



THE OLD
LIBRARY
EVENTS

COCKTAIL PARTIES & STATIONS

2019

WWW.THEOLDLIBRARYOFOLEAN.COM

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

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

BAR PACKAGES

REGULAR BAR

Whiskey (7 Crown)	Southern Comfort	White Zinfandel
Vodka (Skyy)	Peachtree Schnapps	Chardonnay
Rum (Bacardi & Captain Morgan)	Manhattan's	Pinot Grigio
Gin (Beefeater)	Martini's	Moscato
Bourbon (Jim Beam)	Draft Beer (Coors Light & Labatt Blue)	Merlot
Scotch (Dewar's)	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*

COCKTAIL PARTY

INCLUDES:

**2 HOURS OF OPEN BAR WITH
1 HOUR OF HORS D'OEUVRES**

ASSORTMENT OF FRESH FRUIT & CHEESE

Seasonal fresh fruit accompanied with a variety of cheese and served with crackers

STATIONS

TENDERLOIN TIPS AU POIVRE

Tenderloin sautéed with mushrooms, onions with demi-glace

ASSORTED PASTAS

Penne w/ alfredo, marinara and white clam sauces

ROASTED FRENCH TURKEY CARVING STATION

CAESAR SALAD STATION

Romain, parmesan, croutons, freshly prepared with our Caesar dressing

DISPLAYED HORS D'OEUVRES

STUFFED MUSHROOMS

SWEDISH MEATBALLS

PASTA LOUIS

MINI CHICKEN CORDON BLEU

ARTICHOKES FRANCAISE

CHICKEN WINGS

- Fresh fruit & cheeses presented upon guest arrival
- Stations & hors d'oeuvres presented for 1 hour
- Open bar 2 hours, with additional hours available

ENHANCEMENTS

**ADDITIONAL HOUR OF
OPEN BAR – 2.50 PER PERSON (PER HOUR)**

**ADDITIONAL HOUR OF HORS D'OEUVRES –
5 PER PERSON (PER HOUR)**

SIGNATURE SWEETS TABLE – 6 PER PERSON

SERVED WITH REGULAR & DECAF COFFEE & TEA

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

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
Peanut Butter	Sugar
Oatmeal Raisin	Molasses

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

35 PER PERSON

MINIMUM 75 GUESTS

STATION STYLE PARTIES (PAGE 1 OF 2)

OPENED AND SERVED FOR 1 ½ HOURS

CHOOSE MINIMUM OF 4 STATIONS

(MINIMUM OF 75 GUESTS)

SALAD BAR – 6 PER PERSON

Mixed greens, tomato, cucumber, carrots, garbanzo beans, bacon, black olives, dried cranberries, asiago, croutons, grilled chicken, Caesar, Italian and balsamic vinaigrette

MEDITERRANEAN STATION – 5 PER PERSON

Chicken kabobs w/ rice, crudité display featuring fresh vegetables served with hummus and pita

AMERICAN STATION – 7 PER PERSON

Oven roasted turkey and Virginia baked ham carved to order served with gravy, cranberry relish, mustard and rolls

LOADED MASHED POTATO STATION – 5 PER PERSON

Mashed garlic potatoes accompanied by sour cream, cheddar cheese, whipped butter, bacon and chives.

PASTA STATION – 8 PER PERSON

Customized arrangement for your guests, our chef will freshly prepare pasta dishes

PASTA (CHOOSE ONE)

Penne
Farfalle

SAUCE (CHOOSE TWO)

Classic Marinara Alfredo
Pesto White Clam

SIDES INCLUDE:

Grilled chicken, broccoli, mushrooms, tomatoes, onion and basil

ADD OUR BRUSCHETAS BREAD – 1 PER PERSON

BEEF & CHICKEN STATION – 8 PER PERSON

ROAST BEEF - Served on kummelweck rolls and accompanied w/ au jus and horseradish

CHICKEN WINGS – Accompanied with blue cheese, hot sauce, carrots and celery

SLIDER STATION – 8 PER PERSON

Mini burgers served with French fries and accompanied with cheddar cheese, red onion, bacon, lettuce, tomato, ketchup, mustard, relish, and pickles

RAW BAR – MARKET PRICE

Jumbo shrimp, fresh oysters and Alaskan King crab legs

ADD 3OZ LOBSTER TAILS – MARKET PRICE

CARVING STATIONS

CEDAR PLANK SALMON – 9 PER PERSON

Fresh salmon, seasoned and grilled on cedar plank

PRIME RIB – 9 PER PERSON

Perfectly seasoned and served with au jus and fresh rolls

RACK OF LAMB – 9 PER PERSON

Served with mint jelly and gravy

BEEF TENDERLOIN – 12 PER PERSON

Served with our bordelaise sauce and fresh rolls

ADD SEASONED SPINACH – 2 PER PERSON

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