

BANQUET FACILITY & GROVE
BANCHETTI
by Rizzo's

Weddings, Showers, Meetings,
Picnics, Drop-Off Buffets & More!



2017 All Inclusive Catering Menu (all fees included)
Prices Subject to Erie County Sales Tax

Michael P. Rizzo
Owner

550 N. French Rd. Amherst, NY 14228 (716) 691-4045
www.banchetti.com

Welcome

Dear Friends,

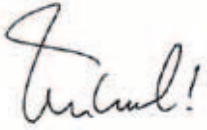
We all have special days in our lives...the occasions that change us forever and form our most cherished memories. They are weddings, baptisms, engagements, christenings, anniversaries, retirements, even funerals.

When we opened the doors of our new banquet hall in 1999, we chose the name Banchetti because it means "banquets" in Italian. In Italy, banquets are day long affairs, joyous celebrations of food, drink, friends and family, song and laughter. We wanted to truly capture that spirit at Banchetti.

We are proud that we have been able to achieve that. Many of you have entrusted the most important days of your lives- the happiest and even the saddest - to us. And we do not take that trust lightly.

As we have expanded and enhanced the facility, our goal has remained the same- to provide you with a first-class event which allows you to be able to spend your special day doing the things that really matter- spending time with your family and friends.

Of course, it doesn't matter how exquisite the setting is if the food is not up to par. Our employees know the food is paramount, and that's why we have developed marvelous menu offerings to fit every need. This brochure will give you some idea, but we look forward to customizing our menus for you!



*Michael P. Rizzo, Owner
Banchetti by Rizzo's, Rizzo's Restaurants, Rizotto Ristorante*



Knights of Columbus

Ask about pricing for
The Knights of Columbus
located at 755 Erie Avenue
in North Tonawanda.

Accommodations for
150 - 400 guests

BANQUET FACILITY & GROVE
BANCHETTI
by Rizzo's

Wedding Selections

Grand Buffet Package

One Hour Hors D'oeuvres

Cheese and Cracker Display
Roasted Vegetable Display
Casino Stuffed Mushrooms and Arancini
Or Choice of Two Hot Hors D'oeuvres

First Course (Individually Served)

Italian Wedding Soup or Fresh Seasonal Fruit

Second Course (Individually Served)

Chef Salad, Caesar Salad or Mixed Greens, Homemade Rolls & Pesto

Third Course (Buffet)

Chef's Seasonal Vegetable Medley

Choice of One Hot Pasta

Tortellini in Pink Sauce
Penne in Lobster Sauce
Orecchiette Bolognese
Penne Broccoli Alfredo

Choice of One Hot Potato

Mashed Potatoes & Gravy
Roasted Baby Red & White Potatoes
Asiago Herb Potato Bake

Choice of Three Meats

Carved Beef Tenderloin
Carved Prime Rib,
Panko Crusted Salmon with Salsa Verde
Shrimp Scampi over Rice
Chicken Riviera
Stuffed Pork Loin
with Prosciutto, Spinach & Asiago

Coffee, Tea & Ice Cream served with your Wedding Cake

59 per person

All Wedding Packages Include:

5 Hours of Open Bar, Champagne Toast for Head Table, Cake Cutting Service,
Decorative Lighting Package, Late-Night Coffee Table

Wedding Selections

❧ *Deluxe Buffet Package* ❧

Chef Salad
Vegetable Platter
Relish Tray
Italian Pasta Salad
Fresh Fruit Salad

Homemade Dinner Rolls & Butter

Chef's Seasonal Vegetable Medley

Choice of Hot Pasta

Baked Penne with Mozzarella
Penne Broccoli Alfredo
Seasonal Selection

Choice of Hot Potato

Mashed Potatoes w/ Gravy
Asiago Herb Potato Bake
Roasted Baby Red & White Potatoes

Choice of Three Hot Entrees

Baked Chicken, Chicken Picatta, Lemon Pepper Chicken,
Bourbon Chicken, Sliced Turkey Breast in Gravy, Sausage, Peppers & Onions,
Breaded Pork Chop, Sliced Virginia Ham, Meatballs or Sliced Roast Beef in Gravy

Coffee, Tea & Ice Cream served with your Wedding Cake

47 per person

(includes complimentary carving of one meat)

43 per person

Knights of Columbus location

All Wedding Packages Include:

5 Hours of Open Bar, Champagne Toast for Head Table, Cake Cutting Service,
Decorative Lighting Package, Late-Night Coffee Table



Wedding Selections

Sit Down Package

First Course (Individually Served)
Italian Wedding Soup or Fresh Seasonal Fruit

Second Course (Individually Served)
Chef Salad, Caesar Salad or Mixed Greens
Homemade Dinner Rolls & Butter

Third Course
Entree served with choice of potato and chef's vegetable

Stuffed Breast of Chicken
Traditional herb stuffing
47

Chicken Riviera
Spinach, ham and cheese, & marsala sauce
48

Chicken Wellington
Vegetables & cheese in puff pastry with basil cream sauce
48

Grouper Pescatore
Seared grouper filet topped with crab stuffing & asparagus
49

Bourbon Glazed Pork Chop
Grilled 10 oz. chop with sweet bourbon glaze
49

Filet of Beef
9 oz. tenderloin charbroiled
57

Prime Rib of Beef
Slow roasted to perfection and served with au jus
55

Vegetable Lasagna
Homemade pasta with fresh vegetables & ricotta cheese
47

New York Strip Steak
10 oz. charbroiled and served over garlic toast
53

Grilled Salmon Filet
topped with salsa verde & panko bread crumbs
48

Combination Entrees

6 oz. Grilled Filet & 3 oz. Lobster Tail.....Market Price
Petite Stuffed Chicken with Strip Steak....55
Petite Stuffed Chicken with 6 oz. Filet.....57

Coffee, Tea & Ice Cream served with your Wedding Cake

All Wedding Packages Include:

5 Hours of Open Bar, Champagne Toast for Head Table, Cake Cutting Service,
Decorative Lighting Package, Late-Night Coffee Table

❧ Wedding Stations Package ❧

Includes Hors D'oeuvres, Carving and Italian Stations
and your choice of one additional station plus...
5 Hours of Open Bar, Champagne Toast for Head Table,
Decorative Lighting Package, Late-Night Coffee Table, Cake Cutting Service

53 per person



Hors D'oeuvres

First Hour
Choice of
Four Hors D'oeuvres

Two Cold-
Cheese Board, Fresh Fruit
Display or your choice
Two Hot-
Arancini, Bourbon
Chicken Bites or your choice



Carving

Choose Any Two
Top Round of Beef,
Stuffed Porkloin
Roasted Turkey Breast

All served with
Homemade Rolls

Prime Rib or
Stuffed Tenderloin
Add \$5 per person



Italian

Caesar Salad
Choose One
Bruschetta, Stromboli or
Breadsticks & Pesto

Pasta Bar
Two Pastas:
Red & White Sauce

Choice of One Meat
Meatballs in Sauce,
Sausage, Peppers & Onions,
Chicken Parmigiana or Brasciole

Wedding Package includes choice of one of the following stations:



Asian

Asian Cabbage Salad or Vegetable Sushi Rolls
Pork Eggrolls, Spring Rolls or Pot Stickers
Fried Rice

Choose Two:
Shrimp Lo Mein, Sesame Chicken, Sweet & Sour Chicken,
Beef & Broccoli or Mongolian Beef



Seafood (substitute station 6 add station 9)

Corn Bread or Hush Puppies

Orzo Seafood Salad

Crab Cakes with Mango Sauce

Choose Two: Clams Casino, Coconut Scallops, Steamed Clams,
Shrimp Scampi, Panko Crusted Salmon & Salsa Verde
or Seafood Pasta with a Lobster Dill Sauce

German

Pumpnickel Bread Bowl with Dip

German Potato Salad

Cheese Spaetzle or Noodle Kugel

Potato Pancakes, Sweet & Sour Cabbage

Knockwurst or Bratwurst in Sauerkraut



Caribbean

Berry Garden Salad

Bacon-Wrapped Yucca or Sweet Potato Patties

Red Beans and Rice or Wild Mushroom Pasta

Jamaican Jerk Chicken or Pulled Pork

Caramel Coconut Crusted Tilapia

Add Pig Roast...6.5/person Add a Tiki Bar...6.5 /person

Substitue pig for a meat... 4 /person

Mexican

Chili con Queso & Nachos or Three Cheese Quesadillas

Black Beans & Rice or Mexican Rice

Chicken Enchiladas and Cherry Empinadas

Fajita and Taco Bar with Beef & Chicken



Breakfast

Breakfast Meeting

Chilled Orange Juice
Fresh Fruit Tray
Assorted Breakfast Panini & Wraps
Assorted Homemade Danish & Pastries
Coffee, Tea & Decaf

15 per person

Breakfast Buffet

Chilled Orange Juice
Fresh Fruit Salad
Scrambled Eggs
Brunch Potatoes
Crisp Bacon or Glazed Ham
Breakfast Sausage
Assorted Homemade Danish, Pastries & Rolls
Coffee, Tea & Decaf

17 per person

Brunch Buffet

Chilled Orange Juice
Fresh Fruit Salad
Scrambled Eggs
Brunch Potatoes
Pancakes or Pasta
Cherry Cheese Crepes or Strawberry Waffles
Chicken a la King with Biscuits
Breakfast Sausage or Sausage, Peppers & Onions
Glazed Ham or Bacon
Assorted Homemade Danish, Pastries & Rolls
Coffee, Tea & Decaf

23 per person

Breakfast A La Carte Items

Pancakes, Waffles or French Toast.....2.5
Chicken a la King with Biscuits.....3
Eggs Benedict.....3
Carved Roast Beef or Ham.....4
Omelet Station.....5

Sunday Brunch Buffet

Come join us every Sunday at
Banchetti by Rizzo's for our delicious brunch!

The menu features over 50 items including:
Belgian waffles, made-to-order omelets, scrambled eggs,
eggs Benedict, sausage, bacon, hash browns,
chicken a la king with biscuits, pancakes, french toast,
carved ham and beef, pasta du jour, fresh fruit station,
salad bar, seasonal entree station, mac n' cheese and
tater tots for the kids, a deluxe pastry
and dessert bar and so much more!



10:30 a.m. - 1:30 p.m. every Sunday
Reservations Recommended

Adults 24 Children age 3-10 12.5

Enjoy our full Sunday brunch buffet with
tables in your own private room for an
additional \$1 per person.
Minimum 30 guests.

Seminar Package

Arrival: Continental Breakfast

Mid Morning Break: Coffee, Tea and Pop

Lunch: Sandwich Buffet

Afternoon Break: Coffee, Tea, Pop, Fresh Fruit & Assorted Cookies

27.5 per person

A/V Equipment Available at Additional Charge

Lunch Selections

Sandwich Buffet

Served til 3:00 p.m.

Fresh Fruit Salad

Potato Salad

Relish Tray

Coldcut Platter (Ham, Turkey, Roast Beef & Tuna Salad)

Assorted Sliced Cheese Tray

Condiment Platter (Lettuce, Tomato, Red Onion)

Homemade Sandwich Rolls

Baked Pasta with Mozzarella

Homemade Meatballs in Sauce-

Coffee, Tea & Ice Cream or Brownies

19.5 per person



Signature Lunch Buffet

Served til 3:00 p.m.

Chef Salad

Dinner Rolls & Butter

Choice of Two Hot Meats

Baked Chicken, Chicken Marsala, Chicken Picatta, Lemon Pepper Chicken, Bourbon Chicken, Sliced Turkey Breast in Gravy, Sausage, Peppers & Onions, Breaded Pork Chop, Sliced Virginia Ham, Meatballs or Sliced Roast Beef in Gravy

Chef's Seasonal Vegetable Medley

Choice of Hot Pasta

Baked Pasta with Mozzarella, Penne Broccoli Alfredo or Seasonal Selection

Choice of Potato

Mashed Potatoes with Gravy, Roasted Baby Red & White Potatoes, Asiago Herb Potato Bake

Coffee, Tea & Ice Cream

21.5 per person

Sit Down Lunch Selections

Served til 3:00 p.m.

Served with a choice of Soup, Salad or Fruit Cup
Homemade Dinner Rolls & Butter

Choice of Lunch Entrees:

Cobb Salad

Chicken, bacon, egg, cheeses, tomato & peppers on lettuce & homemade dressing
19.5

Chilled Seafood Salad

Shrimp, Scallops & Crab over mixed greens with grilled vegetables & citrus dressing
21.5

Chicken & Spinach Strudel

Boneless chicken with spinach & meunster in phyllo served with pasta salad
21.5

Pasta Primavera

Seasonal vegetables sauteed in marinara sauce on a bed of bowtie pasta
21.5

Manicotti ala Rizzo

Homemade crepe shells filled with a blend of cheeses baked with sauce and mozzarella
21.5

Penne Amore

*Artichokes, roasted peppers, spinach and chicken breast tossed with penne
pasta, sauteed in garlic butter and topped with toasted almonds*
21.5

Chicken Parmigianna

Breaded and topped with sauce and mozzarella, served with penne pasta
21.5

Chicken Picatta

Served with lemon butter sauce, grilled vegetables and baby red potatoes
21.5

Stuffed Pork Chop

Seasoned herb stuffing with grilled vegetables and baby red potatoes
21.5

Petite Strip Steak

7 oz. Strip Steak charbroiled with grilled vegetables and baby red potatoes
24.5

Coffee, Tea & Ice Cream

Lunch Selections

Caffè Italiano

Served Family Style

Amaretto Almond Scones

Grilled Fresh Vegetable Salad

Homemade Panini Sandwiches

Caravaggio, Portabello, Pollo Loco & Raffaello

Assorted Desserts

Biscotti, Cream Puffs, Mini Cannoli & Chocolate Dipped Strawberries

Flavored Coffee, Tea & Cappuccino

21.5 per person



Punch Options (by the gallon)

Fruit Punch.....40.00 Sangria Wine Punch...46.00

Mimosa Punch...52.00 Limoncello Punch.....56.00

Two Hour Unlimited Punch (Choice of Two)...4.5 per person



Student Buffet

Chef Salad
Dinner Rolls & Butter
Buttered Corn
Cheddar Potato Bake
Choice of Hot Pasta
Meatballs in Sauce
Baked Chicken or Chicken Tenders
Unlimited Coffee & Pop
Brownie Sundae

17.5 per person



Off-Site Catering

| | | |
|-----------------------------|------------------|-----------------|
| Staff Service | 50 to 100 Guests | 3.00 per person |
| | Over 100 guests | 2.00 per person |
| China, Linen and Silverware | | 4.00 per person |
| Chinette Paper Service | | 1.00 per person |

Dinner Selection

Dinner Buffet

Chef Salad Relish Tray Vegetable Platter
Dinner Rolls & Butter

Chef's Seasonal Vegetable Medley

Choice of Hot Pasta

Baked Penne with Mozzarella, Penne Broccoli Alfredo or Seasonal Selection

Choice of Hot Potato

Mashed Potatoes with Gravy, Roasted Baby Red & White Potatoes, Asiago Herb Potato Bake

Choice of Two Hot Meats

Baked Chicken, Chicken Marsala, Chicken Picatta, Lemon Pepper Chicken, Bourbon Chicken, Sliced Turkey Breast in Gravy, Sausage, Peppers & Onions, Breaded Pork Chop, Stuffed Roast Pork Loin, Sliced Virginia Ham, Meatballs or Sliced Roast Beef in Gravy

Coffee, Tea & Ice Cream

23 per person

Family Style Dinner

Fruit Cup or Soup (Individually Served)
Chef or Caesar Salad (Individually Served)
Relish Tray (Family Style)
Dinner Rolls & Butter

Chef's Seasonal Vegetable Medley

Choice of Hot Pasta

Tortellini in Pink Sauce, Penne in Lobster Sauce, Orecchiette Bolognese, Penne Broccoli Alfredo

Choice of Hot Potato

Mashed Potatoes with Gravy, Roasted Baby Red & White Potatoes, Asiago Herb Potato Bake

Choice of Two Meats

Chicken Picatta, Bourbon Chicken, Turkey with Herb Stuffing, Beef Tenderloin with Spinach, Pork Milanese, Stuffed Pork Loin with Prosciutto & Asiago, Seafood Risotto, Baked Fish Florentine

Coffee, Tea & Ice Cream

27.5 per person

Deluxe Dinner Buffet

Chef Salad Vegetable Platter Relish Tray
Italian Pasta Salad Fresh Fruit Salad

Homemade Dinner Rolls & Butter

Chef's Seasonal Vegetable Medley

Choice of Hot Pasta

Baked Penne with Mozzarella, Penne Broccoli Alfredo or Seasonal Selection

Choice of Hot Potato

Mashed Potatoes with Gravy, Roasted Baby Red & White Potatoes, Asiago Herb Potato Bake

Choice of Three Hot Entrees

Baked Chicken, Chicken Marsala, Chicken Picatta, Lemon Pepper Chicken,
Bourbon Chicken, Sliced Turkey Breast in Gravy, Sausage, Peppers & Onions,
Breaded Pork Chop, Meatballs in Sauce

Carved Roast Beef, Carved Stuffed Pork Loin or Carved Virginia Ham

Coffee, Tea & Ice Cream

27.5 per person

(includes complimentary carving of one meat)



Dinner Selection

Sit Down Dinner Selections

Fruit Cup or Soup (Individually Served) Chef or Caesar Salad (Individually Served)
Dinner Rolls & Butter

Choice of Entrees

Stuffed Breast of Chicken

With traditional herb stuffing
25

Stuffed Boneless Pork Chop

With seasoned herb breading
25

Chicken Parmigianna

Homemade sauce and cheese served with pasta
25

Vegetable Lasagna

Homemade pasta with fresh vegetables topped with marinara
25

Chicken Riviera

Spinach, ham and cheese, topped with marsala sauce
26

Grouper Pescatore

Grouper filet grilled and topped with crab stuffing & asparagus
27

Bourbon Glazed Pork Chop

Grilled 10 oz. chop topped with sweet bourbon glaze
27

Grilled Salmon Filet

Panko crusted and topped with salsa verde
27

New York Strip Steak

Charbroiled and served over garlic toast
34

Prime Rib of Beef

Slow roasted to perfection
37.5

Filet of Beef

Charbroiled and served medium
39.5

Combination Entrees

Surf & Turf.....Market Price

Petite Stuffed Chicken with Strip Steak.....36

Petite Stuffed Chicken with Filet.....40

Coffee, Tea & Ice Cream

Rehearsal Dinner

Two Hour Package (served Family Style)

Antipasto Salad

Chicken Wings

Celery & Carrots with Bleu Cheese

Homemade Cheese and Pepperoni Pizza

Unlimited Beer, Pop & Wine

24.5 per person

(Three hour package 29.5)

Add Mini Roast Beef on Homemade Kimmelweck...5.5

Add Family Style Penne Pasta...3



Buffalo's Best

Chef Salad

Vegetable Platter

Pasta in Sauce

Meatballs

Chicken Wings

Homemade Pizza

Roast Beef in Gravy

Homemade Dinner &

Kimmelweck Rolls

Coffee, Tea & Ice Cream

24.5 per person

Add 3 Hours of Bar 32.5

Hors D'oeuvres



Cold

Cheese Board with Crackers
Fresh Fruit Display
Fresh Vegetable Display
Brie and Raspberry Crostini
Amaretto Cheese Ball
Italian Antipasti
Focaccia Sliders
Layered Taco Salad with Nachos
Pastry Puffs with Chicken Salad
Caprese Skewers
Grilled Vegetable Platters

Shrimp Cocktail (available by the pound)

Hot

Arancini
Sausage Puff Pastry
Bourbon Chicken Bites
Buffalo Chicken Bites
Spinach Feta Foldovers
Cocktail Meatballs
(Swedish, Sweet & Sour or BBQ)
Casino Stuffed Mushrooms
Artichoke Dip with Baguette
Crab Cakes with Mango Dip
Chicken Wing Dip
Sausage Stromboli

Prosciutto Wrapped Shrimp
(Add \$1.5 per person)



Hors D'oeuvres Table (One Hour Before Dinner)

Choice of Two....7.5 per person
Choice of Four....10.5 per person

Special Hors D'oeuvres Buffet

Two hours of your choice of four hot & four cold hors d'oeuvres
19.5 per person
(Add mini carved Roast Beef Sandwiches 6.5 per person)



Mediterranean Table

Grilled & Roasted Vegetables
Assorted Mediterranean Olives
Cured Meats & Assorted Artisan Cheese
Prosciutto Wrapped Melon
Brushetta with Garlic Crostini
Marinated Artichokes
Caprese Salad

8.5 per person
with any meal package

Gourmet Dessert Table

Cannoli
Cream Puffs
Hello Dollies
Mini Cupcakes
Mini Cheesecakes
Chocolate Dipped Strawberries

7.5 per person



Cocktail Selection

Cocktail Stations Package

(Monday - Thursday Only)

Antipasti Station:

Choice of two hot and two cold hors d'oeuvres

Pasta Station:

Chef's red and white pasta dishes & homemade breadsticks

Carving Station:

Top round of beef, turkey breast, homemade rolls & condiments

19.5 per person

With Two Hours of Beer, Pop & Wine

26.5 per person

With Two Hours of Unlimited Bar

30 per person



Cocktail Party Package

(Monday - Thursday Only)

Cheese & Cracker Boards

Fresh Fruit Platters

Vegetable Platter

Artisan Pizzas

Choice of Two Hot Hors D'oeuvres

With two Hours of Beer, Pop & Wine

24 per person

With two Hours of Unlimited Bar

27.5 per person

*B*ar Selection

Beer, Pop & Wine

| | |
|-------------|-----------------|
| One Hour | 11 per person |
| Two Hours | 13.5 per person |
| Three Hours | 16 per person |
| Four Hours | 18.5 per person |

Unlimited Pop....4.5 per person

Over 3 hours.....6 per person



Unlimited Bar

| | |
|-------------|-----------------|
| One Hour | 12.5 per person |
| Two Hours | 15 per person |
| Three Hours | 17.5 per person |
| Four Hours | 20 per person |

Cash Bar Set Up.....100

Champagne Toast or Wine Toast....4 per person

Bar Upgrades

Upgrade from Bar Brand Liquors to Top Shelf including:
Jack Daniels, Tanqueray, Absolut, Captain Morgan, Southern Comfort,
Bacardi & Seagrams Seven and a selection of Fine Wines
7 per person

Upgrade from Draft Beer to Bottled Beer. (Canned Beer in the Grove)
Your choice of 2 brands: Budweiser, Bud Light, Coors Light,
Labatt Blue, Labatt Blue Light or Michelob Ultra
5 per person

Upgrade to both Top Shelf Liquor and Bottled Beer Selection....10

Add a Martini Bar to bar package:
Choose up to 4:
Chocolate, Sour Apple, Blue Raspberry
Wedding Cake, Cherry Cordial & Limoncello
6.5 per person

A la Carte

Upgrades

| | |
|--|-----|
| Grove Fee..... | 3.5 |
| Champagne/Wine Toast..... | 4 |
| Wine Service with Dinner (<i>Bottle of Red/Bottle of White per table</i>)..... | 6.5 |
| Deluxe Coffee Station..... | 2 |
| (upgrade existing station with flavored coffees, liquor creams) | |
| S'mores Station..... | 4.5 |
| Butler Passed Hors D'oeuvres..... | 1 |
| Late-Night Pizza Bar..... | 4.5 |
| Late-Night Taco Bar..... | 5 |

Rentals

| | |
|---------------------------------|--|
| LCD Projector..... | 75 |
| LCD Projector & DVD Player..... | 100 |
| Gazebo Ceremony..... | \$395 price includes 100 chairs additional chairs, \$1 each |





2763 Eggert Rd.
834-4404



550 N. French Rd.
691-4045



560 N. French Rd.
691-5500

MPR RESTAURANTS



930 Maple Rd.
204-4455



pizza • pasta • pesce

9210 Transit Rd.
213-2777



SWISS GERMAN PUB

15 New Rd.
689-3600

Terms of Agreement

You must notify the office of the exact number of guests attending the function 10 DAYS before the party. This figure will be used as a guaranteed amount for which you will be charged. In the event of a cancellation, your non-refundable deposit may be applied to a similar event booked within one year of cancellation.

We reserve the right to change rooms based on your final count. Minimum of 30 guests for function.
Liquor and wine cannot be brought in from an outside source.

NYS Sales Tax will be added to the total bill.

Under 75 guests.....\$100.00
75 - 124 guests.....\$300.00
125 & Over.....\$500.00
Weddings.....\$750.00

Parties over 75 guests must
have a 75% deposit 10 days
prior to the event.