Big Tastes, Small Plates

CHOOSE AN HORS D’OEUVRE PACKAGE

PACKAGES

Hors D’oeuvre Reception

1

Simple Party Pack
1 Traditional Platter,
2 Group 1 Selections &
1 Group 2 Selection
7 piece average
Starting at $15.95 per person

2

Simply Delicious Premier Reception
2 Traditional Platters,
3 Group 1 Selections,
1 Group 2 Selection &
1 Group 3 Selection
15 piece average
Starting at $21.95 per person

3

Hors D’oeuvre Reception
2 Traditional Platters,
2 Group 1 Selections &
2 Group 2 Selections
12 piece average
Starting at $17.95 per person

BEVERAGES

Standard Package: Iced Tea or Lemonade, Iced Water & Coffee
$2.00 per person

Express Beverage Package: Assorted Sodas, Bottled Water, Regular & Decaffeinated Coffee & Hot Tea
$3.00 per person

Premium Beverage Package: Iced Tea, Lemonade, Iced Water, Assorted Sodas as well as Regular & Decaffeinated Coffee & Hot Tea
$3.50 per person

Assorted Soda and Bottled Water
$2.50 per person
HORS D’OEUVRES

SELECTIONS

Traditional Platters

Cheese & Crackers,
Vegetables & Dip &
Fresh Fruit

Ask about upgrading to one of our Simply Delicious Platters!

Tier 1 Selections

Mushroom, Asparagus & Potato
Black Pepper Chicken Skewer
Sweet Potato & Avocado Bites
Pine Nut Stuffed Portobello w/Parmesan
Buffalo Chicken Puffs
Cheesy Bacon Wrapped Jalapeños
Sweet & Spicy Sriracha Chicken Bites
Endive w/Pomegranate, Walnuts & Maytag
Bleu Cheese
Fig & Goat Cheese Thyme Crostini
Red Quinoa Kumara Croquet

Roasted Ripe Heirloom Tomato
w/Rosemary White Beans
Cranberry, Brie & Prosciutto Crostini
Pistachio Crusted Goat Cheese Balls
w/Sundried Tomato
Belgian Endive w/Roquefort Mousse & Pear
Balsamic Marinated Watermelon
w/Pistachio Encrusted Goat Cheese
Black Pepper Cracker w/Boursin Herb
Cheese & Green Peas
Cucumber w/White Bean Paste & Tofu
Mini Caprese Skewers
Tier 2 Selections

Roasted Vegetable & Bleu Cheese Stuffed Mushrooms
Spinach & Artichoke Bites
Homemade Spanikopita
Pomegranate Arancini w/Goat Cheese Fonduta
Teriyaki Beef Skewers
Burled Pear w/Prosciutto, Cranberry & Goat Cheese
Tapenade with Crostini
Basil & Cream Cheese Stuffed Cherry Tomatoes
Himalayan Zucchini Roll Up
Pancetta Chips w/Goat Cheese & Pear
Cucumber Round w/Honduran Mango Salsa
Roasted Beet w/Pan Seared Sesame Tuna

Tier 3 Selections

Panko Crusted Crab Cake Bite w/Roasted Red Pepper Aioli
Braised Tenderloin w/Horseradish Tomato Relish on Toasted Baguette
Mini Beef Wellingtons
Bacon Wrapped Scallions
Crab Stuffed Mushrooms
Shrimp Scampi
California Shrimp Poached in Lemon Osso Buco
Sweet Corn Madeleines w/Caviar & Crème Fraîche
Daemen Dragon Roll Sushi
Garlic Shrimp w/Tequila Lime Sauce
Smoked Salmon Crostini w/Herbed Cream Cheese
Curried Shrimp in Phyllo Cup w/Mango Chutney
### Buffet Packages

- **Standard Buffet**
  - Salad Selection, Rolls & Butter, Two Tier 1 or 2 Entrees, Two Side Dishes & Two Vegetables
  - Starting at $22.95/person

- **Simply Delicious Premier Package**
  - Three Tier 1 Hors d'oeuvres, Salad Selection, Rolls & Butter, Two Tier 1 or Tier 2 Entrees, Two Side Dishes & Two Vegetables
  - Starting at $24.95/person

- **Simple Entree Buffet**
  - Salad Selection, Rolls & Butter, Two Tier 1 or 2 Entrees, One Side Dish & One Vegetable
  - Starting at $19.95/person

### Served Meal Packages

- **Simple Served Dinner**
  - Salad Selection, Rolls & Butter, One Tier 1 Entree, One Side Dish, One Vegetable & One Dessert Selection
  - China Service Starting at $23.75/person

- **Standard Served Dinner**
  - Salad Selection, Rolls & Butter, One Tier 2 Entree, One Side Dish, One Vegetable & One Dessert Selection
  - China Service Starting at $26.25/person

- **Simply Delicious Served Dinner**
  - Salad Selection, Rolls & Butter, One Tier 3 Entree, One Side Dish, One Vegetable & One Dessert Selection
  - China Service Starting at $31.25/person
**Tier 1 Entrées**
- Cheese Lasagna
- Vegetable Lasagna
- Rigatoni & Meatballs
- Sausage or Chicken Cavatappi Alfredo
- Chicken Parmesan
- Honey Glazed Ham
- Chicken Piccata

**Tier 2 Entrées**
- Sautéed Chicken Breast
- Stuffed Chicken Breast
- Lemon Butter Tilapia
- Carved Turkey Breast
- Carved Rosemary Orange Pork
- Tuscan Roast Pork
- Carved Sirloin Steak
- Chicken Marsala
ENTRÉES CONT.

OPTIONS

Tier 3 Entrées
Carved Beef Tenderloin
Herb Encrusted Carved Beef Tenderloin
Pan Seared Scallops
Chive Crusted Salmon
Balsamic Glazed Salmon
Shrimp Scampi

Add a Carving Station
$4.00 pp
Beef Tenderloin
Herb Encrusted Carved Beef Tenderloin
Flank Steak
Prime Rib
Beef Roulade
Skirt Steak
Strip Loin
Accompaniments

SALADS, VEGETABLES AND SIDE DISHES

OPTIONS

Salads
Traditional Mixed Green Salads
Caesar Salad
Greek Salad
Harvest Salad
Romaine Waldorf Salad
Spinach Salad
Antipasto Salad
Tossed Italian Salad

Vegetables
Broccoli Florets
Broccoli Medley
Buttered Whole Baby Carrots
Buttered Whole Kernel Corn
Caramelized Baby Carrots
Cauliflower Florets
Cauliflower Medley
Green Beans Almondine
Lemon Butter Asparagus
Skillet Zucchini
Southern Style Green Beans
Haricot Vert Vegetable Medley
Seasonal Vegetables
SALADS, VEGETABLES AND SIDE DISHES CONT.

OPTIONS

**Sides**

- Au Gratin Potatoes
- Baked Potatoes
- Cavatappi Alfredo
- Baked Macaroni & Cheese
- Traditional Mashed Potatoes
- Garlic Mashed Red Skin Potatoes
- Herb Roasted New Potatoes
- Rosemary & Garlic Roasted Red Skin Potatoes
- Roasted Yukon Gold Potatoes
- Traditional Rice Pilaf
- Sweet Potato Casserole with Pecan Crumble Topping
THE CAKE

CELEBRATE

$700.00

Accommodates up to 100 guests. Additional count can be added above 100 at $2.95 per person. Whipped Cream and Buttercream frosting and many cake flavors available. Should you decide to provide your cake from another source, Daemen Dining Services will still cut and serve this for you as well as provide coordinating plates, forks and cocktail napkins.
DESSERT OPTIONS

DELICIOUS

**Pies - $2.95 pp**
- Homemade Apple Cranberry Pie
- Crumbletop Apple Pie
- Triple Berry Pie
- Lemon Meringue Pie
- Banana Cream Pie

**NY Style Cheesecake - $3.95 pp**
- Traditional Plain
- Cherry
- Peanut Butter
- Chocolate Browine Oreo
- Strawberry
- Toffee Crunch
- Peppermint
- Praline Chocolate Ganache
- Raspberry
- Cranberry
- New Almond Crunch

**Decorated All-Occasion Cakes (single layer) - $20.00 & Up**

CAKE FLAVORS: White, Chocolate, Yellow, Marble, Banana Nut, Carrot, Spiced & Red Velvet

ICING FLAVORS: Traditional Butter Cream, Whipped Cream Frosting, Cream Cheese Frosting & Chocolate Fudge Frosting
Support Bar Packages

1. Beer & Wine Service Package
Includes assorted sodas, bottled water, iced tea, ice for drinks as well as icing down any beer (keg/can/bottle) and/or wine. Glassware includes white/red stemware and cooler glasses (16oz) for beer & non-alcoholic beverages.

   China: $5.95 pp/hr       Disposable: $4.95 pp/hr

2. Full Bar Package
Includes assorted sodas, iced water, iced tea, ice for drinks as well as icing down any beer (keg/can/bottle) and/or wine. Glassware includes white/red stemware, rocks glasses and cooler glasses (16oz) for beer & non-alcoholic beverages. All bar mixers to include orange juice, grapefruit juice, pineapple juice, cranberry juice, tonic & soda. Additionally all garnishes such as oranges, lemons, lime, maraschino cherries, etc., are included.

   China: $9.95 pp/hr       Disposable: $7.95 pp/hr

*Bartender fee is $24/hour, minimum 3 hours. This fee covers one bartender, setup & teardown service.
LINEN OPTIONS

DETAILS

1 Square Tablecloth
   Black, White, Blue or Ivory
   Price: $7.50 per linen

2 Round Tablecloth
   White or Black
   Price: $18.50 per linen

3 Solid Floor Length
   White
   Price: $20.50 per linen

4 Patterned Floor Length
   Charcoal Grey Pinwheel Pattern
   Price: $25.00 per linen

Napkins, Overlays & Chair Covers: Additional Charge
PLANNING THE PERFECT EVENT starts here

Contact Us @

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