250 Delaware Avenue . Buffalo . New York 14202 . United States . Phone: (1)(716) 858 5832





ENHANCEMENTS

WEDDINGS

Our Wedding Packages include complimentary overnight accommodations for the Bride and Groom the evening of the reception

PLATINUM PACKAGE

Four-Hour Party

 One-hour cocktail reception Choice of eight tray-passed hors d'oeuvres

Choice of three action stations

• Four-course seated wedding dinner Appetizer, salad course, entrée, dessert, coffee service

Late-Night Snack

- Cake cutting
- Mini sweets
- Beverages

Premium champagne toast

Four-hour open bar of premium liquors,

wines and beers

Nonalcoholic beverages

Cocktail Hour

Butler-Passed Hors d'Oeuvres

Choose eight

Seafood

- Sugarcane shrimp skewers ginger, garlic, cilantro, sweet chile sauce
- Maine lobster rolls tarragon, celery, split top roll
- Oysters on the half shell lemongrass granite
- Tuna crudo crostini lemon, capers, olive, pickled























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WEDDINGS

ENHANCEMENTS

onion, fennel pollen

• Crab Cake whole grain mustard sauce

Meat

- Glazed Korean-style barbecued beef short ribs
- Slow-braised pork belly taco pineapple, kimchee
- Veal meatball skewers roasted san marzano sauce
- "Chicken and Waffles" buttermilk fried chicken, mini waffle, blue cheese ranch

Vegetarian v• Whipped ricotta black mission fig, orange blossom honev

- Medjool dates with brie Chantilly toasted almond. truffle honey
- Crispy asparagus garlic-chive aïoli, crushed potato
- Roasted wild mushroom soup crème fraîche, crispy bread, rosemary
- Forest mushroom and egg frittatas lemon aïoli
- Humboldt fog goat cheese "bon bons" guince, thyme panko

Action Stations ~ Choose three

- Antipasti
- Asian street cart
- Spanish tapas
- Flavors of Buffalo
- Artisanal pasta
- Moroccan

Seated Wedding Dinner

Appetizers ~ Choose one

- Prosciutto san daniele mozzarella, peppercress, pesto dressing
- · Zucchini, basil, risotto, roasted blossoms,

Parmigiano-Reggiano dentelles

- Vine-Ripened Tomato gazpacho avocado, opal basil, virgin olive oil avocado, opal basil, EVOO
- Tartare of ahi tuna avocado, basil oil

Champagne Toast

 Your guests will enjoy a premium Champagne toast to accompany speeches of the wedding party.

Salads ~ Choose one





















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WEDDINGS

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- Baby arugula manchego cheese, honeycrisp apple, toasted almonds, figs, apricots
- Farmers' market greens candied walnuts, seasonal apples, shaved goat cheese
- 'Little Gem' lettuce, extra virgin olive oil dressing
- Butter Lettuce summer squash ribbons, walnuts, pecorino, light lemon dressing
- Romaine hearts garlic croutons, shaved parmigianoreggiano, Caesar dressing

Entrées ~ Choose three

- Porcini-rubbed filet mignon Ivonnaise potatoes. bacon-wrapped asparagus, cipollini onions
- Herb-encrusted rack of lamb tart of spring vegetables, rosemary-olive oil-perfumed jus
- Grilled atlantic swordfish caramelized cauliflower, morning herbs, Swiss chard
- Roasted Crystal Valley Farms chicken ragout of lentils, apricots, almonds, young leeks
- Seared halibut melted tomatoes, basil, baby spinach
- Atlantic salmon applewood-smoked bacon crust, spinach, mustard
- Free-range chicken breast with whipped gold potatoes, baby spinach, lemon-thyme jus
- Grilled Berkshire pork chop stone-ground grits, collard greens, red-eye gravy
- Roasted Hudson Valley Rohan duck brussel sprouts, apple-sherry sauce
- Duo of beef short rib and filet gorgonzola cream, polenta
- v• Wild mushroom ravioli tomato confit, sage, aged pecorino
- v• Roasted vegetable tart tatin squash, potatoes, vegetarian black olive tapenade

Dessert and coffee service Freshly brewed coffee, including decaf, and tea

Late-night snack* Choose three

You've been dancing for hours, it's getting late, and your guests are hungry—so bring out these surprise novelty snacks to satisfy the late-party munchies. *Can be added to the other packages at an additional

























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WEDDINGS

ENHANCEMENTS

fee.

- Mini grilled cheese
- Hot dog in puff pastry
- Sliders
- Dumplings
- New York pretzels
- New York-style pizza
- Assortment of Viennoiserie
- Chicken wings 150

GOLD PACKAGE

Four-Hour Party

•One-hour cocktail reception

Choice of six tray-passed hors d'oeuvres

Choice of two action stations

•Three-course seated wedding dinner

Appetizer, entrée, dessert, coffee service

- Cake cutting
- Mini sweets
- Beverages

Sparkling wine toast

Four-hour open bar of premium liquors

Wines and beers

Nonalcoholic beverages

Cocktail Hour Butler-Passed Hors d'Oeuvres Choose six

Seafood

- Shrimp skewers ginger, garlic, cilantro, sweet chile
- Oyster shooters pineapple-green chile salsa
- Lobster paella croquetas
- Tuna tiradito pineapple-green chile salsa

- Serrano ham and manchego croquetas quince jam
- Glazed Korean-style barbecued beef short ribs
- Grilled lamb sliders brioche bun, minted yogurt sauce
- Jasmine chicken dates, green onion

Vegetarian v

- Crisp avocado fries tomato chutney
- Whipped ricotta black mission fig, orange blossom























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WEDDINGS

ENHANCEMENTS

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- Medjool dates with brie chantilly toasted almond, truffle honey
- Roasted wild mushroom soup crème fraîche, crispy bread, rosemary
- Humboldt fog goat cheese "Bon Bons" quince, thyme panko

Action Stations* Choose two *Upgrades available

- Antipasti
- Asian Street Cart
- Spanish Tapas
- Flavors of Buffalo
- Artisanal Pasta

Seated Wedding Dinner Appetizers ~ Choose one

- Oakwood-smoked salmon cherry tomatoes, Meyer lemon, cucumber, red onion, soft herb salad
- Brooklyn Farmers' Market greens candied walnuts. seasonal apples, shaved goat cheese
- Wild leek and potato soup sea scallops, truffled mushrooms, chive oil
- · Lemon-crab risotto grilled asparagus, aged parmigiano-reggiano
- Tart of Jerusalem Artichokes herbed oil, delicate lettuces
- Cheese tortellini lime brown butter, artichokes, mushrooms, crushed hazelnuts
- Jumbo lump crab cake garden herb salad, Pommery mustard sauce
- Baby arugula manchego cheese, Honeycrisp apple, toasted almonds, figs, apricots
- 'Little Gem' lettuce, extra-virgin olive oil dressing

Sparkling wine toast

 Your guests will enjoy a sparkling wine toast to accompany speeches of the wedding party.

Entrées ~Choose two

• Porcini-rubbed filet mignon Lyonnaise potatoes,























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WEDDINGS ENHANCEMENTS

bacon-wrapped asparagus, cipollini onions

- Grilled atlantic swordfish caramelized cauliflower, morning herbs, Swiss chard
- Roasted chicken ragout of lentils, apricots, almonds, young leeks
- Seared halibut melted tomatoes, basil, baby spinach
- Skuna Bay salmon applewood-smoked bacon crust, spinach, mustard
- Free-range chicken breast whipped gold potatoes, baby spinach, lemon-thyme jus
- Grilled Berkshire pork chop stone-ground grits, collard greens, red-eye gravy
- Roasted Hudson Valley Rohan duck, brussel sprouts, apple-sherry sauce
- Duo of beef short rib and filet gorgonzola cream, polenta
- Wild mushroom ravioli tomato confit, sage, aged pecorino
- v• Roasted vegetable tart tatin squash, potatoes, vegetarian black olive tapenade

Dessert and coffee service Mini sweets

Freshly brewed coffee, including decaf, and tea 120





















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WEDDINGS

ENHANCEMENTS

SILVER PACKAGE

Four-Hour Party

•One-hour cocktail reception

Choice of four tray-passed hors d'oeuvres

Choice of Artisanal Pasta, Flavors of Buffalo or

Moroccan

•Three-course seated wedding dinner

Appetizer, entrée, dessert, coffee service

- Cake cutting
- •Mini sweets
- Beverages

Sparkling wine toast

Four-hour open bar of Patina house selection of liquors, wines and beers Nonalcoholic beverages

Cocktail Hour

Butler-Passed Hors d'Oeuvres ~ Choose four Seafood

- · Laughing bird shrimp cóctel haas avocado, habanero chile
- Gougères fried fluke, olive oil tartar sauce
- Potato latkes with smoked salmon, crème fraîche
- Tuna Tiradito with pineapple-green chile salsa

Meat

- Mango chile chicken satay
- Mini steamed bao braised pork belly, hoisin,
- · Serrano ham and manchego croquetas with quince
- Glazed Korean-style barbecued beef short ribs

Vegetarian v

- Crisp avocado fries with tomato chutney
- Mini brie en croute honeycomb, dried apricot
- · Soup 'n' Sandwich mini grilled Cabot cheddar, brioche, shot of roma tomato soup
- Creamed leeks in white truffle tart

Action Stations* ~Choose one

- *Upgrades available
- Artisanal pasta
- Flavors of Buffalo
- Moroccan























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WEDDINGS

ENHANCEMENTS

Seated wedding dinner

Appetizers ~ Choose one

- Salad of baby mixed lettuces and blossoms with ricotta-basil croutons, plum tomatoes, avocado, red onion, balsamic dressing
- Farmers' market greens candied walnuts, seasonal apples, shaved goat cheese
- Romaine hearts with garlic croutons, shaved parmigiano-reggiano, Caesar dressing
- Oakwood smoked salmon with cherry tomatoes, Meyer lemon, cucumber, red onion, soft herb salad v• Tart of Jerusalem artichokes featuring herbed oil, delicate lettuce
- Roasted beets with ricotta, dill, pickled carrots, arugula

Sparkling wine toast

 Your guests will enjoy a sparkling wine toast to accompany speeches of the wedding party.

Entrées ~ Choose two

- Beef filet in red wine sauce creamy potato tart, garlic, rainbow baby carrots
- Roasted organic chicken yukon gold potato purée, olive pesto, lemon-thyme jus
- Roasted salmon forest mushrooms, sweet onions, English peas and tendrils
- Free-range chicken parsnips, sunchokes, mushrooms, natural jus
- Free-range chicken whipped gold potatoes, baby spinach, lemon-thyme jus, thyme
- Beef filet in Pinot sauce caramelized cippollini onions, tomato confit in olive oil
- Market fish with ragout of Peas beans, asparagus, roasted plum tomatoes
- Local beef meatballs Cayuga polenta, New York tomato sauce, basil, olive oil
- v• Wild mushroom ravioli tomato confit, sage, aged pecorino
- v Roasted Vegetable tart tatin squash, potatoes, vegetarian black olive tapenade

Dessert and coffee service

Freshly brewed coffee, including decaf, and tea



























WEDDINGS ENHANCEMENTS

Mini sweets 95



*Action Stations will have an additional Chef's Fee of 75 per Chef per Hour





















