La Galleria EVENTS

Shower and Luncheon Menu

www.lagalleriaevents.com

716-648-4880

Brunch Style

(40 Guest Minimum)

(Event 11:00 a.m. – 3:00 p.m.)

Buffet Includes:

Assorted Artisan Breads and Rolls

Fresh and Tropical Fruit Salad

Fluffy Scrambled Eggs

Breakfast Sausage

Grilled Lemon Pepper Chicken

French Toast Sticks with Warm Maple Syrup

Home Fries with peppers and onions

Includes Chilled Cranberry and Orange Juices

Includes Fresh Brewed Colombian Coffee and Tea Station
Complimentary cake cutting

$21.95

Popular Additions:

Glazed Virginia Baked Ham or Bacon $ 2.50 per person

Baked Cheesy Pasta $2.95 per person

Chef Salad & dressings $1.50 per person

Yogurt $2.50 per person

Parfait Bowl: Vanilla Yogurt with Fresh Fruit, and Granola $2.00 pp

MIMOSAS served at the Bar with three kinds of berries, OJ and Pineapple Juice. $5.95 pp

Buffet Style

(40 Guest Minimum) (Event 11:00 a.m. – 3:00 p.m.)

~ Unlimited Fruit Punch ~

Add Wine Punch $2.00 pp

Choice of Two Main Entrees:

Herb Roasted Chicken Rosemary
Shaved Angus Roast Top Sirloin of Beef w/Slider Rolls
Sharp Cheddar Mac & Cheese
Ricotta Stuffed Manicotti
Chicken Breast Supreme
Bourbon BBQ Meatballs
Cheesy Penne Broccoli Alfredo
Chicken Cordon Blue stuffed with Fontina cheese and smoked Ham

Flat Bread Pizza with Goat Cheese and Spinach
Grilled Lemon Pepper Chicken
Quinoa with Grilled Vegetables

Choice of Four Sides:

- Garden Salad
- Mixed Green Salad w/ cranberries, glazed walnuts and goat cheese
- Cucumber Yogurt Dill Salad
- Fresh and Tropical Fruit Salad
- Spiced Chunky Applesauce
- Mashed Potatoes
- Au Gratin Potatoes
- Roasted Red Potatoes
- Crispy Garlic Parmesan Potatoes
- Rice Pilaf with Kale and Cranberries
- Honey Glazed Carrots
- Seasonal Mixed Vegetables in a Butter Sauce
- Italian Green Beans
- Petite Peas & Carrots in Butter Sauce

Includes:
Crusty French Bread and Butter
Fresh Brewed Colombian Coffee and Tea ***station***
Complimentary Cake cutting

$21.95

Afternoon Tea Sandwiches

(40 Guest Minimum)

(Event 11:00 a.m. – 3:00 p.m.)

Choose 3 Tea Sandwiches

Served on platters Buffet style

Smoked Turkey & Provolone on Foccacia Bread

Imported Ham & American Cheese on Rye Bread

Seafood Salad on a Croissant

Egg Salad on a Croissant

Ham, Salami & Pepperjack Cheese on a Fresh Roll

Cucumber and Lemony Dill Cream Cheese sandwich on a baguette

Classic BLT Wrap

Caprese Baguette with mozzarella, tomato and fresh basil

Includes:

Chef Salad, Tropical & Fresh Fruit Salad,

Relish Tray & Traditional Condiments

Fresh Brewed Colombian Coffee and Tea station

Complimentary Cake Cutting

$21.50

Sit Down

(40 Guest Minimum) (Event 11:00 a.m. – 3:00 p.m.)

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

Chefs Specialty Prepared Vegetable of the Day
Choice of Potato (Roasted Red, Mashed or Au Gratin)

Choice of Two Preselected Entrees

Herb Roasted Chicken Breast
Roasted with extra virgin olive oil and fresh rosemary

Chicken Cordon Blue
Chicken Breast stuffed with imported Fontina cheese and ham.

Smoked Cranberry Turkey Wrap
Smoked turkey, mozzarella, walnuts, lettuce, dried cranberry & cran–mayo in a warm garlic herb tortilla

Vegetable Lasagna with Three Cheeses
A delicious blend of sautéed vegetables and three cheeses, with marinara sauce

Quinoa Bowl
Grilled Seasonal vegetables with balsamic Reduction

Tortellini Alfredo
Delicate Cheese Tortellini covered in our signature creamy Alfredo sauce with petite peas, topped with Panko bread crumbs.

Lemon Pepper Chicken
Chicken Breast seasoned with Lemon zest, Black Pepper, Garlic and Olive Oil

Grilled Chicken Caesar Salad *
Hearts of Romaine tossed with our signature Caesar Dressing, herb garlic croutons, shaved Asiago and tender Grilled Chicken Breast. Served with a Tropical Fruit Cup.

Includes:
Crusty French Bread and Butter
Fresh Brewed Colombian Coffee and Tea station
**Salad entrée does not include potato nor hot vegetable*
Complimentary Cake cutting

$21.50

Table Shared

(40 Guest Minimum)
(Event 11:00 a.m. -3:00 p.m.)

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

Chefs Specialty Prepared Vegetable of the Day
Choice of Potato (Garlic Parm, Mashed or Au Gratin)

Choice of Two Main Entrees:

Herb Roasted Chicken Rosemary

Slow Cooked Beef Brisket

Panko Breaded Center Cut Pork Chops

Baked Country Ham with Maple Glaze

Ricotta Stuffed Manicotti

Bacon Sharp Cheddar Mac and Cheese

Chicken Breast Supreme
A La Galleria favorite!

Grilled Lemon Pepper Chicken

Quinoa with Gilled Vegetables

Penne with Broccoli and Alfredo Sauce

Includes:
Crusty French Bread and Butter
Fresh Brewed Colombian Coffee and Tea Station
Complimentary Cake Cutting

$23.50

Beverages:

Punch Special

Unlimited Sparkling Wine and Fruit Punch
$4.00 per person

(Serves 20 per gallon)
Sparkling Wine Punch..... $38 per gallon
Raspberry Sherbet Punch.....$28 per gallon
Fuzzy Naval Punch .....$48 per gallon
Mimosa Punch.....$48 per gallon
Bloody Mary Punch.....$48 per gallon
Vodka Sunrise Punch.....$48 per gallon
Pitchers of Soda .....$7.95 each
Tab & Cash Bar.....$40 Bar Set Up Fee
(less than 100 guests)

ALL LUNCHES INCLUDE:

Our beautiful floral centerpieces (1) or lanterns (3)

Your choice of colored linen napkins

White table linens

Popular Additions :

Mini Ice Cream Sundaes.....1.50 pp

Assorted Cheeses, Fruits, and Crackers.....4.50 pp

Tapas Trio: tortilla chip display with fresh salsa and red-pepper hummus.....3.50 pp

Belgian Chocolate Treats: 100 Belgian chocolate dipped strawberries, pineapple, cherries, and frozen bananas.....160.00

Combo: elegant platters featuring imported and domestic cheeses, pepperoni, fresh and tropical fruit, vegetable crudite with herb dip, and crackers.....5.95 pp

Terms of Agreement 2020

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 $200 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. The Elmwood room, Fireside lounge and men's restroom are NOT handicap accessible.*

6. *A guaranteed minimum number of 40 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. *Afternoon functions – bar and music must end by 2:30 p.m. and room vacated by 3:00 p.m.*

12. *Luncheon entrees must be served by 1 p.m.*

13. *Absolutely no table glitter, confetti or bubbles or cleaning charges will apply.*