



CHEF'S BANQUET MENU





*Where Friends and Family
Meet to Eat*



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Dear Friends,

We welcome you and your guests to enjoy Chef's beautiful banquet facilities. Our commitment to hospitality and quality food preparation is evident in everything we serve. We lovingly prepare fresh hors d'oeuvres, main courses, pasta dishes and vegetables. Our banquets always include Chef's famous sauces, and freshly baked bread or rolls.

We are able to accommodate groups of up to 125 guests for all occasions. We host gatherings for every business and social event including, holiday parties, birthday parties, anniversaries, wedding receptions, bridal and baby showers, business meetings and cocktail buffets. Our rooms are available for breakfast, lunch and dinner seminars.

We are conveniently located and provide free parking in a secure, well lighted parking lot. We also provide a long list of amenities at no extra charge. While we have an array of packages to choose from, special menus are available upon request.

Our family and staff are dedicated to making your special occasion a memorable one. We look forward to helping you plan and host your next event. Please contact Suzanne, our Banquet Manager at 716-856-9187 or email Suzanne@ilovechefs.com or stop in for a visit.

Thank you for considering Chef's Restaurant. Our family-run restaurant has been a community meeting place since 1923.



Respectfully,

Lou Billittier

Mary Beth Billittier

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FREE AMENITIES

- Our bread and rolls are baked fresh daily on the premises
- Convenient, well-lighted and secured parking
- Champagne toast for head table (wedding with over 50 guests) Silver candelabra for head table (for your candles) Centerpieces available
- Skirted cake and gift tables
- Linen tablecloths and napkins (change in color additional charge) We will place set your favors and napkins
- Background music is provided
- We will gladly place your cookies on serving platters
- Our staff will cut, serve and wrap your cake
- Dance floor is available upon request
- Podium, microphone, telephone jacks, easel and American flag are available upon request

OTHER IMPORTANT ITEMS

- Special menus are available upon request
- Gluten Free Pasta is available, add \$2.00 per person
- All buffet menus are available at half price for children under 12
- Our private meeting rooms can accommodate up to 125 guests, and are available at no charge when lunch or dinner is served.
- Audiovisual equipment rentals are available with advance notice

APPETIZERS

*Minimum of 30 people
All prices based on 50 pieces*

HOT HORS D'OEUVRES

Miniature meatballs in Chef's sauce	\$75.00
Clams casino	\$125.00
Fried ravioli	\$75.00
Stuffed mushroom caps	\$100.00
Chicken wings with bleu cheese	\$77.00
Chicken fingers	\$100.00
Roast beef sandwiches	\$125.00
Cheese and pepperoni sheet pizza	\$60.50
White sheet pizza	\$66.00

COLD HORS D'OEUVRES

Antipasto	\$4.25 / person
Fruit tray	\$3.25 / person
Vegetable tray with dip	\$3.25 / person
Cheddar cheese and crackers	\$3.95 / person
Pepperoni, assorted cheese and crackers	\$4.25 / person
Iced shrimp bowl	\$98.95

BREAKFAST

CONTINENTAL BREAKFAST **\$11.95 / person**

Minimum 20 people

Juice	Fresh fruit tray
Assorted danish	Coffee/Brewed hot tea

BREAKFAST BUFFET **\$17.50 / person**

Minimum 30 people

Orange juice	Home fries
Fruit cocktail	Assorted danish
Eggs	Coffee/Brewed hot tea
Bacon and sausage	

BRUNCH BUFFET **\$21.95 / person**

Minimum 40 people

Orange juice	Chef salad
Fruit cocktail	Chicken cutlet
Scrambled eggs	Rigatoni
Home fries	Vegetable medley
Bacon and sausage	Orange sherbet
Rolls and butter	Coffee/Brewed hot tea

Danish and coffee	\$7.95 / person
Pitchers of juice	\$9.85
Coffee by the pot	\$9.25

Prices do not include sales tax or 20% gratuity

SIT DOWN LUNCH

LUNCH BUFFET

\$23.95 / person

*Minimum 40 people
Served between 11am and 3pm*

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Served between 11am and 3pm*

Includes: Chef salad, Rolls and butter, Coffee/tea, Dessert

CHOOSE 2 ENTREES

(additional 3rd entrée choice \$1 per person)

ITALIAN SPECIALTIES

Small spaghetti	\$18.95
Small spaghetti parmesan	\$19.75
Small stuffed shells	\$18.95
Chicken parmesan and spaghetti	\$20.00
Boneless chicken cacciatore and spaghetti	\$20.95
Meat and cheese lasagna	\$17.50
Chicken Caesar salad	\$16.75

Add \$2.50/ for meatballs, mushrooms or sausage.

AMERICAN SPECIALTIES

Choice of potato	
Choice of vegetable	
Roast beef au jus	\$18.75
Breaded pork chop with applesauce	\$18.75
Roast chicken	\$19.25
Roast turkey with stuffing and gravy	\$19.75
Broiled Cod	\$18.75
Chicken fingers with steak fries	\$16.95

**Final count of each entree must be called in 2 days
prior to banquet**

All entrees are served with meat sauce.
Plain sauce is available upon request.

Chef salad
Rigatoni
Rolls and butter
Cannoli or orange sherbet
Coffee/Brewed hot tea

CHOICE OF POTATO

Oven roasted potatoes
Rice Pilaf
Mashed potatoes with gravy

CHOICE OF VEGETABLE

Vegetable medley
Green beans
Whole kernel corn
Broccoli

CHOICE OF TWO MEATS

Roast turkey with stuffing and gravy
Breaded pork chops with applesauce
Roast chicken
Roast beef au jus
Chicken cutlet
Banquet-cut Italian sausage
with peppers and onions

Add \$2.50 / person for an additional meat selection.

Prices do not include sales tax or 20% gratuity

DELUXE BUFFET

\$30.50 / person

ITALIAN BUFFET

\$28.95 / person

Minimum 30 people
Lunch or dinner

Minimum 30 people
Lunch or dinner

DRINK

Fruit punch

APPETIZER

Assorted cheese and crackers

Fresh fruit platter

Assorted canapes (tuna, chicken and crab)

BUFFET

Chef Salad

Rigatoni

Oven-roasted potatoes

Vegetable medley

Banquet-cut Italian sausage
with peppers and onions

Chicken cutlets

Rolls and butter

AFTER THE MEAL

Coffee/Brewed hot tea

Mini Cannoli

Special mix salad

Vegetable tray

Rigatoni

Meatballs

Green beans

Stuffed shells

Chicken cutlet

Rolls and butter

Coffee/Brewed hot tea

Cannoli

All entrees are served with meat sauce.
Plain sauce is available upon request.

Prices do not include sales tax or 20% gratuity

DINNER BUFFET

\$27.50 / person

FAMILY-STYLE DINNER **\$29.95/person**

Minimum 40 people

Relish tray
Chef salad
Rigatoni
Rolls and butter
Coffee/Brewed hot tea
Cannoli or orange sherbet

CHOICE OF POTATO OR RICE

Real whipped potatoes
Oven-roasted potatoes
Rice Pilaf

CHOICE OF VEGETABLE

Vegetable medley
Green beans
Whole kernel corn
Broccoli

CHOICE OF TWO MEATS

Roast turkey with stuffing and gravy
Breaded pork chops with applesauce
Banquet-cut Italian sausage
with peppers and onions
Roast chicken
Roast pork loin
Boneless chicken cacciatore

Add \$2.50 / person for an additional meat selection.

All entrees are served with meat sauce.
Plain sauce is available upon request.

Minimum 40 people

Minestrone Soup
Chef Salad
Rigatoni
Rolls and butter
Coffee/Brewed hot tea
Cannoli or orange sherbet

CHOICE OF POTATO OR RICE

Real whipped potatoes
Oven-roasted potatoes
Rice Pilaf

CHOICE OF VEGETABLE

Vegetable medley
Green beans
Whole kernel corn
Broccoli

CHOICE OF TWO MEATS

Breaded pork chops with applesauce
Roast turkey with stuffing and gravy
Roast chicken
Boneless chicken cacciatore
Roast beef au jus
Roast pork loin

Banquet-cut Italian sausage
with peppers and onions

Prices do not include sales tax or 20% gratuity

SIT-DOWN DINNERS

Minimum 40 people

Minestrone soup
 Chef salad
 Bread and butter
 Coffee/Brewed hot tea
 Cannoli

CHOOSE 2 ENTREES

(additional 3rd entrée choice \$1.00 per person)

Boneless chicken cacciatore with spaghetti	\$25.75
<i>Boneless breast of chicken in a light red sauce with green peppers and mushrooms</i>	
Chicken parmesan with spaghetti	\$26.50
Veal parmesan with spaghetti	\$35.50
Spaghetti with meatballs	\$20.85
Spaghetti parmesan	\$23.95
Meat and cheese lasagna	\$21.50
Stuffed shells	\$22.75
Eggplant parmesan with spaghetti	\$21.95

Add \$2.50 / person for meatballs, mushrooms or sausage.

All entrees are served with meat sauce.
 Plain sauce is available upon request.

With the following entrees,
 choose a potato and vegetable:

CHOICE OF POTATO

Real whipped potatoes
 Oven-roasted potatoes
 Rice Pilaf

CHOICE OF VEGETABLE

Vegetable medley
 Green beans
 Whole kernel corn
 Broccoli

Chicken Francaise	\$27.25
<i>Egg-battered chicken breast fillets sauteed in lemon butter and Grand Marnier sauce</i>	
Roast turkey	\$22.95
<i>Served with stuffing and gravy</i>	
Roasted chicken (one half chicken)	\$22.95
<i>Seasoned with Italian spices</i>	
Breaded pork chops (two chops)	\$23.75
<i>Center-cut loin chops served with applesauce</i>	
Broiled Cod	\$20.25
<i>Served with lemon butter sauce</i>	

Final count of each entree must be called in 2 days prior to banquet.

Prices do not include sales tax or 20% gratuity

SMALL PARTY PACKAGES

Minimum 20 people
Choose one menu only

All menus include

Salad
Bread and butter
Coffee/Brewed hot tea
Cannoli

MENU 1 **\$20.95**

Spaghetti and meatballs

MENU 2 **\$23.95**

Spaghetti parmesan

MENU 3 **\$26.95**

Served family-style

Rigatoni
Oven-roasted potatoes
Banquet-cut Italian sausage with peppers
and onions
Chicken parmesan
Vegetable medley

MENU 4 **\$21.95**

Guest choice of:

Meat and cheese lasagna
Pasta broccoli
Spaghetti and meatballs

MENU 5 **\$22.95**

Guest choice of:

Boneless chicken cacciatore and spaghetti
Lasagna with one meatball
Small spaghetti parmesan

MENU 6 **\$25.95**

Guest choice of:

Chicken parmesan
Cheese ravioli
Spaghetti parmesan with 2 meatballs

**Final count of each entree must be called
in 2 days prior to banquet.**

All entrees are served with meat sauce.
Plain sauce is available upon request.

BAR PACKAGES

Bartender is furnished for banquets of 50 or more guests. A \$10.00 bar service charge is applied for banquets of less than 50 guests.

HOUSE BRANDS BAR PACKAGE

Whiskey, scotch, gin, vodka, bourbon, rum, wines and draft beer. All mixers including fruit juices and vermouth

UNLIMITED QUANTITY

One hour	\$13.95 / person
Two hours	\$15.95 / person
Three hours	\$17.95 / person
Four hours	\$19.95 / person

For premium brands, add \$3.00 / person.

BEER, WINE AND SODA PACKAGE

Draft beer, house wines and soda

UNLIMITED QUANTITY

One hour	\$11.95 / person
Two hours	\$13.95 / person
Three hours	\$15.95 / person
Four hours	\$17.95 / person

CASH BAR OR HOST BAR

Per-drink prices

Premium Brands	\$5.50
House Brands	\$4.50
Beer	\$4.00 – \$4.75
Wine by the glass	\$5.50 – \$7.25
Pop by the glass	\$1.25 (small)
Pitchers of pop	\$9.00
Wine toast	\$2.50 / person
Champagne toast	\$2.50 / person

Prices do not include sales tax or 20% gratuity

BEVERAGES

We have an extensive wine list. Bottles of wine are available with advanced notice. Our house wine is Paul Masson.

HOUSE WINE BY THE CARAFE

Burgundy	\$21.95
Chianti	\$22.95
Chablis	\$21.95
Cabernet Sauvignon	\$22.95
Chardonnay	\$22.95
Champagne (750ml)	\$33.00
White Zinfandel	\$21.95

PUNCH

Serves 30 people

Champagne	\$55.00
Wine	\$45.00
Fruit	\$36.95

BOTTLED BEER

Molson Canadian	\$5.50
Labatt	
Labatt Light	
Labatt Nordic N.A.	
Coors Light	
Michelob Ultra	

DRAFT BEER

Pitcher	\$15.00
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OPTIONAL EXTRAS FOR YOUR PARTY, BANQUET OR WEDDING

Sweet Table of your cookies and/or cake with our coffee and tea

\$1.00 / person

Colored linen tablecloths (special order)

\$2.00 / table

Colored linen napkins (special order)

\$.75 / person

White glove service

\$2.00 / person

TV or Projector

\$15.00

Screen rental

\$10.00

DEPOSITS AND PAYMENT

Party deposits

\$100.00

Banquet Room will not be guaranteed unless a deposit is received.

In the event of a cancellation, a deposit will be refunded only if a party of similar value is scheduled. The deposit will be returned after the date of the scheduled party.

Payment for the function shall be discussed before the date of the function. Personal checks are accepted for final payment with a credit card backup. Your deposit will be applied to your total bill.

TERMS OF AGREEMENT

Prices quoted are subject to increase should there be increased costs for foods, beverages, commodities, labor, taxes or currency values. If changes occur, they will go into effect immediately. For long-range parties, we will not exceed a 10% increase of current prices upon receipt of deposit.

Entree selections must be limited to two choices or an additional \$1.00 per person charge is added for the third entree. Color coded place cards required.

Chef's Restaurant takes seriously its privilege to serve alcoholic beverages. We reserve the right to refuse to serve alcohol to anyone. It is our responsibility to refuse service of alcohol to anyone who may jeopardize his or her safety or the safety of others. The sale of alcoholic beverages is prohibited to any person less than 21 years of age.

If the projected number of guests falls considerable below the planned estimate, we reserve the right to substitute an alternate room to accommodate your guests.

Decorating personnel may arrive 1 hour before the scheduled time of your event.

Two weeks before your scheduled party, you must notify our Banquet Manager of your menu selections and approximate number of guests. We need a guaranteed number of guests one week before the event. The guaranteed number of guests for which you will be charged, even if fewer guests attend, can be changed 48 hours prior to the function. We will prepare 5% above this number to allow for some additional guests.

New York State sales tax and 20% gratuity will be added to the final bill.

All bookings with tax exempt status must provide tax exempt form prior to event.

Liquor, wine and other beverages may not be brought in from outside sources.

Chef's Restaurant cannot assume responsibility for any merchandise or articles left in the banquet area during or following your event.

All food from buffet and family style banquets must be consumed on the premises.

Luncheons are scheduled between 11 am and 4 pm.

Dinners are scheduled between 5 pm and 10 pm.

DRIVING DIRECTIONS

FROM I-190 SOUTH

- Take I-190 to Elm Street exit - exit 6
- Keep right at the fork in the ramp
- Merge onto the Seneca Street exit
- Follow Seneca Street for two lights, to corner of Chicago Street

FROM ROUTE 5 SKYWAY

- Take Skyway to the 1st exit - I-190 South
- Take I-190 South to the 1st exit - Elm Street
- Keep left at the fork in the ramp
- Merge right onto the Seneca Street exit
- Follow Seneca Street for two lights, to corner of Chicago Street

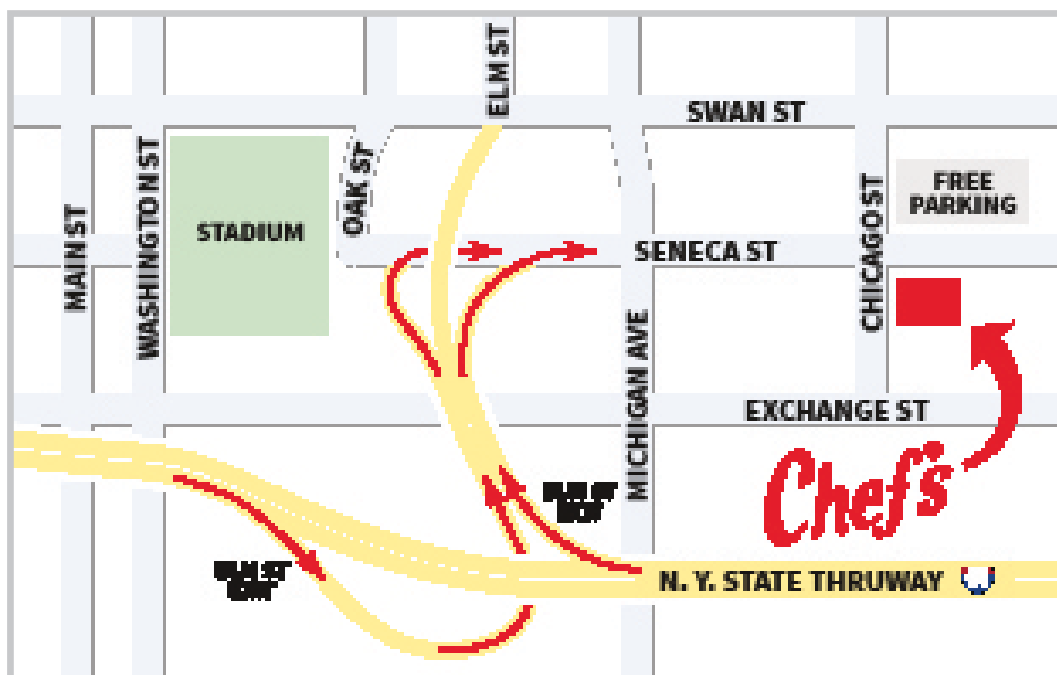
FROM ROUTE 33

- Take Route 33 West towards Downtown Buffalo
- Route 33 West becomes Oak Street
- Follow Oak Street to Seneca Street
- Make a left onto Seneca Street
- Follow Seneca Street for two lights, to corner of Chicago Street

FROM NEW YORK STATE

THRUWAY I-90 OR I-190 NORTH

- Take I-190 exit - exit 53, towards Downtown Buffalo/Canada
- Take I-190 to Elm Street exit - exit 6
- Keep right at the fork in the ramp
- Merge onto Seneca Street exit
- Follow Seneca Street for two lights, to corner of Chicago Street





- **ANNIVERSARIES**
- **BRIDAL SHOWERS**
- **BUSINESS MEETINGS**
- **REHEARSAL DINNERS**
- **WEDDING RECEPTIONS**

CHEF'S RESTAURANT

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Buffalo, New York 14204

BANQUET MANAGER:

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