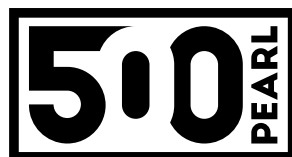


Wedding Menus



Wedding Booking Terms

Thank you for considering 500 Pearl as host for your Wedding Day.

In order for 500 Pearl to create the exceptional experience for your guests, we require your understanding and cooperation with the following items.

SEATING DIAGRAM / ATTENDANCE

- An estimated number of guests is due 30 days prior to your event. A guaranteed number is due 14 days prior to the event.
- We will provide you with a floor plan 30 days prior to your event.
- The floor plan and seating chart must be returned to your Catering Sales Manager with your guaranteed attendance, 14 days prior to the event. Once confirmed, the guaranteed attendance may not be reduced. If your attendance increases, 500 Pearl will make every effort to accommodate the additional guest's entrée requests and they will be billed accordingly.
- Clients will provide meal identifiers for each individual, including any dietary restrictions.

PAYMENT

- Package pricing will be guaranteed six months prior to the event date. Package Pricing, associated service charges and fees are subject to change without notice. Every effort is made to hold these prices, however, this is not always possible. We are available to adjust menu selections to accommodate your budget.
- The client will be provided a preliminary event check 14 days before your event, when the guaranteed attendance is submitted. Payment in full is required at that time. Payments can be made in the form of a personal or certified check, or a credit card. Any amount more than \$1,000 applied to a credit card will incur a 3% processing fee.
- Without final payment, we have the right to cancel the event.
- Your contracted food and beverage minimum is subject to current 17% service charge and 5% administration fee and 8.75% NYS sales tax. Our 17% Service Charge is considered a gratuity and paid to our banquet staff accordingly. The Administration Fee is not a gratuity. This fee is not distributed to the banquet staff or any staff member providing service to our customers as a gratuity. It is the charge for the administration of your event and covers the many costs associated with overall property management.

BEVERAGES

- We maintain the right to refuse service of alcohol to anyone who may jeopardize their safety and the safety of others.
- In New York State, the legal drinking age is 21 and we require a valid driver's license or approved photo ID for any individual whose age is in question.
- We do not serve shots of liquor at any banquet service bar.
- Bar extensions will be based on your guaranteed attendance.

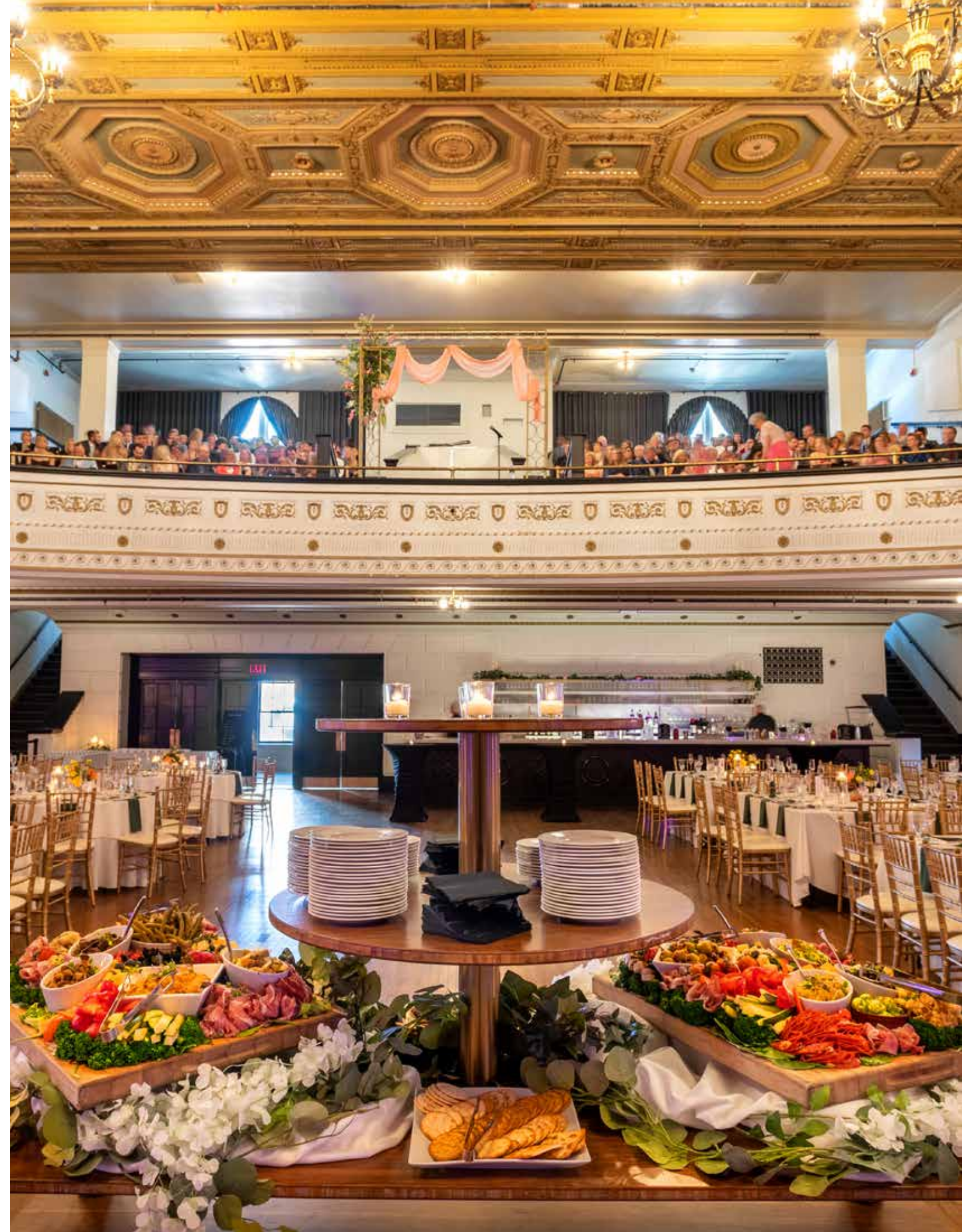
MISCELLANEOUS

- All food and beverage consumed in any of the 500 Pearl spaces must be served and prepared by 500 Pearl.
- No food served by 500 Pearl may be taken off the property after the event.
- Please advise all your vendors that deliveries must be made the day of the event and removed at the event's conclusion.
- All items rented from an outside vendor must be set up and taken down by that vendor.
- 500 Pearl is not responsible for decorations used at your event. Decorations or items used for your event that are not retrieved within 5 days after your event will be donated or disposed of.
- If you would like to assist with the parking cost for your guests, parking passes can be arranged with your Coordinator.
- We reserve the right to control music volume if it becomes necessary.
- New York State Law does not permit smoking in this establishment.



BUFFALO, NY 14202
(716) 382-6083
500PearlBuffalo.com

Front Cover Photo: Moonshine Studio, Back Cover Photo: Michelle Godfrey Photo



The Deluxe Pearl

\$145 Per Person*

- Plated Salad Course with Fresh Bread Service
- Coffee & Tea Station
- House Champagne Toast for All Guests
- 4-Hour Premium Bar with 2 Signature Cocktails
- 4 Butler-Passed Hors D'Oeuvres during Cocktail Hour
- Charcuterie Display with Crudités & House-Made Spreads
- Late Night Station

HORS D'OEUVRES

CHOICE OF FOUR

Traditional Bruschetta (DF)(V)

Brie & Raspberry in Phyllo (V)

Buffalo Chicken Wonton

Italian Meatballs (GF)

Arancini

Beef on Weck Egg Roll

Spinach & Artichoke Crostini

Caprese Skewers (GF)(V)

Sausage-Stuffed Mushrooms

Shrimp Cocktail (GF)(DF)

Bacon-Wrapped Scallops (GF)(DF)

Crab Cakes

Thai Meatballs

Tuna Tartare on Crispy Rice

Grilled Tiger Shrimp Gazpacho Shooter

Smoked Salmon Crostini

Beef Wellington Bites

ENHANCEMENT: **Lamb Lollipops** | \$4 per person

SALAD

CHOICE OF ONE

House Salad: Garden Greens, Local Tomatoes, Cucumber, Red Onion, Balsamic Vinaigrette (GF)(DF)(VG)

Caesar Salad: Hearts of Romaine, Garlic Croutons, Aged Parmesan, Classic Caesar Dressing (GF)(VG)

Spinach Salad: Pecans, Pickled Red Onion, Seasonal Fruit, Goat Cheese, Champagne Vinaigrette (GF)(V)

Strawberry Rhubarb Salad: Mixed Greens, Candied Pecans, Feta, Red Onion, Cucumber, Strawberries, Strawberry Rhubarb Vinaigrette (GF)(V)

Apple Walnut Salad: Mixed Greens, Apple, Candied Walnuts, Bleu Cheese, Citrus Vinaigrette (GF)(V)

PLATED DINNER

CHOICE OF TWO PROTEINS AND ONE VEGETARIAN

UPGRADE TO CHOICE OF THREE PROTEINS | ADDITIONAL \$8 PER PERSON

Honey & Herb Glazed Chicken: Sage-Scented Chicken Jus (GF)(DF)

Buffalo Niagara Chicken: Gorgonzola Cream

Chicken Milanese: Arugula Pesto, Sundried Tomato Oil (DF)

Filet of Sirloin: Red Wine Demi Glaze (GF)(DF)

Bourbon & Peach Glazed Frenched Pork Chop: Blackened Peach & Heirloom Tomato Salsa (GF)(DF)

Swordfish: Lemon Caper Beurre Blanc (GF)

Citrus & Herb Roasted Salmon: Mediterranean Orzo, Scallion Oil (DF)

Lemongrass Seared Halibut: Coconut Ginger Rice, Soy & Crispy Garlic Bok Choy, Citrus Conserva (GF)(DF)

Portobello & Vegetable Stack: Medley of Roasted Vegetables, Classic Pomodoro Sauce (GF)(DF)(VG)

Burrata Cheese Ravioli: Seasonal Sauce (V)

Grilled Cauliflower Steak: Romesco, Gremolata, and Roasted Chickpeas (GF)(V)

ENHANCEMENT: **Filet Mignon** | Market Price (GF)(DF)

VEGETABLE

CHOICE OF ONE

Clipped Green Beans (GF)(DF)(VG)

Garlic-Infused Brussels Sprouts (GF)(DF)(VG)

Charred Broccolini (GF)(DF)(VG)

Seasoned Asparagus (GF)(DF)(VG)

Chef's Choice Seasonal Vegetables (GF)(DF)(VG)

STARCH

CHOICE OF ONE

Herb Roasted Red Potatoes (GF)(DF)(VG)

Roasted Garlic Whipped Potatoes (GF)

Classic Rice Pilaf (GF)(DF)(VG)

LATE NIGHT STATION

Macaroni & Cheese Station: 3-Cheese Classic, Buffalo, and BBQ

Buffalo Station: Beef on Weck Sliders, Horseradish Aioli, Buffalo Wings Two Ways: Mild, Medium, Hot, BBQ

S'mores Bar: Graham Crackers, Marshmallows, Milk and Dark Chocolate Bars, Peanut Butter Cups

Fry Bar: French Fries, Waffle Fries, Sweet Potato Waffle Fries, Tots, Queso, Ketchup, Honey, Gravy, Malt Vinegar

Sheet Pizzas: Cheese, Cheese and Pepperoni, or Buffalo Chicken

Nacho Bar: Southwest Seasoned Beef or Southwest Seasoned Chicken

UPGRADE TO BOTH MEATS | ADDITIONAL \$3 PER PERSON

Tortilla Chips, Queso, Fresh Pico de Gallo, Black Olives, Jalapeños, Sour Cream, Salsa

Taco in a Bag: Southwest Seasoned Ground Beef or Southwest Seasoned Chicken

UPGRADE TO BOTH MEATS | ADDITIONAL \$3 PER PERSON

Doritos or Fritos Mini Bags

Shredded Cabbage, Shredded Cheddar Cheese, Black Olives, Jalapeños, Sour Cream, Salsa

Slider Station:

CHOICE OF TWO SLIDERS

UPGRADE TO CHOICE OF THREE SLIDERS | ADDITIONAL \$5 PER PERSON

Buffalo Chicken: Fried Chicken, Blue Cheese Dressing, Hot Sauce

Black Bean Slider: Lettuce, Tomato, Onion, Avocado, Chipotle Mayo

Big Pearl Burger: American Cheese, Lettuce, Onion, Special Sauce

Flank Steak: Chimichurri, Roasted Red Pepper Aioli, Fried Onions

ENHANCEMENT: **Crab Cake Slider** - Additional \$6 per person

The Classic 500

\$135 Per Person*

- Plated Salad Course with Bread Service
- Coffee & Tea Station
- House Champagne Toast for All Guests
- 3 Butler-Passed Hors D'Oeuvres during Cocktail Hour
- Charcuterie Display with Crudités & House-Made Spreads
- 4 Hours of First Class Bar with 2 Signature Cocktails
- 1 Late Night Station

HORS D'OEUVRES

CHOICE OF THREE

Traditional Bruschetta (DF)(V)

Buffalo Wonton

Brie & Raspberry in Phyllo (V)

Spinach & Artichoke Crostini

Italian Meatballs (GF)

Thai Meatballs

Caprese Skewers (GF)(V)

Coconut Shrimp

Smoked Salmon Crostini

Sausage-Stuffed Mushrooms

Arancini

SALAD

CHOICE OF 1

House: Garden Greens, Local Tomatoes, Cucumber, Red Onion, Balsamic Vinaigrette (GF)(DF)(VG)

Caesar: Hearts of Romaine, Garlic Croutons, Aged Parmesan, Classic Caesar Dressing

Spinach Salad: Pecans, Pickled Red Onion, Seasonal Fruit, Goat Cheese, Champagne Vinaigrette (GF)(V)



PLATED DINNER

CHOICE OF TWO PROTEINS AND ONE VEGETARIAN

UPGRADE TO CHOICE OF THREE PROTEINS | ADDITIONAL \$8 PER PERSON

Honey & Herb Glazed Chicken: Sage-Infused Chicken Jus (DF)(GF)

Buffalo Niagara Chicken: Gorgonzola Cream

Chicken Milanese: Arugula Pesto, Sundried Tomato Oil

Filet of Sirloin: Red Wine Demi Glaze (DF)(GF)

Bourbon & Peach Glazed Frenched Pork Chop: Blackened Peach & Heirloom Tomato Salsa (DF)(GF)

Swordfish: Lemon Caper Beurre Blanc (GF)

Citrus & Herb Roasted Salmon: Mediterranean Orzo, Scallion Oil (DF)

Portobello & Vegetable Stack: Medley of Roasted Vegetables, Classic Pomodoro Sauce (GF)(DF)(VG)

Grilled Tofu: Parsley & Shallot Gremolata, Quinoa, Moroccan Chickpeas (GF)(DF)(VG)

Burrata Cheese Ravioli: Seasonal Sauce

ENHANCEMENT: **Filet Mignon** | Market Price (GF)(DF)

VEGETABLE

CHOICE OF ONE

Clipped Green Beans (GF)(DF)(VG)

Roasted Root Vegetables (GF)(DF)(VG)

Garlic-Infused Brussels Sprouts (GF)(DF)(VG)

Charred Broccolini (GF)(DF)(VG)

STARCH

CHOICE OF ONE

Herb Roasted Red Potatoes (GF)(DF)(VG)

Roasted Garlic Whipped Potatoes (GF)

Classic Rice Pilaf (GF)(DF)(VG)

LATE NIGHT STATION

S'mores Bar: Graham Crackers, Marshmallows, Milk and Dark Chocolate Bars, Peanut Butter Cups

Fry Bar: French Fries, Waffle Fries, Sweet Potato Waffle Fries, Tots, Queso, Ketchup, Honey, Gravy, Malt Vinegar

Sheet Pizzas: Cheese, Cheese and Pepperoni, or Buffalo Chicken

Nacho Bar: Southwest Seasoned Beef or Southwest Seasoned Chicken

UPGRADE TO BOTH MEATS | ADDITIONAL \$3 PER PERSON

Tortilla Chips, Queso, Fresh Pico de Gallo, Black Olives, Jalapeños, Sour Cream, Salsa

Taco in a Bag: Southwest Seasoned Ground Beef or Southwest Seasoned Chicken

UPGRADE TO BOTH MEATS | ADDITIONAL \$3 PER PERSON

Doritos or Fritos Mini Bags

Shredded Cabbage, Shredded Cheddar Cheese, Black Olives, Jalapeños, Sour Cream, Salsa

The Simply Forever

\$125 Per Person*

- 4 Hours of House Bar with a Signature Cocktail
- Charcuterie Display with Crudités & House-Made Spreads
- Plated Salad Course with Bread Service
- Coffee & Tea Station
- 2 Butler-Passed Hors D'Oeuvres during Cocktail Hour

HORS D'OEUVRES

CHOICE OF TWO

Caprese Skewers (GF)(V)

Spinach & Artichoke Crostini

Traditional Bruschetta (DF)(V)

Italian Meatballs (GF)

SALAD

CHOICE OF ONE

House: Garden Greens, Local Tomatoes, Cucumber, Red Onion, Balsamic Vinaigrette (GF)(DF)(VG)

Caesar: Hearts of Romaine, Garlic Croutons, Aged Parmesan, Classic Caesar Dressing

ENTRÉES

CHOICE OF TWO PROTEINS AND ONE VEGETARIAN

UPGRADE TO CHOICE OF THREE | ADDITIONAL \$8 PER PERSON

Honey & Herb Glazed Chicken: Sage-Infused Chicken Jus (GF)(DF)

Buffalo Niagara Chicken: Gorgonzola Cream

Chicken Milanese: Arugula Pesto, Sundried Tomato Oil

Filet of Sirloin: Red Wine Demi Glaze (GF)(DF)

Bourbon & Peach Glazed Frenched Pork Chop: Blackened Peach & Heirloom Tomato Salsa (GF)(DF)

Citrus & Herb Roasted Salmon: Mediterranean Orzo, Scallion Oil (DF)

Burrata Cheese Ravioli: Seasonal Sauce

Grilled Tofu: Parsley & Shallot Gremolata, Quinoa, Moroccan Chickpeas (GF)(DF)(VG)

VEGETABLE

CHOICE OF ONE

Clipped Green Beans (GF)(DF)(VG)

Roasted Root Vegetables (GF)(DF)(VG)

Garlic-Infused Brussels Sprouts (GF)(DF)(VG)

Charred Broccolini (GF)(DF)(VG)

STARCH

CHOICE OF ONE

Herb Roasted Red Potatoes (GF)(DF)(VG)

Roasted Garlic Whipped Potatoes (GF)

Classic Rice Pilaf (GF)(DF)(VG)



Good Things Station Package

\$120 Per Person*

- 3 Hours of First-Class Bar with a Signature Cocktail
- Crudités & House-Made Spreads
- Plated Salad Service and Bread Service
- Coffee & Tea Station

SALAD

CHOICE OF ONE

House: Garden Greens, Local Tomatoes, Cucumber, Red Onion, Balsamic Vinaigrette (GF)(DF)(VG)

Caesar: Hearts of Romaine, Garlic Croutons, Aged Parmesan, Classic Caesar Dressing

ENHANCEMENT: **Upgrade to Salad Station** | \$6 per person

Garden Greens, Bacon, Parmesan Cheese, Feta Cheese, Sunflower Seeds, Red Onion,

Cucumbers, Carrots, Grape Tomatoes, Hard-Boiled Eggs

Choice of Two Dressings: Ranch, Italian, Caesar, Balsamic

CHOICE OF 3 STATIONS

CARVING STATION

CHOICE OF TWO

CHOICE OF VEGETABLE AND STARCH INCLUDED

Garlic and Honey Glazed Turkey: Cranberry Relish, Roasted Turkey Jus (GF)(DF)

Bourbon Glazed Smokehouse Ham: Seasonal Fruit Chutney (GF)(DF)

Marinated Pork Loin: Apple Cider Reduction (GF)(DF)

Grilled Flank Steak: Chimichurri

ENHANCEMENT: **Prime Rib** | \$5 per person

Creamed Horseradish, Au Jus (GF)(DF)

ENHANCEMENT: **Pepper-Crusted Grilled Beef Tenderloin** | \$10 per person

Creamed Horseradish, Red Wine Demi Glaze (GF)

FRY BAR

Crispy French Fries

Sweet Potato Waffle Fries

Tater Tots

Smoked Bacon Bits

Cheddar Cheese

Queso

Ketchup

Honey

Peppered Gravy

Malt Vinegar



PASTA STATION

CHOICE OF TWO

Chicken Broccoli Alfredo: Chicken, Broccoli, Pasta, Roasted Garlic Alfredo

Pasta Primavera: Seasonal Vegetables, White Wine Garlic Sauce

Baked Penne vodka: Penne Pasta, Vodka Cream Sauce, Mozzarella, Parmesan, Basil

Sausage Rigatoni with Season Ricotta: Italian Sausage, Rigatoni Pasta, Pomodoro Sauce, Seasoned Ricotta

Pasta Fra Diavolo: Spicy Marinara Sauce, Garlic, Red Pepper Flakes, White Wine

ENHANCEMENT: **Meatball Parmesan** | \$6 per person

ENHANCEMENT: **Campanelle alla Mare** | \$6 per person

Mussels, Clams, Shrimp, Garlic White Wine Sauce, Lemon, Herbs

TASTE OF BUFFALO STATION

Buffalo Wings Two Ways: Hot, Medium, Mild, BBQ, Buffaque (Spicy Buffalo)

Mini Carved Beef on Weck: Horseradish Aioli

Potato Pierogies: Caramelized Onions

Macaroni & Cheese

STREET TACO STATION

CHOICE OF TWO

UPGRADE TO CHOICE OF THREE TACOS | ADDITIONAL \$4 PER PERSON

Modelo Braised Pork Tacos

Carne Asada Tacos

Southwest Pulled Chicken Tacos

OPTIONAL ADD-ON

Mahi Fish Tacos: Available at \$200 per half pan (Serves 40)

Accoutrement Offering Display:

Salsa Verde and Salsa Rojo

Cilantro Lime Crema

Cabbage Slaw

Avocado

Cojita

Sriracha Aioli

Beans & Rice (VG) (DF) (GF)

Tortilla Chips with Salsa and Guacamole

Flour and Corn Tortillas available

The Ellicott Buffet

\$120 Per Person*

- 3 Hours of First-Class Bar with a Signature Cocktail
- Crudités with House-Made Spreads
- Plated Salad Service and Bread Service
- Coffee and Tea Station

SALAD

CHOICE OF ONE

House: Garden Greens, Local Tomatoes, Cucumber, Red Onion, Balsamic Vinaigrette (GF)(DF)(VG)

Caesar: Hearts of Romaine, Garlic Croutons, Aged Parmesan, Classic Caesar Dressing

Spinach Salad: Candied Pecans, Pickled Red Onion, Seasonal Fruit, Goat Cheese, Champagne Vinaigrette (GF)(V)

ENTRÉES

CHOICE OF TWO

Buffalo Niagara Chicken: Gorgonzola Cream

Honey & Herb Glazed Chicken: Sage Infused Chicken Jus (GF)(DF)

Filet of Sirloin: Red Wine Demi Glaze (GF)(DF)

Citrus & Herb Marinated Salmon: Mediterranean Orzo, Scallion Oil (DF)

Pork Loin: Blackened Peach and Heirloom Tomato Sauce (GF)(DF)

Chicken Milanese: Arugula Pesto, Sundried Tomato Oil

ENHANCEMENT: **Filet Mignon** | Market Price (GF)(DF)

PASTA

CHOICE OF ONE

Chicken Broccoli Alfredo: Chicken, Broccoli, Pasta, Roasted Garlic Alfredo

Pasta Primavera: Seasonal Vegetables, White Wine Garlic Sauce

Baked Penne Vodka: Penne Pasta, Vodka Cream Sauce, Mozzarella, Parmesan, Basil

Sausage Rigatoni with Season Ricotta: Italian Sausage, Rigatoni Pasta, Pomodoro Sauce, Seasoned Ricotta

Pasta Fra Diavolo: Spicy Marinara Sauce, Garlic, Red Pepper Flakes, White Wine

ENHANCEMENT: **Meatball Parmesan** | \$6 per person

ENHANCEMENT: **Campanelle alla Mare** | \$6 per person

Mussels, Clams, Shrimp, Garlic White Wine Sauce, Lemon, Herbs

VEGETABLE

CHOICE OF ONE

Clipped Green Beans (GF)(DF)(VG)

Roasted Root Vegetables (GF)(DF)(VG)

Garlic-Infused Brussels Sprouts (GF)(DF)(VG)

Charred Broccolini (GF)(DF)(VG)

STARCH

CHOICE OF ONE

Herb Roasted Red Potatoes (GF)(DF)(VG)

Roasted Garlic Whipped Potatoes (GF)

Classic Rice Pilaf (GF)(DF)(VG)



Enhancements

HORS D'OEUVRES

RESERVED IN QUANTITY OF 100 PIECES

Traditional Bruschetta (DF)(V) – \$3

Brie & Raspberry in Phyllo (V) – \$3

Buffalo Chicken Wonton – \$3

Italian Meatballs (GF) – \$3

Arancini – \$3

Beef on Weck Egg Roll – \$3

Spinach & Artichoke Crostini – \$3

Caprese Skewers (GF)(V) – \$3

Sausage Stuffed Mushrooms – \$3

Thai Meatballs – \$3

Shrimp Cocktail (GF)(DF) – \$4

Crab Cakes – \$4

Tuna Tartare on Crispy Rice – \$4

Smoked Salmon Crostini – \$4

Grilled Tiger Shrimp Gazpacho Shooter – \$5

Beef Tenderloin Skewer – \$5

Baked Oysters – \$5

Bacon Wrapped Scallops (GF)(DF) – \$5

Lamb Lollipops – \$5

SALAD

\$4 per person

Roasted Tomato Caprese: Fresh Mozzarella, Garlic Roasted Plum Tomatoes, Sweet Basil Pesto, Balsamic Reduction

Spinach: Candied Pecans, Seasonal Fruit, Pickled Red Onion, Goat Cheese, Champagne Vinaigrette

\$5 per person

Strawberry Rhubarb Salad: Mixed Greens, Candied Pecans, Feta, Red Onion, Cucumber, Strawberry, Strawberry Rhubarb Vinaigrette

Apple Walnut Salad: Mixed Greens, Apple, Candied Walnuts, Bleu Cheese, Citrus Vinaigrette

DISPLAYS

Fruit & Cheese - \$9 per person

International & Domestic Cheeses, Seasonal Fruits,
Served with Artisanal Crackers

Seasonal Crudité - \$8 per person

Served with House-Made Spreads

Charcuterie Display - \$17 per person

Assorted Cheeses, Cured Meats, Crudité, Olives, Dried
Fruits, Dips and Spreads, Crackers

RED WINE - BOTTLE

House Wine (Cabernet) – \$17

First Class Wine (Cabernet or Pinot Noir) – \$25

Premium Wine (Cabernet, Pinot Noir, or Malbec) – \$35

WHITE WINE - BOTTLE

House Wine (Chardonnay) – \$17

First Class Wine (Chardonnay, Pinot Grigio, or Rosé) – \$25

Premium Wine (Chardonnay, Pinot Grigio, Rosé,
or Sauvignon Blanc) – \$35

CHAMPAGNE - BOTTLE

House Bubbles – \$25

Zonin Prosecco – \$45

Chandon Champagne – \$60

STATIONS

Macaroni & Cheese Station – \$15 per person

3-Cheese Classic, Buffalo, & BBQ (Pulled Pork or Chicken)

Buffalo Station – \$17 per person

Beef on Weck Sliders, Horseradish Aioli

Buffalo Wings Two Ways: Hot, Medium, Mild, BBQ, Buffaque (Spicy Buffalo)

S'mores Bar – \$10 per person

Graham Crackers, Marshmallows, Milk & Dark Chocolate Bars, Peanut Butter Cups

Slider Station – \$15 per person

CHOICE OF TWO SLIDERS • UPGRADE TO CHOICE OF THREE | ADDITIONAL \$5 PER PERSON

Buffalo Chicken: Fried Chicken, Blue Cheese Dressing, Hot Sauce

Black Bean Slider: Lettuce, Tomato, Onion, Avocado, Chipotle Mayo

Big Pearl Burger: American Cheese, Lettuce, Onion, Special Sauce

F flank Steak: Chimichurri, Roasted Red Pepper Aioli, Fried Onions

ENHANCEMENT: **Crab Cake Slider** | Additional \$6 per person

Nacho Bar – \$11 per person

CHOICE OF ONE • UPGRADE TO CHOICE OF TWO | ADDITIONAL \$3 PER PERSON

Southwest-Seasoned Beef

Southwest-Seasoned Chicken

Tortilla Chips, Queso, Fresh Pico de Gallo, Black Olives, Jalapeños, Sour Cream, Salsa

Fry Bar – \$10 per person

French Fries, Waffle Fries, Sweet Potato Waffle Fries, Tots

Toppings: Queso, Ketchup, Honey, Peppered Gravy, Malt Vinegar

Sheet Pizzas – \$60 per sheet (30 squares)

Cheese, Cheese & Pepperoni, or Buffalo Chicken

Taco in a Bag – \$11 per person

Doritos or Fritos Mini Bags

CHOICE OF ONE • UPGRADE TO CHOICE OF TWO | ADDITIONAL \$3 PER PERSON

Southwest-Seasoned Beef

Southwest-Seasoned Chicken

Toppings: Shredded Cabbage, Shredded Cheddar Cheese, Black Olives, Jalapeños, Sour Cream, Salsa





BUFFALO, NY 14202
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