

"Banquets with a Classic Touch"



2023
BANQUET
MENU

**Breakfast, Brunch, Lunch &
Showers**

(716) 691-6000
www.classicsv.com

2425 Niagara Falls Blvd.
Amherst New York 14228

Breakfast Buffets

*Please read our terms of agreement on page 5
Ask about minimums and additional fees
Visit us online for additional menu options and enhancements*

Classics Country Breakfast

Includes

Assorted Danish, Breakfast Breads, & Fresh Fruit
Scrambled Eggs, Homefries, Breakfast Sausage, & Bacon
Coffee, Decaf, Hot Tea, & Chilled Juices

\$19

Deluxe Breakfast Buffet

Includes

Classics Country Breakfast

Plus

Bagels w/ Cream Cheese
Vegetable Quiche
French Toast

\$21

Grand Classic Brunch

Includes

Deluxe Breakfast Buffet

Plus

Chef Salad with Toppings & Pasta Salad

Choose One

Chicken a la King or Tenderloin Tips over noodles

\$23

Lunch Buffets

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Classics Lunch Buffet

Includes

Rolls, Chef Salad with Toppings, & Pasta Salad

Choose One

Lemon Pepper Chicken, Chicken Madire, Mediterranean Grilled Chicken, Parmesan Crusted Chicken, Sliced Turkey, Sliced Ham, or Maple Glazed Pork

Choose One

Pasta Alfredo, Pasta Marinara, or Penne & Broccoli

Plus

Herb Roasted or Garlic Smashed Potato

&

Green Beans, Glazed Carrots, or Roasted Vegetable Blend

Coffee, Decaf, Hot Tea, & Ice Cream for Dessert

\$20

Cafe Buffet

Includes

Leafy Green Salad with Toppings, Fruit Salad, & Pasta Salad

Plus

Assorted Sliced Breads & Wraps

Assorted Deli Meats

Sliced Turkey, Ham, & Salami

Sliced Cheese

American, Cheddar, Swiss, & Provolone

Grilled Chicken

Plus

Coffee, Cookie, & Brownie Station

\$20

Lunch Buffets

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Shower Package

Includes

One Hour of Assorted Cheese Display
Unlimited Fruit & Wine Punch

Lunch Buffet

Rolls, Chef Salad with Toppings, & Pasta Salad

Choose One

Lemon Pepper Chicken, Chicken Madire, Mediterranean Grilled Chicken, Parmesan Crusted Chicken, Chicken Francaise, or Sliced Turkey

Choose One

Pasta Alfredo, Pasta Marinara, or Penne & Broccoli

Plus

Herb Roasted or Garlic Smashed Potato

&

Green Beans, Glazed Carrots or Roasted Vegetable Blend
Coffee, Decaf, Hot Tea, & Ice Cream for Dessert

\$23

Lunch Add-ons

Food

Additional Meat Selection to any Buffet.....\$2
Sliced Roast Beef with Weck Rolls.....\$3
Add Served Salad or Soup.....\$2

Dessert Substitutions

Chocolate Tuxedo Cake.....\$2
Cookie & Brownie Display.....N/C

Chocolate Fountain

One Hour Milk Chocolate Fountain.....\$125
Chocolate Fountain Dippings.....\$1.50 per person

Beverages

Pitcher of Pop (8-10 Glasses).....\$9
Pop Station During Lunch.....\$1.00 per person
Fruit Punch (25 Glasses).....\$45
Wine Punch (25 Glasses).....\$50
Mimosa Punch (25 Glasses).....\$75

Appetizers

One Hour Assorted Cheese Display.....\$2

Decor

Chair Cover with Sash or Band.....\$3.50 per chair

Lunch Entrees

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Lunch Entrees Include

Served Chef Salad or Soup with Rolls

Herb Roasted Potato or Garlic Smashed Potato & Green Beans or Roasted Vegetable Blend
Coffee, Decaf, Hot Tea, & Ice Cream

New York Strip Steak

Aged strip loin charbroiled to perfection

\$22

Sliced Sirloin of Beef

Thin sliced sirloin seasoned and roasted to perfection, topped with a brown gravy

\$20

Chicken Francaise

Battered chicken breast with egg and lemon served with lemon sauce

\$20

Parmesan Crusted Chicken

Boneless chicken breast rolled in parmesan seasoned panko bread crumbs and pan-fried golden brown with a light cream sauce

\$20

Roasted Turkey

Sliced turkey breast over stuffing with gravy & cranberry sauce

\$20

Maple Glazed Pork Loin

Slow roasted pork tenderloin sliced and topped with a pecan maple glaze

\$20

Garlic Crusted Tilapia

Mild white fish topped with a garlic & romano seasoned panko bread crumbs

\$20

Shrimp Scampi

Jumbo shrimp sauteed with garlic bathed in herbs and a white wine sauce over rice

\$20

Vegetable Capellini

Angel hair pasta with artichokes & other assorted vegetables topped with a light garlic sauce

\$20

New York Strip Steak Combo

Aged strip loin charbroiled to perfection with any chicken or seafood option

\$25

Filet Mignon Combo

Hand cut grilled filet mignon with any chicken or seafood option

\$29

Terms of Agreement

Important Considerations

- ~There is a minimum of between 35 & 50 adult guests based on specific ballroom capacities. Other minimums may apply based on the event's length and other factors during peak seasons and high demand dates.
- ~Time allotted for any event is based on food & beverage package chosen.
- ~All prices quoted in print and on the website are before a 20% administration fee and current NYS sales tax. ~The administration fee is not a gratuity; therefore, it is subject to NYS sales tax. No gratuities are expected or required. Classics V compensates banquet staff with an increased fixed hourly wage.
- ~All prices are subject to change without notice to meet increase in cost of food and supplies.
- ~Breakfast and lunch prices are valid until 1:00 pm.

Deposits & Payment Policy

- ~Tentative bookings are for one week only. Your event date is guaranteed when a signed event contract with a deposit is submitted to Classics V.
- ~Deposits are non-refundable and non-transferable.
- ~Payment clause- all payments must be in the form of a bank check, business check or cash prior to the start of your event unless credit has been established with Classics V. Credit cards are accepted with an additional fee.
- ~Please submit tax-exempt certificates to office personnel before the event starts to avoid being charged sales tax. Tax-exempt certificates must match the name on the check accepted for payment.

Planning Details

- ~Menu selections are submitted three weeks before your event.
- ~Tentative guest counts are due 7-10 days before your event.
- ~Final guest counts are due two days before your event. The final guest counts are the least amount responsible parties will be charged. If the attendance is greater, the invoice will reflect the amount in attendance or served.
- ~Any set-up or decorating personnel will have access to the ballroom one hour before the start of your event.
- ~Individually served sit down meals require place cards with meal choice indicators.
- ~Classics V can not accommodate any special diet meals without prior notice.

General

- ~Nothing can be attached or taped to the walls.
- ~No bubbles, glitter, or poppers allowed.
- ~Prices are subject to change without notice to meet an increase in the cost of food, beverages, and supplies.
- ~Classics V reserves the right to change banquet rooms based on event size.
- ~No food or beverage can be brought into or taken from Classics V.
- ~Classics V reserves the right to refuse alcoholic beverages to anyone.
- ~Classics V is not responsible for lost or stolen items.

All Banquets Include

White tablecloths, cloth colored napkins, house centerpieces, background music, cake cutting & Microphone

January 2023