

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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PRE-DINNER MENU

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

CRUDITES, HORS D'OEUVRES & RECEPTIONS

ASSORTED SLICED SEASONAL FRUIT (GF, V) - \$8

CANTALOUPE, PINEAPPLE, STRAWBERRIES, GRAPES

INTERNATIONAL CHEESE - \$8

MAYTAG BLEU CHEESE, FRESH MOZZARELLA,
SMOKED CHEDDAR, DARBY SAGE AND
SWISS CHEESES SERVED WITH ASSORTED
CRACKERS AND HERBED CROSTINI

CRISP VEGETABLE (GF) - \$8

CARROT, CELERY, CAULIFLOWER,
BROCCOLI AND SWEET PEPPERS SERVED
WITH RANCH DRESSING

MARINATED GRILLED VEGETABLE (GF, V)- \$5

SWEET AND HOT PEPPERS, EGGPLANT, ZUCCHINI,
ASPARAGUS, ONION AND TOMATOES

THE ITALIAN DELICATESSEN - \$8

PROSCIUTTO, SOPPRESSATA, CAPICOLA,
SALAMI, PEPPERONI, PROVOLONE, AND
MOZZARELLA WITH CRACKERS AND CROSTINI

HOT HORS D'OEUVRES

Station or tray pass. | Priced per piece with a minimum of 50 pieces. | 25 piece increments after minimum.

STUFFED ARTICHOKE BOTTOMS - \$2

PROSCIUTTO, RICOTTA, HOT PEPPERS AND HERBS

CRAB STUFFED MUSHROOMS - \$2.50

LUMP AND SNOW CRAB, CELERY,
ONION AND PEPPERS

SPINACH & GOAT CHEESE STUFFED MUSHROOMS - \$2.50

THYME, SHALLOTS AND BLACK PEPPER

STUFFED PORTOBELLO MUSHROOM - \$2.50

ZUCCHINI, ONION, ARUGULA AND
PARMESAN CHEESE

EGGPLANT PARMESAN - \$2.25

CLASSIC PREPARATION SERVED
ON A POLENTA ROUND

SLOW SIMMERED PORK - \$1.75

SERVED ON A SLIDER ROLL

CAJUN CHICKEN SATE (GF) - \$2.50

SPICY PINEAPPLE, COCONUT DIPPING SAUCE

MINI BEEF QUESADILLAS - \$2.25

GRILLED SKIRT STEAK, PEPPERS,
ONIONS AND CHEDDAR CHEESE

SPANAKOPITA - \$1.75

FILLED WITH SPINACH AND FETA CHEESE

SCALLOPS WRAPPED IN BACON (GF) - \$2.50

PINEAPPLE, BBQ DIPPING SAUCE

BAKED STUFFED CLAMS - \$2.25

BACON, GARLIC, ONION, PEPPERS,
BUTTER, HERBS AND BREADCRUMBS

CRISPY COCONUT SHRIMP - \$2.25

GINGER, HOISIN DIPPING SAUCE

BONELESS BUFFALO CHICKEN WINGS - \$2.50

HOT, MEDIUM, MILD, OR BBQ

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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PRE-DINNER MENU

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

SLIDER STATION

Two per person. | Minimum of 50 pieces.

SHAVED BEEF - \$4

SWEET PEPPERS, GRILLED ONION AND
CHEDDAR ON A MINI KAISER

BBQ SHREDDED PORK - \$2.75

GRILLED ONIONS, HOT PEPPERS AND
AMERICAN CHEESE

LOBSTER SLIDER - \$4.50

LOBSTER, CELERY LEAF AND
CITRUS TARRAGON

PULLED CHICKEN SLIDER - \$3.25

LETTUCE, TOMATO, ONION, PEPPER JACK
CHEESE AND JERK MAYO

JERK CHICKEN - \$2.75

PINEAPPLE, LIME, CILANTRO MAYO
ON A MINI KAISER

COLD CANAPES

Minimum of 50 pieces. | 25 piece increments after minimum.

SHRIMP BRUSCHETTA - \$2.50

TOMATO, ONION, OLIVES, PEPPERS,
PARMESAN AND BASIL

ARTICHOKE BOTTOM SALAD (GF, V)- \$2

JULIENNE VEGETABLES,
TOMATO AND CHEDDAR

FRESH OYSTERS & CLAMS - \$3

COCKTAIL SAUCE, LEMONS AND
CRACKED PEPPER VINAIGRETTE

HERBED FOCACCIA BREAD - \$1.75

TOPPED WITH ROASTED EGGPLANT
SPREAD AND PARMESAN

ASPARAGUS SPEARS WRAPPED IN BACON (GF) - \$2.50

TOMATO GARLIC DIPPING SAUCE

INDIVIDUAL SHRIMP COCKTAIL (GF) - \$4

LEMON WEDGES AND
HOUSE-MADE COCKTAIL SAUCE

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BUFFET DINNER OPTIONS

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PLAYBILL - \$38

MIXED GREENS SALAD (GF)

ONION, CUCUMBER, TOMATO
AND RANCH DRESSING

PASTA SALAD

MIXED VEGETABLES, FRESH HERB
AND HOUSE ITALIAN DRESSING

ROASTED POTATO WEDGES (GF)

TOPPED WITH CHEDDAR CHEESE SAUCE

BUFFALO CHICKEN WINGS (GF)

HOT, MEDIUM, MILD OR BBQ

CARROTS, CELERY STICKS & BLEU CHEESE (GF)

CHEESE & PEPPERONI FLATBREAD

SHAVED BEEF ON KIMMELWECK

COOKIES & BROWNIES PLATTER

COFFEE, DECAF COFFEE, HERBAL SELECTION OF TEAS

STAGE LEFT - \$44

ICEBERG CHOP SALAD (GF)

BACON, CHEDDAR, TOMATO, CUCUMBER,
ONION AND BLEU CHEESE DRESSING

POTATO SALAD (GF)

ONION, CELERY, PARSLEY, LIGHT DIJON
MUSTARD, MAYO DRESSING

ROASTED NEW POTATOES (GF, V)

GARLIC, OLIVE OIL, SALT AND PEPPER

HERB WILD RICE (V)

ONION, PARMESAN AND THYME

SEASONAL VEGETABLE MEDLEY (GF, V)

GREEN BEANS, CARROTS, ONIONS,
ZUCCHINI AND TOMATOES

MARINATED CHICKEN BREAST (GF)

MARSALA MUSHROOM SAUCE
AND FRESH SPINACH

FILET OF SIRLOIN (GF)

WILD MUSHROOM, CABERNET ROSEMARY JUS

ASSORTED ROLLS & BUTTER

DESSERT SELECTION

APPLE PIE, CHEESECAKE AND BROWNIES

COFFEE, DECAF COFFEE, HERBAL SELECTION OF TEAS

HEADLINER - \$52

CAESAR SALAD

CROUTONS, PARMESAN AND
HOUSE-MADE DRESSING

TOMATO, CUCUMBER & MOZZARELLA SALAD (GF, V)

BASIL, ARUGULA AND WHITE
BALSAMIC VINAIGRETTE

FOIL WRAPPED BAKED POTATOES (GF, V)

SOUR CREAM, BACON AND CHIVE

PENNE PASTA

ROASTED VEGETABLES, GARLIC,
OIL AND HERB BROTH

BROCCOLI CROWNS & SWEET PEPPERS (GF, V)

GRILLED FILET OF SIRLOIN (GF)
CIPOLLINI ONIONS, CABERNET ROSEMARY JUS

STUFFED CHICKEN BREAST

SUN-DRIED SPINACH, RICOTTA AND OREGANO

PAN SEARED SALMON FILET (GF)

LEMON THYME SAUCE AND
CLIPPED GREEN BEANS

ASSORTED ROLLS & BUTTER

DESSERT SELECTION

APPLE PIE, CHEESECAKE AND BROWNIES

COFFEE, DECAF COFFEE, HERBAL SELECTION OF TEAS

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BUFFET DINNER OPTIONS

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

BUFFET & STATION ENHANCEMENTS

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

CARVED PRIME RIB OF BEEF (GF) - \$15

WITH HORSERADISH AND AU JUS

CARVED BEEF TENDERLOIN (GF) - \$20

ASSORTED CONDIMENTS AND MINI ROLLS

CARVED PORK TENDERLOIN (GF) - \$12

ASSORTED CONDIMENTS AND MINI ROLLS

SHRIMP STIR FRY (GF) - \$18

PEPPERS, ONIONS, SNAP PEAS, BEAN SPROUTS, BROCCOLI AND CARROTS

BEEF STIR FRY (GF) - \$17

PEPPERS, ONION, SNAP PEAS, BEAN SPROUTS, BROCCOLI AND CARROTS

CHICKEN STIR FRY (GF) - \$15

PEPPERS, ONION, SNAP PEAS, BEAN SPROUTS, BROCCOLI AND CARROTS

POTATO BAR (GF) - \$14

MASHED AND BAKED POTATO, BROCCOLI, BACON, CHEDDAR, SOUR CREAM, GREEN ONIONS AND JALAPENOS

SOUP STATION - \$3.50

Choice of:

CLAM CHOWDER, MINESTRONE, BEEF BARLEY, CHICKEN AND WILD RICE, TUSCAN WHITE BEAN AND SHRIMP, CAJUN GUMBO

SALAD STATION - \$5

INCLUDES CAESAR SALAD, MIXED GREENS OR SEASONAL SALAD
CAPRESE - \$6

PASTA STATION - \$11

Choose Two Sauces:

MARINARA, PESTO, BOLOGNAISE, ALFREDO (GF)

Choose Two Pastas:

PENNE, RIGATONI, FUSILLI

Add-Ons:

CHEESE RAVIOLIS OR CHEESE TORTELLINI - \$2
MEATBALLS - \$1.50

BEEF OR CHICKEN

FAJITA STATION (GF) - \$14

TOMATOES, ONIONS, SOUR CREAM, CHEDDAR, SALSA AND SHREDDED LETTUCE

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PLATED DINNER ENTRÉES

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

All prices listed are per person unless otherwise noted.

COMBO PLATES

PETITE FILET MIGNON & CHICKEN (GF) - \$48

MASHED POTATOES, CHEF'S SEASONAL VEGETABLES WITH HERB TOMATO DEMI-GLACE

ROASTED CHICKEN BREAST & SHRIMP (GF) - \$42

HERB ROASTED POTATOES, CHEF'S SEASONAL VEGETABLE, LEMON TARRAGON SAUCE

GRILLED SALMON FILET & PETITE FILET OF SIRLOIN - \$41

HERB RICE, CHEF'S SEASONAL VEGETABLE WITH LEMON TARRAGON SAUCE

GRILLED SALMON FILET & PETITE FILET MIGNON - \$45

HERB RICE, CHEF'S SEASONAL VEGETABLE WITH LEMON TARRAGON SAUCE

PETITE FILET OF SIRLOIN & CHICKEN - \$41

MASHED POTATOES, CHEF'S SEASONAL VEGETABLES WITH HERB TOMATO DEMI-GLACE

BEEF SELECTIONS

8 OZ. FILET MIGNON (GF) - \$48

ROASTED POTATO WEDGES, CHEF'S SEASONAL VEGETABLES AND CABERNET ROSEMARY JUS

12 OZ. NEW YORK STRIP STEAK (GF) - \$52

HERB ROASTED POTATOES, CHEF'S SEASONAL VEGETABLES WITH MUSHROOM MADEIRA SAUCE

16 OZ. GRILLED RIB EYE (GF) - \$58

MASHED POTATO, CHEF'S SEASONAL VEGETABLES AND THYME SCENTED JUS

8 OZ. FILET OF SIRLOIN (GF) - \$40

MASHED POTATO, CHEF'S SEASONAL VEGETABLE AND BURGUNDY DEMI-GLACE

CHICKEN & CHOP SELECTIONS

HERB ROASTED CHICKEN BREAST (GF) - \$34

ROASTED POTATO WEDGES, CHEF'S SEASONAL VEGETABLE, SAGE MARSALA SAUCE

CENTER CUT PORK CHOP (GF) - \$36

MASHED POTATOES, CHEF'S SEASONAL VEGETABLE, HERBED APPLE GRAVY

GRILLED LAMB CHOPS (GF) - \$39

MASHED POTATOES, CHEF'S SEASONAL VEGETABLE WITH A GARLIC DEMI-GLACE

MARINATED GRILLED SKINLESS CHICKEN BREAST (GF) - \$34

MASHED POTATOES, CHEF'S SEASONAL VEGETABLE, TOMATO BASIL SAUCE

BONELESS PORK CHOP (GF) - \$36

HERB ROASTED POTATOES, CHEF'S VEGETABLES, WHITE WINE TARRAGON SAUCE

SEAFOOD SELECTIONS

SURF-N-TURF (GF) - \$70

FILET MIGNON AND AUSTRALIAN LOBSTER TAIL, LEMON AND DRAWN BUTTER

OVEN ROASTED SEA BASS (GF) - \$60

ROASTED POTATOES, BLISTERED TOMATOES WITH LEMON BASIL SAUCE

SCALLOP DISH (GF) - \$26

PAN SEARED, PARSNIP PUREE, BROCCOLINI, LEMON PESTO

GRILLED SALMON FILET - \$36

LEMON HERB RICE, CHEF'S SEASONAL VEGETABLE WITH CITRUS BUTTER SAUCE

SAUTÉED SHRIMP - \$45

LEMON HERB RICE, CHEF'S VEGETABLES WITH GARLIC WHITE WINE TOMATO BROTH

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PLATED DINNER ENTRÉES

All entrées are accompanied with a mixed greens salad and chef's selected starch and vegetables, dessert, coffee, decaffeinated coffee, and selections of herbal teas.

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VEGETARIAN SELECTIONS - \$26

STUFFED PORTOBELLO MUSHROOM

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

MARINATED GRILLED VEGETABLE ANTIPASTO (GF)

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

ROASTED VEGETABLES & PENNE PASTA

ASPARAGUS, EGGPLANT, PEPPERS, ONIONS, SUN-DRIED TOMATO PESTO

SOUP SELECTIONS - \$3.50

Choose One:

NEW ENGLAND CLAM CHOWDER

POTATO, CELERY AND ONION IN A HEARTY CREAM STOCK

TUSCAN WHITE BEAN & SHRIMP (GF)

ZUCCHINI, YELLOW SQUASH, ONION AND CELERY (GLUTEN FREE)

BROCCOLI BEEF & CHEDDAR (GF)

VEGETABLE STOCK, CHEDDAR AND FRESH HERBS

MINISTRONE

HEARTY VEGETABLES, PANCETTA AND PASTA

CHICKEN & WILD RICE (GF)

MINNESOTA WILD RICE, CHICKEN STOCK AND FRESH HERBS (GLUTEN FREE)

CHICKEN CORN CHOWDER

SIGNATURE ROTISSERIE CHICKEN AND FIRE ROASTED CORN

CHICKEN & SAUSAGE GUMBO

OKRA, PEPPERS, RICE AND CAJUN SEASONING

PLATED DESSERT OPTIONS - \$3.50

Choose One:

NEW YORK STYLE CHEESECAKE

FRESH BERRIES, WHIPPED CREAM AND STRAWBERRY PUREE

STRAWBERRY SHORTCAKE

FRESH BERRY COMPOTE AND WHIPPED CREAM

TIRAMISU

LAYERS OF MASCARPONE, COFFEE SOAKED LADY FINGERS, COFFEE CHOCOLATE SAUCE

CHOCOLATE FUDGE CAKE

VANILLA ICE CREAM, WHIPPED CREAM

CARAMEL APPLE PIE

ICE CREAM CARAMEL SAUCE AND FRESH BERRIES

CRÈME BRÛLÉE

CLASSIC CUSTARD TORCHED WITH BURNT CARAMEL

PLATED ENHANCEMENTS

Family Style

GRILLED ASPARAGUS - \$3

BROCCOLI WITH CHEESE SAUCE - \$3

LOADED BAKED POTATO - \$2

SCALLOP POTATO PIE - \$4

HERBED RISOTTO CAKE - \$2

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BEVERAGE PACKAGES

All prices listed are per person unless otherwise noted.

STANDARD 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.

HOUSE BRANDS

OUR BEVERAGE MANAGER'S SELECTION OF SCOTCH, BOURBON, WHISKEY, VODKA, GIN AND RUM. HOUSE WHITE, RED AND BLUSH WINE. TWO DOMESTIC BEER SELECTIONS. NON-ALCOHOLIC BEVERAGES AND MIXERS.

CALL BRANDS

ABSOLUTE VODKA, CRUZAN RUM, PINNACLE GIN, JIM BEAM BOURBON, CANADIAN CLUB WHISKEY, JOSE CUERVO TEQUILA, 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.

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