



THE
COLUMNS
BANQUETS



*Meetings and
Special Events*

FOR WEDDINGS – PLEASE REFER TO OUR WEDDING BOOKLET

2221 Transit Road • Elma, New York 14059
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www.TheColumnsBanquets.com

*Thank you for considering The Columns
for your upcoming special event.*

In this booklet you will find our banquet menu which includes food and beverage selections to suit any occasion.

We are equipped to meet all of your special occasion needs from business meetings and seminars to showers and wedding receptions. For weddings, please refer to our wedding booklet.

Our modern, tastefully decorated banquet facility can comfortably accommodate parties up to 500 guests.

The Columns takes great pride in the quality of our food and service, and we look forward to assisting you in all aspects of your event planning.

Please feel free to call us at 674-3241 to reserve a date, discuss your menu selections or to schedule an appointment or tour.

*Yours Truly,
The Koutsandreas Family*

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Breakfast Selections

*(30 Person Minimum)
Room charges may apply.*

The Continental Breakfast

*Served until 10 a.m.
(Room must be cleared by 11 a.m.)*

Assorted Muffins and Danish
Bagels and Cream Cheese
Fresh Brewed Coffee and Hot Tea
Orange Juice and Apple Juice
Individual Rice Pudding

\$13.95 per person

Breakfast Buffet Enhancements

Individual Greek Yogurt and Berry Parfait - \$3.00 per person
Granola Bars - \$2.00 per person
Bottled Water - \$2.00 per person
Fresh Fruit Platter - \$3.50 per person

The Grand Breakfast Buffet

Served until 1:00 p.m.

Assorted Muffins and Danish
Freshly Cracked Scrambled Eggs
French Toast & Pancakes
Home Fried Potatoes
Fresh Fruit Salad
Smoked Bacon ~ Breakfast Sausage
Orange Juice & Apple Juice
Freshly Brewed Coffee & Hot Tea
Homemade Rice Pudding

\$21.95 per person

Breakfast Buffet Enhancements

Chef's Omelette Station ~ *\$6.00 per person*
Individual Greek Yogurt & Berry Parfait ~ *\$3.00 per person*
Country Biscuits and Sausage Gravy ~ *\$2.00 per person*
Eggs Benedict with Hollandaise Sauce ~ *\$4.00 per person*

Premium Bloody Mary Bar

Absolut Vodka, Zing Zang Premium Mix, Clemato Juice, Celery Sticks,
Mozzarella Cheese Balls, Crispy Bacon Strips, Olives, Pepperoni
Dill Pickle Spears, Pepperoncini, Various Hot Sauces

\$8.00 per person

Waffle Bar

Freshly Made Waffles accompanied by Fresh Strawberries, Blueberries,
Bananas, Warm Apple Pie Filling, Syrup, Nutella, Chocolate And Caramel Sauce,
Peanut Butter, Chopped Peanuts, Walnuts, Fresh Whipped Cream and More!

\$6.00 per person

Funeral Memorial Buffet

Served until 2:00 p.m.

Thinly Sliced Roast Beef & Rolls
Chicken Souvlaki
Fresh Garden Salad
Garden Vegetable Blend
Hot Pasta (*Choice of Marinara, Alfredo, or Pesto Cream*)
Mashed Potatoes with Gravy
Pickled Relish Platter
Served Rice Pudding or Ice Cream Sundae
Fresh Brewed Coffee & Hot Tea

\$22.95 per person

Beverage Service

Open Bar Packages

	<i>House</i>	<i>Call</i>	<i>Premium*</i>
<i>1 Hour</i>	\$17.00	\$19.00	\$24.00
<i>2 Hours</i>	\$20.00	\$22.00	\$27.00
<i>3 Hours</i>	\$22.00	\$24.00	\$29.00
<i>4 Hours</i>	\$24.00	\$26.00	\$31.00
<i>5 Hours</i>	\$26.00	\$28.00	\$33.00

**Premium and Call Liquor will be served.*

Beer, Wine & Soda Bar

Includes Bottled Beer, House Wine & Soda
\$12.00 Per Person for First Hour
(\$3.00 Each Additional Hour)

All Day Seminar Package

Morning Break

THE CONTINENTAL BREAKFAST PACKAGE

Assortment of Danish and Muffins

Bagels and Cream Cheese

Includes Coffee, Tea and Juice

THE COLUMNS LUNCHEON BUFFET

(Found on page 8)

Afternoon Break

Choice of two:

Potato Chips, Pretzels, Granola Bars, or Fresh Baked Cookies

Includes Coffee, Tea and Pitchers of Soda

(Minimum guarantee of 30 people)

*Includes projector, 8' screen, microphone, podium,
internet and riser (if needed).*

\$43.95 per person

Seminar Upgrades:

Candy Bar Assortment - \$3.00 per person

Individual Greek Yogurt & Berry Parfait - \$3.00 per person

Whole Fruit - \$2.00 per person

Fresh Fruit Platter - \$4.00 per person

Bottled Water - \$2.00 per person

Assorted Cans of Soda - \$2.50 per person

Bottled Water & Assorted Cans of Soda - \$3.50 per person

The Columns Brunch Buffet

Danish & Muffins
Fresh Fruit Bowl
Freshly Cracked Scrambled Eggs
Pancakes or French Toast
Smoked Bacon or Sausage
Baby Red Roasted Potatoes
Relish Tray
Mediterranean Pasta Salad
Garden Salad
Chicken Souvlaki
Honey Glazed Ham or Thin Sliced Roast Beef
Juice and Coffee
Traditional Ice Cream Sundae or Traditional Rice Pudding

\$26.95 per person

Premium Bloody Mary Bar

Absolut Vodka
Zing Zang Premium Bloody Mary Mix
Clemato Juice
Celery Sticks
Olives
Pepperoni
Dill Pickle Spears
Hot Sauce
Mozzarella Cheese Balls
Pepperoncini
Crispy Bacon Strips

\$8.00 per person

Luncheon & Shower Sit Down

(Served until 2:00 pm)

All Luncheon Sit Downs are Served with Fresh Rolls and Butter,
Choice of Dessert and Freshly Brewed Coffee and Tea

Soup or Salad

(Please Choose One)

Fresh Garden Salad

Traditional Caesar Salad

Poached Pear Salad – *Romaine lettuce, red wine poached pear, crumbled blue cheese, candied walnuts, balsamic vinaigrette (add \$1.00 per person)*

Minestrone ~ Italian Wedding ~ Lemon Chicken Rice

Entree

Two Choices to Offer Your Guests From
Our Sit Down Luncheon Selections

Potato

(Please Choose One)

Baby Red Roasted Potatoes ~ Twice Baked Potatoes
Garlic-Herb Mashed Red Potatoes

Vegetable

(Please Choose One)

Sautéed Green Beans ~ Broccoli & Baby Carrots
Sautéed Zucchini and Summer Squah

Dessert

(Please Choose One)

Traditional Ice Cream Sundae
Traditional Rice Pudding with Whipped Cream
Chocolate Mousse
Baked Apple Crisp
NY Style Cheesecake with Strawberry Topping

Sit Down Luncheon Selections

Beef Selections

9 oz Prime Rib of Beef – <i>Slow roasted & dipped in au jus</i>	\$34.95
8 oz Angus N.Y. Strip Steak – <i>8 oz cut seasoned with Montreal spices</i>	\$35.95
8 oz Filet Mignon – <i>8 oz filet mignon topped with a classic Bordelaise sauce</i>	\$44.95

Chicken Selections

Chicken Chardonnay – <i>Topped with artichokes, spinach, sundried tomatoes & white wine cream sauce</i>	\$26.95
Chicken Marsala – <i>Topped with a traditional mushroom marsala sauce</i>	\$26.95
Chicken Piccata – <i>Topped with a lemon caper wine sauce</i>	\$26.95
Chicken Casino – <i>Bacon and bell pepper cream sauce</i>	\$26.95
Stuffed Chicken Breast – <i>Bread stuffing & topped with chicken gravy</i>	\$26.95
Chicken Cordon Bleu – <i>Stuffed with ham & swiss, topped with chicken gravy</i>	\$26.95
Chicken Souvlaki – <i>Marinated chicken tenderloins served with our dill sauce</i>	\$26.95

Seafood Selections

Oven Roasted Salmon – <i>Lobster-dill cream sauce</i>	\$28.95
Oven Baked Haddock – <i>Topped with warm tomato bruschetta & spinach</i>	\$27.95

Other Selections

Roast Loin of Pork - <i>Prime pork topped with homemade pork gravy</i>	\$26.95
Cranberry Apple Pork – <i>Prime pork topped with a cranberry-apple chutney</i>	\$27.95
Breaded Pork Loin – <i>Breaded prime pork topped with homemade pork gravy</i> ...	\$25.95
Vegetable Lasagna – <i>Baked and topped with alfredo or marinara sauce</i>	\$25.95
Chef Choice – <i>Our chefs will create a dish using the freshest in-season vegetables</i> ..	\$25.95

Combination Platters

Surf & Turf – <i>5 oz. lobster tail & 5 oz. filet mignon</i>	market price
Filet Mignon & Chicken Selection – <i>4 oz filet mignon & your choice of chicken</i>	\$42.95
Filet Mignon & Shrimp Scampi – <i>4 oz filet mignon & 4 jumbo shrimp</i>	\$44.95

Luncheon & Shower Buffet

(Served until 2:00 p.m.)

Served with Seasonal Vegetable Blend, Mediterranean Pasta Salad, Relish Platter, Rolls and Butter, Choice of Dessert and Freshly Brewed Coffee & Tea.

Soup or Salad

(Please Choose One - Individually Served)

Fresh Garden Salad ~ Traditional Caesar Salad

Poached Pear Salad – Romaine lettuce, red wine poached pear, crumbled blue cheese, candied walnuts, balsamic vinaigrette (+\$1.00 per person)

Minestrone ~ Italian Wedding ~ Lemon Chicken Rice

Pasta

(Please Choose One)

Penne with Marinara – Topped with Melted Mozzarella Cheese

Penne Alfredo – Mixed with Spinach and Roasted Red Pepper

Bow Tie Parmesan – Mushrooms, Tomatoes, Peas,

Caramelized Onions, & Garlic in Parmesan Cream Sauce

Penne Florina – Red Pepper Cream Sauce with Spinach

Cheese Tortellini – Tossed with Pesto Alfredo & Red Peppers (+\$1.00 per person)

Main Dish Choices

(Please Choose Two)

Chicken Souvlaki – Marinated Chicken Tenderloins - our specialty

Chicken Marsala or Chicken Piccata or Chicken Casino

Herb Roasted Chicken – Seasoned Chicken pieces, juicy and tender

Chicken Chardonnay – Topped with a white wine cream sauce

Slow Cook Roast Beef – Thinly sliced and tender, served in au jus

Italian Sausage with Pepper & Onions – Tossed with marinara sauce

Honey Baked Ham – Topped with a pineapple glaze

Roast Loin of Pork – Prime pork topped with Homemade Pork Gravy

Cranberry Apple Pork – Prime Pork topped with a Cranberry-Apple Chutney

Breaded Pork Loin – Prime pork with Homemade Pork Gravy

Vegetable Lasagna – Topped with Marinara sauce

Lobster-Dill Salmon – Topped with lobster-dill cream sauce (+\$1.50 per person)

Additional Entree - \$2.00 per person

Potato

(Please Choose One)

Baby Red Roasted Potatoes ~ Gouda Cheese Potatoes Au Gratin

Garlic-Herb Mashed Red Potatoes

\$27.95 per person

The Deli Luncheon Buffet

Buffet includes the following

Assorted Wraps

(Please Choose Three)

Chicken Caesar ~ Turkey Club ~ Ham & Swiss

Roast Beef ~ Cranberry Turkey ~ Vegetarian

Fresh Garden Salad

Baby Red Potato Salad or Mediterranean Pasta Salad

Fresh Fruit Bowl

Relish Tray

Classic Potato Chips

Traditional Ice Cream Sundae, Traditional Rice Pudding, Apple Crisp or Cheesecake

Freshly Brewed Coffee and Hot Tea

\$26.95 per person

Luncheon Salad Entrées

Salad Entrées Includes Choice of Individually Served Soup,
Warm Rolls & Butter, Dessert, and
Freshly Brewed Coffee & Hot Tea

(Please Choose Two to Offer Your Guests)

Open Chicken Souvlaki – *Our Most Popular Dish Served with Dill Sauce*

Traditional Chicken Caesar Salad

Traditional Steak Caesar Salad (+\$1.00 per person)

Poached Pear Chicken Salad – *Mixed Greens, Goat Cheese, Sun-dried Tomatoes,
Candied Walnuts, Balsamic Vinaigrette, Red Wine Poached Pear*

Santorini Chicken Salad – *Mixed Greens, Artichoke Hearts, Goat Cheese, Sun-dried
Tomatoes, Red Peppers, Banana Peppers, Sun-dried Tomato Vinaigrette*

\$25.95 per person

Baby & Bridal Showers

*In Appreciation For Booking Your Shower With The Columns Banquets
We Will Compliment The Following*

Choice of Two Beverages

Fruit Punch
Traditional Lemonade
Traditional Lemon Iced Tea
Wine Punch
Mimosa Punch

Choice of Color Napkins

Table Centerpieces

Shower Enhancements

For an additional fee, add a sweet finish by selecting one or more Dessert Stations to your shower. Choose from our Dessert Stations Selection (*page 19*)

Premium Hot Chocolate Bar

Hot Chocolate Along with Mini Marshmallows, Candy Canes, White Chocolate Shavings, Cinnamon Sticks, Caramel Syrup, Vanilla Syrup, Raspberry Syrup and Whipped Cream Will Be Set Out For Your Guests to Create Their Own Special Hot Chocolate

\$3.50 per person

High School Sports Buffet

MONDAY THROUGH THURSDAY
(40 person minimum)

Buffet includes the following

Slow Cooked Roast Beef
Herb Roasted Chicken or Chicken Souvlaki
Hot Pasta (*Choice of Marinara, Alfredo, or Pesto Cream*)
Fresh Garden Vegetable Blend
Mashed Potatoes with Brown Gravy
Relish Tray
Fresh Baked Rolls & Butter
Fresh Garden Salad
Freshly Brewed Coffee & Tea Service
Traditional Ice Cream Sundae
Soda Pop Station

*This package includes the use of
LCD Projector, Screen, and Microphone at no additional cost.*

Choice of Colored Napkins at no additional cost.

\$24.95 per person

The Grecian Buffet

Buffet includes

Individually Served Greek Salad
Chicken Souvlaki & Beef Souvlaki
Saganaki Pasta
Mediterranean Pasta Salad
Spanakopita & Tiropita
Greek Potatoes
Greek Style Vegetables
Greek Relish Tray
Grilled Pita Bread
Traditional Rice Pudding
Grilled Lamb Chopettes - *\$3.00 Each*

\$33.95 per person

Elegant Dinner Sit Down

All Dinner Sit Downs Are Served With Fresh Rolls And Butter,
Choice Of Dessert And Freshly Brewed Coffee & Tea.

Soup & Salad

Fresh Garden Salad ~ Traditional Caesar Salad

Poached Pear Salad – *Romaine lettuce, red wine poached pear, crumbled blue cheese, candied walnuts, balsamic vinaigrette (+ \$1.00 per person)*

Minestrone ~ Italian Wedding ~ Lemon Chicken Rice

Entree

Two Choices to Offer Your Guest From
Our Sit Down Dinner Selections

Potato

(Please Choose One)

Baby Red Roasted Potatoes ~ Twice Baked Potatoes
Garlic-Herb Mashed Red Potatoes

Vegetable

(Please Choose One)

Sautéed Green Beans ~ Broccoli & Baby Carrots
Sautéed Zucchini and Summer Squash

Dessert

(Please Choose One)

Traditional Ice Cream Sundae
Traditional Rice Pudding with Whipped Cream
Warm Fudge Brownie with Vanilla Ice Cream
Warm Chocolate Molten Cake
NY Style Cheesecake with Strawberry Topping

Sit Down Dinner Selections

Beef Selections

10 oz Prime Rib of Beef – <i>Slow roasted and dipped in au jus</i>	\$40.95
12 oz Prime Rib of Beef – <i>Slow roasted and dipped in au jus</i>	\$45.95
12 oz Angus N.Y. Strip Steak – <i>12 oz cut seasoned with Montreal spices</i>	\$47.95
8 oz Filet Mignon – <i>8 oz filet mignon topped with a classic Bordelaise sauce</i>	\$52.95

Chicken Selections

Chicken Marsala – <i>Topped with a traditional mushroom marsala sauce</i>	\$34.95
Chicken Piccata – <i>Topped with a lemon caper wine sauce</i>	\$34.95
Chicken Chardonnay – <i>Topped with a white wine cream sauce</i>	\$34.95
Chicken Casino – <i>Bacon and bell pepper cream sauce</i>	\$34.95
Stuffed Chicken Breast – <i>Bread stuffing and topped with chicken gravy</i>	\$34.95
Chicken Cordon Bleu – <i>Stuffed with ham and swiss,</i> <i>topped with chicken gravy</i>	\$34.95
Chicken Souvlaki – <i>Marinated chicken tenderloins served with our dill sauce</i>	\$34.95

Seafood Selections

Lobster-Dill Salmon – <i>Topped with lobster-dill cream sauce</i>	\$36.95
Red Snapper – <i>Lemon-butter-caper sauce</i>	\$36.95

Other Selections

Roast Loin of Pork – <i>Prime pork topped with homemade pork gravy</i>	\$34.95
Vegetable Lasagna – <i>Baked and topped with alfredo or marinara sauce</i>	\$30.95
Chef Choice – <i>Our chefs will create a dish using the freshest in-season vegetables</i> ..	\$30.95
10 oz Frenched Pork Chop – <i>With Cranberry Apple Chutney</i>	\$38.95

Combination Platters

Surf & Turf – <i>5 oz. lobster tail and 6 oz. filet mignon</i>	market price
Filet Mignon and Chicken Selection – <i>4 oz filet mignon and your choice of</i> <i>chicken marsala, piccata, casino or Chardonnay</i>	\$48.95
Filet Mignon and Shrimp Scampi – <i>4 oz filet mignon and 4 jumbo shrimp</i>	\$51.95

Elegant Dinner Buffet

Buffet Includes Seasonal Vegetable Blend, Relish Tray,
Mediterranean Pasta Salad, Baby Red Potato Salad, Fresh Rolls And Butter,
Freshly Brewed Coffee & Tea, Choice Of Dessert

Soup & Salad

(Served Individually)

Traditional Caesar Salad

Fresh Garden Salad – *Italian vinaigrette or balsamic vinaigrette*

Poached Pear Salad – *Romaine lettuce, red wine poached pear,
crumbled blue cheese, candied walnuts, balsamic vinaigrette (add \$1.00 per person)*

Minestrone ~ Italian Wedding ~ Lemon Chicken Rice

Pasta (Please Choose One)

Penne with Marinara – *Topped with melted mozzarella cheese*

Penne Alfredo – *Mixed with spinach and roasted red pepper*

Bow Tie Parmesan – *Mushrooms, Tomatoes, Peas,
Caramelized Onions, & Garlic in Parmesan Cream Sauce*

Penne Florina – *Red pepper cream sauce with spinach*

Chicken & Cheese Tortellini – *Tossed with pesto Alfredo (+\$1.00 per person)*

Main Dish Choices

Chicken Souvlaki – *Marinated Chicken Tenderloins ~ Our Specialty*

Herb Roasted Chicken – *Seasoned Chicken Pieces, Juicy and Tender*

Grilled Boneless Chicken Thighs – *Dry Rubbed and Brushed with our BBQ
Sauce*

Roasted Turkey Breast – *Topped with Homemade Turkey Gravy*

Chicken Marsala – *Topped with Traditional Mushroom Marsala Sauce*

Chicken Piccata – *Topped with a Lemon-White Wine-Caper Sauce*

Chicken Casino – *Bacon and Bell Pepper Cream Sauce*

Chicken Chardonnay – *Topped with a white wine cream sauce*

Slow Cook Roast Beef – *Thinly Sliced and Tender, Served in Au Jus*

Italian Sausage with Pepper & Onions – *Tossed with Marinara Sauce*

Roast Loin of Pork – *Prime Pork Topped with Homemade Pork Gravy*

Cranberry Apple Pork – *Prime pork Topped with a Cranberry-Apple Chutney*

Vegetable Lasagna – *Topped with Marinara or Alfredo Sauce*

Lobster-Dill Salmon – *Topped with lobster-dill cream sauce (+\$1.50 per person)*

Sliced Oven Roasted Prime Rib (+\$3.00 per person)

(Additional Carving Items Available)

Potato (Please Choose One)

Baby Red Roasted Potatoes ~ Garlic-Herb Mashed Red Potatoes

Gouda Cheese Potatoes Au Gratin

Dessert (Please Choose One)

Traditional Ice Cream Sundae

Traditional Rice Pudding with Whipped Cream

Chocolate Mousse

Baked Apple Crisp

NY Style Cheesecake with Strawberry Topping

\$34.95 per person ~ Two Main Items

\$37.95 per person ~ Three Main Items

The Columns Cocktail Party

*Available Sunday - Thursday
(Minimum Guarantee 50 Guests)*

Our cocktail party promotes socializing and having fun!
Your guests will choose from the
abundance of hors d'oeuvres provided.

THE COCKTAIL PARTY PACKAGE INCLUDES THE FOLLOWING
2 Hours of Open Call Bar with 2 Hours of Hors D'Oeuvres

The Columns Banquets Garde Manger Arrangement

Assorted Cheeses presented with Pepperoni, Salami and Assorted Crackers, Farmers Crudités of Baby Carrots, Celery Sticks, Broccoli, Cauliflower, Fresh Bell Peppers and Classic Ranch Dip
Seasonal Fruits and Berries Display
Mediterranean Dips and Pita Bread

Hors D'Oeuvres

(Choice of Six)

Italian Sausage Stuffed Mushroom Caps - Baked Bar-B-Que Meatballs
Chicken Wing Dip Tortilla Cup - Traditional Tomato & Basil Bruschetta
Southwest Chicken Salad in Filo Cup - Cucumber Cups Filled with Feta & Dill
Caramel-Apple-Brie Cup - BBQ Pulled Pork on Crostini
Miniature Spanakopita - Miniature Tiropita - Olive & Caper Tapenade

Premium Hors D'Oeuvres Station

(Choice of Two)

Pasta, Pasta, Pasta Station - Gourmet Flatbread Pizza Station
Buffalo Station - Mediterranean Dips and Spreads
Grecian Delights - The All American Station

\$43.95 per person

Cocktail Party Enhancements

Additional Hour of Hors d'oeuvres - *\$5.00 per person*
Additional Hour of Open Bar - *\$2.00 per person (per hour)*
Additional Cocktail Station - *Available*
Additional Dessert Station - *Available*

How D'Oeuvres

Hot Selections

(Prices Per 50 Pieces)

- Scallops Wrapped in Smoked Bacon *(with Sweet Balsamic Glaze)* – \$165.00
 - Crab Stuffed Mushroom Caps – \$85.00
 - Gorgonzola & Herb Filled Mushroom Caps – \$80.00
 - Miniature Spanakopita *(Spinach Filo Pies)* – \$75.00
 - Miniature Tiropita *(Feta Cheese Filo Pies)* – \$75.00
 - Marinated Chicken Souvlaki Kebabs – \$90.00
 - Sweet & Sour Sesame Chicken – \$80.00
 - Baked Bar-B-Que Meatballs (100) – \$75.00
- Bar-B-Que Pulled Pork with Gouda Cheese Sauce in Tortilla Cup – \$85.00
 - Chicken Wing Dings (Boneless) *(with Blue Cheese Dressing)* – \$95.00
 - Marinated Lamb Lolli-chops – \$200.00
 - Miniature Crab Cakes *(with Remoulade Sauce)* – \$130.00
- Spinach & Artichoke Dip *(with tortilla chips & pita bread)* – \$3.00 per person
- Chicken Wing Dip *(with tortilla chips & pita bread)* – \$3.00 per person
- Southwest Chicken & Guacamole in Tortilla Cup – \$80.00
- Caramel Apple Brie Cups – \$85.00
- Beef Teriyaki Skewer – \$100.00

Cold Selections

(Prices Per 50 Pieces)

- Traditional Shrimp Cocktail – \$150.00
- Traditional Tomato & Basil Bruschetta – \$75.00
- Cucumber Cups Filled with Feta, Dill and Greek Vinaigrette – \$65.00
- Roasted Tomato, Ricotta Cheese Crostini – \$70.00
- Thai Vegetable Spring Roll – \$75.00
- "Bang Bang" Style Shrimp Tortilla Cup – \$85.00
- Caprese Skewer – \$70.00
- Avocado & Feta Toastette – \$80.00

Cold Display Selections

- Shrimp Cocktail Tower (200 pieces) - \$550.00
- Farmers Vegetable Crudités Display - \$115.00 *(serves 30 people)*
- Artisanal Cheese and Crackers Display - \$120.00 *(serves 30 people)*
- Seasonal Fruits & Berries Display - \$125.00 *(serves 30 people)*
- The Columns Garde Manger Arrangement - \$14.00 per person
(see page 15 for details)

Premium How D'Oeuwres Stations

Elegant Dips & Spreads

(Accompanied by Flatbread Points, Pita bread and Fresh Vegetables)

Tzatziki – Yogurt Base with Grated Cucumbers and Garlic

Tirokafteri – Spicy Feta Cheese and Red Peppers

Hummus – Chickpeas, Tahini, Lemon, Olive Oil

Choice of one Premium Dip

Buffalo Chicken Wing - Stuffed Banana Pepper

Spinach & Artichoke Dip

\$6.95 per person

Pasta, Pasta, Pasta

(Please Choose Three Items)

Chicken Pesto Tortellini – Basil Pesto Cream Sauce

Penne ala Carbonara – Alfredo, Bacon, Ham, Mushrooms, Peas, Garlic

Meatball Marinara – Penne Pasta Tossed with House Marinara and Mini Meatballs

Cajun Shrimp – Shrimp, Bell Peppers, Andouille Sausage, Cajun Cream Sauce

\$7.95 per person

Carving Table

(Please Choose One Item)

Accompanied by Bread and Rolls for Sandwiches

Beef Tenderloin with Bordelaise Sauce **\$15.00 per person**

Rack of Lamb with Mint Jelly & Greek Tzatziki Sauce **\$15.00 per person**

Prime Rib with Beef Au Jus **\$12.00 per person**

Roast Prime Pork Loin with Apple & Raisin Chutney **\$8.00 per person**

Roasted Turkey Breast with Cranberry-Orange Relish **\$7.00 per person**

Baked Country Ham with Brown Sugar Honey Glaze & Pineapple Salsa **\$7.00 per person**

Grecian Delights

Chicken Souvlaki Skewers with Dill Dip

Horiatiki Salata – Tomatoes, Cucumbers, Red Onions, Green Peppers

Miniature Spanakopita (Spinach Filo Pies)

Miniature Tiropita (Feta Cheese Filo Pies)

Feta Cheese Cubes with Olive Oil & Greek Oregano

Greek Grilled Pita with Tzatziki

Tirokafteri – Spicy Feta Cheese and Red Peppers

\$7.95 per person

Premium Hors D'Oeuvres Stations

Minimum of 4 Hors D' Oeuvres Stations, Plus 1 Cold Display Selection.

Minimum 60 Guests.

Gourmet Flatbread Pizza Station

Traditional Margherita – Tomato, Basil, Mozzarella

Mediterranean – Pesto, Tomato, Basil, Red Onion, Spinach, Olives, Feta

Buffalo Chicken – Blue Cheese, Tomato, Chicken, Mozzarella, Mild Sauce

BBQ Steak & Cheese – BBQ Sauce, Caramelized Onion, Steak, Mozzarella

\$7.95 per person

The All American Station

Cheeseburger Sliders

Classic Condiments (Ketchup, Mustard, Relish)

Mini Grilled Cheese Sandwiches

Ruffles Potato Chips

\$7.95 per person

Buffalo Station

Boneless Buffalo Wings

Celery, Carrots, Blue Cheese Dressing

Mini Beef on Weck Sandwiches

Buffalo Chicken Wing Dip with Tortilla Chips

\$7.95 per person

Dessert Stations

Mini Temptations

Mini Cheesecakes
Various Dessert Bars
Miniature Fudge Brownies
Cream Puffs and Eclairs
Homebaked Cookie Platters
\$7.00 per person

Chocolate Fountain Table

Warm Milk Chocolate Flowing from an Elegant Fountain for Your Guests' Dipping Pleasure. Bananas, Strawberries, Cherries, Cookies, Pretzels, Pineapple. Marshmallows & Rice Crispy Treats will be Beautifully Displayed, along with Whipped Cream to Enjoy
\$7.50 per person

Gourmet Ice Cream Bar

Vanilla and Chocolate Ice Cream hand-scooped and displayed with a variety of toppings for your guests to create their personalized dessert! Nuts, candies, cookies, hot fudge, fresh fruits and more will all be displayed for your guests to choose from.
\$7.00 per person

Chocolate Covered Strawberries

\$75.00 (50 pieces)

Miniature Italian Cannolis

\$100.00 (50 pieces)

Beverage Service

Open Bar Packages

	<i>House</i>	<i>Call</i>	<i>Premium*</i>
<i>1 Hour</i>	\$17.00	\$19.00	\$24.00
<i>2 Hours</i>	\$20.00	\$22.00	\$27.00
<i>3 Hours</i>	\$22.00	\$24.00	\$29.00
<i>4 Hours</i>	\$24.00	\$26.00	\$31.00
<i>5 Hours</i>	\$26.00	\$28.00	\$33.00

**Premium and Call Liquor will be served.*

Beer, Wine & Soda Bar

Includes Bottled Beer, House Wine & Soda
\$12.00 Per Person for First Hour
(\$3.00 Each Additional Hour)

Soda

By the Glass - *\$3.00*

By the Pitcher - *\$9.95*

Soda Bar - *\$5.00 Per Person for First Hour*
(\$1.00 Each Additional Hour Per Person)

Punch

(Price per 2 Gallons)

Fruit Punch - *\$70.00* Wine Punch - *\$115.00*

Traditional Iced Tea - *\$60.00* Traditional Lemonade - *\$60.00*

Red Sangria (*Spanish Wine Punch*) - *\$140.00*

Mimosa Punch (*Orange Juice & Champagne*) - *\$125.00*

Champagne Punch (*Fruit Punch & Champagne*) - *\$125.00*

Wine & Champagne

Champagne Toast - *\$4.00 per person*

Wine Through Dinner - *\$7.00 per person*

Champagne Toast & Wine Through Dinner - *\$8.50 per person*

House Wine by the Bottle - *\$40.00*

Beer

By the Bottle - *\$5.00*

Beverage Service

Premium Bar

(Includes Premium and Call Bar)

Grey Goose, Bombay Sapphire, Crown Royal, Johnny Walker Red,
Jack Daniel's, Bailey's Original, Kahlua
(Selections Subject to Change)

Call Bar

Titos Vodka, Absolut, Bacardi, Captain Morgan, Tanqueray, Jose Cuervo,
Southern Comfort, Jim Beam, Seagrams 7, Dewars
(Selections Subject to Change)

Wine Selections

House Wine

CK Mondavi Cabernet Sauvignon/Chardonnay/Pinot Grigio
Copperidge Merlot/White Zinfandel

Premium Hot Chocolate Bar

Great for After an After Dinner Treat

Hot Chocolate Set Out For Your Guest To Help Themselves Along with
Mini Marshmallows, Candy Canes, White Chocolate Shavings,
Cinnamon Sticks, Caramel Syrup, Vanilla Syrup, Strawberry Syrup, and More
\$3.50 per person

“Bubbly” Bar

Poured By a Member of Our Staff

Italian Prosecco ~ Spanish Cava
Sparkling White Grape Juice
Assortment of Fresh Berries & Fruits
Orange & Cranberry Juice

\$7.00 per person

Discounts

Brides To Be Will Receive A 10% Discount on
Their Bridal Shower When a Deposit is Held For a Future Wedding

A 10% Discount Will Be Given For A Baby Showers
if the Mother To Be Had Her Wedding at The Columns Banquets

Weddings During the Months of December - March
Will Receive a 10% Discount

Friday and Sunday Weddings Will Receive A Discount of \$3.00 per person
(*Excludes December - March*)

Discounts Excluded on Holiday Weekends

Only One Discount Applies, Whichever is Greater

AV Rental Pricing

LCD Projector - \$150

6 Ft. Screen - \$75

Handheld Wireless Microphone - \$125

The Columns Terms Of Agreement

Pricing: Written or quoted prices are subject to a proportionate increase to meet increased cost of food, labor, and taxes. Quotations cannot be guaranteed until the year of the function.

All events are subject to an 20% administrative charge, which offsets operating costs and fees. We do not charge an “service fee” or “gratuity”. The administrative fee allows us to pay our staff a high fixed hourly rate which ends up being more than getting paid the much lower tipped employee rate plus gratuity. This is more favorable to our staff as their hourly pay does not fluctuate from week to week and is not negatively affected by smaller events and/or the slower season.

This charge is not purported to be a gratuity and will not be distributed as gratuities to the employees.

You are not expected to leave a gratuity!

The charge is based on the total cost of the event, including additional event services, and is subjected to state sales tax, which in New York State is currently 8.75%

Counts: Seven (7) days prior to the date of the event. The Columns must be notified of the number of guests expected to attend your function. This number will be the “guaranteed minimum” and is the basis of which you will be charged regardless of attendance. If your attendance is greater, you are then responsible for the total number served. The Columns will prepare for 5% variance above the guaranteed minimum number. (Contact our office for room minimums).

Deposits: Rooms are not considered booked until a deposit is received. Up to 100 guests - \$500.00 Over 100 guests - \$750.00 Over 200 guests - \$1000.00. Tentative bookings will be held for one week only.

Cancellations: In the event of a cancellation, 50% of your deposit will be refunded ONLY if we can schedule another event of similar value for that particular date, time and room reserved for your event with a signed release form.

Payment: Final payment must be made in full prior to the day of the function, unless credit has been established to satisfaction of The Columns. Personal checks accepted up to two weeks before the event. Tax exempt organizations must present tax exempt certificate prior to the day of the event. Payment must be made with a check that matches the name of the tax exempt organization. Credit cards are not accepted for weddings and other large events.

General Rules and Policies:

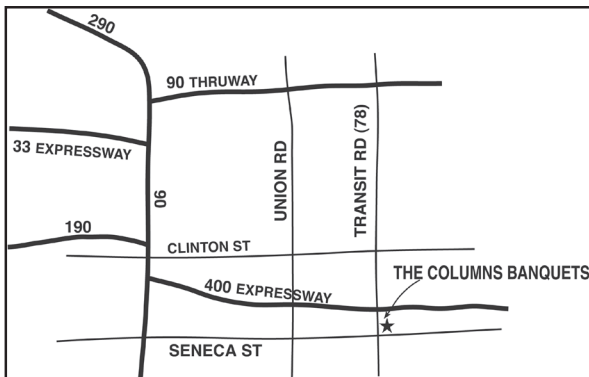
1. The Columns reserves the right to control and inspect all private functions. There can be no food or beverage brought into The Columns for consumption on premises without authorization. Liquor and wine cannot be brought into the banquet room from outside sources. We do not serve shots at our banquet functions. We maintain the right to refuse serving alcohol to anyone who may jeopardize his or her safety and the safety of others.
2. The Columns shall not assume the responsibility for any merchandise or articles left in the banquet room during or after the event. *No confetti, bubbles or rice, feather boas or similar products that require extra maintenance can be used in or on The Columns property. Doing so will result in an additional cleaning charge of \$250.00 added to your final bill. Nothing can be hung up on the walls or ceiling.*
3. Vendors such as bands, music or DJ must end at the same time as your bar. If you extend your bar, you must extend your music. We reserve the right to control music volume if it becomes necessary. Bar extensions will be based on your guaranteed number of guests, not how many guests are remaining at your event.
4. If your function requires split menu selections, it is your responsibility to provide a color coded seating cards to ensure proper service. People arriving late for dinner will only be served the course being served and remaining courses.
5. We respectfully request that any afternoon function finish by 3:00 p.m., evening functions begin at 6:00 p.m. or later.
6. There is a charge for a private room usage. A room charge of is applied to any function not ordering food and beverage. Ceremony set up fee in our lobby or outdoor gardens is \$500.00.
7. The Columns Banquets reserves the right to substitute and alternate the function room should the projected attendance fall considerably below the original estimate.



BRIDE'S LOUNGE

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 — just south of NYS 400 Expressway —



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 AND EXIT ON TRANSIT ROAD (RT. 78) SOUTH ON LEFT SIDE OFF THE EXIT.

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www.TheColumnsBanquets.com



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