



IN HOUSE PARTY INFORMATION

SILVER

served three course dinner
- choice of -

\$49 per person

first
seasonal soup
local greens salad

second
house made meatloaf
chicken milanese
seared salmon
cauliflower steak

third
seasonal gelato & sorbet

GOLD

served three course dinner
- choice of -

chef's choice of three
passed hor d'oeuvres

\$69 per person

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

served three course dinner
- choice of -

chef's choice of three
passed hor d'oeuvres

\$89 per person

first
seasonal soup
local greens salad
caesar salad

second
u.s.d.a. prime filet mignon
lobster fricassée
seared salmon
cauliflower steak
roasted lamb loin

third
pastry chef's choice of
two seasonal desserts

FOOD & BEVERAGE MINIMUMS

	CHEF'S ROOM	MEZZANINE	FULL RESTAURANT
tues. - thurs. & 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 Mike
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