

La Galleria

Dinner Menu



www.lagalleriabanquets.com

716-648-4880

Sit Down Dinner

(30 Guest Minimum)

Begins with:

Mixed Greens Salad with dried Cranberries, crumbled Goat Cheese and glazed Walnuts, with Balsamic Basil Dressing

(Served Individually)

Assorted Artisan Rolls

Choice of Two Preselected Entrees:

(Choose Two)

- *Choice Angus Prime Rib of Beef au jus (10-12 oz. cut)*
- *Choice New York Strip Steak (10-12 oz. cut)*
- *Pork Tenderloin with Apple Brandy Demi Glaze*
- *Chicken Breast Cordon Bleu stuffed with Black Forest Ham and Fontina Cheese*
- *Breast of Chicken stuffed with Brie and Cranberries*
- *Three Cheese Vegetable Lasagna*
- *Scampi with Sherry Cream Sauce*
- *Poached Salmon with Fresh Dill Cream Sauce*
- *Grilled Stacked Eggplant with toasted bread crumbs and fresh mozzarella*
- *Panko Crusted Tilapia with citrus glaze*
- *Lemon Pepper Chicken*

Choice of Potato

(Choose One)

- *Garlic Red Skin Mashed Potatoes*
- *Baked Potato with Sour Cream*
- *Roasted Red Potatoes*
- *Rice Pilaf*

Choice of Vegetable

(Choose One)

- *Fresh Vegetable Medley*
- *Italian Style Green Beans*
- *Honey Glazed Carrots*

Coffee, Tea and Decaf

Choice of Mini Sundae or Your Cake Served

\$28 Friday

\$30 Saturday

Family Style Dinner

(40 Guest Minimum)

Begins with: Mixed Greens Salad with dried Cranberries, crumbled Goat Cheese and glazed Walnuts, with Balsamic Basil Dressing *(Served Individually)*

Assorted Artisan Rolls

Choice of Entrees:

(Choose Two)

- *Roast Choice Top Sirloin of Beef*
- *Roast Turkey Breast*
- *Herb Roasted Chicken Rosemary*
- *Chicken Cordon Bleu*
- *Chicken Parmigiana*
- *Panko Crusted Center-Cut Pork Shops*
- *Chicken Breast Supreme*
- *Roast Turkey Breast*
- *Manicotti with Vodka Cream Sauce*
- *Bacon Jalapeno Sharp Cheddar Mac & Cheese*
- *Lemon Pepper Chicken*
- *Caprese Chicken*

Choice of Sides

(Choose Three)

- *Roasted Red Potatoes*
- *Honey Glazed Carrots*
- *Red Skin Mashed Potatoes*
- *Garlic Parmesan Potatoes*
- *Fresh Vegetable Medley*
- *Au Gratin Potatoes*
- *Herb Stuffing*
- *Petite Peas and Mushrooms*
- *Specialty Mashed Potatoes with Bacon, Chives and Sour Cream*
- *Corn with Pimiento*
- *Penne Alfredo*
- *Penne with Marinara Sauce*
- *Italian Style Green Beans*
- *Rice Pilaf with Kale & Cranberries*
- *Brown Sugar & Bacon Green Beans*
- *Roasted Butternut Squash with Cinnamon & Cranberries*

Coffee, Tea and Decaf

Choice of Mini Sundae or Your Cake Served

\$25 Friday

\$27 Saturday

Buffet Style Dinner

(40 Guest Minimum)

Begins with: Mixed Greens Salad with dried Cranberries, crumbled Goat Cheese and glazed Walnuts, with Balsamic Basil Dressing (*Served Individually*) & Assorted Artisan Rolls

Choice of Entrees:

(Choose Two)

- *Roast Choice Top Sirloin of Beef*
- *Roast Pork Loin*
- *Herb Roasted Chicken Rosemary*
- *Chicken Cordon Bleu*
- *Chicken Parmigiana*
- *Lemon Pepper Chicken*
- *Caprese Chicken*
- *Panko Crusted Center-Cut Pork Chops*
- *Baked Country Ham with Maple Glaze*
- *Chicken Breast Supreme*
- *Roast Turkey Breast*
- *Manicotti with Vodka Cream Sauce*
- *Bacon Jalapeno Sharp Cheddar Mac & Cheese*

Choice of Four Sides

(Choose Four)

- *Roasted Red Potatoes*
- *Honey Glazed Carrots*
- *Red Skin Mashed Potatoes*
- *Fresh Vegetable Medley*
- *Au Gratin Potatoes*
- *Herb Stuffing*
- *Petite Peas and Mushrooms*
- *Specialty Mashed Potatoes with Bacon, Chives and Sour Cream*
- *Penne Alfredo*
- *Penne with Marinara Sauce*
- *Italian Style Green Beans*
- *Brown Sugar Bacon Green Beans*
- *Rice Pilaf with Kale & Cranberries*
- *Tropical & Seasonal Fruit Salad*
- *Cinnamon Applesauce*
- *Primavera Pasta Salad*
- *Garlic Parmesan Potatoes*
- *Roasted Butternut Squash with Cinnamon & Cranberries*

Coffee, Tea and Decaf

Choice of Mini Sundae or Your Cake Served

\$25 Friday

\$27 Saturday

Beverages

Premium Blend Bar

*Deep Eddy Vodka * Tangueray * Seagram's 7 Whiskey * Dewars *
Captain Morgan Rum * Jim Beam * Peach Schnapps * Southern Comfort
* Bacardi Rum * Labatt Blue and Bud Light Bottled Beer and Non-
Alcoholic Beer Bottled House Wines (Merlot/Chardonnay/
Pinot Grigio/Reisling)*

*Also: House Selected Classic Liquors
Unlimited Soft Drinks, Juices and Iced Tea*

(additional bar \$4/hour based on the party's guaranteed count)

*1 Hour Bar \$16.95 per person 3 Hour Bar \$21.95 per person
2 Hour Bar \$18.95 per person 4 Hour Bar \$23.95 per person*

Ultra Premium Bar

*(add \$5.95 pp to Premium Blend Bar Prices or choose 2 for \$3.95)
Grey Goose Vodka * Bombay Sapphire * Jack Daniels * Crown Royal *
Johnny Walker Black * Kahlua * Baileys * Alternative Craft Beers *
Sodas * Juices*

*Also: House Selected Classic Liquors Unlimited Soft Drinks, Juices and
Iced Tea*

Our Classic Open Bar

House Selected Classic Liquors Including:

*Whiskey * Scotch * Gin * Vodka * Bourbon * Rum * Peach Schnapps *
Blue Light on Tap * Merlot/Chardonnay/White Zinfandel * Manhattans
* Classic Martinis * Unlimited Soft Drinks, Juices & Iced Tea
(additional bar \$4/hour based on the party's guaranteed count)*

*1 Hour Bar \$13.95 per person 3 Hour Bar \$18.95 per person
2 Hour Bar \$15.95 per person 4 Hour Bar \$20.95 per person*

Light Open Bar

*Includes: Coors Light on Tap, Merlot, Chardonnay, White Zinfandel
Unlimited Soft Drinks, Juices and Iced Tea
Two Hours: \$12 per person
Four Hours: \$16 per person*

Personalized Options

*Alternative Craft Beers (Shock Top, Sam Adams) \$3.50 per person
Signature Drink (Hand Passed) \$2.95 and up
Wine Toast \$2.50 per person
Champagne Toast \$3.00 per person
Wine Poured Through Dinner \$4.95 per person
Bottled Beer Added To Classic Bar \$2.95 per person
Tab and Cash Bar (less than 100 guests) \$40 Bar Set Up Fee*

*La Galleria serves mixed drinks, wine and beer
Absolutely No Shots!*

Hors d'Oeuvres

Combo --- Very Popular

Featuring Imported and Domestic Cheeses, Pepperoni, Tropical Fruit including Golden Pineapple, Strawberries, Cantaloupe, Honeydew and Grapes Assorted Vegetable Crudit  with Herb Dip and Crackers
\$4.95 per person

Butlered Shrimp

Jumbo Fresh Shrimp Individually Served in an Elegant Glass
50 Shots - \$125

Hot

House Specialty Stuffed Mushrooms (50 Pieces)	\$110.00
Swedish Meatballs with Ginger Glaze (100 pieces)	\$85.00
Pineapple Chicken Teriyaki (50 pieces)	\$65.00
Bourbon BBQ Meatballs (50 pieces)	\$65.00
Coconut Tempura Shrimp (50 pieces)	\$95.00
Scallops Wrapped in Bacon (50 pieces)	\$135.00
Assorted Quiche (50 pieces)	\$75.00
Jalapeno Poppers (50 pieces)	\$85.00
Clams Casino (50 pieces)	\$110.00
Buffalo Chicken Wings (50 pieces)	\$85.00
Mini Roast Beef Sliders (50 pieces)	\$110.00
Mini Grilled Cheese and Tomato Soup Shooters (50 servings)	\$95.00
Mini Buffalo Mac & Cheese Cups (50 servings)	\$75.00

Cold

Tapas Tortilla Chip Display with Salsa & Hummus	per person \$2.50
Fresh Vegetable Tray with Herb Dip	per person \$2.95
Assorted Cheeses, Fruits and Crackers	per person \$3.50
Fresh Fruit Kabobs (50 pieces)	\$75.00
Stuffed Cherry Peppers (50 pieces)	\$95.00
Melon and Prosciutto (50 pieces)	\$95.00
Tomato, Basil and Mozzarella Platter (50 pieces)	\$75.00

Our Favorite Wedding Party Packs!

The Florentine: Stuffed Mushrooms Florentine, Caprese: Tomato, Basil and Fresh Mozzarella, hand passed Poppers, and hand passed Bruschetta and Brie. \$5.95 per person

The Duke: hand passed Coconut Shrimp and hand passed Goat Cheese Baguettes, Stuffed Cherry Peppers, and Pineapple Chicken Teriyaki.
\$6.50 per person

Tuscan Dream: hand passed Jumbo shrimp shots, prosciutto wrapped melon, specialty bruschetta, baked French Brie with glazed apricots, toasted pecans and cranberries, aged Asiago, Gorgonzola Dolce and Jarlsberg Swiss Cheese. \$8.50 per person

Terms of Agreement

1. *Written or quoted prices are subject to change. Prices cannot be guaranteed until the year of the function. When planning long range events, we will not exceed a 10% price increase of prices per year current upon deposit.*
2. *All food and beverage sales are subject to 20% administrative surcharge and applicable sales tax. The surcharge is taxable.*
3. *Reservations can be guaranteed only upon the receipt of a deposit.*
4. *IN THE EVENT OF A CANCELLATION, ALL DEPOSITS TO LA GALLERIA ARE NON-REFUNDABLE*
5. *Room assignments are at the discretion of La Galleria unless guaranteed in written agreement.*
6. *A guaranteed minimum number of guests will be required in our banquet rooms.*
7. *Please notify this office of menu selections and details FOUR WEEKS before the party. Exact number of guests attending is due TWO WEEKS before the party. This will be considered a guaranteed count for which you will be charged even if fewer guests attend.*
8. *Full payment is required the day of your function (no credit cards accepted).*
9. *Candles brought in for your function are limited to 1 per table and must be enclosed (ex. hurricane, votive).*
10. *The sale of alcoholic beverages is prohibited to any person under 21 years of age. We reserve the right to refuse to serve alcohol to anyone. No alcoholic beverages are allowed to be brought into our establishment from outside sources.*
11. *Evening functions begin at 5:30 p.m. or later.*
12. *Absolutely no table glitter, confetti or bubbles or cleaning charges will apply.*