



## 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  
GRILLED RED CABBAGE

### 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  
GRILLED RED CABBAGE

### 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  
GRILLED RED CABBAGE  
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	\$750	\$7500
FRIDAY & SATURDAY	\$750	\$1500	\$10K & 15K LUNCHEON: \$1500

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

---

### QUESTIONS & INQUIRIES

PLEASE CONTACT LORI  
(716) 877-9662 | [LORI@OLIVERSCUISINE.COM](mailto:lori@oliverscuisine.com)