# Elma Towne Grille

We at the Elma Towne Grille provide our patrons with the highest quality cuisine and the finest service in both dining and for group functions.

Whether we are serving a business meeting, seminar, breakfast, luncheon, shower, birthday party, or perhaps your special event in our private rooms; our repute and continued level of elite standards we hold ourselves to will guarantee the success of your parties' experience.

Our facility comfortably accommodates ninety guests. Additionally, we provide drop off catering and on premise catering to meet your special needs. For our banquet guests we are able to furnish white linens at no cost.

The following is a comprehensive list of our offerings and include all applicable dressing and sauces. Although we have attempted to cover many modest dining options, we are, of course, able to furnish many more options upon demand. We would be glad to assist you personally with every detail (menu variations, room setup, linen colors, AV equipment, etc.) to assure the success of your experience.

Please contact us with any and all comments.

Sincerely,
Norman F. Bealer,
Kevin R. Barczykowski,
Norman J. Wolf
Chefs/Owners

## **PROUDLY SERVING WESTERN NEW YORK!**

Visit us at our full service restaurant
Elma Towne Grille for a great dining experience!
6650 Clinton Street, Elma







## TERMS AND CONDITIONS

- 1. Minimum of 25 people for Banquet services.
- 2. In order to guarantee product and service availability, an exact count of guests must be received at least 10 days before the date of function. Counts may not be reduced after this time.
- 3. A non refundable booking deposit is required to reserve your function; full payment shall be made anytime prior to your function, up to the day of.
- 4. Any and all adjustments can be made and must be finalized by 10 days prior to event.
- 5. All prices are subject to change to meet our increase in costs. Prices under contract will be guaranteed for a time not to exceed ninety days.
- 6. A 18% gratuity and 3% administrative charge will be applied respectively. The 3% administrative charge is not a gratuity and will not be distributed to the employees. No additional tip is necessary, additional tipping is at your discretion. All parties are subject to a 8.75% New York sales tax.
- 7. Tax-exempt organizations must make note at time of booking, and present certificate prior to payment of function.
- 8. No alcoholic beverages can enter, nor vacate our facilities.
- 9. Elma Towne Grille nor its employees can be held responsible for articles left behind.
- 10. Due to the safety and health concerns no buffet food is to leave our premises.
- 11. We provide an adequate amount of white linens for your guest count. Additional linens and/or colors may be subject to additional charges.

#### **NOTE:**

White linen is included in all packages.
Additional \$1.00 per person will be added for color linen selections.

Like us on Facebook



\*All Prices are Subject to Change



# BANQUET MENU

On premise events at our great location

# **ETG** Catering

Full Service Catering for All Occasions

6650 Clinton Street, Elma, NY 14059 716-651-4619 Fax: 716-651-4625 elmatownegrille@gmail.com

ElmaTowneGrille.com

# **BREAKFAST BUFFET**

- Selection of Fruit Juices
- Fresh Bakery Basket

#### *Includes:*

- Breads
- Muffins
- Danishes
- Fruit Pastries
- Scrambled Eggs

#### with Choice of One:

- Plain Western Style
- Cheddar
   Southwestern Style

- Home Fried Breakfast Potatoes
- Choice of Two Meats:
- Polish Sausage
- Bacon
- Sausage
- Ham



- French Toast
- Butter and Assorted Jellies
- Coffee and Tea





Sliced Fresh Fruit \$2.00 each Variety of Specialty

### **BUFFETS**

#### **Buffalo Party Buffet**

- Cheese and Pepperoni Pizza
- Buffalo Wings with Celery and carrots
- Roast Beef or Pulled Pork on Mini Kaisers
- Coffee and Hot Tea

\$19.99	\$20.99
Cash or Ched	ck Credit Card

- Choice of Two:
  - Chef Salad

  - Macaroni Salad
  - Coleslaw Potato Salad
  - Antipasto Salad
  - Fruit Salad
  - Caesar Salad
  - Baked Penne Salad

#### New York Deli Buffet

- Roast Beef, Smoked Ham, Roasted Turkey, and Tuna Fish
- Assorted Cheeses
- Leaf Lettuce, Tomatoes, Onions, Pickles
- Variety of Breads
- Coffee and Hot Tea

Cash or Check	Credit Card
\$17.99	\$18.99

- Choice of Two:
- Chef Salad
- Macaroni Salad
- Baked Penne Salad
- Coleslaw
- Potato Salad
- Antipasto Salad
- Fruit Salad
- Caesar Salad
- Mac & Cheese

# CLASSIC LUNCH & DINNER BUFFETS

Buffets include salad, rolls, butter, coffee and hot tea.

	Cash or Check	Credit Card
Two Meats and Three Sides	Per Person <b>\$23.99</b>	Per Person <b>\$24.99</b>
Three Meats and Three Sides	Per Person <b>\$25.99</b>	Per Person <b>\$26.99</b>

#### **MEATS**

- · Roasted Pork Loin
- Polish Sausage
- Beef Rolls w/ Bread Stuffing
- Chicken Cordon Bleu
- Baked Ham
- BBQ Hamburgers
- Buffalo Chicken Finger Mac & Cheese

Tomato Cucumber Tortellini

· Bowtie Tomato Pesto Salad

- Eggplant Parmesan
- Chicken Bruschetta

Mixed Vegetables

Glazed Carrots

Baked Beans

Coleslaw

Lazy Pierogi

Greek Pasta Salad

Green Beans

Corn

#### SIDES

- Macaroni Salad
- Antipasto w/Pasta or Greens

Sliced Roasted Turkey Breast

• Penne with Red Sauce

• Oven Roasted Chicken

Cheese Stuffed Shells

 Sliced Roast Beef • Breaded Pork Chops

Italian Sausage

· Chicken Parmesan

Chicken Marsala

• BBQ Chicken

Pulled Pork

- German Potato Salad
- Mashed Potatoes
- AuGratin Potatoes • Rice Pilaf
- Stuffing
- Roasted Red Potatoes
- Macaroni and Cheese

- · Sweet and Sour Cabbage
- - - **DESSERT (\$4.75 PERSON)**
- Homemade Cheese Cake with choice of toppings
- Double Chocolate Cake
- Lemon Mascarpone Cake • Mini Dessert Assortment
- Carrot Cake
- Peanut Butter Pie
- Cookie & Brownie
  - **Assortment** \$3.50 Per Person



vo Meats and Three Sides	Per Person <b>\$23.99</b>	Per Person <b>\$24.99</b>
nree Meats and Three Sides	Per Person <b>\$25.99</b>	Per Person <b>\$26.99</b>

# HORS D'OEUVRES

Sheet Pizza	\$50.00
Swedish Meatballs	\$50.00
Potato Skins	\$40.00
Mozzarella Sticks	\$65.00
Shrimp Egg Rolls	\$65.00
Chicken Quesadillas	\$65.00
Fried Ravioli	\$45.00
Stuffed Mushrooms	\$65.00
Choose either Sausage and Cheese or Seafood stuffing	

(Each Hors d'oeuvre contains fifty pieces.)

**EXTRAS TO ENHANCE A SPECIAL OCCASION!** Platters serve 25-35 people

Cheeses & Pepperoni Platter	\$95.00
Fresh Fruit Platter	\$75.00
Vegetable Crudites with Dip	\$55.00

See back of menu for terms and conditions.



# BAR PACKAGES

Includes Bottled Beer, Soda, Mixers & House Wine

Complete Packages

1 hr	Well \$16.00	Call \$21.00
2 hrs	Well \$18.00	Call \$24.00
3 hrs	Well \$20.00	Call \$27.00

Pitcher of Pop Pitcher of Domestic Beer Fruit Punch \$40.00 per gallon Wine Punch \$55.00 per gallon Champagne Mimosa \$55.00 per gallon

FOOD ALLERGY WARNING: Please be advised that our food may have come in contact or contain peanuts, tree nuts, soy, milk, eggs, wheat, shellfish or fish. Please ask our staff members about the ingredients used in your meal before ordering. Thank you!