



FIFTH AVENUE CATERING

300 GLEED AVE - EAST AURORA, NY 14052

716-687-1135

*We would like to thank you in advance for considering **Fifth Avenue Catering** to cater your upcoming event. We take tremendous pride in the planning and final presentation of every event that is hosted by our company, and we want you to feel secure that your event will receive the extraordinary treatment that we've become renowned for.*

Our packages that have been put together for you to review is only a sampling of the high quality products & services we offer, but we are open to the many ideas and imaginations that you can bring to us and are very flexible with modifications. We would be delighted to set an appointment with you to discuss any special plans or meal ideas that you may have. We want to make sure that your event starts out to perfection for you, so any time you have any questions or concerns please feel free to contact me at the office 716-687-2669 or on my mobile phone 716-687-1135.

Thank you and we wish you the best of luck.

Ken Marth

Menu selection and pricing are subject to change without notice. Prices can only be guaranteed 90 days prior to event.

Functions are subject to the terms and conditions of a banquet contract. Taxes and a staffing fee will to be added to all full service event prices.

Email: sales@fifthavenuecatering.com ~ fax: 716.478.8001



FIFTH AVENUE CATERING

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Renaissance Sit Down Package

White Glove Service

One hour of passed hot & cold hors d'oeuvres. (Choose 3 cold & 2 hot)

Premium Call Bar service throughout your event.

An elegant ice sculpture on display surrounded by fresh crudités, cheese, crackers, pepperoni & a carved seasonal fruit tray.

Seven Course Dinner Menu

☞ Soup

Enjoy a cup of homemade soup – choice of Italian wedding or minestrone.

☞ Salad

Select one from our Salad selections page.
Includes a basket of fresh bread for each table.

☞ Appetizer

Select a shrimp cocktail plate or Roma tomato & Fresh mozzarella & basil plate.

☞ Intermezzo

Refreshing fruit sorbet

☞ Entrée

Select two single entrées or one combo from our extensive Entrée Selections pages.

☞ Dessert

We will cut and serve your cake on a plate decorated with fruit coulis.

Late Evening Service

☞ Coffee & Dessert

A sweets table and coffee station will also be set up for 1 hour after your dinner service is completed.

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Traditional Sit Down Package

White Glove Service

One hour of passed hot & cold hors d'ouvres. (Choose 2 cold & 1 hot)

Call Bar service throughout your event.

An elegant display of fresh crudites', dip & a carved seasonal fruit tray.

☞ Soup / Appetizer

Choice of a cup of homemade soup, a Maryland Crab Cake or a Jumbo Shrimp cocktail plate.

☞ Salad

¼ wedge of Romaine lettuce topped with a creamy house dressing, crumbled bacon, halved cherry tomatoes.
Includes a basket of fresh bread for each table.

☞ Entrées

(select one combo entrée & one vegetarian entrée if required)

☞ Dessert

We will cut your cake & serve coffee at your table.

Evening Service

☞ Coffee & Dessert

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Classic Wedding Buffet

Salad

(Choose one)

Please refer to our Salads Page

Potato & Pasta

(choose two hot & one cold *)

Penne & Red Sauce

Tortellini Alfredo

Boiled Butter Parsley Potato

Mashed Potato

AuGratin Potatoes

Scalloped Potatoes

Rice Pilaf

***Greek Pasta Salad**

***Macaroni Salad**

***Potato salad**

***Ambrosia Salad**

Vegetable

(choose one)

Sautéed Carrots

Green Beans Almandine

Peas & Button Mushrooms

Roasted Southwest Corn Niblets

Entrée

(choose two meat & one vegetarian)

Seasoned Baron of Beef

Carved in view of your guests with Au Jus and Creamy Horseradish.

Chicken Parmesan

Baked chicken breast encrust with Italian bread crumbs and topped with rich marinara sauce and Parmesan cheese.

Sicilian Chicken

Boneless, skinless breast grilled and topped with diced tomatoes, sautéed onion, black olives and herb dressing.

Chicken Dijon

Boneless breast basted with a honey Dijon paste.

Stuffed Loin of Pork

Spinach & Asiago cheese rolled in a seasoned loin and topped with a clear pork Au Jus.

Vegetable Lasagna

Al Dente cooked pasta with spinach, carrots & ricotta cheese covered in a creamy white sauce.

Eggplant Parmesan

Lightly breaded sliced eggplant covered in red sauce and topped with bubbly melted mozzarella.

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Family Style Menu

Choose homemade cup of soup or a seasonal fresh fruit cup.
Tossed garden salad with herb vinaigrette dressing.
Rolls & butter.

Choice of two entrées, two starch selections, one vegetable &
One dessert selection, coffee & tea.

Entrée selections

Sliced Beef & Gravy Baked Chicken Vegetable Lasagna	Stuffed Beef Roll ups Italian Sausage Eggplant Parmesan	Sliced Turkey & Gravy Polish Sausage Boneless Chicken Filet	Honey Baked Ham Sliced Pork Loin Chicken Ala King
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Starch selections

Rice Pilaf Garden Wild Rice	Mashed Potatoes Butter Spuds	Penne Pasta & Sauce Lazy Pierogi
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Vegetable selections

Glazed Carrots Sweet & Sour Cabbage	Herbed Green Beans Corn Niblets	Seasonal Medley Peas & Carrots
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Dessert selections

Cheesecake & fruit topping	Mini Brownie & Cookie Tray	Vanilla Mousse & Berries
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\$18.99 person
ages 5-12 \$9.95 ~ under 5 \$1.99

Deluxe Dinner Buffet

Please see our Drop Off Buffet Selections Menu for more details.
Prices start at \$8.99 person

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All Occasion Premium Packages

See our [Menus](#) page for detailed descriptions of all items offered in these packages.

Package 1

☞ **Sunday thru Thursday** ~ Sit Down or Buffet Style

Cold Hors D'oeuvres Table 30 mins.

Cheese, Pepperoni & Crackers

Fresh Carved Seasonal Fruit Display

Bruschetta & Vegetable Platter

Salads (Choice of 1)

Penne Pasta & Sauce

Tossed Garden Salad

Entrées

Sliced Top Round Beef Au Jus

Spinach Stuffed Pork Loin

Chicken Entrée

Scrod or Tilapia Fish Entree

Choice of starch & vegetable Coffee, Tea and Decaf & Soft Drinks

Package 2

☞ **Sunday thru Friday (Also Selected Saturdays)** ~ Sit Down or Buffet Style

Hot & Cold Hors D'oeuvres Table

Cheese, Pepperoni & Crackers

Bruschetta & Vegetable Platter

Stuffed Mushroom Caps

Chicken Wings

Italian Meatballs

Potato Croquettes

Salads (Choice of 1)

Tossed Garden Salad or Fruit Plate

Cold Antipasto

Pasta and Sauce of Your Choice

Entrées (Choice of 3)

Prime Rib Au Jus

Spinach Stuffed Boneless Pork Loin

Chicken Entrée

Filet of Sole or Scrod or Stuffed Shrimp

Choice of starch & vegetable Coffee, Tea and Decaf & Soft Drinks

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Event Starters

Tray Passed Hors D'oeuvres

Choose from an extensive selection of hot and cold selections.
Passed white gloved butler style by our professional staff.

Seasonal Fresh Fruit & Vegetable Station Display

Assorted fruits served with a raspberry whipped dipping sauce along with a cascading display of fresh garden vegetables & buttermilk ranch dip.

Imported & Domestic Cheese Station Display

A selection of fine import & domestic cheese accompanied with gourmet crackers and warm creamy vegetable dip.

Antipasto and International Station Display

Trays of salami, pepperoni, pepperoncini, roasted peppers, artichoke hearts, black & green olives, provolone & cheddar cheese, marinated in an olive oil and herb dressing.

Seafood Station Display

Succulent jumbo shrimp, Alaskan crab claws and seafood fritters
Served with tangy cocktail sauce, sweet chili sauce and lemon wedges.

Bruschetta Station Display

Garlic toasted baguettes with roasted red pepper hummus, tomato bruschetta & a delicious olive tapanade.

Buffalos Best Display

Hot Buffalo wings with celery & bleu cheese dip, mini beef on wecks, Italian sausage with grilled peppers & onions.

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Hors D'oeuvres

Scallops wrapped in Bacon

Melon wrapped in Salami

Hibachi Beef Skewers

Pineapple Chicken Skewers

Tropical Fruit Skewers

Jumbo Shrimp Cocktail

Clams on half shell

Quesadillas

Clams Casino

Teriyaki Chicken Brochettes

Stuffed Banana Peppers

BBQ Bacon wrapped Shrimp

Mini Crab Cakes

Pineapple Chicken Brochettes

Asian Spicy Meatballs

Spinach Artichoke Dip & Pitas

Bruschetta & Baguette Toast

Gorgonzola Tenderloin

Smoked Salmon Rolls

Tortilla Pinwheels

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Beverage Service Options

Sponsored and Cash Bars by the Drink

Host (Consumption) or a Cash Bar with "House" Brands (Per Drink)	\$3.25
Host (Consumption) or a Cash Bar with "Premium" Brands (Per Drink)	\$4.75
Wine the Glass (A full wine list is available).....	\$4.25
Domestic Beers	\$3.00
Imported Beers.....	\$4.50
Soft Drinks/Juice/Bottled Water.....	\$2.00
Champagne Bottle – Domestic	\$15.50
Imported – priced by selection	
Champagne Toast –Domestic (Per Guest)	\$1.75
Champagne Toast – Imported (Per Guest)	\$3.50
Wine Toast	\$1.25 per.
Fruit Punch...\$30.00 gal...Wine Punch...\$40.00 gal.....Champagne Punch...\$45.00 gal...Mimosas....\$55.00 gal.	
Soda Bar – Up to Four hours of soda pop.....	\$5.95
After Dinner One Hour Cordial Station Added to a Bar (Per Guest).....	\$3.50

Cordial Station Contents: Bailey's Irish Cream, Grand Marnier, Amaretto di Saronno, Chambord, Sambucca, Godiva Chocolate & Kahlua

Packaged Beverage Services

(Packaged Beverage services include beer, wine, soft drinks, juice and bottled water.)

Beverage Service (Per person)	House Brands	Premium / Call Brands	Beer, Wine &
	<u>/Draft Beers</u>	<u>/Bottled Beers</u>	<u>Soda Package</u>
One Hour Duration	\$9	\$12	\$6.50
Two Hours Duration	\$11	\$14	\$8.50
Three Hours Duration	\$13	\$15	\$9.50
Four Hours Duration	\$14	\$17	\$10.50
Each Additional Hour Duration	\$2	\$3	\$1.50

The above drink prices **DO NOT** include taxes

Ultra Premium Brands List

Absolute, Stolichnaya, Bombay, Tanqueray, Bacardi, Captain Morgan, Dewars, Chivas Regal, Knob Creek, Jack Daniels, Canadian Club, Southern Comfort, Jose Quervo, Bottled Beer & Wines

Premium Call & House Brands List

May include any of the following:

Smirnoff Vodka, Beefeater Gin, Bacardi Rum, Johnny Walker Red, Jim Beam, Seagrams 7, Jose Quervo
 House Label: Vodka, Gin, Rum, Bourbon, Whiskey, Scotch, Peach Schnapps, Tequila, Amaretto

Beer & Wine Selections List

May include the following:

Michelob Light/Ultra, Labatts Blue/Blue Light, Molsen Canadian, Canadian Light, Corona, Coors Light,
 Genesee/Genny Light, Budweiser, Bud Light, Amstel light, Heineken, Sam Adams
 Merlot, Chardonnay, White Zinfandel, Cabernet Sauvignon

Beverage Notes: We are pleased to provide beverages services including all serviceware and personnel for a set-up fee of \$150 for functions with less than 50 Guests or \$75 for functions with 51- 125 Guests, over 125 no fee charged.(this fee includes the mandatory NYS catering permit which is required by law.) The amount of bartenders will be determined by the catering manager.

The service of alcoholic beverages is subject to New York State law and our own House regulations.

Brands subject to change of equal or better quality based upon availability only one import beer in premium packages.

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SALADS

Mescaline Salad

Mixed Field Greens, dried cranberries, raspberry infused pineapple & homemade croutons.

Bistro Caesar Salad

Crisp Romaine tossed with a creamy Romano-Parmesan dressing and topped with Mandarin oranges, shaved Parmesan & homemade croutons.

Greek Salad

Crisp Romaine with crumbled feta, black olives, diced tomato, red onion and homemade garlic pita crisps tossed in a creamy vinaigrette.

Spinach Salad

Baby spinach served with red onion, hard-boiled egg, diced tomato and honey mustard dressing.

Roma Tomato Basil Salad

Roma tomatoes and Mozzarella Ciliegine tossed with a basil garlic vinaigrette.

Poached Pear and Cranberry Salad

Mixed greens, poached pears, dried cranberries, crumbled Gorgonzola cheese and glazed pecans tossed in a sweet berry vinaigrette.

Spinach, Apples & Almond Salad

Baby spinach leaves, sliced apples, almonds and crumbled Gorgonzola cheese drizzled with apple cider vinaigrette.



Vegetable Choices

Zucchini Marinara

Lemon Broccoli

Glazed Carrots

Sautéed Mushrooms & Onions

Green Beans (almandine, herb or

Grilled Asparagus

Mixed Seasonal Medley

Roasted Southwestern Corn

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Pasta Choices

Ziti

Penne

Cavatelli

Cheese or Meat Tortellini

Fettuccini

Cannelloni

Manicotti

Penne

Sauces

Mediterranean

Olives, peppers, artichokes, spinach and a touch of cheese in a pesto tomato sauce.

Con Broccoli

Sautéed broccoli with olive oil, a touch of garlic & parmesan cheese

Amatriciana

Fresh plum tomatoes & onion, sautéed with pancetta & garlic

Carbonnara

White parmesan cream sauce with pancetta and green peas

Cardinal

White parmesan cream sauce with chopped pancetta, green peas and mushrooms

Tosceno

Our house specialty! Marinara with chopped prosciutto, spinach & parmesan cheese

Bolognese

A traditional ground meat marinara sauce

Arrabiata

A mildly hot and spicy marinara sauce

Vegetable Primavera

A light tomato/parmesan cream sauce with sautéed vegetables

Puttanesca

Marinara sauce with anchovies, capers & black olives

Alfredo

The classic parmesan cream sauce with a touch of garlic and a twist of nutmeg

Traditional Clam Sauce

Fresh chopped clams and broth with fresh garlic, served red or wine

Ala Vodka

Creamy Vodka with a touch of marinara

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Entrée Selections

Chicken and Veal Specialties

All of our chicken and veal entrees are 12 oz. scallopines of chicken and veal.

Baked Stuffed Breast of Chicken With a Choice of

- ♦ Herbed bread stuffing with sweet sausage and fennel
- ♦ Moist and fluffy, seasoned rice stuffing
- ♦ Most and tasty, bread and vegetable stuffing

Marsala

Sautéed along with mushroom and prosciutto in delicately flavored marsala wine.

Piccatta

Capers, black olives and sherry wine, roasted peppers, and lemon.

Francaise

Delicately sautéed in olive oil, lemon and sherry wine.

Casalinga

Sautéed with vinegar peppers, mushrooms, scallions and marinara.

Rollatini

Scallopines, rolled with prosciutto and mozzarella cheese.

Cordon Bleu

Scallopines, layered with thinly sliced ham and swiss cheese.

Rosemary

Flour, fresh mushrooms, garlic, butter, white wine and rosemary.

Florentine

Delicately sautéed in sherry wine, served on a bed of steamed spinach and lemon.

Parmigiana

The classic, with marinara sauce and melted mozzarella cheese.

Calabrese

Sautéed lightly with olives, capers, fresh tomatoes and onions.

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Beef & Lamb Specialties

All of our beef and lamb entrées are 12oz. cuts

Prime Rib of Beef

Horseradish crusted and slow roasted to perfection served with a light demi sauce.

NY Strip Steak

Grilled and topped with our house blend garlic herb steak butter

Filet Mignon

Bacon wrapped and grilled then topped with our steak butter.

Medallions of Beef Tenderloin

Whole roasted beef tenderloin sliced to order and lightly drizzled with our demi sauce.

Grilled Lamb Chops

Marinated and grilled with a rosemary & pepper seasoning.

Stuffed Lamb Shank

Rolled with a spinach & feta cheese stuffing and topped with Greek glaze.



Fresh Fish Specialties

- ♦ Filet of Sole
- ♦ Salmon
- ♦ Grilled Tuna
- ♦ Swordfish

Francese

Dipped in egg and flour, sautéed in sherry wine and butter, served with lemon wedges.

Calabrese

Broiled with black olives, capers, chopped tomatoes, onions and garlic and a touch of red sauce.

Seafood Rice (for buffet or hors d' oeuvres)

Baby shrimp, scallops, garlic white rice, butter, touch of red sauce.

Baked Stuffed Filet of Sole or Shrimp

Moist and fully stuffed with crab meat, butter, garlic and seasoned bread crumbs.

Grilled Salmon

Grilled to perfection and served with homemade dill sauce.

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Combo Entrée Specialties

Filet of Sirloin & Sicilian Chicken Breast

Marinated grilled tender 5oz. sirloin steak accompanied by a succulent 5oz. chicken breast topped with an olive & tomato garlic brushetta.

Medallions of Beef Tenderloin & Stuffed Chicken Breast

5oz. Pepper crusted tenderloin along side an herb stuffed boneless 5oz. breast.

Stuffed Sole & Filet of Chicken

Crab & Shrimp stuffed sole with an Italian breaded chicken filet.

Grilled Sirloin & Baked Filet of Sole

6 oz. USDA cut of beef with a 5oz. Lemon pepper seasoned filet.

Surf & Turf

Grilled 5oz. Salmon filet & Petite 6oz. NY Strip Steak



Vegetarian Specialties

Roasted Vegetable Medley

Seasoned and fire roasted blend of red peppers, brussel sprouts, sweet potatoes & parsnips.

Portabella Gorgonzola

Roasted portabella mushroom cap filled with roasted red pepper, asparagus & crumbled gorgonzola cheese.

Portabella Parmesan

Oven baked portabella cap drenched in a rich marinara sauce and topped with melted Asiago cheese.

Grilled Mediterranean Vegetables

Roasted assortment of zucchini, red pepper, asparagus, yellow carrots & red onion topped with a dash of feta cheese.

Ratatouille

From the Nice region of France, it is a delightful dish made from eggplant, tomatoes, onions, zucchini, garlic, bell peppers and various herbs.

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