



THE OLD  
LIBRARY  
EVENTS

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CORPORATE EVENTS & SOCIAL GATHERINGS

2019

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

# COCKTAIL PARTY

## ENHANCEMENTS

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

ADDITIONAL  
OPEN BAR

ADDITIONAL  
5 PER PERSON

## SIGNATURE TABLE

SERVED WITH

Mini Cannons  
Cream Puffs  
Eclairs  
Lemon Bars  
Raspberry

## CANNON STATION

OUR HOME

Classic Cannons  
Espresso Cakes  
Oreo Cookies

OUR HOME

Chocolate  
Peanut Butter

Regular/demi  
vanilla, cinnamon  
chocolate sauce  
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 BRUSCHETTA 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**

# STATION STYLE PARTIES (PAGE 2 OF 2)

## ENHANCEMENTS

### COLD HORS D'OEUVRES

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

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

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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

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*PER 100 PIECES*

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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

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### COLD HORS D'OEUVRES

*PER 100 PIECES*

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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 ( <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*

# SIT-DOWN DINNER SELECTIONS

## SERVED BY OUR STAFF

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

## ENTRÉE SELECTIONS (CHOOSE THREE)

### 8 OZ FILET MIGNON - 32

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

**10 OZ DELMONICO - 42** – hand cut, well marbled boneless ribeye topped with our steak butter

### NEW YORK STRIP STEAK – 37

10oz hand cut boneless steak topped with our steak butter

### SLICED PORK – 25

Served with a cranapple chutney

### CHICKEN SALTIMBOCCA – 25

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

### CHICKEN MARSALA - 25

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

### PESTO CHICKEN - 25

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

### CHICKEN PARMIGIANA – 25

Served with pasta and our red sauce

### LASAGNA BOLOGNASE– 25

“Al forno” meat ragu, béchamel, parmesan & mozzarella

### FRESH SALMON – 25

Served with a lobster dill sauce

### MEDITERRANEAN SALMON – 26

Fresh salmon topped with sautéed spinach, feta & sundried tomatoes and served with tomato but blanc

### PORTABELLA MUSHROOM STACK – 23

Squash, zucchini, asparagus and roasted red pepper

### ROASTED VEGETABLES – 23

Seasonal roasted vegetables with a Mediterranean orzo

## SOUP (CHOOSE ONE)

Italian wedding soup

Minestrone soup

Vegetable soup

Fresh fruit cup

## SALAD (CHOOSE ONE)

### 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

## 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

# DELUXE 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

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

### 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

**Rack of Lamb** – 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  
Fresh Fruit Cup

### SALAD UPGRADES

TO REPLACE CURRENT SALAD

#### 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

### STARCH UPGRADES

TO REPLACE CURRENT STARCH

LOADED

**MASHED POTATOES** – 1.50 PER PERSON

**STUFFED SHELLS** – 2.50 PER PERSON

### STARCH UPGRADES

TO REPLACE CURRENT VEGETABLE

**GRILLED ASPARAGUS** – 2 PER PERSON

**BRUSSEL SPROUTS** – 2 PER PERSON

**25** PER PERSON

MINIMUM GUARANTEE APPLIES



# GOURMET BUFFET

INCLUDES: COFFEE, TEA, SODA, ROLLS & BUTTER

## SOUP (CHOOSE ONE)

INDIVIDUALLY SERVED

ITALIAN WEDDING SOUP    MINISTRONE SOUP  
FRESH FRUIT CUP        VEGETABLE BEEF

## 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
- ✓ **CHICKEN SELECTION:** (CHOOSE ONE)
  - Chicken marsala
  - Pesto chicken
  - Bourbon chicken
  - Chicken saltimbocca
- ✓ Fresh fruit medley
- ✓ Green beans w/ roasted red peppers
- ✓ Glazed carrots
- ✓ Roasted rosemary baby red potatoes
- ✓ Penne w/ alfredo, marinara and white clam sauces
- ✓ Meatballs
- ✓ Fresh salmon w/ lobster dill sauce

### CARVING STATION UPGRADES

SELECTION WILL REPLACE BEEF

**Prime Rib – 6 PER PERSON**

**Rack of Lamb – 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 topping

**VANILLA ICE CREAM**

## SOUP COURSE UPGRADE

TO REPLACE CURRENT SOUP

**BUTTERNUT**

**SQUASH SOUP – 2.50 PER PERSON**

**ROASTED RED**

**PEPPER BISQUE – 3 PER PERSON**

## SALAD UPGRADES

TO REPLACE CURRENT SALAD

**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

## STARCH UPGRADES

TO REPLACE CURRENT STARCH

**LOADED**

**MASHED POTATOES – 1.50 PER PERSON**

**STUFFED SHELLS – 2.50 PER PERSON**

## VEGETABLE UPGRADES

TO REPLACE CURRENT VEGETABLE

**GRILLED ASPARAGUS – 2 PER PERSON**

**BRUSSEL SPROUTS – 2 PER PERSON**

**29** PER PERSON  
MINIMUM GUARANTEE APPLIES

# COUNTRY CLUB BUFFET

INCLUDES: COFFEE, TEA, SODA, ROLLS & BUTTER

## SOUP (CHOOSE ONE)

INDIVIDUALLY SERVED

ITALIAN WEDDING SOUP    MINISTRONE SOUP  
FRESH FRUIT CUP        VEGETABLE BEEF

## 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:**  
Beef Tenderloin
- ✓ **CHICKEN SELECTION:**  
(CHOOSE ONE)
  - Chicken marsala
  - Pesto chicken
  - Bourbon chicken
  - Chicken saltimbocca
- ✓ Italian sausage w/ peppers & onions
- ✓ Ricotta stuffed shells w/ red sauce
- ✓ Twice baked potatoes
- ✓ Chef's seasonal vegetable blend
- ✓ Glazed Carrots

### Entrée Options

EACH ENTRÉE SELECTION WILL BE ADDED TO YOUR BUFFET

**BROILED HALIBUT – 3.5** 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**

## SOUP COURSE UPGRADE

TO REPLACE CURRENT SOUP

**BUTTERNUT SQUASH SOUP – 2.50** PER PERSON

**ROASTED RED PEPPER BISQUE – 3** PER PERSON

## SALAD UPGRADES

TO REPLACE CURRENT SALAD

**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

## STARCH UPGRADES

TO REPLACE CURRENT STARCH

**LOADED**

**MASHED POTATOES – 1.50** PER PERSON

**STUFFED SHELLS – 2.50** PER PERSON

## VEGETABLE UPGRADES

TO REPLACE CURRENT VEGETABLE

**GRILLED ASPARAGUS – 2** PER PERSON

**BRUSSEL SPROUTS – 2** PER PERSON

**34** PER PERSON

MINIMUM GUARANTEE APPLIES

# COUNTRY CLUB SIT-DOWN DINNER

## SERVED BY OUR STAFF

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

## DUAL ENTRÉE

Plated combination of

### SLICED FILET MIGNON

AND ONE OF THE FOLLOWING:

#### Chicken Marsala - 68

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

#### Chicken Saltimbocca - 68

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

#### Pesto Chicken - 68

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

### Entrée Upgrades

EACH ENTRÉE SELECTION WILL BE ADDED TO YOUR BUFFET

#### 8 OZ FILET MIGNON – 8 PER PERSON

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

#### FRESH SALMON – 1.50 PER PERSON

Served with lobster dill sauce

#### MEDITERRANEAN SALMON – 2 PER PERSON

Fresh salmon topped with sautéed spinach, feta & sundried tomatoes and served with tomato but blanc

#### STUFFED JUMBO SHRIMP – 6 PER PERSON

Two vegetable stuffed jumbo shrimp

### OPTIONAL ADD-ON PASTA COURSE (CHOOSE ONE)

- 2 PER PERSON

#### FETTUCCINE ALFREDO

#### PENNE WITH MARINARA SAUCE

### SOUP (CHOOSE ONE)

Italian Wedding Soup

Minestrone Soup

Vegetable Beef Soup

### SALAD (CHOOSE ONE)

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

# THE OLD LIBRARY'S BUFFET PACKAGE

INCLUDES: COFFEE, TEA, SODA, ROLLS & BUTTER

## HORS D'OEUVRES PRESENTATION

Fresh fruit and cheese display presented during cocktail hour

## FOUR HOUR OPEN BAR

Include your personalized signature cocktail

## CHAMPAGNE TOAST & WINE AT DINNER

Fresh fruit and cheese display presented during cocktail hour

## SOUP (CHOOSE ONE)

INDIVIDUALLY SERVED

ITALIAN WEDDING SOUP      MINISTRONE SOUP  
FRESH FRUIT CUP          VEGETABLE BEEF

## 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
- ✓ **CHICKEN SELECTION:** (CHOOSE ONE)
  - Chicken marsala
  - Pesto chicken
  - Bourbon chicken
  - Chicken saltimbocca
- ✓ Fresh fruit medley
- ✓ Green beans w/ roasted red peppers
- ✓ Glazed carrots
- ✓ Roasted rosemary baby red potatoes
- ✓ Penne pasta w/ marinara, alfredo & white clam sauce
- ✓ Meatballs
- ✓ Fresh salmon w/ 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**

## SWEET OR SAVORY TABLE (CHOOSE ONE)

### SIGNATURE SWEETS TABLE

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, COOKIES & COFFEE STATION

#### 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

### BEEF ON WECK BAR

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

French fries served with ketchup & mustard

*We will display the Sweet or Savory Table you select approximately 90 minutes after dinner is concluded. We will also cut and serve your wedding cake with freshly brewed coffee and tea.*

**60** PER PERSON

MINIMUM GUARANTEE APPLIES

# GALA PACKAGE

INCLUDES: COFFEE, TEA, SODA, ROLLS & BUTTER

## HORS D'OEUVRES

Seasonal fresh fruit and domestic cheese presentation

## PASSED HORS D'OEUVRES (CHOOSE FOUR)

- Boursin cheese & prosciutto phyllo cups
- Roasted garlic hummus cups
- Beef on weck crostini
- Stuffed mushroom caps
- Cranberry-port wine relish & goat cheese crostini
- Antipasto skewers
- Mini cordon bleu bites
- Loaded baked potato bites

## FOUR HOUR OPEN BAR

Include your personalized signature cocktail

## CHAMPAGNE TOAST & WINE AT DINNER

Champagne toast for all your guests

Bottle of red & white wine placed on each table through dinner

## 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 - 68

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

### Chicken Saltimbocca - 68

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

### Pesto Chicken - 68

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

### Mediterranean Salmon - 69

Fresh salmon topped with sautéed spinach, feta and sun-dried tomatoes and served with tomato bur blanc

### Stuffed Jumbo Shrimp - 72

Two vegetable stuffed jumbo shrimp

### Mixed Grill - 73

Sliced filet mignon, chicken francaise, lamb chops

## 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

## SWEET OR

## SAVORY TABLE (CHOOSE ONE\*)

Signature Sweets Table  
Cannoli, Cookies & Coffee Station  
Beef on Weck Bar

(\*See page 16 for details)

*We will display the Sweet or Savory Table you select approximately 90 minutes after dinner is concluded. We will also cut and serve your wedding cake with freshly brewed coffee and tea.*

**68** STARTING AT  
PER PERSON

MINIMUM GUARANTEE APPLIES

# THE OLD LIBRARY SIGNATURE PACKAGE

INCLUDES: COFFEE, TEA, SODA, ROLLS & BUTTER

## HORS D'OEUVRES

IMPORTED & DOMESTIC CHEESE & FRUIT DISPLAY

Fancy cheddar                      Dill Havarti  
Smoked gouda                      Cranberry stilton

- Served with crackers and seasonal fresh fruit

## PASSED HORS D'OEUVRES (CHOOSE FOUR)

- Asian beef satayas
- Buffalo chicken wing bites
- Vegetable eggrolls
- Baguette w/ brie & sundried tomato
- Melon ball prosciutto skewers
- Cajun chicken kabobs
- Beef on weck crostini

## FOUR HOUR PREMIUM OPEN BAR

Regular bar package with the following upgrades:

GREY GOOSE, CROWN ROYAL, JACK DANIEL'S, & JOHNNY WALKER BLACK

+ Your signature cocktail

## BOTTLED BEER (CHOOSE TWO)

Michelob Lite                      Coors Light                      Budweiser  
Labatt Blue                      Labatt Blue Light

## CHAMPAGNE TOAST & WINE AT DINNER

Champagne toast for all your guests

Bottle of red & white wine placed on each table through dinner

## PASTA

### TRUFFLED FETTUCINI CARBONARA

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

**RIGATONI BOLOGNESE** – rigatoni, braised beef braciolo, tomato sauce, pecorino Romano

## SALAD (CHOOSE ONE)

INDIVIDUALLY SERVED

### HEIRLOOM BEET SALAD

Mixed greens, farandole of beets, goat cheese, hearts of palm, walnut crumble

### GRILLED ROMAINE SALAD

Grilled romaine, heirloom tomato, pickled red onion, smoked guanciale with lemon garlic aioli

## INTERMEZZO

Pomegranate blueberry sorbet

## DUAL ENTRÉE (CHOOSE TWO)

### 8oz Filet Mignon

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

### Chicken Marsala

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

### Mediterranean Salmon

Fresh salmon topped with sautéed spinach, feta and sundried tomatoes and served with tomato bur blanc

### Stuffed Jumbo Shrimp

2 vegetable stuffed jumbo shrimp

## 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

## SWEET OR

## SAVORY TABLE (CHOOSE ONE\*)

Signature Sweets Table  
Cannoli, Cookies & Coffee Station  
Beef on Weck Bar

(\*See page 16 for details)

*We will display the Sweet or Savory Table you select approximately 90 minutes after dinner is concluded. We will also cut and serve your wedding cake with freshly brewed coffee and tea.*

**90** PER PERSON

MINIMUM GUARANTEE APPLIES

# UPGRADES

*CUSTOMIZE YOUR MENU BY UPGRADING TO OUR FAVORITES*

## 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

# 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