

REIKART HOUSE

EST. | OF AMHERST, NY | 2017



BANQUET MENU

Thank you for your interest in Reikart House group catering services. We present the following menu as a representation of the cuisine available for meetings, events and special occasions for groups of 10 to 200 guests.

We are also pleased to work with you on a custom menu for your event, designed specifically to you and your guests' taste.

Wedding and Special Occasion Packages are available and will be customized to include what you have envisioned for your special day.

Please call our catering department for more information. We would be honored to work with you.

www.reikarthouse.com | 5000 Main Street Amherst, NY 14226 | 716.839.2200

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BREAKFAST / BRUNCH

All prices listed are per person unless otherwise noted.

CONTINENTAL BREAKFAST

Boardrooms minimum of 10 persons. | Ballrooms minimum of 25 persons.

CONTINENTAL EXTRAORDINAIRE - \$14

ASSORTED FRUIT JUICES (GF, V)
ASSORTED MUFFINS, DANISHES & BAKED GOODS

FRUIT PRESERVES (JAMS/JELLY) & BUTTER
ASSORTED BAGELS WITH CREAM CHEESE

COFFEE, DECAF COFFEE, HERBAL TEA SELECTION

ADDITIONAL ENHANCEMENTS

ASSORTED CEREALS & MILK - \$3
SCONES, CROISSANTS & BISCOTTI - \$7
SMOKED SALMON (GF) - \$8

FARM FRESH SCRAMBLED EGGS (GF) - \$4
BACON, SAUSAGE, OR HAM - \$5
ASSORTED CHOBANI YOGURT - \$3.50

HALVED GRAPEFRUIT (GF, V) - \$2.50
BOTTLED WATER - \$2 PER BOTTLE

BUFFET SELECTIONS

Minimum of 25 persons.

BREAKFAST BUFFET - \$23

ASSORTED FRUIT JUICES AND SODA
ASSORTED MUFFINS, DANISHES & BAKED GOODS
ASSORTED SLICED SEASONAL FRUIT

YOGURT AND GRANOLA
HICKORY SMOKED BACON & BREAKFAST SAUSAGE
BREAKFAST POTATOES WITH PEPPERS AND ONIONS

FARM FRESH SCRAMBLED EGGS (GF)
COFFEE, DECAF COFFEE, HERBAL TEA SELECTION

DELUXE BREAKFAST BUFFET - \$29

ASSORTED FRUIT JUICES & SODA
ASSORTED MUFFINS, DANISHES & BAKED GOODS
ASSORTED SLICED SEASONAL FRUIT
ASSORTED BAGELS WITH CREAM CHEESE & JAMS
HICKORY SMOKED BACON & BREAKFAST SAUSAGE

BREAKFAST POTATOES WITH PEPPERS & ONIONS (GF)
FARM FRESH SCRAMBLED EGGS (GF)
CINNAMON SWIRL FRENCH TOAST
HERBED BLENDED RICE (GF)
VEGETABLE MEDLEY (GF)

HERB ROASTED CHICKEN,
MUSHROOM MARSALA SAUCE (GF)
FRESH BAKED ROLLS AND BUTTER
COFFEE, DECAF COFFEE, HERBAL TEA SELECTION

BUFFET ENHANCEMENTS

CARVED PRIME RIB STATION (GF) - \$15
CARVED TURKEY STATION (GF) - \$10
CARVED HAM STATION (GF) - \$10

TENDERLOIN OF BEEF (GF) - \$20
OMELET STATION WITH FILLINGS & TOPPINGS (GF) - \$10
WAFFLE STATION WITH ASSORTED TOPPINGS - \$10

BREAKFAST SANDWICH STATION - \$5.50
Egg sandwiches topped with sausage patties, ham or bacon and cheese on croissants or bagels.

Chef attendant station add \$85

Prime rib, turkey, ham, and beef all come with jus, rolls, and accompaniments.

Prices subject to applicable sales tax and 22% service charge. Please see our general terms & conditions for details. Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

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BREAKFAST / BRUNCH PLATED BREAKFAST OPTIONS

Boardrooms minimum of 10 persons. | Ballrooms minimum of 25 persons. | All prices listed are per person unless otherwise noted.

HEALTHY START - \$17

ASSORTED FRUIT JUICES
ASSORTED BAGELS WITH CREAM CHEESE

ASSORTED SLICED SEASONAL FRUIT & BERRIES
BANANA BREAD AND BUTTER

COFFEE, DECAF COFFEE,
HERBAL TEA SELECTIONS



EARLY RISER - \$20

ASSORTED FRUIT JUICES
FARM FRESH SCRAMBLED EGGS (GF)
BREAKFAST POTATOES WITH
PEPPERS & ONIONS (GF)

CHOICE OF ONE: HAM, BREAKFAST SAUSAGE,
OR HICKORY SMOKED BACON (GF)
ASSORTED MUFFINS, DANISHES
& BAKED GOODS

COFFEE, DECAF COFFEE,
HERBAL TEA SELECTIONS



STAR OF THE SHOW - \$32

ASSORTED FRUIT JUICES
ASSORTED SLICED SEASONAL FRUIT & BERRIES (V)
NY STRIP STEAK MEDALLIONS (GF)
FARM FRESH SCRAMBLED EGGS (GF)

BREAKFAST POTATOES WITH
PEPPERS AND ONIONS (GF)
ASSORTED MUFFINS, DANISHES,
& BAKED GOODS

COFFEE, DECAF COFFEE,
HERBAL TEA SELECTIONS

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BANQUET LUNCH MENU

BALLROOMS

Ballrooms minimum of 25 persons. | All prices listed are per person unless otherwise noted.

ASSORTED DELI SANDWICH PLATTER

The following specialty deli sandwiches are accompanied with a mixed greens salad, a choice of potato chips or pasta salad, brownies, scones, and biscotti, coffee, decaffeinated coffee, iced tea and assorted soft drinks.

Choice of Three:

**TURKEY, SHAVED BEEF, HAM, CHICKEN SALAD,
TUNA SALAD, EGG SALAD, OR ROASTED VEGETABLES - \$24**

SERVED ON AN ASSORTMENT OF WHEAT, RYE AND FLAVORED WRAPS
WITH LETTUCE, TOMATO, ONION, CHEESE AND PICKLE SPEAR

SPECIALTY SANDWICHES

The following specialty sandwiches are accompanied with a mixed greens salad, a choice of potato chips or pasta salad, brownies, scones, and biscotti, coffee, decaffeinated coffee, iced tea and assorted soft drinks.

**PULLED JERK CHICKEN
SANDWICH - \$23**

GRILLED PINEAPPLE, BABY GREENS,
CARIBBEAN DRESSING ON WARM PITA

**SHAVED BEEF TENDERLOIN
SANDWICH - \$25**

GRILLED ONION, SWEET PEPPERS, PICKLES,
DIJON MAYO ON AN OVERSIZED ONION ROLL

BBQ PORK SANDWICH - \$21

SLOW SIMMERED PORK, HOT PEPPERS
ON AN OVERSIZED KAISER ROLL

PLATED LUNCHEON SALADS - \$21

The following plated salad options are accompanied with a cup of soup, brownies, scones, and biscotti, coffee, decaffeinated coffee, iced tea and assorted soft drinks.

CAESAR SALAD

HEARTS OF ROMAINE TOSSED WITH HOME-MADE
DRESSING, PARMESAN AND CROUTONS

**MIXED GREENS & BABY
SPINACH SALAD (GF)**

CUCUMBERS, TOMATO, ONION,
CARROTS, OLIVES, FETA CHEESE
WITH GREEK DRESSING

ASIAN SALAD

GARDEN VEGETABLES, MIXED
GREENS, TOMATO AND LEMON
GINGER VINAIGRETTE

ICEBERG WEDGE SALAD (GF)

TOMATO, CRUMBLY BLEU AND
WHITE BALSAMIC DRESSING

SALAD ENHANCEMENTS

GRILLED CHICKEN (GF) - \$6
GRILLED SALMON FILET (GF) - \$6

NEW YORK STRIP STEAK (GF) - \$12
GRILLED SHRIMP (GF) - \$8

GRILLED PORTOBELLO MUSHROOM (GF, V) - \$5

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BANQUET LUNCH MENU

BALLROOMS

Ballrooms minimum of 25 persons. | All prices listed are per person unless otherwise noted.

PLATED LUNCHEON ENTRÉES

The following plated luncheon entrées are accompanied with a choice of soup or mixed greens salad, rolls and butter, coffee, decaffeinated coffee, iced tea, and assorted soft drinks.

WINGS AND WECK - \$33

5 CHICKEN WINGS, CELERY, BEEF ON WECK, HORSERADISH AND BLEU CHEESE

MARINATED GREEK CHICKEN (GF) - \$24

SPINACH, FETA, TOMATOES, ONION, HERB ROASTED POTATOES AND PITA

SPICY ASIAN CHICKEN STIR FRY (GF) - \$24

SNAP PEAS, PEPPERS, ONION, CARROT, CELERY, BROCCOLI, BOK CHOY TOSSED IN SAMBOL HOISIN GLAZE

HERB ROASTED CHICKEN BREAST (GF) - \$24

ASPARAGUS, PARMESAN POTATOES WITH BACON AND AN HERBED SHERRY SAUCE

TRADITIONAL ROASTED TURKEY (GF) - \$24

SAGE DRESSING, MASHED POTATOES, VEGETABLE MEDLEY, CRANBERRIES AND GRAVY

PAN SEARED PORK TENDERLOIN (GF) - \$27

HERBED RISOTTO CAKE, BROCCOLI, PEPPERS AND MADEIRA TOMATO DEMI GLACE

GRILLED SALMON FILET - \$27

CILANTRO LEMON RICE, ASPARAGUS WITH LEMON BASIL BUTTER SAUCE

PETITE FILET SIRLOIN (GF) - \$42

ROASTED VEGETABLES, GARLIC MASHED POTATO AND MUSHROOM CABERNET SAUCE

STUFFED PORTOBELLO MUSHROOM (GF) - \$22

FILLED WITH THREE CHEESES, SPINACH AND HERBED RISOTTO ACCOMPANIED WITH SWEET PEPPERS, ASPARAGUS, CIPOLLINI ONION AND TOMATO RAGOUT

MARINATED GRILLED VEGETABLE ANTIPASTO (GF) - \$22

GARLIC POTATO WEDGES, EGGPLANT, ZUCCHINI, PEPPERS, ONION, OLIVES, ASPARAGUS AND FRESH MOZZARELLA

DESSERT OPTIONS - \$3.50

Choice of One:

NEW YORK STYLE CHEESECAKE

FRESH BERRIES, WHIPPED CREAM AND STRAWBERRY PUREE

STRAWBERRY SHORT CAKE

FRESH BERRY COMPOTE AND WHIPPED CREAM

CHOCOLATE FUDGE CAKE

VANILLA ICE CREAM AND WHIPPED CREAM

CARAMEL APPLE PIE

ICE CREAM, CARAMEL SAUCE AND FRESH BERRIES

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BANQUET LUNCH MENU BALLROOMS

The following luncheon buffet options are accompanied with coffee, decaffeinated coffee, iced tea and assorted soft drinks.

Minimum of 25 persons. | All prices listed are per person unless otherwise noted.

LUNCH BUFFET - \$26

SOUP DU JOUR

PASTA SALAD

CELERY, ONION, SWEET PEPPERS,
CARROT, HERBS AND VINAIGRETTE

POTATO SALAD (GF)

BACON, CELERY, ONION, HARD-BOILED
EGG, DIJON MUSTARD AND MAYO

ASSORTED ROLLS AND BUTTER

SLICED DELICATESSEN MEATS (GF)

HAM, ROASTED TURKEY, SHAVED BEEF AND SALAMI

SLICED CHEESES (GF)

SWISS, PROVOLONE AND CHEDDAR

RELISH TRAY & ASSORTED CONDIMENTS (GF)

ASSORTED COOKIES & BROWNIES PLATTER

DELUXE LUNCH BUFFET - \$31

SOUP DU JOUR

CAESAR SALAD

HOUSE-MADE CROUTONS, PARMESAN
CHEESE AND CLASSIC DRESSING

TOMATO & CUCUMBER SALAD (GF, V)

COUS COUS, GREEN ONION, LEMON AND HERBS

SEASONAL VEGETABLE MEDLEY (GF, V)

ROASTED GARLIC POTATOES (GF, V)

FRESH HERBS AND OLIVE OIL

PENNE PASTA

TOSSED WITH MARINARA, PARMESAN,
SWEET BASIL AND CHILI FLAKES

HERB ROASTED CHICKEN (GF)

SPINACH, RED ONION AND THYME SHERRY SAUCE

ASSORTED ROLLS & BUTTER

NEW YORK STYLE CHEESECAKE SQUARES, COOKIES & BROWNIES

PREMIER LUNCH BUFFET - \$33

SOUP DU JOUR

MIXED GREENS SALAD (GF, V)

CUCUMBER, CARROT, ONION, BLACK OLIVE
AND CHOICE OF DRESSING

PASTA SALAD

MIXED VEGETABLES AND TOSSED IN
OUR HOME-MADE VINAIGRETTE

ROASTED POTATO WEDGES (GF)

TOPPED WITH CHEDDAR CHEESE,
BACON AND CHIVES

SHAVED BEEF ON WECK

WITH HORSERADISH SAUCE

BUFFALO WINGS (GF)

HOT, MEDIUM, OR MILD WITH CELERY,
CARROT AND BLEU CHEESE

ASSORTED ROLLS & BUTTER

NEW YORK STYLE CHEESECAKE SQUARES, COOKIES & BROWNIES

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BANQUET LUNCH MENU BALLROOMS

The following luncheon buffet options are accompanied with soda, iced tea, coffee, decaffeinated coffee and herbal selection of teas.

Minimum of 25 persons. | All prices listed are per person unless otherwise noted.

SOUTHWEST THEME \$36

SPICY CHICKEN TORTILLA SOUP (GF)
TOPPED WITH CRISP TORTILLA AND GREEN ONION

SLOW SIMMERED PINTO BEAN (GF)
BACON AND FRESH HERBS

**SOUR CREAM, SALSA,
GUACAMOLE & WARM TORTILLAS (GF)**

**TRIO OF ROASTED PEPPERS,
BLACK BEAN & CORN SALAD (GF, V)**
CILANTRO, SMOKED CHEDDAR AND LIME

**CARROTS, ZUCCHINI,
ONION, TOMATO (GF, V)**
SEASONED WITH SMOKED PAPRIKA

ASSORTED ROLLS & BUTTER
**NEW YORK STYLE CHEESECAKE,
COOKIES & BROWNIES**

**CHIPOTLE FLAVORED
POTATO SALAD (GF)**
ONION, CELERY, ANCHO CHILI
AND CUMIN VINAIGRETTE

MARINATED BREAST OF CHICKEN (GF)
HOT AND SWEET PEPPERS, ONIONS AND CILANTRO



ASIAN THEME - \$37

CHICKEN & PEPPER SOUP (GF)
GINGER, LEEKS, SHIITAKE MUSHROOMS & SAMBOL

PORK FRIED RICE
SCALLIONS, GARLIC, EGG,
OYSTER SAUCE, SHERRY AND HOISIN

STIR FRY VEGETABLE (GF, V)
SNAP PEAS, ONION, CARROT, DAIKON
RADISH AND BEAN SPROUTS

MIXED GREENS SALAD (GF)
CUCUMBERS, RADISHES, CARROTS WITH
LEMON GRASS VINAIGRETTE

BEEF & BROCCOLI
SPICY PEANUT SAUCE AND WHITE RICE

ASSORTED ROLLS & BUTTER

ICEBERG & ARUGULA SALAD (GF)
MANDARIN ORANGES, ONION,
CITRUS SESAME DRESSING

CHICKEN WITH PEPPERS & SNOW PEAS
LEMON GINGER SAUCE AND WHITE RICE

**NEW YORK STYLE CHEESECAKE,
COOKIES & BROWNIES**

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BANQUET LUNCH MENU BALLROOMS

The following luncheon buffet options are accompanied with soda, coffee, decaffeinated coffee, iced tea and assorted soft drinks.

Minimum of 25 persons. | All prices listed are per person unless otherwise noted.

ITALIAN THEME - \$39

ITALIAN WEDDING SOUP

MEATBALL, PASTA, SPINACH

CAESAR SALAD

HOME-MADE CROUTONS, PARMESAN AND CLASSIC DRESSING

GRILLED VEGETABLE ANTIPASTO (GF, V)

HOT AND SWEET PEPPERS, EGGPLANT, ONION, MOZZARELLA AND CAULIFLOWER

GARLIC PARMESAN POTATOES (GF)

OLIVE OIL, HERBS AND BALSAMIC VINEGAR

BROCCOLI CROWNS (GF)

CHICKEN STOCK, THYME AND CHILI FLAKE

RIGATONI

BASIL MARINARA, MEATBALLS AND PARMESAN

CHICKEN PARMESAN

HOUSE RED SAUCE, MOZZARELLA AND PARMESAN

ASSORTED ROLLS & BUTTER

NEW YORK STYLE CHEESECAKE, MINI CANNOLIS & TIRAMISU

LUNCH BUFFET ENHANCEMENTS

There will be a \$85 Chef fee for live action stations.

HAND CARVED PRIME RIB (GF) - \$15

HAND CARVED ROASTED TURKEY (GF) - \$10

HAND CARVED HAM (GF) - \$10

HAND CARVED BEEF TENDERLOIN - \$20

CARVED PORK LOIN (GF) - \$12

CHICKEN PARMESAN WITH PASTA STATION - \$17

SHRIMP STIR FRY STATION - \$18

BEEF STIR FRY STATION - \$17

CHICKEN STIR FRY STATION - \$15

BEEF OR CHICKEN FAJITA STATION (GF) - \$14

SIGNATURE MONKEY BREAD - \$5

SALAD STATION - \$5

*Includes Caesar Salad,
Mixed Greens or Seasonal Salad*

CAPRESE - \$6

PASTA STATION - \$11

Choose Two Sauces:

Marinara, Pesto, Bolognese, Alfredo (GF)

Choose Two Pastas:

Penne, Rigatoni, Fusilli

Add-Ons:

Cheese Raviolis or Cheese Tortellini - \$2

Meatballs - \$1.50

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COFFEE BREAKS

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BAGEL & A CUP OF JOE - \$11

ASSORTED BAGELS WITH CREAM CHEESE

COFFEE, DECAFFEINATED COFFEE
AND HERBAL SELECTION OF TEAS

ICED TEA, ASSORTED SOFT DRINKS

DANISH & COFFEE - \$11

ASSORTED MUFFINS, DANISHES
AND BAKED GOODS

COFFEE, DECAFFEINATED COFFEE
AND HERBAL SELECTION OF TEAS

ICED TEA, ASSORTED SOFT DRINKS

A LA CARTE BEVERAGE

BOTTLED WATER - \$2
ASSORTED CANS OF SOFT DRINKS - \$3

ASSORTED CANS OF FRUIT JUICES - \$4
BOTTLED ICED TEA UNSWEETENED - \$4

BOTTLED LEMONADE - \$4
COFFEE, DECAFFEINATED COFFEE - \$50 GAL

A LA CARTE SNACKS & BREAKFAST

SPICY TRADITIONAL TRAIL MIX OF NUTS, DRIED
FRUITS, CHOCOLATES, RAISINS - \$23 LB
TRADITIONAL TRAIL MIX OF NUTS, DRIED FRUITS,
CHOCOLATES, RAISINS - \$23 LB
ASSORTED GRANOLA BARS - \$3.50 EA
ASSORTED COOKIE PLATTER - \$21 DZN
BROWNIE PLATTER - \$24 DZN
ASSORTED KING SIZE HERSHEY
CANDY BARS (GF) - \$5 EA

VEGETABLE PLATTER (GF, V) - \$45 (SERVES 10)
ASSORTED SLICED FRUIT
PLATTER (GF, V) - \$55 (SERVES 10)
SINGLE SERVE POPCORN BAGS (GF) - \$3 EA
ASSORTED LAYS POTATO CHIPS - \$3 EA
BLUEBERRY MUFFINS - \$3.50 EA
BANANA NUT MUFFINS - \$3.50 EA
MULTIGRAN MUFFINS - \$3.50 EA

BREAKFAST BREADS - \$15 PER LOAF
ASSORTED PASTRY & DANISHES - \$19 DZN
CHOCOLATE CHIP COOKIES - \$21 DZN
PEANUT BUTTER COOKIES - \$21 DZN
OATMEAL RAISIN COOKIES - \$21 DZN
CHOBANI YOGURT (GF) - \$4.50 EA
SMOKED SALMON
WITH ACCOMPANIMENTS - \$8
BAGELS WITH CREAM CHEESE - \$5

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BEVERAGE PACKAGES

All prices listed are per person unless otherwise noted.

CALL LIQUOR PACKAGE

Includes selections listed below. Add seasonal / craft beer for \$2 per person.

ABSOLUT VODKA
TITO'S VODKA
BEEFEATER GIN
TANQUERY GIN
BACARDI RUM
CAPTAIN MORGAN SPICED RUM
JIM BEAM BOURBON

4 ROSES BOURBON
JACK DANIELS WHISKEY
DEWARS SCOTCH
AMARETTO
IRISH CREAM
APEROL

GALLO DRY VERMOUTH
GALLO SWEET VERMOUTH
ONE DOMESTIC
ONE IMPORT
ONE RED WINE
ONE WHITE WINE

1 hour \$14 | 2 hours \$19 | 3 hours \$22 | 4 hours \$26 | 5 hours \$29

PREMIUM LIQUOR PACKAGE

Includes selections listed below. Add seasonal / craft beer for \$2 per person.

GREY GOOSE VODKA
KETEL ONE VODKA
HENDRICKS GIN
BOMBAY SAPPHIRE GIN
BACARDI RUM
CAPTAIN MORGAN SPICED RUM
KNOB CREEK BOURBON

BULLIET BOURBON
CROWN ROYAL WHISKEY
JOHNNIE WALKER BLACK SCOTCH
DI SARRANO AMARETTO
BAILEY'S IRISH CREAM
CAMPARI

GALLO DRY VERMOUTH
GALLO SWEET VERMOUTH
ONE DOMESTIC
ONE IMPORT
ONE RED WINE
ONE WHITE WINE

1 hour \$18 | 2 hours \$23 | 3 hours \$26 | 4 hours \$30 | 5 hours \$33

BEER, WINE & SODA BAR PACKAGE

ROTATING DOMESTIC AND IMPORT SELECTIONS WITH CRAFT/SEASONAL SELECTIONS BASED ON AVAILABILITY.

1 hour \$8 | 2 hours \$12 | 3 hours \$15 | 4 hours \$18 | 5 hours \$20

BY THE GALLON

BLOODY MARY - \$120
RED SANGRIA - \$75
WHITE SANGRIA - \$75

BY THE BOTTLE

MIMOSA - \$36
BELLINI - \$36

TABLE WINE PRICING

CABERNET - \$36 BTL
MERLOT - \$36 BTL
PINOT NIOR - \$34 BTL
MALBEC - \$30 BTL
CHARDONNAY - \$32 BTL
SAUVIGNON BLANC - \$28 BTL
REISLING - \$28 BTL
PINOT GRIGIO - \$28 BTL

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BEVERAGE PACKAGES

Reikart House and Jazzboline encourage safe and responsible alcohol consumption. Bartenders are required to ID guests of questionable age prior to serving alcoholic beverages and to refuse service to any person who, in the bartender's judgement, appears intoxicated. Only alcohol purchased by the facility is allowed to be on premises.

The following options are available to help determine the type of beverage service that best suits your needs.

PACKAGE OPTIONS

An additional charge of \$55 per hour will be charged should \$250 in sales not be achieved.

OPEN BAR

35 person minimum.

BEVERAGES ARE CHARGED TO THE HOST, PER PERSON PER HOUR PLUS 22% SERVICE CHARGE. THE NUMBER OF PERSONS CHARGED WILL BE EQUAL TO MEAL SERVICE AND ROOM SET. BAR HOURS ARE CONSECUTIVE WITH NO MORE THAN A 1 HOUR BREAK AND CANNOT BE GREATER IN TIME THAN FIVE HOURS OF SERVICE.

HOST BAR

BEVERAGES ARE CHARGED TO THE HOST ON A PER DRINK BASIS PLUS 22% SERVICE CHARGE. BAR HOURS CANNOT BE GREATER IN TIME THAN FIVE HOURS OF SERVICE. BAR TAB WILL BE AVAILABLE FOR REVIEW 30 MINUTES AFTER THE CONCLUSION OF THE EVENT.

CASH BAR

25 person minimum.

BEVERAGES ARE SOLD ON A CASH BASIS TO EACH GUEST.

COCKTAIL SERVICE

AVAILABLE FOR GROUPS OF LESS THAN 25 PEOPLE. BEVERAGES ARE CHARGED TO THE MASTER ACCOUNT WITH A 22% SERVICE CHARGE

BRANDS

Subject to availability. An additional charge of \$55 per hour will be charged should \$250 in sales not be achieved.

CALL BRANDS

ABSOLUTE VODKA, CRUZAN RUM, PINNACLE GIN, JIMBEAM BOURBON, CANADIAN CLUB WHISKEY, JOSE CUERVOTEQUILA, FAMOUS GROUSE SCOTCH, HOUSE WINE, TWO DOMESTIC AND ONE IMPORTED BEER SELECTION.

PREMIUM BRANDS

GREY GOOSE VODKA, BACARDI RUM, CAPTAIN MORGAN SPICED RUM, TANQUERAY GIN, JIM BEAM BOURBON, JACK DANIEL'S WHISKEY, JOSE CUERVO BLANCO TEQUILA, DEWARS SCOTCH. HOUSE WINE, TWO DOMESTIC AND TWO IMPORTED BEER SELECTIONS.

We are happy to honor special requests if available. Pricing may be adjusted accordingly. The number of bartenders will be determined based on proper service standards. The averages staffing guide line is one bartender per 75-100 guests.

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CATERING POLICIES

MENUS

After reviewing these menus you do not see your favorite items, we would be pleased to customize a menu to your personal taste and satisfaction (please note, Lunch is served before 2pm). To maintain quality control over the food being served, we ask that all food served be prepared by our kitchen and that no food be taken from the facility at the conclusion of your function. Menu selections must be limited to two (2) entrées for the entire group with a count provided 3 business days prior.

ATTENDANCE

In order to facilitate preparation and ensure that everybody attending your event fully enjoys their meals, the guaranteed number of people attending the banquet must be confirmed three (3) working days prior to the date of the banquet. This guaranteed number may not be reduced after this confirmation. If a guarantee is not received, the original estimated attendance will be prepared and billed.

ROOM ARRANGEMENTS

Please specify your requirements for table arrangements as well as other furnishings such as dance floor, bandstand, audio-visual aids, etc. Our Catering Department will gladly provide assistance in planning your room layout. Private rooms are reserved on the basis of anticipated attendance.

BEVERAGE SERVICE

The serving of alcoholic beverages is limited to persons of legal age as stated by the laws of New York. Compliance with these laws requires that all beverages be provided by the facility. Liquor, wine, or beer cannot be brought into the facility by outside sources. All service of alcoholic beverages must be attended by a bartender.

SECURITY

We would be pleased to discuss security arrangements with you prior to your function, but we cannot assume any responsibility for damage to or loss of any guest's clothing or possessions. All personal property brought to the facility will be at the sole risk of the engager, and the facility will not be liable for any loss of or damage to this personal property for any reason. Reikart House and Jazzboline will not assume any responsibility for property left on the premises more than two (2) weeks after the conclusion of the function.

SHIPPING & RECEIVING

Packages for meetings and events may be delivered two (2) working days prior to the event date. The Name of the Group, Group Contact's Name and Date of Event must be included on all boxes. Alternate arrangements must be approved in advance by the Catering Office.

You are responsible for the return shipment of all packages. Our team can assist with arrangements.

TERMS

All menu prices are subject to 22% service charge and state sales tax. Tax exempt organizations which want their sales tax waived must furnish an authorized original letter prior to their event. Full payment is required at the conclusion of your function unless credit arrangements have been established one month prior to the event.

CATERING PRICES

Our current banquet prices are listed on the enclosed menus. Although we make every effort to hold these prices, this is not always possible. Prices in effect 90 days prior to the function will be honored. We will be happy to adjust menu selections with you to accommodate budgets.

Prices subject to applicable sales tax and 22% service charge. Please see our general terms & conditions for details. Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.