

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>	



LUNCH  
&  
DINNER  
DROP OFF  
OR DINE IN  
CATERING  
MENU

WE CAN CREATE  
SPECIAL & CUSTOMIZED MENUS

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



50 per person

### First

Choice  
Soup du Jour  
Spring Mix Salad

### Second

Choice  
Petite 4oz.  
Butternut Lasagna  
Chicken Marsala  
Pan Seared Salmon

### Third

Choice  
Homemade Desserts  
Carrot Cake  
Marble Bavarian  
Raspberry Lemon Cake



70 per person  
\* 2 Chef Hors D'oeuvres

### First

Choice  
Soup du Jour  
Spring Mix Salad  
Caesar Salad

### Second

Choice  
Bone-in Twin Chops  
1/2 Local Farm-Raised Chicken  
Bone-in Ribeye  
Pan Seared Salmon  
Prime Rib - Queen or King  
Petite Surf-N-Turf (Market)

### Third

Choice  
Homemade Desserts  
Carrot Cake  
Marble Bavarian  
Raspberry Lemon Cake



90 per person  
\* 4 Chef Hors D'oeuvres

### First

Choice  
Soup du Jour  
Spring Mix Salad  
Caesar Salad

### Second

Choice  
8oz. Filet Mignon  
1/2 Rack of Lamb  
1/2 Local Farm-Raised Chicken  
Seared Sea Bass  
Seared Sea Scallops  
Prime Rib - Queen or King

### Third

Choice  
Homemade Desserts  
Carrot Cake  
Marble Bavarian  
Raspberry Lemon Cake  
Red Velvet

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\* All entrees come with chef's choice of seasonal sides \* Beverages separate, based on consumption  
20% gratuity and sales tax separate

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