

Serves 10-12

SAUTÉED GREEN BEANS - \$45

BROCCOLI & CARROTS - \$45

with red bell peppers

SUMMER VEGETABLE MEDLEY - \$50

zucchini, summer squash, red/yellow peppers

GRILLED ASPARAGUS - \$55

with olive oil & sea salt

GLAZED CARROTS - \$40

slow roasted with brown sugar & honey

Pasta

Serves 10-12 guests

BAKED PENNE MARINARA - \$50

with melted mozzarella & parmesan cheese

BAKED PENNE ALFREDO - \$50

with fresh spinach & roasted red peppers

PESTO TORTELLINO ALFREDO - \$55

with cherry tomatoes & fresh spinach

CLASSIC MAC 'N' CHEESE - \$50

topped with toasted breadcrumbs

ITALIAN SAUSAGE PENNE PARM - \$60

ADD MEAT TO ANY SALAD

Chicken - \$20 Steak - \$50

Starch

Serves 10-12

MEDITERRANEAN PASTA SALAD - \$45

POTATO SALAD - \$45

baby red potatoes in a mayo-mustard dressing

HERB ROASTED BABY RED POTATOES - \$45

seasoned with our house blend

GARLIC & HERB MASHED POTATOES - \$45

whipped with butter, garlic & herbs

ROASTED GREEK POTATOES - \$55

baked with lemon, olive oil & oregano

Subs & Wraps

Serves 10-12

ALL SUBS ARE SERVED
WITH LETTUCE, TOMATO & CHEESE

MAYO, ONIONS & DRESSING SERVED ON SIDE

ASSORTED SUB PLATTER - \$65

ham, turkey & roast beef

CHICKEN FINGER SUB PLATTER - \$75

shaken medium with blue cheese

ASSORTED WRAP PLATTER - \$60

(choice of 2)

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



RICE PUDDING - \$25

BAKED COOKIE TRAY - \$30

chocolate chip, peanut butter, white chocolate macadamia

MINI CANNOLIS - \$40

ASSORTED DESSERT BARS - \$45

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





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

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Fruit, Vegetable & Cheese Platters

Serves 10-12

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, capicolla, pepperoni, soppressata, kalamata olives, proscuitto peperoncini, marinated artichokes & provolone, smoked gouda & mozzarella

SHRIMP COCKTAIL PLATTER - \$100

40 large shrimp served with lemon & cocktail sauce.

Cold Hors D'Oeuvres

Per 25 Pieces

SHRIMP COCKTAIL 40 SHRIMP \$100 / 60 SHRIMP \$140

with cocktail sauce & lemons

CAPRESE SKEWERS - \$35

THAI VEGETABLE SPRING ROLLS - \$35

served with teriyaki dipping sauce

Hot Hors D'Oeuvres

Per 25 Pieces

ITALIAN SAUSAGE STUFFED MUSHROOMS - \$35

medium mushrooms with mild sausage

MINI SPANAKOPITA - \$30

phyllo dough triangles filled with spinach & feta

MINI TIROPITA - \$30

phyllo dough triangles filled with feta cheese

CARAMEL-APPLE-BRIE BITES - \$30

served in phyllo cups

BONELESS CHICKEN WINGS - \$60 (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 = \$21.00 PER PERSON 2 ENTREES + GREEK SALAD + 2 SIDES = \$27.00 PER PERSON

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 = \$21.00 PER PERSON 2 ENTREES * 3 SIDES = \$27.00 PER PERSON

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 10-12 guests

FRESH GARDEN SALAD - \$50

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

CLASSIC CAESAR SALAD - \$55

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

GREEK SALAD - \$60

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

TUSCAN SALAD - \$65

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 10-1

CHICKEN CASINO - \$95 bacon & bell pepper sauce

CHICKEN CHARDONNAY - \$95

white wine cream sauce

CHICKEN MARSALA - \$95

marsala wine & mushroom sauce

HERB ROASTED CHICKEN - \$95

slow roasted bone-in chicken

ROAST BEEF & ROLLS - \$115 with au jus & horseradish

LOBSTER-DILL SALMON - \$120

velvety lobster-dill sauce

ITALIAN SAUSAGE - \$95

with pepper & onions in marinara sauce

BBQ PULLED PORK - \$95

slow cooked pork with rolls

CHICKEN SOUVLAKI - \$95

with dill sauce & pita bread

BEEF SOUVLAKI - \$115

with pita bread

OPEN GYRO SOUVLAKI - \$100

with tzatziki sauce & pita bread

LAMB CHOPS - \$180

with tzatziki sauce & pita bread