La Galleria
EVENTS

Dinner Menu

WWW.LAGALLERIAEVENTS.COM 716.648.4880

Sit Down Dinner

(40 Guest Minimum)

Home Made Tapas Chips

Includes homemade tortilla chips with Salsa and hummus

Begins with:

Mixed Greens Salad with dried Cranberries, crumbled Goat Cheese and glazed Walnuts, with Balsamic Basil Dressing
(Served Individually) with 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*
- *Poached Salmon with Fresh Dill Cream Sauce*
- *Grilled Stacked Eggplant with toasted bread*
- *crumbs and fresh mozzarella*
- *Lemon Pepper Chicken*

Choice of Potato
(Choose One)

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

Choice of Vegetable
(Choose One)

- *Fresh Vegetable Medley*
- *Brown Sugar Bacon Green Beans*
- *Grilled Root Vegetables with Balsamic Glaze*
- *Crispy Cauliflower Fritter*

Coffee, Tea and Decaf
Choice of Mini Sundae or Your Cake Served

$30 Friday *$32 Saturday*

Shared Style

(40 Guest Minimum)

Home Made Tapas Chips

Includes homemade tortilla chips with Salsa and hummus

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

(Served Individually) with Assorted Artisan Rolls

Choice of Entrees: *(Choose Two)*

- *Slow Cooked Beef brisket with a Red Wine Reduction*
- *Roast Turkey Breast with Sage Butter*
- *Herb Roasted Chicken Rosemary*
- *Chicken Cordon Bleu*
- *Chicken Parmigiana*
- *Panko Crusted Center-Cut Pork Shops*
- *Chicken Breast Supreme*
- *Apple Brandy glazed Pork loin*
- *Manicotti with Vodka Cream Sauce*
- *Bacon Jalapeno Sharp Cheddar Mac & Cheese*
- *Lemon Pepper Chicken*
-
- *Caprese Chicken*

Choice of Sides
(Choose Three)

- *Honey Glazed ginger and cinnamon Carrots with lemon zest*
- *Red Skin Mashed Potatoes*
- *Garlic Parmesan Potatoes*
- *Fresh Vegetable Medley in a sweet butter sauce*
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- *Au Gratin Potatoes*
- *Herb Stuffing*
- *Petite Peas and Mushrooms*
- *Specialty Mashed Potatoes with Bacon, Chives and Sour Cream*
- *Penne Alfredo*
- *Penne with Marinara Sauce*
- *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

$28 Friday *$30 Saturday*

Buffet Style Dinner

(40 Guest Minimum)

Home Made Tapas Chips

Includes homemade tortilla chips with Salsa and hummus

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*
- *Chicken Breast Supreme*
- *Roast Turkey Breast*
- *Manicotti with Vodka Cream Sauce*
- *Bacon Jalapeno Sharp Cheddar Mac & Cheese*

Choice of Four Sides: *(Choose Three)*

- *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*
- *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

$27 Friday ***$29 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

1 Hour Bar $17.95 per person *3 Hour Bar $22.95 per person*
2Hour Bar $20.95 perperson *4 Hour Bar $26.95 per person*

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

Ultra Premium Bar

(add $6.95 pp to Premium Blend Bar Prices or choose 2 for $4.95)
*Grey Goose Vodka * Bombay Sapphire * Jack Daniels * Crown Royal * Johnny Walker Black * Kahlua * Baileys * Alternative Craft Beers * Sodas * Juices Also: House Selected Premium 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*

1 Hour Bar $14.95 per person *3 Hour Bar $19.95 per person*
2 Hour Bar $17.95 per person *4 Hour Bar $23.95 per person*

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

Light Open Bar

Includes: Blue *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) $3.95 and up
Wine Toast $3.50 per person
Champagne Toast $3.50 per person
Wine Poured Through Dinner $5.95 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 Crudité with Herb Dip and Crackers
$5.95 per person

Shrimp

Extra Large *Individually Served in an* Shot *Glasses* with cocktail Sauce *50 Shots - $145*

Hot *(Pricing Per 50 pieces)*

House Specialty Stuffed Mushrooms	*$145.00*
Pineapple Chicken Teriyaki	*$75.00*
Bourbon BBQ Meatballs	*$95.00*
Coconut Tempura Shrimp	*$95.00*
Scallops Wrapped in Bacon	*$145.00*
Assorted Quiche	*$75.00*
Jalapeno Poppers	*$95.00*
Clams Casino	*$125.00*
Buffalo Chicken Wings	*$95.00*
Mini Roast Beef Sliders	*$125.00*
Mini Grilled Cheese and Tomato Soup Shooters (50 servings)	*$95.00*
Mini Buffalo Mac & Cheese Cups (50 servings)	*$85.00*

Cold

Tapas Tortilla Chip Display with Salsa & Hummus	*per person $3.95*
Fresh Vegetable Tray with Herb Dip	*per person $3.95*
Assorted Cheeses, Fruits and Crackers	*per person $4.50*
Fresh Fruit Kabobs (50 pieces)	*$85.00*
Stuffed Cherry Peppers (50 pieces)	*$110.00*
Melon and Prosciutto (50 pieces)	*$110.00*
Tomato, Basil and Mozzarella Platter (50 pieces)	*$85.00*

Our Favorite Party Packs!

ALL $12.95 PER PERSON

LOCAL FAVORITES
Chicken Wings, Buffalo Mac & Cheese Cups, Open Mini Beef on Baguettes

A WEDDING TO REMEMBER
Coconut Shrimp, Mini Crab Cakes, Brie Bites

#GETINMYBELLY
Mini Grilled Cheese & Tomato Soup Shooters, Hamburger Sliders, Mini Flat Bread Pizzas
(hors d'oeuvres are not allowed to be taken home)

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 nor debit 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.*