

La Galleria

A Tuscan Style Venue



716-648-4880
www.lagalleriabanquets.com

Terms of Agreement

1. Written or quoted prices are subject to change. Prices cannot be guaranteed until the year of the function. When planning long range events, we will not exceed a 10% increase of prices per year current upon deposit.
2. All food and beverage sales are subject to 18% administrative surcharge and applicable sales tax. The surcharge is taxable.
3. Reservations can be guaranteed only upon the receipt of a deposit: Up to 50 guests - \$100 deposit, 50 - 100 guests - \$200 deposit, 100 guests and up - \$500 deposit.
4. IN THE EVENT OF A CANCELLATION, ALL DEPOSITS TO LA GALLERIA ARE NON-REFUNDABLE.
5. Room assignments are at the discretion of La Galleria unless guaranteed in written agreement.
6. A guaranteed minimum number of guests will be required in our banquet rooms.
7. Please notify this office of menu selections and details TWO WEEKS before the party. Exact number of guests attending is due ONE WEEK before the party. This will be considered a guaranteed count for which you will be charged even if fewer guests attend.
8. Full payment is required the day of your function (no credit cards accepted).
9. Candles brought in for your function are limited to 1 per table and must be enclosed (ex. hurricane, votive, etc.).
10. The sale of alcoholic beverages is prohibited to any person under 21 years of age. We reserve the right to refuse to serve alcohol to anyone. No alcoholic beverages are allowed to be brought into our establishment from outside sources.
11. Afternoon functions - bar and music must end by 4:00 pm and room vacated by 4:30 pm. Evening functions begin at 6:00 pm or later.
12. Luncheon entrees must be served by 2 PM.
13. Absolutely no table glitter, confetti or bubbles or cleaning charges will apply.



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Shower &
Luncheon Menu

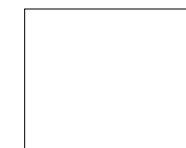
Delicious and artfully prepared food, a professional and caring wait staff and a beautiful setting - these have made La Galleria a landmark in Orchard Park for over 30 years.

La Galleria has the charm of an elegant Country Inn, featuring beamed cathedral ceilings, soaring brick arches, beautiful landscaped grounds and a picturesque gazebo.

New this year, our already captivating gardens feature two ornate gazebos, an expanded terrace, and a Tuscan pergola. Inside our doors, state-of-the art Chiavari Chairs add to the newly renovated modern yet elegant decor. Nestled in the woods, this former family estate is a perfect spot for any occasion.

La Galleria
Banquets

3923 Southwestern Blvd.
Orchard Park, NY 14127



La Galleria

Banquets

Sit Down

(30 guest minimum)

Begins with:

Garden Salad with House Dressing.

Chef's Specialty Prepared Vegetable of the Day.
Choice of Potato (Parsley Buttered, Mashed, or au Gratin)

Choice Of Two Preselected Entrees:

Herb Roasted Chicken Breast

Brushed with extra virgin olive oil and sprinkled with fresh rosemary

Chicken Cordon Bleu

Chicken Breast stuffed with imported Fontina cheese and ham.

Vegetable Lasagne with Three Cheeses

A delicious blend of sauteed vegetables and three cheeses, served in a ceramic ramekin with marinara sauce.

Twin Chops

Two center cut boneless Pork Chops - hand-breaded with our specialty Panko crumbs.

Baked Wild Caught Salmon

With a savory bechamel dill Sauce.

Tortellini Alfredo

Delicate Cheese Tortellini covered in our signature creamy Alfredo sauce with petite peas, topped with Panko bread crumbs.

Frittata e Insalata*

Wedge of Baked Italian Omelette with sauteed broccoli, red bell pepper, applewood smoked bacon, and shaved Asiago. Served with Tropical Fruit Cup.

Grilled Chicken Caesar Salad*

Hearts of Romaine tossed with our signature Caesar Dressing, herb garlic croutons, shaved Asiago and tender Grilled Chicken Breast. Served with a Tropical Fruit Cup.

Includes:

Crusty French Bread and Butter

Fresh Brewed Columbian Coffee and Tea

*Salad entrees do not include potato or hot vegetable

Your cake served or a mini sundae

14.50

Buffet Style

(40 guest minimum)

Unlimited Fruit Punch

Choice Of Two Main Entrees:

Herb Roasted Chicken Rosemary

Roast Top Sirloin of Beef

Our Own Freshly Breaded Center Cut Pork Chops

Baked Country Ham with Maple Glaze

Ricotta Stuffed Manicotti

Chicken Breast Supreme

Swedish Meatballs

Chicken Cordon Bleu

Baked Italian Frittata

Choice Of Four Sides:

Tossed Chef Salad • Fresh and Tropical Fruit Salad

Spiced Chunky Applesauce • Real Mashed Potatoes

Au Gratin Potatoes • Parsley Buttered Roasted Red Potatoes

Honey Glazed Carrots • Fresh Vegetable Medley

Italian Green Beans • Petite Peas & Carrots in Butter Sauce

Includes:

Crusty French Bread and Butter

Fresh Brewed Columbian Coffee and Tea

Your cake served or a mini sundae

14.95

Family Style

(40 guest minimum)

Begins with:

Garden Salad with House Dressing.

Chef's Specialty Prepared Vegetable of the Day.
Choice of Potato (Parsley Buttered, Mashed, or au Gratin)

Choice Of Two Entrees:

Herb Roasted Chicken Rosemary

Roast Top Sirloin of Beef

Our Own Freshly Breaded Center Cut Pork Chops

Baked Country Ham with Maple Glaze

Ricotta Stuffed Manicotti

Chicken Breast Supreme

Includes:

Crusty French Bread and Butter

Fresh Brewed Columbian Coffee and Tea

Your cake served or a mini sundae

14.50



Includes:

Your choice of Colored Linen Napkins

White Linen Table Cloths

Our Beautiful Floral Centerpieces

Beverages:

Punch Special

Unlimited Sparkling Wine and Fruit Punch

2.00 per person

Sparkling Wine Punch	38.00 gallon
Raspberry Sherbet Punch.....	28.00 gallon
Fuzzy Naval Punch.....	48.00 gallon
Mimosa.....	48.00 gallon
	(Serves 20 per gallon)
Pitchers of Soda	6.95 each
House Open Bar	8.95 (1st Hour)
Wine/ Beer/ Soda bar.....	5.50 (1st Hour)
Tab & Cash Bar	30.00 bar set up fee
	(less than 100 guests)