

CATERING

CHARCUTERIE

served family style

- The Alchemy Platter – 3 artisan cheeses, 2 artisan cured meats, bread, crackers, olives, pickled vegetables and accompanying spreads - \$11/person
- Charcuterie Kebabs –local cheese, cured meat, olives, seasonal vegetable - \$1.50/person
- Bowl of Olives -OR- Bowl of Pickled Vegetables – feeds 20 - \$15

APPETIZERS & DIPS - \$60

served family style – feeds 20

- Artichoke Spinach Dip - with toasted pita points
- Chipotle Black Bean Dip - with flour tortilla chips
- Buffalo Chicken Dip - with corn chips
- Hummus/ Tapenade - with toasted pita points
- Albacore Tuna Salad Bruschetta - with sliced ciabatta

BRUNCH

served family style – priced per person

- Croissant Breakfast Sliders - \$3.75 per person
choose one: *egg, bacon, cheese egg | maple ham, cheese egg | peppers, onions, cheese*
- Fresh Fruit Kabobs-\$1.75 per person
- Yogurts & Granola- \$3.50 per person
- Assorted Breakfast Breads - \$2.50/person
choose one: *mini danish | mini muffins | coffee cakes*

PASTA SALADS - \$75

served family style – feeds 20

- Artichoke & Cheese Tortellini - chicken, artichoke, onion, tortellini, vinaigrette
- Cheese Tortellini with basil pesto - fresh peppers, onions, sun dried tomatoes, basil pesto, cheese tortellini
- Greek Pasta Salad - feta, olives, tomatoes, diced red onion, Greek dressing

FRESH GREENS - \$65

served family style – feeds 20

- Fall Harvest - spring greens, asiago cheese, raisins, walnuts, oranges, craisins & sunflower seeds served with a Yogurt Garlic dill dressing
- April Showers - spinach, goat cheese, candied pecans, oranges, cranberries & diced red onion served with Poppyseed Dressing



- Greek Salad - iceberg lettuce, diced tomatoes, black olives, feta cheese & pepperoncini served with Greek dressing

WRAP PLATTERS - \$6/per person
served family style

- Cranberry Smoked Turkey - herb flour tortilla with diced walnuts, smoked turkey cranberry mayonnaise, lettuce, mozzarella and craisins
- Ham & Cheese - lettuce, tomato, ham, cheddar/jack, spicy Dijon
- Roast beef – with mozzarella, lettuce, red roasted peppers, horseradish mayonnaise
- Turkey Pesto- with lettuce, basil pesto, turkey, tomato, asiago cheese
- The Veg- spinach, quinoa, cucumbers, carrots, sun seeds, tomato pesto
- Chicken Salad- cashew chicken salad, lettuce, mozzarella

HOT ENTREES - \$8/person (*per choice*)
served family style

- Baked Ham with brown sugar glaze
- Baja Chicken Penne Pasta - chicken, black beans, onion, red roasted peppers, spinach, pesto Cajun cream sauce
- Turkey & Gravy
- Marinated Grilled Chicken
- Vegetable Primavera - steamed broccoli, peppers, green beans, carrots in a basil pesto penne cream sauce
- Basil Chicken Bruschetta Linguini – extra virgin olive oil, chicken, diced tomatoes, chopped garlic, basil, spinach

BOOZY BRUNCH

We have PROSECCO on draft, making for one fun brunch.

Individual Carafes - \$25 each
(about 4-5 glasses per carafe)

- Mimosa- Semi Dry Prosecco mixed with Orange juice
- Bellini- Semi Dry prosecco served alongside various fruit purees
- Bloody Geishas- our take on a Bloody Mary with sake

Unlimited Mimosas - \$13 per person per hour (1 hour minimum)

BAR

Open Bar Tab – one tab is open and drinks are added by guests; dollar or time limit can be set; host settles tab at end of the event

Cash Bar – guests pay individually

Alchemy Open Bar Package – a variety of wine and canned/bottled beer selected by Alchemy and placed on tables and buckets for guests to help themselves throughout the event - *\$15/person per hour (1 hour minimum)*

Bottle Service – host custom selects a variety of bottles for the event and they are placed throughout the tables with glasses for guests to help themselves

ALCHEMY WINE & BEER

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