



Private Event Menu

www.the31club.com info@the31club.com

716-332-3131

Revised 2/1/18

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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Dinner Packages

Tier 1 Dinner

\$59 per person

First Course

Hors d'Oeuvres ~ *Choice of two*

Second Course

Choice of one:

Mix Greens or Caesar Salad

Third Course *

Choice of three:

NY Strip Steak, Chicken Milanese,
Baked Salmon, Frenched Rib Pork Chop,
Eggplant Napoleon (vegetarian)

Fourth Course

Chef's Dessert Selection

Tier 2 Dinner

\$70 per person

First Course

Hors d'Oeuvres ~ *Choice of three*

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,
Frenched Rib Pork Chop,
Eggplant Napoleon (vegetarian)

Fourth Course

Chef's Dessert Selection

Tier 3 Dinner

\$93 per person

First Course

Hors d'oeuvres ~ *Choice of three*

Second Course

Choice of two:

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

Third Course *

Choice of three:

Filet Mignon, Pan Seared Sea Bass,
Frenched Rib Pork Chop,
Chicken Milanese,
Eggplant Napoleon (vegetarian)

Fourth Course

Chef's Dessert Selection

* Dual protein options available:

Tier 1: Sirloin & Chicken, Sirloin & Salmon, Chicken & Salmon

Tier 2: Strip Steak & Chicken, Strip Steak & Sea Bass, Chicken & Sea Bass

Tier 3: Filet & Chicken, Filet & Sea Bass

Hors d'Oeuvres Selections

Served Butler Style

Hot Hors d'Oeuvres

\$2 per piece

Chicken & Beef Sate – Peanut Sauce
Chicken Wonton – Sweet Garlic Sauce
Lobster Fritters – Mango Dipping Sauce
Peking Duck – Mandarin Orange Sauce
Canapé of Beef – Orange Marmalade
Crab Cake – Jalapeño Caramel Sauce
Clams Casino with Apple Smoked Bacon
Chicken Quesadilla – Barbecue Sauce
Pork Pot Stickers – Apricot Sauce

Cold Hors d'Oeuvres

\$2.50 per piece

Shrimp Cocktail
Smoked Salmon with Egg Salad
Canapé of Duck Pate with Truffles
Oyster Shooters with Spiced Vodka
Celery Barquette with Bleu Cheese and Walnut
Tuna Tartar with Radishes and Pickled Ginger
Steak Tartar with Parmesan Cheese and Capers
Scallop Canapé, Crème Fraiche and Caviar

We suggest 5 pieces per person.

Dinner Buffets

House Buffet

25 person minimum ~ \$35 per person

**Buffet Includes Rolls, Choice of Salad, Two Entrées,
Two Starches, One Vegetable, and Chef's Dessert.**

Salads

Choice of one:

Mixed Field Greens

Classic Caesar

Entrées

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)

Starches

Choice of two:

Roasted Red Bliss Potatoes

Sweet Potato Mash

Smashed Potatoes

Scalloped Potatoes

Chef's Choice Risotto

Pasta (Red, Vodka, or Alfredo)

Vegetables

Choice of one:

Green Beans, Almonds

Roasted Asparagus

Seasonal Vegetables

Brussels Sprouts & Bacon Hash

Buttered Broccolini

Chef's Dessert

Grand Buffet

25 person minimum ~ \$45 per person

**Buffet Includes Rolls, Choice of two Salads, Three Entrées,
Two Starches, Two Vegetables, and Chef's Dessert.**

Salads

Choice of two:

Mixed Greens
Classic Caesar
Antipasto Salad

Entrées

Choice of three:

Roast Top Sirloin
Herbed Roasted Turkey Breast
Baked Chicken
Chicken Marsala or Francaise
Grilled Chicken Romesco
Honey Marsala Baked Ham
Grilled Salmon
Honey Marsala Pork Loin
Tenderloin Tips with Mushrooms
Vegetable Pasta
Quiche (Vegetarian)

Starches

Choice of two:

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

Vegetables

Choice of two:

Green Beans
Glazed Carrots
Roasted Asparagus
Seasonal Vegetables
Brussels Sprouts & Bacon Hash
Buttered Broccolini
Roasted Summer Squash

Chef's Dessert

Cocktail Party Selections

25 person minimum

Antipasto Tables

Tier 1

\$12 per person

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

Tier 2

\$16 per person

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

Jumbo Shrimp Cocktail Display

Market Price ~ 50 pieces or 100 pieces

Jumbo Shrimp, Bloody Mary Cocktail Sauce, Lemon

Seasonal Fruit and Vegetable Board

Small \$75 ~ serves 25 / Large \$125 ~ serves 50

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

Iced Seafood Bar

Market price ~ serves 50-100

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

International Cheese Board

\$15 per person

Imported Cheeses Served with an Assortment of Crackers and Cured Meats

Dessert Table

\$6 per person

Chef's dessert assortment

Dinner Stations

25 person minimum

All carved meats are served with warm rolls and condiments.

Carving Station Selections

\$75 Carver Fee applies

Roasted Turkey Breast

\$10 per person

Roasted Pork Loin

\$10 per person

Sliced Sirloin

\$12 per person

Prime Rib

\$15 per person

Beef Tenderloin

\$19 per person

Pasta Station Selections

Choice of two ~ \$8 per person

Bowtie Pasta

Broccoli, Olive Oil, Garlic, Crushed Red Pepper Parmesan

Penne Pasta with choice of sauce

Alfredo, Pesto, or Vodka Red Sauce

Pasta Bolognese

Our famous three meat sauce

Orzo Salad

Cucumber, tomato, red onion, feta, and mint

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Bar Packages

\$75.00 Bartender Fee applies

Bar also available on a consumption basis

Basic Package

\$12 per person/ 1st hour ~ \$4 per person/ each additional hour

Over 10 Domestic & Imported Bottled Beers

Two House Red Wines

Two House White Wines

Coca Cola Products, Juices, Water

Platinum Package

\$14 per person/ 1st hour ~ \$5 per person/ each additional hour

Call Liquors & Cordials

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 Package

\$16 per person/ 1st hour ~ \$6/ each additional hour

Premium 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

Bar packages do not include shots.

We reserve the right to refuse alcoholic beverage service to any guest who is visibly intoxicated.

Brunch Buffets

30 person minimum

The 31 Brunch

\$24 per person

Caesar Salad or Mixed Greens Salad
Assorted Breakfast Breads and Danish Pastries
Scrambled Eggs with Colby Cheese and Chives
Home Fries
Cheese Tortellini with Alfredo Sauce
Seasonal Vegetable
Baked Sliced Ham
Fruit Salad

The Waldorf Brunch

\$30 per person

Caesar Salad or Mixed Greens Salad
Assorted Breakfast Breads and Danish Pastries
Fresh Fruit Display
Scrambled Eggs with Colby Cheese and Chives
Cheese Tortellini with Alfredo Sauce
Applewood Smoked Bacon and Breakfast Sausage
Grilled Chicken Breast with Artichokes, Tomato, Mozzarella
Seasonal Vegetable
Scalloped Potatoes

The Tiffany Brunch

\$38 per person

Caesar Salad or Mixed Greens Salad
Assorted Breakfast Breads and Danish Pastries
Fresh Fruit Display
Scrambled Eggs with Colby Cheese And Chives
Cheese Tortellini with Alfredo Sauce
Apple Wood Smoked Bacon and Breakfast Sausage
Quiche of the Day
Smoked Salmon, Bagels & Cream Cheese
Chicken Marsala
Seasonal Vegetables
Scalloped Potatoes

Lunch Packages

20 person maximum

Tier 1 Lunch

\$26 per person

First Course

Choice of one:

Soup du Jour or Caesar Salad

Second Course

Choice of three:

31 Club Signature Prime Rib Sandwich, Chicken Milanese Sandwich,
Bacon Egg & Cheddar Burger, Grilled Chicken with Caesar Salad
all sandwiches served with truffle fries

Third Course

Chef's Dessert Selection

Tier 2 Lunch

\$34 per person

First Course

Choice of one:

Lobster Bisque, Caesar Salad or Mixed Field Greens

Second Course

Choice of three:

Chicken Milanese, Baked Salmon, Steak Sandwich,
Crab Cake Sandwich, Vegetable Risotto

Third Course

Chef's Dessert Selection

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THIRTY ONE CLUB

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

Call today to customize your private event
or to set up an appointment
and view our state of the art facilities.

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