

# 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

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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.*

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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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## ALL DAY MEETING PACKAGE BOARDROOMS

*Minimum of 10 Persons. | 7AM - 3:30 PM*

*\$58 per person*

### PRE-MEETING CONTINENTAL BREAKFAST

SLICED SEASONAL FRUIT (GF, V)  
ASSORTED BREAKFAST BREADS  
BUTTER & PRESERVES (GF)

COFFEE, DECAF COFFEE, HERBAL TEA SELECTIONS  
ICED TEA, ASSORTED SOFT DRINKS, BOTTLED WATER

SMOKED SALMON  
WITH ACCOMPANIMENTS - \$8

### MID-MORNING REFRESHER

COFFEE, DECAF COFFEE,  
HERBAL TEA SELECTIONS

ICED TEA, ASSORTED SOFT  
DRINKS, BOTTLED WATER

ASSORTED SCONES AND BISCOTTI

### WORKING DELI LUNCH

#### PASTA SALAD

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

#### ASSORTED ROLLS & BUTTER

#### SLICED DELICATESSEN MEATS (GF)

HAM, ROASTED TURKEY, SHAVED BEEF & SALAMI

ICED TEA, ASSORTED SOFT  
DRINKS, BOTTLED WATER

#### MIXED GREENS SALAD (GF, V)

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

#### SLICED CHEESES (GF)

SWISS, PROVOLONE AND CHEDDAR

RELISH TRAY &  
ASSORTED CONDIMENTS (GF)

COOKIES & BROWNIES PLATTER

### AFTERNOON DELIGHT

COFFEE, DECAF COFFEE,  
HERBAL TEA SELECTION

ICED TEA, ASSORTED SOFT  
DRINKS, BOTTLED WATER

WHOLE SEASONAL FRUIT (GF, V)

### FAST BREAK

INDIVIDUAL CHIPS & PEANUTS  
WARM SOFT PRETZELS & SPICY MUSTARD  
ASSORTED TRAIL MIX

ASSORTED CANDIES  
COFFEE, DECAF COFFEE, HERBAL TEA SELECTION

ICED TEA, ASSORTED SOFT  
DRINKS, BOTTLED WATER

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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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