

"Banquets with a Classic Touch"



2024
BANQUET
MENU

Dinner, Stations, Hors d'oeuvres
Cocktail Packages, & More

(716) 691-6000
www.classicsv.com

2425 Niagara Falls Blvd.
Amherst, New York 14228

Dinner Buffets

*Please read our terms of agreement on page 9
Ask about minimums and additional fees
Visit us online for additional menu options and enhancements*

Classics Dinner Buffet

Includes

Warm Rolls, Chef Salad with Toppings, & Pasta Salad

Choose Two

Lemon Pepper Chicken, Chicken Madire, Mediterranean Grilled Chicken, Honey Garlic Chicken, Parmesan Crusted Chicken, Sliced Roast Beef, Sliced Turkey, Sliced Ham, Maple Glazed Pork, or Italian Sausage

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

\$26

Deluxe Dinner Buffet

Includes

Served Chef Salad with Rolls

Cold Pasta & Potato Salads

Chef Carved

Prime Rib

Choose Two

Chicken Parmesan, Chicken Coq Au Vin Rouge, Chicken Francaise, Stuffed Shrimp, Shrimp Scampi, or Bacon Wrapped Sliced Pork Loin

Choose One

Tri Color Tortellini Alfredo, Pasta Pomodoro, or Penne & Broccoli

Plus

Red Potato Au Gratin, Garlic Smashed Potato, or Sweet Potato Mashed

&

Roasted Root Vegetable Medley or Layered Neopolitan Vegetables

Coffee, Decaf, Hot Tea, & Chocolate Tuxedo Cake

\$41

Dinner Stations

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Classics Dinner Stations

Includes

Salad Station

Leafy Green Salad, Caesar Salad, Antipasto Display & Breadsticks

American Station

Bourbon Meatballs & Stuffed Mushrooms

Choose One

Mini Cordon Bleu, Fried Ravioli, Battered Chicken Bites, or Fried Green Beans

Pasta Station

Penne Pasta with Marinara, Alfredo, & Pink Vodka Sauce

Mashed Potato Station

Garlic Smashed & Bavarian with Toppings

Carving Station

Roast Beef on Weck & Turkey

\$31

Deluxe Dinner Stations

Includes

Hors D'oeuvre Hour

Assorted Cheese Display, Bruschetta
Cheese Fondue with Breads & Vegetables
Bourbon Meatballs

Butler Passed

Stuffed Mushrooms & Fried Ravioli

Dinner Hour

Salad Station

Leafy Green Salad, Caesar Salad, Antipasto Display & Breadsticks

Pasta Station

Pasta Pomodoro, Tri Colored Tortellini Alfredo, & Penne & Broccoli

Mashed Potato Station

Garlic Smashed & Bavarian with Toppings

Seafood Station

Coconut Battered Shrimp & Crab Cakes

Carving Station

Prime Rib & Jamaican Jerk Pork Loin

\$43

Dinner Packages

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Celebration Packages

Celebration Package

Includes

Two Hours Beer, Wine, & Soda Beverage Package

Assorted Cheese & Vegetable Display, Antipasto Salad, Cheese & Pepperoni Pizza
Buffalo Chicken Wings, Potato Skins, Pasta Marinara & Bourbon Meatballs
Coffee Station

\$30

Non-Alcoholic Celebration Package

Includes

Four Hours Soda Beverage Package

Assorted Cheese & Vegetable Display, Antipasto Salad, Cheese & Pepperoni Pizza
Buffalo Chicken Wings, Potato Skins, Pasta Marinara & Bourbon Meatballs
Coffee Station

\$28

Night Out Packages

Includes

Late Night Coffee Station

Classics Dinner Buffet or Dinner Stations Night Out Package

Includes

Four Hours Open House Brands Bar

One Hour Cheese & Vegetable Display

\$45

Deluxe Dinner Buffet or Deluxe Stations Night Out Package

Includes

Four Hours Open Premium Brands Bar

One Hour Cheese & Vegetable Display

\$65

Non-Alcoholic Classics Dinner Buffet Night Out Package

Includes

4 Hours Soda Beverage Package

One Hour Cheese & Vegetable Display with Fruit Punch

\$33

Dinner Entrees

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Dinner 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

Prime Rib

Slow roasted with its own juices

\$32

Filet Mignon

A hand cut tender steak seasoned and grilled

\$36

New York Strip Steak

Aged strip loin charbroiled to perfection

\$32

Sirloin Steak

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

\$25

Sirlion Steak Combo

Sliced sirloin seasoned and roasted to perfection with any chicken or seafood option

\$34

Filet Mignon Combo

Hand cut grilled filet mignon with any chicken or seafood option

\$37

Chicken Francaise

Battered chicken breast with egg and lemon served with lemon sauce

\$26

Parmesan Crusted Chicken

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

\$26

Stuffed Chicken

Boneless chicken breast stuffed with a homemade stuffing on a bed of gravy

\$26

Chicken Valentino

Boneless chicken breast stuffed with roasted red pepper and creamy mozzarella topped with a white wine cream sauce.

\$26

Dinner Entrees

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Dinner 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

Roasted Turkey

Sliced turkey breast served with stuffing, gravy, & cranberry sauce

\$26

Maple Glazed Pork Loin

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

\$26

Salmon

Grilled in a brown sugar mustard glaze

or

Grilled in a honey lime brush & topped with a pineapple salsa

\$28

Stuffed Shrimp

Large prawns stuffed with lump crab and topped with a mornay sauce

\$29

Stuffed Filet of Sole

Crabmeat stuffing rolled in a dover sole served with a bechamel sauce

\$27

Shrimp Scampi

Jumbo shrimp sauteed with garlic bathed in herbs and a white wine served over pasta

\$27

Vegan Stir Fry

Vegetables sauteed in sweet and savory sauce served over rice.

\$25

Vegetable Lasagna

Layers of assorted vegetables and cheese with alfredo sauce

\$25

Vegetable Capellini

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

\$25

Cocktail Party

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Party Packages

The Classic Party Package is served for 90 minutes & requires at least a two hour beverage package or Cash Bar

Classic Party Package

Includes

Assorted Cheese, Vegetable, & Fruit Display, Bourbon Meatballs, & Bruschetta Breads

Choose Three

Deep Fried Green Beans, Fried Ravioli, Broccoli Cheddar Melts, Stuffed Mushrooms,
Mini Cordon Bleu, or Sweet & Sour Chicken

\$20

Food Stations a la Cart

***Priced per person for 60 minutes of service
(Only available in addition to any dinner or party package)***

Assorted Cheese, Vegetable **or** Fruit Display (choose one).....\$3
Italian Antipasto, Rolled Meats, & Gourmet Cheese Display.....\$6

Salad Station

Leafy Green Salad, Caesar Salad,
Antipasto, & Breadstix

\$3

Cocktail Hour Station

Assorted Cheese Display, Vegetable Display,
Bruschetta, & Bourbon Meatballs

\$5

Seafood Station 1

Coconut Battered Shrimp
& Crab Cakes or Clams Casino

\$6

BBQ Station

Pulled BBQ Pork with Rolls, Coleslaw,
& Corn Bread

\$4

Dinner Stations

Only available in addition to any dinner

Pasta Station

Penne Pasta with Marinara, Alfredo,
& Pink Vodka Sauce

\$4

Carving Station

Roast Beef w/ Weck.....\$4
Prime Rib.....\$6
Tenderloin.....\$8

Late Night Stations

Only available in addition to any dinner

Pizza & Wings Station

\$5

Taco & Nacho Station

\$5

Beverages

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Open Bar Packages

House Brands

Vodka~Gin~Whiskey~Bourbon~Scotch~Rum~Peach Schnapps
Bottled Beer~Soda~House Wines

One Hour~\$14 Two Hours~\$16 Three Hours~\$17 Four Hours~\$19

Premium Brands

Absolute~Beefeater~Candian Club~Jim Beam~Jack Daniels~Southern Comfort~
Bacardi~Captain Morgan~Peach Schnapps~Flavored Vodka
Bottled Beer~Soda~House Wines

One Hour~\$18 Two Hours~\$20 Three Hours~\$21 Four Hours~\$23

Beer, Wine, & Soda

Bottled Beer~Soda~House Wines

One Hour~\$9 Two Hours~\$11 Three Hours~\$12 Four Hours~\$14

Non-Alcoholic Package

Soda~Juice~Coffee Station

One Hour~\$3 Two Hours~\$4 Three Hours~\$5 Four Hours~\$6

A La Cart

Pitcher of Pop (8-10 Glasses).....\$9
Pop Station During Dinner.....\$2 per person
Wine Toast.....\$1
Champagne Toast.....\$2

Punches

Fruit Punch (25 Glasses).....\$45
Wine Punch (25 Glasses).....\$50

Wine with Dinner

Pinot Grigio, Chardonnay, White Zin, or Cabernet
Choose Two.....\$3 per person

Coffee Stations

Coffee, Decaf, & Hot Tea\$2 per person
Coffee by the Urn (30 cups).....\$35

Enhancements

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Appetizers a la Cart

50 Count

Bruschetta Baguette.....	\$40
BBQ Beef Baguette.....	\$40
Deep Fried Green Beans.....	\$45
Stuffed Mushrooms.....	\$65
Mini Cordon Bleu.....	\$55
Coconut Battered Shrimp.....	\$85
Bacon Wrapped Scallops.....	\$120

50 Count

Spin Dip Baguette.....	\$50
Broccoli Cheddar Melts.....	\$65
Bourbon Meatballs.....	\$45
BBQ Pork Bites.....	\$50
Sweet & Sour Chicken.....	\$55
Clams Casino.....	\$120
Large Prawn Shrimp.....	\$120

Desserts

(60 Minutes priced per person)

Classic Dessert Table

Fresh Baked Homestyle Cookies (Sugar, Chocolate Chip, & Oatmeal)
Assorted Brownies & Dessert Bars

\$4

Deluxe Dessert Table

Assorted flavored Mini Cheese Cakes, Cannoli, Eclairs, Biscotti, & Dessert Pastries

\$6

Chocolate Fountain

Milk Chocolate Fountain & Dippings

One Hour \$125 Rental plus \$1.50 per person

Two Hour \$150 Rental plus \$1.75 per person

Desserts a la Cart

(50 pieces)

Assorted Cookie Tray, Brownie & Dessert Bars, **or** Cannoli & Eclairs.....\$85

A.V. Rentals

8x8 Screen.....	\$30
9x12 Screen.....	\$75
Projector.....	\$75
DJ Speakers.....	\$125

Projection Packages

Screen~Projector~Speakers~Adapters

8x8 Screen.....	\$125
9x12 Screen.....	\$150

Decor

Chair Covers.....\$3.50 per chair

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 2024