



CLASSIC EVENTS

Catering and More...

*We love to Laugh, Celebrate Life and Prepare Glorious Foods.
Our philosophy is to create wonderful food while creating
Merry moments and treasured memories*

*Acqua, Events @ the Foundry, Marquis de Lafayette
& Shea's Seneca Banquets & Events*



*Acqua Banquets 716.874.5400
Events @ the Foundry 716.240.9693
Marquis de Lafayette 716.427.5540
Shea's Seneca Banquets & Events 716.427.5542*

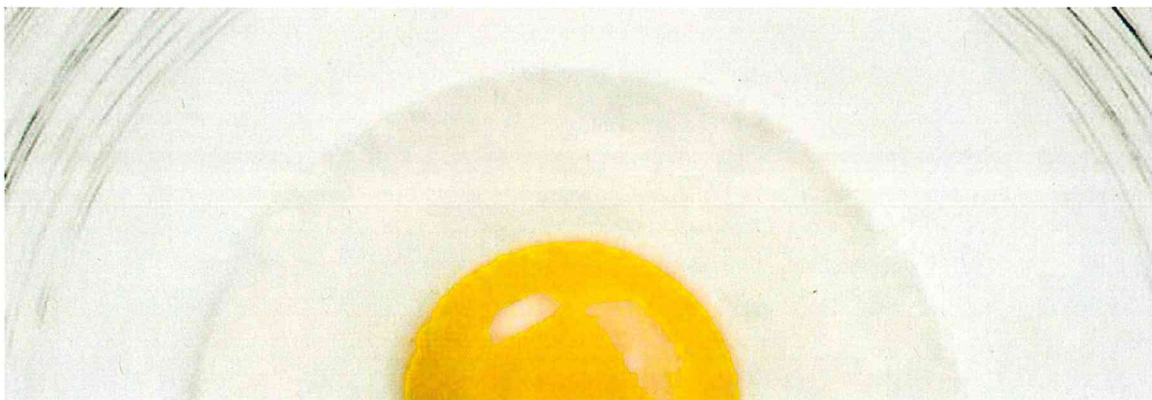
www.classicevents.buffalo.com

RISE & SHINE



“One should not attend even the end of the world without a good breakfast.”

— Robert A. Heinlein, *Friday*



BUFFETS

- The Continental** **\$13.95**
Assorted Juices coffee and tea service
Pastries, muffins, bagels, croissants & quick breads,
accompanied with jams, jellies & creamery butter
Add Fresh Fruits \$1.75 per person
- Good Morning Brunch Buffet** **\$21.95**
Assorted sweet rolls, quick breads, Danish & croissants,
Orange juice, coffee & tea service
Fresh Fruit Display
Bacon, sausage or ham
Hash brown potatoes
Egg entrée (scrambled, frittata, egg burrito or strata)
- "Gotta Love Brunch Buffet"** **\$27.95**
Assorted juices, coffee & tea
Pastries, muffins, bagels, croissants, quick breads,
accompanied with jams, jellies & creamery butter
Fresh fruits
Hash brown potatoes
Hand-carved ham, (roast beef or turkey also available)
Silver dollar pancakes
Egg entrée (scrambled, frittata, egg burrito or strata)
Seasonal vegetable
Penne pasta with choice of a la vodka, marinara, pesto or
alfredo sauce

- The Breakfast Grazing Table** **\$20.95**
Whole Fruits, Fresh berries, Assorted baked goods, Sliced
meats & cheeses, Dried fruits, Nuts, Hard-boiled eggs, Mini
quiches, Fresh waffles, Mini quiches, Butter, whipped
cream, Syrups, Bread spreads

PLATED BREAKFAST

- Traditional Plated breakfast** **\$19.95**
Choice of fruit cup or yogurt parfait, assorted sweet rolls,
quick breads, Danish & croissants,
Orange juice, coffee & tea service, bacon, sausage or ham,
hash brown potatoes, egg entrée
- Benedict it-up** **\$20.95**
Choice of fruit cup or yogurt parfait, assorted sweet rolls,
quick breads, Danish & croissants,
Orange juice, coffee & tea, eggs benedict, hash browns &
asparagus
- Fabulous French!** **\$19.95**
Choice of fruit cup or yogurt parfait, assorted sweet rolls,
quick breads, Danish & croissants,
Orange juice, coffee & tea, brioche bread dipped in egg,
dusted with cinnamon-sugar, grilled and served with warm
maple syrup. Bacon or sausage

PLATTERS

- Fresh Fruit Platter** **\$5.95**
A selection of sliced cantaloupe,
Honeydew melon, pineapple, ruby red grapefruit, navel
oranges, Bananas and assorted berries
- Smoked Salmon Platter** **9.95**
Sliced, smoked Norwegian salmon served with assorted bagels
and vegetable cream cheese, sweet
Red onions, capers and vine ripened tomatoes
- Yogurt Parfaits** **\$3.95**
Creamy Yogurt with honey drizzle, crunchy granola, assorted
fresh berries

ADDITIONAL BREAKFAST ENHANCEMENTS

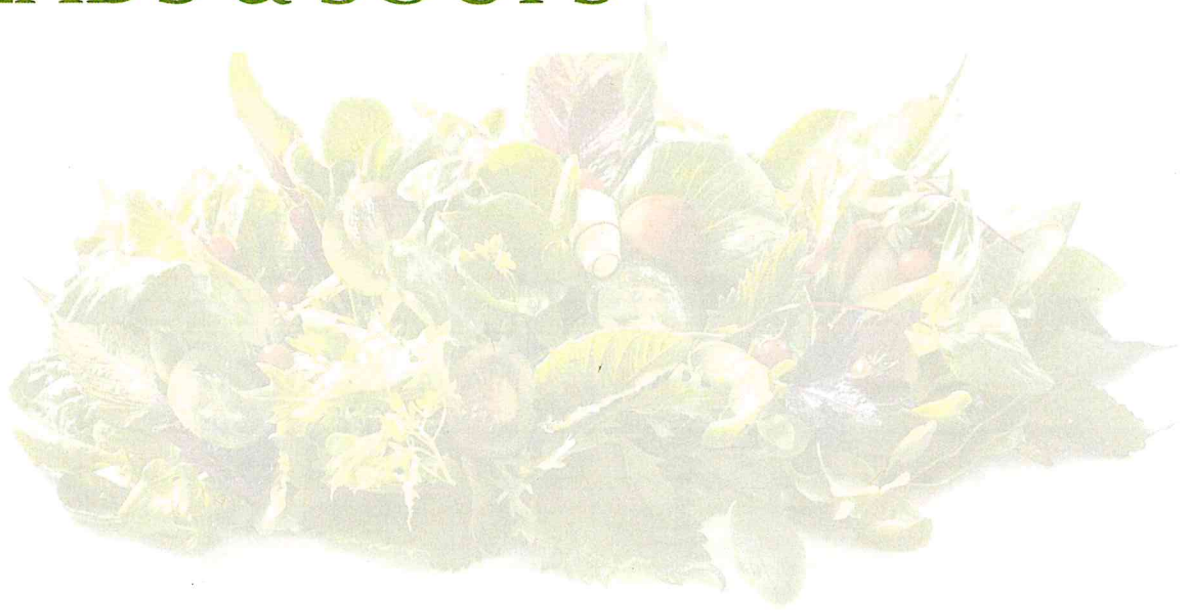
- Breakfast meats** \$3.50 (ham, bacon or sausage)
Omelet Station \$7 (add chef's fee required)
Belgian waffle Station, whipped cream, berries \$7
French toast or Pancakes with warm syrup \$4
Fruit Crepes \$5
Avocado Toasts \$5
Eggs Benedict \$7
Assorted Whole fruits \$3.50
Oatmeal & Berries (brown Sugar, Granola) \$4

BREAKFAST BEVERAGES

- Coffee (urn)** **\$80**
Sparkling Fruit Punch **\$45**
Mimosa Punch **\$75**
Mimosa Bar (consumption basis per bottle) **\$35**
Bloody Mary Bar **\$80**
Champagne Wall (90 glasses) **\$250**
Champagne Cart Rental **\$50**



SALADS & SOUPS



Traditional Cobb Salad **\$18.95**
Crisp Greens with Chicken, Bacon, Tomatoes, Eggs, Crumbled Blue Cheese & Avocado

Traditional Caesar **\$14.95**
Chopped Romaine, Parmesan Croutons with Traditional Caesar Dressing
Add grilled chicken \$3 Add Steak \$5
Add shrimp \$4 Add salmon \$5

A la Grecque **\$17.95**
Grilled Chicken) on a bed of Crisp Greens with Olives, Cucumbers, Red Onion, Tomatoes, Feta and Pita

The Southwestern **\$17.95**
Marinated Chicken, Lettuce, Peppers, Black Beans, Jack Cheese, Avocado and Spicy Vinaigrette

Julienne **\$18.95**
Smoked turkey, Virginia-style ham, Cheddar, Swiss cheese, Hard boiled eggs, Tomatoes and Seedless cucumbers atop Mixed lettuces, Choice of dressing

Grilled Vegetables **\$17.95**
Grilled green & yellow zucchini, red pepper, onion, eggplant, asparagus, Feta Cheese crumble, Balsamic glaze

Salmon and Greens **\$21.95**
Salmon on a bed of greens, Red Onion,
Rice Wine, Honey & Dill Vinaigrette

Add A Cup of Soup **\$3.95**

Traditional wedding soup, chicken noodle, tomato-basil, cream of mushroom, onion, butternut squash bisque, clam chowder, beef vegetable, loaded potato, hot pepper, cheeseburger & much more

THE SANDWICH BOARD

All Sandwiches Served with Fresh Fruit or Side of Mixed Greens

- Grilled chicken** **\$17.95**
Grilled marinated chicken, field greens, tomato, jack cheese
- Jambon** **\$17.95**
Sliced ham, Swiss cheese, honey-mustard, lettuce
- It's Greek to me** **\$18.95**
Marinated chicken or beef, shredded lettuce, tomato, onion, peppers, black olives, feta with Greek vinaigrette (Wrap only)
- The Carver's Table** **\$17.95**
Choice of hand-carved turkey, roast beef, ham, tuna salad, chicken salad, cheese, lettuce, tomato & mayo/mustard
- The Mixed** **\$17.95**
Genoa salami, prosciutto, ham, capicola, mozzarella cheese, roasted multi-colored peppers, black olives, romaine lettuce
- Club It Up!** **\$17.95**
Turkey, bacon, Swiss with lettuce, Tomato, Avocado
- Chicken Salad** **\$17.95**
Chunky chicken, celery, mayo, lettuce and tomato
- Tuna Salad** **\$16.95**
White albacore tuna salad with celery, sweet onion and a touch of pickle relish

Add Soup
Cup \$3.95

*All Sandwiches Served with Choice of
Fresh Fruit or Mixed Greens,
Choice of Iced Tea or Lemonade,
Chef's Dessert
& Coffee & Tea Service*

PLATED LUNCHEON ENTREES

Let's Do Lunch!!

All Entrées include Salad, Rolls & Butter, Potato, Vegetable, Chef's Dessert, Coffee & Tea

Chicken Francaise

Lemon-white wine Sauce

\$26.95

Chicken Milanese

Lightly Breaded Topped with Mixed Green Salad

\$26.95

Chicken Picatta

\$26.95

Pan Seared Salmon

Choice of Sauce

\$26.95

Shrimp Scampi

Served Over Rice or Noodles

\$26.95

Filet of Sirloin

Cabernet Jus

Market Price

12 oz. Strip Steak Herb Butter Medallion

Market Price

Beef Stroganoff

Served over Egg Noodles

\$25.95

Pepper Steak

Red & Green Red Bell Peppers & Onions Served Over Fluffy Rice

\$25.95

3-cheese Ravioli With Meatball

Chunky Tomato Sauce

\$23.95

Lasagna

Eggplant Lasagna or Three-Cheese

\$23.95

Meat Lasagna

\$26.95

Portobello Mushroom Stack

Layered Grilled Vegetables & Tomato Essence

\$23.95

Stuffed Acorn Squash

Wild Rice and Vegetables

\$23.95

Sandwich Buffet**\$21.95**

Assortment of sandwiches and wraps

Choice of side salads:

Caesar salad, Garden salad, Marinated green bean salad, Cole slaw, macaroni salad, carrot raisin salad, orzo-feta & craisin salad, potato salad, Southwestern roasted corn salad, fruit salad, Asian noodle salad, tomato-cucumber salad)

The Deli Platter**\$21.95**

Ham, turkey, roast beef, salami, tuna salad, assorted cheeses

Relish tray

Choice of 2 salads:

Caesar salad, garden salad, marinated green bean salad, cole slaw, macaroni salad, carrot raisin salad, orzo-feta & craisin salad, potato salad, Southwestern roasted corn salad, fruit salad, Asian noodle salad, tomato-cucumber salad, accompanied with Rolls and Breads, Condiments assorted fresh baked cookies

Buffalo's Best**\$24.95**

Assorted Gourmet Pizzas, Buffalo style seasoned

Chicken wings (Mild, Medium, Hot or BBQ)

Celery, Carrots, Blue Cheese

Mini Beef on Weck Sliders & Seasoned Fries

Garden Salad

Assorted Baked Cookies

The Luncheon Grazing Table**\$24.95**

Whole and Sliced fruits, Dried Fruits, Nuts, Fresh Crudites, Dips, Grilled Vegetables, Select Meats & Cheeses, Mini Sandwiches, Olives, Marinated Artichokes, Country Breads, Crackers, Breadsticks, Warm Dips, Hummus & Pretzels

**The Carver's Table****\$22.95***Choice of one of the following...*

Hand-carved Roast beef, Turkey, Glazed Ham, Loin of Pork accompanied with Rolls and Condiments

Beef Tenderloin & Prime Rib (Additional up-charge)

Relish tray

Choice of 2 salads,

Caesar salad, garden salad, marinated green bean salad, cole slaw, macaroni salad, carrot raisin salad, orzo-feta & craisin salad, potato salad, southwestern roasted corn salad, fruit salad, Asian noodle salad, tomato-cucumber

Assorted cookie platter

The Rivermist Buffet**\$26.95**

Includes Mixed Green or Caesar Salad, Rolls & Butter

One Seasonal Vegetable

Choice of Rice, Potato or Pasta (*choose 2*)

Choice of 2 entrée selections

Chef's Dessert, Coffee and Tea Service

Buffet Entrée Selections

Hand-carved Roast beef, Turkey, Glazed Ham or Loin of Pork

Chicken Marsala, Picatta or Francaise

Southern Fried Chicken

Pan Seared Filet of Salmon

Chicken, Vegetable or Beef Stir Fry

Spinach & Cheese Stuffed Pork Loin

Slow Cooked Pot Roast

Pepper Steak with rice

Coffee & Tea Service and Chef's Dessert

(Please inquire about starch & vegetable selections)

BOXED LUNCH

*Includes Chips, Choice of Salad, Chef's Fresh Baked
Cookie and Bottle of Water
To-go Box, Napkin and Utensils*

SANDWICHES AND WRAPS

(served on choice of bread or wrap)

- The Carver's Table** **\$17.95**
Choice of hand-carved turkey, roast beef, ham, tuna salad, chicken salad, cheese, lettuce, tomato & mayo/mustard
- The Mixed** **\$17.95**
Genoa salami, prosciutto, ham, capicola, mozzarella cheese, roasted multi-colored peppers, black olives, romaine lettuce
- Club It Up!** **\$17.95**
Turkey, bacon, Swiss with lettuce, Tomato, Avocado
- Chicken Salad** **\$17.95**
Chunky chicken, celery, mayo, lettuce and tomato
- Tuna Salad** **\$16.95**
White albacore tuna salad with celery, sweet onion and a touch of pickle relish
- Grilled chicken** **\$18.95**
Grilled marinated chicken, field greens, tomato, jack cheese
- Vegetarian Options Available Upon Request**
- SALADS**
- Traditional Cobb Salad** **\$18.95**
Crisp Greens with Chicken, Bacon, Tomatoes, Eggs, Crumbled Blue Cheese & Avocado
- Traditional Caesar** **\$14.95**
Chopped Romaine, Croutons with Traditional Caesar Dressing
Add grilled chicken \$3 Add Steak \$5
Add shrimp \$4 Add salmon \$5
- The Buffalonian** **\$19.95**
Traditional Beef on Weck, horseradish sauce with 4 Buffalo-style chicken wings, Blue cheese dressing



Classic Events Hors d'oeuvre Displays

| | |
|---|---------------------|
| Fresh Fruit Display | \$5.95 |
| <i>Fresh Cantaloupe, Honeydew, Watermelon, Grapes and Assorted Berries</i> | |
| Assorted Cheese Display | \$6.95 |
| <i>Imported and Domestic Cheeses, Fresh Berries and Grapes, Accompanied with Crackers</i> | |
| Crudités Display | \$4.95 |
| <i>A display of Garden-Fresh Vegetables, Accompanied with assorted dips</i> | |
| Bountiful Epicurean Display | \$6.95 |
| <i>Imported and Domestic Cheeses, Fresh Vegetables, Dips, Seasonal Fruits. Artisan Breads, Assorted Olives and Crackers</i> | |
| Bruschetta | \$5.95 |
| <i>Hummus, Olive Tapenade, Tomato-Basil, and Corn & Black Bean Salsa and Warm Artichoke Dip. Accompanied with Fresh Baked Crostini's & Nacho Chips</i> | |
| Dips & Spreads (choice of 4) | \$6.95 |
| <i>Warm Spinach-artichoke, Buffalo Wing Dip, Layered Taco Dip, Hummus, Banana Pepper, Crack Dip Vegetable or Rye Bread Dip, accompanied with fresh Crudites, Nacho chips & Crostini</i> | |
| The Grazing Table | Market price |
| <i>Gorgeous & Fabulous! The Grazing table trend started in Australia and we're happy that we're able to bring it to you! A bounty of the freshest of vegetables, cheeses, meats, breads, dips, sweets and even sushi.</i> | |
| Antipasto Station | \$10.95 |
| <i>Select Meats, Imported Cheeses, Grilled Vegetables, Roasted Peppers, Marinated Artichokes, Marinated Mushrooms, Garbanzo Beans, Scallions and Assorted Olives on a Bed of Romaine</i> | |
| The Bacon Station | \$14.95 |
| <i>Bacon prepared A Variety of Ways- Traditional, Bourbon Glazed Candied, Cola, Bourbon Brown Sugar and Praline Bacon- Served Hanging On our House-made Bacon Bar, Mini Biscuits and Sauces</i> | |

Classic Events Hors d'oeuvre Displays continued...

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|--|------------------------------------|
| Nacho Nacho <i>Crisp Tortilla chips with Warm Nacho cheese, Black Beans, Jalapenos, Guacamole, Salsa Sour Cream</i> <i>Add Seasoned Chicken, Beef or Pork</i> | \$6.95 \$3.00 |
| Fresh Seafood <i>Fresh Raw Bar with Choice of Crab Legs, Clams, Oysters, Mussels, Ceviche, lobster and Shrimp</i> | Market price |
| Sushi Display <i>Assorted Sushi &/or Sashimi, Accompanied with Soy, Ginger & Wasabi</i> | Market price |
| Shrimp Cocktail Bowl <i>Traditional Cocktail Sauce, Fresh Lemons</i> | Market price |
| The Pretzel Bar <i>Fresh Baked Soft Pretzels, Stuffed Pretzel Nuggets & Pretzel Rods accompanied with Warm Cheese, Honey-mustard, Dijon Mustard and Chunky Blue Cheese</i> | \$8.95 |
| Chips & Dips <i>House-made Potato Chips, Root Vegetable Chips, Potato Sticks accompanied with Ranch Dressing, Bison Brand Dip, Blue Cheese Dip, Honey-mustard, Bacon-ranch Dip</i> | \$5.95 |
| Popcorn Station <i>An Array of 5-Seasoned Popcorns</i> <i>(May Include Cheese, Traditional, Caramel, Buffalo Wing, Dill Pickle, Parmesan-garlic, Cheddar cheese, Vinegar & Salt, Chocolate Covered)</i> | \$7.95 |

At Classic Events we love to think outside the box and have fun with food! Ask us about our new "outside the box" hors d'oeuvre and food stations- Incredible!

Below Our Hanging Macaroon Station @ Shea's Seneca



The Art of the Hors d'oeuvres

Signature Hors d'oeuvres...

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|---|---------------|
| Roasted Scallop | \$3.25 |
| <i>Served on Cron Pancake Sweet Carrot-ginger puree</i> | |
| Hickory Smoked Salmon on Blini | \$3.25 |
| <i>With Crème fraiche & Capers</i> | |
| Crinkle Cut Fries | \$3.75 |
| <i>Warm Cheese Sauce and Lardoons in Paper Cone</i> | |
| Mini Taco | \$3.50 |
| <i>Accompanied with Mini Margarita</i> | |
| Mini Meat Loaf & Potato Puree | \$3.50 |
| <i>Served in Mini Casserole Pan</i> | |
| Bloody Mary Shrimp Shooter | \$3.50 |
| Chicken & Waffle | \$3.25 |
| <i>Chicken Fritter & Mini Waffle Cone</i> | |
| Mini Grilled Cheese | \$3.50 |
| <i>with Fire Roasted Tomato Soup</i> | |
| TMO Grilled Cheese | |
| <i>'Grilled Baguette</i> | |
| Traditional Mini Fish & Chips | \$3.95 |
| <i>Served in Newspaper Cone</i> | |
| Seared Scallop on Potato Latke | \$3.50 |
| <i>With Caviar Sauce & Ginger-orange Puree</i> | |
| Bacon Wrapped Shrimp | \$3.50 |
| Mac & Cheese Cupcake | \$3.00 |
| <i>Marinara Frosting</i> | |
| Maryland Crab Cakes | \$3.95 |
| <i>Spicy Remoulade Sauce</i> | |
| Short Rib Sliders | \$3.25 |
| <i>Mini Herb Biscuits</i> | |
| Caprese Forks | \$2.95 |
| <i>Tomato, Mozzarella, Basil & Balsamic Glaze</i> | |
| Steak Frites | \$3.25 |
| <i>Frites wrapped in Filet Mignon, Dijon Aioli</i> | |
| Charcuterie Board | \$3.95 |
| <i>Select Meats & Cheeses displayed on Clip Board</i> | |
| Firecracker Shrimp | \$3.95 |
| <i>Atop Asian Sesame Noodles, Asian Take-out container</i> | |
| Buffalo Chicken Fritter | \$3.25 |
| <i>served with Blue cheese Stuffed Celery and Hot Sauce</i> | |
| Caesar Salad on Cheese Tuile | \$2.95 |
| <i>Caesar Salad in Cheese Tuile Cornet</i> | |
| Assorted Miniature Pizzas | \$3.25 |
| <i>Served in Miniature Pizza Box</i> | |
| Pepper Encrusted Beef Tenderloin | \$3.50 |
| <i>Warm Blue Cheese Souffle Dipping Sauce</i> | |

Vegetarian Hors d'oeuvres

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|--|---------------|
| Assorted Bruschetta's | \$2.95 |
| <i>Tapenade, Tomato-basil, Hummus,</i> | |
| Gourmet Pizzettas | \$2.95 |
| Caesar Salad in Cheese Cornet | \$2.95 |
| Brie & Raspberry Pillows | \$2.95 |
| Salad Profiterole | \$2.95 |
| <i>Mini Salad in a Crisp Profitorle</i> | |
| Edamme Dumpling | \$2.95 |
| <i>With Sweet Chili Dipping Sauce</i> | |
| Savory Churro's | \$2.95 |
| <i>With Warm Cheese and Spicy Tomato Dipping Sauce</i> | |
| Mushroom Purses | \$3.25 |
| Spanakopita | |
| Asian Summer Rolls | \$2.95 |
| <i>With Sweet Chili Sauce</i> | |
| Vegetarian Sushi Roll | \$3.25 |
| Beet & Goat Cheese | \$2.95 |
| <i>With Arugula in Pastry Cup</i> | |
| Savory Quiches | \$2.95 |
| Mini Tomato Caprese | \$2.95 |
| <i>With Balsamic Glaze Pipette</i> | |
| Potato Latke | \$2.95 |
| <i>With Apple Chutney</i> | |
| Spinach Balls with Tzatziki Sauce | \$2.95 |
| Vegetable Tempura | \$2.95 |
| <i>Curry Dipping Sauce</i> | |
| Stuffed Mushrooms | \$3.25 |
| Scallion Pancake | \$2.95 |
| <i>With Asian Dipping Sauce</i> | |
| Grilled Vegetable Kabobs | \$2.95 |
| <i>With Greek-Feta Dipping Sauce</i> | |
| Savory Waffles | \$2.95 |
| <i>Cheese Dipping Sauce</i> | |
| <i>Served in Endive Boat, Balsamic Glaze</i> | |
| Chevre Crostini | \$2.95 |
| <i>Roasted Red Pepper, Basil & Pine Nuts</i> | |
| Caramelized Onion & Blue Crostini | \$2.95 |
| 3-Cheese Grilled Cheese Sandwiches | \$2.95 |
| Black Bean and Cheese Quesadillas | \$2.75 |
| <i>With Sour Cream and Salsa</i> | |
| Goat Cheese Stuffed Artichoke Hearts | \$2.95 |
| Skewered Fresh Fruit | \$2.95 |
| <i>With Curry-Yogurt Dipping Sauce</i> | |
| French Onion Boulee | \$3.25 |
| <i>Warm Gruyere Cheese</i> | |
| Vegetable Sushi | \$3.25 |

Meat Hors d'oeuvres

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|---|--------|
| Thai Chicken or Beef Satay | \$2.95 |
| <i>with Spicy Dipping Sauce</i> | |
| Mini Rueben | \$3.25 |
| <i>Corned Beef, Sauerkraut, Russian Dressing on Rye</i> | |
| Mu Shu Dumpling | \$2.50 |
| <i>With Hoison Glaze (Pork, Chicken or Vegetarian)</i> | |
| Curried Chicken Salad in Pate Choux | \$2.95 |
| Bacon Wrapped Stuffed Dates | \$3.25 |
| <i>Stuffed with Gorgonzola</i> | |
| Thai Beef Salad in Savory Cup | \$2.95 |
| Maple Glazed Crispy Bacon | \$3.50 |
| Beef Wellingtons | \$3.25 |
| <i>Mushroom Duxelle & Puff Pastry</i> | |
| Bacon Wrapped Chicken Satays | \$2.95 |
| <i>With Brown Sugar-Chili Glaze</i> | |
| Lamb Lollipop (market price) | |
| <i>With Mustard Dipping Sauce</i> | |
| Asian Chicken Cakes | \$2.95 |
| <i>With Cilantro-Lemon Aioli</i> | |
| Gourmet Pizzas (meat) | \$2.75 |
| Chicken Cordon Blue | \$3.25 |
| <i>Ham, Swiss & Breadcrumbs Crust</i> | |
| Steak House Bite | \$3.50 |
| <i>Short Rib of Beef, Creamed Spinach, Tator Tot</i> | |
| Steak Frites | \$3.50 |
| <i>Frites Wrapped in Beef Tenderloin, Horsey Dollop</i> | |
| Shaved Tenderloin on Herb Crostini | \$3.50 |
| <i>Horseradish Sauce, Arugula</i> | |
| Mini Cheeseburger Satay | \$3.25 |
| <i>"One bite" skewered Cheeseburger</i> | |

Seafood Hors d'oeuvres

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|------------------------------------|--------|
| Shrimp Fritters | \$3.25 |
| <i>Mango-pepper Salsa</i> | |
| Garlic Shrimp | \$3.25 |
| <i>Coconut Cream Dipping Sauce</i> | |
| Smoked Salmon on Blini | \$3.25 |
| <i>Crème Fraiche</i> | |
| Bacon Wrapped Scallops | \$3.50 |
| Bloody Mary Shrimp Shooters | \$3.50 |
| Crab Cakes | \$3.50 |
| <i>Spicy Remoulade Sauce</i> | |
| Salmon Tartar | \$3.25 |
| <i>English Cucumber Cup</i> | |
| Shrimp Salad | \$3.25 |
| <i>Pate Choux</i> | |

**Classic Events Chef's continue to create creative new hors d'oeuvres. Please ask about our newest creations!*



CLASSIC EVENTS

Classic Events Believes that there's an art to beautiful hors d'oeuvres prepared to look as good as they taste! All of our hors d'oeuvres are prepared using the freshest ingredients and displayed in attractive whimsical butler-passed trays by our experienced servers.

"your body is not a temple, it's an amusement park. Enjoy the ride."

— Anthony Bourdain,

Dinner Entrees

DINNER ENTREES

POULTRY

| | |
|---|---------|
| Chicken Saltimbocca | \$30.95 |
| <i>Stuffed with Prosciutto & Cheese, Lemon -wine Sauce</i> | |
| Stuffed Chicken | \$30.95 |
| <i>Roasted Pepper & Goat Cheese</i> | |
| Chicken Francaise | \$29.95 |
| <i>Batter Dipped with Lemon Sauce</i> | |
| Classic's Chicken | \$32.95 |
| <i>Charbroiled, topped with Shrimp Hollandaise Sauce</i> | |
| Chicken Milanese | \$29.95 |
| <i>Topped with Mixed Green Salad, Asiago Cheese</i> | |
| Charbroiled Frenched Chicken | \$29.95 |
| <i>Marinated with Lemon, Orange, Garlic & Herbs</i> | |
| Tuscan Grilled Chicken | \$29.95 |
| <i>Marinated with Balsamic & Fresh Herbs, Tomato Confit</i> | |

PORK

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|--|---------|
| Maple Glazed Grilled Pork Chop | \$34.95 |
| <i>Jalapeno-Apple Chutney</i> | |
| Stuffed Pork Loin | \$34.95 |
| <i>Roasted Red Pepper, Spinach, Risotto & Cheese</i> | |

BEEF

All Meat Entrees are based on Market Price

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|--|--|
| Slow Cooked Pot Roast | |
| <i>Joey's Gravy</i> | |
| 8oz Filet of Sirloin | |
| <i>Port Demi</i> | |
| Boursin Stuffed Filet of Sirloin | |
| <i>Demi</i> | |
| 14oz Strip Steak | |
| <i>Herb Butter Medallion</i> | |
| 6 or 8oz. Filet Mignon (market price) | |
| <i>Béarnaise Sauce</i> | |
| Herb Encrusted Prime Rib of Beef | |
| <i>Natural Jus</i> | |
| Slow Cooked Short Ribs | |
| <i>Root Vegetable Jus</i> | |
| Char Broiled Lamb Chops | |
| <i>French Thyme & Pearl Onion Demi</i> | |

SEAFOOD ENTREES

All Seafood Prices are based on Market Price

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|---|--------------|
| Crab Stuffed Shrimp | \$36.95 |
| Charbroiled Shrimp and Scallops | \$36.95 |
| <i>Served over Linguine with Tomatoes, Asparagus & Roasted Garlic Cream Sauce</i> | |
| Charbroiled Swordfish | Market price |
| <i>Topped with Ginger Beurre Blanc</i> | |
| Pan Seared Salmon | \$34.95 |
| <i>Choice of Glaze or Sauce</i> | |
| Miso Glazed Sea Bass | Market Price |
| <i>Fried Leeks</i> | |
| Lobster Tail | Market Price |
| <i>Drawn Butter</i> | |
| Talapia A la Greque | \$32.95 |
| <i>Topped with Feta, Tomatoes & Olives & Tzatziki Sauce</i> | |

VEGETARIAN

| | |
|--|---------|
| Asian Vegetable Stir Fry | \$26.95 |
| <i>Over Basmati Rice</i> | |
| Eggplant Lasagna | |
| Portobello Mushroom Stack | \$26.95 |
| <i>Grilled Vegetables, Tomato Essence</i> | |
| Rustic Root Vegetable Tart | \$26.95 |
| Vegetable Wellington | \$26.95 |
| <i>Seasonal Vegetables Baked in Puff Pastry.</i> | |
| Vegetable Terrine | \$26.95 |
| <i>Tomato Essence</i> | |
| Zucchini Cups | \$26.95 |
| <i>Stuffed with Cous Cous & Vegetables</i> | |
| Stuffed Acorn Squash | \$26.95 |
| <i>Wild Rice & Roasted Vegetables</i> | |
| Spinach & Cheese Stuffed Spaghetti Squash | \$26.95 |
| Grilled T-bone Cauliflower | \$26.95 |
| <i>Roasted Vegetables, Asian Vegetable Broth</i> | |

DUET ENTRÉES

All Duet Prices are based on Market Price

| |
|--|
| Filet of Sirloin & Shrimp |
| Filet of Sirloin & Lobster Tail |
| Filet Mignon & Shrimp |
| Filet Mignon & Lobster |
| Filet Mignon & Sea bass |
| Filet Mignon & Stuffed Chicken |

All of Classic Event

Dinner Entrees include:

- Choice of Classic Mixed Greens Salad*
- Assorted Fresh Baked Rolls & Creamery Butter*
- Chef's Starch & Seasonal Vegetable*
- Chef's Dessert*
- Coffee & Tea Service*



PASTA

Scallop & Shrimp Pernod

Tomatoes, Fresh Basil, Pernod Cream Sauce

\$32.95

Potato Gnocchi

With Sundried Tomato Cream Sauce

\$27.95

Butternut Squash Ravioli

Brown Butter & Sage Sauce

\$28.95

Penne Pasta with Bolognese Sauce

\$28.95

Farfalle with White Wine Garlic Sauce

Tomatoes, Black Olives, Fresh Herbs, Feta

\$27.95

Baked Ziti

Ricotta Cheese, Mini Meatballs

\$28.95

Dinner Entrees include:

Choice of Classic Mixed Greens or Caesar Salad

Assorted Fresh Baked Rolls & Creamery Butter

Chef's Starch & Seasonal Vegetable

Chef's Dessert & Coffee & Tea Service

Dinner Buffets

On The Lighter Side Buffet

\$23.95 per person

Traditional Caesar or Classic Mixed Green Salad
Assorted Rolls and Creamery Butter
Choice of Oven Roasted Potato or Pasta
One Entrée Selection
Chef's Dessert
Coffee & Tea Service/Station

Our Traditional Evening Buffet:

\$36.95 per person

Includes Choice of Salad
Choice of 2 Starches
Choice of Vegetable
2 Entrée Selections
Chef's Dessert
Coffee & Tea Service/Station

Buffet Menu Options:

Salads:

The Classic Mixed Greens House Salad or Our Traditional Caesar Salad with Parmesan Croutons

Vegetables

Mélange of vegetables, Green beans, Honey glazed carrots. Cauliflower Au Gratin, Asian stir-fry, Sweet & Sour cabbage, Sautéed Broccoli Rabe, Corn & Red Peppers, Peas & Pearl Onions, Green Bean Casserole, Roasted Brussels sprouts with Onion, Roasted Root Vegetables

Starches

Pasta with Alfredo, Basil-Marinara, Creamy Pesto, Pomodoro, Gorgonzola Cream, Sundried Tomato, Macaroni & Cheese or a la Vodka Sauce
Potatoes: Oven Roasted Reds, Mashed Potatoes, Smashed Potatoes, Parley-butter Boiled Potatoes, Home Fries, Seasoned French Fries, Twice Baked, Stuffed Baby Reds, Au Gratin & Scalloped

Buffet Entrée Selections

The Carver's Table

Hand-carved Roast Beef, Turkey, Glazed Ham or Pork Loin.

Accompanied with Assorted Rolls & Condiments

Enhance Your Buffet with Prime Rib, Cedar Planked Salmon & Whole Roasted Tenderloin for an additional up-charge.

Chaffered Items:

Chicken Marsala, Picatta, Oven Roasted herb or Francaise

Filet of Salmon with Whiskey Cream Sauce

Chicken, Pork or Beef Stir Fry

Slow Cooked Pot Roast

Pepper Steak

Stuffed Pork Loin

Chicken Francaise, Picatta, Marsala

Oven Roasted Chicken Pieces

Southern Fried Chicken

Lasagna Bolognese

Sliced Roast Beef & Jus

Slow Cooked Pot Roast

Roast Turkey with Stuffing

Millionaire's Meatloaf

Coffee & Tea Service

Chef's Dessert

Station to Station

***A minimum of 3 or more stations must be chosen when ordering**

Salad Station **\$8.95**
Chopped Romaine and Mixed Greens Accompanied with Tomatoes, Shredded carrots, Cucumber, Croutons, Olives, Cheese, Red onion, Pumpkin Seeds, Craisins & Assorted Dressings
Add Chicken, Beef or Shrimp for upcharge

Small Plate Salad Station **\$8.95**
Small Plate Salads Served in a variety of Glasses & Plates, displayed on a decorated Metro Rack
Choice of 4 of the following: Caesar with Breadstick, Beet & Goat Cheese, Caprese, Chop-chop, Mixed Greens, Bibb with Apple & Blue Cheese, Cucumber with Sour Cream

The Potato-tini bar **\$9.95**
Puree of Potatoes in Martini Glasses & Potato Skins Accompanied with House-made Salsas, Sour Cream, Fresh herbs, Bacon Bits, Gravy, Tapenade, and Fried Onions
Whipped butter, Grated & Crumbled Blue Cheeses

The Baked Potato Bar **\$9.95**
Russet Baked Potatoes accompanied with House-made Salsas, Sour Cream, Fresh herbs, Bacon Bits, Gravy, Tapenade, and Fried Onions Whipped butter, Grated Cheeses

South of the Border **\$11.95**
Soft and Hard Taco Shells
Seasoned Ground Beef & Chicken, Shredded lettuce, Cheese, Chopped Tomatoes, Onion, Black Beans, Salsa, Sour Cream, Guacamole & Salsa
Accompanied with Mexican Rice, Nacho Chips & Warm Cheese

Fajitas Station **\$12.95**
Soft Taco Shells with Sizzling Seasoned Chicken & Beef Sautéed Peppers & Onions, Cheese, Sour Cream, Salsa & Guacamole, Mexican Rice and Refried Beans



Grits & More **\$11.95**
House-made Grits served with Choice of Sautéed Shrimp, Short-rib, BBQ Pulled Chicken, and Cheddar Cheese

Savory Churro Station **\$10.95**
An Array of Savory Churros- Garlic, Fresh Herb, Chili-Cheese Accompanied with Assorted Sauces... Warm Cheese, Spicy Tomato, Garlicky BBQ

The Slider Bar **\$12.95**
Grilled Short rib Beef Burgers & Fried Chicken Sliders Accompanied with Ketchup, Assorted Mustards, Sweet Relish, Dill Pickle Slices, Mayo, House-made Special Sauce, Lettuce, Tomato and Onion served with Fresh-made Chips

Just Fries **\$8.95**
Crinkle Cut Fries, Shoestring. Sweet Potato Fries & Tator Tots accompanied with Chili, Warm Cheese Sauce, Frizzled Onions, Bacon Bits, Cheese Curds, Gravy and Parmesan – garlic, Spicy Ketchup

The Bacon Bar **\$14.95**
Four of the following Bacons... House-smoked Bacon prepared 3 ways- Candied, Hickory Smoked, BBQ, Bacon on a Stick, Chocolate Covered Bacon or Praline accompanied Fresh Country Breads and Spreads

Hot Diggity Dog **\$10.95**
Traditional Sahlen's Hot Dogs Prepared Grilled, Wrapped in Bacon and Corn Dogs accompanied with Chili Sauce, Ketchup, Relish, Hot Sauce, Chili, Warm Cheese, Pickles, Relishes & Mustards

Frito Bandito **\$9.95**
Personal Bags of Fritos & Nachos accompanied with Warm Cheese, Chili, Chopped Tomatoes, Shredded Lettuce, Jalapenos, Sour Cream, Salsas and Guacamole

Stations Continued....



Paella \$12.95
Chef Manned - Traditional & Roasted Root Vegetable Paella served in mini-Paella Pans
Additional \$75.00 Chef's Fee

Rice Bowl \$10.95
Build Your Own Rice Bowl- white and brown Rice accompanied with Shrimp, Chicken, Pork, Beef Sprouts, Scallions, Snow Peas, Carrots, Peppers, Black Beans, Sauces

Grilled Cheese \$10.95
"Made to order" Grilled Cheese featuring assorted cheeses, tomatoes, herbs and bacon
Accompanied with Cream of Tomato Soup
Choose Chef Manned Made to Order for an Additional \$75.00 Chef's fee

Peking Duck \$15.95
Authentic Peking Duck served in Mu Shu Pancakes with Hoisin Sauce & Scallions, Steamed Pork Dumplings, Fried Rice

Pizza, Pizza \$9.95
Assorted Fresh Baked Pizzas with Various Toppings
Accompanied with Choice of Traditional Caesar or Classic Mixed Green Salad

Mac & Cheese \$8.95
3-Cheese and Creamy Velveeta Mac & Cheese
Accompanied with Bacon Bits, Fresh Herbs, Sautéed Mushrooms, Chopped Tomatoes, Truffle Oil & Fried Onions
Chef-manned made to order- \$75.00 to order

Buffalo's Best Charlie's Butcher Block \$12.95
Chef-manned Carver on Stainless table- 2-door cooler stocked with slaw and potato salad in "to go" containers

The Carver's Table \$16.95
*Carving Station with choice of one of the following...
 Glazed Ham, Herb Encrusted Pork Loin, Roast Beef, Oven-roasted Turkey*
Accompanied with Rolls and Condiments
Prime Rib, Beef Tenderloin, Cedar Planked Salmon
Available for Additional Up-charge

Pasta Station \$9.95
Choose 2 pastas & 2 sauces
Penne, Rigatoni, Tortellini or Farfalle Pasta
Sauces- Marinara, Pomodoro, Gorgonzola Cream, Sundried Tomato, Alfredo, Pesto or A la Vodka, Butternut Squash, Creamy Garlic
Accompanied with Garlic Bread
(chef-manned "pasta to order" also available)

Lettuce Wraps \$12.95
Seasoned Shredded Chicken, Beef & Shrimp, Cellophane Noodles, Shredded Carrots, Bean Sprouts, Mushrooms and Lettuce Leaves with Spicy Thai Sauces- Peanut, Red Chili, Kung Pao

A Taste of the South \$12.95
Southern Fried Chicken, Mac & Cheese, Sautéed Garlicky Greens & Corn Bread

Kaiser Town \$12.95
Grilled Kielbasa Sausages, Slow Cooked Sauerkraut, Potato Pancake, Applesauce, Mustards & Rye Bread

A Taste of India \$11.95
Vegetarian Samosas, Butter Chicken, Aloo Gobi, Naan Bread

Thai \$12.95
Pad Kee Mao, Thai Basil Chicken, White Rice & Thai Cucumber Salad

Asian Liaison \$12.95
General Tso's Chicken, Cashew Chicken, Dan-Dan Noodles, Beef & Broccoli or Vegetable Stir Fry accompanied with White, Stir-fried or Brown rice, Mu Shu Dumplings with Hoisin Glaze & Fortune Cookies

The Dumpling Bar \$10.95
An Assortment of Shrimp, Edamame, Pork and Chicken Dumplings, Shu Mi and Pot Stickers
Accompanied with Miso Soy, Peanut, Chinese Mustard and Sweet Chili Sauce

Steamed Buns \$11.95
Traditional Asian Steamed Buns accompanied with Pork, Shrimp, Chicken and Bean Fillings,
Accompanied with Kimchi, Shredded Vegetables, Cilantro, Sliced Radish, and Special Sauces

Classic Events Chef's Small Plate Station
Customize Small Plates with our Chef for a fun, interactive station for your guests.

Additional fee required for "chef-manned"

The Grand Finale...

Dessert

- BAR NONE** **\$8.95**
Assortment of Fudge Brownies, Walnut Brownies, Blondies, Magic Bars & Lemon Bars
- THE COOKIE BAR** **\$7.95**
Cookie Jars Filled with Chocolate Chip, Chocolate Chunk, Chocolate, M&M, Peanut Butter and Sugar Cookies
- ASSORTMENT OF MINIATURES** **\$8.95**
Assorted Miniatures including Cream Puffs, Bar Cookies, Traditional Cookies, Mini Tartlets, Mini Parfaits
- POPCORN** **\$7.95**
Choice of 3-flavored Popcorns Plus the Traditional Choose from Parmesan-garlic, Caramel, Buffalo Style, Truffle, Zesty Cheddar, White Cheddar, Nacho Add Cotton Candy.... \$3.00
- CREAM PUFF** **\$8.95**
Let your guests interact and Fill their Own Cream Puffs with their Choice of Filling: Chocolate Cream, Raspberry Cream, Whipped Cream, Hazelnut, & Strawberry. Accompanied with Chocolate Sauce
- CALL ME CUPCAKE** **\$7.95**
Assortment of Full Size and Miniature Flavored Cupcakes....also available, have your guest's frost and decorate their own! Assorted Frostings and Décor included
- DONUT FLAMBE** **\$10.95**
Chef-manned Flambéed
Warm Glazed Doughnuts accompanied with Assorted Ice Creams, Chocolate & Carmel Sauce, Warm Apple and Cherry Toppings, Assorted Sprinkles
Chef's fee \$75
- I SCREAM FOR ICE CREAM** **\$7.95**
Assorted Ice Cream Station accompanied with Cones, Cups, Chocolate & Caramel Sauce, Sprinkles, Whipped Cream, Chopped Nuts, Cherries and Assorted Crumbled Candied Bar Toppings
- THE DESSERT SHOP** **\$12.95**
Authentic Dessert Case with Choice of Desserts- Cookies, Cupcakes, Mini Tartlets, Whole Cakes & Pies
Attendant fee \$50.00
- THE CANDY BAR** **\$8.95**
Assorted Candies displayed in Assorted Glass Vessels and Displays (themed colors also available)
Priced according to candy selection

Classic Events Sweet Specialties...

- The Parade of Desserts** **\$12.95**
Wait staff Parade through the crowd with decadent trays of desserts. May include: S'mores Brownies, Cookies & Milk, Mini Parfaits, Tartlets, Cream Puffs, Cheesecakes, Mini Cupcakes and much more!
- Chocolate Dipped Strawberry Tree** **\$9.95**
Indulge your guests in a beautiful presentation of chocolate dipped strawberries hanging from a tree Accompanied with fresh whipped cream
- Hanging Garden of Sweets** **\$14.95**
A show piece for your guests! A variety of fun sweet delectables hanging from our innovative display waiting for your guests to pluck down & enjoy!
Market price
- Ala Carte Desserts* **\$6.95**
- Fresh Apple Pie
Chocolate Molten Cake
Profiteroles (whipped cream & Chocolate Sauce)
Mousse filled Chocolate
Berry Shortcake
\$7.95 per person
- Hot Fudge Sundae
Pudding Parfait
Fruit Crisp
- Lemon Cake
Brownie Sundae
Cheesecake
- Add our signature-*
- Gourmand Coffee Bar**
Fresh Brewed Columbian Coffee & Tea
Assorted Flavorings, Whipped Cream, Assorted Sugars, Chocolate Shavings
- Cordial Bar**
Featuring Bailey's Irish Cream, Godiva Liqueur, Frangelico, Porto & Drambuie

Beverages



House Bar Packages

One-hour \$16

Two-hour \$18.50

Three-hour \$21.50

each additional hour @ \$3.00 per person

Please ask your event specialist for a list of featured house-brand liquors

Red & White Wines

Labatt Blue and Blue Light Bottled Beers

Call Bar Packages

One-hour \$18

Two-hour \$20.50

Three-hour \$24.50

each additional hour @ \$5.00 per person

Brands to include New Amsterdam Vodka, Captain Morgan Dark Rum, Bacardi White Rum, Seagram's 7 Blended Whiskey, Jim Beam, Jack Daniels Bourbon, Bombay Gin, Southern Comfort, Dewar's Scotch, Peach Schnapps, White & Red Vermouth

Red & White Wines

Labatt Blue, Blue Light or Bud Light, Heineken & South Tier IPA, Bottled Beers

Premium Bar Packages

One-hour \$20.50

Two-hour \$27.50

Three-hour \$34.50

each additional hour @ \$7.00 per person

Brands to include Kettle One Vodka, Captain Morgan Dark Rum, Bacardi White Rum, Crown Royal Blended Whiskey,

Jim Beam Bourbon, Bulleit Bourbon, Bulleit Rye, Tanqueray Gin, Southern Comfort, Johnny Walker Black Scotch, Peach Schnapps, White & Red Vermouth

Champagne, Red & White Wines

Labatt Blue, Blue Light or Bud Light, Heineken, South Tier IPA & House Select Craft Beer

Soda Packages

\$12.95

Unlimited Sodas & Juices

Wine Pour

\$34

Choose from our Estrella CA Selections

Based on consumption basis per bottle @ \$32 per bottle

Additional Selections Available- priced per selection

Sparkling Fruit Punch (per 2 gallon)

\$38

Mimosa Punch (per 2 gallon)

\$65

Wine or Champagne Punch

\$65

The Bar...

Classic Events Beverage Additions

Our Classic Bubbly Bar

\$32

Display of the Classic Champagne Bubbles accompanied with Assorted Fruits & Berries
Perfect for any celebration!

Billed on consumption basis per bottle

Mimosa Bar

\$34

More than bubbles! The Mimosa Bar comes complete with champagne, assorted juices, fruits & berries

Billed on consumption basis per bottle

Bloody Mary Bar

\$78

Let your guests create their own unique Bloody Mary using Sky Vodka accompanied with Bloody Mary Mix and all the accouterments -celery sticks, carrot sticks, pepperoncini, lemons, limes, shrimp, pepperoni, cheese, olives, assorted hot sauces, seasonings, fresh herbs.

Martini Bar

\$22

Assorted Flavored Vodkas accompanied with all of the recipes and all of the fixings for fabulous Martinis, Cosmos & Gimlets. Garnishments included

\$50 Bartender fee

Ice Luge Additional

The Chemistry Bar

\$17

The perfect chemistry for a fabulous party! Let our mad scientist create an array of classic craft cocktails in our unique chemistry lab bar and serve them up in fun test tubes and beaker glassware

Margarita Bar

\$75

The Love of Margaritas comes to life with Classic Events Margarita Bar. Large Jars of Flavored Margaritas accompanied with Seasoned Salts, Fresh Fruits & Berries, Herbs and Jalapenos. Choice of 3 flavored Margaritas (Blueberry, Pineapple-cilantro, Jalapeno, Classic-lime, Mango-orange, Peach, Mango-habanero)

Cordial Bar

Featuring Bailey's Irish Cream, Godiva Liqueur, Frangelico, Porto & Drambuie
additional Liquors Available

Catering Guidelines:

Thank you for choosing Classic Events Banquets and Catering. Classic Events requires a non refundable deposit to hold your event and/or meeting space. The deposit due for your event is stated above and will be applied to your final bill. In the unlikely case your event is canceled for any reason, your deposit is non-refundable and will not be returned. Payments for deposits can be made with cash, credit card, certified bank check or personal check. Credit card payments must not exceed \$2,500. Your minimum subtotal in food and beverage purchases is stated above and will incur an additional 22.5% event production fee and 8.75% NYS sales tax to secure your room.

For smaller events, Classic Events reserves the right to change your room if necessary. Clients who are pre-approved for direct billing, have net 30-days for payment in full. A 5% interest rate will be applied to any invoice balance that is outstanding over 30-days. Contracts must have a credit card on file or prior arrangements must be made for approval.

Payments for your event are scheduled to be paid as follows: 90-Days prior to your event 30% of the minimum food and beverage subtotal shown above, plus the 22.5% event production fee and 8.75% NYS sales tax must be paid. 30-Days prior to the execution of your event, the full required minimum food and beverage subtotal shown above, plus the 22.5% event production fee and 8.75% NYS sales tax must be paid. 7-Days prior to the event, the guaranteed final headcount, a signed copy of the banquet event order, your floor plan diagram and the final balance is due. Classic Events reserves the right to cancel any event prior to the event date unless the signed contract and final payment is made. Payments can be made with cash, credit card, certified bank check or personal check. Credit card payments must not exceed \$2,500 in total.

Guarantees for your event are due 7 business days prior to your event. You will be charged for the number of guests in attendance or the guarantee, whichever is greater. Classic Events will prepare to serve five percent above the guaranteed numbers. You may increase your guests count after the 7-day guarantee, but you may not decrease it. All increases must be made no later than 3-days prior to the event. Pricing is effective as of the date of this contract. Menu prices quoted from this date are subject to proportionate increases to meet costs of goods and services at the time of the event, if necessary. If pricing does increase, Classic Events will agree to customize a menu to fit within your budget within reason. Classic Events will guarantee pricing 30-days in advance of the event.

In the event that there is a cancellation by the client, the client will be responsible for the following cancellation fees: Functions canceled less than 120 days and more than 30 days, a cancellation fee of 30% of the total minimum food and beverage subtotal shown above, plus the 22.5% event production fee and 8.75% NYS sales tax is due. Functions canceled fewer than 30 days and more than 7 in advance of the scheduled date will be required to pay 75% of the total minimum food and beverage subtotal shown above, plus the 22.5% event production fee and 8.75% NYS sales tax,

Performance of this agreement is contingent upon the ability of Classic Events to perform the same, and Classic Events shall not be responsible for failure to perform due to, occasioned by, or contributed to by labor trouble, strikes or lockouts, failure or refusal of employees to serve or work, Government acts or regulations, fires and other causes whether or not enumerated herein and whether or not similar to the foregoing beyond Classic Events control preventing interfering with performance. In such event, Classic Events shall not have any liability or obligation other than the return of deposit.

Classic Events reserves the right to inspect and control all functions. Liability for damages to the premises will be charged accordingly. Classic Events is not responsible for lost, broken or stolen items that are brought in for your event. All items must be removed upon completion of your event.

The function shall begin promptly at the scheduled time and the function room shall be vacated promptly at the closing hour indicated. Should overtime wages, payments or other expenses be incurred by Classic Events, because failure to comply with the foregoing requirements, the client will reimburse Classic Events therefore, immediately after the function promptly on demand.

Alcohol consumption will be monitored during your event. NYS prohibits consumption of alcoholic beverages under the age of 21. We reserve the right to refuse the service of alcohol to any guest that appears to be intoxicated or over-served. Alcohol SHOTS of any kind are prohibited.

Please be advised Classic Events charges an Event Production Fee of 22.5% on food, beverage and other miscellaneous charges included in the subtotal of the event. The Event Production Fee is NOT a gratuity NOR is it purported to be a gratuity. This fee is NOT distributed to the banquet staff or any staff member providing service to our customers as a gratuity. The Event Production Fee is the charge for administration of your event and covers many costs associated with planning, food tasting, walk-through, logistics, insurance, and other administrative costs. Our banquet staff, including waiters, bartenders and all laborers, work for their wages which far exceed NYS minimum wage requirements; thus, gratuities are neither necessary nor expected. This 22.5% Event Production Fee and 8.75% New York State Sales tax will automatically be added to your invoice. A labor fee of \$18.00 per hour per server will be added to bills for events that require staffing levels that are disproportional to the total food and beverage sales ("Labor Fee"). The Labor Fee is NOT a gratuity NOR is it purported to be a gratuity. The Labor Fee is NOT distributed to the banquet staff or any staff member providing service to our customers as a gratuity. If your group is tax exempt, the proper certificate must be submitted with your signed contract.

All food and beverage consumed in any of the Classic Events spaces must be served and prepared by Classic Events. No food or beverage will be allowed to be brought in without permission from Classic Events management. Any items brought in by you, guests or vendors, must be removed immediately after the event. If left until the next day, Classic Events assumes no liability for left items. We prohibit the use of confetti and glitter unless pre-approved by our management fee. If confetti or glitter is used during the course of an event an additional clean-up fee of \$250-\$500 will incur.

Valet parking is offered at an additional fee to all our guests. Classic Events is not responsible for any damage to vehicles, or items missing or stolen from vehicles during the event. We are looking forward to working with you to plan an event that will exceed your expectations. Please do not hesitate to call with any questions. We are happy to assist you in any way we can. Thank you! Classic Events Sales Professionals