

# *Elden's*

*Grill & Banquet*

*201 Whitehaven Road  
Grand Island, NY 14072*

*716-775-5190*

*The Elden'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 716-775-5190 or stop in and visit us at Elden'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 fondu 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

**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

**Mini Maryland Style Crab Cakes** \$3.25 per piece

**Mini Buttermilk Chicken Sliders.** Served with a crunchy slaw and pickles. \$2.50 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

**Assorted Canapé.** Deconstructed stuffed pepper, Buffalo chicken and Tenderloin with horseradish cream. \$1.50 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

**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

**Honey glazed chicken wings.** \$1.25 per piece

# *Breakfast, Brunch & Lunch Buffet Selections*

(Minimum of 40 People or more)

## **Oaks breakfast buffet \$16 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 \$21 per guest**

- Assorted Bakeries
- 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
- Assorted juices
- Coffee and tea service

**\*Add a chef attended omelet station for additional \$3 per person + one time chef fee of \$100 per chef for 1 hour\***

## **Grand Island lunch buffet \$19 per guest**

- Assorted greens salad with toppings
- Romaine salad with caesar emulsion
- Assorted rolls
- Antipasto platter
- Grilled balsamic chicken with dark poulet jus
- Pasta with roasted vegetables
- Parsley bliss potato
- Sesame green beans
- House baked cookies or brownies
- Coffee and tea service

## **Deli luncheon buffet \$16 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
- ice cream
- Coffee and tea service

# *Dinner Buffet Selections*

(Minimum of 40 People or more)

## **Ellden's Dinner buffet \$28 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
- Rolls and butter
- Vanilla ice cream



## **River oaks dinner buffet \$33 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
- Braised brisket "Bavarian style"
- Campanelle pasta with vegetables, herbs and olive oil
- Seasonal vegetable
- Bolognese potato
- Rolls and butter
- Belgian layer chocolate marbled cake

## *Dessert Selection*

Seasonal ice cream with berries \$2 per guest

Brownies & cookies \$2.50 per guest

Double cream cheese cake \$4 per guest

Classic tiramisu \$4 per guest

Lemon Italian cream cake \$5 per guest

Triple layer chocolate mousse cake \$4 per guest

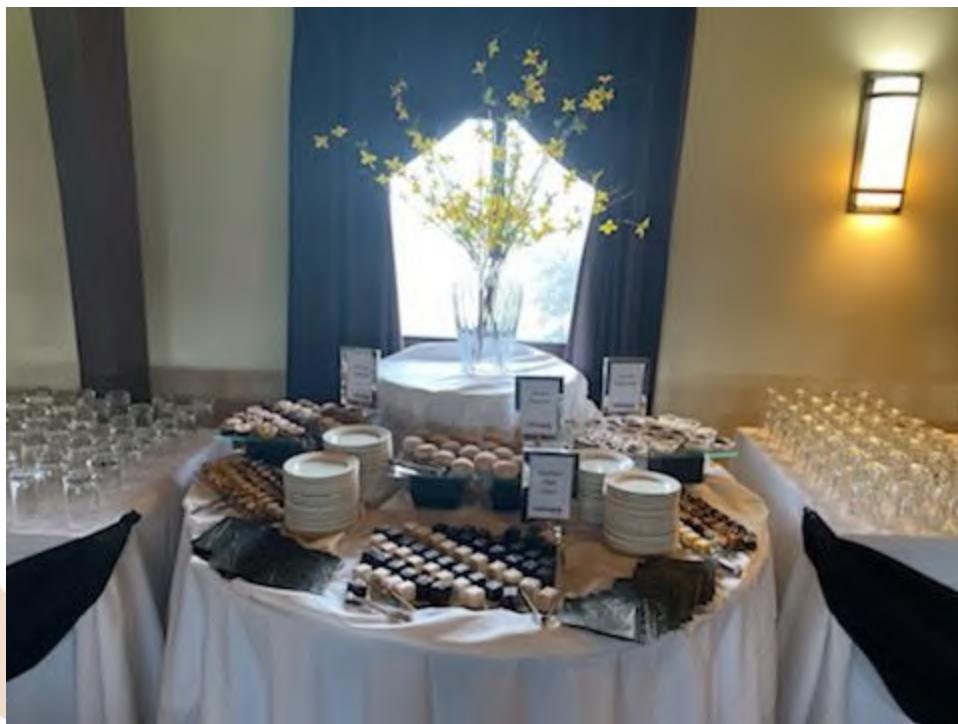


Chocolate truffle mousse, served with raspberry puree \$4 per guest

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



## *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 burger sliders, beef on weck sliders, bbq pulled pork sliders, southern fried chicken sliders or 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 Tanqueray

## **CALL BAR**

Absolute, Stoli, Beefeater, Jim Beam, Captain Morgan, Bacardi, Dewars, Seagram's, Jose Cuervo, Southern Comfort, peach schnapps, triple sec, and coffee liquor

## **DOMESTIC BOTTLED BEER**

Labatt's, Molson, Budweiser, Michelob, Coors Light, Miller Lt, Coronas and Hard Seltzers

## **HOUSE WINES**

Pinot Grigio, Chardonnay, Cabernet , 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	\$18.00	\$13.00	\$9.00	\$5.00
Call bar	\$15.00	\$11.00	\$8.00	\$4.00
Beer & Wine	\$10.00	\$8.00	\$5.00	\$3.00

Sangria/ Mimosa punch by the gallon \$60

Non-alcoholic punch by the gallon \$30

\*Ask how you can make your 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:**

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|-----------------------------|----------------------|
| Chair covers                | Full building rental |
| Tent rental fee             | Ice sculpture        |
| Additional chairs or tables | Corking fee          |
| Outdoor restrooms           | 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 fourteen days prior to a wedding. 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 prices in this banquet menu do not reflect tax and gratuity. Please add local sales tax and 19% service charges to all prices. Three percent will be added to any payment made using a credit card. All tax exempt organizations must furnish a tax exemption certificate no later than 10 days prior to the function.

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. Removal of food or beverage from the banquet facility is not permitted. All buffets and stations will be limited on the time available for consumption per the chefs discretion to ensure quality of product.

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. You may arrange for your own entertainment for your event with prior approval. Management reserves the right to limit the volume of your entertainment to acceptable levels and hours. Due to the Town of Grand Island noise ordinance, all musical entertainment must end no later than 11pm. Any special requirements for receiving or setting up displays, decorations, floral arrangements, computers, etc. should be discussed with management in advance.

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.