

80 Main Banquet & Catering

716.228.2526
www.80MainBC.com
80 Main St., Lockport, NY 14094



STARTERS

Priced Per Person

- Bavarian Pretzel Board 3
- Domestic Cheese & Cracker Display 3
- Fresh Fruit Display 5
- Fresh Vegetable Display with Dip 4
- Charcuterie Grazing Table 10
- Shrimp Cocktail Display MARKET
- Fruit Cup 5

STATIONARY HORS D'OEUVRES

*Passed Hors D'oeuvres Upon Request.
Choice of two or three \$10/\$15*

- Spanakopita
- Traditional Bruschetta
- Goat Cheese & Basil Pesto Bruschetta
- Puff Pastry & Prosciutto Wrapped Asparagus
- Mozzarella & Tomato Caprese Skewers
- Crab or Sausage Stuffed Mushrooms
- Coconut Shrimp
- Chicken Satay with Sweet & Spicy Sauce
- Mini Grilled Cheese & Tomato Soup Shooters
- Beef Tenderloin Crostini with Roasted Red Pepper & Bleu Cheese
- Mini Beef Wellington

PASTA BAR

*\$23 per person Includes choice of Chef or Caesar Salad
with assorted artisan bread and whipped butter +\$2
Antipasto Salad*

Sauce (choose two)

- Marinana
- Alfredo
- Pesto Cream

Protein (choose two)

- Meatballs
- Grilled Chicken
- Italian Sausage
- Shrimp

Vegetable (choose one)

- Broccoli
- Mixed Vegetables
- Sautéed Spinach & Diced Tomato

PLATED BREAKFAST OR LUNCH

Choice of up to three entrees. Served with house made chip unless otherwise noted. Upgraded sides are available upon request.

ENTREES (choose three)

- Eggs Benedict 17
Poached egg with Canadian Bacon on a toasted English muffin and finished with Hollandaise sauce
- Breakfast Burger 17
8oz burger topped with a sunny side up Egg, American cheese, Applewood Smoked Bacon, and lettuce & tomato. Served with home fries.
- Cobb Salad 18
Chopped salad greens, crispy bacon, grilled chicken breast, hard-boiled eggs, avocado, and shredded cheddar-jack cheese. Served with Ranch dressing.
- Mushroom & Blue Cheese Strudel 32
With fresh herb vinaigrette, steamed jasmine rice, and fresh seasonal vegetables
- Quiche 20
Three cheese quiche with spinach, served with two sausage links & home fries.
- Beef on Weck 16
A generous pile of roast beef in au jus. Served on a deck roll with a side of horseradish.
- Classic Burger 16
8 oz burger served on a Costanzo's roll with American Cheese, lettuce, tomato, & onion.
- Grilled Chicken Sandwich
Grilled chicken breast on a Costanzo's roll with lettuce, tomato, & onion.
16

Additional Side Options

- French Fries 2
- Sweet Potato Fries 3
- Mixed Greens 3
- Classic Caesar Side Salad 5
- Side Salad 4
- Cup of Soup 5
- Fruit Cup 5
- Pasta Salad 4

BREAKFAST BUFFET/ \$18 PER PERSON
Final menu selections must be confirmed two weeks hours before the event.

OPTIONS (choose four)

- Scrambled Eggs
- Applewood Smoked Bacon
- Breakfast Sausage
- Ham
- French Toast Bake
- Classic French Toast with Berry Compote
- Hashbrowns
- Homefries

ADD ONS

- Additional Breakfast Item 2
- Pancake Topping Station 2
- Assorted Danish & Mini Muffins 4
- Yogurt Parfait 4
- Coffee & Tea Station 2
- Bottomless Soda 2
- Juice Bar 4
- Mimosa Bar 12
- Bloody Mary Bar 12
- Sangria or Mimosa Punch Bowl 85

ACCOMPANIMENTS

- Garden Salad 3
- Italian Pasta Salad 3
- Smoked Gouda Mac-N-Cheese
- Four Cheese Ravioli with Pesto Cream Sauce
- Garlic or Plain Mashed Potatoes
- Roasted Baby Red Potatoes
- Roasted Root Vegetables
- Baked Potatoes
- Green Beans
- Vegetable Medley
- Local Seasonal Vegetables



SOUP, SALAD, & SANDWICH BUFFET
Choice of (2) \$18 per person. Choice of (3) \$22 per person.
Custom dishes available upon request.

**Homemade Soups
(choose two)**

- Italian Wedding
- Cream of Mushroom
- Roasted Red Pepper Gouda
- Shrimp & Corn Chowder
- Loaded Baked Potato
- Cream of Broccoli
- Chicken Noodle
- Chili
- Tomato Basil

**Salad Station
(choose two)**

- Garden Salad
- Caesar Salad
- Cran-Apple Salad
- Greek Salad
- Italian Pasta Salad
- Potato Salad 12
- Broccoli Salad
- Traditional Mac Salad
- BLT Pasta Salad
- Greek Pasta Salad
- Watermelon & Feta Salad
- Antipasto Salad

**Half Sandwiches
(choose three)**

- Turkey, Bacon, Avocado Served on Ciabatta
- Prosciutto, Spinach, Basil, Tomatoes, Fresh Mozzarella, & Roasted Red Peppers on Ciabatta
- Beet, Spinach & Goat Cheese Sandwich Served on Focaccia
- Roast Beef with Tomatoes Roasted in Garlic Oil & Rosemary Served on Focacci
- Turkey, Pesto, Tomato, Fresh Mozzarella, & Arugula Served on Ciabatta
- Chicken Salad on a Croissant
- Chicken Ceasar Salad Wrap
- Roasted Garlic Hummus with Feta Cheese, Lettuce, Tomato, & Onion



Minimum group of 25. Final menu selections must be confirmed two weeks prior to the event. Prices do not include gratuity, taxes, service fee or delivery charge. All prices are subject to change.

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Dinner & Heavy Hors D'oeuvres

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- Mini Beef Wellington

PASTA BAR \$24

Includes choice of Chef or Ceasar Salad with assorted artisan bread and whipped butter +\$2 Antipasto Salad

Choice of Two Sauces:
Marinara, Alfredo, or Pesto Cream

Choice of Two Proteins:
Meatballs, Chicken, Shrimp, or Italian Sausage

Choice of One Vegetable:
Sautéed spinach & Diced tomato, broccoli, or mixed vegetables

PLATED DINNERS

Choice of up to three entrees. Includes rolls and butter.

CHICKEN & PORK \$26

- Chicken Cordon Bleu
- Chicken Milanese
With roasted Lemon & Tomato Arugula Salad
- Panko Parmesan Crusted Chicken
- Pecan Crusted Chicken
- Pork Tenderloin with Peach Chutney
- Frenched Pork Chop
With roasted apple and walnut chutney

PASTA \$24

- Four Cheese Ravioli
- Lobster Mac-N-Cheese
- Smoked Gouda Mac-N-Cheese
- Chicken & Broccoli Alfredo
- Shrimp Scampi
- Butternut Squash Ravioli 
With Coconut Cream Sage Sauce

SEAFOOD \$30

- Cedar Plank Salmon
with Green Apples, Bleu Cheese Crumbles, & Caraway
- Salmon En Papillote
With seasonal vegetables, thin sliced baby red potatoes, & a white wine dill sauce
- Oven Roasted Salmon
With roasted Heirloom tomatoes in a Beurre Blanc sauce
- Mahi Mahi
with Pineapple Salsa
- Broiled Scallops
With a Thai Chili Lobster cream sauce

- Stuffed Shrimp
with Pesto Cream Sauce
- Parmesan Crusted Cod

- Crab Stuffed Cod

BEEF \$MARKET

- Slow Roasted Rosemary Prime Rib
With a Horseradish Cream
- Filet Mignon
- Surf & Turf
Choice of a 4 oz or 8 oz Lobster tail with an 8 oz Filet

STANDARD BUFFET / \$30 PER PERSON

Final menu selections must be confirmed two weeks hours before the event. Includes rolls and butter.

SALADS (choose one)

- Caesar Salad with Shaved Parmesan
- Fresh Garden Salad with Balsamic Vinaigrette, House-made Ranch, & Italian dressings
- Italian Pasta Salad
- Broccoli Salad

ENTREES (choose two)

- Panko Parmesan Crusted Chicken
- Salmon Oscar
- Chicken Cordon Bleu
- Slow Roasted Turkey with Stuffing & Gravy
- Grilled Pork Tenderloin with Fire Roasted Peach Chutney
- Slow Roasted Rosemary Prime Rib
- Chicken Marsala
- Beef On Weck Sliders
- Sliced Strip Loin with Red Wine Demi Glaze

ACCOMPANIMENTS (choose three)

- Pasta Primavera
- Baked Penne with Red Sauce
- Smoked Gouda Mac-N-Cheese
- Four Cheese Ravioli with Pesto Cream Sauce
- Garlic or Plain Mashed Potatoes
- Roasted Baby Red Potatoes
- Roasted Root Vegetables
- Baked Potatoes
- Green Beans
- Vegetable Medley
- Local Seasonal Vegetables



MINI STATIONS

Create your own buffet by selecting from the following mini stations. Most events requite 4-5 selections.

FINGER FOODS

- Chicken Wings or Chicken Fingers 5
- Swedish or Italian Meatballs 4
- Cilantro & Lime Shrimp Skewers
- Crab Cakes 6
- Mozzarella Sticks 5
- Chicken or Portobella Mushroom Quesadillas 6
- Pizza Rolls 5
- Pizza Assortment 5

SLIDERS & BARS

- Beef On Weck 6
- Mini Burger & Crispy Check Patties 10
- Italian Sausage with Peppers & Onions 5
- Pulled Pork with Asian Slaw 6
- French Fry Bar 7
- Taco Bar 12
- Baked Potato Or Mashed Potato Bar 6
- Salad Bar 12

ACCOMPANIMENTS

- Fresh Garden Salad 4
- Rolls & Butter 3
- Panko Parmesan Crusted Chicken 7
- Turkey, Stuffing, & Gravy 8
- Slow Roasted Strip Loin 10
- Chicken Marsala 7
- Creamy Pasta Primavera 5
- Smoked Gouda Mac-N-Cheese 6
- Chiplote Aioli Pasta 5
- Bakes Penne with Marinara Sauce 4
- Roasted Baby Red Potatoes 4
- Vegetable Medley 4



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BAR PACKAGES

Priced Per Person Per HOUR

Gold Bar Package 19
Premium call brand spirits, premium bottled beer and drafts, premium wines
\$9 per person each additional hour

Platinum Bar Package 22
Top shelf spirits, premium bottled beer and drafts, premium wines, martinis & manhattans
\$10 per person each additional hour

Beer, Wine, & Soda 17
Domestic bottled beer & house wines.
\$9 per person each additional hour

Hosted Bar
Billed on a per-drink basis with price varying according to selection. The bar tab will be included with the final payment due at the conclusion of event.

Cash Bar Stocking Fee 100
Bar set up, take down, stocking fee & bartender.

ADD ONS

Coffee & Tea Station 3

Bottomless Soft Drinks 2

Juice Bar 5

Mimosa Bar 12

Bloody Mary Bar 12

Red or White Sangria Punch Bowl 85
Serves approximately 25

Mimosa Punch Bowl
Serves approximately 25

Signature Cocktail
Priced per cocktail

Champagne Toast 4

OFF-SITE ADD ONS & RENTALS

Off-Site Events are a 20% Service Fee

Linen Tablecloth 5

Linen Napkin 2

Disposable Cutlery 1

China Setting 4

Upscale Disposable Setting 3

Water Service; Goblet 2

Metal Chaffer with Fuel 25

Disposable Chaffer with Fuel 20

Temporary Liquor License

Cake Cutting 2

Travel/Delivery Fee 25

Server/Bartender Per Hour 25

Chef Per Hour 30

Event Manager Per Hour 30

FREQUENTLY ASKED QUESTIONS

How can I secure my date?

An initial \$250.00 deposit is required to secure your date. Deposits can be made with cash, check, or credit card in person or over the phone.

What are the limits on decorations?

We love decorations & we welcome all different styles and themes for any event! We do ask that there is no confetti or glitter on the tables. Any decoration that causes harm to the architecture and décor of the space is not permitted (i.e. taping on walls etc.). If extra set-up or clean-up is required, an additional charge of \$50 per hour will be applied.

What linens and table settings are included?

White or Black tablecloths and/ or Black or White napkins are included along with the necessary table settings like plates, water glasses, silverware, coffee cups and saucers. Colored linen napkins & chargers are available & may be rented at a minimal fee per event.

What is the timeframe for the day of my event?

Room will be accessible (1) hour prior to event. We allow approximately 3 hours per event. Morning events begin between 10:00am-11:30am. Luncheons begin between 11:30am-12:30pm. Evening events begin between 5:00pm-6:30pm. Additional time may be subject to additional Room Rental fees.

When do you need my menu & final number of guests for my event?

We require your menu selections at least 2 weeks in advance. Your final guest count is due 1 week in advance

Are there any additional fees?

Each event is required to pay an 8% NYS Sales tax, 20% Gratuity, & a 5% Service fee. Off-Site events are a 20% Service Fee.

PRIVATE CHEF SERVICES

Four Courses starting at \$125 per person

Enjoy a personalized dining experience in the comfort of your own home with our private chef services.

Whether you're hosting an intimate dinner party, celebrating a special occasion, or simply indulging in a gourmet meal, our chef will craft a custom menu tailored to your tastes and dietary preferences. We handle everything—from sourcing high-quality, fresh ingredients to preparing and serving each dish, and leaving your kitchen spotless.

Relax and savor restaurant-quality cuisine without lifting a finger, as we bring the luxury of fine dining to your doorstep.

We gladly take custom requests! If there's something you're craving that isn't listed on our menus, don't hesitate to let us know.