

THIRTY ONE CLUB

Private Dining Packages

"Buffalo's Original Supper Club"

31 N. Johnson Park Buffalo, New York 14201 | P: 716-332-3131 | F: 716-995-0402

www.the31club.com

011/6/2020 MVP SUBJECT TO PRICING

Dinner packages

TIER ONE DINNER

\$65 per person

Hors d'oeuvres / choice of two

HOT SELECTIONS

Cocktail Ricotta Meatballs *31 Club pomodoro*

Artichoke Fritters

Stuffed Mushrooms *sausage, cheese, breadcrumbs*

Petite Pizza Neapolitan

COLD SELECTIONS

Cornets of Genoa Salami *stuffed with herb cream cheese*

Caprese Skewers *fresh mozzarella, tomato, basil*

Bruschetta Pomodoro *on crostini*

Asparagus Wrapped in Prosciutto

PASSED HORS D'OEUVRES 25.00 SERVICE CHARGE

Salads / choose one

Classic Caesar Salad *garlic croutons, shaved Parmigiano-Reggiano, 31 Club Caesar dressing*

31 Club Salad *mesclun, candied walnuts, red grapes, goat cheese, Champagne vinaigrette*

Entrées / choice of three

Grilled Filet of Sirloin *tomato garlic butter, potato & vegetable*

Chicken Milanese *arugula, grape tomato, shaved Parmigiano-Reggiano, limoncello vinaigrette*

Seared Italian Salmon *herb crusted, tomato basil salsa, Israeli couscous, seasonal grilled vegetable*

Eggplant Napoleon *spinach, mozzarella, ricotta, roasted red peppers, basil, pomodoro, pecorino romano*

Lasagna Bolognese *Beef, Pork, Lamb, Creamed Ragu, Hint of Nutmeg, Ricotta, Sicilian Pomodoro*

Dessert / choose one

Italian Lemon Cake

Molten Lava Cake

Tiramisu *espresso sauce*

Duet Entrées

Served as a single entrée for all guests

Petite Filet of Sirloin with Grilled Salmon, *herb butter*

Duet entrée includes Chef's selection of appropriate seasonal garnish

TIER TWO DINNER PACKAGE

\$75 per person

Hors d'oeuvres / choice of two

HOT SELECTIONS

Artichoke Fritters

Beef Tenderloin *caramelized onion, gorgonzola, on crostini*

Louisiana Crab Cakes *remoulade sauce*

Crispy Phyllo Wrapped Asparagus

Bacon Wrapped Scallops

COLD SELECTIONS

Deviled Eggs with or without Caviar

Caprese Skewers *fresh mozzarella, tomato, basil*

Italian Pinwheel *tortilla filled with salami, capicola, provolone, romaine lettuce, pepper spread*

Eggplant Caponata on Crostini

Bay Shrimp *Remoulade in a phyllo cup*

PASSED HORS D'OEUVRES 25.00 SERVICE CHARGE

Salads / Soup choose one

Salad

Classic Caesar Salad *garlic croutons, shaved Parmigiano-Reggiano, 31 Club Caesar dressing*

Arugula Salad *toasted pine nuts, lemon vinaigrette, shaved Parmigiano-Reggiano*

31 Club Salad *mixed greens, red grapes, candied walnuts, goat cheese, Champagne vinaigrette*

Soup

Chef's Choice of the Day

Entrées / choice of three

Grilled Filet Mignon *blue cheese demi-glace, potato, and vegetable*

Chicken Piccata *lemon butter, capers, white wine, herbs, angel hair pasta*

Veal Marsala *mushrooms, demi-glace, grilled vegetables, Israeli couscous*

Seared Italian Salmon *herb crusted, tomato basil salsa, Israeli couscous, seasonal grilled vegetable*

Eggplant Napoleon *spinach, mozzarella, ricotta, roasted red peppers, basil, pomodoro, pecorino romano*

Lasagna Bolognese *Beef, Pork, Lamb, Creamed Ragu, Hint of Nutmeg, Ricotta, Sicilian Pomodoro*

Fettuccine Alfredo with grilled Chicken and Shrimp

Duet Entrées

served as a single entrée for all guests

Bacon Wrapped Filet Mignon with Shrimp Scampi

Duet entrées include Chef's selection of appropriate garnish

Dessert / choose one

Italian Lemon Cake

Molten Lava Cake (gluten free)

Banana Foster Cheesecake

Tiramisu espresso sauce

Cocktail Hors d'oeuvre Selections

HOT / COLD

Displayed / stations

Imported & Domestic Cheese and Fruit	<i>\$12.00 per person</i>
Crostini Trio <i>tomato-basil relish, olive tapenade, eggplant caponata</i>	<i>\$5.00 per person</i>
Antipasto Table <i>CHEESE AND FRUIT/CROSTINI TRIO, as well as cured meats, olives, grilled and pickled vegetables, artichokes, stuffed peppers and much more</i>	<i>\$18.00 per person</i>
Petit Fillet Mignon	

COLD

Platters / minimum 25 pieces

Bruschetta Pomodoro	<i>\$2.00 per piece</i>
Eggplant Caponata on Crostini	<i>\$2.50 per piece</i>
Cherry Tomatoes with Curried Chicken	<i>\$2.00 per piece</i>
Asparagus wrapped in Prosciutto	<i>\$2.50 per piece</i>
Deviled Eggs with Domestic Caviar	<i>\$2.50 per piece</i>
Caprese Skewers <i>fresh mozzarella, tomato, basil</i>	<i>\$2.50 per piece</i>
Smoked Salmon Mousse <i>cucumber rondelles</i>	<i>\$2.50 per piece</i>
Soft Fish Tacos <i>avocado, red cabbage slaw, avocado, pico de gallo</i>	<i>\$3.00 per piece</i>
Shrimp Remoulade in Phyllo Pastry	<i>\$3.50 per piece</i>
Iced Display of Chilled Jumbo Shrimp Cocktail	<i>\$3.50 per piece</i>

Any Custom Hors d'oeuvre or Canape Request can be accommodated

BUTLER SERVICE PASSED HORS D' OEUVRES \$25.00 per SERVER

Cocktail Hors d'oeuvres Continued

HOT

Platters / minimum 25 pieces

Artichoke Fritters	<i>\$2.00 per piece</i>
Cocktail Ricotta Meatballs <i>31 Club pomodoro, Parmigiano-Reggiano</i>	<i>\$2.00 per piece</i>
Assorted Grilled Flatbreads <i>various toppings</i>	<i>\$2.00 per piece</i>
Crispy Phyllo Wrapped Asparagus <i>baked with asiago cheese</i>	<i>\$2.00 per piece</i>
Fried Ravioli with 31 Club Pomodoro Sauce	<i>\$2.00 per piece</i>
Buffalo Chicken Wings <i>blue cheese dressing, celery & carrot sticks</i>	<i>\$2.00 per piece</i>
Baked Brie En Croute , <i>raspberry sauce</i>	<i>\$2.50 per piece</i>
Tomato Mozzarella Croquettes	<i>\$2.50 per piece</i>
Grilled Vegetable Quesadillas	<i>\$2.50 per piece</i>
Crisp Vegetable Spring Rolls <i>duck sauce</i>	<i>\$2.50 per piece</i>
Chicken Satay Skewers <i>cinnamon peanut sauce, spring onion</i>	<i>\$2.50 per piece</i>
Smoked Chicken Quesadillas	<i>\$3.00 per piece</i>
Louisiana Crab Cakes <i>remoulade sauce</i>	<i>\$3.00 per piece</i>
Smoked Bacon Wrapped Scallops	<i>\$3.00 per piece</i>
Crispy Coconut Shrimp	<i>\$3.50 per piece</i>
Clams Casino <i>herb butter, applewood smoked bacon</i>	<i>\$3.50 per piece</i>
Firecracker Shrimp <i>beer battered, tossed in sweet & spicy sauce</i>	<i>\$3.50 per piece</i>
Grilled Lamb 'Lolli Chops' <i>rosemary-mint-gorgonzola butter</i>	<i>\$3.50 per piece</i>
Mini Beef on Weck <i>horseradish cream</i>	<i>\$5.00 per piece</i>
Mini Beef Tenderloin Sliders <i>horseradish cream</i>	<i>\$6.00 per piece</i>

Any Custom Hors d'oeuvre or Canape Request can be accommodated

BUTLER SERVICE PASSED HORS D' OEUVRES \$25.00 per SERVER

Dinner Buffet

\$40.00 per person/25-person minimum

Buffet includes bread service, coffee and assorted teas

Salad served plated/ choose one

31 Club Salad *mesclun, candied walnuts, red grapes, goat cheese, Champagne vinaigrette*
Classic Caesar *garlic croutons, shaved Parmigiano-Reggiano, 31 Club Caesar dressing*

Entrées / choose two

Slow Roasted & Sliced Top Sirloin of Beef Au Jus *creamy horseradish*
Beef Tenderloin Tips Au Poivre
Chicken Marsala *Marsala wine, shallots, sliced mushrooms*
Chicken Piccata *lemon, caper, parsley, butter*
Seared Faroe Island Salmon *lemon butter sauce*
Stuffed Fillet of Sole *lemon butter sauce*
Maple Glazed Boneless Pork Loin *tomato, thyme, Madeira sauce*
Orecchiette Bolognese *Sicilian pomodoro*

Sides / choose three

Sea Salt New Potatoes
Redskin Mashed Potatoes
Baked Penne Pasta *31 Club pomodoro or white sauce*
Herbed Jasmine Rice
Grilled Asparagus *sun dried tomatoes*
Roasted Baby Carrots *fresh herbs*
Garlic Roasted Broccolini
Roasted Brussels Sprouts *with shallots*

Dessert served plated / choose one

Italian Almond Cake
Flourless Chocolate Torte *(gluten free)*
Tiramisu *espresso sauce*

Dinner Buffet Upgrade

\$60.00 per person/25-person minimum

Buffet includes bread service, coffee and assorted teas

Salad served plated / choose one

31 Club Salad *mixed greens, tomatoes, cucumbers, assorted dressings*

Classic Caesar *garlic croutons, shaved Parmigiano-Reggiano, 31 Club Caesar dressing*

Baby Arugula Salad *sliced strawberries, goat cheese, toasted almonds*

Entrées / choose two

Slow Roasted Prime Rib Au Jus *horseradish cream*

Mustard & Herb Crusted Beef Tenderloin *red wine sauce*

Seared Faroe Island Salmon *lemon butter sauce*

Seared Florida Red Snapper *tomato seafood cream*

Gulf Shrimp Provencale *tomatoes, garlic, onions, herbs, extra virgin olive oil*

Stuffed Chicken Breast *spinach, pecorino Romano, Marsala sauce*

Veal Marsala *Marsala wine, shallots, sliced mushrooms*

Sides / choose three

Sea Salt New Potatoes

Redskin Mashed Potatoes

Baked Penne Pasta *31 Club pomodoro or white sauce*

Herbed Jasmine Rice

Grilled Asparagus *sun dried tomatoes*

Roasted Baby Carrots *fresh herbs*

Garlic Roasted Broccolini

Roasted Brussels Sprouts *with shallots*

Dessert served plated / choose one

Italian Almond Cake

Flourless Chocolate Torte *(gluten free)*

New York Style Cheese Cake

Tiramisu *espresso sauce*

Service stations

PASTA

choose two / \$15.00 per person

Orecchiette, Penne, or Farfalle *31 Club pomodoro or Bolognese*

Orecchiette *Italian sausage, rapini, pecorino Romano*

Penne with Grilled Chicken *artichokes, roasted garlic cream*

Farfalle with Shrimp *roasted garlic, sun-dried tomato, Kalamata olives*

MEAT CARVING

Carver Fee \$75.00 per carver

Add on choice of 31 Club Salad or Classic Caesar Salad \$8.00 per person

Tenderloin of Beef

herbed pistachio crusted, Madeira sauce \$18.50

Carved Top Sirloin of Beef

creamy horseradish, red wine sauce \$16.00

Hand Carved Prime Rib of Beef

au jus, horseradish cream \$18.50

Oven Roasted Turkey Breast

cranberry chutney, natural gravy \$12.00

Roasted Boneless Leg of Lamb

herbed crusted, grain mustard, rosemary sauce, mint jelly \$18.50

Apple Cider-Brined Pork Loin

Madeira sauce \$14.00

Honey Baked Ham

bourbon raisin sauce \$12.00

31 Club Lunch

25 person minimum / \$29.00 per person

Today's Soup

OR

Salad / choose one

31 Club Salad *mesclun, candied walnuts, red grapes,
goat cheese, champagne vinaigrette*

Classic Caesar Salad *chopped romaine hearts, anchovy, croutons,
house-made Caesar dressing, asiago tuile*

THIRTY ONE CLUB

Entrées / choice of two

10 oz Grilled Beef Burger *choice of toppings, truffle fries*

31 Club Steak Sandwich *topped with our stuffed banana pepper, truffle fries*

Classic Caesar Salad *31 Club Caesar salad topped with your choice of:
Steak, Chicken, Shrimp, Salmon*

Chicken Milanese *arugula, cherry tomatoes, shaved Parmigiano-Reggiano*



THIRTY ONE CLUB

Bar Packages

Bar

Two Hour Minimum
\$75 per Bartender

BASIC PACKAGE

\$15 per person / 1st hour ~ \$5 per person / each additional hour

- Three Domestic & Three Imported Bottled Beers
- Two House Red Wines
- Two House White Wines
- Coca Cola Products, Juices, Water

PREMIUM PACKAGE

\$17 per person / 1st hour ~ \$7 per person / each additional hour

Call Liquors

Stoli & Tito's Vodka, Bacardi Rum, José Cuervo Tequila, Beefeater Gin,
Jim Beam Bourbon, Seagram's VO Whisky, Dewar's White Label Scotch

- Three Domestic & Three Imported Bottled Beers
- Two House Red Wines
- Two House White Wines
- Coca Cola Products, Juice, Water

PLATINUM PACKAGE

\$19 per person / 1st hour ~ \$9 / each additional hour

Premium Liquors

Ketel One Vodka, Bacardi & Captain Morgan Rum, Patron Tequila, Hendricks Gin,
Crown Royal Whiskey, Bulleit Bourbon, Bulleit Rye, Johnnie Walker Black Label

- Three Domestic & Three Imported Bottled Beers
- Two House Red Wines
- Two House White Wines
- Coca Cola Products, Juice, Water