

Vegetables

Serves 10-12

SAUTÉED GREEN BEANS - \$45

BROCCOLI & CARROTS - \$45

with red bell peppers

SUMMER VEGETABLE MEDLEY - \$55

zucchini, summer squash, red/yellow peppers

GRILLED ASPARAGUS - \$60

with olive oil & sea salt

GLAZED CARROTS - \$45

slow roasted with brown sugar & honey

Pasta

Serves 10-12 guests

BAKED PENNE MARINARA - \$60

with melted mozzarella & parmesan cheese

BAKED PENNE ALFREDO - \$60

with fresh spinach & roasted red peppers

PESTO TORTELLINO ALFREDO - \$65

with cherry tomatoes & fresh spinach

CLASSIC MAC 'N' CHEESE - \$60

topped with toasted breadcrumbs

ITALIAN SAUSAGE PENNE PARM - \$95

ADD MEAT TO ANY PASTA

Chicken - \$30 Steak - \$60

Starch

Serves 10-12

MEDITERRANEAN PASTA SALAD - \$55

POTATO SALAD - \$50

baby red potatoes in a mayo-mustard dressing

HERB ROASTED BABY RED POTATOES - \$55

seasoned with our house blend

GARLIC & HERB MASHED POTATOES - \$55

whipped with butter, garlic & herbs

ROASTED GREEK POTATOES - \$60

baked with lemon, olive oil & oregano

Subs & Wraps

Serves 10-12

**ALL SUBS ARE SERVED
WITH LETTUCE, TOMATO & CHEESE**

MAYO, ONIONS & DRESSING SERVED ON SIDE

ASSORTED SUB PLATTER - \$65

ham, turkey & roast beef

CHICKEN FINGER SUB PLATTER - \$80

shaken medium with blue cheese

ASSORTED WRAP PLATTER - \$65

(choice of 2)

CHICKEN CAESAR - ORCHARD TURKEY - ROAST BEEF

MEDITERRANEAN VEGETABLE - CHICKEN BLT

Desserts

Serves 10-12

RICE PUDDING - \$30

BAKED COOKIE TRAY - \$35

chocolate chip, peanut butter, white chocolate macadamia

MINI CANNOLIS - \$40

ASSORTED DESSERT BARS - \$50

A \$25 delivery fee will be added to all orders.

Cutlery, Plates and Napkins available for \$3.00 per person.

All orders include serving utensils

We respectfully ask for a 24 hour notice on all catering orders.

www.TheColumnsBanquets.com



Catering Menu

Drop Off / Pick Up



2221 Transit Road | Elma, New York 14059

TEL: (716) 674-3241 | FAX: (716) 674-6684

EMAIL: contact@thecolumnsbanquets.com

www.TheColumnsBanquets.com



Fruit, Vegetable & Cheese Platters

Serves 10-12

SEASONAL FRESH FRUIT PLATTER - \$60

CHEESE & CRACKER PLATTER - \$60

cubed cheddar, swiss, pepper jack cheese with a variety of crackers

CRUDITÉS PLATTER - \$55

celery, carrots, bell peppers, broccoli & cherry tomatoes, zucchini & cauliflower served with our homemade dill dip.

ANTIPASTO PLATTER - \$100

sliced salami, capicola, pepperoni, soppressata, kalamata olives, proscuitto peperoncini, marinated artichokes & provolone, smoked gouda & mozzarella

SHRIMP COCKTAIL PLATTER - \$110

40 large shrimp served with lemon & cocktail sauce.

Cold Hors D' Oeuvres

Per 25 Pieces

SHRIMP COCKTAIL -

40 SHRIMP \$110 / 60 SHRIMP \$150

with cocktail sauce & lemons

CAPRESE SKEWERS - \$40

THAI VEGETABLE SPRING ROLLS - \$50

served with teriyaki dipping sauce

Hot Hors D' Oeuvres

Per 25 Pieces

ITALIAN SAUSAGE STUFFED MUSHROOMS - \$45

medium mushrooms with mild sausage

MINI SPANAKOPITA - \$40

phyllo dough triangles filled with spinach & feta

MINI TIROPITA - \$40

phyllo dough triangles filled with feta cheese

CARAMEL-APPLE-BRIE BITES - \$45

served in phyllo cups

BONELESS CHICKEN WINGS - \$85 (PER 50 PIECES)

shaken medium, served with blue cheese



The Souvlaki Buffet

Minimum of 15 guests

1 ENTREE + GREEK SALAD + 1 SIDE = \$19.00 PER PERSON

1 ENTREES + GREEK SALAD + 2 SIDES = \$23.00 PER PERSON

2 ENTREES + GREEK SALAD + 2 SIDES = \$30.00 PER PERSON

ALL BUFFETS SERVED WITH PITA BREAD, DILL DIP & GREEK DRESSING

ENTREES

CHICKEN SOUVLAKI

BEEF SOUVLAKI (ADD \$2.00 PER PERSON)

GYROS

LAMB CHOPS (ADD \$6.00 PER PERSON)

SIDES

BAKED PENNE MARINARA

BAKED PENNE ALFREDO

HERB ROASTED BABY RED POTATOES

OVEN BAKED GREEK POTATOES

SAUTÉED GREEN BEANS

BROCCOLI & CARROTS

The Columns Buffet

Minimum of 15 guests

1 ENTREE + 2 SIDES = \$19.00 PER PERSON

2 ENTREES + 2 SIDES = \$23.00 PER PERSON

2 ENTREES + 3 SIDES = \$30.00 PER PERSON

ENTREES

CHICKEN CASINO

CHICKEN MARSALA

CHICKEN CHARDONNAY

HERB ROASTED CHICKEN

ROAST BEEF + ROLLS

ITALIAN SAUSAGE

BBQ PULLED PORK

SIDES

FRESH GARDEN SALAD

CLASSIC CAESAR SALAD

BAKED PENNE MARINARA

BAKED PENNE ALFREDO

POTATO SALAD

HERB ROASTED BABY RED POTATOES

SAUTÉED GREEN BEANS

BROCCOLI & CARROTS

GLAZED CARROTS

Items may be substituted/upgraded at an additional cost.
Please contact our catering coordinator with any questions.



Salads

Serves 10-12 guests

FRESH GARDEN SALAD - \$55

mixed greens, cucumbers, cherry tomatoes, carrots & our house italian vinaigrette

CLASSIC CAESAR SALAD - \$60

crisp romaine lettuce, asiago cheese, croutons & our classic caesar dressing

GREEK SALAD - \$65

mixed greens, feta cheese, tomatoes, green peppers, red onions, olives and pepperonchini with Greek dressing

TUSCAN SALAD - \$65

mixed greens, crumbly blue cheese, fresh diced apples, dried cranberries & chopped walnuts, balsamic dressing

ADD MEAT TO ANY SALAD

chicken - \$30 | salmon - \$50 | steak - \$60 | shrimp - \$70

A La Carte Entrees

Serves 10-12

CHICKEN SOUVLAKI - \$105

with dill sauce & pita bread

CHICKEN CASINO - \$105

bacon & bell pepper sauce

CHICKEN CHARDONNAY - \$105

white wine cream sauce

CHICKEN MARSALA - \$105

marsala wine & mushroom sauce

HERB ROASTED CHICKEN - \$105

slow roasted bone-in chicken

ROAST BEEF & ROLLS - \$120

with au jus & horseradish

LOBSTER-DILL SALMON - \$140

velvety lobster-dill sauce

ITALIAN SAUSAGE - \$110

with pepper & onions in marinara sauce

BBQ PULLED PORK - \$105

slow cooked pork with rolls

BEEF SOUVLAKI - \$125

with pita bread

OPEN GYRO SOUVLAKI - \$110

with tzatziki sauce & pita bread

LAMB CHOPS - \$190

with tzatziki sauce & pita bread