



Banquet & Event Menu

www.the31club.com

716-332-3131

Revised 1/1/2016

Selections may vary, prices are guaranteed for 3 months of date



Our banquet facilities are well suited for a variety of events to meet the needs of both our private and corporate clients. We can easily accommodate parties of up to 100 guests. The exquisite atmosphere, service and food of the 31 Club's restaurant overflow into our private rooms. Distinctive culinary ideas, detailed presentations and consistent service are our forte. Weddings, showers, rehearsal dinners, and corporate events are sure to become memorable occasions when celebrated at the 31 Club. Our state of the art audio visual equipment is built into each room. Come join us for your next private event and you and your guests will be pampered beyond your expectations.



The Wine & Dine Room

A quaint and private room, located within the restaurant. Featuring large draped bay windows, fireplace, built in LCD screen/projector, and sound system. Perfect for intimate dinners and business meetings.

The Johnson Room

Its upstairs location makes this a completely private room. A brand new addition to the building featuring natural lighting, full service bar, private restrooms, screen, projector, sound system and outside patio. The Johnson Room is perfect for banquets and business meetings.

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Private Event Sit Down Lunch Packages

Tier 1 Lunch

First Course:

Choice of one

Soup du Jour or Caesar Salad

Main Course:

Choice of three

Sandwich of the day, 31 Club Signature Prime Rib Sandwich,
Chicken Milanese Sandwich, Bacon Egg & Cheddar Burger,

Caesar Salad with Grilled Chicken

**all sandwiches served with truffle fries*

Dessert Course:

Chef's Dessert Selection

Tier 2 Lunch

First Course:

Choice of one

Lobster Bisque, Caesar Salad or Mixed Field Greens Salad

Main Course:

Choice of three

Chicken Milanese, Baked Salmon with Dill Sauce,
Steak Sandwich, Crab Cake Sandwich, Vegetable Risotto

Dessert Course:

Chef's Dessert Selection

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Private Event Sit Down Dinner Package

Tier 1 Dinner

First Course:

Hors d'oeuvres ~ [Choice of two-selection on next page]

Second Course:

Choice of one

Mix Greens or Caesar Salad

Third Course:

Choice of three

NY Strip Steak, Chicken Milanese,
Baked Salmon with Dill Sauce, Frenched Rib Pork Chop

*Vegetarian option available upon request

*Dual Protein option available:

Filet of Sirloin & Chicken, Filet of Sirloin & Baked Salmon, Chicken & Baked Salmon

Fourth Course:

Chef's Dessert Selection

Tier 2 Dinner

First Course:

Hors d'oeuvres ~ [Choice of three-selection on next page]

Second Course:

Choice of one

Mix Greens, Caesar Salad or Soup du Jour

Third Course:

Choice of three

Prime Strip Steak, Chicken Milanese,
Pan Seared Sea Bass, Sautéed Jumbo Shrimp, Frenched Rib Pork Chop

*Vegetarian option available upon request

*Dual protein option available:

NY Strip Steak & Chicken, NY Strip Steak & Sea Bass or Shrimp, Chicken & Sea Bass or Shrimp

Fourth Course:

Chef's Dessert Selection

Tier 3 Dinner

First Course:

Hors d'oeuvres ~ [Choice of three-selection on next page]

Second Course:

Choice of one

Mix Greens, Caesar Salad, Soup du Jour or Lobster Bisque

Third Course:

Choice of three

Filet Mignon au Poivre, Pan Seared Sea Bass, Sautéed Jumbo Shrimp,
Frenched Rib Pork Chop, Chicken Milanese

*Vegetarian option available upon request

*Dual protein option available:

Filet Mignon & Chicken, Filet Mignon & Sea Bass or Shrimp

Fourth Course:

Chef's Dessert Selection

Hors D'oeuvres Selections

Tier 1,2,3 Selection

- ❖ Stuffed Mushrooms
- ❖ Vegetarian Spring Rolls
- ❖ Chicken Satay with Sweet Chili BBQ
- ❖ Goat Cheese Crostini With Fig Compote
- ❖ Crispy Prosciutto Wrapped Asparagus
- ❖ Blue Cheese And Bacon Stuffed Figs
- ❖ Bruschetta Crostini
- ❖ Olive Salad Crostini

Tier 2,3 Selection

- ❖ Beef & Bleu Crostini With Caramelized Onions
- ❖ Shrimp Cocktail Shooters
- ❖ Caprese Skewers
- ❖ Bacon Jam & Brie Puffs
- ❖ Antipasto Skewers
- ❖ Petite Crab Cakes with Remoulade
- ❖ Coconut Shrimp
- ❖ Mini Beef Carpaccio

Additional Hors D'oeuvres Selection

Clams Casino
Marinated Lamb Lollypops
Bacon Wrapped Scallops
Market Oysters with Accompaniments (MP)

Dinner Buffets

**Buffet Includes Rolls, Choice of Salad, Two Entrees,
One Vegetable, Two Starches, and Dessert.**

31's House Buffet

Salads

Choice of one

- ❖ Mix Greens
- ❖ Classic Caesar

Entrees

Choice of two

- ❖ Roast Top Sirloin
- ❖ Turkey Breast
- ❖ Baked Rosemary Chicken
- ❖ Chicken Marsala / Francaise
- ❖ Baked Ham
- ❖ Grilled Salmon
- ❖ Honey Marsala Pork Loin
- ❖ Tenderloin Tips With Mushrooms
- ❖ Vegetable Pasta
- ❖ Quiche (Vegetarian)

Starch

Choice of two

- ❖ Roasted Red Bliss Potatoes
- ❖ Sweet Potato Mash
- ❖ Chef's Choice Risotto
- ❖ Smashed Potatoes
- ❖ Pasta (Red, Vodka, Or Alfredo)
- ❖ Scalloped Potatoes

Vegetable

Choice of one

- ❖ Green Beans, Almonds
- ❖ Roasted Asparagus
- ❖ Seasonal Vegetables
- ❖ Brussels Sprouts & Bacon Hash
- ❖ Buttered Broccolini

Chef's choice Dessert Table

31's Grand Buffet

Salads

Choice of two

- ❖ Mix Greens
- ❖ Classic Caesar
- ❖ Antipasto Salad

Entrees

Choice of three

- ❖ Roast Top Sirloin
- ❖ Herbed Roasted Turkey Breast
- ❖ Baked Chicken
- ❖ Chicken Marsala Or Milanese Or Francaise
- ❖ Grilled Chicken Romesco
- ❖ Honey Marsala Baked Ham
- ❖ Grilled Salmon
- ❖ Honey Marsala Pork Loin
- ❖ Tenderloin Tips With Mushrooms
- ❖ Vegetable Pasta
- ❖ Quiche (Vegetarian)

Starch

Choice of two

- ❖ Roasted Red Bliss Potatoes
- ❖ Sweet Potato Mash
- ❖ Chef's Choice Risotto
- ❖ Smashed Potatoes
- ❖ Pasta (Red, Vodka, Or Alfredo)
- ❖ Scalloped Potatoes
- ❖ Green Beans

Vegetable

Choice of two

- ❖ Glazed Carrots
- ❖ Roasted Asparagus
- ❖ Seasonal Vegetables
- ❖ Brussels Sprouts & Bacon Hash
- ❖ Buttered Broccoli
- ❖ Roasted Summer Squash

Chef's choice Dessert Table

Johnson Room Bar Arrangements

Bartender Fee Applies. Bar also available on a consumption basis

Basic Package

Over 10 Domestic & Imported Bottled Beers
2 House Red Wines
2 House White Wines
Coca Cola Products, Juices, Water

Platinum Package

Over 10 Domestic & Imported Bottled Beers
Selection of call bar liquors
Vodka, Rum, Tequila, Gin, Scotch, Brandy, Cordials
Over 10 Domestic & Imported Bottled Beers
Pinot Noir, Cabernet, Pinot Grigio & Chardonnay
Coca Cola Products, Juice, Water

Premium Level Open Bar

Premium Top Shelf Liquors & Cordials
Over 10 Domestic & Imported Bottled Beers
Pinot Noir, Cabernet, Pinot Grigio & Chardonnay
Coca Cola Products, Juice, Water

*Add bottomless Mimosas or Bellinis for \$10/per person
(charges apply to total number of guests in your party)*

Grand Brunch Buffets

30 people minimum/ available on Sundays only

The 31 Brunch

Caesar salad or mix greens Salad
Assorted Breakfast Breads and Danish Pastries
Scrambled Eggs with Colby Cheese and Chives
Home fries
Cheese Tortellini Alfredo sauce
Seasonal vegetable
Baked sliced ham
Fruit Salad
Coffee and tea selection

The Waldorf Brunch

Caesar salad or mix greens Salad
Fresh Fruit Display
Assorted Breakfast Breads and Danish Pastries
Scrambled Eggs with Colby Cheese and Chives
Cheese Tortellini Alfredo sauce
Apple Wood Smoked Bacon
Breakfast Sausage
Grilled Chicken Breast, Artichokes, Tomato, Mozzarella
Seasonal Vegetable
Scalloped Potatoes
Coffee and tea selection

The Tiffany Brunch

Caesar salad or mix greens Salad
Fresh Fruit Display
Quiche of the day
Cheese Tortellini Alfredo sauce
Assorted Breakfast Breads and Danish Pastries
Scrambled Eggs with Colby Cheese and Chives
Apple Wood Smoked Bacon
Breakfast Sausage
Smoked Salmon, Bagels & Cream Cheese
With Traditional Condiments
Chicken Marsala
Seasonal vegetables
scalloped potatoes
Coffee and tea selection

Premier Cocktail Party Packages

Antipasto Table

25 person minimum

Tier 1

Imported and Domestic Cheeses,
Fresh Seasonal Fruit, Crackers, Warm Baguette & Crostini,
Marinated Olive Salad, Marinated Artichokes,
Sopressata, Genoa Salami, Capicola

Tier 2

Imported and Domestic Cheeses,
Fresh Seasonal Fruit, Crackers, Warm Baguette & Crostini,
Marinated Olive Salad, Marinated Artichokes,
Sopressata, Genoa Salami, Capicola, Seasonal Fruit Display,
Seasonal Crudités Display, Baked Brie in Puff Pastry

Jumbo Shrimp Cocktail Display

MP - 50pc./100pc.

Bloody Mary Cocktail Sauce, Lemon

Seasonal Fruit and Vegetable Board

Small /serves 25 ~ Large /serves 50

A Lavish Display of Seasonal Fresh Fruits
Crudités of Fresh Vegetables with Assorted Dips

Iced Seafood Bar

MP- serves 50-100

Iced Jumbo Shrimp, Oysters on the Half Shell,
Clams Rose Mignonette,
Cocktail Sauce, Lemon and Horseradish

International Cheese Board

25 person minimum

Imported Cheeses Served with an Assortment of
Crackers and Cured Meats

Dessert Table

Chef's Choice Assortment

Stations Party

25 person minimum

Carving Station Selections

Carver fee applies

Roasted Breast of Turkey

Roast Pork Loin

Sliced sirloin

Prime Rib of beef

Beef Tenderloin

All served with condiments and
warm rolls

Pasta Station Selections

Choice of two

Bowtie

Broccoli, Olive Oil, Garlic, Crushed
Red Pepper Parmesan

**Penne Pasta with choice of
sauce**

Alfredo, Pesto, Vodka Red Sauce

Pasta Bolognese

Our Famous Three meat sauce

Orzo Salad

With cucumber, tomato, red onion,
feta and mint

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Thank you for your interest in The 31 Club!
Imagine your business or special event
held at the area's classiest and
most talked about setting.

For more information complete the form found at the
following link:

www.the31club.com/banquet-inquiry/

Or visit us at
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716.332.3131
www.the31club.com