



FOUR COURSE PRIX FIXE

SHARED APPETIZERS

THAI CALAMARI

Fried calamari, vegetable slaw, corn salsa, spicy red pepper vinaigrette

SHISHITO PEPPERS

flash-fried, sea salt

HUTCH'S PRIME GRIND MEATBALLS

porcini mushroom truffle sauce, Parmagiana-Reggiano

SALAD COURSE

CLASSIC CAESAR SALAD

ENTREE SELECTIONS

choose 3 for menu:

FAROE ISLAND SALMON Cajun spiced & grilled, lemon, evoo

JAMBALAYA PASTA penne, gulf shrimp, chicken, chorizo, spicy tomato cream sauce

BEEF TENDERLOIN 'AU POIVRE'

8oz. peppercorn-crust, pan-seared, brandy cream sauce

ORGANIC BELL & EVANS CHICKEN BREAST

mushroom pan jus

VEGETARIAN 'JAMBALAYA' RISOTTO

sauteed vegetables, spicy tomato

FAMILY STYLE SIDES

house potato

seasonal vegetables

DESSERT

CHOCOLATE BOUCHON

whipped cream

HOUSE SORBET

fresh fruit

\$97.00 PER PERSON - Plus 8.75% tax and 20% Gratuity

PRIVATE DINING DIRECT LINE: 716-431-4355

Please note that we require a lead time of 14 days from the event, with final contracts in place 10 days prior to host an event at Hutch's at this time.