



THE OLD  
LIBRARY  
EVENTS

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SPORTS BANQUETS | AWARD DINNERS | PROM PACKAGES

2019

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116 S Union St, Olean, NY, 14760 | Tel. 716-372-2226

# SPORTS BANQUET & AWARDS DINNER

INCLUDES: COFFEE, TEA, SODA, ROLLS & BUTTER

## SALAD (CHOOSE ONE)

INDIVIDUALLY SERVED

### CLASSIC CAESAR SALAD

Fresh romaine lettuce with our famous Caesar dressing and homemade croutons

### FRESH GARDEN SALAD

Mixed greens, cucumber, shredded carrots and cherry tomatoes with a honey balsamic dressing

## BUFFET INCLUDES

- ✓ **CARVING STATION:**
  - Roast beef, ham & turkey
  - ✓ Fresh fruit medley
  - ✓ Green beans w/ roasted red peppers
  - ✓ Glazed carrots
- ✓ Penne w/ alfredo, marinara and white clam sauces
- ✓ Meatballs
- ✓ Chicken marsala
- ✓ Mashed potatoes
- ✓ Turkey gravy

### BUFFET UPGRADES

EACH ENTRÉE SELECTION WILL BE ADDED TO YOUR BUFFET

**Italian sausage** – 2 PER PERSON  
with peppers & onions

**Broiled halibut** – 3.50 PER PERSON  
Served with a white wine butter sauce

**Fresh Salmon** – 6 PER PERSON  
Served with lobster dill sauce

### CARVING STATION UPGRADES

SELECTION WILL REPLACE BEEF

**Prime Rib** – 6 PER PERSON

**Beef Tenderloin** – 9 PER PERSON  
Served with a white wine butter sauce

## DESSERT (CHOOSE ONE)

INDIVIDUALLY SERVED

**BERRY COBBLER** with salted caramel ice cream

**CHOCOLATE PEANUT BUTTER DREAM**

**DELUXE BROWNIE**

**CHEESECAKE** with strawberry, blueberry or cherry topping

**VANILLA ICE CREAM**

## ENHANCEMENTS

### ADD A SOUP COURSE - 2 PER PERSON

SERVED BEFORE SALAD COURSE

Italian Wedding Soup  
Minestrone Soup  
Vegetable Beef Soup

### SIGNATURE SWEETS - 6 PER PERSON

SERVED WITH COFFEE & TEA

Mini Cannoli  
Cream Puffs  
Eclairs  
Lemon Bar  
Raspberry Streusel  
7 Layer Bar  
Chocolate Mouse Cups  
Deluxe Brownie Bites  
Raspberry Cheesecake Squares

### PRESENTATION EQUIPMENT

PROVIDED AT NO ADDITIONAL COST

AV Equipment  
Microphone & Podium  
WIFI Access  
Colored Napkins

**25** PER PERSON

MINIMUM GUARANTEE APPLIES

# PROM BUFFET DINNER

INCLUDES: COFFEE, TEA, SODA, ROLLS & BUTTER

## HORS D'OEUVRES PRESENTATION

Fresh fruit, cheddar, swiss & hot pepper cheeses, variety of crackers

## SALAD (CHOOSE ONE)

INDIVIDUALLY SERVED

### CLASSIC CAESAR SALAD

Fresh romaine lettuce with our famous Caesar dressing and homemade croutons

### FRESH GARDEN SALAD

Mixed greens, cucumber, shredded carrots and cherry tomatoes with a honey balsamic dressing

## BUFFET INCLUDES

- ✓ Fresh fruit medley
- ✓ Green beans w/ roasted red peppers
- ✓ Glazed carrots
- ✓ Mashed potatoes
- ✓ Meatballs
- ✓ Penne w/ alfredo, marinara and white clam sauces
- ✓ Chicken marsala
- ✓ Turkey gravy
- ✓ CARVING STATION:  
Roast beef, ham & turkey

## BUFFET UPGRADES

EACH ENTRÉE SELECTION WILL BE ADDED TO YOUR BUFFET

**Italian sausage – 2 PER PERSON**  
with peppers & onions

**Broiled halibut – 3.50 PER PERSON**  
Served with a white wine butter sauce

**Fresh Salmon – 6 PER PERSON**  
Served with lobster dill sauce

## DESSERT (CHOOSE ONE)

INDIVIDUALLY SERVED

**BERRY COBBLER** with salted caramel ice cream

**CHOCOLATE PEANUT BUTTER DREAM**

**DELUXE BROWNIE**

**CHEESECAKE** with strawberry, blueberry or cherry topping

**VANILLA ICE CREAM**

## ENHANCEMENTS

### ADD A SOUP COURSE - 2 PER PERSON

SERVED BEFORE SALAD COURSE

Italian Wedding Soup  
Minestrone Soup  
Vegetable Beef Soup

### SIGNATURE SWEETS - 6 PER PERSON

SERVED WITH COFFEE & TEA

Mini Cannoli  
Cream Puffs  
Eclairs  
Lemon Bar  
Raspberry Streusel  
7 Layer Bar  
Chocolate Mouse Cups  
Deluxe Brownie Bites  
Raspberry Cheesecake Squares

### PRESENTATION EQUIPMENT

PROVIDED AT NO ADDITIONAL COST

Dance Floor  
AV Equipment  
Microphone & Podium  
WIFI Access  
Colored Napkins

**40** PER PERSON

MINIMUM GUARANTEE APPLIES

# PROM SIT DOWN DINNER

INCLUDES: COFFEE, TEA, SODA, ROLLS & BUTTER

## HORS D'OEUVRES PRESENTATION

Fresh fruit, cheddar, swiss & hot pepper cheeses, variety of crackers

## SOUP (CHOOSE ONE)

INDIVIDUALLY SERVED

Italian Wedding Soup    Fresh Fruit Cup    Minestrone Soup

## SALAD (CHOOSE ONE)

INDIVIDUALLY SERVED

### CLASSIC CAESAR SALAD

Fresh romaine lettuce with our famous Caesar dressing and homemade croutons

### FRESH GARDEN SALAD

Mixed greens, cucumber, shredded carrots and cherry tomatoes with a honey balsamic dressing

## ENTRÉE SELECTIONS (CHOOSE THREE)

### Chicken Saltimbocca

Chicken cutlets sautéed in lemon with fresh sage and garlic, topped with prosciutto & capers

### Sliced Pork

Served with cranapple chutney

### Pesto Chicken

Chicken breast marinated with pesto & topped with mozzarella & diced tomatoes

### Halibut Filet

Seasoned & topped with bruschetta & asiago cheese

### Chicken Marsala

cutlets sautéed with pancetta, garlic, shallots & mushrooms in marsala wine

### Roasted Vegetables

With a Mediterranean orzo

## STARCH (CHOOSE ONE)

Twice Baked Potatoes

Roasted Rosemary Baby Red Potatoes

Crispy Fried New Potatoes

Wild Mushroom Risotto

## VEGETABLE (CHOOSE ONE)

Seasonal Chef's Vegetable Blend

Green Beans w/ Roasted Red Peppers

Glazed Carrots

## DESSERT (CHOOSE ONE)

INDIVIDUALLY SERVED

**APPLE COBBLER** with salted caramel ice cream

**CHOCOLATE PEANUT BUTTER DREAM**

**DELUXE BROWNIE**

**CHEESECAKE** with strawberry, blueberry or cherry topping

**VANILLA ICE CREAM**

## ENHANCEMENTS

### SIGNATURE SWEETS - 6 PER PERSON

SERVED WITH COFFEE & TEA

Mini Cannoli

Cream Puffs

Eclairs

Lemon Bar

Raspberry Streusel

7 Layer Bar

Chocolate Mouse Cups

Deluxe Brownie Bites

Raspberry Cheesecake Squares

### PRESENTATION EQUIPMENT

PROVIDED AT NO ADDITIONAL COST

Dance Floor

AV Equipment

Microphone & Podium

WIFI Access

Colored Napkins

**40** PER PERSON

MINIMUM GUARANTEE APPLIES

# SIGNATURE PROM DINNER

INCLUDES: COFFEE, TEA, SODA, ROLLS & BUTTER

## HORS D'OEUVRES PRESENTATION

Fresh fruit, cheddar, swiss & hot pepper cheeses, variety of crackers

## SOUP (CHOOSE ONE)

INDIVIDUALLY SERVED

Italian Wedding Soup    Fresh Fruit Cup    Minestrone Soup

## SALAD (CHOOSE ONE)

INDIVIDUALLY SERVED

### CLASSIC CAESAR SALAD

Fresh romaine lettuce with our famous Caesar dressing and homemade croutons

### FRESH GARDEN SALAD

Mixed greens, cucumber, shredded carrots and cherry tomatoes with a honey balsamic dressing

## DUAL ENTRÉE

Plated combination of  
**SLICED FILET MIGNON**

AND ONE OF THE FOLLOWING:

### Chicken Marsala

cutlets sautéed with pancetta, garlic, shallots & mushrooms in marsala wine

### Chicken Saltimbocca

Chicken cutlets sautéed in lemon with fresh sage and garlic, topped with prosciutto & capers

### Pesto Chicken

Chicken breast marinated with pesto & topped with mozzarella & diced tomatoes

## STARCH (CHOOSE ONE)

Twice Baked Potatoes

Roasted Rosemary Baby Red Potatoes

Crispy Fried New Potatoes

Wild Mushroom Risotto

## VEGETABLE (CHOOSE ONE)

Seasonal Chef's Vegetable Blend  
Green Beans w/ Roasted Red Peppers  
Glazed Carrots

## DESSERT (CHOOSE ONE)

INDIVIDUALLY SERVED

Baked Alaska Presentation  
Bananas Foster Presentation

## ENHANCEMENTS

### SIGNATURE SWEETS

SERVED WITH COFFEE & TEA

Mini Cannoli  
Cream Puffs  
Eclairs  
Lemon Bar  
Raspberry Streusel  
7 Layer Bar  
Chocolate Mouse Cups  
Deluxe Brownie Bites  
Raspberry Cheesecake Squares

### PRESENTATION EQUIPMENT

PROVIDED AT NO ADDITIONAL COST

Dance Floor  
AV Equipment  
Microphone & Podium  
WIFI Access  
Colored Napkins

**60** PER PERSON

MINIMUM GUARANTEE APPLIES

# HORS D'OEUVRES

## COLD HORS D'OEUVRES

### **JUMBO SHRIMP TOWER** (500 PER 200 PIECES)

Jumbo shrimp displayed on our tower & served with lemons & cocktail sauce

### **IMPORTED CHEESE & FRUIT PRESENTATION – 5.50** PER PERSON

Sharp cheddar, dill Havarti, smoked gouda, cranberry stilton, watermelon, pineapple, honeydew & cantaloupe garnished with fresh grapes & strawberries & served with a variety of crackers

### **“TASTE OF ITALY” ANTIPASTO - 5** PER PERSON

Salami, soppressata, prosciutto, mortadella & capicola, provolone, gouda & dill Havarti served with an olive salad

### **SEASONAL FRESH FRUIT &**

#### **DOMESTIC CHEESE PRESENTATION- 4** PER PERSON

Cheddar, swiss & hot pepper jack cheeses, watermelon, pineapple, honeydew & cantaloupe garnished with fresh grapes & strawberries & served with a variety of crackers

#### **BRUSCHETTA BAR – 4** PER PERSON

Olive tapenade, our classic bruschetta, Caprese bruschetta & baked brie served with crostini and fresh Italian bread

#### **CRUDITE PRESENTATION - 3** PER PERSON

Celery, carrots, cherry tomatoes, cauliflower, red pepper & broccoli served with our roasted vegetable dip and garlic hummus

#### **DOMESTIC CHEESE DISPLAY – 2.50** PER PERSON

Cheddar, swiss & hot pepper jack cheeses served with a variety of crackers

#### **BRIE WHEEL – 60** PER WHEEL (SERVES 30-40 GUESTS)

Soft brie served with fruit, assorted nuts, and baked with maple brown sugar glaze

## ENHANCEMENTS

### **HOT HORS D'OEUVRES**

*PER 100 PIECES*

CRAB CAKES – 300  
BACON WRAPPED SCALLOPS – 275  
SHRIMP SCAMPI – 225  
CLAMS CASINO – 175  
WILD MUSHROOM & FONTINA CHEESE  
FLATBREAD – 160  
VEGETABLE EGGROLLS – 180  
STUFFED MUSHROOM CAPS – 125  
ARTICHOKES FRANCAISE – 125  
SWEDISH MEATBALLS – 120  
CHICKEN CORDON BLEU BITES – 125  
CHICKEN KABOBS – 120  
SWEET CHILI CHICKEN SATAYS – 125  
ASIAN BEEF SATAYS – 130  
CHICKEN WINGS – 150  
BRUSCHETTA BREAD – 110

### **COLD HORS D'OEUVRES**

*PER 100 PIECES*

JUMBO SHRIMP COCKTAIL SHOOTERS – 310  
JUMBO SHRIMP COCKTAIL – 280  
MELON BALL PROSCIUTTO SKEWER – 150  
LOADED BAKED POTATO BITES – 100  
CAPRESE SKEWERS – 110  
BAGUETTE w/ BRIE & SUNDRIED TOMATO – 125  
ROASTED GARLIC HUMMUS CUPS – 100  
BUFFALO CHICKEN WING BITES – 125  
BEEF ON WECK CROSTINIS – 110  
BOURSIN CHEESE & PROSCIUTTO PHYLLO CUPS  
– 120  
ANTIPASTO SKEWERS – 125  
CRANBERRY-PORT WINE RELISH & GOAT  
CHEESE CROSTIN – 110

# SWEET & SAVORY TABLES

## SIGNATURE SWEETS TABLE – 6 PER PERSON

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### *SERVED WITH REGULAR & DECAF COFFEE & TEA*

Mini Cannoli  
Cream Puffs  
Eclairs  
Lemon Bar  
Raspberry Streusel  
7 Layer Bar  
Chocolate Mouse Cups  
Deluxe Brownie Bites  
Raspberry Cheesecake Squares

## CANNOLI, COOKIE & COFFEE STATION – 7 PER PERSON

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### *OUR HOMEMADE CANNOLI*

Classic Cannoli	Pistachio Cannoli
Espresso Cannoli	Chocolate Cannoli
Oreo Cookie Cannoli	Limoncello Cannoli

### *OUR HOMEMADE COOKIES*

Chocolate Chip	M&M	Oatmeal Raisin
Peanut Butter	Sugar	Molasses

Regular/decaf coffee & tea served with vanilla, cinnamon & hazelnut syrups, chocolate shavings, cream, sugar, honey & cinnamon

## BEEF ON WECK BAR – 5 PER PERSON

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Roast beef served with kummelweck rolls, accompanied with au jus and horseradish

French fries served with ketchup & mustard

## COFFEE STATION

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### *PROVIDED AFTER THE MEAL WITH DESSERT*

UP TO 150 PEOPLE – 100

150 – 200 PEOPLE – 150

OVER 250 PEOPLE - 200