

# Proms, School Functions, Awards Banquets, and Showers

All school events will create memories that will last a lifetime. These are gatherings that celebrate the conclusion of a great deal of hard work and is a time for celebrating. Our event coordinators will coordinate to create a special atmosphere for all students. Our Modern Elegant atmosphere that has LED lighting included with one of the largest dance floors will create an energetic dance space. In addition to the menu please find below all of our items that are included at no additional charge to make your event a “Night to Remember!”

Team Member to Assist With Every Detail

Team Service Manager to Coordinate the Evening of Your Event

White Table Linen

Choice of Colored Napkin

Room Rental

Platform For DJ or Band

Choice of Centerpieces

Choice of Up-lighting Color Throughout Ballroom

Background Music

Complimentary Coat Room

Complementary Spacious Parking

We look forward to making your event special

The Grapevine Banquets 716-391-1895

# THE GRAPEVINE BANQUETS

## Shower Packages

Assorted Cheeses and Crackers

Fruit Punch and Specialty Spiked Punch

### Buffet Lunch

Fresh Rolls with House Made Garlic Glaze, Relish Tray, House Salad, Hot Rigatoni, 2 Entrée Choices, White Cheddar Mashed Potatoes and Fresh Seasonal Vegetables

### Served Luncheon

Fresh Rolls with House Made Garlic Glaze, House Salad, 3 Entrée Choices, White Cheddar Mashed Potatoes and Fresh Seasonal Vegetables

### Served Combination Luncheon

Fresh Rolls with House Made Garlic Glaze, House or Caesar Salad, Combination of 2 Meat selections, White Cheddar Mashed Potatoes and Fresh Seasonal Vegetable

### Breakfast Buffet

Assortment of Fresh Pastries, Fresh Fruit Display, Ambrosia Salad, Scrambled Eggs, Bacon and Sausage, Hash Browns, Pancakes, Coffee, Tea, Assorted Juices

### Entrée Selections

Chicken Marsala, Chicken Cordon Bleu, Broccoli Stuffed Chicken, Chicken Cutlet Parmesan, Italian Chicken Cutlet, Roast Beef with Gravy, Baked Chicken Picata, Baked Breaded Pork Chops, Shrimp Scampi over Rice, Italian or Bourbon Meatballs, Barbecue or Bourbon Glazed Chicken, Buttermilk Fried Chicken

All packages include Coffee, Tea and Assorted Pop Products

**\*\*Additional Meats may be added\*\***

### Enhancements

Additional Meat

Omelet Station

Waffle Station with Butter and Warm Syrup

Assorted Cheese Blitzes Station with toppings

Fresh Brunch Bakes

(Vegetarian, Ham and Cheese, Fully Loaded)

Fruit Juice Punch

Wine Punch

Mimosa Punch

Peach Bellini's, Blackberry Sangria or Peach Mango Sangria

**Call us today at 716-391-1895!**

# THE GRAPEVINE BANQUETS

## Breakfast Packages

### Continental Breakfast

Assorted Pastries, Fresh Fruit, Bagels accented with Cream Cheese, Butter and Jelly, Fresh Baked Croissants, Mini Muffins, Coffee, Tea and Assorted Juices

### Served Breakfast

Assorted pastries while your guests arrive, Fruit Cup, Scrambled Eggs, Bacon, Sausage, Home Fries, Bagel with Butter, Coffee, Tea and Assorted Juices

### Breakfast Buffet

Assortment of Fresh Pastries, Fresh Fruit Display, Ambrosia Salad, Scrambled Eggs, Bacon and Sausage, Home Fries, Pancakes, Coffee, Tea, Assorted Juices

### Breakfast Enhancements

Omelet Station

Waffle Station with Butter and Warm Syrup  
Assorted Cheese Blitzes Station with toppings

Fresh Brunch Bakes

(Vegetarian, Ham and Cheese, Fully Loaded)

Fruit Juice Punch

Wine Punch

Mimosa Punch

Peach Bellini's

Blackberry Sangria

Peach Mango Sangria

All food and beverage sales are subject to 19% administrative charge (not a gratuity) and 8.75% sales tax

No Additional Gratuities Will Be Charged

**Call us at 716-391-1895!**

# THE GRAPEVINE BANQUETS

## Luncheon Packages

Assorted Cheeses and Crackers while your guests arrive

### Buffet Lunch

Fresh Rolls with House Made Garlic Glaze, Relish Tray, House Salad, Hot Rigatoni, 2 Entrée Choices, White Cheddar Mashed Potatoes and Fresh Seasonal Vegetables

### Served Luncheon

Fresh Rolls with House Made Garlic Glaze, House Salad, 3 Entrée Choices, White Cheddar Mashed Potatoes and Fresh Seasonal Vegetables

### Served Combination Luncheon

Fresh Rolls with House Made Garlic Glaze, House or Caesar Salad, Combination of 2 Meat selections, White Cheddar Mashed Potatoes and Fresh Seasonal Vegetable

### Entrée Selections

Chicken Marsala, Chicken Cordon Bleu, Broccoli Stuffed Chicken, Chicken Cutlet Parmesan, Italian Chicken Cutlet, Roast Beef with Gravy, Baked Chicken Picata, Baked Breaded Pork Chops, Shrimp Scampi over Rice, Italian or Bourbon Meatballs, Barbecue or Bourbon Glazed Chicken, Buttermilk Fried Chicken

### Breakfast Buffet

Assortment of Fresh Pastries, Fresh Fruit Display, Ambrosia Salad, Scrambled Eggs, Bacon and Sausage, Hash Browns, Pancakes, Coffee, Tea, Assorted Juices

All packages include Coffee, Tea and Assorted Pop Products

**\*\*Additional Meats may be added\*\***

### Enhancements

Additional Meat

Omelet Station

Waffle Station with Butter and Warm Syrup

Assorted Cheese Blitzes Station with toppings

Fresh Brunch Bakes

(Vegetarian, Ham and Cheese, Fully Loaded)

Fruit Juice Punch

Wine Punch

Mimosa Punch

Peach Bellini's, Blackberry Sangria or Peach Mango Sangria

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# THE GRAPEVINE BANQUETS

## LUNCH PACKAGE

### Appetizer Hour

Small Plate Individually served to each guest of  
Assorted Cheese and Crackers & Buffalo Boneless Chicken Wings  
or Bourbon Mini Meatballs

### Lunch

Fresh Rolls with House Made Garlic Glaze

French Onion Soup or Italian Wedding Soup

House Salad with Italian Dressing

Sirloin Marsala and Chicken Combination

(Chicken Marsala, Chicken Cordon Bleu, Broccoli Stuffed  
Chicken, Apple Almond Chicken, Parmesan Crusted Chicken,  
Buttermilk Fried Chicken, Chicken Cutlet Parmesan or  
Italian Chicken Cutlet)

White Cheddar Mashed Potato

House Seasonal Vegetable

### Open Beverage Bar

Sparkling Juice, Assorted Soda, Coffee and Tea

### Package Inclusions

Décor, Table linens, Colored Napkin Selection, Selection of Cen-  
terpieces, Up Lighting, House Music & **Sparkling Juice**

Add 19% Administrative fee (not a gratuity) and 8.75% sales tax to all packages

Call us today at 716-391-1895 to reserve your spot!

# THE GRAPEVINE BANQUETS

## DINNER

## PACKAGE

## OPTIONS

### Accents

Add on 3ft.  
**Lighted Modern**  
LOVE letters  
or  
**Rustic AMORE**  
letters

### Chair Covers

Priced per chair

### Late Night Snacks

Pretzel Station  
Pizza  
Boneless Wings  
Sweet Station  
Cookie Station  
Fresh Fruit  
Chips and Dip

### Additional

### Hand Passed

### Hot Appetizers

Boneless Chicken  
Wings  
Stuffed Mushrooms  
Mini Bourbon  
Meatballs

### Soup or Pasta

### Served Soup

(Italian Wedding,  
Minestrone or  
French Onion)

### Pasta Course

(Traditional Red,  
Vodka Cream, Alfredo  
or DeProvince)

## Appetizers Served During Cocktail Hour:

A Display of Cheese & Crackers,

Your Choice of 1 Hand Passed Hot Appetizers:  
Boneless Chicken Wings  
(Bourbon, Buffalo, Barbecue or Sweet Chile)  
or Mini Bourbon Meatballs

### SERVED DINNER:

Fresh Rolls with House Made Garlic Glaze  
House Salad with House made Italian Dressing

All Served Dinners served with:

White Cheddar Mashed Potato or House Seasoned Potato  
House Seasonal Vegetable  
Served Coffee and Tea  
Assorted Soda  
Specialty Cake or Ice Cream Sundae  
Late Night Coffee Service

### Entree Selections

Italian Baked Chicken Cutlet, Chicken Cutlet Parmesan,  
Chicken Cordon Bleu, Apple Almond Stuffed Chicken, Broccoli  
Stuffed Chicken, Roast Beef with Gravy, Breaded Pork Chops, Bourbon  
Glazed Pork Chops, Shrimp Scampi, Italian or Bourbon Glazed Meat-  
balls, Buttermilk Fried Chicken, Sirloin Steak, Bourbon Glazed Twisted  
Pork Chop, Lobster Macaroni and Cheese, Berry BBQ Salmon, Crape  
Stuffed Haddock or Parmesan Haddock  
4 hour room rental included

## 4 Hour Open Bar: Priced Per Person

Whiskey (7 Crown), Vodka (Skyy),  
Rum (Bacardi & Captain Morgan),  
Gin (Beefeater), Bourbon (Jack Daniels), Scotch (Dewars),  
White Zinfandel, Merlot, Pinot Grigio, Moscato, Chardonnay, Draft  
Beer and 1 Bottled Beer

All Food and Beverage is Subject to a 19% administrative fee and  
8.75% sales tax- No Additional Gratuities Will Be Charged

Call to reserve your spot today!

716-391-1895

# THE GRAPEVINE BANQUETS

## DINNER BUFFET PACKAGE

### Appetizer Hour

Small Plate Individually served to each guest of  
Assorted Cheese and Crackers & Buffalo Boneless Chicken Wings  
or Bourbon Mini Meatballs

### Dinner Buffet

Fresh Rolls with House Made Garlic Glaze

House Salad with Italian Dressing

Buffet to include: Relish Tray, Greek Pasta Salad,

Hot Rigatoni, 2 Entrée Choices, Fresh Seasonal Vegetables and

White Cheddar Mashed Potatoes

### Entrée Selections

Chicken Marsala, Chicken Cordon Bleu, Broccoli Stuffed Chicken,  
Chicken Cutlet Parmesan, Italian Chicken Cutlet, Roast Beef with  
Gravy, Baked Chicken Picata, Baked Breaded Pork Chops, Shrimp  
Scampi over Rice, Italian or Bourbon Meatballs, Barbecue or  
Bourbon Glazed Chicken, Buttermilk Fried Chicken

### Open Beverage Bar

Sparkling Juice, Assorted Soda, Coffee and Tea

### Package Inclusions

Décor, Table linens, Colored Napkin Selection, Selection of Cen-  
terpieces, Up Lighting, House Music & **Sparkling Juice**

Add 19% Administrative fee (not a gratuity) and 8.75% sales tax to all packages

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# ***THE GRAPEVINE BANQUETS***

## **A NIGHT TO REMEMBER PROM PACKAGE**

4 Hour Event Package

Appetizers of Assorted Cheeses and Crackers,  
Fresh Vegetables and Dip and Fresh Fruit Display

Sparkling Toast to Welcome all Students  
Served Caesar or House Salad and Fresh Rolls with House Made Garlic Glaze

### **Buffet Dinner**

Buffet to include: Relish Tray, Greek Pasta Salad,  
Hot Rigatoni or Pasta Alfredo, 2 Entrée Choices , Fresh Seasonal Vegetable and  
White Cheddar Mashed Potatoes, Brownie Sundae and Assorted Soda

#### **Entrée Choices**

Chicken Marsala, Chicken Cordon Bleu, Broccoli Stuffed Chicken, Chicken Cutlet Parmesan, Italian Chicken Cutlet, Baked Seasoned Chicken, Roast Beef with Gravy, Baked Chicken Picata, Baked Breaded Pork Chops, Baked Virginia Ham with Pineapple Sauce, Turkey Breast with Gravy, Italian Sausage with Peppers and Onions, Polish Sausage, Shrimp Scampi over Rice, Italian Meatballs, Bourbon Meatballs

### **Served Combination Dinner**

Fresh Rolls with House Made Garlic Glaze, House or Caesar Salad, Combination of Sirloin Marsala and Italian Chicken Cutlet, White Cheddar Mashed Potatoes, Fresh Seasonal Vegetable, Brownie Sundae and Assorted Soda

All pricing is subject to 19% administrative charge and 8.75% tax,  
tax exempt with proper form

### **Available Additions**

Sundae Bar with all your favorite toppings

Hot Chocolate and Coffee Station

Additional Private Photo Room

Photo Booth Service with Staff



# THE GRAPEVINE BANQUETS

## STANDARD DINNER BUFFET

### Appetizer Hour

Assorted Cheese and Crackers

Specialty Fruit Punch

### Dinner Buffet

Fresh Rolls with House Made Garlic Glaze

House Salad with Italian Dressing

Buffet to include: Relish Tray, Hot Rigatoni,  
Fresh Seasonal Vegetables, White Cheddar Mashed Potatoes,  
2 Entrée Choices

#### Entrée Selections

Chicken Marsala, Chicken Cordon Bleu, Broccoli Stuffed Chicken,  
Chicken Cutlet Parmesan, Italian Chicken Cutlet, Roast Beef with  
Gravy, Baked Chicken Picata, Baked Breaded Pork Chops, Shrimp  
Scampi over Rice, Italian or Bourbon Meatballs, Barbecue or  
Bourbon Glazed Chicken, Buttermilk Fried Chicken

Ice Cream Sundae for Dessert

### Open Beverage Bar

Assorted Soda, Coffee and Tea

### Packages include 3-4 Hours

#### Package Inclusions

Décor, Table linens, Colored Napkin Selection,  
Selection of Centerpieces, Up Lighting, House Music

**50 person minimum**

Add 19% Administrative fee (not a gratuity) and 8.75% sales tax to all packages

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