



PLANNING PRIVATE EVENTS & DROP OFF CATERING AT SIENNA



SIENA RESTAURANT :: 4516 MAIN STREET@SNYDER NY :: (716) 839.3108 ::
SIENA-RESTAURANT.COM:: 12.21





PRIVATE EVENTS AT SIENNA

ANY OCCASION

- dinner parties
- cocktail parties
- corporate functions
- fundraisers
- surprise parties
- birthday parties
- pharmaceutical meetings
- anniversary parties
- retirement parties
- funeral brunches
- stag and stagette parties
- bridal showers
- wedding rehearsals
- intimate weddings
- baby showers
- christening parties
- graduation parties
- holiday parties

We are prepared to meet all your special event/party needs.

We have compiled and arranged this menu guide to help you in selecting the possibilities for your event.

Celebrate a milestone,
roll out a new product, pitch an idea,
appreciate an employee,
or just throw a party.

CONTACT:

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CAPACITY

Sit Down- 85

Cocktail Party- 110

**BOOKING PRIVATE EVENTS AT
SIENA: (TERMS AND POLICIES)**

LOCATED IN BUFFALOS SNYDER NEIGHBORHOOD

DISTANCES:

East Aurora: 18 miles

Niagara Falls: 14 miles

Downtown: 7 miles

Hamburg: 16 Miles

Orchard Park: 14 miles

Williamsville: 5 miles



BOOKING TERMS:

- A \$500 deposit is required to secure booking.
- Deposits paid to Siena for private events will be applied to your final bill.
- Deposits are non-transferable.
- All payments must be made by cash, credit card or bank check.
- A 20% gratuity and 8.75% tax are automatically applied to the total.
- If your group is tax exempt, Siena must receive a current copy of your certificate by time of payment.

GUARANTEED NUMBERS / MINIMUMS

- Private events will require a \$1500 minimum for food and beverage only for Monday through Thursday.
- Minimums will vary for weekend and holiday events.
- Ten days prior to your function, we require a guaranteed minimum number of guests.
- This is the minimum number for which you will be financially responsible.
- It's the client's responsibility to notify Siena of this guaranteed minimum by the deadline.
- If you are offering a choice of entrees and your event is 30 guests or more, all entrees must be pre-ordered. A final count for each item is due 10 days prior to the event, as well as place cards indicating each guest's entrée selection. Please understand entrée counts may be required for events less than 30 guests depending on event timing and final menu selections.
- If you do not contact us by this date, it will be assumed that the most recent estimate on file is your guaranteed minimum.
- The guaranteed minimum number may increase, but not decrease after the noted date.
- Increases will be accepted up to five days prior to the event.
- Any increases received within three business days of the function, if possible,
- may incur extra charges to reflect the cost of re-ordering/re-prepping menu items.
- Final payment must be made on or before the date of the event.

CANCELLATION

- 50% of the deposit will be refunded only if a party of equal value is booked on the original date.
- For cancellations within one month of the booked event, any payments due and/or remitted to date will be considered non-refundable.

GENERAL POLICIES

- Siena does not allow food from outside vendors unless special arrangements have been made with our event manager.
- Wedding cakes are excluded from above policy. A cake-cutting fee of \$2.95/person will be applied if cake is from an outside vendor.
- Proposals are intended as estimates only. They are not a guarantee of final costs. *Any* changes made to your function
(including bar hours, arrival times, menu items and # of guests) may change your cost per person and/or your administrative fee.
- All pricing is subject to change according to the fluctuating cost of menu and service items. Pricing is guaranteed 30 days prior to the event.
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PRIVATE EVENTS AT SIENA
Priced PER Dozen. TWO dozen minimum



COLD

- Antipasto skewer **\$33***
Caprese skewer **\$30***
Ricotta crostini with local honey
and sea salt **\$33***
Tuna tartare on cucumber round
with radish and lemon **\$45**
Belgian endive spear with pear,
walnut and gorgonzola **\$33***
Deviled eggs with bacon and
smoked paprika **\$33***
Prosciutto wrapped melon **\$36***
Smoked salmon on cucumber
round with pickled onion **\$33***
Chilled lobster salad **MP**
Prosciutto wrapped asparagus
spear with mustard dip **\$36***
Shrimp cocktail **\$42***
Bruschetta **\$30***

HOT

- Arancini with sweet peas, mozzarella
and marinara **36***
Wood fired pizza * **-menu selection
and pricing**
Mini meatballs with Sunday sauce **\$30***
Steak and mushroom au poivre skewer
\$39*
Chicken cutlet skewer **\$33***
Fried artichoke **\$33***
Lamb lollipops with rosemary, sea salt
and e.v.o.o. **\$72**
Prosciutto wrapped shrimp with lemon
aioli **MP**
Stuffed mushroom with spinach,
asiago and bread crumbs **\$33***
Mini crabcakes with remoulade sauce
MP
Grilled cheese canapes **\$30***
Prosciutto wrapped scallops with
smoked paprika aioli **\$48***
Chicken cutlet sliders with Henry's
secret sauce, tomato & pickle **\$60**



MINIMUM 25 PEOPLE

Carving Station

ROASTED TURKEY \$10.00

BEEF TENDERLOIN *sandwiches \$16.00 / dinner \$25.00*

RIBEYE *sandwiches \$15.00 / dinner \$23.00*

PORK LOIN *sandwiches \$12.00 / dinner \$16.00*

SALMON *small \$13.00 / large \$19.00*

CHICKEN ROULADE (*choose one below*) *dinner \$15.00*

Red Pepper, Goat Cheese & Artichoke

Mozzarella, Prosciutto & Fresh Basil

Any Combination of the Above Available

Appropriate accompaniments to include:

Kaiser & kimmelweck rolls, ciabatta bread, au jus, horseradish

cream, cranberry mayonnaise, béarnaise aioli, avocado lime

aioli, chili BBQ,

balsamic mustard, applesauce, caramelized onions

Pasta

SHRIMP SCAMPI

Spaghetti, shrimp, lemon, white wine, parsley
\$16.00

SUNDAY SAUCE

Rigatoni or Penne \$13.00

PENNE ROMANO

Chicken, prosciutto, peas, romano cream \$15.00

BOLOGNESE

Orecchiette, ground beef, pork, veal, tomato
\$15.00

BEANS & GREENS

Orecchiette, chicken sausage \$15.00

ARRABBIATA

Shrimp, sausage, penne \$16.00

Salad

House Greens, Caesar \$9.00

Caprese \$12.00

Spinach (*cheddar, apple, bacon, mushroom*) \$12.00

John's Chop'd (*baby shrimp, soppressata, gorgonzola,
chick peas, olives,
cucumber, tomato, white balsamic*) \$14.00

Desserts

Starting at \$7.50

Assorted Cookies, Brownies, Cheesecake, Carrot
Cake,

Tiramisu, Chocolate Covered Strawberries,
Ice Cream Profiteroles, Chocolate Peanut Butter
Squares

DISPLAYS

MINIMUM 25 PEOPLE



CHEESE AND FRUIT DISPLAY

CHOICE OF THREE CHEESES

\$7.95

House Cheeses

Asiago,
Cheddar,
Swiss,
Provolone,
Gorgonzola

Specialty Cheeses

Ricotta Salata, Manchego, Brie,
Fresh Mozzarella, Fontina, Goat Cheese
Add \$2.95 per Specialty Cheese

*Served with crackers,
baguette
and chef's choice fruit
May include cantaloupe,
honeydew,
pineapple, pear,
strawberries,
blueberries, grapes*

SPREADS

Guacamole, Tomato Fresca Salsa,
Olive Tapenade, Roasted Corn & Black Bean,
Pear-Gorgonzola-Walnut & Honey,
Lemon Hummus, Pesto Hummus,
Red Pepper Hummus,
Artichoke, Caponata Ricotta

**Served with Crackers, Baguette, Tortilla
Chips and Pita
\$4.25 each**

MEDITERRANEAN

Plain, Roasted Red Pepper or Lemon
Hummus, Eggplant Caponata, Fried
Artichoke Hearts, Tabbouleh, Olive
Tapenade

Grilled Bread & Pita

\$9.75

ITALIAN ANTIPASTO

Soppressata, Cappicola & Pepperoni,
Asiago & Ricotta Salata, Marinated
Mushrooms, Olive Salad, Tuscan Bean
Salad

\$11.95

VEGETABLE CRUDITE

Bell Pepper, Cucumber, Celery, Carrot
Zucchini, Asparagus, Broccoli,
Cherry Tomato

Choice of One Dip

Dips: Roasted
Onion,
Gorgonzola,
Anchovy, Honey
Mustard,
Roasted Red
Pepper
\$5.95

SEAFOOD

Shrimp, Jonah Crab Claws, Fresh Clams,
Clams Casino, Fresh Oysters, Oysters
Rockefeller, Seared Ahi Tuna,
Calamari & Mussel Salad, Lobster
Condiments: cocktail sauce, mignonette,
mustard sauce, remoulade sauce, pickled
ginger, wasabi, tabasco, fresh lemon

Market Priced by selection



PLATED LUNCHEON

\$1,500 Food & Beverage Minimum

Includes choice of coffee & tea

SHRIMP SCAMPI

Spaghetti, shrimp, lemon, white wine, parsley *\$26.00*

PENNE ROMANO

Chicken, prosciutto, peas, romano cream *\$23.00*

BOLOGNESE

Orecchiette, ground beef, pork, veal, tomato *\$24.00*

BEANS & GREENS

Orecchiette, chicken sausage *\$23.00*

ARRABBIATA

Shrimp, sausage, penne *\$25.00*

CHICKEN CUTLETS

Arugula, tomato, cucumber, red onion, parmigiano Reggiano *\$23.00*

CHICKEN CAESAR

Romaine, garlic croutons, romano, white anchovy *\$23.00*

MEATBALL SALAD

Romaine, tomato, red onion, cucumber, seasoned ricotta, tomato vinaigrette

** Side Salad as an appetizer \$5.95*

BAR PACKAGE

MINIMUM 25 PEOPLE



House Brands

\$12.00 for first hour ••• \$6.75 for each additional hour

Kamchatka Vodka, Gilbey's Gin, Kessler's Rye, Lauders Scotch, Early Times Bourbon, Bacardi Rum, Labatt Blue & Coors Light

CHOOSE THREE WINES

Chardonnay, Sauvignon Blanc, Pinot Grigio, Cabernet, Merlot, Pinot Noir, Malbec, Rose

Name Brands

\$15 for first hour ••• \$7 for each additional hour

Tito's Vodka, Bombay Gin, Seagrams 7 Rye, Teachers Scotch, Jim Beam Bourbon, Bacardi Rum, Jose Cuervo Tequila

CHOOSE THREE WINES

Chardonnay, Sauvignon Blanc, Pinot Grigio, Gini Soave, Merlot, Pinot Noir, Jackson Estate Pinot Noir, Rose

(Or any from House Brand Package)

Premium Brands

\$16.75 for first hour ••• \$8 for each additional hour

Double Cross or Stolli Vodka, Beefeater or Tanqueray Gin, Canadian Club, VO or High West Rye, Dewars or Johnny Walker Red Scotch, Elijah Craig, Eagle Rare or Jack Daniels Bourbon, Bacardi Rum, Hussong or Herradura Tequila

CHOOSE TWO BEERS

Southern Tier IPA, Michelob Ultra, Corona, Heineken, Moretti, Amstel Light, Sam Adams

CHOOSE FOUR WINES

Chardonnay, Sauvignon Blanc, Gini Soave, Riesling, Cabernet, Rose

(Or any from House and Name Brand Packages)