

# 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](http://www.reikarthouse.com) | 5000 Main Street Amherst, NY 14226 | 716.839.2200

# REIKART HOUSE

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## BOARDROOM LUNCH 1

*\$24 Per Person*

### COURSE ONE

*Family Style*

#### CALAMARI

FRESNO PEPPERS, CITRUS DIP

#### FLATBREAD

CHEF'S ASSORTMENT OF SIGNATURE FLATBREADS

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### COURSE TWO

*Choice Of*

#### SALMON & GRAINS

SMOKED SALMON FLAKES, ARUGULA, LEEKS, RED QUINOA, FARRO, AGED FETA,  
ROASTED ARTICHOKE, RED ONIONS, CAPER VINAIGRETTE

#### ROTISSERIE WECK

SHAVED PRIME RIB ON KIMELWECK ROLL, HORSERADISH CREAM, NATURAL JUS

#### ROTISSERIE CHICKEN CLUB

SMOKED BACON, AVOCADO, BIBB LETTUCE, TOMATO, WHEATBERRY BREAD

#### JAZZBOLINE BURGER

HOUSE GROUND BEEF, BIBB LETTUCE, TOMATO, RED ONION, FRESH PICKLES,  
CHEDDAR, HOUSE SAUCE, PRETZEL BUN

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### COURSE THREE

#### POTS DE CRÈME

DARK CHOCOLATE, ORANGE, WHIPPED CREAM

*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.*

# REIKART HOUSE

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## BOARDROOM LUNCH 2

*\$32 Per Person*

### COURSE ONE

*Family Style*

#### CALAMARI

FRESNO PEPPERS, CITRUS DIP

#### FLATBREAD

CHEF'S ASSORTMENT OF SIGNATURE FLATBREADS

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### COURSE TWO

*Choice Of*

#### GARDEN VEGETABLE GRATIN

VEGETABLE LASAGNA WITH BASIL PESTO, SAN MARZANO SAUCE

#### ROTISSERIE CHICKEN & MIXED GREENS

HEIRLOOM TOMATOES, AVOCADO, CUCUMBER, RED ONION, BALSAMIC CILANTRO DRESSING

#### ROTISSERIE WECK

SHAVED PRIME RIB ON KIMELWECK ROLL, HORSERADISH CREAM, NATURAL JUS

#### LAMB PASTRAMI

WHOLE GRAIN MUSTARD, SWISS CHEESE, MARBLE RYE

#### JAZZBOLINE BURGER

HOUSE GROUND BEEF, BIBB LETTUCE, TOMATO, RED ONION, FRESH PICKLES,  
CHEDDAR CHEESE, HOUSE SAUCE, PRETZEL BUN

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### COURSE THREE

*Choice Of*

#### CHEESECAKE

GRAHAM CRACKER CRUST, FRESH BERRIES, LEMON ZEST

#### POTS DE CRÈME

DARK CHOCOLATE, ORANGE, WHIPPED CREAM

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# REIKART HOUSE

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## BOARDROOM LUNCH 3

*\$42 Per Person*

### COURSE ONE

*Choice Of*

#### FROM THE GARDEN GREENS

FUJI APPLES, GOLD RAISINS, CANDIED WALNUTS, GRAPES, GREEN GODDESS DRESSING

#### BABY ICEBERG

HEIRLOOM TOMATOES, PICKLED RED ONIONS, BACON, CUCUMBER, BUTTERMILK BLEU CHEESE DRESSING

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### COURSE TWO

*Choice Of*

#### GARDEN VEGETABLE GRATIN

VEGETABLE LASAGNA WITH BASIL PESTO, SAN MARZANO SAUCE

#### FILET MIGNON

BRICK OVEN HERB FINGERLING POTATOES, MARKET VEGETABLE, PEPPERCORN SAUCE

#### PAN-SEARED SALMON

SUSTAINABLE FAROE ISLAND SALMON, ARTICHOKE, TOMATOES, CIPOLLINI ONIONS,  
MUSHROOMS, BEURRE BLANC, CRISPY LEEKS

#### ROTISSERIE HALF CHICKEN

ROSEMARY AND HINT OF GARLIC MASHED POTATO, HARICOTS VERTS, ROASTED ARTICHOKE,  
MUSHROOMS, SMOKED CIPOLLINI ONIONS, HEIRLOOM TOMATOES, NATURAL JUS

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### COURSE THREE

*Choice Of*

#### CHEESECAKE

GRAHAM CRACKER CRUST, FRESH BERRIES, LEMON ZEST

#### POTS DE CRÈME

DARK CHOCOLATE, ORANGE, WHIPPED CREAM

#### SEASONAL BRICK OVEN CRUMBLE

SEASON SIGNATURE BRICK OVEN CRUMBLE, CLASSIC STREUSEL, VANILLA ICE CREAM

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# REIKART HOUSE

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## BOARDROOM DINNER 1

*\$50 Per Person*

### COURSE ONE

*Family Style*

#### CALAMARI

FRESNO PEPPERS, CITRUS DIP

#### FLATBREAD

CHEF'S ASSORTMENT OF SIGNATURE FLATBREADS

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### COURSE TWO

*Choice Of*

#### GARDEN VEGETABLE GRATIN

VEGETABLE LASAGNA WITH BASIL PESTO, SAN MARZANO SAUCE

#### PORK TENDERLOIN

SWEET POTATO, BRUSSELS SPROUTS, BACON HASH, SUNNYSIDE EGG, BLACKBERRY DEMI GLACE

#### ATLANTIC COD

"BIG DITCH" BEER BATTER, APPLE-CABBAGE SLAW, CAPER TARTAR, FRIES

#### ROTISSERIE HALF CHICKEN

ROSEMARY AND HINT OF GARLIC MASHED POTATO, HARICOTS VERTS, ROASTED ARTICHOKE,  
MUSHROOMS, SMOKED CIPOLLINI ONIONS, HEIRLOOM TOMATOES, NATURAL JUS

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### COURSE THREE

#### POTS DE CRÈME

DARK CHOCOLATE, ORANGE, WHIPPED CREAM

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# REIKART HOUSE

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## BOARDROOM DINNER 2

*\$58 Per Person*

### COURSE ONE

*Choice Of*

#### FROM THE GARDEN GREENS

FUJI APPLES, GOLD RAISINS, CANDIED WALNUTS, GRAPES, GREEN GODDESS DRESSING

#### BABY ICEBERG

HEIRLOOM TOMATOES, PICKLED RED ONIONS, BACON, CUCUMBER, BUTTERMILK BLEU CHEESE DRESSING

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### COURSE TWO

*Choice Of*

#### GARDEN VEGETABLE GRATIN

VEGETABLE LASAGNA WITH BASIL PESTO, SAN MARZANO SAUCE

#### FILET MIGNON

BRICK OVEN HERB FINGERLING POTATOES, MARKET VEGETABLE, PEPPERCORN SAUCE

#### PAN-SEARED SALMON

SUSTAINABLE FAROE ISLAND SALMON, ARTICHOKE, TOMATOES, CIPOLLINI ONIONS,  
MUSHROOMS, BEURRE BLANC, CRISPY LEEKS

#### ROTISSERIE HALF CHICKEN

ROSEMARY AND HINT OF GARLIC MASHED POTATO, HARICOTS VERTS, ROASTED ARTICHOKE,  
MUSHROOMS, SMOKED CIPOLLINI ONIONS, HEIRLOOM TOMATOES, NATURAL JUS

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### COURSE THREE

*Choice Of*

#### CHEESECAKE

GRAHAM CRACKER CRUST, FRESH BERRIES, LEMON ZEST

#### POTS DE CRÈME

DARK CHOCOLATE, ORANGE, WHIPPED CREAM

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# REIKART HOUSE

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## BOARDROOM DINNER 3

*\$64 Per Person*

### APPETIZER STARTERS

*Family Style*

#### CALAMARI

FRESNO PEPPERS, CITRUS DIP

#### FLATBREAD

CHEF'S ASSORTMENT OF SIGNATURE FLATBREADS

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### COURSE ONE

*Choice Of*

#### FROM THE GARDEN GREENS

FUJI APPLES, GOLD RAISINS, CANDIED WALNUTS, GRAPES, GREEN GODDESS DRESSING

#### BABY ICEBERG

HEIRLOOM TOMATOES, PICKLED RED ONIONS, BACON, CUCUMBER, BUTTERMILK BLEU CHEESE DRESSING

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### COURSE TWO

*Choice Of*

#### GARDEN VEGETABLE GRATIN

VEGETABLE LASAGNA WITH BASIL PESTO, SAN MARZANO SAUCE

#### FILET MIGNON

BRICK OVEN HERB FINGERLING POTATOES, MARKET VEGETABLE, PEPPERCORN SAUCE

#### PAN-SEARED SALMON

SUSTAINABLE FAROE ISLAND SALMON, ARTICHOKE, TOMATOES, CIPOLLINI ONIONS, MUSHROOMS, BEURRE BLANC, CRISPY LEEKS

#### ROTISSERIE HALF CHICKEN

ROSEMARY AND HINT OF GARLIC MASHED POTATO, HARICOTS VERTS, ROASTED ARTICHOKE, MUSHROOMS, SMOKED CIPOLLINI ONIONS, HEIRLOOM TOMATOES, NATURAL JUS

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### COURSE THREE

*Choice Of*

#### CHEESECAKE

GRAHAM CRACKER CRUST, FRESH BERRIES, LEMON ZEST

#### POTS DE CRÈME

DARK CHOCOLATE, ORANGE, WHIPPED CREAM

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## BOARDROOM DINNER 4

\$70 Per Person

### APPETIZER STARTERS

*Family Style*

#### CALAMARI

FRESNO PEPPERS, CITRUS DIP

#### BBQ PULLED PORK TAQUITOS

FIRE ROASTED SALSA, LIME CREMA

#### FLATBREAD

CHEF'S ASSORTMENT OF SIGNATURE FLATBREADS

#### CHARCUTERIE

ARTISAN SALUMI, LOCAL CHEESES,  
PICKLED VEGETABLES, CRISPY CROSTINI

### COURSE ONE

*Family Style*

#### FROM THE GARDEN GREENS

FUJI APPLES, GOLD RAISINS, CANDIED WALNUTS,  
GRAPES, GREEN GODDESS DRESSING

#### BABY ICEBERG

HEIRLOOM TOMATOES, PICKLED RED ONIONS, BACON,  
CUCUMBER, BUTTERMILK BLEU CHEESE DRESSING

### COURSE TWO

*Choice Of*

#### FILET MIGNON

BRICK OVEN HERB FINGERLING POTATOES,  
MARKET VEGETABLE, PEPPERCORN SAUCE

#### ROTISSERIE HALF CHICKEN

ROSEMARY AND HINT OF GARLIC MASHED POTATO,  
HARICOTS VERTS, ROASTED ARTICHOKE, MUSHROOMS,  
SMOKED CIPOLLINI ONIONS, HEIRLOOM TOMATOES, NATURAL JUS

#### PAN-SEARED SALMON

SUSTAINABLE FAROE ISLAND SALMON, ARTICHOKE,  
TOMATOES, CIPOLLINI ONIONS, MUSHROOMS,  
BEURRE BLANC, CRISPY LEEKS

#### LAMB DUO

HERB CRUST RACK, BRAISED SHOULDER, LOCAL  
HONEY, MARKET VEGETABLE WHOLE GRAIN JUS

### COURSE THREE

*Choice Of*

#### CHEESECAKE

GRAHAM CRACKER CRUST, FRESH BERRIES, LEMON ZEST

#### SEASONAL BRICK OVEN CRUMBLE

SEASON SIGNATURE BRICK OVEN CRUMBLE,  
CLASSIC STREUSEL, VANILLA ICE CREAM

#### POTS DE CRÈME

DARK CHOCOLATE, ORANGE, WHIPPED CREAM

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## BOARDROOM DINNER 5

\$80 Per Person

### APPETIZER STARTERS

*Family Style*

#### SEAFOOD BROIL

LOBSTER, SCALLOPS, CLAMS, SHRIMP, OLD BAY BROTH

#### LAMB RIBS

APPALACHIAN ROOT BEER BBQ

#### FLATBREAD

CHEF'S ASSORTMENT OF SIGNATURE FLATBREADS

#### CHARCUTERIE

ARTISAN SALUMI, LOCAL CHEESES,  
PICKLED VEGETABLES, CRISPY CROSTINI

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### COURSE ONE

*Family Style*

#### FROM THE GARDEN GREENS

FUJI APPLES, GOLD RAISINS,  
CANDIED WALNUTS, GRAPES,  
GREEN GODDESS DRESSING

#### BABY ICEBERG

HEIRLOOM TOMATOES, PICKLED RED  
ONIONS, BACON, CUCUMBER,  
BUTTERMILK BLEU CHEESE DRESSING

#### LACINATO KALE

SUN DRIED CHERRIES, PICKLED SHALLOTS,  
ORANGE, SALTED ALMONDS, PECORINO  
ROMANO, WHITE BALSAMIC

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### COURSE TWO

*Choice Of*

#### NEW YORK STRIP

GARLIC MASHED POTATOES, ASPARAGUS,  
RED WINE DEMI GLACE

#### LAMB DUO

HERB CRUST RACK, BRAISED  
SHOULDER, LOCAL HONEY, MARKET  
VEGETABLE WHOLE GRAIN JUS

#### ROTISSERIE HALF CHICKEN

ROSEMARY AND HINT OF GARLIC  
MASHED POTATO, HARICOTS VERTS,  
ROASTED ARTICHOKE, MUSHROOMS,  
SMOKED CIPOLLINI ONIONS, HEIRLOOM  
TOMATOES, NATURAL JUS

#### FILET MIGNON

BRICK OVEN HERB FINGERLING  
POTATOES, MARKET VEGETABLE,  
PEPPERCORN SAUCE

#### PAN-SEARED SALMON

SUSTAINABLE FAROE ISLAND SALMON,  
ARTICHOKE, TOMATOES,  
CIPOLLINI ONIONS, MUSHROOMS,  
BEURRE BLANC, CRISPY LEEKS

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### COURSE THREE

*Choice Of*

#### NY STYLE CHEESECAKE

GRAHAM CRACKER CRUST,  
FRESH BERRIES, LEMON ZEST

#### POTS DE CRÈME

DARK CHOCOLATE, ORANGE,  
WHIPPED CREAM

#### SEASONAL BRICK OVEN CRUMBLE

SEASON SIGNATURE BRICK OVEN CRUMBLE,  
CLASSIC STREUSEL, VANILLA ICE CREAM

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## COFFEE BREAKS

*All prices listed are per person unless otherwise noted.*

### 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.

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