

Bijou Grille

Banquet & Event Menu

www.bijougrille.com

Bea@bijougrille.com

716-847 1512

Off Premise Catering Available

Be Our Guests.... At Your Own Event!

Dear Friends,

Bijou Grille Catering provides not only fine food, but service customized to the special event needs of our local, regional and national customers. Our staff is highly trained and committed to providing our clients the timeless classics; as well as the latest innovations in the event catering industry.

Our services are individualized because professional catering and event planning rely upon personal attention to every customer. We will be there to assist you with the details or handle all the details for you... from beginning to end.

From corporate functions to weddings... backyard picnics to elegant soirees ... from hors d'oeuvres to full service meals, Bijou Grille catering offers the finest in event catering and coordination. We're simply the best

A Brief History of our Company

The Bijou Grille is a family-owned business founded in 1991 by the Militello Family. The Bijou has evolved into the premier theater restaurant and caterer in Downtown Buffalo.

The hallmark of the Bijou Grille catering is quality, creativity and value. Our experience allows us to offer a wide selection of catering styles from Business luncheons to lavish seated dinners to elegant cocktail parties. The Bijou Grille continually creates lasting memories for its many bridal, corporate and convention clients with its ability to serve expansive menu options.

The driving force of the Militello family has created a unique catering and restaurant experience in Buffalo like no other.

Throughout our history, Excellence and hard work have been part of our tradition, and we intend to continue this standard of excellence with your event!

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Continental Breakfast

Assorted Petite Pastries, Muffins,
Croissants & Mini Bagels, Cream Cheese, Jam
Fresh Fruit
Fresh Brewed Coffee & Hot Tea
10.00

Breakfast Buffet

Fresh Seasonal Fruits
Scrambled Eggs
Breakfast Potato Obrien
Smoked Bacon or Country Sausage Links
Both add \$1
Assorted Petite Pastries & Muffins
w/Cream Cheese, Butter & Jelly
Assorted Fresh Juices
Fresh Brewed Coffee & Tea
16.00

Brunch Buffet

Assorted Petite Pastries, Muffins & Bagels
w/Cream Cheese, Butter & Jelly
Fresh Seasonal Fruit Medley
Scrambled Eggs
Smoked Bacon or Country Sausage Links
Obrien Potatoes Or Roasted Baby Reds
Chicken a la King with Pastry Shell
Fresh Brewed Coffee & Tea
20.00

Chilled Juice Add \$2.00 pp

Omelet Station add 4.00 pp

Waffle Station add 4.00pp

Warm Syrup, Whipped Cream, Whipped Butter

All of the above plus 8.75% tax and 20%

Lunch Entrées

(20 people minimum guarantee)

Include a cup of soup, rolls & butter
...\$14.00 per person

Pecan Salad

Pecan crusted chicken breast, sautéed apples, mixed greens, gorgonzola cheese, maple vinaigrette dressing

Classic Caesar

Hearts of romaine tossed with our house-made dressing, garlic croutons, lemon and asiago cheese

Roasted Turkey & Avocado

Roasted turkey, sliced mozzarella cheese, tomato, avocado spread and baby spinach with a garlic mayo on multi grain bread

Charlie the Butcher's Roast Beef

Dipped in Aujus, served on a Kimmelwick roll or plain

Corned Beef or Turkey Reuben

Thinly sliced corned beef or turkey, sauerkraut, Swiss cheese, Russian dressing on rye bread

Spaghetti and Meatball

Our own homemade red sauce over spaghetti pasta or penne pasta

****Pasta Caponatina**

Eggplant Caponatina tossed in olive oil, olives, garlic, spaghetti, asiago cheese and baked in the oven

**** Vegetarian Selections**

***Choose Up to Three entrees for your
guaranteed selections**

Lunch Buffets

Soup, Salad & Sandwich Lunch Buffet

(20 people minimum guarantee)

Ham, roasted turkey, roast beef, tuna and
Sliced cheese slice, +fresh rolls our
house made soup of the day
Garden salad, or Pasta Salad.
Served with appropriate
condiments.
Coffee, De café, Tea
...\$15.00 per person

(on premise only)

Hot Lunch Buffet

(30 people minimum guarantee)

Fresh garden salad with dressings
Penne Pasta (red sauce or pesto cream)
OR
country style mashed potatoes,
condiments & warm dinner rolls
fresh vegetable medley,

And Choice of Two Entrée's

- ◆ Sliced Roasted Turkey, Gravy
 - ◆ Roasted Pork Loin, Apple Sauce
 - ◆ Breaded Lemon Chicken Cutlets
 - ◆ Sliced Roast Beef, Gravy
 - ◆ Five Cheese Baked Haddock
- Coffee, De cafe & Tea

...\$18.00 per person

All Lunch Menu's Served Till 3:00 pm

Must Guarantee Number 5 Days prior to Event

All of the above plus 8.75% tax and 20%

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716-847-1512 Fax 716-852-3041 Website: www.bijougrille.com

GROUP MENU

Adult Group Menu

*Minimum group size to qualify for the menu is 30.
Reservations are required.*

LUNCH

\$17.00 per person

(Lunch portions and pricing available 11:30 am-3:00 pm only)

DINNER

\$22.00 per person

*Numbers of each must be called in within 3 days prior to function
Options to upgrade this menu are available*

Includes:

- ◆ *Fresh Italian Bread and Butter*
- ◆ *Salad with House Dressing*

Entrée Choice Of:

(Choose up to 3)

- ◆ *Chicken Marsala*
- ◆ *Breaded Chicken with Sage cream sauce*
- ◆ *Eggplant Rollatini*
- ◆ *Beef Burgundy w/egg Noodles*
- ◆ *Bourbon BBQ Pork Loin*
- ◆ *Five Cheese Baked Haddock*

Dessert & Beverage:

(Choose 1)

- ◆ *Cookies & Brownies*
- ◆ *Vanilla Ice Cream w/Chocolate Sauce*
- ◆ *Coffee, Tea*

Student Group Menu

Minimum group size to qualify for the menu is 30.

LUNCH

\$12.50 per person

(Lunch portions and pricing available 11:30 am-4:00 pm only)

DINNER

\$17.00 per person

Includes:

- ◆ *Fresh Italian Bread and Butter*
- ◆ *Salad with House Dressing*

Entrée Choice Of:

(Choose 2)

- ◆ *Ziti with Red Sauce & Meatballs*
- ◆ *Ziti with Marinara*
- ◆ *Chicken Tenders with Fries*
- ◆ *Roast Beef w/Ajus & Rolls*
- ◆ *Taco Bar (See Station Menu)*

Dessert & Beverage:

(Choose 1)

- ◆ *Brownies*
- ◆ *Cookies*
- ◆ *Vanilla Ice Cream*
- ◆ *Soda*

All of the above plus 8.75% tax and 20% gratuity

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Dinner Buffets

Taste of Buffalo Buffet

(30 people minimum)

Garden salad with dressings
Assorted dinner rolls to include kimmelweck,
chicken wings- carrots, celery, blue cheese
Roast beef – aujus
Mashed potatoes or roasted baby red potatoes
penne pasta with our House-made Italian red sauce,
served with appropriate condiments.
vegetable medley
...\$23.00 per person

Theatre Buffet

(30 people minimum)

Garden salad with dressings
Fresh baked rolls & butter
Penne with our Italian red sauce
Or
White pesto cream
Vegetable medley
Mashed potatoes or roasted baby red potatoes

Choice of Two Entrée's

- ◆ Sliced Roasted Turkey, Gravy
 - ◆ Roasted Pork Loin, Apple Sauce
 - ◆ Breaded Chicken W/a Sage Cream Sauce
 - ◆ Roast Beef, Aujus
 - ◆ Italian Sausage with Peppers & Onions
 - ◆ Five Cheese Baked Haddock
- ...\$28 per person`

No Substitutions or Changes

All of the above plus 8.75% tax and 20% gratuity

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Sit Down Dinner

All dinners include a garden salad, rolls
Add Caesar Salad for ...\$2.00 per person
(Minimum of 20 People)

Parmesan Crusted Chicken	...\$21.00
Sautéed breast of chicken breaded with a parmesan crust, sage butter sauce, rice pilaf & vegetable	
Chicken Marsala	...\$21.00
Chicken sautéed in a mushroom marsala sauce, rice pilaf & vegetable	
Five Cheese Baked Haddock	...\$21.00
Fillet of haddock topped with a delicate mixture of breadcrumbs and cheeses, rice pilaf & vegetable	
Salmon Crust	...\$25.00
Horseradish crusted salmon fillet, crispy spinach, roasted Asparagus, rice pilaf	
Beef Burgundy	...\$21.00
Sautéed tenderloin tips finished with wild mushrooms and a select red wine over egg noodles	
**Butternut Squash Ravioli	...\$21.00
Roasted butternut squash, ricotta & romano cheese, finished with maple cream sauce	
**Eggplant Rollatini	...\$21.00
A decadent dish with grilled eggplant stuffed with ricotta cheese, escarole & spinach topped with marinara sauce, grilled zucchini	
Strip Steak & Crab Cake	...\$21.00
12 oz strip steak grilled to your liking, crab cake	

** Vegetarian Selection

May Choose 3 Selections, must submit number of each 5 days prior to function.

See Information & Pricing on Beverages and Dessert

All of the above plus 8.75% tax and 20%

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Stations

Salad Station

Mixed Greens Salad ...\$3.50 per person
*Greens, garbanzo beans, cucumbers,
grape tomatoes, choice of two dressings*

Caesar Salad ...\$5.00 per person
*House made dressing, garlic croutons & crisp
romaine*

Greek Salad ...\$4.50 per person
*Greens, grape tomatoes, red onions,
feta cheese, black olives & pepperoncini*

Carving Station (30 person minimum)

*All carving stations include assorted rolls, and
condiments*

Roast Top Round of Beef ...\$6.95 per person
Roasted Turkey Breast ...\$6.95 per person
Roasted Pork Loin ...\$6.95 per person
Roasted Tenderloin of Beef Market Price

Pasta Station

*Vegetable Primavera ...\$4.50 per person
Cheese Tortellini
with Gorgonzola Sauce ...\$5.00 per person
Penne with Red Sauce ...\$3.50 per person
Penne with Alfredo sauce
...\$3.50 per person
Pasta with Artichoke's
& Tomatoes ...\$4.50 per person

*Substitute a gluten free penne option for
\$2.00 per person*

Stir-fry Station (30 person minimum)

Beef and assortment of vegetables
...\$8.50 per person

Chicken and assortment of vegetables
...\$7.50 per person

Vegetarian Selection
...\$6.50 per person
Served with White or Brown Rice

Taco Bar (Chicken or Beef (30 person minimum)

Soft & Hard Taco Shells, Diced Tomato,
Shredded lettuce, Sour Cream, Salsa, Shredded
Cheddar Cheese, Black Olives, Diced Red
Onions, Guacamole, Black Beans or Refried
Beans ...\$7.50 per person

Slider Station (Pick 2)

Stations include assorted rolls & condiments

- ◆ BBQ Pulled Pork
- ◆ Pulled Chicken
- ◆ Turkey Burger
- ◆ Grilled Portabella Mushroom
- ◆ Meatball ...\$8.50 per person

Raw Bar

Shrimp, Clams, Oysters, Mussels & Dipping
Sauces

... Market Price

Chef manned Stations add Additional \$30.00 per Chef

***Chef Manned Stations add Additional \$50.00 per Chef
See Information & Pricing on Beverages and Dessert***

All of the above plus 8.75% tax and 20%

Hors d'oevres Menu

Cheese & Fruit Tray
Small ...\$80.00 Large ...\$125.00

Vegetable Tray
Small ...\$60.00 Large ...\$85.00

Caprese Skewers	..\$1.75 ea
Roasted Turkey Roulades	..\$1.75 ea
Bacon Wrapped Dates	..\$1.75 ea
Mini Beef Wellingtons	..\$2.00 ea
Southwestern Mini Burrito's	..\$1.75 ea
Mini Crab Cakes with Asian Sauces	..\$3.50 ea
Italian Tomato Bruschetta	..\$1.75 ea
Chevre and Caramelized Onion Tartlets	..\$1.75 ea
Prosciutto Wrapped in Puff Pastry	..\$2.00 ea
Chicken Satay – Thai Dipping Sauce	..\$2.50ea
Spanikopita	..\$2.25 ea
Scallops Wrapped in Bacon	..\$3.50 ea
Coconut Shrimp with Orange Dipping Sauce	..\$2.50 ea
Jumbo Shrimp with Cocktail Sauce	..\$2.50 ea
Sausage Stuffed Mushrooms	..\$1.75 ea
Spinach Stuffed Mushrooms	..\$1.75 ea
Buffalo Style Chicken Wings	..\$1.25 ea
Swedish Meatballs	..\$1.25 ea

(Minimum of 50 pcs)

Crab, Spinach & Artichoke Dip
Accompanied with Pita points
 ...\$3.00 per person

Cocktail Stations (30 people Minimum)

Each cocktail station is presented in tiered levels and fully-decorated display to serve your guest

Assortment of Tapenades & Hummus

Black Olive, Roasted Red Pepper, Artichoke, Roasted Mushroom, Hummus,, Crackers & Variety of toast points
 ...\$4.00 per person

Fresh Vegetable Assortment with Dips

Marinated asparagus, celery, carrots, cucumbers, marinated mushrooms, radishes, bell peppers, broccoli & Cauliflower florets, olives and pepperoncini
 ...\$3.00 per person

Assorted Domestic & Imported Cheese

Smoked cheddar, gouda, dill havarti, Swiss, provolone & pepper jack, garnished with fresh grapes and distinctive array of crackers
 ...\$5.00 per person

Fresh Fruit

Bite-sized honeydew, cantaloupe, golden pineapple, strawberries, grapes, kiwi, star fruit, and seasonal berries served with amaretto cream dip

...\$4.00 per person

Antipasto *Assorted Italian meats and cheeses, stuffed peppers, Caponatina, artichokes, assorted olives served with crusty breads*

...\$6.00 per person

ADD:

Hummus *House made hummus, toasted pita chips*

...\$1.50per person

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Coffee & Dessert Selections

Coffee Service

Regular, Decaf Assortment of fine

Tea's ..2.25

Plated Desserts

Apple Crisp with Vanilla
Ice Cream & Carmel

New York Style Cheesecake

Carrot Cake

House Made Chocolate Mousse

Vanilla Ice Cream
with Hot Fudge & Brownie

House-Made Cookies & Chocolate
Brownies

Chocolate Dipped Strawberries

Deluxe Pastry Table

(30 people Minimum)

- ♦ Mini French pastries
- ♦ Cream puffs
- ♦ Éclairs
- ♦ Cannoli's
- ♦ Fruit Tarts

Market Price

Flambé Table

(30 people Minimum)

Attended Station with choice of:

- ♦ Bananas Foster
- ♦ Cherries Jubilee
- ♦ Peaches with Cognac
- ♦ Seasonal berries
- ♦ Vanilla Ice Cream

Market Price

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Beverage and Bar

There will be a \$30 charge per bartender or beverage server on any event that does not order a Bar Package. All events must have either a Bar Package or a beverage attendant.

Open Bar Packages

Must purchase a minimum of \$15 per person in food to purchase a Bar Package.

Absolutely No Shots

Full Service Bar with Well Liquor, Bottled Beer, House Wine & Soda

(House Whiskey, Vodka, Rum, Gin, Bourbon, Scotch, House Wines, Blue & Blue Light

2 Hours ...\$14.00

3 Hours... \$17.00

After 3 Hour Open Bar – Cash bar is Available

Full Service Bar with Premium Liquor, Bottled Beer, Premium Wine & Soda

(Absolute, Tangueray, Beefeater Gin, Seagram's 7, Bacardi Rum, Captain Morgan , Southern Comfort , Dewar's, Jim Beam, Jack Daniels, Blue & Blue Light & our Premium Wines)

2 Hours ...\$17.00

3 Hours ...\$20.00

After 3 Hour Open Bar – Cash bar is Available

Special Service

The following options may be added to any bar package:

- ◆ House Champagne Toast *add \$5.00 per person*
- ◆ Prosecco Toast *add \$6.00 per person*

Or

By the Bottle *Menu Price*

- ◆ Wine may be provided during dinner *Menu price*

Special Service

- ◆ Non-Alcoholic Fruit Punch...\$30.00 *per bowl*
 - ◆ Sangria... \$60.00 *per bowl*
 - ◆ Mimosa Punch...\$50.00 *per bowl*

*The sale of Alcoholic beverages are prohibited to any person under the age of twenty-one (21)
We reserve the right to refuse to serve alcohol to individuals who appear under age or
who we feel are intoxicated*

All of the above plus 8.75% tax and 20%

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Bijou Grille Catering

*All Parties will be charged an additional 8.75% NYS Sales Tax
and 20% Gratuity*

PAYMENT

Personal checks must be received at least 3 days prior to your event.
Checks to be made out to Bijou Grille. Weddings must be paid at least
3 days prior to function, based on guarantee.

If tax exempt, form must be presented at time of payment

DEPOSITS

A deposit is due at time of signing agreement to guarantee the re-
quested date. This will be deducted from the Total Due at the
completion of your event. A \$50.00 damage deposit will be charged at
the discretion of the Bijou Grille.

GUARANTEES

The final number of people attending your event must be confirmed at
least Five (5) business days prior to the date of your event. This number
can never decrease after confirmation but it may increase up to day
before your event. Color Coded place cards and Guaranteed Choices
are the responsibility of the client at minimum of Five(5) business days
to your event. We reserve the right to substitute meals if the above is
not provided. Menus submitted in advance are subject to necessary
substitutions and change in price, if the market and labor conditions
noticeably change our basic cost.

ADDITIONAL CHARGES

There is a \$50.00 room charges for any party under 20 guests.
If extensive setup or décor is required, an additional charge will apply

TIME FRAME

If the duration of your event surpasses the contracted time frame,
Additional charges may apply. We have the right not to extend alcohol
service beyond your scheduled time frame

Directions

The Bijou Grille is located at 643 Main Street directly across from
Shea's performing Arts Center.

To get to us from Pearl Street enter the lobby of Theater Place and proceed
through both sets of double doors across Main Street

Or

Take Curtain Up Alley from Pearl Street to Main Street Turn Right

Or

Take St. Michael's Place Alley From Washington to Main Street Turn Left

Parking is located on pearl Street & Washington Street.

We suggest using the M&T parking Lot on Washington Street \$3.00 parking
Beginning @ 5:00 pm and street parking is Available

Limited street parking is located on both sides of Main Street From directly in
front of the Bijou Grille down to Chippewa

DIRECTIONS FROM THE NEW YORK STATE THRUWAY:

Take the thruway (I-90) to exit 53, Rt. 33 Downtown.

Take Rt. 33 to Goodell Street. Bear Right on Goodell.

Take Goodell street to Washington Street. Make Left on to Washington Street

Parking is 2 blocks Down. Across From Market Arcade Complex

DIRECTIONS FROM THE I-190 TRAVELING NORTH

Take the I-190 to the Church Street exit

Take Church street to Franklin Street, Turn Left.

Take Franklin to West Tupper Street, Turn Right.

Take West Tupper Street to Washington Street, Turn Right

Parking is 1 Block Down. Across From Market Arcade Complex.

DIRECTIONS FROM THE I-190 TRAVELING SOUTH

Take the I-190 to the Niagara Street Exit

Turn Right on Niagara Street

At the First Traffic Light, (Carolina Street), Turn Left

Take Carolina Street to the end, (4 Stop Signs)

And Turn Right onto West Tupper

Take West Tupper Street to Washington Street, Turn Right.

Parking is 1 Block Down. Across From Market Arcade Complex