**Angry Buffalo @ The Rose Garden**

**2753 Wehrle Drive**

**Williamsville, NY 14221**

**(716) 632-9871**

**Sales – Julie Jeziorski (716) 204-8152**

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**Accommodations from 10 to 220 for weddings, business meetings, showers, rehearsal dinners, luncheons, breakfasts and other special occasions.**

**The enclosed menus are suggestions for your planning purposes. Our catering staff will be happy to assist in formulating customized menus to meet your specific needs and tastes. If you have a special request or personal favorite not listed on these menus, please let us know. Vegetarian and other dietary restrictions can be accommodated with advance notice.**

**Menu Prices**

**All menu prices and beverage charges are subject to a 20 percent taxable Service Charge and applicable sales tax. Groups requesting tax exempt status must provide the restaurant with a valid New York State Tax Exemption PRIOR to the function. Menu prices are subject to change. Specific menu prices may be confirmed one month prior to an event.**

**Menu Selections and Guarantees**

**The final guarantee of attendees for an event is required**

**ONE WEEK prior to the event. In the event no guarantee is received, the initial expected number of guests will apply.**

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**20% gratuity and administrative fee and**

**8.75 % NYS Tax – Applies to all Food & Beverage**

**All prices are subject to change.**

**Thank you for choosing**

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***Catering Menu***

**Facility Fees**

The following venues are available for rent for your next party, event or casual gathering: Bartender Fees may apply.

**The Stomping Grounds**

A 10 acre grassy lot perfect for your next athletic event, swap meet, car show or teambuilding exercise.

(Outdoor Bar & Bartenders can be added for additional fees).

**Full Day (Up to 8 hours) - $500.00**

**½ Day (Up to 4 Hours) - $275.00**

**Tented Area**

Perfect for benefits, reunions & large parties. (Bartender fees apply).

**Full Day (Up to 8 hours) - $400.00**

**½ Day (Up to 4 Hours) - $250.00**

**Outdoor Covered Bar Area**

Perfect for happy hours, social gatherings up to 25 guests for dining, more for bar only. (Bartender fees may apply).

**Full Day (Up to 8 hours) - $400.00**

**½ Day (Up to 4 Hours) - $250.00**

**The AB Lounge**

Private room featuring private bar (Bartender fees may apply).

Great for birthday parties, stag/stagettes & showers

and family gatherings up to 50 Guests.

**Full Day (Up to 8 hours) - $250.00**

**½ Day (Up to 4 Hours) - $150.00**

* **All venue pricing includes space only. All food & beverage is serviced on site only and additional service fees apply. Decorations that are applied to walls and /or confetti is PROHIBITED and you will be charged an additional cleaning fee if used.**

**Bar Packages**

The following packages are available for you to choose from. Cash bar options available for additional bartender fees.

**Bar Option 1 – Beer & Wine**

Domestic Cans, Bottled House Wines (Red & White), Assorted Sodas and Juices

1 Hour $ 12.00 Per Person 3 Hour $ 16.00 Per Person

2 Hour $ 14.00 Per Person 4 Hour $ 18.00 Per Person

**Bar Option 2 – House Bar**

The following Liquors, Draught Beer (Two Kinds - Domestic), Domestic Can Beers, Bottled House Wines (Red & White), Mixers, Assorted Sodas and Juices

*House/Well - Rum, Gin, Vodka, Whiskey & Bourbon*

1 Hour $ 16.00 Per Person 3 Hour $ 20.00 Per Person

2 Hour $ 18.00 Per Person 4 Hour $ 22.00 Per Person

**Bar Option 3 – Call Bar**

The following Liquors, Draught Beer (Two Kinds - Domestic), Domestic Can Beers, Bottled House Wines (Red & White), Mixers, Assorted Sodas and Juices

*Absolute Vodka, Jose Cuervo Silver and Gold Tequila, Bacardi Rum, Seagram’s 7 Whiskey, Jim Beam, Tanqueray Gin*

1 Hour $ 20.00 Per Person 3 Hour $ 24.00 Per Person

2 Hour $ 22.00 Per Person 4 Hour $ 26.00 Per Person

**Bar Option 4 – Premium Bar**

The following Liquors, Two Imported and Domestic Draft Beers, Bottled House Wines (Red & White), Mixers, Assorted Sodas and Juices

*Ketel One Vodka, Captain Morgan Rum, Espolon Tequila, Crown Royal Whiskey, Jack Daniel’s, Hendrick’s Gin*

1 Hour $ 22.00 Per Person 3 Hour $26.00 Per Person

2 Hour $ 24.00 Per Person 4 Hour $28.00 Per Person

½ Keg of Beer – Domestic $250.00/Keg

Labatt, Labatt Light, Pabst Blue Ribbon & Molson Golden,

Budweiser, Budweiser Light, Coors, Coors Light

½ Keg of Beer – Micro Brew or Imported Market Price

**Appetizers/Hors d’oeuvres**

Assorted Flatbreads:

-Goat Cheese, Tomato, Basil………………………………………….$55 (50 pcs.)

-Brisket, Horseradish Spread, Crisp Onions, Weck Seasoning……$65 (50 pcs.)

-Smoked Salmon, Cream Cheese, Red Onion, Capers…………….$70 (50 pcs.)

-Shredded Chicken, Bleu Cheese, Hot Sauce……………………….$60 (50 pcs.)

-Brie Cheese, Poached Pear, Arugula, Candied Walnuts…………..$60 (50pcs.)

Teriyaki Chicken Potstickers, Spiced Plum Dip……………………...$60 (40 pcs.)

Korean Pork & Slaw Sliders……………………………………………$60 (30 pcs.)

Mini Meatballs Swedish, Thai BBQ, Marinara, BBQ)………………..$60 (100 pcs)

Assorted Wraps (Meat & Vegetarian with Accompaniments)………$75 (60 pcs.)

Tomato – Vodka shooters with Grilled Cheese………………………$50 (60 pcs.)

Chicken Satays with Peanut Dip………………………………………$50 (100 pcs.)

Beef Satay with Horseradish Dip……………………………………...$60 (100 pcs.)

Grilled Ham & Pineapple Skewers with Hawaiian BBQ…………….$40 (30 pcs.)

Mini Crab Cakes with Remoulade…………………………………….$50 (30 pcs.)

Mini Ruebens……………………………………………………………$45 (30pcs.)

Quesadillas (Salsa, Sour Cream)

Chicken $40…Steak $50…Seafood $60…Vegetarian $30………..(60 pcs.)

House Made Kettle Potato Chips……………………………………...$35 (Serves 25)

Kettle Potato Chips – (Loaded with Bacon & Cheese)……………...$45 (Serves 25) Spinach & Artichoke Dip – with Nacho Chips………………………...$45 (Serves 25)

Hot Pretzel Sticks – with Honey Mustard and Warm Cheddar……..$55 (30 pcs.)

Bruschetta………………………………………………………………..$50 (60 pcs.)

Spinach Bread……………………………………………………………$55 (50 pcs.)

Stuffed Mushrooms – *Choice of:*

Sausage & Parmesan *or* Spinach & Romao………………………...$55 (40 pcs.)

Stuffed Banana Peppers………………………………………………...$60 (30 pcs.)

Italian Sausage – Peppers & Onions…………………………………..$50 (50 pcs.)

Chicken Wings – Hot, Medium, Mild or BBQ………………………….$75 (50 pcs.)

Chicken Fingers - Hot, Medium, Mild or BBQ…………………………$60 (30 pcs.)

Mini Chicken Sliders With Coleslaw & Cheddar………………………$65 (30 pcs.)

Mini Classic Burger Sliders With Lettuce, Tomato……………………$70 (30 pcs.)

Mini Pulled Pork Sliders – Served with Coleslaw & Cheddar………..$60 (30 pcs.)

Mini Beef on Weck – Served with Costanzo Rolls……………………$75 (30 pcs.)

BBQ Bacon Wrapped Scallops…………………………………………Market Price

Shrimp Cocktail…………………………………………………………..$60 (30 pcs.)

Sheet Pepperoni & Cheese Pizza (Approx. 30 Pieces)……………...$34 / Sheet

**A La Carte**

**Cheese Tray (Imported and Domestic) with Assorted Crackers**

Small (25 to 40 guests)……..$60

Medium (40 to 60 guests)…..$80

Large (60 to 90 guests)…...$110

**Fresh Fruit Platter with Fresh Fruit Dip**

Small (25 to 40 Guests)…$60

Medium(40 to 60 Guests)….$85

Large (60 to 90 Guests)….$120

**Relish Platter with Pickled Vegetables, Olives and Assorted Relishes**

Small (25 to 40 guests)….$50

Medium (40 to 60 guests)…$65

Large (60 to 90 guests)….$85

**Display of Fresh Vegetables with Dip**

Small (25 to 40 Guests)….$45.00

Medium ( 40 to 60 Guests)….$70.00

Large (60 to 90 Guests)…$90.00

**Cheese, Fruit and Vegetable Display**

Small (25 to 40 guests)……..$65

Medium (40 to 60 guests)…..$85

Large (60 to 90 guests)…...$120

**Antipasto Display**

A Combination of Italian Delicacies Including Genoa Salami, Pepperoni, Capicola, Provolone Cheese, Mozzarella, Tomato & Basil Salad, Olives, Giardniera, Marinated Artichoke Hearts, Chick Peas, Pepperoncini, Mixed Greens, Italian, Balsamic Dressing, Assorted Breads.

Small (25 to 40 guests)……..$70

Medium (40 to 60 guests)…..$95

Large (60 to 90 guests)…...$125

**Mediterranean Display**

Hummus, Baked Pita Points, Baba Ghanoush, Assorted Olives,

Pepperoncini, Roasted Vegetables

Small (25 to 40 guests)……..$55

Medium (40 to 60 guests)…..$75

Large (60 to 90 guests)…......$95

Each Item/Order Serves Approx. 25 People

Chef Salad – Served with Balsamic & Ranch Dressings $40.00

Baked Ziti $45.00

Pasta Salad – Served with Vinaigrette $45.00

Potato Salad or Macaroni Salad $40.00

**Breakfast**

**Continental Breakfast Buffet (Minimum 10 People)**

Fresh Danish and Muffins

Chilled Juices

Fresh Seasonal Fruit

Coffee and Tea

$8.99 per person

**Traditional Breakfast Buffet (Minimum of 20 People)**

Assorted Juices

Fresh Seasonal Fruit

Assorted Muffins, and Danish

Scrambled Eggs

Bacon

Sausage Links

Home Fries

Assorted Cookie Platter

Coffee and Tea

$16.99 per person

**Additional Breakfast Accompaniments:**

French Toast with NY State Maple Syrup…………….$1.99 Per Person

Made To Order Omelets………………………………..$5.99 Per Person

Assorted Bagels with Cream Cheeses………………..$2.50 Per Person

Traditional Salmon Display with Condiments…………$8.99 Per Person

Carved Turkey or Ham with Rolls and Condiments….$6.99 Per Person

Carved Roast Beef with Rolls and Condiments………$7.99 Per Person

Assorted Cookie Tray……………………………………$2.99 Per Person

House Made Brownies…………………………………..$2.99 Per Person

**Buffets Options – Choice of Four**

**Minimum – 25 Guests for Buffet Service**

**Buffet Option #1 - $18.95 Per Person (under 5 yrs. old - free)**

Chef Salad – Choice of Ranch or Balsamic Dressings or Caesar Salad

Choice of - Potato Salad,Macaroni Salad or Baked Ziti

Italian Sausage – Served with Peppers and Onions

Burger Sliders – Served with Rolls and Condiments

Assorted Cookies or Brownies

Coffee & Tea

Juice, Soda & Water

**Buffet Option #2 - $21.95 Per Person (under 5 yrs. old - free)**

Chef Salad – Choice of Ranch or Balsamic Dressings or Caesar Salad

Choice of - Potato Salad, Macaroni Salad or Baked Ziti

Mini Roast Beef Sandwiches – Make Your Own with Condiments

Herb Roasted Chicken Quarters

Assorted Cookies or Brownies

Coffee & Tea

Juice, Soda & Water

**Buffet Option #3 - $26.95 Per Person (under 5 yrs. old - free)**

Cheese and Vegetable Tray with Dip Upon Arrival

Chef Salad – Choice of Ranch or Balsamic Dressings or Caesar Salad

Rolls and Butter

Choice of – Mixed Seasonal Vegetables orBaked Beans

Choice of – Roasted Baby Red Potatoes, Mashed w/Gravy or Baked Ziti

Herb Roasted Chicken

Sliced Roasted Beef in Au Jus – served with Rolls and Condiments

Assorted Cookies or Brownies

Coffee & Tea

Juice, Soda & Water

**Option #4 – YOU PICK –**

**ALL PACKAGES INCLUDE CHOICE OF (2) SIDES:**

Coleslaw, Potato Salad, Macaroni Salad, Roasted Red Potatoes,

Mashed Potatoes w/Gravy, House Salad, Caesar Salad, Seasonal Vegetables, House Made Chips or Macaroni & Cheese.

Includes Rolls and Butter

**BBQ Selection** (Pick 2) $23.95 Per Person (Under 5 Yrs. Old - Free)

BBQ Pulled Pork, BBQ Beef Briskets, Pulled BBQ Chicken, Smoked Wings, Roasted Turkey Breast

**Pasta Selection** (Pick 2)@ $19.99 Per Person (under 5 yrs. old - free)

Baked Pasta with Marinara Red Sauce, Pasta with Vodka Sauce, Meatballs, Italian Sausage with Peppers and Onions

**Our Buffalo Selection** (Pick 2) @ $23.99 Per Person (under 5 yrs. Old free)

Roast Beef Sliders, Buffalo Wings, Chicken Fingers , AB Burger Sliders

**ADD ONS: Available in ½ Trays or Full Trays:**

**French Fries - ½ $20 / Full $30**

**Loaded Tots - ½ $25 / Full $35**

**Red Neck Nachos - ½ $25 / Full $35**

**House Made Chips - ½ $20 / Full $30**

**STUDENT & LEAGUE PACKAGES**

BUFFET STYLE INCLUDES:

Tossed Salad with Dressings

**(Choice of One)** Pasta Marinara, Mashed Potatoes, Macaroni & Cheese

or Oven Brown Potatoes

**(Choice of One**) Mixed Vegetables, Carrots or Baked Beans

Rolls & Butter

**(Choice of One)** (Ice Cream & Chocolate Sauce, Brownie or Cookie Tray

Unlimited Soda

Served Coffee and Tea

**CHOOSE TWO**:

Chicken Fingers with Bleu Cheese and Hot Sauce

Roast Beef with Mini Kimmelweck and Plain Rolls

Roasted Turkey with Gravy

Roasted Chicken

Chicken Marsala

Baked Ham

Roast Pork loin

Burger Sliders

Hot Dogs

Sheet Pizza

Chicken Wings

**$19.99 Per Person**

**OTHER OPTIONS**

**Cook Out Buffet (Seasonal)**

Potato Salad, Macaroni Salad, Coleslaw, Hamburgers, Hot Dogs, Italian Sausage with Assorted Rolls, Peppers and Onions, Condiments, Brownies, Cookies,

Ice Tea and Lemonade

**$18.99 Per Person**

**Bachelor or Bachelorette Outing**

3 Hour Open House Brand Bar

Cheese and Vegetable Display

Hamburgers, Italian Sausages, Grilled Chicken

Tray of Lettuce, tomato, Onion and Condiments

Peppers & Onions

**Choice of 2 Salads**: Coleslaw, Potato Salad, Hot Potato Salad,

Macaroni Salad, Tossed Salad with Dressings, Traditional Caesar Salad

**$32.99 Per Person**

**DINNER BUFFET**

(Minimum of 30 people) $38.99 Per Person

**Includes:**

Cheese and Vegetable Platter Upon Arrival

Soda, Coffee and Tea

Served Soup: **(choice of)** Minestrone, Cream of Broccoli, Italian Wedding, Tomato Vodka or Cream of Mushroom and Spinach

Served with Rolls and Butter

Served with: **(Choice of 3)**

Tossed Green Salad with Dressings

Traditional Caesar

Cold Pasta Salad

Baked Ziti

Macaroni & Cheese

Pasta Primavera

Roasted Potatoes

Mashed Potatoes

Hot Mixed Vegetables

Grilled & Chilled Vegetables

Entrees: **(choice of 3)**

Sliced Roast Top Round of Beef

Beef Bourguignon

Herb Roasted Chicken

Chicken Florentine

Chicken Marsala

Roasted Turkey Breast with Gravy

Italian Meatballs in Sauce

Italian Sausage, Peppers & Onions

Eggplant Parmesan

Beef Brisket

Pulled BBQ Pork

Roasted Salmon with Lemon – Caper Butter

Roast Pork Loin with Pan Gravy

Stir fry Vegetable Teriyaki

Desserts: **(choice of one)**

Warm Apple Crisp

Ice Cream Sundae

Fudge Brownies

Chocolate Cake

NY Style Cheesecake

Lemon Sorbet with Fresh Berries