



THE OLD  
LIBRARY  
EVENTS

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BIRTHDAY GATHERINGS

2019

[WWW.THEOLDLIBRARYOFOLEAN.COM](http://WWW.THEOLDLIBRARYOFOLEAN.COM)

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

# BRUNCH BUFFET

INCLUDES: COFFEE, TEA & JUICE

## BRUNCH BUFFET

Assorted breakfast pastries and muffins  
Bagels w/ cream cheese, jelly & butter  
Fresh fruit medley  
Garden salad w/ assorted dressings

## CARVING STATION

Virginia glazed ham  
Turkey  
Roast beef

## HOT SELECTIONS

Eggs benedict with fresh hollandaise sauce  
Scrambled eggs  
French toast  
Applewood smoked bacon  
Breakfast sausage  
Chicken ala King  
Breakfast potatoes  
Chef's blend of seasonal vegetables

**24** PER PERSON

MINIMUM GUARANTEE APPLIES  
AVAILABLE 10AM - 1PM

## ENHANCEMENTS

**FRESH FRUIT W/ INDIVIDUAL YOGURT & GRANOLA – 3 PER PERSON**

**FRESH FRUIT & BERRIES  
W/ INDIVIDUAL YOGURT & GRANOLA – 5 PER PERSON**

**OMELET STATION – 6 PER PERSON**

Freshly made omelet w/ your choice of peppers, onions, cheese, ham, mushrooms & diced tomatoes

**SMOKED SALMON – 3.50 PER PERSON**

Smoked salmon w/ red onion, capers, dill sauce & mini bagels

**FRESH SALMON – 6 PER PERSON**

Fresh salmon w/ a lobster dill sauce

**SIGNATURE SWEETS TABLE – 6 PER PERSON**

*SERVED WITH REGULAR & DECAF COFFEE & TEA*

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

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

*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

**BLOODY MARY BAR – 7 PER PERSON**

Absolute	Dill pickles	Fresh mini mozzarella
Absolute Citron	Pepperoncini	
Celery sticks	Pepperoni	
Hot sauce	Jumbo olives	

**MIMOSA BAR – 5 PER PERSON**

*PRESENTED FOR ONE HOUR*

Champagne  
Sugar cubes  
Fresh fruit & berries

# SIT DOWN LUNCH

SERVED BY OUR STAFF

## ENTRÉE SALAD (CHOOSE ONE)

INCLUDES:

CHOICE OF SOUP & DESSERT, COFFEE, TEA & SODA, ROLLS & BUTTER

### TENDERLOIN SALAD – 21 PER PERSON

Sliced tenderloin, baby greens, sharp cheddar, candied pecans, fresh apples & dried cherries topped with a maple dressing

### CLASSIC CHICKEN CAESAR SALAD – 18 PER PERSON

Herb grilled chicken, freshly cut romaine with Caesar dressing & homemade croutons

### SUMMER SALAD WITH GRILLED CHICKEN – 18 PER PERSON

Mixed greens, black beans, corn, tomatoes, red onion, cheddar & grilled chicken w/ our buttermilk ranch dressing

## HOT ENTRÉES

INCLUDES:

CHOICE OF SOUP OR SALAD, POTATO, VEGETABLE, DESSERT, COFFEE, TEA & SODA, ROLLS & BUTTER

### 8oz FILET MIGNON – 32 PER PERSON

The most tender of all cuts, seasoned with butter, salt & pepper

### PRIME RIB – 25 PER PERSON

10oz boneless cut, served with au jus

### CHICKEN SALTIMBOCCA – 18 PER PERSON

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

### CHICKEN PARMESAN – 18 PER PERSON

Breaded chicken cutlets served with pasta & red sauce

### CHICKEN MARSALA – 18 PER PERSON

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

### SLICED PORK – 18 PER PERSON

Served with cranapple chutney

### BROILED HALIBUT – 18 PER PERSON

Served with a white wine lemon butter sauce

### FRESH SALMON – 19 PER PERSON

Fresh salmon served with a lobster dill sauce

### PORTABELLA MUSHROOM STACK – 17 PER PERSON

Roasted portabellas w/ squash, zucchini, asparagus & roasted pepper

### ROASTED VEGETABLES – 17 PER PERSON

Roasted vegetables with Mediterranean orzo

## OPTIONS

### SOUP or SALAD (CHOOSE ONE)

Italian Wedding Soup

Minestrone Soup

Vegetable Beef Soup

Classic Caesar Salad

Fresh romaine w/ homemade Caesar dressing & croutons

Fresh Garden Salad

Mixed greens, cucumber, shredded carrots & cherry tomatoes w/ a honey balsamic dressing

### STARCH (CHOOSE ONE)

Twice baked potatoes

Roasted rosemary baby red potatoes

Crispy fried new potatoes

Wild mushroom risotto

### VEGETABLE (CHOOSE ONE)

Chef's blend of seasonal vegetables

Green beans with roasted red peppers

Glazed carrots

### DESSERT (CHOOSE ONE)

Berry cobbler w/ salted caramel ice cream

Chocolate peanut butter dream

Deluxe brownie

Cheesecake with strawberry topping

Vanilla ice cream

# HOT LUNCHEON BUFFET

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

- ✓ Fresh fruit medley
- ✓ Garlic mashed potatoes
- ✓ Chefs seasonal vegetable blend
- ✓ Penne w/ alfredo, marinara and white clam sauces

## MEAT (CHOOSE TWO)

Bourbon chicken	Roast beef served w/ rolls
Chicken saltimbocca	Sliced turkey breast
Chicken marsala	Italian Sausage w/ peppers and onions
Meatballs	

ADD A THIRD MEAT SELECTION TO YOUR BUFFET – 3.50 PER PERSON

## 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

### BLOODY MARY BAR - 7 PER PERSON

Absolute	Dill Pickles
Absolute Citron	Pepperoncini
Celery Sticks	Pepperoni
Hot sauce	Jumbo Olives
Fresh mini-mozzarella	

### MIMOSA BAR – 5 PER PERSON

PRESENTED FOR ONE HOUR

Champagne  
Sugar cubes  
Fresh fruit & berries

### FRESH SALMON – 6 PER PERSON

Fresh salmon served w/ lobster dill sauce

### BREAKFAST

### PASTRY PLATTER – 3 PER PERSON

Assorted Danish & muffins

**18** PER PERSON

MINIMUM GUARANTEE APPLIES  
AVAILABLE 11AM – 2PM

# GARDEN BUFFET

*INCLUDES: COFFEE, TEA, SODA, ROLLS & BUTTER*

## BUFFET INCLUDES

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### SALAD BAR

Mixed greens, tomato, cucumbers, diced carrots, garbanzo beans, bacon, black olives, dried cranberries, asiago cheese, croutons, Caesar, Italian, and balsamic vinaigrette dressings

## ASSORTED WRAPS & SANDWICHES

(CHOOSE THREE)

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Chicken Caesar wrap  
Roasted red pepper turkey wrap  
Grilled veggie wrap  
Chicken Milanese wrap  
Roast beef on focaccia  
Turkey club  
Ham & swiss

## SIDES (CHOOSE THREE)

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Fresh fruit medley  
Potato salad  
Tomato-cucumber salad  
BLT dip  
Homemade pita chips

## DESSERT (CHOOSE ONE)

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*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**

**18** PER PERSON

*MINIMUM GUARANTEE APPLIES  
AVAILABLE 11AM - 2PM*

# 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
Peanut Butter	Sugar

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

# BAR PACKAGES

## REGULAR BAR

Whiskey ( <b>7 Crown</b> )	Southern Comfort	White Zinfandel
Vodka ( <b>Skyy</b> )	Peachtree Schnapps	Chardonnay
Rum ( <b>Bacardi</b> & <b>Captain Morgan</b> )	Manhattan's	Pinot Grigio
Gin ( <b>Beefeater</b> )	Martini's	Moscato
Bourbon ( <b>Jim Beam</b> )	Draft Beer (Coors Light & Labatt Blue)	Merlot
Scotch ( <b>Dewar's</b> )	Non-alcoholic beer	Cabernet Sauvignon

HOURS	REGULAR
One Hour	12.00
Two Hour	16.00
Three Hour	18.50
Four Hour	21.00
Five Hour	23.50

## PREMIUM BAR UPGRADES

INCLUDES REGULAR BAR PACKAGE W/ PREMIUM BRANDS BY THE BOTTLE

WOODFORD RESERVE BOURBON – 95	ABSOLUTE VODKA – 80
JOHNNY WALKER BLACK SCOTCH – 125	GREY GOOSE VODKA – 95
CROWN ROYAL WHISKEY – 100	HENDRICK'S GIN – 95
JACK DANIEL'S WHISKEY – 95	

## BEVERAGE OPTIONS

THE FOLLOWING CAN BE ADDED TO ANY OPEN BAR PACKAGE

**HOUSE WINE WITH DINNER – 3 PER PERSON | CHOOSE TWO**

Cabernet Sauvignon	Chardonnay	Moscato	Riesling
Merlot	Pinot Grigio	White Zinfandel	

**PREMIUM WINE WITH DINNER – 6 PER PERSON | CHOOSE TWO**

(BERINGER FOUNDER'S ESTATE)

Cabernet Sauvignon	Chardonnay	Moscato
Merlot	Pinot Grigio	White Zinfandel

**CHAMPAGNE TOAST – 2 PER PERSON**

**HOUSE WINE W/ DINNER & CHAMPAGNE TOAST – 4.50 PER PERSON**

**PREMIUM WINE W/ DINNER & CHAMPAGNE TOAST – 7.50 PER PERSON**

## BEER, WINE & SODA BAR

INCLUDES

Soda	Merlot	Chardonnay	White Zinfandel
Draft beer	Pinot Grigio	Cabernet Sauvignon	

**FIRST HOUR – 6 PER PERSON**

**EACH ADDITIONAL HOUR – 3 PER PERSON**

## PUNCH

**FRUIT - 15 PER GALLON**

**WINE - 40 PER GALLON**

**CHAMPAGNE - 45 PER GALLON**

**MIMOSA - 50 PER GALLON**

## SODA BAR

**ONE HOUR – 4 PER PERSON**

**TWO HOURS – 6 PER PERSON**

**THREE HOURS – 7 PER PERSON**

**FOUR HOURS – 8 PER PERSON**

## BOTTLED BEER

(CHOOSE 2) – **3.50 PER PERSON**

**MICHELOB ULTRA**

**COORS LITE**

**LABATT BLUE**

**LABATT BLUE LIGHT**

**BUDWEISER**

**BUD LIGHT**

## CRAFT BEER CYLINDERS\*

**SAM ADAM'S**

**ELLCOTTVILLE BREWING COMPANY**

**FOUR MILE BREWERY**

**SOUTHERN TIER BREWERY**

**DOGFISH HEAD BREWERY**

*\* Please note that options are unlimited,  
please inquire about your favorite*



# UPGRADES

*CUSTOMIZE YOUR MENU BY UPGRADING TO OUR FAVORITES*

## 1. SALAD

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### **CHEF SALAD - 2.50** PER PERSON

Sharp cheddar, baby greens, candied pecans, fresh apples & dried cranberries tossed in a maple vinaigrette dressing

### **CHOP SALAD - 2.50** PER PERSON

Fresh iceberg chiffonade, pancetta bacon, shredded mozzarella, diced red onion, basil, tomatoes and garbanzo beans tossed in a Dijon mustard vinaigrette and topped w/ asiago

## SOUP

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### **BUTTERNUT SQUASH SOUP - 2.50** PER PERSON

### **ROASTED RED PEPPER BISQUE - 2.50** PER PERSON

## PASTA

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### **TRUFFLED FETTUCINI CARBONARA - 4** PER PERSON

Hand cut egg noodles, guanciale, in a pecorino roman cream sauce

### **RIGATONI BOLOGNESE - 4** PER PERSON

Rigatoni, braised beef braciola, tomato sauce, pecorino Romano

## STARCH

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### **SCALLOPED POTATOES AU GRATIN - 2** PER PERSON

Thinly sliced potatoes layered with a creamy mushroom sauce and layered with cheddar cheese and baked until golden brown

### **SMOKED MACARONI & CHEESE - 3** PER PERSON

orecchiette pasta, bacon, smoked cheddar and gouda

## VEGETABLES

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### **ROASTED ROOT VEGETABLE MEDLEY - 2** PER PERSON

Parsnips, sweet potato, rainbow carrots, potatoes and beets seasoned and roasted

### **GRILLED ASPARAGUS - 2** PER PERSON

Seasoned and grilled