

LBC EVENTS

EVENT GUIDE



LBC Hospitality, Inc. is a locally owned business serving fresh, honest food and giving unmatched hospitality through its cafes and catering services. The guiding philosophy behind LBC Events is simple: we believe in integrity of ingredients, adapting menus based on seasonality, and providing our clients with the highest level of service making each event memorable!

-OPEN BAR-

BEER & WINE BAR

\$22/Guest for Two Hours
\$6/Guest each Additional Hour

2 White Wines
2 Red Wines
1 Domestic Beer
2 Local Craft Beers
Soda & Seltzer Water

STANDARD FULL BAR*

\$24/Guest for Two Hours
\$6/Guest each Additional Hour

Well Spirits

Vodka
Rum
Gin
Whiskey
Tequila
Beer & Wine Selections
Soda & Seltzer Water

TOP SHELF FULL BAR*

\$26/Guest for Two Hours
\$8/Guest each Additional Hour

Top Shelf Spirits

Belvedere Vodka
Don Q Rum
Plymouth Gin
Woodford Reserve Bourbon Whiskey
Herradura Tequila
Beer & Wine Selections
Soda & Seltzer Water

**Full Bar packages only available at
Lafayette Court & Atrium @ 500 Seneca*

*Beer & wine selections change seasonally.
Spirits selections subject to change.*

-PASSED HORS D'OEUVRES-

priced per piece with a 50 piece minimum

BEEF TENDERLOIN on RYE CROUTON

herb aioli, scallion & black pepper
\$3.50

BEEF & GOAT CHEESE SKEWERS

(gf, nut)
toasted pistachio crumble
\$2

BUFFALO CHICKEN PHYLLOS

creamy blue cheese, Frank's hot sauce
& celery leaf
\$1.50

BLUE CHEESE-STUFFED DATES (gf, veg)

candied walnut crumble
\$2.50

FIG & GORGONZOLA PHYLLOS (veg)

onion marmalade & balsamic glaze
\$2

ROASTED SHRIMP SHOOTERS (gf, nut)

with romesco sauce
\$3

SHRIMP & PINEAPPLE SKEWERS (gf)

smokey shrimp
& cinnamon-roasted pineapple
\$3

SMOKED SALMON TOAST

lemon-dill cream cheese, cucumber
& radish
\$3.50

STUFFED MUSHROOMS (gf)

vegetable-stuffed \$1.50
sausage-stuffed \$2

-DISPLAYED HORS D'OEUVRES-

priced per person

CHEESE & FRUIT (veg)

aged gouda, sharp cheddar, asiago, grapes, berries, dried fruit & crackers

\$8

CHARCUTERIE & CHEESE

prosciutto, soppressata, salami, aged gouda, apricot-cranberry goat cheese log, candied nuts, onion marmalade, dried figs, grapes & fresh baguette

\$10

MEDITERRANEAN MEZZE (veg)

roasted vegetables, marinated artichoke hearts, cucumber & tomato salad, marinated olives, feta, roasted garlic hummus, herb-ricotta spread & bagel chips

\$9

VEGETABLE DISPLAY (veg)

assortment of raw & roasted vegetables with roasted garlic hummus & bagel chips

\$7

CAPRESE CROSTINI (veg, nut)

fresh mozzarella, sun-dried tomato pesto spread, basil & balsamic glaze

two pieces per person

\$3.50

QUESADILLA ROLLS

choice of braised pork or pulled chicken, peppers, onions & sharp cheddar with avocado crema dipping sauce

two pieces per person

\$4

THAI CHICKEN SATAY (nut)

with peanut dipping sauce

two pieces per person

\$4



COLD SLIDERS

\$4/cold slider- minimum 25 sliders

ROAST BEEF SLIDER

coarse grain mustard mayo, provolone & onion marmalade on a brioche bun

TURKEY SLIDER

cranberry chutney mayo, white cheddar & green apple on a brioche bun

VEGGIE SLIDER (veg)

roasted butternut squash, hummus, cucumber, white cheddar & pickled onions on a brioche bun

HOT SLIDERS

\$5/hot slider- minimum 25 sliders

MINI BURGER

tomato jam, sharp cheddar & lettuce on a brioche bun

BUFFALO FRIED CHICKEN SLIDER

blue cheese, Frank's hot sauce, tomato & celery leaf on a brioche bun

BBQ PULLED PORK SLIDER

with pickled red onions on a brioche bun

-BRUNCH, LUNCH or SHOWER BUFFET-

ASSORTED MINI FRITTATA

two frittata per person

\$4

MEAT: bacon, cheddar, scallion

VEGETARIAN: roasted red pepper, goat cheese, spinach

TOAST DISPLAY

[CHOOSE 2]

one piece each toast per person

\$5

AVOCADO TOAST- avocado, chili crunch, pickled red onion, sea salt
SMOKED SALMON- smoked salmon cream cheese, dill, radish, cucumber

RICOTTA- ricotta, seasonal fruit, honey

ALMOND BUTTER- almond butter, berries, maple syrup

FRUIT & YOGURT PARFAITS

vanilla yogurt, seasonal fruit & house-made granola

\$5.50

WRAPS DISPLAY

[ASSORTED WRAPS]

\$8

two half wraps per person

TURKEY AVOCADO- turkey, avocado, red pepper, cucumber, red wine vinaigrette & greens

HAM & APPLE- ham, smoked gouda, green apple, coarse grain mustard mayo & greens

CHICKEN SALAD- house-made chicken salad & greens

HUMMUS & QUINOA (veg)- roasted garlic hummus, quinoa, cucumber, roasted red pepper,
tomato, pickled red onions, red wine vinaigrette & greens

PREMIER SANDWICH DISPLAY

[ASSORTED SANDWICHES ON BAGUETTE]

\$10

two pieces per person

ROAST BEEF- roast beef, provolone, onion marmalade & coarse grain mustard mayo

CHIPOTLE TURKEY- turkey, white cheddar, pickled red onions & chipotle-bacon mayo

CAPRESE (veg)- fresh mozzarella, tomato, basil & balsamic vinaigrette

-BRUNCH, LUNCH or SHOWER BUFFET cont'd-

GARDEN SALAD (vegan)

mixed greens, cucumber, tomato, red pepper, sprouts, croutons & balsamic vinaigrette
\$3

CAESAR SALAD

romaine, parmesan, hard-boiled egg, croutons & caesar dressing
\$4

SUN-DRIED SALAD (veg, gf, nut)

mixed greens, dried cranberries, dried apricots, caramelized walnuts, goat cheese & balsamic vinaigrette
\$5

BUTTERNUT SQUASH ORZO (veg)

roasted butternut squash, dried cranberries, spinach & citrus vinaigrette
\$4

CURRIED CHICKPEA QUINOA (gf, vegan)

cucumber, celery, scallions, dried apricots, pumpkin seeds, orange zest & curry vinaigrette
\$4



-PLATED LUNCHEON or SHOWER-

priced per guest

CHICKEN MILANESE

crispy chicken milanese cutlet topped with arugula & crunchy vegetable salad, pecorino,
citrus vinaigrette

\$15

COBB SALAD (gf)

mixed greens, roasted chicken, bacon, avocado, tomato, hard-boiled egg, blue cheese
& red wine vinaigrette

\$16

NIÇOISE SALAD (gf)

mixed greens, roasted salmon, fingerling potatoes, green beans, roasted tomatoes, picholine
& kalamata olives, hard-boiled egg & citrus vinaigrette

\$19

FLANK STEAK SALAD

arugula, bacon, blue cheese, roasted fingerlings, pickled red onions & ranch dressing

\$22

PENNE PASTA

marinara, pecorino, basil

\$14

ORECCHIETTE PASTA

Italian sausage, broccoli rabe, lemon, pecorino

\$16

PLATED LUNCHEON or SHOWER DESSERTS*

\$6/guest

SEASONAL FRUIT SHORTCAKE

BROWNIE w/ ICE CREAM

COFFEE & TEA SERVICE

\$4/guest

**LBC Events allows cakes from outside vendors. \$2/guest fee for cake cutting & plating.*

-DINNER BUFFET-

SALADS & BREAD

priced per guest

GARDEN SALAD (vegan)

mixed greens, cucumber, tomato, red pepper, sprouts, croutons & balsamic vinaigrette
\$4

CAESAR SALAD

romaine, parmesan, hard-boiled egg, croutons & caesar dressing
\$5

SUN-DRIED SALAD (veg, gf, nut)

mixed greens, dried cranberries, dried apricots, caramelized walnuts, goat cheese & balsamic vinaigrette
\$7

LOLA'S BREAD BASKET (veg)

focaccia & mini brioche rolls from Lola's Bakeshop with butter & tomato jam
\$4

ENTREES

*priced per guest**

ROASTED LEMON-HERB CHICKEN BREAST (gf)

cranberry-apple chutney
\$10

CHICKEN MILANESE

arugula & crunchy vegetable salad, pecorino
\$13

BBQ PULLED PORK

with pickled red onions & kaiser rolls
\$10

ITALIAN SAUSAGE

with peppers & onions and rolls
&10

SPINACH-ARTICHOKE PENNE PASTA (veg)

\$8 [add sliced chicken breast \$ 11]

DINNER BUFFET ENTREES cont'd

HERB-CRUSTED SALMON

\$15

GRILLED FLANK STEAK

with Lola's Bakeshop focaccia & chimichurri

\$17

ROASTED BEEF TENDERLOIN

with Lola's Bakeshop brioche rolls & tomato jam

\$25

**ALL prices subject to change based on fluctuating market.*

SIDES

\$5 each/guest

SOUR CREAM & CHIVE MASHED POTATOES

HERB & GARLIC ROASTED POTATOES

PENNE WITH MARINARA, PARMESAN & BASIL

MAC & CHEESE

ROASTED SEASONAL VEGETABLES

DESSERT & COFFEE

LOLA'S BAKESHOP DESSERT TABLE

assorted minis: cookies, cinnamon rolls, cheesecakes & brownies from Lola's Bakeshop

\$7/guest

CUPCAKE DISPLAY

assorted seasonal rotation of cupcakes from Lola's Bakeshop

\$4/per cupcake - *minimum 24 cupcakes*

COFFEE & TEA TABLE

\$3/guest



-PLATED DINNER-

available for parties at Lafayette Court & the 500 Seneca Atrium

SALADS & BREAD

priced per guest

GARDEN SALAD (vegan)

mixed greens, cucumber, tomato, red pepper, sprouts, croutons & balsamic vinaigrette
\$4

CAESAR SALAD

romaine, parmesan, hard-boiled egg, croutons & caesar dressing
\$5

SUN-DRIED SALAD (veg, gf, nut)

mixed greens, dried cranberries, dried apricots, caramelized walnuts, goat cheese & balsamic vinaigrette
\$7

LOLA'S BREAD BASKET (veg)

focaccia & mini brioche rolls from Lola's Bakeshop with butter & tomato jam
\$4

SOUP

\$5/guest

CURRIED BUTTERNUT SQUASH (gf, vegan)

with toasted coconut

TOMATO-BASIL (veg)

with parmesan croutons



PLATED DINNER ENTREES

*priced per entrée
selections change seasonally*

ROASTED LEMON-HERB CHICKEN BREAST

savory butternut squash-brioche bread pudding, citrus green beans, cranberry chutney
\$23

APPLE-STUFFED PORK LOIN (gf)

smashed sweet potatoes, brussels sprouts with bacon & coarse ground mustard,
apple-sage jus
\$27

WALNUT & ROSEMARY-CRUSTED SALMON

sour cream mashed potatoes, roasted brown butter rainbow carrots, maple-mustard glaze
\$30

GRILLED FLANK STEAK (gf)

roasted fingerling potatoes, zucchini crudo, chimichurri
\$35

ROASTED BEEF TENDERLOIN (gf)

twice-baked blue cheese-stuffed potato, asparagus, tomato jam, red wine jus
\$40

ORECCHIETTE PASTA (veg, nut)

broccoli rabe, roasted peppers, fresh mozzarella, blistered grape tomatoes, pesto
\$20

VEGETABLE LASAGNA (veg)

artichoke, spinach, ricotta, mozzarella, parmesan, marinara sauce
\$22

PLATED DESSERTS*

\$6/guest

SEASONAL FRUIT SHORTCAKE

BROWNIE w/ ICE CREAM

COFFEE & TEA SERVICE

\$4/guest

**LBC Events allows cakes from outside vendors. \$2/guest fee for cake cutting & plating.*

LBC EVENTS

POLICIES & GUIDELINES

MENU PRICING

The quoted menu price is based on the estimated guest count. If the guaranteed guest count is significantly less than the estimated guest count, LBC Events may have to update pricing for the menu to accurately disburse fixed costs. Menu pricing is subject to change due to market fluctuation, and prices will not be guaranteed more than 60 days prior to an event.

TAX, SERVICE & GRATUITY

NYS sales tax and a 20% service charge will be applied to the subtotal of food and beverage costs and additional rentals on all events.

(Service charge = 15% gratuity guaranteed to staff; 5% administrative)

DEPOSIT & PAYMENT

Once a proposal is approved and confirmed by the customer, a 25% deposit of the total proposed invoice is due immediately to secure the date. Until a deposit is received, the event is not considered booked. Final event balance is due on the day of event. In the case that an event is to be invoiced, a copy of the purchase order is required to be on file one week prior to the event date. Payment must be received within 7 days of the conclusion of the event.

FINALIZING YOUR EVENT

A guaranteed final guest count is due 7 days prior to your event. It is the client's responsibility to contact Lunch Box Events with the final guest count. This count may not decrease once given, but may increase no less than 24 hours prior to the event. If no guaranteed guest count is received, the original estimated amount will be used. If the number of guests in attendance exceeds the guaranteed count, the actual number of guests will become the basis for final payment.

CANCELLATION POLICY

Events

30 day notice will receive full refund of deposit

10-29 days will receive 50% refund of deposit

Less than 9 days, deposit is non-refundable

Weddings

60 day notice will receive 90% of deposit

30-59 days will receive 50% refund of deposit

Less than 30 days, deposit is non-refundable

INCLEMENT WEATHER

In the event that LBC Events determines cancellation due to inclement weather, the client will not be charged for the event. We will do our best to reschedule the event. If deposit has been made prior to cancellation, we will apply your event deposit to a new date. If the event cannot be rescheduled, you will be entitled to a full refund of your deposit. If the event is cancelled by the client and could have taken place, regardless of weather conditions, LBC Events reserves the right to implement the cancellation policy.

STAFFING

Lunch Box Events will determine an adequate number of staff necessary to efficiently execute the event. We are responsible for the set-up of tables, chairs, food and beverage stations, as well as service during the event and cleanup of the premises.

Labor fees include \$200/staff member for up to three hours with a \$50 charge/ per staff member for each additional hour. Weddings and larger events may require more staffing; therefore, additional labor fees would be applied on an hourly basis. If your organization is tax exempt, please submit form ST-119.1. NYS Bartenders can be hired for an additional cost if a bar package is not included in your proposal.

RENTALS

All rentals needed for any event are an additional cost for the client. LBC Events will assist in the ordering of necessary rentals. The rental order must be placed at least 7 business days prior to the event and must be finalized at least 3 days prior to the event. Any fees incurred due to loss, breakage or damage of rental goods by any guest of the event will be the sole responsibility of the client and will be invoiced accordingly following the event.

BAR POLICY

LBC Events does not pour shots for guests. No guest under the age of 21 will be served alcohol. We reserve the right to refuse alcohol service to any individual who is visibly intoxicated. Specific wine, beer & spirits requests can be discussed, depending on availability of product, and may be subject to additional costs.

SURPLUS FOOD

Lunch Box Events reserves the right to remove and dispose of any leftover food and beverages not consumed by the end of the event. The client may keep leftover food if LBC Events agrees that it is still safe to consume in accordance with Erie County Department of Health standards. If leftover food is taken, it then becomes the responsibility of the client and guests for proper refrigeration and handling. LBC Events waives any liability of any leftover food taken by the client or their guests.

FOOD & BEVERAGE MINIMUM

The minimum for food & beverage for all full-service events is \$2,000.00.

CLIENT SIGNATURE: _____ DATE: _____

