

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 716-775-5190 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 \$7.00 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 \$11.00 per guest

Shrimp platter. Jumbo shrimp served chilled with a tomato horseradish sauce \$3.50 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 \$8.00 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 \$8.00 per guest



Hors D'Oeuvres

Hand passed or stationed

(Minimum of 50 pieces each)

Assorted Bruschetta. Tomato, tapenade, vegetable hummus \$2.00 per piece

Stuffed Mushrooms. Garlic and herb stuffing with parmesan \$2.50 per piece

Yukon Gold Potato Pancake. topped with sour cream, bacon, apple chutney \$ 2.75 per piece

Smoked Chicken Quesadilla. Grilled chicken with assorted cheeses \$2.75per piece

Beef Teriyaki Skewers. Served with a hoisin mirin glaze \$3.25 per piece

Asian Chicken Skewers. Served with a peanut sauce \$2.50 per piece

Mini Beef Wellingtons. Tenderloin wrapped in puff pastry \$3.50 per piece

Shrimp Tempura. Battered shrimp served with a Vietnamese sauce \$3.00 per piece

Scallops wrapped in bacon. Diver scallops wrapped with hickory bacon \$3.00 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 \$2.00 per piece

Mini Maryland Style Crab Cakes \$3.25 per piece

Mini Buttermilk Chicken Sliders. Served with a crunchy slaw and pickles. \$3.00per piece

Goat cheese and roasted vegetable quesadillas. \$2.75 per piece

Vegetarian canapé . Crostini with roasted cherry tomatoes and fresh mozzarella. \$2.00 per piece

Assorted Canapé. Deconstructed stuffed pepper, Buffalo chicken and Tenderloin with horseradish cream.
\$2.00 per piece

Lamb lollipop. Market price

Mini rustic tenderloin sandwich. \$4.00 per piece

Vegetarian spring rolls. With a sweet chili sauce. \$2.50 per piece

All American beef sliders. Topped with cheese, bacon and onion \$3.50 per piece

Seafood ceviche. Market price

Goat cheese bites. \$2.50 per piece

Fried ravioli bites. Sausage and mozzarella deep fried ravioli with red sauce \$2.00 per piece

Coconut shrimp. \$3.00 per piece

Assorted pizzas. \$1.50 per piece

Honey glazed chicken wings. \$1.50 per piece

Plated Lunch Selections

(Choose 3 options)

Salads

Cobb Salad. Assorted greens, crumbly blue cheese, egg, avocado, tomato, chicken and bacon, rolls & butter 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 \$14 per guest

Asian Chop Salad. Marinated grilled chicken, edamame, cabbage, vegetables, mandarin orange segments finished with a soy sesame dressing \$15.00 per guest

Sandwiches

**All sandwiches are served with house made chips.
Substitute French Fries for \$4 or Sweet Potato fries for \$4**

Turkey Caprese Sandwich. Sliced turkey, fresh mozzarella, basil pesto and balsamic reduction on a ciabatta roll \$14.00 per guest

Shrimp Po Boy. Puff battered shrimp served on a baguette with frisee, tomato and a cajun remoulade \$20 per guest

Grilled Tenderloin Sandwich. Topped with imported provolone cheese, caramelized onions and arugula on a toasted roll \$20.00 per guest

Chicken Sandwich. Boneless chicken marinated and grilled, served on a hard roll with imported provolone cheese, lettuce and tomato \$ 15.00 per guest

Mighty Oaks Burger. 10oz angus beef char broiled, served with lettuce tomato, onion and american cheese \$ 18.00 per guest. Add bacon for \$2.00

Lunch Entrees

Pasta Verde. Bucatini noodles, spinach, asparagus, peas, basil, garlic, olive oil and romano cheese, \$16.00 per guest

Sliced Herb Crusted Tenderloin. Grilled asparagus, mushroom fricassee and potato gratin \$22.00 per guest

Parmesan Crusted Chicken. Breaded breast of chicken pan sautéed served with potato and vegetable \$16.00 per guest

Broiled White Fish. Broiled with fresh herbs and olive oil served with parsley potatoes \$16.00 per guest

Bourbon Salmon. Grilled salmon finished with a bourbon glaze served with baby bok choy and potato \$18.00 per guest

Filet of Sirloin. 5oz Angus steak filet seasoned with house rub, served with potato and vegetable of choice \$18.00 per guest

All entrees served with a roll Add a side salad \$4.00

Plated Dinner Selections

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

Poultry Selections

Airline Chicken. Seasoned airline breast of chicken pan seared and served over a bed of spinach, pancetta and cannellini beans \$28.00 per guest

Chicken French. Breast of chicken lightly battered and pan sautéed, served with a sherry lemon garlic sauce \$28.00 per guest

Panko chicken breast. Boneless chicken with a herbal panko crust sautéed golden brown, finished with a lemon shallot sauce \$28.00 per guest

Herbal roasted chicken. Half semi deboned chicken slowly roasted and basted with rosemary and sage glaze \$25.00 per guest

Hudson valley duck breast. Boneless breast of duck served with maple glazed sweet potato, served with candied port cherries \$26.00 per guest

Seafood Selections

Blackened salmon. Fresh filet of Atlantic salmon blackened and finished with a cucumber cream beurre blanc \$31.00 per guest

Chilean sea bass. Asian glazed Sea bass roasted, served with baby bok choy with an apple parsley slaw \$38.00 per guest

Pacific cod. Light flaked cod pan broiled with a crab crust accompany with roasted tomato fennel jus \$23.00 per guest

Diver scallops. Seared dry scallops served with a roasted garlic parmesan risotto and asparagus Market Price

Beef and Veal Selections

New York strip steak. Angus center cut 10 oz steak char broiled and served with stir fried mushrooms \$36.00 per guest

Filet mignon. 8 oz. filet of tenderloin flame broiled, served with a tarragon demi-glace \$46.00 per guest

Tournedos au poivre. Medallions of beef tenderloin seasoned with crushed black pepper, served with a brandy cream sauce \$42.00 per guest

Filet of Sirloin. 8oz Angus sirloin seasoned with steak house spices and grilled, served with a grilled sweet onions \$28.00 per guest

Veal and risotto. Medallion of veal topped with a risotto crown, served with a sherry demi glace \$36.00 per guest

Boneless Short Rib. Angus short ribs slow braised with vegetables, fresh herbs and red wine. Served over a bed of horseradish whipped potato \$30 per guest

Combination Entrees

Filet and Chicken. 5 oz. Sirloin served with chicken Milanese finished with a lemon caper sauce \$35.00 per guest

Tenderloin of Beef and Atlantic Salmon. Grilled filet of tenderloin served with herbal marinated Atlantic salmon \$42.00 per guest

Filet Mignon and Sea Bass. 4oz Angus beef filet served with Asian Chilean Sea Bass \$49.00 per guest

Vegetarian Options

Gnocchi and vegetables. Potato dumplings sautéed with garlic, parsley, olive oil and fresh vegetables \$22.00 per guest

Artichoke ravioli. Served with assorted mushrooms, herbs, and a lightly lemon scented sauce \$22.00 per guest

Egg plant stack. Breaded eggplant pan fried, layered with cheese, vegetables and tomato coulis \$21.00 per guest

Vegetable lasagna. Medley of grilled vegetables, ricotta, creamy alfredo sauce \$20.00 per guest

Starch & Vegetable Selections

Rosemary twice potato

Bolognese roasted potato

Potato au gratin

Bistro whipped potato

Parsley buttered creamer potato

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 \$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 \$24 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

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
Coffee and tea service

Grand Island lunch buffet \$26 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

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



River oaks dinner buffet \$33 per guest

Seasonal soup
Assorted greens
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

Dinner Station Selections

Choose minimum of 3 stations.

(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) \$7.00 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 \$9.00 per guest., add chicken \$4 per guest, add shrimp \$5 per guest

Carving Station. Served with rolls and condiments. Roasted tenderloin of beef \$14.00 per guest, frenched breast of turkey \$10.00 per guest, maple-mustard glazed pork loin \$10.00 per guest, roast sirloin of beef \$11.00 per guest, and brown sugar glazed ham \$10.00 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 \$10.00 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 \$11.00 per guest

Sushi Bar. A collection of tuna, salmon, vegetable, spicy crab, and california rolls with ginger and wasbi \$13.00 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 \$8.00 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 \$7.00 per guest

Buffalo Style Perogie Station. Perogies, sauerkraut, polish sausage, sautéed onions, sour cream and potato pancakes \$13.00 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 \$9.00 per guest

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

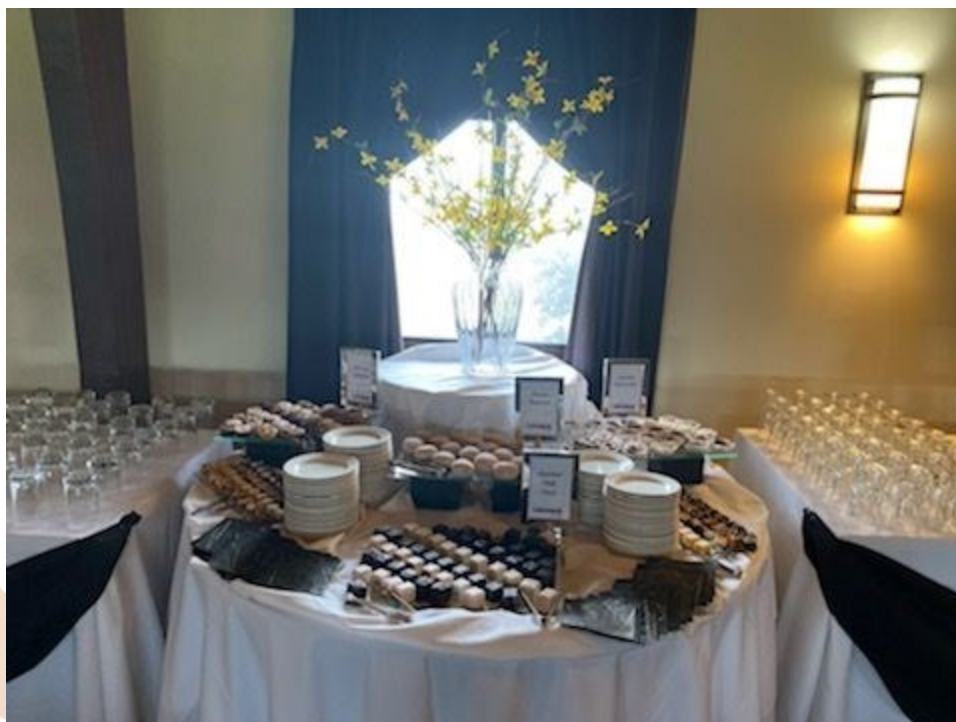
Triple layer chocolate mousse cake \$4 per guest

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, Stolli, 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 nd hour	3 rd hour	4 th 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 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	Full building rental
Tent rental fee	Corking fee
Additional chairs or tables	Ceremony fee
Outdoor restrooms	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, whichever 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 without 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.