<i>2 hr</i>	<i>14/per</i>	<i>16/per</i>	<i>20/per</i>
<i>3 hr</i>	<i>16/per</i>	<i>18/per</i>	<i>22/per</i>

Well Full Bar

<i>1 hr</i>	<i>16/per</i>
<i>2 hr</i>	<i>18/per</i>
<i>3 hr</i>	<i>20/per</i>

Call Full Bar

<i>1 hr</i>	<i>18/per</i>
<i>2 hr</i>	<i>20/per</i>
<i>3 hr</i>	<i>22/per</i>

Premium Full Bar

<i>1 hr</i>	<i>20/person</i>
<i>2 hr</i>	<i>24/person</i>
<i>3 hr</i>	<i>26/person</i>

<i>Champagne (per bottle)</i>	<i>25</i>
<i>Wine Punch (per gallon)</i>	<i>40</i>
<i>Mimosa Punch (per gallon)</i>	<i>40</i>
<i>(Plus tax and gratuity)</i>	

WE CAN CREATE
SPECIAL & CUSTOMIZED MENUS