



COCKTAIL PARTY

for groups of 25 or more

PASSED HORS D'OEUVRES (choose 3)

CAPRESE SKEWERS

TUNA TARTARE WITH CILANTRO CREAM

ASSORTED PIZZAS

WILD MUSHROOM CROSTINI

STEAK TARTARE

DINNER STATION

CLASSIC CAESAR SALAD

romaine, classic caesar dressing, garlic croutons

CAJUN SALMON TILES

with braised greens, lemon and evoo

CHEF'S ASSORTED SLIDERS

selection of beef / chicken / grilled vegetable sandwiches on soft rolls

HUTCH'S JAMBALAYA PASTA

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

*a GF/vegan risotto version is available

ADD-ON PLATTERS

RAW OYSTERS ON THE HALF SHELL @ \$18 PER PERSON

SHRIMP COCKTAIL @ \$13 PER PERSON

ANTIPASTO PLATTER @ \$10 PER PERSON

DESSERT ASSORTMENT @ \$12 PER PERSON

\$54 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.