

Hors D'Oeuvres

25 pieces

Watermelon Skewers

Basil, Feta \$45

Chickpea Bites

Buffalo Style Wrapped in Bib Lettuce \$40

Falafel Bites with Tzatziki \$50

Crabcakes

Vegan or Traditional \$65

Bruschetta Rounds

Tomato, Basil, Balsamic over Melted Provolone Garlic Toast \$40

Stuffed Mushrooms

Vegan or Traditional \$50

Stuffed Pepper Rounds

3 cheeses, Sausage, Banana Pepper over Melted Provolone Garlic Toast \$45

Spinach Artichoke Round

3 cheeses, Herbs, Spinach and Artichoke over Melted Provolone Garlic Toast \$45

Chicken Satay

Skewered with Thai Peanut Sauce \$50

Chicken Wings

Hot, Medium, Mild or BBQ \$25

Chicken Fingers

Hot, Medium, Mild or BBQ \$50

Vegan Quinoa Meatballs

Cashew Cream Cheese \$50

Beef Carpaccio Canapé

Tenderloin with Horseradish and Garlic Aioli \$60

Shrimp Cocktail

Baja Cocktail Sauce \$50

BBQ Tiger Shrimp

Wrapped in Bacon with House BBQ Sauce \$60

Brick Oven Pizzas

Choose 5

Caprese Buffalo Mozzarella, Red Sauce, Balsamic, Basil \$10

Marguerite – Aged Provolone, Red Sauce, Pepperoni \$11

Sausage – Buffalo Mozzarella, Broccoli Provolone, Italian Sausage \$12

Chicken – Artichokes, Aged Provolone, Red Sauce, Banana Pepper, Basil \$12

Vegan Meatball– Quinoa Meatball, Cashew Ricotta, Banana Pepper \$12

Black & Blue – Steak, Spinach, Blue Cheese, Aged Provolone \$15

Platters and Pans

Based on 20-25pp

Chips and Dip

Onion and Herb Dip \$2pp

Cheese and Fruit

Seasonal Fruits, Assorted Cheeses, Crackers \$3pp

Artisanal Cheese Platter

Tapenade, Hummus, Truffle Honey Assorted Breads, Fruit \$4.5pp

Vegetable Platter

House Ranch Dip, Vegan Tzatziki \$2.5

Chef Salad

Balsamic and Ranch Dressing \$3.5pp

Grilled Caesar Salad

Romaine, Parmesan, Croutons \$4pp

Pasta Salad

Diced Summer Vegetables \$3pp

Roasted Vegetables

Seasonal Varietals \$3.5pp

Truffle Potatoes

Roasted Baby Reds, Herbs \$4pp

Basmati Rice Pilaf

Peas, Carrots, Onion \$3pp

Mac & Cheese

Made with Extra Sharp Cheddar \$4pp

Breakfast Buffet

Basic – Scrambled Eggs, House Smoked Bacon, Home fries, French Toast, \$14 pp

Deluxe – Eggs Benedict (Traditional or Florentine), House Smoked Bacon, Turkey Sausage, Home fries, French Toast, Fresh Fruit, Assorted Danish \$18 pp

Vegan – Veggs Benedict with Tofu Egg, Avocado Toast, Home fries, Quinoa Granola with Almond Milk, Fresh Fruit \$16 pp

Bagels and Lox – Assorted Fresh Baked Bagels, House Cured and Smoked Salmon Lox, Plain and Vegetable Cream Cheese Smear, Cucumber, Lettuce, Tomato, Onion, Capers \$12 pp

Buffet

Assorted Clubs - Choose 3 Options: Tuna, Ham, Turkey, Roast Beef, Corned Beef, Pasta Salad, Home Made Truffle Parmesan Potato Chips \$14 pp

Picnic - Grilled to order Beef, Chicken and Veggie Burgers, Gourmet Condiment Station, Pasta or Potato Salad, Grilled Corn on the Cob or Heirloom Tomato and Green Bean Salad \$18 pp

Healthy Choice - Build your own Chicken Caesar Station, Avocado Toast Squares, Vegan Garbanzo Tots with Hemp Ranch, Gluten Free Pesto Primavera, Stuffed Mushrooms and Watermelon with Basil and Feta Skewers \$18 pp

Buffet (Continued)

Kid's Corner - Gourmet Grilled Cheese, Chicken Fingers, Baked Ziti, Assorted Vegetable and Fruit Platter, Fresh Rolls, Sundae Station \$12 pp

Vegan Favorites – Spiralized Vegetable Pasta with Cashew Béchamel, Beer Braised Cauliflower Tacos, Pad Thai Bowl with Gluten Free Pasta, Seasonal Vegetable \$20 pp

Buffalo Favorites - Beef on Weck, Italian Sausage, Peppers, Onions, Provolone, Baked Ziti, Chicken Wings, Carrots and Celery, Chef Salad \$18 pp

Italian Favorites – Antipasto Platter, Chicken Carbonara, Broiled Haddock with Tomato and Basil, Meatballs, Mediterranean Salad, Spinach Garlic Bread, , \$24

Carving Station - Choose two Meats :

Roasted or Smoked Turkey, Roasted Pork Loin, Roast Beef, Smoked Ham, Assorted Rolls, Au Gratin Potatoes, Caesar or chef salad, Seasonal Vegetable \$26 pp

Steak and Chicken - Cooked to order Strip Steak and Chicken Breast with Chimichurri, Pesto and Mushroom Sauces, Loaded Baked Potato Station, Tomato Napoleon with Basil, Mozzarella and Balsamic Reduction, Seasonal Vegetable \$30 pp

Beverages

Non Alcoholic – Coffee, Tea, Soda and Juice \$4 pp

Cash Bar - All Selections of Liquor, Bottles Wine and Beer. Guests may pay for drinks or Host may run a tab. \$75 service fee for each bartender.

Open Bar - Well & Call Drinks, Bottled Domestic, House Red and White Wine, Soda, Juice, Tea, and Coffee

2 Hours \$16pp, \$10pp Additional Hour

Cocktail party - 2 Hour Open Bar
Food per Person: 2 chicken wings, 2 pieces of pizza and crudites \$22 pp

Desserts

Assorted Cookies – Choose Two: Chocolate Chip, Peanut Butter, Oatmeal, Holiday Sugar Cookie, Vegan Almond Joy \$2 each

Sundae Station – Hot Fudge, Whipped Cream, Cherries, Peanut, Rainbow Jimmies \$3.50 pp

Cheesecake – House Made on Graham Cracker Crust, Strawberries \$3.50

Vegan Cheesecake – House Made with Cashews, Raspberries and Almond Date Crust \$3.50

Rum Cake Parfait - Pusser's Rum Soaked Pound Cake with Chocolate Pudding Mousse \$4

Peanut Butter Pie – Oreo Crusted with Chocolate Sauce \$3.50

Chocolate Pretzel Pie – Pretzel Crusted with Chocolate Pudding Mousse \$3.50

Strawberry Shortcake – Griddled Poundcake, Fresh Strawberries and Whipped Cream \$3.50

Hors D'Oevures

25 pieces

Vegan Potato Skins

Cashew Cream, Vegan Bacon Bits, Green Onion, Jalapeno \$50

Potato Skins

Cheddar, House Bacon, Sour Cream, Green Onion, Jalapeno \$65

Quesadilla

White Corn Tortilla, Chicken, Cheddar, Onion, Guacamole, Sour Cream, Salsa \$50

Shrimp Cargot

Baked Shrimp, Butter, Garlic, Parmesan \$60

Ceviche Cubano

Mahi, Tuna, Shrimp, Plantain \$85

Checklist

Number of Guests _____

Date _____

Start Time _____

Food Time _____

End Time _____

Hors D'Oevures _____

Main Course _____

Dessert _____

Beverages _____

Special Requests/ Dietary Needs _____

Terms and Conditions

A non-refundable \$75 room fee for weekdays or a \$150 room fee for Friday

or Saturday must be received to reserve the banquet facility. There is an \$500 week day minimum or \$1000 weekend minimum for all events. Catered events may require additional fees.

Payment shall be made 3 days prior to the event. Credit arrangements may be made with preauthorization of credit card. Payment may be made in cash, check (made payable to 'The Steer') or credit card. An 8.75% sales tax and 18% gratuity will be applied to all food and beverages unless exempt. If your group is tax exempt, the tax exempt form must be submitted one week prior to event.

One week prior to the event, the Event Coordinator must be notified of the number of guests expected to attend and the Menu must be confirmed. This number shall be the "Guaranteed Minimum". You will be billed in advance based on the "Guaranteed Minimum" and charged accordingly the day of the event.

The Host will assume the responsibility for any and all damages caused by the client or any of the client's guests, whether in reserved banquet rooms or in any part of the restaurant. The client may inspect premises with the Event Coordinator prior to signing the contract. The Steer will not assume responsibility for the damage or loss of any items in function rooms or restaurant prior to, during, or following the event. The Steer reserves the right to exclude or reject any and all objectionable persons from the function and the restaurant without liability. Guest and Patrons must adhere to all applicable New York State Laws In the event of any illegal activity The Steer reserves the right to cease party operations and is entitled to full payment for services rendered. Prices are subject to change without notice.



Banquet menu

Thank you for your interest in booking your next party at the Steer Restaurant and Saloon. We look forward to making your event special. Our upstairs private room is available for sit down dinners, banquets and cocktail receptions. We can accommodate 25-100 guests. Our seasonal roof top terrace can accommodate an additional 50 guests.

For a more intimate experience, we also offer private Chef's Table Experience. Explore vegan and carnivore Cooking/Classes and Tastings for up to 12 guests and by request can be hosted by owners Tucker and Erin Curtin. Our banquet coordinator and chef can customize your menu to meet your desires and special dietary needs. We are ready to exceed your expectations.

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