

"Banquets with a Classic Touch"



2024
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 & Pastries, Fresh Fruit
Scrambled Eggs, Homefries, Breakfast Sausage, Bacon
Coffee, Decaf, Hot Tea, & Chilled Juices

\$20

Deluxe Breakfast Buffet

Includes

Classics Country Breakfast

Plus

Vegetable Quiche
French Toast

\$22

Grand Classic Brunch

Includes

Deluxe Breakfast Buffet

Plus

Chef Salad with Toppings & Pasta Salad

Choose One

Chicken a la King or Tenderloin Tip over Noodles

\$24

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, Honey Garlic 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

\$21

Shower Package

Includes

One Hour 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, Honey Garlic 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

\$24

Lunch

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Salad Package

Includes

Rolls, Fresh Fruit Salad, & Pasta Salad

Served Salad Entrees

Cobb Salad

Assorted Lettuce with Sliced Turkey, Bacon, Hard Boiled Egg, Tomatoes, Bleu Cheese Crumbles, Red Onion & Chick Peas

Chicken Caesar Salad

Romaine Lettuce Tossed with Caesar Dressing, Parmesan Cheese, Croutons, and Topped with Grilled Chicken

Roasted Summer Vegetable Salad

Caramelized Zucchini, Squash, Eggplant, Red Peppers, Red Onion on a bed of Mesclun Lettuce and topped with the House Vinaigrette

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

\$21

Lunch Add-ons

Food

Add Sliced Roast Beef or Any Meat Selection.....\$2

Add Served Salad or Soup.....\$2

Desert Substitutions

Chocolate Tuxedo Cake.....\$2

Cookie & Brownie Display.....N/C

Chocolate Fountain

One Hour Milk Chocolate Fountain.....\$125

Chocolate Fountain Dippings.....\$1.50

Beverages

Pitcher of Pop (8-10 Glasses).....\$9

Pop Station During Lunch.....\$1

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

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

Mimosa Station

3 Bottles of Chilled Champagne\$80

Orange, Cranberry, Grapefruit & Pineapple Juice with Berries and Citrus Garnish
\$25 for each additional bottle

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

\$25

Sirloin Steak

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

\$21

Chicken Francaise

Battered chicken breast with egg and lemon served with lemon sauce

\$21

Parmesan Crusted Chicken

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

\$21

Roasted Turkey

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

\$21

Maple Glazed Pork Loin

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

\$21

Garlic Crusted Tilapia

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

\$21

Shrimp Scampi

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

\$21

Vegetable Capellini

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

\$21

Sirloin Steak Combo

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

\$29

Filet Mignon Combo

Hand cut grilled filet mignon with any chicken or seafood option

\$32

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