

**Emerson School of Hospitality**  
**70 West Chippewa Street**  
**Buffalo, New York 14202**  
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**Debbie White- Stokes      Principal**

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**Banquet Facilitator -Chef Instructor**

**Harry Ondell              Banquet Facilitator - Chef Instructor**

## **Banquet Menu**

We would like to thank you for your interest in the Emerson School of Hospitality. We welcome your comments and any recommendations regarding our menu to better serve you.

Emerson School of Hospitality has a long tradition of educating Buffalo's youth in the art of hospitality and foodservice skills. Our goal is to satisfy your banquet needs while carrying on these educational traditions. To maintain the educational integrity of the school we ask that all calls and requests be made on the answering service at 816-3016 OR 816-3018 All calls will be returned as soon as possible.

*There is a minimum of 40 guests for after school events.*

*Prices in this menu do not include tax or service charge. Please add 8.75% sales tax and 15% service charge to all prices.*

*Additional prices may apply to off-premise catering.*

*Events are subject to change based on Buffalo Board of Education schedule and the availability of Emerson School of Hospitality students.*

**MENUS: We do not keep an inventory for catering; we must place our food orders a week ahead. We need to have your menu choices by Monday of the week before your function or we may not be able to accommodate your menu selection.**

## **Banquet & Catering**

1. Purchase Orders will be accepted in most situations.
2. Payment in full on the date of service.
3. Emerson School of Hospitality will accept credit cards with the expiration date.  
*We will retain the ability to charge this credit card for the full amount of the function without penalty thirty (30) days after the date of service.  
This ensures the service(s) provided will be paid for in an expedient manner.*
4. Late banquet cancellations may be subject to a service charge.
5. All menu choices must be made two (2) weeks before your function so that we

are able to accommodate you efficiently.

6. Final guest count confirmations must be made one (1) week before the date of the Function

### **Payment Policy & Options**

Payment policies are in place to ensure payment, but other reasonable options are available with the approval of the banquet instructors.

The faculty and students of Emerson School of Hospitality would like to thank you for your cooperation in this manner.

**For all Banquets please enter through 86 W. Chippewa entrance. When facing the building it is the far right door. Take stairs or elevator to second floor.**

#### **Hors d'oeuvres**

(Servings are 50 pieces unless otherwise noted)

- Assorted Stuffed Mushroom Caps (sausage, crab & cheese, seasoned breading, or vegetable breading) **\$50.00**
- Jumbo Chicken Wings----- **\$37.00** (50 pcs)
- Jumbo Chicken Wings----- **\$70.00** (100 pcs)
- Chilled Jumbo Shrimp with Cocktail Sauce--- **\$125.00** (approx 80 pcs)
- Sausage in Puff Pastry----- **\$35.00** (100 pcs)
- Cranberry Chili Meatballs----- **\$35.00, \$70.00** (5 # 160 ½ OZ., 10 # 320)
- Swedish Meatballs----- **\$35.00, \$70.00** (5 # 160 ½ OZ., 10 # 320)
- Antipasto Kabobs----- **\$35.00**
- Roast Beef Horseradish Spirals----- **\$35.00**
- Crab Cakes ----- **\$60.00**
- Large Fruit Platter ----- **\$60.00** (Serves 50)
- Small Fruit Platter ----- **\$35.00** (Serves 25)
- Large Veggie Platter ----- **\$50.00** (Serves 50)
- Small Veggie Platter ----- **\$35.00** (Serves 25)
- Large Cheese, Pepperoni, & Cracker Platter - **\$65.00** (Serves 50)
- Small Cheese, Pepperoni, & Cracker Platter - **\$35.00** (Serves 25)
- Large Cookie Platters ----- **\$60.00** (100 lg. cookies serving 50 people)
- Small Cookie Platters ----- **\$35.00** (50 lg. cookies serving 25 people)
- Sandwich Platter ----- \$4.95 per sandwich

(your choice of fresh cold-cuts w/L & T, pickles and condiments)

- Deli Platters ----- **7.95** per lb.
- Baby Red Potato Salad----- **2.95** per lb.
- Macaroni & tuna Salad----- **2.95** per lb.
- Chefs or Caesar Salad----- **4.95** per lb.
- Antipasto Salad ----- **6.95** per lb.

**Premium carved Hors d'oeuvres:** (choice of one)

Carved to order Mini Roast Beef, Mini Roasted Turkey Breast, Mini Roasted Pork Loin

Small **\$ 3.50** per person, Lg **\$4.95** per person

Slow Roasted Mini Prime Rib of Beef **\$3.95** per person, Lg. **\$6.95** per person

***Beverages:***

Bottled Soda, Water, Coffee, Tea **\$1.75** per person

**BREAKFAST**

All Breakfast menus include juice, coffee and tea  
All items are priced per person

***Continental Breakfast \$5.95***

Assorted Danish and Pastries  
Mini Bagels  
Fresh Fruit Plates

***Traditional Sit-Down or Buffet Breakfast \$ 8.25 per person***

Assorted Danish and Pastries  
Fresh Fruit Cup  
Scrambled Eggs  
Choice of Bacon & Sausage  
Home fried Potatoes

***Breakfast Buffet \$10.95 per person***

Assorted Juices & Water - Coffee and Tea  
Fresh Assorted Fruit  
Danish, Muffins and Biscuits  
Scrambled Eggs  
Bacon and Sausage  
Home-fried Potatoes  
Carved Ham or Turkey

***Emerson's Premium Brunch \$13.95 per person***

Assorted Juices & Water - Coffee and Tea  
Fresh Assorted Fruit  
Danish, Muffins and Biscuits  
Scrambled Eggs  
Bacon and Sausage  
Home-fried Potatoes  
Chefs Salad  
Veggie/Relish Tray  
Pasta w/Sauce  
Carved Meat (*choice of one*)      Roast beef, Baked Ham, or Turkey Breast

# LUNCH OR DINNER BUFFET

All buffets include a tossed green, Greek, or Caesar salad, Relish Tray, choice of vegetable, dinner rolls, coffee, decaf, tea and choice of dessert.

**Lunch Buffet \$12.95** per person

*Includes two entree selections, one cold accompaniment, and two hot accompaniment.*

**Dinner Buffet \$15.95** per person.

*Includes three entrée selections, one cold accompaniment, and two hot accompaniment.*

## Cold Accompaniments Choice of one

Fresh Cut Fruit  
Tortellini Pasta Salad  
Baby Red Potato Salad  
Macaroni & Tuna Salad  
Fresh Vegetables w/ dip  
Italian potato salad

## Hot Accompaniments

(Select one pasta and one starch)

### Pasta Selections: Choice of one.

Penne w/Marinara Sauce  
Macaroni & Cheese  
Pasta Primavera (red or white)

### Starches: Choice of one.

**Potatoes:** Oven Roasted Baby Reds, Parsley, Au Gratin,  
Scalloped, Garlic Mashed Baby Reds,  
Rice Pilaf, Wild Rice

### Entree Selections:

Italian Baked Haddock \* \* Baked Fish Casino \* Chicken Piccata \* Chicken Hunters Style \* Chicken Marsala \* Italian Meatballs \* Italian Sausage with Peppers and Onions \* Fresh Roast Chicken Breast \* Southern Fried Chicken \* Breaded Pork Chops \* Roasted Top Round of Beef Au jus. Fresh Roasted Turkey with Gravy \* Virginia Baked Ham in a fruit glaze Sauce \* Fresh Roast of Pork with Gravy \* Stuffed Shells

\* **Meats (Ham, Roasted Beef, Roasted Turkey) may be sliced fresh at a carving station on the buffet line.**

## **Selections**

### **Choice of Salad**

(Choice of one salad per function)

Tossed Salad (choice of dressing:(Raspberry Vinaigrette, Bleu cheese, Italian, French, Thousand Island, Ranch, Parmesan Peppercorn.), Caesar Salad, or Greek Salad

### **Choice of Vegetable**

(Choice of one vegetable per function)

Choose one of the following: Glazed Carrots, Green Beans, Green Beans Almandine, Steamed Broccoli, Steamed Cauliflower, Asparagus, Mixed Vegetable Medley (variety), or Mixed Vegetable (combine any three).

### **Choice of Dessert**

(Choice of one dessert only per function)

Carrot Cake, Plain Cheese Cake, Oreo Cheesecake, Pumpkin Cheesecake, Chocolate Chip Cheese Cake, Chocolate or Yellow Cake, Chocolate Mousse Cake, Tiramisu, Bread Pudding, Ice Cream (Chocolate, Vanilla, Or Strawberry), Chocolate Mousse Parfait, and Sherbet.

### **Cold Beverages**

Punch, Ice Tea, Lemonade	<b>\$1.75</b>
Bottled Water	<b>\$1.75</b>
Assorted Soda's	<b>\$1.75</b>

## **SIT DOWN LUNCHEON**

All luncheons include a choice of (1) fresh fruit cup, tossed green, Greek or Caesar salad. Also included are dinner rolls, coffee, decaf or tea.

### **Luncheon Entrees**

(One menu item per person and maximum of two selections per function)

#### **Chicken Cordon Bleu**

(Breaded chicken breast stuffed w/ham and Swiss cheese)      **\$ 9.95**

#### **Stuffed Chicken Breast**

Cordon Bleu, Florentine or Casino. Served with starch and vegetable      **\$ 9.95**

#### **Chicken Hunters Style served with wild rice and vegetable      \$ 9.95**

( Boneless/skinless chicken breast, smothered in sautéed tri-colored peppers, covered in melted provolone cheese, in an espagnole(brown) sauce.

#### **Chicken Dijon served with wild rice and vegetable      \$ 9.95**

(Roasted air line chicken, marinated in a mayonnaise & Dijon mustard sauce)

#### **Roasted Airline Chicken served with wild rice and vegetable      \$9.95**

#### **Prime Rib Au Jus (8 oz.) served with potato and fresh vegetable      \$ 13.95**

(Minimum of 20 per function)

#### **Salmon Piccata served with lemon butter sauce and capers      \$13.95**

#### **Pasta Primavera served with garlic toast      \$9.95**

(Pasta in a traditional Italian cream sauce with a hint of basil tomatoes and fresh garden vegetables)

#### **Fresh Fruit Plate served with Cottage Cheese      \$6.95**

#### **Pepper Seared Pork Loin      \$ 9.95**

#### **Tortilla Crusted Tilapia**

(Tilapia crusted w/ Mexican herbs and spices)      **\$10.95**

#### **Chicken Salad Plate      \$8.95**

#### **Grilled Chicken Caesar Salad Plate served with garlic toast      \$8.95**

#### **Julienne Salad      \$8.95**

(Tossed greens, with two meats, two cheeses, & garden vegetables: choice of salad dressings)

#### **Antipasti Salad served with salad, ham, capicola, salami, provolone cheese and assorted olives & peppers.      \$8.95**

#### **Dieters Delight Tuna served on a bed of fresh greens, fruit, and cottage cheese      \$8.95**

#### **Homemade Desserts offered (chose one from desert menu)      \$2.50 per person**

<b>Cold Beverages</b>	Punch, Ice Tea, Lemonade	<b>\$1.75</b>
	Bottled Water	<b>\$1.75</b>
	Assorted Soda's	<b>\$1.75</b>

**\* Fresh Assorted Sandwich Buffet**

**Sandwiches on Fresh Assortments of Rolls and Bread**

PREPARED ON FRESH ROLLS BAKED DAILY IN OUR OWN BAKERY

Options Include Ham, Turkey, Chicken salad, Tuna Salad and Vegetarian  
Emerson's own  
Served with  
Pasta, Potato or Broccoli Salad  
Bag of Chips  
Assortment of Cookies  
Iced Tea, Lemonade or Fruit Punch

**\$8.95 per person**

**Assorted Wraps Buffet**

Options include Includes Ham, Chicken salad, Turkey, Tuna, and Vegetarian option  
Served with  
Pasta, Potato or Broccoli Salad  
Bag of Chips  
Assortment of Cookies  
Iced Tea, Lemonade or Fruit Punch

**\$8.95 per person**

**Assorted Pizza Buffet**

Choice of

Pepperoni, Cheese, Chicken Finger, White Pizza, Mushroom, BBQ Chicken  
Served with Mixed Greens or Caesar Salad  
Cookie platter  
Iced Tea, Lemonade or Fruit Punch

**\$8.95 per person**

## SIT DOWN DINNER

All dinners include a choice of fresh fruit cup, tossed green, Greek or Caesar salad, dinner rolls, your choice of starch and fresh vegetable, coffee, decaf or tea & Desert

### Dinner Entrees

((One menu item per person and maximum of two selections per function)

#### Prime Rib Au Jus

a boneless cut served with potato and fresh vegetable 10 – 12 oz. Cut **\$16.95**  
(Minimum of 20 per function.)

**Stuffed Chicken Breast** Cordon Bleu, Casino, or Florentine **\$12.95**

**Chicken Hunters Style** with a brown sauce and Provolone cheese **\$12.95**

(Boneless/skinless chicken breast, smothered in sautéed tri-colored peppers, covered in melted provolone cheese, in an espagnole (brown) sauce.

**Roasted Airline Chicken** served with wild rice and vegetable **\$11.95**

**Chicken Dijon served with wild rice and vegetable** **\$ 11.95**

(Roasted air line chicken, marinated in a mayonnaise & Dijon mustard sauce)

**Salmon Fillet** served with a Whole grain mustard cream sauce **\$15.95**

**Salmon Picatta** served with a lemon butter sauce and capers **\$15.95**

**Veal Parmigiana** served with pasta and Mozzarella cheese **\$16.95**

**Pepper Seared Pork Loin** **\$ 12.95**

**Tortilla Crusted Tilapia**

(Tilapia crusted w/ Mexican herbs and spices) **\$12.95**

**Includes Homemade Desserts** (chose one from desert menu)

(Choice of one dessert only per function)

Carrot Cake, Plain Cheese Cake, Oreo Cheesecake, Pumpkin Cheesecake, Chocolate Chip Cheese Cake, Chocolate or Yellow Cake, Chocolate Mousse Cake, Tiramisu, Bread Pudding, Ice Cream (Chocolate, Vanilla, Or Strawberry), Chocolate Mousse Parfait, and Sherbet.

**Cold Beverages** Punch, Ice Tea, Lemonade **\$1.75**  
Bottled Water **\$1.75**  
Assorted Soda's **\$1.75**