



# Eldden's

*Grill & Banquet*

## EVENT MENUS

Grand Island's Finest Dining Experience  
- 2024 -



### **About Ellden's Grill and Banquet**

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 festivities. For additional menus, please call 716-775-5190 or stop in and visit us at Ellden's.

### **Event Menu Catalog**

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## Hors D'Oeuvres Displays

### Domestic and Imported Cheese • 4.5 PER GUEST

A selection of cheeses served with assorted crackers and garnished with fruit

### Fresh Vegetable Display • 3.5 PER GUEST

Seasonal vegetables served with chilled dip and hummus

### Bruschetta Bar • 7 PER GUEST

Goat cheese caramelized onions, blue cheese, roast carrot tapenade, tomato, and mozzarella served with crostini

### Garden Station • 3.5 PER GUEST

Assorted stuff mushroom, tomatoes drizzled with olive oil and sea salt, spinach and artichoke fondue with bread slices, assorted garden pizzas

### Shrimp Platter • 3.5 PER SHRIMP

Jumbo shrimp served chilled with a tomato horseradish sauce

### Antipasto Display • 8 PER GUEST

Assorted sliced deli meats, smoked and cured italian meats, caprese style display, assorted cheese display olives, crostini, grilled marinated vegetables, pickled cured vegetables

### Seafood Market Station • MARKET PRICE

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

### Grilled Vegetable Display • 4 PER GUEST

Freshly grilled zucchini, squash, peppers, eggplant, asparagus and onion topped with a balsamic glaze

### Ahi Tuna Display • 8 PER GUEST

Sesame crusted seared ahi tuna, sliced and displayed. Served with pickled ginger and wasabi

## Hors D'Oeuvres

Hand Passed or Stationed

MINIMUM OF 50 PIECES EACH

**Assorted Bruschetta • 2 PER PIECE**

Tomato, tapenade, vegetable hummus

**Stuffed Mushroom • 2.5 PER PIECE**

Garlic and herb stuffing with parmesan

**Yukon Gold Potato Pancake • 2.75 PER PIECE**

Topped with sour cream, bacon, apple chutney

**Smoked Chicken Quesadilla • 2.75 PER PIECE**

Grilled chicken with assorted cheeses

**Beef Teriyaki Skewers • 3.25 PER PIECE**

Served with a hoisin mirin glaze

**Asian Chicken Skewers • 2.5 PER PIECE**

Served with a peanut sauce

**Mini Beef Wellingtons • 3.5 PER PIECE**

Tenderloin wrapped in puff pastry

**Shrimp Tempura • 3 PER PIECE**

Battered shrimp served with a Vietnamese sauce

**Scallops Wrapped in Bacon • 3 PER PIECE**

Diver scallops wrapped with hickory bacon

**Tomato, Mozzarella, Prosciutto Basil Skewers • 2.5 PER PIECE**

Speared and drizzled with olive oil

**Asian Glazed Meatballs • 2 PER PIECE**

Homemade meatballs tossed with a chili garlic sauce

**Mini Maryland Style Crab Cakes • 3.25 PER PIECE**

**Mini Buttermilk Chicken Sliders • 3 PER PIECE**

Served with a crunchy slaw and pickles

**Goat Cheese and Roasted Vegetable Quesadillas • 2.75 PER PIECE**

**Vegetarian Canapé • 2 PER PIECE**

Crostini with roasted cherry tomatoes and fresh mozzarella

**Assorted Canapé • 2 PER PIECE**

Deconstructed stuffed pepper, Buffalo chicken and Tenderloin with horseradish cream

**Lamb Lollipop • 4 PER PIECE**

Market price Mini rustic tenderloin sandwich

**Vegetarian Spring Rolls • 2.5 PER PIECE**

With a sweet chili sauce

**All American Beef Sliders • 3.5 PER PIECE**

Topped with cheese, bacon and onion

**Seafood Ceviche • MARKET PRICE**

**Goat Cheese Bites • 2.5 PER PIECE**

**Fried Ravioli Bites • 2 PER PIECE**

Sausage and mozzarella deep fried ravioli with red sauce

**Coconut Shrimp • 3 PER PIECE**

**Assorted Pizzas • 1.5 PER PIECE**

**Honey Glazed Chicken Wings • 1.5 PER PIECE**

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## Breakfast and Brunch Buffet Selections

MINIMUM OF 40 PEOPLE OR MORE

### **Oaks Breakfast Buffet • 16 PER GUEST**

includes beverage service: orange juice, cranberry juice, coffee (regular and decaf), & hot tea

Assorted Breakfast Bakeries

Fruit Salad

Scrambled Eggs

Breakfast Potatoes

Crepe Brulee Style French Toast

Bacon & Sausage

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### **River Oaks Brunch • 24 PER GUEST**

includes beverage service: orange juice, cranberry juice, coffee (regular and decaf), & hot tea

Assorted Breakfast Bakeries

Fresh Fruit

Marinated Bliss Potato Salad

Assorted Greens with Toppings

Scrambled Eggs

Breakfast Potatoes

Eggs Benedict

Pasta with Classic Marinara

Rotisserie Spiced Chicken

CHOICE OF ONE

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French Toast

Blueberry Pancakes

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### **Omelette Station • 3 PER PERSON**

includes omelet with a choice of assorted cheeses, meats and vegetables

ONE TIME CHEF FEE OF \$100 PER CHEF FOR ONE HOUR

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## Luncheon Buffet Selections

MINIMUM OF 40 PEOPLE OR MORE

### **Deli Luncheon Buffet • 16 PER GUEST**

includes beverage service:

coffee (regular and decaf) & hot tea

Choice of Soup

Assorted Greens with Toppings

Sliced Turkey, Ham, and Salami

Assorted Domestic Cheeses

Lettuce, Tomato, and Onion

Assorted Sliced Breads and Rolls

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### **Grand Island Lunch Buffet • 26 PER GUEST**

includes beverage service:

coffee (regular and decaf) & hot tea

Assorted Greens with Toppings

Romaine Salad with Caesar Emulsion

Assorted Rolls

Antipasto Platter

Parsley Bliss Potatoes

Sesame Green Beans

Pasta with Roasted Vegetables

Grilled Balsamic Chicken with Dark Poulet Jus

CHOICE OF ONE

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House Baked Cookies

Brownies

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## Plated Luncheon Selections

CHOICE OF THREE

### Salads

**Cobb Salad • 14** PER GUEST

Assorted greens, crumbly blue cheese, egg, avocado, tomato, chicken and bacon, rolls & butter  
Served with balsamic dressing

**Frisee and Goat Cheese Salad • 13** PER GUEST

Baby frisee greens, spinach, asparagus, apple, red onion, oranges, goat cheese, walnuts and crostini

**Strawberry Salad • 14** PER GUEST

Spinach, chicories, strawberries, almonds, mushrooms, croutons, pears served with poppy seed dressing

**Asian Chop Salad • 15** PER GUEST

Marinated grilled chicken, edamame, cabbage, vegetables, mandarin orange segments finished with a soy sesame dressing

### Sandwiches

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

**Turkey Caprese Sandwich • 14** PER GUEST

Sliced turkey, fresh mozzarella, basil pesto and balsamic reduction on a ciabatta roll

**Shrimp Po Boy • 16** PER GUEST

Puff battered shrimp served on a baguette with frisee, tomato and a cajun remoulade

**Grilled Tenderloin Sandwich • 20** PER GUEST

Topped with imported provolone cheese, caramelized onions and arugula on a toasted roll

**Chicken Sandwich • 15** PER GUEST

Boneless chicken marinated and grilled, served on a hard roll with imported provolone cheese, lettuce and tomato

**Mighty Oaks Burger • 18** PER GUEST

10 oz angus beef charbroiled, served with lettuce tomato, onion and american cheese

**Add Bacon • 2** PER GUEST

### Lunch Entrees

All Entrees served with a roll. Add Side Salad • 4 PER GUEST

**Pasta Verde • 16** PER GUEST

Bucatini noodles, spinach, asparagus, peas, basil, garlic, olive oil and romano cheese

**Sliced Herb Crusted Tenderloin • 22** PER GUEST

Grilled asparagus, mushroom fricassee and potato gratin

**Parmesan Crusted Chicken • 16** PER GUEST

Breaded breast of chicken pan sautéed served with potato and vegetable

**Broiled White Fish • 16** PER GUEST

Broiled with fresh herbs and olive oil served with parsley potatoes

**Bourbon Salmon • 18** PER GUEST

Grilled salmon finished with a bourbon glaze served with baby bok choy and potato

**Filet of Sirloin • 18** PER GUEST

5 oz Angus steak filet seasoned with house rub, served with potato and vegetable of choice

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## Dinner Buffet Selections

MINIMUM OF 40 PEOPLE OR MORE

### **Ellden's Dinner Buffet • 28 PER GUEST**

includes beverage service:  
coffee (regular and decaf) & hot tea

Assorted Greens with Vegetable Garnishes  
Farfalle Seasonal Salad  
Fresh Fruit  
Roasted Potato Bliss  
Seasonal Vegetable  
Penne Pasta with choice of Sauce and Garnishes  
Sliced Angus Beef and Jus  
Roasted Sweet and Spicy Chicken  
Assorted Rolls and Butter

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### **River Oaks Dinner Buffet • 33 PER GUEST**

includes beverage service:  
coffee (regular and decaf) & hot tea

Seasonal Soup  
Assorted Greens  
Fresh Fruit Display  
Marinated Grilled Vegetables  
Bolognese Potatoes  
Campanelle Pasta with Vegetables, Herbs, and Olive Oil  
Seasonal Vegetable  
Riesling Breast of Chicken  
Bourbon Glazed Faroe Island Salmon  
Braised Brisket "Bavarian Style"  
Rolls and Butter  
Belgian Layer Chocolate Marbled Cake

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## Plated Dinner Selections

CHOICE OF THREE. ALL ENTREES INCLUDE A VEGETABLE, STARCH, TOSSED SALAD, ROLLS, AND BUTTER.

*Refer to Next Page for More Selections*

### Poultry Selections

**Airline Chicken • 28** PER GUEST

Seasoned airline breast of chicken pan seared and served over a bed of spinach, pancetta and cannellini beans

**Chicken French • 28** PER GUEST

Breast of chicken lightly battered and pan sautéed, served with a sherry lemon garlic sauce

**Panko Chicken Breast • 28** PER GUEST

Boneless chicken with a herbal panko crust sautéed golden brown, finished with a lemon shallot sauce

**Herbal Roasted Chicken • 25** PER GUEST

Half semi deboned chicken slowly roasted and basted with rosemary and sage glaze

**Hudson Valley Duck Breast • 26** PER GUEST

Boneless breast of duck served with maple glazed sweet potato, served with candied port cherries

### Seafood Selections

**Blackened Salmon • 31** PER GUEST

Fresh filet of Atlantic salmon blackened and finished with a cucumber cream beurre blanc

**Chilean Sea Bass • 38** PER GUEST

Asian glazed Sea bass roasted, served with baby bok choy with an apple parsley slaw

**Pacific Cod • 23** PER GUEST

Light flaked cod pan broiled with a crab crust accompany with roasted tomato fennel jus

**Diver Scallops • MARKET PRICE**

Seared dry scallops served with a roasted garlic parmesan risotto and asparagus

### Beef and Veal Selections

**New York Strip Steak • 36** PER GUEST

Angus center cut 10 oz steak char broiled and served with stir fried mushrooms

**Filet Mignon • 46** PER GUEST

8 oz. filet of tenderloin flame broiled, served with a tarragon demi-glace

**Tournedos Au Poivre • 42** PER GUEST

Medallions of beef tenderloin seasoned with crushed black pepper, served with a brandy cream sauce

**Filet of Sirloin • 28** PER GUEST

8 oz Angus sirloin seasoned with steakhouse spices and grilled, served with a grilled sweet onions

**Veal and Risotto • 36** PER GUEST

Medallion of veal topped with a risotto crown, served with a sherry demi glaze

**Boneless Short Rib • 30** PER GUEST

Angus short ribs slowly braised with vegetables, fresh herbs and red wine. Served over a bed of horseradish whipped potato

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## More Plated Dinner Selections

CHOICE OF THREE. ALL ENTREES INCLUDE A VEGETABLE, STARCH, TOSSED SALAD, ROLLS, AND BUTTER.

### Combination Entrees

**Filet and Chicken • 35** PER GUEST

5 oz. Sirloin served with chicken Milanese finished with a lemon caper sauce

**Tenderloin of Beef and Atlantic Salmon • 42** PER GUEST

Grilled filet of tenderloin served with herbal marinated Atlantic salmon

**Filet Mignon and Sea Bass • 49** PER GUEST

4 oz Angus beef filet served with Asian Chilean Sea Bass

### Vegetarian Options

**Gnocchi and Vegetables • 22** PER GUEST

Potato dumplings sautéed with garlic, parsley, olive oil and fresh vegetables

**Artichoke Ravioli • 22** PER GUEST

Served with assorted mushrooms, herbs, and a lightly lemon scented sauce

**Eggplant Stack • 21** PER GUEST

Breaded eggplant pan fried, layered with cheese, vegetables and tomato coulis

**Vegetable Lasagna • 20** PER GUEST

Medley of grilled vegetables, ricotta, creamy alfredo sauce

### 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

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## Dinner Station Selections

MINIMUM OF 50 PEOPLE OR MORE

CHEF ATTENDANT • 100 PER CHEF

MINIMUM CHOICE OF THREE

### The Salad Bar • 7 PER GUEST

Oaks Salad • Tender meadow greens topped with mandarin oranges, toasted pecans, raisins, blue cheese, and apples with sherry shallot 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

### Italian Bar • 9 PER GUEST

Cheese ravioli with a vodka sauce, orecchiette with peas and asparagus, and penne pasta with a tomato basil sauce. Served with italian bread

Add Chicken • 4 PER GUEST and Add Shrimp • 5 PER GUEST

### Carving Station

Served with rolls and condiments. Roasted Tenderloin of Beef (14 PER GUEST), Frenched Breast of Turkey (10 PER GUEST), Maple-Mustard Glazed Pork Loin (10 PER GUEST), Roast Sirloin of Beef (11 PER GUEST), and Brown Sugar Glazed Ham (10 PER GUEST)

### Mexican Grazing Station • 10 PER GUEST

Grilled latin spiced beef, chipotle chicken, spiced ground beef, salsa, cilantro spanish rice, grated cheeses, olives, jalapenos, lettuce, tomato, sour cream and soft shells

### Seafood Bar • MARKET PRICE

Littleneck clams, oysters, steamed mussels, jumbo gulf shrimp, oysters rockefeller and clams casino

### Tuscan Displayed Grazing Station • 11 PER GUEST

Assorted sliced deli meats, smoked and cured italian meats, caprese style display, assorted cheese display olives, crostini, grilled marinated vegetables, pickled cured vegetables, hummus, tempande and naan bread

### Sushi Bar • 13 PER GUEST

A collection of tuna, salmon, vegetable, spicy crab, and california rolls with ginger and wasabi

### Potato Bar • 8 PER GUEST

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

### Soup and Sandwich Station • 7 PER GUEST

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

### Buffalo Style Pierogi Station • 13 PER GUEST

Pierogies, sauerkraut, polish sausage, sautéed onions, sour cream and potato pancakes

### Sliders Station • 9 PER GUEST

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

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## Late Night Selections

**Bistro Pizza Station • 6 PER GUEST**

Selection of assorted toppings served on grilled bistro pizza dough

**French Fry Station • 6 PER GUEST**

Traditional french fry station, curly fries, and sweet potato fries, accompanied with cheese sauce, gravy, bacon, jalapeños, sour cream, assorted mustards, and ketchup

**Sliders and Shoestring Fries • 6 PER GUEST**

Mini sliders and shoestring potatoes with a variety of fancy mustards, ketchup, and relishes

**"Garbage Plate Station" • 7 PER GUEST**

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

**Sliders Station • 8 PER GUEST**

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

**Mexican Grazing Station • 9 PER GUEST**

Grilled latin spiced beef, chipotle chicken, spiced ground beef, salsa, cilantro spanish rice, grated cheeses, olives, jalapenos, lettuce, tomato, sour cream and soft shells

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## Dessert Selections

Ice Cream with Seasonal Berries • 2 PER GUEST

Brownies & Cookies • 4 PER GUEST

Double Cream Cheese Cake • 9 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 PER GUEST

**Chocolate Bar • 12 PER GUEST**

Pieces of dark, milk and white chocolate, assorted creams, truffles and fresh seasonal berries

**Make your Own Sundae Bar • 4 PER GUEST**

Vanilla ice cream, chocolate sauce, caramel, sprinkles, cherries, nuts, candies, and whipped topping



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## Beverage Packages

### Premium Bar

Grey Goose • Crown Royal • Jack Daniels • Johnny Walker Black • Patron • Tanqueray

### Call Bar

Absolute • Stolli, Beefeater • Jim Beam • Captain Morgan • Bacardi • Dewars • Seagram's  
Jose Cuervo • Southern Comfort • Peach Schnapps • Triple Sec • Coffee Liquor

### Domestic Bottled Beer

Labatt's • Molson • Budweiser • Michelob • Coors Light • Miller Light • Coronas • Hard Seltzers

### House Wines

Pinot Grigio • Chardonnay • Cabernet • White Zinfandel • Pinot Noir

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## Special Event Hourly Pricing

	First Hour	Second Hour	Third Hour	Fourth Hour
Premium Bar	18	13	9	5
Call Bar	15	11	8	4
Beer and Wine	10	8	5	3

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Sangria/Mimosa Punch • **60** PER GALLON

Non-alcoholic Punch • **30** PER GALLON

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

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## Rental Additions

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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.

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## Additional Rental Items

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|-------------------------------|------------------------------|
| - Chair Covers                | - Full Building Rental       |
| - Tent Rental Fee             | - Corking Fee                |
| - Additional Chairs or Tables | - Ceremony Fee               |
| - Outdoor Restrooms           | - Outdoor/Indoor Dance Floor |

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## Ellden's Banquet Policies and Guidelines

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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.