



# Private Event Menu

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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.

# Dinner Packages

## Tier 1 Dinner

*\$59 per person*

### First Course

Hors d'Oeuvres ~ *Choice of two:*  
Tuscan Spring Rolls, Clams Casino,  
Stuffed Peppers, Soft Meatballs

### Second Course

*Choice of one:*  
Mix Greens or Caesar Salad

### Third Course

*Choice of three:*  
NY Strip Steak, Chicken Marsala,  
Roasted Salmon, Frenched Rib Pork Chop,  
Garganelli Pasta alla Arrabiatta

### Fourth Course

Chef's Dessert Selection

## Tier 2 Dinner

*\$70 per person*

### First Course

Hors d'Oeuvres ~ *Choice of three*  
Tuscan Spring Rolls, Clams Casino,  
Stuffed Peppers, Soft Meatballs

### Second Course

*Choice of two:*  
Mix Greens, Caesar Salad,  
Soup du Jour, or Lobster Bisque

### Third Course

*Choice of three:*  
Filet Mignon, Shrimp Scampi,  
Chicken Marsala, Frenched Rib Pork Chop,  
Garganelli Pasta alla Arrabiatta,  
Vegetarian option

### Fourth Course

Chef's Dessert Selection

# Hors d'Oeuvres Selections

Served Butler Style

## Hot Hors d'Oeuvres

*\$2 per piece*

### **Clams Casino**

**Blackened Shrimp** on cheddar grit cake with remoulade sauce

**Grilled Shrimp Skewers** with bell peppers and chili BBQ sauce

**Shrimp and Crab Fritters** with chipotle remoulade sauce

### **Bacon Wrapped Sea Scallops**

**Salmon Croquette** with Dijon dill crème fraîche

**Asian Chicken Sate** with peanut sauce or citrus soy sauce

**Wild Mushroom Arancini** with pomodoro sauce

**Coconut Chicken Skewers** with plum orange glaze

**Filet Au Poivre Skewers** with cremini mushroom and béarnaise aioli

**Southwestern Spring Rolls** with avocado crème

**Veal Meatballs** with tomato jam

**Beef Canapé** with caramelized onion and Maytag cheese

**Lamb Lollipops** with mint apricot glaze and tzatziki sauce

## Cold Hors d'Oeuvres

*\$2.50 per piece*

### **Scallops Ceviche**

**Smoked Salmon** with traditional egg salad on rye croustade

**Smoked Salmon** on potato pancake and dill crème fraîche

**Chilled Lobster Salad** with tarragon aioli

**Chipotle Shrimp Salad** in tortilla cup

**Seared Tuna Loin** with arugula and fennel on a black sesame cracker

**Asian Tuna Tartar** with cucumber and ponzu sauce

**Curry Chicken Canapé** with golden raisins and walnut

**Waldorf Chicken Salad** on Belgian endive

**Beef Carpaccio Roll** with arugula, parmigiano-reggiano, and truffle oil

**Seared Strip Loin** with horseradish crème, on caraway cracker

**Prosciutto Wrapped Asparagus** with aged balsamic sauce

**Seared Duck Breast** with sesame and hoisin on wonton  
**Duck Confit** with cherry compote and arugula  
**Prosciutto Wrapped Melon** with balsamic glaze  
**Prosciutto Wrapped Dates** (or Figs when available)

*We suggest 5 pieces per person.*

## **For the Vegetarian**

### **Hot Hors d'Oeuvres**

*\$2 per piece*

**Port Poached Pear** and brie tartlet  
**Mushroom Cappuccino, Truffle Latte**  
**Puff Pastry** with cremini mushroom and fontina  
**Vegetable Spring Rolls** with soy citrus sauce  
**Spinach and Goat Cheese Stuffed Mushroom**  
**Eggplant Beggars Purse** with roasted red pepper and garlic  
**Spinach and Feta Phyllo Triangle**  
**Grilled Cheese** with brie and caramelized apples  
**Quinoa 'Meat Balls'** with tomato date sauce **VEGAN**  
**Heart of Palm Cake** with vegan remoulade **VEGAN**

### **Cold Hors d'Oeuvres**

*\$2 per piece*

**Roast Garlic and Basil Flatbread** with sweet red pepper relish  
**Belgian Endive** with roquefort, pear and walnut  
**Caprese Skewer** with grape tomato, fresh mozzarella, basil, & extra virgin olive oil  
**White Bean Hummus** on cucumber round and pickled carrot

# 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

## 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

# Bar Packages

*\$75.00 Bartender Fee applies*

Bar also available on a consumption basis

## Basic Package

*\$12 per person/ 1<sup>st</sup> 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/ 1<sup>st</sup> 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/ 1<sup>st</sup> 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



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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