

Vegetables

Serves 8-12

SAUTÉED GREEN BEANS - \$40

BROCCOLI & CARROTS - \$40
with red bell peppers

SUMMER VEGETABLE MEDLEY - \$45
zucchini, summer squash, red/yellow peppers

GRILLED ASPARAGUS - \$50
with olive oil & sea salt

GLAZED CARROTS - \$40
slow roasted with brown sugar & honey

Pasta

Serves 8-12 guests

BAKED PENNE MARINARA - \$45
with melted mozzarella & parmesan cheese

BAKED PENNE ALFREDO - \$45
with fresh spinach & roasted red peppers

PESTO TORTELLINO ALFREDO - \$55
with cherry tomatoes & fresh spinach

CLASSIC MAC 'N' CHEESE - \$45
topped with toasted breadcrumbs

ITALIAN SAUSAGE PENNE PARM - \$55

ADD MEAT TO ANY SALAD
Chicken - \$20 Steak - \$50

Starch

Serves 8-12

MEDITERRANEAN PASTA SALAD - \$40

POTATO SALAD - \$40
baby red potatoes in a mayo-mustard dressing

HERB ROASTED BABY RED POTATOES - \$40
seasoned with our house blend

GARLIC & HERB MASHED POTATOES - \$40
whipped with butter, garlic & herbs

ROASTED GREEK POTATOES - \$50
baked with lemon, olive oil & oregano

Subs & Wraps

Serves 8-12

**ALL SUBS ARE SERVED
WITH LETTUCE, TOMATO & CHEESE**
MAYO, ONIONS & DRESSING SERVED ON SIDE

ASSORTED SUB PLATTER - \$55
ham, turkey & roast beef

CHICKEN FINGER SUB PLATTER - \$65
shaken medium with blue cheese

ASSORTED WRAP PLATTER - \$50
(choice of 2)

CHICKEN CAESAR - ORCHARD TURKEY - ROAST BEEF
MEDITERRANEAN VEGETABLE - CHICKEN BLT

Desserts

Serves 8-12

RICE PUDDING - \$25

BAKED COOKIE TRAY - \$30
chocolate chip, peanut butter, white chocolate macadamia

MINI CANNOLIS - \$40

ASSORTED DESSERT BARS - \$45
lemon, raspberry, turtle, chocolate coconut

A \$25 delivery fee will be added to all orders.

Cultery, Plates and Napkins available for \$2.50 per person.

All orders include serving utensils

We respectfully ask for a 24 hour notice on all catering orders.

www.TheColumnsBanquets.com



Alton's
RESTAURANT

Catering Menu

Drop Off / Pick Up

2221 Transit Road | Elma, New York 14059
TEL: (716) 674-3241 | FAX: (716) 674-6684
EMAIL: contact@thecolumnsbanquets.com

www.TheColumnsBanquets.com

Fruit, Vegetable & Cheese Platters

Serves 8-12

SEASONAL FRESH FRUIT PLATTER - \$55

CHEESE & CRACKER PLATTER - \$50

cubed cheddar, swiss, pepper jack cheese with a variety of crackers

CRUDITÉS PLATTER - \$50

celery, carrots, bell peppers, broccoli & cherry tomatoes, zucchini & cauliflower served with our homemade dill dip.

ANTIPASTO PLATTER - \$85

sliced salami, capicola, pepperoni, soppressata, kalamata olives, prosciutto peperoncini, marinated artichokes & provolone, smoked gouda & mozzarella

SHRIMP COCKTAIL PLATTER - \$95

40 large shrimp served with lemon & cocktail sauce.

Cold Hors D' Oeuvres

Per 25 Pieces

SHRIMP COCKTAIL -

40 SHRIMP \$90 / 60 SHRIMP \$120

with cocktail sauce & lemons

CAPRESE SKEWERS - \$30

THAI VEGETABLE SPRING ROLLS - \$30

served with teriyaki dipping sauce

Hot Hors D' Oeuvres

Per 25 Pieces

ITALIAN SAUSAGE STUFFED MUSHROOMS - \$30

medium mushrooms with mild sausage

MINI SPANAKOPITA - \$25

phyllo dough triangles filled with spinach & feta

MINI TIROPITA - \$25

phyllo dough triangles filled with feta cheese

CARAMEL-APPLE-BRIE BITES - \$22

served in phyllo cups

BONELESS CHICKEN WINGS - \$55 (PER 50 PIECES)

shaken medium, served with blue cheese

The Souvlaki Buffet

Minimum of 15 guests

1 ENTREE + GREEK SALAD + 1 SIDE = \$17.00 PER PERSON

1 ENTREES + GREEK SALAD + 2 SIDES = \$19.00 PER PERSON

2 ENTREES + GREEK SALAD + 2 SIDES = \$21.00 PER PERSON

EACH ADD'L ENTREE - \$3PP / EACH ADD'L SIDE - \$2PP

ALL BUFFETS SERVED WITH PITA BREAD, DILL DIP & GREEK DRESSING

ENTREES

CHICKEN SOUVLAKI

BEEF SOUVLAKI (ADD \$2.00 PER PERSON)

GYROS

LAMB CHOPS (ADD \$6.00 PER PERSON)

SIDES

BAKED PENNE MARINARA

BAKED PENNE ALFREDO

HERB ROASTED BABY RED POTATOES

OVEN BAKED GREEK POTATOES

SAUTÉED GREEN BEANS

BROCCOLI & CARROTS

The Columns Buffet

Minimum of 15 guests

1 ENTREE + 2 SIDES = \$17.00 PER PERSON

2 ENTREES + 2 SIDES = \$19.00 PER PERSON

2 ENTREES + 3 SIDES = \$21.00 PER PERSON

EACH ADD'L ENTREE - \$3PP / EACH ADD'L SIDE - \$2PP

ENTREES

CHICKEN CASINO

CHICKEN MARSALA

CHICKEN CHARDONNAY

HERB ROASTED CHICKEN

ROAST BEEF + ROLLS

ITALIAN SAUSAGE

BBQ PULLED PORK

SIDES

FRESH GARDEN SALAD

CLASSIC CAESAR SALAD

BAKED PENNE MARINARA

BAKED PENNE ALFREDO

POTATO SALAD

HERB ROASTED BABY RED POTATOES

SAUTÉED GREEN BEANS

BROCCOLI & CARROTS

GLAZED CARROTS

Items may be substituted/upgraded at an additional cost.
Please contact our catering coordinator with any questions.

Salads

Serves 8-12 guests

FRESH GARDEN SALAD - \$45

mixed greens, cucumbers, cherry tomatoes, carrots & our house italian vinaigrette

CLASSIC CAESAR SALAD - \$50

crisp romaine lettuce, asiago cheese, croutons & our classic caesar dressing

GREEK SALAD - \$55

mixed greens, feta cheese, tomatoes, green peppers, red onions, olives and pepperonchini with Greek dressing

TUSCAN SALAD - \$55

mixed greens, crumbly blue cheese, fresh diced apples, dried cranberries & chopped walnuts

ADD MEAT TO ANY SALAD

chicken - \$20 salmon - \$40 steak - \$50 shrimp - \$60

A La Carte Entrees

Serves 8-12

CHICKEN CASINO - \$75

bacon & bell pepper sauce

CHICKEN CHARDONNAY - \$75

white wine cream sauce

CHICKEN MARSALA - \$75

marsala wine & mushroom sauce

HERB ROASTED CHICKEN - \$75

slow roasted bone-in chicken

ROAST BEEF & ROLLS - \$95

with au jus & horseradish

LOBSTER-DILL SALMON - \$90

velvety lobster-dill sauce

ITALIAN SAUSAGE - \$75

with pepper & onions in marinara sauce

BBQ PULLED PORK - \$75

slow cooked pork with rolls

CHICKEN SOUVLAKI - \$75

with dill sauce & pita bread

BEEF SOUVLAKI - \$100

with pita bread

OPEN GYRO SOUVLAKI - \$80

with tzatziki sauce & pita bread

LAMB CHOPS - \$160

with tzatziki sauce & pita bread