



THE  
COLUMNS  
BANQUETS



*Meetings and  
Special Events*

2017

FOR WEDDINGS – PLEASE REFER TO OUR WEDDING BOOKLET

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Tel. (716) 674-3241 • Fax (716) 674-6684

[www.TheColumnsBanquets.com](http://www.TheColumnsBanquets.com)

***Thank you for considering The Columns  
for your upcoming special event.***

In this booklet you will find our banquet menu which includes food and beverage selections to suit any occasion.

We are equipped to meet all of your special occasion needs from business meetings and seminars to showers and wedding receptions. For weddings, please refer to our wedding booklet.

Our modern, tastefully decorated banquet facility can comfortably accommodate parties up to 500 guests.

The Columns takes great pride in the quality of our food and service, and we look forward to assisting you in all aspects of your event planning.

Please feel free to call us at 674-3241 to reserve a date, discuss your menu selections or to schedule an appointment or tour.

*Yours Truly,  
The Koutsandreas Family*

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## *Breakfast Selections*

*(30 Person Minimum)  
Room charges may apply.*

### *The Continental Breakfast*

*Served until 10 a.m.  
(Room must be cleared by 11 a.m.)*

Assorted Muffins and Danish  
Fresh Brewed Coffee and Hot Tea  
Orange Juice and Apple Juice

**\$9.95 per person**

### *The Grand Breakfast Buffet*

*Served until 1:00 p.m.*

Assorted Muffins and Danish  
Freshly Cracked Scrambled Eggs  
French Toast & Pancakes  
Home Fried Potatoes  
Fresh Fruit Salad  
Smoked Bacon - Breakfast Sausage  
Orange Juice & Apple Juice  
Freshly Brewed Coffee & Hot Tea

**\$15.95 per person**

### *Breakfast Buffet Enhancements*

Homemade Rice Pudding - *\$1.00 per person*  
Chef's Omelette Station - *\$4.00 per person*  
Individual Greek Yogurt & Berry Parfait - *\$3.00 per person*  
Country Biscuits and Sausage Gravy - *\$1.50 per person*  
Eggs Benedict with Hollandaise Sauce - *\$3.00 per person*

## *Funeral/Memorial Buffet*

*Served until 2:00 p.m.*

Thinly Sliced Roast Beef & Rolls  
Chicken Souvlaki  
Fresh Garden Salad  
Garden Vegetable Blend  
Hot Pasta (*Choice of Marinara, Alfredo, or Pesto Cream*)  
Mashed Potatoes with Gravy  
Pickled Relish Platter  
Served Rice Pudding or Ice Cream Sundae  
Fresh Brewed Coffee & Hot Tea  
**\$16.95 per person**

## *All Day Seminar Package*

### **Mid-Morning Break**

#### **THE CONTINENTAL BREAKFAST PACKAGE**

Assortment of Danish and Muffins  
*Includes Coffee, Tea and Juice*

### **The Columns Luncheon Buffet**

#### **Afternoon Break**

Assortment of Potato Chips, Pretzels and Granola Bars  
*Includes Coffee, Tea and Pitchers of Soda*  
(Minimum guarantee of 30 people)  
Includes projector, screen, microphone, podium,  
internet and riser (if needed).

**\$32.95 per person**

#### **Seminar Upgrades:**

Candy Bar Assortment - *\$2.00 per person*  
Individual Greek Yogurt & Berry Parfait - *\$3.00 per person*  
Bottled Water - *\$2.00 per person*  
Assorted Cans of Soda - *\$2.00 per person*  
Bottled Water & Assorted Cans of Soda - *\$3.00 per person*

## *The Columns Brunch Buffet*

Danish & Muffins  
Fresh Fruit Bowl  
Freshly Cracked Scrambled Eggs  
Pancakes or French Toast  
Smoked Bacon or Sausage  
Baby Red Roasted Potatoes  
Relish Tray  
Garden Salad  
Chicken Souvlaki  
Juice & Coffee  
Ice Cream or Rice Pudding

**\$17.95 per person**

## *Premium Bloody Mary Bar*

Absolute Vodka  
Zing Zang Premium Blood Mary Mix  
Clemato Juice  
Celery Sticks  
Olives  
Pepperoni  
Dill Pickle Spears  
Hot Sauce  
Mozzarella Cheese Balls  
Pepperoncini

**\$6.00 per person**

# *Luncheon & Shower Sit Down*

*(Served until 2:00 pm)*

All Luncheon Sit Downs are Served with Fresh Rolls and Butter,  
Choice of Dessert and Freshly Brewed Coffee and Tea

## **Soup or Salad**

*(Please Choose One)*

**Fresh Garden Salad**

**Traditional Caesar Salad**

**Poached Pear Salad** – *Romaine lettuce, red wine poached pear, crumbled blue cheese, candied walnuts, balsamic vinaigrette (add \$1.00 per person)*

**Minestrone ~ Italian Wedding ~ Lemon Chicken Rice**

## **Entree**

Two Choices to Offer Your Guests From  
Our Sit Down Luncheon Selections

## **Potato**

*(Please Choose One)*

Baby Red Roasted Potatoes ~ Traditional Mashed Potatoes ~ Twice Baked

## **Vegetable**

*(Please Choose One)*

Sautéed Green Beans ~ Broccoli & Baby Carrots ~ Glazed Carrots

## **Dessert**

*(Please Choose One)*

Traditional Ice Cream Sundae

Traditional Rice Pudding with Whipped Cream

Warm Fudge Brownie with Vanilla Ice Cream *(+\$1.50 per person)*

Warm Chocolate Molten Cake *(+\$3.00 per person)*

NY Style Cheesecake with Strawberry Topping *(+\$2.00 per person)*

# Sit Down Luncheon Selections

## Beef Selections

9 oz Prime Rib of Beef – <i>Slow roasted &amp; dipped in au jus</i> .....	\$23.95
8 oz Angus N.Y. Strip Steak – <i>10oz cut seasoned with Montreal spices</i> .....	\$24.95
Twin Filet Mignon – (2) <i>4 oz filet mignon topped with a classic Bordelaise sauce</i> ...	\$31.95

## Chicken Selections

Chicken Marsala – <i>Topped with a traditional mushroom marsala sauce</i> .....	\$17.95
Chicken Piccata – <i>Topped with a lemon caper wine sauce</i> .....	\$17.95
Chicken Casino – <i>Bacon and Bell Pepper Cream Sauce</i> .....	\$17.95
Stuffed Chicken Breast – <i>Bread stuffing &amp; topped with chicken gravy</i> .....	\$17.95
Chicken Cordon Bleu – <i>Stuffed with ham &amp; swiss, topped with chicken gravy</i> .....	\$17.95
Chicken Souvlaki – <i>Marinated chicken tenderloins served with our dill sauce</i> .....	\$17.95
Pineapple-Sweet Chili Chicken – <i>Grilled, topped with pineapple-sweet chili sauce</i> ..	\$17.95

## Seafood Selections

Oven Roasted Salmon – <i>Lobster-Dill Cream Sauce</i> .....	\$19.95
Salmon Provençal – <i>White Wine, Lemon, Tomato, Olives, Capers</i> .....	\$19.95
Oven Baked Haddock – <i>Topped with warm tomato bruschetta &amp; spinach</i> .....	\$18.95
Panko Crusted Tilapia – <i>Sweet Lime Butter Sauce</i> .....	\$18.95

## Other Selections

Roast Loin of Pork - <i>Prime pork topped with homemade pork gravy</i> .....	\$18.95
Cranberry Apple Pork – <i>Prime pork topped with a cranberry-apple chutney</i> .....	\$19.95
Vegetable Lasagna – <i>Baked and topped with alfredo or marinara sauce</i> .....	\$16.95
Vegetable Napoleon – <i>Polenta Cake, Mushroom Ragout, Grilled Vegetables</i> .....	\$16.95

## Combination Platters

Surf & Turf – <i>5 oz. lobster tail &amp; 6 oz. filet mignon</i> .....	market price
Filet Mignon & Chicken Selection – <i>4 oz filet mignon &amp; your choice of chicken</i> .....	\$30.95
Filet Mignon & Shrimp Scampi – <i>4 oz filet mignon &amp; 4 jumbo shrimp</i> .....	\$32.95

# *Luncheon & Shower Buffet*

*(Served until 2:00 p.m.)*

Served with Garden Vegetable Blend, Mediterranean Pasta Salad, Relish Platter, Rolls and Butter, Choice of Ice Cream Sundae or Rice Pudding and Freshly Brewed Coffee & Tea.

## **Soup or Salad**

*(Please Choose One - Individually Served)*

**Fresh Garden Salad - Traditional Caesar Salad**

**Poached Pear Salad** – *Romaine lettuce, red wine poached pear, crumbled blue cheese, candied walnuts, balsamic vinaigrette (+\$1.00 per person)*

**Minestrone - Italian Wedding - Lemon Chicken Rice**

## **Pasta**

*(Please Choose One)*

**Penne with Marinara** – *Topped with Melted Mozzarella Cheese*

**Penne Alfredo** – *Mixed with Spinach and Roasted Red Pepper*

**Bow Tie Parmesan** – *Mushrooms, Tomatoes, Peas, Caramelized Onions, & Garlic in Parmesan Cream Sauce*

**Penne Florina** – *Red Pepper Cream Sauce with Spinach*

**Cheese Tortellini** – *Tossed with Pesto Alfredo & Red Peppers (+\$1.00 per person)*

## **Main Dish Choices**

*(Please Choose Two)*

**Chicken Souvlaki** – *Marinated Chicken Tenderloins - our specialty*

**Chicken Marsala or Chicken Picatta or Chicken Casino**

**Pineapple-Sweet Chili Chicken** – *Grilled, topped with pineapple-sweet chili sauce*

**Herb Roasted Chicken** – *Seasoned Chicken pieces, juicy and tender*

**Slow Cook Roast Beef** – *Thinly sliced and tender, served in au jus*

**Italian Sausage with Pepper & Onions** – *Tossed with marinara sauce*

**Honey Baked Ham** – *Topped with a pineapple glaze*

**Roast Loin of Pork** – *Prime pork topped with Homemade Pork Gravy*

**Cranberry Apple Pork** – *Prime Pork topped with a Cranberry-Apple Chutney*

**Vegetable Lasagna** – *Topped with Marinara sauce*

**Baked Salmon** – *Cooked with lemon, wine and butter, and topped with our lobster dill sauce (+\$1.50 per person)*

*Additional Entree - \$2.00 per person*

## **Potato**

*(Please Choose One)*

**Baby Red Roasted Potatoes - Traditional Mashed Potatoes**

**\$17.95 per person**



# *Elegant Dinner Buffet*

Buffet Includes Garden Vegetable Blend, Relish Tray,  
Mediterranean Pasta Salad, Baby Red Potato Salad, Fresh Rolls And Butter,  
Freshly Brewed Coffee & Tea, Choice Of Dessert

## **Soup or Salad**

*(Please Choose One - Served Individually)*

### **Traditional Caesar Salad**

**Fresh Garden Salad** – *Italian vinaigrette or balsamic vinaigrette*

**Poached Pear Salad** – *Romaine lettuce, red wine poached pear,  
crumbled blue cheese, candied walnuts, balsamic vinaigrette (add \$1.00 per person)*

**Minestrone ~ Italian Wedding ~ Lemon Chicken Rice**

### **Pasta** *(Please Choose One)*

**Penne with Marinara** – *Topped with melted mozzarella cheese*

**Penne Alfredo** – *Mixed with spinach and roasted red pepper*

**Bow Tie Parmesan** – *Mushrooms, Tomatoes, Peas,*

*Caramelized Onions, & Garlic in Parmesan Cream Sauce*

**Penne Florina** – *Red pepper cream sauce with spinach*

**Chicken & Cheese Tortellini** – *Tossed with pesto Alfredo (+\$1.00 per person)*

### **Main Dish Choices**

**Chicken Souvlaki** – *Marinated Chicken Tenderloins - Our Specialty*

**Herb Roasted Chicken** – *Seasoned Chicken Pieces, Juicy and Tender*

**Grilled Boneless Chicken Thighs** – *Dry Rubbed and Brushed with our BBQ Sauce*

**Roasted Turkey Breast** – *Topped with Homemade Turkey Gravy*

**Chicken Marsala** – *Topped with Traditional Mushroom Marsala Sauce*

**Chicken Picatta** – *Topped with a Lemon-White Wine-Caper Sauce*

**Chicken Casino** – *Bacon and Bell Pepper Cream Sauce*

**Pineapple-Sweet Chili Chicken** – *Grilled, topped with pineapple-sweet chili sauce*

**Slow Cook Roast Beef** – *Thinly Sliced and Tender, Served in Au Jus*

**Italian Sausage with Pepper & Onions** – *Tossed with Marinara Sauce*

**Roast Loin of Pork** – *Prime Pork Topped with Homemade Pork Gravy*

**Cranberry Apple Pork** – *Prime pork Topped with a Cranberry-Apple Chutney*

**Vegetable Lasagna** – *Topped with Marinara or Alfredo Sauce*

**Baked Salmon** – *Cooked with Lemon, Wine and Butter (+\$1.50 per person)*

**Sliced Oven Roasted Prime Rib** (+\$3.00 per person)

*(Additional Carving Items Available)*

### **Potato** *(Please Choose One)*

**Baby Red Roasted Potatoes** ~ **Traditional Mashed Potatoes**

### **Dessert** *(Please Choose One)*

**Traditional Ice Cream Sundae**

**Traditional Rice Pudding with Whipped Cream**

**Warm Fudge Brownie with Vanilla Ice Cream** (+\$1.50 per person)

**Warm Chocolate Molten Cake** (+\$3.00 per person)

**NY Style Cheesecake with Strawberry Topping** (+\$2.00 per person)

**\$23.95 per person ~ Two Main Items**

**\$25.95 per person ~ Three Main Items**

# *Elegant Dinner Sit Down*

All Dinner Sit Downs Are Served With Fresh Rolls And Butter,  
Choice Of Dessert And Freshly Brewed Coffee & Tea.

## **Soup or Salad**

*(Please Choose One)*

**Fresh Garden Salad ~ Traditional Caesar Salad**

**Poached Pear Salad** – *Romaine lettuce, red wine poached pear, crumbled blue cheese, candied walnuts, balsamic vinaigrette (+ \$1.00 per person)*

**Minestrone ~ Italian Wedding ~ Lemon Chicken Rice**

## **Entree**

Two Choices to Offer Your Guest From  
Our Sit Down Dinner Selections

## **Potato**

*(Please Choose One)*

**Baby Red Roasted Potatoes ~ Traditional Mashed Potatoes**

**Garlic Mashed Potatoes ~ Twice Baked Potatoes ~ Rice Pilaf**

## **Vegetable**

*(Please Choose One)*

**Sautéed Green Beans ~ Broccoli & Baby Carrots ~ Glazed Carrots**

## **Dessert**

*(Please Choose One)*

**Traditional Ice Cream Sundae**

**Traditional Rice Pudding with Whipped Cream**

**Warm Fudge Brownie with Vanilla Ice Cream (+\$1.50 per person)**

**Warm Chocolate Molten Cake (+\$3.00 per person)**

**NY Style Cheesecake with Strawberry Topping (+\$2.00 per person)**

# Sit Down Dinner Selections

## Beef Selections

10 oz Prime Rib of Beef – Slow roasted & dipped in au jus.....	\$30.95
14 oz Prime Rib of Beef – Slow roasted & dipped in au jus.....	\$34.95
10 oz Angus N.Y. Strip Steak – 10oz cut seasoned with Montreal spices.....	\$35.95
Twin Filet Mignon – (2) 4 oz filet mignon topped with a classic Bordelaise sauce...	\$39.95

## Chicken Selections

Chicken Marsala – Topped with a traditional mushroom marsala sauce.....	\$23.95
Chicken Piccata – Topped with a lemon caper wine sauce.....	\$23.95
Pineapple-Sweet Chili Chicken – Grilled, topped with pineapple-sweet chili sauce.....	\$23.95
Chicken Casino – Bacon and bell pepper cream sauce.....	\$23.95
Stuffed Chicken Breast – Bread stuffing & topped with chicken gravy.....	\$23.95
Chicken Cordon Bleu – Stuffed with ham & swiss, topped with chicken gravy.....	\$22.95
Chicken Souvlaki – Marinated chicken tenderloins served with our dill sauce.....	\$22.95

## Seafood Selections

Oven Roasted Salmon – Lobster-dill cream sauce.....	\$25.95
Salmon Provençal – White wine, lemon, tomato, olives, capers.....	\$25.95
Oven Baked Haddock – Topped with warm tomato bruschetta & spinach.....	\$22.95
Panko Crusted Tilapia – Sweet Lime Butter Sauce.....	\$22.95

## Other Selections

Roast Loin of Pork – Prime pork topped with homemade pork gravy.....	\$22.95
Cranberry Apple Pork – Prime pork topped with a cranberry-apple chutney.....	\$23.95
Vegetable Lasagna – Baked and topped with alfredo or marinara sauce.....	\$20.95
Vegetable Napoleon – Polenta cake, mushroom ragout, grilled vegetables.....	\$20.95

## Combination Platters

Surf & Turf – 5 oz. lobster tail & 6 oz. filet mignon.....	market price
Filet Mignon & Chicken Selection – 4 oz filet mignon & your choice of chicken marsala, piccata, casino or almond-Dijon.....	\$35.95
Filet Mignon & Shrimp Scampi – 4 oz filet mignon & 4 jumbo shrimp.....	\$37.95

# *High School Sports Buffet*

MONDAY THROUGH THURSDAY  
(40 person minimum)

## **Buffet includes the following**

Slow Cooked Roast Beef  
Herb Roasted Chicken or Chicken Souvlaki  
Hot Pasta (*Choice of Marinara, Alfredo, or Pesto Cream*)  
Fresh Garden Vegetable Blend  
Mashed Potatoes with Brown Gravy  
Relish Tray  
Fresh Baked Rolls & Butter  
Fresh Garden Salad  
Freshly Brewed Coffee & Tea Service  
Traditional Ice Cream Sundae  
Soda Pop Station

**\$16.95 per person**

# *The Deli Buffet*

## **Buffet includes the following**

Assorted Wraps  
(*Please Choose Two*)  
Chicken Caesar ~ Turkey Club ~ Ham & Swiss  
Roast Beef ~ Cranberry Turkey ~ Vegetarian  
  
Fresh Garden Salad  
Baby Red Potato Salad or Mediterranean Pasta Salad  
Fresh Fruit Bowl  
Relish Tray  
Classic Potato Chips  
Traditional Ice Cream Sundae or Traditional Rice Pudding  
Freshly Brewed Coffee & Hot Tea

**\$16.95 per person**

# *The Grecian Buffet*

## **Buffet includes**

Individually Served Greek Salad  
Chicken Souvlaki & Beef Souvlaki  
Pastichio (*Greek Lasagna*)  
Stuffed Grape Leave (*Dolmades*)  
Mediterranean Pasta Salad  
Spanakopita  
Greek Potatoes  
Greek Style Vegetables  
Greek Relish Tray  
Grilled Pita Bread  
Traditional Rice Pudding  
Grilled Lamb Chopettes - *\$3.00 Each*

**\$24.95 per person**

## *Luncheon Salad Entrées*

Salad Entrées Includes Choice of Individually Served Soup,  
Warm Rolls & Butter, Plated Dessert, and  
Freshly Brewed Coffee & Hot Tea

*(Please Choose Two to Offer Your Guests)*

**Open Chicken Souvlaki** – *Our Most Popular Dish Served with Dill Sauce*

**Traditional Chicken Caesar Salad**

**Traditional Steak Caesar Salad** (+\$1.00 per person)

**Poached Pear Chicken Salad** – *Mixed Greens, Goat Cheese, Sun-dried Tomatoes,  
Candied Walnuts, Balsamic Vinaigrette, Red Wine Poached Pear*

**Santorini Chicken Salad** – *Mixed Greens, Artichoke Hearts, Goat Cheese, Sun-dried  
Tomatoes, Red Peppers, Banana Peppers, Sun-dried Tomato Vinaigrette*

**\$15.95 per person**

# *Baby & Bridal Showers*

*In Appreciation For Booking Your Shower With The Columns Banquets  
We Will Compliment The Following*

## **Choice of Two Beverages**

Fruit Punch  
Traditional Lemonade  
Traditional Lemon Iced Tea  
Wine Punch  
Mimosa Punch

## **Choice of Color Napkins**

## **Table Centerpieces**

## **Shower Enhancements**

For A Sweet Finish, Add One or More Dessert Stations  
To Your Shower From

Our Dessert Stations Selection (*page 19*)

Add Tea Sandwiches to Your Shower as an  
Appetizer for *\$1.00 Per Person*

Our Sandwich Selection Can be Found on (*page 13*)

## *Premium Hot Chocolate Bar*

Hot Chocolate Along with Mini Marshmallows,  
Candy Canes, White Chocolate Shavings, Cinnamon Sticks,  
Caramel Syrup, Vanilla Syrup, Raspberry Syrup  
Will Be Set Out For Your Guests to  
Create Their Own Special Hot Chocolate

**\$3.50 per person**

# *The Columns Tea Party Package*

*(Served until 2:00 pm)*

*Minimum of 50 people*

THIS LIGHT LUNCH PACKAGES INCLUDES

## **Your Choice of Two Beverages**

Fruit Punch - Traditional Lemonade - Traditional Lemon Iced Tea  
Wine Punch - Mimosa Punch

## **Soup Station**

*Featuring the Soup of Your Choice*

## **Custom Salad Station**

A Salad Station Containing Fresh Mixed Lettuces, Fresh Tomatoes, Cucumbers, Olives, Garbanzo Beans, Shredded Cheese, Onions, Peppers, Bacon, Carrots and Four Different Dressings to Choose from.

## **Your Choice of Two Mini “Tea” Sandwiches**

Peanut Butter, Banana, Honey - Egg Salad - Ambrosia Chicken Salad  
Turkey Apple Swiss-Honey Dijon - Chicken Pesto-Red Pepper Mayo  
Roasted Vegetable-Garlic Mayo - Strawberry-Cream Cheese

## **Freshly Made Wraps**

Chicken Caesar Wrap and Turkey Club Wrap  
Fresh Fruit Salad  
Classic Potato Chips  
A Coffee and Gourmet Tea Station

## **Dessert Table**

Assorted Home-baked Cookies,  
Chocolate Fudge Brownies and Cream Puffs

**\$20.95 per person**

# *The Columns Cocktail Party*

*Available Sunday - Thursday*

Our cocktail party promotes socializing and having fun!  
Your guests will choose from the  
abundance of hors d'oeuvres provided.

THE COCKTAIL PARTY PACKAGE INCLUDES THE FOLLOWING  
*2 Hours of Open Call Bar with 2 Hours of Hors D'Oeuvres*

## **The Columns Banquets Garde Manger Arrangement**

Assorted Cheeses presented with Pepperoni, Salami and Assorted  
Crackers, Farmers Crudités of Baby Carrots, Celery Sticks,  
Broccoli, Cauliflower, Fresh Bell Peppers and Classic Ranch Dip  
Seasonal Fruits and Berries Display  
Selection of Mediterranean Olives

## **Hors D'Oeuvres**

*(Choice of Six)*

Italian Sausage Stuffed Mushroom Caps ~ Baked Bar-B-Que Meatballs  
Miniature Cheese Quesadillas ~ Traditional Tomato & Basil Bruschetta  
Southwest Chicken Salad in Filo Cup ~ Cucumber Cups Filled with Feta & Dill  
Raspberry & Brie Cheese Filled Filo Cups ~ BBQ Pulled Pork on Crostini  
Miniature Spanakopita ~ Miniature Tiropita ~ Olive & Caper Tapenade

## **Premium Hors D'Oeuvres Station**

*(Choice of Two)*

Pasta, Pasta, Pasta Station ~ Gourmet Flatbread Pizza Station  
Mediterranean Salad Station ~ Buffalo Station ~ Taste of Italy  
Mediterranean Dips and Spreads ~ French Provençal  
Grecian Delights ~ The All American Station

**\$35.95 per person**

## *Cocktail Party Enhancements*

Additional Hour of Hors d'oeuvres ~ *\$5.00 per person*  
Additional Hour of Open Bar ~ *\$2.00 per person (per hour)*  
Additional Cocktail Station ~ *Available*  
Additional Dessert Station ~ *Available*



# *How D'Oeuvres*

## **Hot Selections**

*(Prices Per 50 Pieces)*

- Scallops Wrapped in Smoke Bacon *(with Sweet Balsamic Glaze)* – \$125.00
- Italian Sausage Stuffed Mushroom Caps – \$60.00
- Gorgonzola & Herb Filled Mushroom Caps – \$60.00
- Miniature Spanakopita *(Spinach Filo Pies)* – \$55.00
- Miniature Tiropita *(Feta Cheese Filo Pies)* – \$55.00
- Marinated Chicken Souvlaki Kebabs – \$65.00
- Sweet & Sour Sesame Chicken – \$60.00
- Baked Bar-B-Que Meatballs – \$50.00
- Chicken Pesto Blossoms – \$55.00
- Bar-B-Que Pulled Pork & Pickled Onions on Toasted Crostini – \$60.00
- Buffalo Chicken Wings *(with Blue Cheese Dressing)* – \$70.00
- Chicken Wing Dings (Boneless) *(with Blue Cheese Dressing)* – \$70.00
- Marinated Lamb Lolli-chops – \$150.00
- Miniature Crab Cakes *(with Remoulade Sauce)* – \$95.00
- Spinach & Artichoke Dip *(with tortilla chips & pita bread)* – \$2.50 per person
- Buffalo Chicken Wing Dip *(with tortilla chips & pita bread)* – \$2.50 per person
- Bacon Wrapped Stuffed Jalapeno Pepper – \$70.00
- Caribbean Chicken Skewer – \$65.00
- Baked Feta with Honey & Sesame in Filo Cup – \$55.00
- Southwest Chicken & Guacamole in Tortilla Cup – \$55.00

## **Cold Selections**

*(Prices Per 50 Pieces)*

- Traditional Shrimp Cocktail – \$95.00
- Traditional Tomato & Basil Bruschetta – \$50.00
- Cucumber Cups Filled with Feta, Dill and Greek Vinaigrette – \$45.00
- Sun-dried Tomato, Mozzarella, Pesto & Balsamic Glaze in Filo Cup – \$50.00
- Red Wine Poached Pear & Gorgonzola Cheese in Filo Cup – \$55.00
- Smoked Salmon on Pita Chips *(with Caper Cream Cheese)* – \$70.00
- Thai Vegetable Spring Roll – \$55.00
- Cranberry & Walnut Pin Wheel – \$50.00

## *Cold Display Selections*

- Farmers Vegetable Crudités Display - \$3.00 per person
- Artisanal Cheese Display - \$3.50 per person
- (Accompanied by Assorted Crackers)*
- Seasonal Fruits & Berries Display - \$3.50 per person

# *Premium Hors D'Oeuvres Stations*

## **Mediterranean Dips & Spreads**

(Accompanied by Pita Bread & Ciabatta Bread)

**Tzatziki** – *Yogurt Base with Grated Cucumbers and Garlic*

**Tirokafteri** – *Spicy Feta Cheese and Red Peppers*

**Hummus** – *Chickpeas, Tahini, Lemon, Olive Oil*

**Tapenade** – *Kalamata Olives, Capers, Red Peppers, Olive Oil*

**Tuscan White Bean Spread** – *Cannelini Beans, Garlic, Thyme, Olive Oil*

**\$5.50 per person**

## **Pasta, Pasta, Pasta**

*(Please Choose Three Items)*

**Cheese Tortellini** – *Basil Pesto Cream Sauce*

**Penne ala Puttanesca** – *Tomatoes, Olives, Capers, Garlic, Anchovy*

**Penne ala Carbonara** – *Alfredo, Bacon, Ham, Mushrooms, Peas, Garlic*

**Fusilli Caprese** – *Roasted Eggplant, Tomato, Spinach, Basil, Mozzarella*

**Cajun Shrimp** – *Shrimp, Bell Peppers, Andouille Sausage, Cajun Cream Sauce*

**\$6.50 per person**

## **Carving Table**

*(Please Choose One Item)*

Accompanied by Bread & Rolls for Sandwiches

**Beef Tenderloin with Bordelaise Sauce** **\$12.00 per person**

**Rack of Lamb with Mint Jelly & Greek Tzatziki Sauce** **\$10.00 per person**

**Prime Rib with Beef Au Jus** **\$10.00 per person**

**Roast Prime Pork Loin with Apple & Raisin Chutney** **\$8.00 per person**

**Roasted Turkey Breast with Cranberry-Orange Relish** **\$8.00 per person**

**Baked Country Ham with Brown Sugar Honey Glaze & Pineapple Salsa** **\$8.00 per person**

## **Grecian Delights**

**Chicken Souvlaki Skewers with Dill Dip**

**Horiatiki Salata** – *Tomatoes, Cucumbers, Red Onions, Green Peppers*

**Dolmades** – *Grape Leaves Filled with Rice and Spices*

**Miniature Spanakopita** (*Spinach Filo Pies*)

**Miniature Tiropita** (*Feta Cheese Filo Pies*)

**Feta Cheese Cubes with Olive Oil & Greek Oregano**

**Greek Grilled Pita with Tzatziki**

**\$6.50 per person**

## *Premium Hors D'Oeuvres Stations*

*Minimum of 4 Hors D' Oeuvres Stations, Plus 1 Cold Display Selection.*

*Minimum 60 Guests.*

### **Gourmet Flatbread Pizza Station**

*Traditional Margherita – Tomato, Basil, Mozzarella*

*Mediterranean – Pesto, Tomato, Basil, Red Onion, Spinach, Olives, Feta*

*Buffalo Chicken – Blue Cheese, Tomato, Chicken, Mozzarella, Mild Sauce*

*BBQ Steak & Cheese – BBQ Sauce, Caramelized Onion, Steak, Mozzarella*

**\$6.00 per person**

### **The All American Station**

*Cheeseburger Sliders*

*Classic Condiments ( Ketchup, Mustard, Relish)*

*Mini Grilled Cheese Sandwiches*

*Mini Peanut Butter & Jelly Sandwiches*

*Classic American Potato Salad & Ruffles Potato Chips*

**\$6.50 per person**

### **Buffalo Station**

*Boneless Buffalo Wings*

*Celery, Carrots, Blue Cheese Dressing*

*Mini Beef on Weck Sandwiches*

*Buffalo Chicken Wing Dip with Tortilla Chips*

**\$7.00 per person**

*(continued on next page)*

# *Premium Flors d'Oeuvres Stations*

## **Mediterranean Salad Station**

Italian Panzanella – *Tomato, Cucumber, Pepper, Onion, Croutons, Vinegar*

Lebanese Tabouli – *Cracked Bulgar Wheat, Parsley, Tomatoes, Lemon, Oil*

Moroccan Cous Cous – *Toasted Almonds, Apricots, Golden Raisins*

Spanish Lentil – *Green Lentils, Bell Peppers, Blue Cheese, Sherry Vinegar*

Greek Lettuce – *Crisp Romaine, Scallions, Fresh Dill, Lemon, Olive Oil*

**\$6.00 per person**

## **International & Artisanal Cheese Station**

*Accompanied by Water Crackers & Fruits*

Spanish Manchego – Greek Feta – Creamy Gorgonzola

Creamed Brie – New York State Cheddar

Walnuts in Warm Caramel – Red Wine Poached Figs – Cranberry Compote

**\$6.00 per person**

## **“Bubbly” Bar**

*Poured By a Member of Our Staff*

Italian Prosecco – Spanish Cava – French Champagne

Sparkling White Grape Juice

Assortment of Fresh Berries & Fruits

Orange & Cranberry Juice

**\$6.00 per person**

## *Dessert Stations*

### **Mini Temptations**

Assorted Petit Fours  
Mini Cafe Pastries & Cheesecakes  
Various Dessert Bars  
Miniature Fudge Brownies

**\$6.00 per person**

### **Chocolate Fountain Table**

Warm Milk Chocolate Flowing from an Elegant Fountain for Your Guests' Dipping Pleasure. Bananas, Strawberries, Cherries, Cookies, Pretzels, Marshmallows & Rice Crispy Treats will be Beautifully Displayed, along with Whipped Cream to Enjoy

**\$7.00 per person**

### **Gourmet Ice Cream Bar**

Gourmet Vanilla and Chocolate Ice Creams to be displayed with Brown Sugar-Rum Caramelized Bananas, Warm Strawberries, Brandied Blackberries, Seasonal Berries, Warm Chocolate Sauce, Candied Nuts and Biscotti

**\$7.00 per person**

### **Chocolate Covered Strawberries**

*\$75.00 (50 pieces)*

### **Miniature Italian Canolis**

*\$100.00 (50 pieces)*

# Beverage Service

## Open Bar Packages

	<i>House</i>	<i>Call</i>	<i>Premium*</i>
<i>1 Hour</i>	\$12.00	\$13.00	\$17.00
<i>2 Hours</i>	\$14.00	\$16.00	\$20.00
<i>3 Hours</i>	\$16.00	\$18.00	\$22.00
<i>4 Hours</i>	\$18.00	\$21.00	\$25.00
<i>5 Hours</i>	\$21.00	\$23.00	\$27.00

*\*Premium and Call Liquor will be served.*

## Beer, Wine & Soda Bar

Includes Bottled Beer, House Wine & Soda  
*\$7.00 Per Person for First Hour*  
*(\$2.00 Each Additional Hour)*

## Soda

By the Glass - \$2.50

By the Pitcher - \$7.95

Soda Bar - \$4.00 per person for first hour  
*(\$1.00 ea. additional hour per person)*

## Punch

*(Price per Gallon)*

Fruit Punch - \$30.00    Wine Punch - \$40.00

Traditional Iced Tea - \$30.00    Traditional Lemonade - \$30.00

Red Sangria (*Spanish Wine Punch*) - \$50.00

Mimosa Punch (*Orange Juice & Champagne*) - \$50.00

Champagne Punch (*Fruit Punch & Champagne*) - \$50.00

## Wine & Champagne

Wine Toast - \$2.00 per person

Champagne Toast - \$2.50 per person

Wine Through Dinner - \$5.00 per person

Wine Toast & Wine Through Dinner - \$6.00 per person

Champagne Toast & Wine Through Dinner - \$6.50 per person

House Wine by the Bottle - \$25.00

## Beer

By the Bottle - \$5.00

# *Beverage Service*

## **Premium Bar**

*(Includes Premium and Call Bar)*

Grey Goose, Bombay Sapphire, Crown Royal, Johnny Walker Red,  
Jack Daniel's, Bailey's Original, Kahlua  
*(Selections Subject to Change)*

## **Call Bar**

Absolute, Bacardi, Captain Morgan, Tanqueray, Jose Cuervo, Southern  
Comfort, Jim Beam, Seagrams 7, Dewars,  
*(Selections Subject to Change)*

## **Wine Selections**

### **House Wine**

CK Mondavi Cabernet Sauvignon/Chardonnay/Pinot Grigio  
Copperidge Merlot/White Zinfandel

### **Premium Wine Package**

*(In Addition to House Wines)*

Alamos Malbec, Chateau St. Jean Pinot Noir,  
Matua Sauvignon Blanc, St. Francis Red Splash,  
*(Selections Subject to Change)*  
*\$4.00 per person*

## **Premium Hot Chocolate Bar**

*Great for After an After Dinner Treat*

Hot Chocolate Set Out For Your Guest To Help Themselves Along with  
Mini Marshmallows, Candy Canes, White Chocolate Shavings,  
Cinnamon Sticks, Caramel Syrup, Vanilla Syrup, Strawberry Syrup, and More  
*\$3.50 per person*

# *Discounts*

Brides To Be Will Receive A 10% Discount on  
Their Bridal Shower When a Deposit is Held For a Future Wedding

A 10% Discount Will Be Given For A Baby Showers  
if the Mother To Be Had Her Wedding at The Columns Banquets

Weddings During the Months of December - March  
Will Receive a 10% Discount

Friday Evening Weddings Will Receive A Discount of \$3.00 per person  
*(Excludes December - March)*

Discounts Excluded on Holiday Weekends

Only One Discount Applies, Whichever is Greater

# *The Columns Terms Of Agreement*

**Pricing:** Written or quoted prices are subject to a proportionate increase to meet increased cost of food, labor, and taxes. Quotations cannot be guaranteed until the year of the function.

All events are subject to an 18% administrative charge, which offsets operating costs and fees. The charge is for the administration of the banquet and is not purported to be a gratuity and will not be distributed as gratuities to the employees. The Columns does not charge a gratuity or service charge for its events. The charge is based on the total cost of the event, including additional event services, and is subjected to state sales tax, which in New York State is currently 8.75%.

**Counts:** Seven (7) days prior to the date of the event. The Columns must be notified of the number of guests expected to attend your function. This number will be the “guaranteed minimum” and is the basis of which you will be charged regardless of attendance. If your attendance is greater, you are then responsible for the total number served. The Columns will prepare for 5% variance above the guaranteed minimum number. **(The minimum guarantee for a room is 30 guests.)**

**Deposits:** Rooms are not considered booked until a deposit is received. Up to 100 guests - \$300.00 Over 100 guests - \$500.00 Over 200 guests - \$800.00 Wedding Receptions - \$1,000.00. Tentative bookings will be held for one week only.

**Cancellations:** In the event of a cancellation, 50% of your deposit will be refunded ONLY if we can schedule another event of similar value for that particular date, time and room reserved for your event.

**Payment:** Final payment must be made in full prior to the day of the function, unless credit has been established to satisfaction of The Columns. Personal checks accepted up to two weeks before the event. Tax exempt organizations must present tax exempt certificate prior to the day of the event. Payment must be made with a check that matches the name of the tax exempt organization. Credit cards are not accepted for weddings and other large events.

## **General Rules and Policies:**

1. The Columns reserves the right to control and inspect all private functions. There can be no food or beverage brought into The Columns for consumption on premises without authorization. Liquor and wine cannot be brought into the banquet room from outside sources. We do not serve shots at our banquet functions. We maintain the right to refuse serving alcohol to anyone who may jeopardize his or her safety and the safety of others.

*(continued on next page)*



2. Please advise your florist, DJ, band, or baker that deliveries must be made the day of the event. All items must be removed the night of the event. Any items that you would like us to set up for your event must be delivered to us the day before your event. Please mark any boxes or containers with your name and date of the event. Also, provide us with detailed instructions for these items so our staff can set them accordingly. The Columns shall not assume the responsibility for any merchandise or articles left in the banquet room during or after the event. *No confetti, bubbles or rice, feather boas or similar products that require extra maintenance can be used in or on The Columns property. Doing so will result in an additional cleaning charge of \$250.00 added to your final bill.*
3. Vendors such as bands, music or DJ must end at the same time as your bar. If you extend your bar, you must extend your music. We reserve the right to control music volume if it becomes necessary. Bar extensions will be based on your guaranteed number of guests, not how many guests are remaining at your event.
4. If your function requires split menu selections, it is your responsibility to provide a color coded seating cards to ensure proper service. People arriving late for dinner will only be served the course being served and remaining courses.
5. We respectfully request that any afternoon function finish by 3:00 p.m., evening functions begin at 6:00 p.m. or later.
6. There is a charge for a private room usage. A room charge of is applied to any function not ordering food and beverage. Ceremony set up fee in our lobby or outdoor gardens is \$395.00.
7. The Columns Banquets reserves the right to substitute and alternate the function room should the projected attendance fall considerably below the original estimate.

### **AV Rental Pricing**

LCD Projector - \$100

6 Ft. Screen - \$30

Handheld Wireless Microphone - \$100

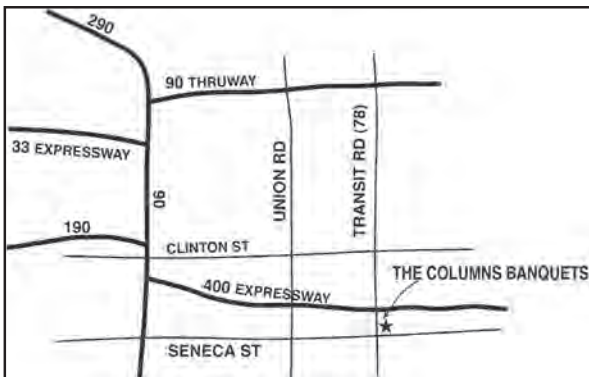




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