



Bijou Grille 643 Main Street Buffalo New York 14203 716-847-1512 Fax 716-852-3014

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Please review our menu and call for prices.

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. Corporate functions to wedding, 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!

Breakfast and Brunch

All breakfast include Coffee, Tea & Chilled Orange Juice

Continental Breakfast

An assortment of muffins, fresh fruit, Danish & bagels with cream cheese
Buffet Breakfast (Minimum 30 People)

Scrambled eggs, bagels with cream cheese, cinnamon French toast with maple syrup, breakfast sausage,
Maplewood bacon, O'Brian potatoes

Enhance Your Buffet

- Chicken ala King served with Puff Pastry
- Fresh Fruit & Yogurt
- Assorted Baked Pastries
- Omelet Station
- You may add a Carving station of Ham, Turkey, or Roast beef for an additional charge.
All of the above plus tax and gratuity

Lunch Entrees

(20 people minimum)

Include a choice of entree, salad, warm rolls & butter.

Parmesan Crusted Chicken

Sautéed breast of chicken breaded with a parmesan crust, sage butter sauce, rice pilaf

Chicken Pot Pie

Medley of chicken & vegetables in a light cream sauce, topped with a puff pastry shell

Five Cheese Baked Haddock or Lemon Broiled Fillet of haddock

Topped with a delicate mixture of breadcrumbs and cheese, rice pilaf

Beef Burgundy

Sautéed tenderloin tips finished with wild mushrooms and a select red wine over egg noodles

Bourbon BBQ Pork Loin

Boneless center-cut pork; char grilled then basted with bourbon BBQ sauce, mashed potatoes & apple sauce

****Asparagus Ravioli**

House made ravioli, stuffed with asparagus, sweet peas & ricotta, placed in twin pools of marinara and white pesto cream

**** Pasta Caponatina**

Eggplant Caponatina tossed in olive, 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)

Assorted ham, roasted turkey, roast beef, tuna and cheese slice platters with fresh rolls our house made soup of the day Garden salad or pasta salad. Served with appropriate condiments. *(On premise only)*

Hot Lunch Buffet (30 people minimum)

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 Entree's

- Sliced Roasted Turkey, Gravy
- Roasted Pork Loin, Apple Sauce
- Breaded Lemon Chicken Cutlets
- Sliced Roast Beef, Gravy
- Five Cheese Baked Haddock

All Lunch Menu's Served Till 4:00pm

Must Guarantee Number 5 Days prior to Event.

All of the above plus tax and gratuity

TOUR GROUP MENU

Adult Tour Group Menu Please note: This menu is available to Tour Groups ONLY.

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

This menu is only available to authorized Tour Operators.

LUNCH

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

Includes:

Fresh Italian bread and butter, salad with house dressing

DINNER

Entree choice of: (Choose 3)

- Tortellini with Alfredo Sauce
- Pasta Caponatina
- Eggplant Parmigiana with spaghetti
- Choice Pot Pie
- Lemon Breaded Chicken
- Bourbon BBQ Pork Loin
- Five Cheese Baked or Lemon Broiled Haddock

Dessert & Beverage:

- Brownie Sundae
- Cookies & Brownies
- Vanilla Ice Cream
- Coffee
- Hot or Iced Tea
- Soda

Student Tour Group Menu

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

Includes:

Fresh Italian bread and butter, salad with house dressing

Entree choice of:

- Ziti with Red Sauce & Meatballs
- Ziti with Marinara
- Chicken Tenders with Fries
- Fettuccini Alfredo

Your choice of Dessert & Beverage:

- Brownie Sundae
- Cookies & Brownies
- Vanilla Ice Cream
- Soda

Numbers of each must be called in within 24 hours of reservation. Options to upgrade this menu are available

Complimentary meals are available as follows based on your guest count the day of the event.

30-39 Guests "1" comp - 40+ guests "2" comps"

Dinner Buffets

Taste of Buffalo Buffet (30 people minimum)

Garden salad with dressings, assorted dinner rolls to include kimmelweck, chicken wings-carrots, celery, bleu cheese, Roast beef-aujus, Mashed potatoes or roasted baby red potatoes penne pasta with our house-made Italian red sauce, served with appropriate condiments and vegetable medley.

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

And

Choice of Two Entree's

Sliced Roasted Turkey, Gravy Roasted Pork Loin, Apple Sauce Breaded Lemon Chicken Roast beef-aujus and Five Cheese Baked Haddock

No Substitutions or Changes
All of the above plus tax and gratuity

Sit Down Dinner

All dinners include a garden salad, warm rolls. Add Caesar Salad for additional charge.

Parmesan Crusted Chicken

Sautéed breast of chicken breaded with a parmesan crust, sage butter sauce, rice pilaf & vegetable

Chicken Piccata

Chicken sautéed in white wine, lemon sauce & capers, rice pilaf & vegetable

Five Cheese Baked Haddock

Fillet of haddock topped with a delicate mixture of breadcrumbs and cheeses, rice pilaf & vegetable

Beef Burgundy

Sautéed tenderloin tips finished with wild mushrooms and a select red wine over egg noodles

Bourbon BBQ Pork Loin

Boneless center-cut pork; char grilled then basted with bourbon BBQ sauce, potato, vegetable & applesauce

****Asparagus Ravioli**

House made ravioli, stuffed with asparagus, sweet peas & ricotta, placed in twin pools of marinara and white pesto cream, grilled asparagus

****Pasta Caponatina**

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

**** Vegetarian Selection**

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

All of the above plus tax and gratuity

Stations

(Priced per person)

Salad Station

Mixed Greens Salad - Greens, carrots, cucumbers, grape tomatoes, choice of two dressings

Caesar Salad - House made dressing, garlic croutons & crisp romaine

Greek Salad - 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

Roasted Turkey Breast

Roasted Pork Loin Roasted

Tenderloin of Beef

Pasta Station

*Vegetable Primavera Cheese Tortellini with Gorgonzola Sauce

Penne with Red Sauce

Penne with Pesto Cream Sauce

*Bow Tie Pasta with Artichoke & Tomatoes

Mac & Cheese Station

Creamy Lobster Macaroni and Cheese Served in Martini Glasses, with assorted condiments

Substitute a gluten free penne option for additional charge

Stir-fry Station Beef and assortment of vegetables

Chicken and assortment of vegetables

Vegetarian Selection served with White or Brown Rice

Taco Bar

(Chicken or Beef) 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

Fajita Station

Grilled chicken or beef with tri-color pepper and onions, flour tortilla, shredded cheese, sour cream, jalapenos, diced tomatoes & guacamole, refried beans, crunch corn chips

Add Nacho Cheese and/or Spanish rice for additional charge

Slider Station (Pick 2)

Stations include assorted rolls & condiments

- BBQ Pulled Pork
- Pulled Chicken
- Buffalo Chicken
- Turkey Burger
- Vegetarian
- Meatball

Raw Bar

Shrimp, Clams, Oysters, Mussels & Dipping Sauces

Chef Manned Stations for Additional fee per Chef

All of the above plus tax and gratuity

Hors d'oeuvres'

Cheese & Fruit Tray Small or Large
Vegetable Tray Small or Large

Items Priced per piece

Mini Tomato & Mozzarella Caprese	Chicken Satay-Thai Dipping Sauce
Roasted Turkey Roulades Bacon Wrapped Dates	Spanikopita
Lobster Salad on Endive Spears	Grilled Scallops in Wrapped Prosciutto
Spiced Beef Empanadas with Lime Sour Cream	Coconut Shrimp with Orange Dipping Sauce
Southwestern Mini Burrito's	Jumbo Shrimp with Cocktail Sauce
Mini Crab Cakes with Pineapple-Cucumber Salsa	Sausage Stuffed Mushrooms
Panko-Crusted Crab Cakes with Roasted pepper-chive aioli	Spinach Stuffed Mushrooms
Blue Cheese Crostini with Balsamic roasted grapes	Scallop and Avocado Tostadas
Italian Tomato Bruschetta	Chevre and Caramelized Onion Tartlets
Prosciutto Wrapped in Puff Pastry	Buffalo Style Chicken Wings

Cocktail Stations

(30 people Minimum)
(Charged per person)

Each cocktail station is presented in tiered levels with fully decorated displays to delight your guests

Assortment of Tapenades

Black Olive, Roasted Red Pepper, Artichoke, Roasted Mushroom, Sun Dried Tomato, Crackers and a variety of toast points

ADD: Hummus House made hummus with toasted pita chips for additional charge

Fresh Vegetable Assortment with Dips

Marinated asparagus, celery, carrots, cucumbers, marinated mushrooms, radishes, bell peppers, broccoli & cauliflower florets, olives and pepperoncini

Assorted Domestic & Imported Cheese

Smoked cheddar, Gouda, dill havarti, Swiss, provolone, pepper jack and garnished with fresh grapes and distinctive array of crackers

Fresh Fruit Bite-sized

Honeydew, cantaloupe, golden pineapple, strawberries, grapes, kiwi, star fruit, and seasonal berries served with Amaretto cream dip

Antipasto

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

Crab & Artichoke Dip Accompanied with Pita points

All of the above plus tax and gratuity

Coffee & Dessert

Plated Desserts

(Priced per piece)

Apple Crisp with Vanilla Ice Cream & Carmel
New York Style Cheesecake
Carrot Cake
House Made Chocolate Mousse
Vanilla Ice Cream ADD Hot Fudge & Brownie additional charge
House-Made Cookies & Chocolate Brownies
Chocolate Dipped Strawberries

Warm Apple Crisp Station baked on site

(Priced per person)

Creamy vanilla bean ice cream, caramel sauce and whipped cream

Beverage Selections

Coffee Service Regular, Decaf Assortment of fine Tea's

Sundae Bar

Attended Stations with: Creamy vanilla bean ice cream, chocolate, strawberry & caramel sauces, sprinkles, nuts, cherries, Oreo cookie crumbs and whipped cream

Deluxe Pastry Table

Mini French pastries, Cream puffs, Eclairs, Cannoli's, Fruit Tarts,

Flambé Table

Attended Station with choice of: Bananas Foster, Cherries Jubilee, Peaches with Cognac, Seasonal berries/
Vanilla Ice Cream

All Stations a Minimum of 30 people

Beverage and Bar

There is a 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 2, 3 and 4 hours

Full Service Bar with Premium Liquor, Bottled Beer, Premium Wine & Soda 2, 3 and 4 hours

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

Bottled Beer, Wine & Soda 2, 3 and 4 hours

Special Service. The following options may be added to any bar package

House Champagne Toast charged per person, Prosecco Toast charged per person

Wine may be provided during dinner at Menu prices

Special Service • Priced per bowl, Non-Alcoholic Fruit Punch • Red or White Wine Punch • Mimosa Punch

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 tax and gratuity.

Bijou Grille Catering Policies

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

PAYMENT Personal checks must be received at least 2 days prior to your event. Checks to be made out to Bijou Grille. Weddings must be paid at least 24 hours prior to the event. If tax exempt, form must be presented at time of payment

DEPOSITS The amount of deposit is \$100.00. The deposit is due at time of signing agreement to guarantee the requested 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 decor 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

SETUP

A microphone and podium is available for no additional charge. Should it be necessary to rent equipment because of special request or the size of your event, a fee will be charged where applicable.

Directions

Limited street parking is located on both sides of Main Street From directly in front of the Bijou Grille down to Chippewa, free after 5:00 PM

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 and turn right.

To get to us from Washington Street walk through the Lobby of the Market Arcade Complex out to main and turn right or take St. Michael's Place Alley to Main Street and turn left.

Besides the street parking on main, street parking is located on Pearl Street & Washington Street. We suggest using the M&T parking lot on Washington Street \$3.00 parking. Beginning at 5:00 pm free street parking is available.

DIRECTIONS FROM THE NEW YORK STATE THRUWAY: Take the thruway (1-90) 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 1-190 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 1-190 TRAVELING SOUTH Take the 1-190 to the Niagara Street Exit, turn right on Niagara Street at the first traffic light, (Carolina Street), turn left and take Carolina Street to the end, (4 Stop Signs) and turn right onto West Tupper. Take West Tupper Street to Washington Street, turn right and parking is 1 block down across from the Market Arcade Complex.