

· *Daemen* ·
DINING SERVICES



EVENT CATERING



Big Tastes, Small Plates

CHOOSE AN HORS D'OEUVRE PACKAGE

PACKAGES

Hors D'oeuvre Reception

1

Simple Party Pack

1 Traditional Platter,
2 Group 1 Selections &
1 Group 2 Selection

7 piece average

*Starting at \$15.95
per person*

2

Simply Delicious Premier Reception

2 Traditional Platters,
3 Group 1 Selections,
1 Group 2 Selection &
1 Group 3 Selection

15 piece average

*Starting at \$21.95
per person*

3

Hors D'oeuvre Reception

2 Traditional Platters,
2 Group 1 Selections &
2 Group 2 Selections

12 piece average

*Starting at \$17.95
per person*

BEVERAGES

Standard Package: Iced Tea or Lemonade, Iced Water & Coffee
\$2.00 per person

Express Beverage Package: Assorted Sodas, Bottled Water,
Regular & Decaffeinated Coffee & Hot Tea
\$3.00 per person

Premium Beverage Package: Iced Tea, Lemonade, Iced Water,
Assorted Sodas as well as Regular & Decaffeinated Coffee & Hot
Tea
\$3.50 per person

Assorted Soda and Bottled Water
\$2.50 per person

HORS D'OEUVRES

SELECTIONS

Traditional Platters

Cheese & Crackers,
Vegetables & Dip &
Fresh Fruit

Ask about upgrading to one of our Simply Delicious Platters!

Tier 1 Selections

- | | |
|---|--|
| Mushroom, Asparagus & Potato | Roasted Ripe Heirloom Tomato
w/Rosemary White Beans |
| Black Pepper Chicken Skewer | Cranberry, Brie & Prosciutto Crostini |
| Sweet Potato & Avocado Bites | Pistachio Crusted Goat Cheese Balls
w/Sundried Tomato |
| Pine Nut Stuffed Portobello w/Parmesan | Belgian Endive w/Roquefort Mousse & Pear |
| Buffalo Chicken Puffs | Balsamic Marinated Watermelon
w/Pistachio Encrusted Goat Cheese |
| Cheesy Bacon Wrapped Jalapeños | Black Pepper Cracker w/Boursin Herb
Cheese & Green Peas |
| Sweet & Spicy Sriracha Chicken Bites | Cucumber w/White Bean Paste & Tofu |
| Endive w/Pomegranate, Walnuts & Maytag
Bleu Cheese | Mini Caprese Skewers |
| Fig & Goat Cheese Thyme Crostini | |
| Red Quinoa Kumara Croquet | |



HORS D'OEUVRES CONT.

SELECTIONS

Tier 2 Selections

- Roasted Vegetable & Bleu Cheese Stuffed Mushrooms
- Spinach & Artichoke Bites
- Homemade Spanikopita
- Pomegranate Arancini w/Goat Cheese Fonduta
- Teriyaki Beef Skewers
- Burled Pear w/Proscuitto, Cranberry & Goat Cheese
- Tapenade with Crostini
- Basil & Cream Cheese Stuffed Cherry Tomatoes
- Himalayan Zucchini Roll Up
- Pancetta Chips w/Goat Cheese & Pear
- Cucumber Round w/Honduran Mango Salsa
- Roasted Beet w/Pan Seared Sesame Tuna

Tier 3 Selections

- Panko Crusted Crab Cake Bite w/Roasted Red Pepper Aioli
- Braised Tenderloin w/Horseradish Tomato Relish on Toasted Baguette
- Mini Beef Wellingtons
- Bacon Wrapped Scallions
- Crab Stuffed Mushrooms
- Shrimp Scampi
- California Shrimp Poached in Lemon Osso Buco
- Sweet Corn Madeleines w/Caviar & Crème Fraiche
- Daemen Dragon Roll Sushi
- Garlic Shrimp w/Tequila Lime Sauce
- Smoked Salmon Crostini w/Herbed Cream Cheese
- Curried Shrimp in Phyllo Cup w/Mango Chutney

Simple Choices, Beautiful Results

CHOOSE YOUR TYPE OF RECEPTION

MEALS

Buffet Packages

Standard Buffet

Salad Selection,
Rolls & Butter,
Two Tier 1 or 2
Entrees,
Two Side Dishes &
Two Vegetables

Starting at
\$22.95/person

Simply Delicious Premier Package

Three Tier 1 Hors d'oeuvres,
Salad Selection,
Rolls & Butter,
Two Tier 1 or Tier 2 Entrees,
Two Side Dishes & Two
Vegetables

Starting at \$24.95/person

Simple Entree Buffet

Salad Selection,
Rolls & Butter,
Two Tier 1 or 2
Entrees,
One Side Dish &
One Vegetable

Starting at
\$19.95/person

Served Meal Packages

Simple Served Dinner

Salad Selection,
Rolls & Butter,
One Tier 1 Entree,
One Side Dish,
One Vegetable &
One Dessert Selection

China Service
Starting at \$23.75/person

Standard Served Dinner

Salad Selection,
Rolls & Butter,
One Tier 2 Entree,
One Side Dish,
One Vegetable &
One Dessert Selection

China Service
Starting at \$26.25/person

Simply Delicious Served Dinner

Salad Selection,
Rolls & Butter,
One Tier 3 Entree,
One Side Dish,
One Vegetable &
One Dessert Selection

China Service
Starting at \$31.25/person



ENTRÉES CONT.

— OPTIONS —

Tier 3 Entrées

- Carved Beef Tenderloin
- Herb Encrusted Carved Beef Tenderloin
- Pan Seared Scallops
- Chive Crusted Salmon
- Balsamic Glazed Salmon
- Shrimp Scampi

Add a Carving Station

\$4.00 pp

- Beef Tenderloin
- Herb Encrusted Carved Beef Tenderloin
- Flank Steak
- Prime Rib
- Beef Roulade
- Skirt Steak
- Strip Loin

Accompaniments

SALADS, VEGETABLES AND SIDE DISHES

— OPTIONS —

Salads

Traditional Mixed Green Salads

Caesar Salad

Greek Salad

Harvest Salad

Romaine Waldorf Salad

Spinach Salad

Antipasto Salad

Tossed Italian Salad

Vegetables

Broccoli Florets

Green Beans Almondine

Broccoli Medley

Lemon Butter Asparagus

Buttered Whole Baby Carrots

Skillet Zucchini

Buttered Whole Kernel Corn

Southern Style Green Beans

Caramelized Baby Carrots

Haricot Vert Vegetable Medley

Cauliflower Florets

Seasonal Vegetables

Cauliflower Medley



SALADS, VEGETABLES AND SIDE DISHES CONT.

—OPTIONS—

Sides

Au Gratin Potatoes

Baked Potatoes

Cavatappi Alfredo

Baked Macaroni & Cheese

Traditional Mashed Potatoes

Garlic Mashed Red Skin Potatoes

Herb Roasted New Potatoes

Rosemary & Garlic Roasted Red Skin Potatoes

Roasted Yukon Gold Potatoes

Traditional Rice Pilaf

Sweet Potato Casserole with Pecan Crumble Topping



THE CAKE

— CELEBRATE —

\$700.00

Accommodates up to 100 guests. Additional count can be added above 100 at \$2.95 per person. Whipped Cream and Buttercream frosting and many cake flavors available. Should you decide to provide your cake from another source, Daemen Dining Services will still cut and serve this for you as well as provide coordinating plates, forks and cocktail napkins.



DESSERT OPTIONS

—DELICIOUS—

Pies - \$2.95pp

Homemade Apple Cranberry Pie
Crumbletop Apple Pie
Triple Berry Pie
Lemon Meringue Pie
Banana Cream Pie

NY Style Cheesecake - \$3.95pp

Traditional Plain	Peppermint
Cherry	Praline Chocolate Ganache
Peanut Butter	Raspberry
Chocolate Brownie Oreo	Cranberry
Strawberry	New Almond Crunch
Toffee Crunch	

Decorated All-Occasion Cakes (single layer) - \$20.00 & Up

CAKE FLAVORS: White, Chocolate, Yellow, Marble, Banana Nut,
Carrot, Spiced & Red Velvet

ICING FLAVORS: Traditional Butter Cream, Whipped Cream Frosting,
Cream Cheese Frosting & Chocolate Fudge Frosting



BAR OPTIONS

CHEERS

Support Bar Packages

1

Beer & Wine Service Package

Includes assorted sodas, bottled water, iced tea, ice for drinks as well as icing down any beer (keg/can/bottle) and/or wine.

Glassware includes white/red stemware and cooler glasses (16oz) for beer & non-alcoholic beverages.

China: \$5.95 pp/hr

Disposable: \$4.95 pp/hr

2

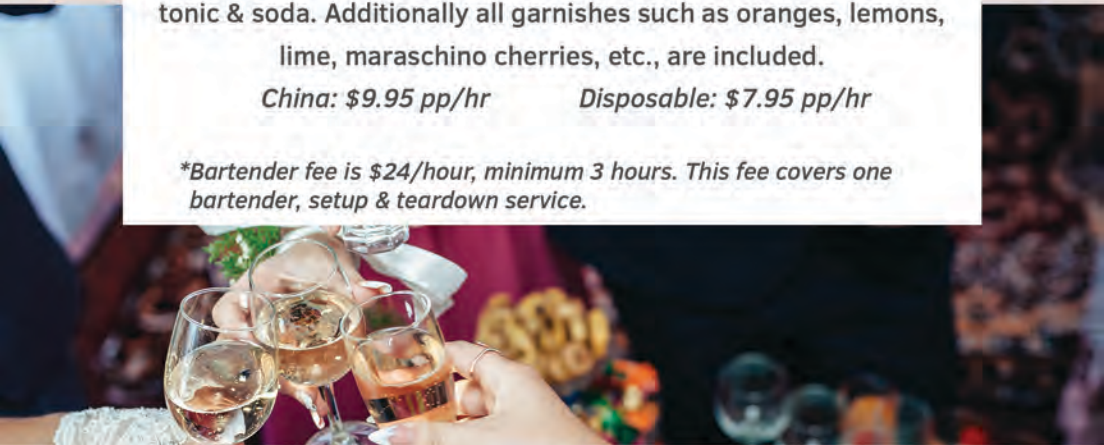
Full Bar Package

Includes assorted sodas, iced water, iced tea, ice for drinks as well as icing down any beer (keg/can/bottle) and/or wine. Glassware includes white/red stemware, rocks glasses and cooler glasses (16oz) for beer & non-alcoholic beverages. All bar mixers to include orange juice, grapefruit juice, pineapple juice, cranberry juice, tonic & soda. Additionally all garnishes such as oranges, lemons, lime, maraschino cherries, etc., are included.

China: \$9.95 pp/hr

Disposable: \$7.95 pp/hr

**Bartender fee is \$24/hour, minimum 3 hours. This fee covers one bartender, setup & teardown service.*



LINEN OPTIONS

DETAILS

1 Square Tablecloth

Black, White, Blue or Ivory

Price: \$7.50 per linen

2 Round Tablecloth

White or Black

Price: \$18.50 per linen

3 Solid Floor Length

White

Price: \$20.50 per linen

4 Patterned Floor Length

Charcoal Grey Pinwheel Pattern

Price: \$25.00 per linen

Napkins, Overlays & Chair Covers: Additional Charge





PLANNING THE
PERFECT EVENT
starts here

Contact Us @

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