

# OLD ERIE

## CATERING

### STATIONARY HORS D'OEUVRES

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PRICED PER PERSON FOR PLATED APPETIZERS.

#### CHEESE AND FRUIT CRUDITES

Artisan cheeses, fresh fruit with an assortment of crackers 4

#### ROASTED VEGETABLE CRUDITES

Seasonal roasted vegetables with smoked tomato dipping sauce 3

#### ANTIPASTO

Italian cheeses, proscuttio, ham, salami, marinated mushrooms, artichokes, olives and crustini 6

#### SPINACH AND ARTICHOKE DIP

Served with grilled flat bread 4

#### HUMMUS AND VEGETABLE

Hummus, pita chips and a raw vegetable assortment 4

#### BRUSHETTA BAR

Marinated tomatoes, olives, capers, shallots, asiago cheese with crustini 4

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PLEASE CHOOSE 2 HOT AND 1 COLD PASSED HORS D'OEUVRES FOR \$12 PER PERSON

### PASSED HOT HORS D'OEUVRES

#### MINI BLACK BEAN EGG ROLL

#### BAKED BRIE

#### SWEET POTATO BISCUIT WITH PULLED PORK

#### CHEESE BURGER SLIDER

#### SCALLOPS WRAPPED IN BACON

#### COCONUT SHRIMP

#### MINI CRAB CAKES

#### STUFFED MUSHROOMS WITH CRAB

#### GRILLED CHICKEN SKEWER

### PASSED COLD HORS D'OEUVRES

#### ANTIPASTO SKEWER

#### FRUIT KABOB

#### SMOKED SALMON

#### RARE BEEF CRUSTINI

#### ASSORTMENT OF PINWHEELS SANDWICHES

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## CATERING

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### BRUNCH BUFFET

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PRICED PER PERSON

MINIMUM 25 GUESTS FOR BRUNCH BUFFET

#### BRUNCH

Assorted pastries

Fresh fruit

Scrambled eggs

Bacon

Sausage

French toast

Homefries

Sauteed seasonal vegetables

Chicken Scallopini

\$16

#### OMELETTE STATION

Chef prepared with the following: peppers, onions, mushrooms, cheddar cheese, feta cheese, bacon, ham, tomatoes, spinach \$3

#### CARVING STATION

A choice between a honey pit ham or seasoned roast beef \$4

#### SHRIMP COCKTAIL

100 pieces of jumbo shrimp served with spicy cocktail sauce and lemon wedges \$175

## CHAMPAGNE BAR

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GUESTS WILL HELP THEMSELVES WITH AN ASSORTMENT OF FRESH FRUIT TO MAKE THE PERFECT GLASS OF BUBBLY

\$5 PER PERSON

\*SPARKLING JUICE AVAILABLE UPON REQUEST

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### LUNCHEON



#### PRICED PER PERSON

#### SOUP, SALAD AND SANDWICH BUFFET

Please choose 1 soup, 2 salads and 3 sandwiches

Served with Kettle Cooked Potato Chips

#### Soup:

Italian Wedding  
Broccoli Cheese  
Clam Chowder  
Vegetable

#### Salad:

Green  
Cesear  
Fruit  
Pasta Salad

#### Sandwich:

Rare Roast Beef Crudite  
Turkey Club  
Hot Meatball Sliders  
Seafood Salad Pinwheels  
Tuna Salad on Croissant  
Tomato and Cucumber  
\$12

### PLATED LUNCH

Please choose 1 soup or salad, 2 entrees and 1 dessert

#### Soup:

Italian Wedding  
Broccoli Cheese  
Clam Chowder  
Vegetable

#### Salad:

Green  
Cesear  
Fruit

#### Entrees:

Fettuccini Alfredo with grilled chicken  
Vegetable Primavera  
Seasonal Ravioli  
Chicken Picatta  
Beef Brisket with Blue cheese slaw  
New England Haddock  
Crab Cake

#### Dessert:

Strawberry shortcake  
Seasonal fruit cobbler  
6 layer chocolate mousse cake  
Key lime pie  
\$18



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### BUFFET STYLE

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#### PRICED PER PERSON

2 SALADS, STARCH, VEGETABLE AND 2 PROTEIN \$18 PER PERSON

2 SALADS, STARCH, VEGETABLE AND 3 PROTEIN \$20 PER PERSON

ALL BUFFETS INCLUDE A COFFEE AND TEA STATION

#### SALAD (CHOOSE 2)

Fresh green salad with choice of 2 dressings

Cesear Salad

Capri Salad

Fruit salad

Spinach salad with strawberries and cantaloupe

#### STARCH (CHOOSE 1)

Stuffing

Roast potato

Mashed potato

Whipped sweet potato

Rice pilaf

Ziti

Scallop potato

#### VEGETABLE (CHOOSE 1)

Green Beans

Grilled seasonal vegetables

Broccoli Rabe with garlic

Roasted brussel sprouts

#### PROTEIN (CHOOSE 2 OR 3)

Chicken scalopinni

Roast trukey with gravy

Herb crusted chicken

Stuffed pork loin

Vegetable ravioli

Baked pineapple ham

New England Haddock

Sirloin Fillet

Haddock Americana add \$3 per person

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## ENHANCEMENTS

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PLEASE FEEL FREE TO ADD TO YOUR BUFFET SELECTION WITH THE FOLLOWING CHOICES  
PRICED PER PERSON

### CARVING STATION

Chef carved Roast Turkey \$2.5

Chef carved Leg of Lamb \$3

Chef carved Pit Ham \$4

Chef carved Prime Rib \$4

### PASTA STATION

A selection of penne or bowtie pasta, marinara, cream and roasted red pepper sauces, along with a choice of mushrooms, peppers, spinach, sausage, chicken and shrimp \$4

### MASHED POTATO STATION

Fresh, creamy mashed potatoes and whipped sweet potatoes with an assortment of toppings including: Chives, White Vermont cheddar, bacon bits, steamed broccoli, sour cream, candied pecans, melted butter, maple syrup \$3

## SNACK STATION

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AFTER DINNER IS SERVED AND THE CAKE IS CUT, SNACKS FOR YOUR GUESTS

### NACHO BAR

Crisp nachos, seasoned ground beef, melted cheese, shredded lettuce, diced tomatoes, jalapenos, black olives, sour cream and salsa \$3

### PIZZA

Your choice of 2

Pepperoni and sausage

Veggie

Cheese

Garlic

Buffalo Chicken \$3.5

## DESSERT STATIONS

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PRICED PER PERSON

### COOKIES AND MILK

Chocolate chip, Peanut butter, Oatmeal, Molasses and Brownies with White and Chocolate Milk 3

### CUP CAKES

Choose 3 flavors, Double Chocolate, Red Velvet, Raspberry Lemon, Cookie Dough, Vanilla, Hummingbird and Pistachio 4

### MINI PIES

Coconut Cream, Banana Cream, Chocolate Cream, Lemon and Peanut Butter 4

### SUNDAE BAR

Vanilla and chocolate ice cream with an assortment of sauces, candies and whipped cream 4

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### WINE AND SPIRITS



#### BUTLERED CHAMPAGNE GREETING

3 Per Glass

#### CHAMPAGNE TOAST

3 per glass

#### CONSUMPTION BAR

	Well	Premium
Drinks	\$5	\$7
Martini	7	9
Beer	3.5	4
Wine	5	7

#### OPEN BAR

##### Beer and Wine

	1 hour	2 hours	3 hours	4 hours
House	\$8	\$12	\$16	\$20
Premium	10	14	18	22

##### Full Open Bar

	1 hour	2 hours	3 hours	4 hours
House	\$10	\$15	\$20	\$25
Premium	12	17	22	27

Well Beer: Miller Lite, Bud Lite, Bud, Blue, Coors Lite

Premium Beer: Sam Adams, Heineken, Corona, Amstel, Seasonal

Premium Wine: Kendall Jackson, Estancia, Yellow Tail, Salmon Run

Premium Spirits: Captain, Absolute, Bicardi, Tanqueray, Jose Cuervo, Jim Beam, Jack Daniels, Seagrams

