



IN HOUSE PARTY INFORMATION

SILVER

\$49 PER PERSON

SERVED THREE COURSE DINNER
(CHOICE OF)

FIRST

SEASONAL SOUP
LOCAL GREENS SALAD

SECOND

HOUSE MADE MEATLOAF
CHICKEN MILANESE
SEARED SALMON
CAULIFLOWER STEAK

THIRD

SEASONAL GELATO & SORBET

GOLD

\$69 PER PERSON

CHEF'S CHOICE OF THREE
PASSED HOR D'OEUVRES

SERVED THREE COURSE DINNER
(CHOICE OF)

FIRST

SEASONAL SOUP
LOCAL GREENS SALAD

SECOND

U.S.D.A. PRIME FILET MIGNON
CHICKEN MILANESE
SEARED SALMON
CAULIFLOWER STEAK

THIRD

PASTRY CHEF'S CHOICE OF TWO
SEASONAL DESSERTS

PLATINUM

\$89 PER PERSON

CHEF'S CHOICE OF THREE
PASSED HOR D'OEUVRES

SERVED THREE COURSE DINNER
(CHOICE OF)

FIRST

SEASONAL SOUP
LOCAL GREENS SALAD
CAESAR SALAD

SECOND

U.S.D.A. PRIME FILET MIGNON
LOBSTER FRICASSÉE
SEARED SALMON
CAULIFLOWER STEAK
ROASTED LAMB RACK

THIRD

PASTRY CHEF'S CHOICE OF TWO
SEASONAL DESSERTS

FOOD & BEVERAGE MINIMUMS

	CHEF'S ROOM	MEZZANINE	FULL RESTAURANT
TUESDAY - THURSDAY & SUNDAY	\$500	\$1,250	\$7,500
FRIDAY & SATURDAY	\$750	\$2,500	\$10K & 15K LUNCHEON: \$1,500

ALL BEVERAGES CHARGED ON CONSUMPTION
16% GRATUITY & 4% ADMINISTRATION FEE ADDED

QUESTIONS & INQUIRIES

PLEASE CONTACT LORI
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