

# Buffalo Billiards

## Catering Menu

### Light Bites

<b>Tortilla Chips &amp; Homemade Salsa</b>	<b>\$55</b>
Add Guacamole	<b>\$35</b>
<b>Tortilla Chips with</b>	
Warm Parmesan Spinach Dip	<b>\$80</b>
Warm Crab Dip	<b>\$120</b>
<b>Seasonal Vegetable Tray</b>	<b>\$85</b>
Served with ranch dip	
<b>Seasonal Fresh Fruit Platter</b>	<b>\$90</b>
<b>Gourmet Cheese Tray</b>	<b>\$100</b>
Served with crackers	

### Salads

<b>Spring Greens Salad</b>	<b>\$70</b>
With tomatoes, cucumber, & onion, served with Balsamic vinaigrette & ranch dressing	
<b>ADD Grilled Chicken</b>	<b>\$40</b>

### Sides

<b>Antipasto Skewers</b>	<b>\$150</b>
Arrangement of mozzarella cheese, sun-dried tomato, artichoke hearts, & kalamata olives brushed with Italian dressing on a six-inch skewer	
<b>Mushrooms Vol-au-Vent</b>	<b>\$150</b>
Portobello and domestic mushrooms blended with creamy Fontina cheese, seasoned with onions & fresh herbs in a flaky puff pastry	
<b>Mozzarella Sticks</b>	<b>\$105</b>
Served with marinara sauce	
<b>Vegetable Egg Roll</b>	<b>\$85</b>
Cabbage, celery, water chestnuts, mushrooms, & carrots with a touch of soy sauce. Served with a sweet chili sauce.	
<b>Thai Chicken &amp; Cashew Spring Roll</b>	<b>\$130</b>
Chicken and slices of cashew seasoned with tangy Thai spices. Served with a sweet chili sauce	

### Main Dishes

<b>Chicken Wings</b>	<b>\$115</b>
Choose a flavor: Traditional Buffalo, BBQ, Teriyaki, or Cajun. Served with bleu cheese & ranch.	
<b>Chicken Fingers</b>	<b>\$115</b>
Served with Honey Mustard & BBQ	
<b>Guinness Meatballs</b>	<b>\$115</b>
Mini meatballs baked in Guinness Stout sauce	
<b>Mini Crab Cakes</b>	<b>\$150</b>
Served with tartar sauce & lemon wedges	
<b>Spiced Peel-n-Eat Shrimp</b>	<b>\$150</b>
Steamed with Old Bay seasoning	
<b>Fried Shrimp</b>	<b>\$100</b>
Served with tartar and cocktail sauce	
<b>Shrimp Cocktail</b>	<b>\$300</b>
Served chilled with cocktail sauce	
<b>Quesadillas</b>	
Cheese filled flour tortillas served with salsa, pico de gallo, & sour cream	
<b>Seasonal Vegetables</b>	<b>\$100</b>
<b>Grilled Chicken</b>	<b>\$110</b>
<b>Marinated Steak</b>	<b>\$120</b>
<b>Fajitas</b>	
Warm tortillas with your choice of meat, grilled peppers & onions served with salsa & guacamole, Pico de gallo, and sour cream	
<b>Steak</b>	<b>\$150</b>
<b>Chicken</b>	<b>\$150</b>
<b>Grilled Skewers</b>	
Sautéed peppers & onions with your choice of meat	
<b>Marinated Steak or Chicken</b>	<b>\$110</b>
<b>Spiced Shrimp</b>	<b>\$150</b>
<b>Mini Chicken Cordon Bleu</b>	<b>\$75</b>
Mini bites of chicken breast stuffed with cheese and ham and lightly breaded	
<b>Mini Beef Wellington</b>	<b>\$85</b>
Beef tenderloin medallions with a shiitake & oyster mushroom cream duxelle seasoned with shallots, garlic and sherry in a puffed pastry	

## Sandwich & Wrap Platters

<b>Mini Beef Burgers</b>	<b>\$110</b>
On rolls with lettuce & tomato	
<b>Add Cheese</b>	<b>\$15</b>
<b>Mini Chicken Sandwiches</b>	<b>\$110</b>
On rolls with lettuce & tomato	
<b>Mini Crab Cake Sandwiches</b>	<b>\$165</b>
On rolls with lettuce, tomato and onion. Served with tartar sauce & lemon wedges	
<b>Barbecue Pork Sandwiches</b>	<b>\$100</b>
Pulled pork with BBQ sauce. Served with creamy coleslaw.	
<b>Turkey Club or Chicken Salad Wraps</b>	<b>\$105</b>
Choose deli turkey, bacon, lettuce and tomato OR creamy chicken salad wrapped in flour tortillas.	

## Desserts

<b>Mini Cheesecakes</b>	<b>\$90</b>
Bite sized variety includes Chocolate, Berry, Lemon, Espresso, & Amaretto	
<b>Chocoholic Brownies</b>	<b>\$90</b>
Brownies with chocolate icing sprinkled with nuts	
<b>Tiramisu</b>	<b>\$4.50/Ea.</b>
Espresso soaked lady fingers layered with a light, rich mocha mousse	
<b>Whole Cheesecakes or Pies</b>	<b>Market</b>
Available with 5 business days notice	

---

### Serving Suggestions

Each platter has approximately 25 servings.

The recommended menu for 25 guests is as follows:  
**Total of 5-7 Different Items**

The recommended menu for 40 guests is as follows:  
**Total of 9-12 Different Items**

These suggestions can be multiplied for more guests.

Sample menus are available.

### Taxes and Fees:

All prices on this menu are pre-tax. Catering also includes a 17% service fee before tax is added.

### Ordering:

All catering orders must be placed at least seven (7) business days in advance to allow sufficient time for ordering and preparation.

Some items may be available for additional order on day of event.

NOTE: Foods may not be allergen free.