

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

REIKART HOUSE

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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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WEDDING PACKAGES JOCKO'S FAVORITES

\$99 Per Person | All additional prices listed are per person unless otherwise noted.

INCLUSIONS & ENHANCEMENTS

INCLUDES SLICED SEASONAL FRUIT STATION (GF, V)
- OR -
GRILLED OR CHILLED VEGETABLES (GF, V)

INCLUDES 4 HOURS OF CALL BAR -
UPGRADE TO PREMIUM ADD \$8

CHAMPAGNE TOAST - ADD \$2.50
INTERNATIONAL MEATS & CHEESES - ADD \$8

PICK TWO

EGGPLANT CAPONATA
ARTICHOKE BOTTOMS HOT OR COLD
VEGETABLE SPRING ROLLS
STUFFED MUSHROOMS WITH CRAB

STUFFED MUSHROOMS WITH FETA AND SPINACH
STUFFED MUSHROOMS WITH MIX VEGETABLES
BEEF SATE (GF)
CHICKEN SATE (GF)

SPANAKOPITA
SWEDISH MEATBALLS
PLATED MIXED GREENS SALAD (GF)

Choose One Combo Plated Option or Choose One Beef, Chicken or Chop, Seafood, or Vegetarian Plated Option.

COMBO PLATED OPTIONS

ROASTED CHICKEN BREAST & SHRIMP (GF)

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

GRILLED SALMON FILLET & PETITE FILET OF SIRLOIN

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

GRILLED SALMON FILLET & PETITE FILET MIGNON - \$12

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

PETITE FILET OF SIRLOIN & CHICKEN (GF) - \$8

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

PETITE FILET MIGNON & CHICKEN (GF) - \$10

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

BEEF PLATED OPTIONS

FILET MIGNON (GF) - \$10

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

NEW YORK STRIP STEAK (GF) - \$12

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

FILET OF SIRLOIN (GF) - \$7

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

GRILLED RIB EYE (GF) - \$15

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

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WEDDING PACKAGES JOCKO'S FAVORITES CONTINUED

\$99 Per Person | All additional prices listed are per person unless otherwise noted.

CHICKEN OR CHOP PLATED OPTIONS

HERB ROASTED CHICKEN BREAST (GF) - \$5

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

MARINATED GRILLED SKINLESS CHICKEN BREAST (GF) - \$5

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

CENTER CUT PORK CHOP (GF) - \$6

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

BONELESS PORK CHOP (GF) - \$6

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

GRILLED LAMB CHOP'S (GF) - \$8

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

SEAFOOD PLATED OPTIONS

GRILLED SALMON FILET - \$7

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

SAUTÉED SHRIMP - \$13

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

SCALLOP DISH (GF) - \$13

PAN SEARED, PARSNIP PUREE, BROCCOLINI, LEMON PESTO

OVEN ROASTED SEA BASS (GF) - \$16

ROASTED POTATOES, BLISTERED TOMATOES WITH LEMON BASIL SAUCE

VEGETARIAN PLATED OPTIONS

STUFFED PORTOBELLO MUSHROOM (GF)

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

ROASTED VEGETABLES & PENNE PASTA

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

MARINATED GRILLED VEGETABLE ANTIPASTO (GF)

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

DESSERTS

Includes Chef's displayed assortment of desserts.

MINI CANNOLI'S - \$4

MINI CUPCAKES - \$5

ASSORTED CHEESECAKES - \$7

ASSORTED CAKES - \$5

ASSORTED COOKIES - \$3

PLATED ENHANCEMENTS

Family Style

GRILLED ASPARAGUS (GF) - \$3

BROCCOLI WITH CHEESE SAUCE (GF) - \$3

LOADED BAKED POTATO (GF) - \$2

SCALLOP POTATO PIE (GF) - \$4

HERBED RISOTTO CAKE (GF, V) - \$2

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WEDDING PACKAGES THE VAUDEVILLE

\$129 Per Person | All additional prices listed are per person unless otherwise noted.

PACKAGE INCLUSIONS & ENHANCEMENTS

INCLUDES SLICED SEASONAL FRUIT STATION (GF, V)
INCLUDES GRILLED OR CHILLED VEGETABLES (GF, V)

INCLUDES 4 HOURS OF CALL BAR -
UPGRADE TO PREMIUM ADD \$8

CHAMPAGNE TOAST - ADD \$2.50
INTERNATIONAL MEATS & CHEESES - ADD \$8

PICK FOUR

SHRIMP BRUSCHETTA
EGGPLANT CAPONATA
ARTICHOKE BOTTOMS HOT OR COLD
BACON WRAPPED ASPARAGUS (GF)
VEGETABLE SPRING ROLLS (GF)

STUFFED MUSHROOMS WITH FETA AND SPINACH
STUFFED MUSHROOMS WITH MIX VEGETABLES
EGGPLANT PARMESAN ON POLENTA
CHICKEN PARMESAN OR CROSTINI
BEEF SATE (GF)

CHICKEN SATE (GF)
BEEF QUESADILLAS
CHICKEN QUESADILLAS
SPANAKOPITA
PLATED MIXED GREENS SALAD (GF, V)

Choose One Combo Plated Option or Choose One Beef, Chicken or Chop, Seafood, or Vegetarian Plated Option.

COMBO PLATED OPTIONS

**ROASTED CHICKEN
BREAST & SHRIMP (GF)**
HERB ROASTED POTATOES, CHEF'S SEASONAL
VEGETABLE, LEMON TARRAGON SAUCE

**GRILLED SALMON FILET
& PETITE FILET OF SIRLOIN**
HERB RICE, CHEF'S SEASONAL VEGETABLE
WITH LEMON TARRAGON SAUCE

**GRILLED SALMON FILET
& PETITE FILET MIGNON - \$12**
HERB RICE, CHEF'S SEASONAL VEGETABLE
WITH LEMON TARRAGON SAUCE

**PETITE FILET OF SIRLOIN
& CHICKEN (GF)**
MASHED POTATOES, CHEF'S SEASONAL
VEGETABLES WITH HERB TOMATO DEMI-GLACE

**PETITE FILET MIGNON
& CHICKEN (GF) - \$10**
MASHED POTATOES, CHEF'S SEASONAL
VEGETABLES WITH HERB TOMATO DEMI-GLACE

BEEF PLATED OPTIONS

FILET OF SIRLOIN (GF)
MASHED POTATO, CHEF'S SEASONAL
VEGETABLE AND BURGUNDY DEMI-GLACE

GRILLED RIB EYE (GF) - \$15
MASHED POTATO, CHEF'S SEASONAL
VEGETABLES AND THYME SCENTED JUS

NEW YORK STRIP STEAK (GF) - \$12
HERB ROASTED POTATOES, CHEF'S SEASONAL
VEGETABLES WITH A MUSHROOM MADEIRA SAUCE

FILET MIGNON (GF) - \$10
ROASTED POTATO WEDGES, CHEF'S SEASONAL
VEGETABLES AND CABERNET ROSEMARY SAUCE

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WEDDING PACKAGES THE VAUDEVILLE CONTINUED

\$129 Per Person | All additional prices listed are per person unless otherwise noted.

CHICKEN OR CHOP PLATED OPTIONS

HERB ROASTED CHICKEN BREAST (GF)

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

CENTER CUT PORK CHOP (GF) - \$6

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

GRILLED LAMB CHOP'S (GF) - \$8

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

MARINATED GRILLED SKINLESS CHICKEN BREAST (GF) - \$5

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

BONELESS PORK CHOP (GF)

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

SEAFOOD PLATED OPTIONS

GRILLED SALMON FILET

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

SAUTÉED SHRIMP - \$13

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

SCALLOP DISH (GF) - \$13

PAN SEARED, PARSNIP PUREE, BROCCOLINI, LEMON PESTO

OVEN ROASTED SEA BASS (GF) - \$16

ROASTED POTATOES, BLISTERED TOMATOES WITH LEMON BASIL SAUCE

VEGETARIAN PLATED OPTIONS

STUFFED PORTOBELLO MUSHROOM (GF)

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

DESSERTS

Includes Chef's displayed assortment of desserts.

- MINI CUPCAKES
- ASSORTED COOKIES
- ASSORTED CAKES
- MINI CANNOLI'S - \$4
- ASSORTED CHEESECAKES - \$7

PLATED ENHANCEMENTS

Family Style

- GRILLED ASPARAGUS (GF) - \$3
- BROCCOLI WITH CHEESE SAUCE (GF) - \$3
- LOADED BAKED POTATO (GF) - \$2
- SCALLOP POTATO PIE (GF) - \$4
- HERBED RISOTTO CAKE (GF, V) - \$2

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WEDDING PACKAGES FRANK & DOLLY'S CHOICE

\$155 Per Person | All additional prices listed are per person unless otherwise noted.

PACKAGE INCLUDES

CHAMPAGNE TOAST
5 HOURS OF PREMIUM BAR

SLICED SEASONAL FRUIT STATION (GF, V)
INTERNATIONAL MEATS & CHEESES STATION (GF)

GRILLED OR CHILLED VEGETABLES STATION (GF, V)

PICK SIX

SHRIMP BRUSCHETTA
INDIVIDUAL SHRIMP COCKTAIL
INDIVIDUAL CRAB COCKTAIL (GF)
INDIVIDUAL SEAFOOD CEVICHE (GF)
EGGPLANT CAPONATA
ARTICHOKE BOTTOMS HOT OR COLD
BACON WRAPPED ASPARAGUS (GF)

STUFFED MUSHROOMS WITH CRAB
STUFFED MUSHROOMS WITH FETA AND SPINACH
STUFFED MUSHROOMS WITH MIX VEGETABLES
EGGPLANT PARMESAN ON POLENTA
CHICKEN PARMESAN OR CROSTINI
BEEF SATE (GF)
CHICKEN SATE (GF)

BEEF QUESADILLAS
CHICKEN QUESADILLAS
BACON WRAPPED SCALLOP (GF)
SPANAKOPITA
COCONUT SHRIMP
BAKED CLAMS
PLATED MIXED GREENS SALAD (GF, V)

Choose One Combo Plated Option or Choose One Beef, Chicken or Chop, Seafood, or Vegetarian Plated Option.

COMBO PLATED OPTIONS

PETITE FILET MIGNON & CHICKEN
MASHED POTATOES, CHEF'S SEASONAL
VEGETABLES WITH HERB TOMATO DEMI-GLACE

**ROASTED CHICKEN
BREAST & SHRIMP (GF)**
HERB ROASTED POTATOES, CHEF'S SEASONAL
VEGETABLE, LEMON TARRAGON SAUCE

**GRILLED SALMON FILET
& PETITE FILET OF SIRLOIN**
HERB RICE, CHEF'S SEASONAL VEGETABLE
WITH LEMON TARRAGON SAUCE

**GRILLED SALMON FILET
& PETITE FILET MIGNON**
HERB RICE, CHEF'S SEASONAL VEGETABLE
WITH LEMON TARRAGON SAUCE

PETITE FILET OF SIRLOIN & CHICKEN (GF)
MASHED POTATOES, CHEF'S SEASONAL VEGETABLES
WITH HERB TOMATO DEMI-GLACE

BEEF PLATED OPTIONS

FILET MIGNON (GF)
ROASTED POTATO WEDGES, CHEF'S SEASONAL
VEGETABLES AND CABERNET ROSEMARY SAUCE

GRILLED RIB EYE (GF)
MASHED POTATO, CHEF'S SEASONAL
VEGETABLES AND THYME SCENTED JUS

NEW YORK STRIP STEAK (GF)
HERB ROASTED POTATOES, CHEF'S SEASONAL
VEGETABLES WITH MUSHROOM MADEIRA SAUCE

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WEDDING PACKAGES FRANK & DOLLY'S CHOICE CONTINUED

\$155 Per Person | All additional prices listed are per person unless otherwise noted.

CHICKEN OR CHOP PLATED OPTIONS

HERB ROASTED CHICKEN BREAST (GF)

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

CENTER CUT PORK CHOP (GF)

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

GRILLED LAMB CHOP'S (GF)

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

MARINATED GRILLED SKINLESS CHICKEN BREAST (GF)

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

BONELESS PORK CHOP (GF)

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

SEAFOOD PLATED OPTIONS

GRILLED SALMON FILET

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

SAUTÉED SHRIMP

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

SCALLOP DISH (GF)

PAN SEARED, PARSNIP PUREE, BROCCOLINI, LEMON PESTO

OVEN ROASTED SEA BASS

ROASTED POTATOES, BLISTERED TOMATOES WITH LEMON BASIL SAUCE

VEGETARIAN PLATED OPTIONS

STUFFED PORTOBELLO MUSHROOM (GF)

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

DESSERTS

Includes chef's displayed assortment of desserts.

MINI CANNOLI'S
MINI CUPCAKES
ASSORTED CHEESECAKES
ASSORTED CAKES

PLATED ENHANCEMENTS

Family Style

GRILLED ASPARAGUS (GF) - \$3
BROCCOLI WITH CHEESE SAUCE (GF) - \$3
LOADED BAKED POTATO (GF) - \$2
SCALLOP POTATO PIE (GF) - \$4
HERBED RISOTTO CAKE (GF, V) - \$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.

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

EST. | OF AMHERST, NY | 2017



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.