

Vegetables

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 - \$45
slow roasted with brown sugar & honey

Pasta

Serves 10-12 guests

BAKED PENNE MARINARA - \$55
with melted mozzarella & parmesan cheese

BAKED PENNE ALFREDO - \$55
with fresh spinach & roasted red peppers

PESTO TORTELLINO ALFREDO - \$60
with cherry tomatoes & fresh spinach

CLASSIC MAC 'N' CHEESE - \$55
topped with toasted breadcrumbs

ITALIAN SAUSAGE PENNE PARM - \$65

ADD MEAT TO ANY PASTA
Chicken - \$30 Steak - \$60

Starch

Serves 10-12

MEDITERRANEAN PASTA SALAD - \$50

POTATO SALAD - \$45
baby red potatoes in a mayo-mustard dressing

HERB ROASTED BABY RED POTATOES - \$50
seasoned with our house blend

GARLIC & HERB MASHED POTATOES - \$50
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 - \$65
(choice of 2)

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

Desserts

Serves 10-12

RICE PUDDING - \$30

BAKED COOKIE TRAY - \$35
chocolate chip, peanut butter, white chocolate macadamia

MINI CANNOLIS - \$40

ASSORTED DESSERT BARS - \$50

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

Cutlery, Plates and Napkins available for \$3.00 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

www.TheColumnsBanquets.com



Fruit, Vegetable & Cheese Platters

Serves 10-12

SEASONAL FRESH FRUIT PLATTER - \$55

CHEESE & CRACKER PLATTER - \$60

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 - \$90

sliced salami, capicola, 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 - \$40

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 - \$65 (PER 50 PIECES)

shaken medium, served with blue cheese



The Souvlaki Buffet

Minimum of 15 guests

1 ENTREE + GREEK SALAD + 1 SIDE = \$18.00 PER PERSON

1 ENTREES + GREEK SALAD + 2 SIDES = \$22.00 PER PERSON

2 ENTREES + GREEK SALAD + 2 SIDES = \$28.00 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 = \$18.00 PER PERSON

2 ENTREES + 2 SIDES = \$21.00 PER PERSON

2 ENTREES + 3 SIDES = \$28.00 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, balsamic dressing

ADD MEAT TO ANY SALAD

chicken - \$30 | salmon - \$50 | steak - \$60 | shrimp - \$70

A La Carte Entrees

Serves 10-12

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 - \$135

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