



# *Ellden's*

*Grill & Banquet*

*201 Whitehaven Road*

*Grand Island, NY 14072*

*716-775-5190*

*The Ellden's clubhouse boasts large wooden beams reaching to the sky with a ceiling height of over 30 feet. The main dining room seats up to 150 for receptions and private parties. Our grill room, finished mainly in rich oak woods, features a 30 foot bar with delights to suit everyone's fancy. The deck, which stretches the entire length of the club, overlooks one of the prettiest views on Grand Island.*

*Celebrate your special day with the beauty of River Oaks. Available seating for up to 200 people with optional outdoor tent space available. Our banquet facilities are here to accommodate you and host all of your wedding festivities. For additional menus call or stop in and visit us at Ellden's.*

## *Hors D' Oeuvres Displays*

**Domestic and Imported Cheese.** A selection of cheeses served with assorted crackers and garnished with fruit \$4.50 per guest

**Fresh vegetable display.** Seasonal vegetables served with chilled dip and hummus \$3.50 per guest

**Bruschetta bar.** Goat cheese caramelized onions, blue cheese, roast carrot tapenade, tomato, and mozzarella served with crostini \$6.50 per guest

**Garden station.** Assorted stuff mushroom, tomatoes drizzled with olive oil and sea salt, spinach and artichoke fondue with bread slices, assorted garden pizzas \$10.00 per guest

**Shrimp platter.** Jumbo shrimp served chilled with a tomato horseradish sauce \$2.50 per shrimp

**Antipasto display.** Assorted sliced deli meats, smoked and cured italian meats, caprese style display, assorted cheese display olives, crostini, grilled marinated vegetables, pickled cured vegetables \$7.00 per guest

**Seafood market station.** Bounty of fresh seafood from fresh clams in the half shell, oysters in the half shell, cracked crab, steamed shrimp. Includes saltines, cocktail sauce, lemons, minced onion and horseradish \$ Market Price

**Grilled vegetable display.** Freshly grilled zucchini, squash, peppers, eggplant, asparagus and onion topped with a balsamic glaze \$4.00 per guest

**Ahi tuna display.** Sesame crusted seared ahi tuna, sliced and displayed. Served with pickled ginger and wasabi \$7.00 per guest



## *Hors D' Oeuvres*

Hand passed or stationed

(minimum of 50 pieces each)

- Assorted Bruschetta.** Tomato, tapenade, vegetable hummus \$1.00 per piece
- Stuffed Mushrooms.** Garlic and herb stuffing with parmesan \$2.00 per piece
- Yukon Gold Potato Pancake.** topped with sour cream, bacon, apple chutney \$ 2.25 per piece
- Vegetable Pot Sticker.** Served with a soy dipping sauce \$2.25 per piece
- Smoked Chicken Quesadilla.** Grilled chicken with assorted cheeses \$2.25 per piece
- Beef Teriyaki Skewers.** Served with a hoisin mirin glaze \$2.75 per piece
- Asian Chicken Skewers.** Served with a peanut sauce \$1.50 per piece
- Mini Beef Wellingtons.** Tenderloin wrapped in puff pastry \$2.80 per piece
- Shrimp Tempura.** Battered shrimp served with a Vietnamese sauce \$2.50 per piece
- Scallops wrapped in bacon.** Diver scallops wrapped with hickory bacon \$2.75 per piece
- Tomato, mozzarella, prosciutto Basil skewers.** Speared and drizzled with olive oil \$2.50 per piece
- Asian Glazed Meatballs.** Homemade meatballs tossed with a chili garlic sauce \$1.50 per piece
- Filo and Parma wrapped asparagus.** \$2.25 per piece
- Stuffed Goat Cheese and Bacon Bliss Potato.** \$2.25 per piece
- Mini Buttery Ryeben Sandwiches.** \$2.50 per piece
- Mini Maryland Style Crab Cakes** \$3.25 per piece
- Tandori chicken skewers.** \$1.50 per piece
- Goat cheese and roasted vegetable quesadillas.** \$2.25 per piece
- Vegetarian canapé .** Crostini with roasted cherry tomatoes and fresh mozzarella. \$1.00 per piece
- Lamb lollipop.** Market price
- Mini rustic tenderloin sandwich.** \$3.25 per piece
- Vegetarian spring rolls.** With a sweet chili sauce. \$2.00 per piece
- Mini quiche.** \$ 1.50 per piece
- All American beef sliders.** Topped with cheese, bacon and onion \$3.00 per piece
- Seafood ceviche.** Market price
- Goat cheese bites.** \$2.00 per piece
- Fried ravioli bites.** Sausage and mozzarella deep fried ravioli with red sauce \$1.50 per piece
- Coconut shrimp.** \$2.50 per piece
- Assorted pizzas.** \$1.00 per piece
- Warm cheese puffs.** \$1.00 per piece
- Honey glazed chicken wings.** \$1.25 per piece

## *Plated Lunch Selections*

(Choose 3 options)

### **Salads**

**Trio salad.** Shrimp, chicken and egg salad served with greens, vegetables and crostini \$14.00 per guest

**Cobb salad.** Assorted greens, crumbly blue cheese, egg, avocado, tomato, chicken and bacon. Served with balsamic dressing. \$14.00 per guest

**Frisee and goat cheese salad.** Baby frisee greens, spinach, asparagus, apple, red onion, oranges, goat cheese, walnuts and crostini \$13.00 per guest

**Strawberry salad.** Spinach, chicories, strawberries, almonds, mushrooms, croutons, pears served with poppy seed dressing \$13 per guest

**Nicoise salad.** Ahi tuna, potatoes, green beans, tomatoes, olives, capers and egg with sherry shallot vinaigrette \$16.00 per guest

### **Sandwiches**

**Gulf shrimp salad sandwich.** Served on a croissant with lettuce and tomatoes served with fresh fruit \$15.00 per guest

**Grilled tenderloin sandwich.** Topped with imported provolone cheese, caramelized onions and arugula on a toasted roll \$15.00 per guest

**Chicken sandwich.** Boneless chicken marinated and grilled, served on a hard roll with imported provolone cheese, lettuce and tomato \$ 12.00 per guest

**Mighty oaks burger.** 10oz angus beef char broiled, served with lettuce tomato, onion and american cheese \$ 11.00 per guest

### **Lunch Entrees**

**Orecchiette with vegetables.** Swiss chard, roasted peppers, fontina and kalamata olives \$15.00 per guest

**Sliced herb crusted tenderloin.** Grilled asparagus, mushroom fricassee and potato gratin \$20.00 per guest

**Chicken parmesan.** Breaded eggplant pan sautéed, topped with grilled chicken, sauce and cheese \$14.00 per guest

**Broiled white fish.** Broiled with fresh herbs and olive oil served with parsley potatoes \$14.00 per guest

**Miso salmon.** Asian glazed salmon served with baby bok choy with an apple parsley slaw \$16.00 per guest

**Flat iron steak.** Angus steak seasoned with house rub, served with julienne of russet potatoes \$18.00 per guest

## *Plated Dinner Selections*

Choose three entrees. All entrees include a vegetable, starch, tossed salad, rolls, and butter

### **Poultry Selections**

**Chicken and lentils.** Airline breast of chicken seasoned with a rotisserie spice and seared, served with stewed lentils and apple \$20.00 per guest

**Chicken french.** Breast of chicken lightly battered and pan sautéed, served with a sherry lemon garlic sauce \$20.00 per guest

**Panko chicken breast.** Boneless chicken with a herbal panko crust sautéed golden brown, served with frisse and lemon shallot sauce \$20.00 per guest

**Herbal roasted chicken.** Half semi deboned chicken slowly roasted and basted with rosemary and sage glaze \$20.00 per guest

**Hudson valley duck breast.** Boneless breast of duck served with maple glazed sweet potato, served with candied port cherries \$24.00 per guest

### **Seafood Selections**

**Filo salmon.** Fresh filet of Atlantic salmon with lemon zest and onion topping wrapped with a filo band, served with a cucumber cream beurre blanc \$24.00 per guest

**Chilean sea bass.** Asian glazed Sea bass roasted, served with baby bok choy with an apple parsley slaw \$29.00 per guest

**Pacific cod.** Light flaked cod pan broiled with a crab crust accompany with roasted tomato fennel jus \$22.00 per guest

**Diver scallops.** Seared dry scallops served with seafood nage and vegetable puree \$28.00 per guest

### **Beef and Veal Selections**

**New York strip steak.** Angus center cut 14 oz steak char broiled and served with stir fried mushrooms \$34.00 per guest

**Filet mignon.** 8 oz. filet of tenderloin flame broiled, served with a tarragon demi-glace \$39.00 per guest

**Tournedos au poivre.** Medallions of beef tenderloin seasoned with crushed black pepper, served with a brandy cream sauce \$38.00 per guest

**Flat iron steak.** Angus steak seasoned with steak house spices and grilled, served with a grilled sweet onions \$21.00 per guest

**Veal and risotto.** Medallion of veal topped with a risotto crown, served with a sherry demi glace \$26.00 per guest

## Combination Entrees

**Filet and chicken.** 5 oz. Sirloin served with airline breast of chicken and black olive vinaigrette \$27.00 per guest

**Tenderloin of beef and atlantic salmon.** Grilled filet of tenderloin served with herbal marinated Atlantic salmon \$39.00 per guest

**Filet and sea bass.** Angus beef filet served with asian chilean sea Bass \$42.00 per guest

## Vegetarian Options

**Gnocchi and vegetables.** Potato dumplings sautéed with garlic, parsley, olive oil and fresh vegetables \$19.00 per guest

**Artichoke ravioli.** Served with assorted mushrooms, herbs, and a lightly lemon scented sauce \$20.00 per guest

**Egg plant stack.** Breaded eggplant pan fried, layered with cheese, vegetables and tomato coulis \$20.00 per guest

**Vegetable lasagna.** Medley of grilled vegetables, ricotta, creamy alfredo sauce \$19.00 per guest

## Starch & Vegetable Selections

Rosemary twice potato

Bolognese roasted potato

Potato au gratin

Bistro whipped potato

Parsley buttered creamer potato

Milanese rice timbales

Oven roasted asparagus

Sesame green beans

Haricot verts

Italian braised zucchini

Roasted cauliflower and brussel sprouts

Grilled squashes



# *Breakfast, Brunch & Lunch Buffet Selections*

(Minimum of 40 People or more)

## **Oaks breakfast buffet \$15 per guest**

Assorted bakeries  
Scramble eggs  
Breakfast potatoes  
Crème brulee style french toast  
Bacon and sausage  
Fruit salad  
Coffee, tea and assorted juices

## **River oaks brunch \$19 per guest**

Breakfast danishes, muffins and scones  
Fresh eggs  
Eggs benedict  
Breakfast potatoes  
French toast or blueberry pancakes  
Rotisserie spiced chicken  
Pasta with classic marinara sauce  
Fresh fruit  
Marinated bliss potato salad  
Assorted greens with toppings  
House baked cookies  
Assorted juices  
Coffee and tea service

## **Deli luncheon buffet \$15 per guest**

Choice of soup  
Assorted greens salad with toppings  
Sliced turkey, roast beef, ham and salami  
Assorted domestic cheeses  
Lettuce, tomato and onion  
Assorted sliced breads and rolls  
Italian sorbet or ice cream  
Coffee and tea service



**\*Add a chef attended omelet station for additional \$3 per person + one time chef fee of \$100\***

## **Grand island lunch buffet \$18 per guest**

Choice of soup  
Assorted greens salad with toppings  
Romaine salad with caesar emulsion  
Assorted rolls  
Antipasto platter  
Sliced angus roast beef  
Grilled balsamic chicken with dark poulet jus  
Pasta with roasted vegetables  
Parsley bliss potato  
Sesame green beans  
House baked cookies or brownies

## *Dinner Buffet Selections*

(Minimum of 40 People or more)

### **Ellden's dinner buffet \$25 per guest**

Assorted salad greens and vegetable garnishes

Farfalle seasonal salad

Fresh fruit

Roasted sweet and spicy chicken

Sliced angus beef with jus

Penne pasta with choice of sauce and garnishes

Seasonal vegetable

Roasted potato bliss

Vanilla ice cream with berry garnish

### **River oaks dinner buffet \$32 per guest**

Seasonal soup

Assorted greens

Spinach and frisse salad

Fresh fruit display

Marinated grilled vegetables

Riesling breast of chicken

Bourbon glazed faroe island salmon

Carved frenched herbal peppered turkey breast

Braised brisket "Bavarian style"

Campanelle pasta with vegetables, herbs and olive oil

Seasonal vegetable

Bolognese potato

Belgian layer chocolate marbled cake



## *Dinner Station Selections*

(Minimum of 50 People or more)

(Chef attendant charge 100.00 per chef)

**The salad bar.** Oaks Salad (tender meadow greens topped with mandarin oranges, toasted pecans, craisans, blue cheese, and apples w/ shallot sherry dressing) Caesar Salad (torn romaine hearts layered with shaved parmesan, onion, crostini, creamy anchovy emulsion and garnished with sliced tomato, olives and lemons) Thai Salad (rice noodles tossed with broccoli, bok choy, carrots, green onions, vegetable noodles, sesame seed, cilantro, asian dressing) \$6.00 per guest

**Italian bar.** Cheese ravioli with a vodka sauce, orecchiette with peas and asparagus, and penne pasta with a tomato basil sauce. Served with italian bread \$8.00 per guest., add chicken \$3 per guest, add shrimp \$4 per guest

**Carving station.** Served with rolls and condiments. Roasted tenderloin of beef \$13.00 per guest, frenched breast of turkey \$9.00 per guest, maple-mustard glazed pork loin \$9.00 per guest, roast sirloin of beef \$10.00 per guest, and brown sugar glazed ham \$9.00 per guest

**Mexican grazing Station.** Grilled latin spiced beef, chipotle chicken, spiced ground beef, salsa, cilantro spanish rice, grated cheeses, olives, jalapenos, lettuce, tomato, sour cream and soft shells \$9.00 per guest

**Seafood bar.** Littleneck clams, oysters, steamed mussels, jumbo gulf shrimp, oysters rockefeller and clams casino Market Price

**Tuscan displayed grazing station.** Assorted sliced deli meats, smoked and cured italian meats, caprese style display, assorted cheese display olives, crostini, grilled marinated vegetables, pickled cured vegetables, hummas, tempande and nann bread \$10.00 per guest

**Sushi bar.** A collection of tuna, salmon, vegetable, spicy crab, and california rolls with ginger and wasbi \$12.00 per guest

**Potato bar.** Baked russet and sweet potatoes to be topped, switch to mashed regular or sweet mashed to add a twist. Toppings include mixed cheese, feta cheese, sour cream, chives, bacon, broccoli, salsa, brown sugar, honey and maple whipped butter \$7.00 per guest

**Soup and sandwich station.** Your choice of 2 different homemade soups from creamy tomato, chicken corn chowder, new England clam chowder, chicken and rice, Italian wedding, butternut squash. Served with mini grilled cheese sandwiches, crackers and crostini \$6.00 per guest

**Asian station.** Seared ahi tuna with wasbi, pickled ginger and soy, hoisin glazed tri tip steak with garlic and peppers, brown fried rice with crispy vegetables, and stir fried chicken with chilies and cashews \$10.00 per guest

**Buffalo style peorogie station.** Perogies, sauerkraut, polish sausage, sautéed onions, sour cream and potato pancakes \$12.00 per guest

**Sliders station.** Choice of two selections from mini burger sliders, mini beef on weck sliders, mini bbq pulled pork sliders, mini chicken breast sliders or mini turkey sliders. Served with all sauces and toppings that compliment each slider \$8.00 per guest

## *Dessert Selection*

Seasonal ice cream with berries and sauce \$2 per guest

Double cream cheese cake \$4 per guest

Classic tiramisu \$4 per guest

Chocolate truffle mousse, served with raspberry puree \$4 per guest

Italian cream cake \$4 per guest

Triple layer chocolate mousse cake \$4 per guest

Petite viennese table, assortment of cookies, pastries, tarts, and fresh fruit \$10.00 per guest

Chocolate Bar. Pieces of dark, milk and white chocolate, assorted creams, truffles and fresh seasonal berries \$12 per guest

Make your own sundae bar. Vanilla ice cream, chocolate sauce, caramel, sprinkles, cherries, nuts, candies, and whipped topping. \$4 per guest

Brownies & cookies \$2.50 per guest

## *Late Night Station Selection*

**Bistro pizzas station.** Selection of assorted toppings served on grilled bistro pizza dough \$6.00 per guest

**French fry station.** Traditional french fry station, curly fries, and sweet potato fries, accompanied with cheese sauce, gravy, bacon, jalapeños, sour cream, assorted mustards, and ketchup \$6.00 per guest

**Sliders and shoe string fries.** Mini sliders and shoe string potatoes with a variety of fancy mustards, ketchup, and relishes \$6.00 per guest

**“Garbage Plate Station”.** A Rochester New York tradition consisting of cheese burgers, and red hots, sides of home fries, and macaroni salad, mustard, ketchup, and hot sauce, served with Italian bread and butter on the side \$7.00 per guest

**Sliders station.** Choice of two selections from mini burger sliders, mini beef on weck sliders, mini bbq pulled pork sliders, mini chicken breast sliders or mini turkey sliders. Served with all sauces and toppings that compliment each slider \$8.00 per guest

**Mexican grazing station.** Grilled latin spiced beef, chipotle chicken, spiced ground beef, salsa, cilantro spanish rice, grated cheeses, olives, jalapenos, lettuce, tomato, sour cream and soft shells \$9.00 per guest

## *Beverage packages*

### **PREMIUM BAR**

Grey Goose, Crown Royal, Jack Daniels, Johnny Walker Black, Patron and Beefeaters

### **CALL BAR**

Stoli, Absolute, Canadian Club, Bacardi Rum, Dewar's, Tanqueray, Jim Beam and Jose Cuervo

### **HOUSE BAR**

Vodka, gin, rum, Captain Morgan, scotch, bourbon, Southern Comfort, tequila, peach schnapps, triple sec, and coffee liquor

### **DOMESTIC BOTTLED BEER**

Labatt's, Molson, Budweiser, Michelob, Coors Light, and other local beers

### **HOUSE WINES**

Pinot grigio, chardonnay, merlot, cabernet sauvignon, white zinfandel and pinot noir

### **SPECIAL EVENT HOURLY PRICING**

	First hour	2 <sup>nd</sup> hour	3 <sup>rd</sup> hour	4 <sup>th</sup> hour
Premium bar	\$15.00	\$11.00	\$8.00	\$5.00
Call bar	\$13.00	\$10.00	\$7.00	\$4.00
House bar	\$12.00	\$9.00	\$6.00	\$3.00
Beer & Wine	\$9.00	\$7.00	\$4.00	\$2.00

Sangria/ Mimosa punch by the gallon \$60

Non-alcoholic punch by the gallon \$30

\*Ask how you can make you own signature cocktail for your party that will stand out to your guests\*

## *Rental Additions*

Your rental at Ellden's includes your use of tables, chairs, linens, silverware, and display tables. You will have the ability to choose the color of your table linens (black, cream, white) and cloth napkins from an array of colors to match your event at no additional cost.

Additional rental items

Chair covers \$5 per chair

Tent rental fee

Additional chairs or tables

Outdoor restrooms

Full building rental

Ice sculpture

Corking fee

Ceremony fee

Outdoor/ indoor dance floor

## *Ellden's Banquet Policies and Guidelines*

Ellden's requires a nonrefundable deposit to confirm an event. This deposit will be applied to your final bill. A final count is necessary seven business days prior to the function and this number will be used as a guarantee. Your billing will be based on the actual attendance, or your guarantee, which ever is greater. You may increase your count after the seven day guarantee, but you may not decrease it. All increases must be made within 48 hours of the event.

All food and beverages consumed during an event must be prepared and served by Ellden's. No food or beverage will be allowed to be brought in with out express permission of the banquet manager.

All décor must be approved in advance by the banquet manager. No ice, confetti, or glitter may be used in the banquet room or in Ellden's parking lot. Ellden's will not be responsible for any articles left in the building, or for loss or damage to any property of any kind, including vehicles left on Ellden's property. Liability for damages to property incurred during a function will be charged accordingly.