ONLINE ORDERING & DROP OFF CATERING

EXPO MARKET HAS LAUNCHED IT’S NEW ONLINE ORDERING AND DROP-OFF CATERING SERVICE FEATURING CATERING-SIZED OPTIONS FROM ALL OF YOUR FAVORITE EXPO VENDORS. DELIVERED TO YOUR OFFICE, HOME OR EVENT SPACE. PERFECT FOR LUNCH MEETINGS, TRAININGS, WORKSHOPS, PARTIES, AND MORE!

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Theater District | 617 Main Street, Buffalo, NY 14203
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BAR PACKAGES

2HRS $15
3HRS $20
4HRS $25

SELECT DRAFT BEER, WINE & SODA

2HRS $16
3HRS $22
4HRS $27

WELL LIQUOR, SELECT DRAFT BEER, WINE & SODA

2HRS $18
3HRS $24
4HRS $30

CALL LIQUOR, SELECT DRAFT BEER, WINE & SODA

2HRS $24
3HRS $32
4HRS $40

PREMIUM LIQUOR, SELECT DRAFT BEER, WINE & SODA

(PLUS TAX & GRATUITY)
(SET UP FEE MAY APPLY)

MONDAY
BAR SPECIALS:

$5 SAKETINIS WITH ANY PURCHASE FROM SUN ROLL

TUESDAY
BAR SPECIALS:

$2 SHOTS OF TEQUILA
$2 CORONA SPLITS
$5 MARGARITAS WITH ANY FOOD PURCHASE FROM BREEZY BURRITO CO.
$2 TACOS AT BREEZY BURRITO CO. 4-9PM

WEDNESDAY
BAR SPECIALS:

$5 GLASSES OF WINE
$20 BOTTLES OF WINE WITH ANY PURCHASE FROM MERCATO

THURSDAY
BAR SPECIALS:

$3 WELL DRINKS
$6 DOUBLE WELL DRINKS WITH ANY FOOD PURCHASE

FRIDAY
BAR SPECIALS:

$1 OFF COMMUNITY BEER WORKS FRANK DRAFTS WITH ANY PURCHASE FROM FRANK GOURMET HOT DOGS

SATURDAY
BAR SPECIALS:

$5 MIMOSAS/BLOODY MARY’S WITH ANY FOOD PURCHASE FROM NEWBURY SALADS
BUILD YOUR OWN TACO BAR

CHOICE OF PROTEIN, MEXICAN RICE, BLACK BEANS WITH ROASTED CORN, HOUSE MADE HOT OR MEDIUM-MILD SALSA, WHITE CORN TORTILLA CHIPS, PICO DE GALLO, SHREDDED CHEESE, SOUR CREAM, CHOPPED ROMAINE LETTUCE, JALAPEÑOS, RED CABBAGE, PICKLED ONIONS, SOFT FLOUR AND CRISPY CORN TORTILLA SHELLS

CHOOSE FROM: SHREDDED CHICKEN, GROUND BEEF, SLOW BRAISED BEEF, AND ORGANIC TEX-MEX VEGAN TEMPEH

(24 HOUR NOTICE)

CHOOSE 1 PROTEIN - $9/PERSON
CHOOSE 2 PROTEINS - $10.50/PERSON
CHOOSE 3 PROTEINS - $12/PERSON
ADD QUESO - $0.75/PERSON
ADD GUACAMOLE - $1.50/PERSON

BUNCH OF BURRITOS

24 HALF BURRITOS
A VARIETY OF 4 SHREDDED CHICKEN, 4 GROUND BEEF, 2 SLOW BRAISED BEEF, AND 2 ORGANIC TEMPEH (VEGETARIAN) BURRITOS WRAPPED IN A FLOUR TORTILLA, SERVED WITH MEXICAN RICE, BLACK BEANS WITH ROASTED CORN, CHEESE, CHOPPED ROMAINE, PICO DE GALLO, HOMEMADE SALSA, AND SOUR CREAM

(2 HOUR NOTICE)

RED CHILE ENCHILADAS

SOFT CORN TORTILLAS STUFFED WITH CHOICE OF SHREDDED CHICKEN, SLOW BRAISED BEEF, GROUND BEEF, OR VEGETARIAN TEMPEH, WITH RED CHILE ENCHILADA SAUCE AND MELTED CHEESE

(2 HOUR NOTICE)

WHOLE PAN FOR $120 OR A HALF PAN FOR $65

ADD GUACAMOLE FOR $1.50/PERSON

SALSA BAR

(SERVES 25 - 30)
HOUSE MADE SALSA AND GUACAMOLE

$50.00
ADD QUESO FOR $.75/PERSON

JALAPEÑO POPPERS

CRISPY DEEP FRIED JALAPEÑO POPPERS STUFFED WITH CHEDDAR CHEESE AND SERVED WITH ROSADO SAUCE

(2 HOUR NOTICE)

25 FOR $35  •  50 FOR $70  100 FOR $135
WINGS
TEX-MEX DRY RUB WINGS
- OR - BREEZY WINGS
SWEET AND SPICY WITH A KICK
SERVED WITH CELERY AND
HOMEMADE JALAPEÑO RANCH
(24 HOUR NOTICE)
BUCKET OF 50 WINGS $50

TACO DIP
LAYERED DIP CONSISTING OF A BED OF
MEXICAN RICE AND BLACK BEANS WITH
ROASTED CORN, CHOICE OF SHREDDED
CHICKEN, GROUND BEEF, OR
VEGETARIAN PROTEIN, A MELTED LAYER OF
QUESO, CHOPPED ROMAINE, PICO DE GALLO,
BLACK OLIVES AND SOUR CREAM.
SERVED WITH WHITE CORN
TORTILLA CHIPS.
(2 HOUR NOTICE)
WHOLE PAN FOR $120
OR A HALF PAN FOR $65

TACO SALAD
CHOICE OF SHREDDED CHICKEN, GROUND
BEEF, OR VEGETARIAN PROTEIN, CHOPPED
ROMAINE, PICO DE GALLO, CHEESE, JALAPEÑO,
SHREDDED RED CABBAGE, PICKLED ONIONS
AND WHITE TORTILLA CHIPS. SERVED WITH
JALAPEÑO RANCH & CHIPOTLE
VINAIGRETTE DRESSINGS

CHICKEN WING DIP
OUR TEX-MEX TAKE ON A CLASSIC. SHREDDED
CHICKEN TOSSED IN OUR SPECIAL BREEZY
SAUCE, LAYERED WITH OUR HOMEMADE
JALAPEÑO RANCH DRESSING, AND MELTED
CHEESE. SERVED WITH WHITE CORN
TORTILLA CHIPS. (2 HOUR NOTICE)
WHOLE PAN FOR $120
OR A HALF PAN FOR $65

FREEZY BREEZY POPS
A COMBINATION OF FRESH FRUIT JUICES,
HERBS, AND NATURAL INGREDIENTS TRANS-
FORMED INTO A TASTY TREAT THAT CAN BE
ENJOYED ALL YEAR LONG. FLAVORS INCLUDED
BUT NOT LIMITED TO MINT MARGARITA, PIÑA
COLADA, STRAWBERRY FRESCA, AND ORANGE
SHERBET. CUSTOM FLAVORS AVAILABLE BY
REQUEST WITH ADVANCE NOTICE.
$2 PER PERSON

HOMEMADE ICE CREAM TACOS
VANILLA ICE CREAM WITH FUDGE SWIRLS,
STUFFED IN A CRUNCHY HOMEMADE WAFFLE
CONE TACO SHELL, THEN DIPPED IN MELTED
Milk CHOCOLATE AND COATED WITH
SPRINKLES.
(48 HOURS NOTICE ON ORDERS OF 25+)
(24 HOURS NOTICE ON
ORDERS OF LESS THAN 25)
$4.50 PER PERSON
MINIMUM OF 20

CHURROS WITH
TEX-MEX
CHOCOLATE SAUCE
FRIED DOUGH PASTRY DUSTED IN CINNAMIN
SUGAR, AND SERVED WITH A WARM TEX-MEX
CHOCOLATE SAUCE FOR DIPPING
$3 PER PERSON

DESSERT NACHOS
DECADENT CHOCOLATE MOUSSE SERVED
WITH CINNAMON SUGAR CHIPS AND TOPPED
WITH SEASONAL FRUIT
SERVES 25 PEOPLE FOR $65
SERVES 50 PEOPLE FOR $120
**BURRITO PLATTER**
(SERVES 10-15)

- 20 BURRITO HALVES
  (10 FULL BURRITOS): ORGANIC TORTILLA, RICE, CHICKEN, LETTUCE, BLACK BEANS, TOMATOES, CHEDDAR CHEESE
- SIDE OF ORGANIC SOUR CREAM AND MEDIUM JALAPEÑO SALSA

(2 HOUR NOTICE REQUIRED)

$70.00

**SIGNATURE SALAD**
SERVES 10-15 PEOPLE

- **JALAPEÑO CHICKEN SALAD**
  SPRING MIX, ROMAINE, HERB CHICKEN, JALAPEÑO, AVOCADO, TOMATOES, CUCUMBERS, LIME CILANTRO, JALAPEÑO VINAIGRETTE

- **KALE CHICKEN CAESAR SALAD**
  ROMAINE, KALE, GRAPE TOMATOES, CHICKEN, PARMESAN, TORTILLA CHIPS

- **COWBOY AVOCADO SALAD**
  ROMAINE, CHICKEN, AVOCADO, RED ONION, CILANTRO/MINT MIX, BLACK BEANS, FETA, LIME CILANTRO JALAPEÑO VINAIGRETTE

- **CHICKEN SOUVLAKI SALAD**
  ROMAINE, CHICKEN, TOMATOES, CUCUMBERS, RED ONIONS, FETA, KALAMATA OLIVES, BANANA PEPPERS, GREEK DRESSING

- **NEWBURY COBB SALAD**
  ROMAINE, SPICY CHICKEN, HARD-BOILED EGG, TOMATOES, FETA, CUCUMBERS, LIME CILANTRO JALAPEÑO VINAIGRETTE

- **ELMWOOD HIPSTER SALAD**
  BABY SPINACH, ROMAINE, HERBED CHICKEN, FETA, DRIED CRANBERRIES, WALNUTS, RADISHES, CARROTS, LIME CILANTRO VINAIGRETTE

- **CHICKEN STRAWBERRY SALAD**
  ROMAINE, SPINACH, CHICKEN, TOMATO, STRAWBERRY, GARBANZO BEANS, LEMON VINAIGRETTE

(2 HOUR NOTICE)

$60.00

**ASSORTED WRAP PLATTER**
(SERVES 10-15)

- 20 WRAP HALVES (10 FULL WRAPS)
  SERVED WITH A SIDE OF SESAME GINGER AND HERBED GREEK VINAIGRETTE DRESSING

- 4 CHICKEN SOUVLAKI WRAP:
  CHICKEN, LETTUCE, TOMATO, ONION, BANANA PEPPER, FETA, OLIVE

- 3 VEGAN HUMDINGER WRAP:
  HUMMUS, ROASTED RED PEPPERS, AVOCADO, CARROT, ALFALFA SPROUTS, BABY SPINACH

- 3 SPICY TOFU THAI WRAP:
  SPICY TOFU, LETTUCE, RED CABBAGE, CARROTS, CUCUMBER, ONION

(2 HOUR NOTICE REQUIRED)

$70.00
BUILD YOUR OWN QUINOA BAR
(SERVES 8-10 PEOPLE)
CHOICE OF PLAIN OR SPICY QUINOA
CHOICE OF PLAIN CHICKEN, SPICY CHICKEN OR SPICY TOFU (24 HOUR NOTICE FOR SPICY TOFU)

PICK 4 TOPPINGS:
CARROTS, CUCUMBER, TOMATO, BLACK BEANS, GARANZO BEANS, RED ONION, RADISH, BEETS, BROCCOLI, CORN, HOT BANANA PEPPERS, KALAMATA OLIVES, FETA CHEESE
$5 EXTRA FOR EACH ADDITIONAL TOPPING
$15 TO ADD AVOCADO

PICK 2 DRESSINGS:
LIME JALAPENO CILANTRO, LEMON VINAIGRETTE, GREEK VINAIGRETTE, BALSAMIC VINAIGRETTE, CREAMY CUCUMBER BASIL, CAESAR DRESSING
(2 HOUR NOTICE)

$100.00

FRUIT PLATTER
(SERVES 8-10 PEOPLE)

$30
THE SUN PACKAGE

(20 PERSON MINIMUM)

APPETIZER
MANGO ROLL- MANGO, AVOCADO, SESAME SEED, SWEET POTATO, CHILI SAUCE.
GRILLED SALMON ROLL- AVOCADO, SEAWEED, CILANTRO, CRISPY CHILI GARLIC & SPICY SAUCE.
VEGETABLE TEMPURA - ASSORTED VEGETABLES (SWEET POTATO, EGGPLANT) DEEP FRIED IN TEMPURA.

ENTRÉE (FAMILY STYLE)
SUN EGGPLANT DISH- CRISPY EGGPLANT W/ ONION, GREEN ONION, BELL PEPPERS, BASIL LEAVES & HOMEMADE SAUCE.
PAD THAI W/ PORK - FAMOUS STIR FRIED NOODLES W/ BEAN SPROUTS, GARLIC, GREEN ONION, EGGS, CARROTS & PEANUTS.
BURMESE CHICKEN CURRY- HOUSE SLOW ROASTED BURMESE CURRY MIXED W/ MASALA, CHICKEN, POTATO, GINGER, GARLIC, TUMERIC, ONION & CHILI.

DESSERT
MANGO STICK BLACK RICE- BLACK RICE DRIZZLED W/ COCONUT SAUCE & TOPPED W/ MANGOS & ICE CREAM.
DRINK DEMONSTRATION-
SAMURAI ROCK-SAKI
GIMLET-SAKI & LIME JUICE
(24 HOUR NOTICE)

70.00

ADVENTURE PLATTER

(SERVES 6-12)
4 PIECES - CHICKEN CURRY MEGA SUN ROLL
4 PIECES - VEGETABLE MEGA SUN ROLL
4 PIECES - SALMON MEGA SUN ROLL
16 PIECES - MANGO CLASSIC SUN ROLL
(2 HOUR NOTICE)

70.00

PIONEER PLATTER

(SERVES 8-15)
16 PIECES - SPICY TUNA MARINA SUN ROLL
16 PIECES - SALMON MARINA SUN ROLL
16 PIECES - SWEET POTATO MARINA SUN ROLL
16 PIECES - CALIFORNIA CLASSIC SUN ROLL
16 PIECES - PHILLY CRAB MARINA SUN ROLL
(2 HOUR NOTICE)

$57.00

VEGETABLE LOVER PLATTER

(SERVES 4-8)
4 PIECES - VEGAN MEGA SUN ROLL
8 PIECES - AVOCADO CLASSIC SUN ROLL
8 PIECES - MANGO CLASSIC SUN ROLL
8 PIECES - SWEET POTATO CLASSIC SUN ROLL
8 PIECES - VEGETABLE CLASSIC SUN ROLL
(2 HOUR NOTICE)

$37.00

THE EXPEDITION PLATTER

(SERVES 5-10)
2 Pieces: BEEF CURRY MEGA SUN ROLL
2 PIECES: VEGETABLE MEGA SUN ROLL
2 PIECES: SALMON MEGA SUN ROLL
8 PIECES: SPICY TUNA MARINA SUN ROLL
8 PIECES: SNOW CRAB MARINA SUN ROLL
2 SERVINGS: TEA LEAF DRESSING SALAD
8OZ EDAMAME
6 PIECE CHICKEN DUMPLING

$65.00

EDAMAME PLATTER

(36OZ)

$17.00

CHICKEN DUMPLINGS

(50 PIECE) (2 HOUR NOTICE)

$40.00

VEGETABLE DUMPLINGS PLATTER

(50 PIECE) (2 HOUR NOTICE)

$40.00

PAD THAI - ½ PAN $70, FULL PAN $130
FRIED RICE - ½ PAN $70, FULL PAN $130
CHOW MEIN - ½ PAN $70, FULL PAN $130
(CHOICE OF: CHICKEN, BEEF, PORK OR VEGETABLE)
### BASIC SLIDER BAR
(50 SLIDER MINIMUM)

- Hand Crafted Sliders
- 50 Slider Minimum Order
- (24 Hour Notice)

$2.50

### SPECIALTY SLIDER BAR WITH TOPPINGS
(50 SLIDER MINIMUM)

- Hand Crafted Sliders with Toppings
- 50 Slider Minimum Order
- (24 Hour Notice)

$4.00

### FRENCH FRY BAR
(25 PERSON MINIMUM)

- Hand-Cut Fries Served with (3) Dipping Sauces
- (2 Hour Notice Required)

$6.50/PERSON

### SOUTHERN NACHOS BAR
(25 PERSON MINIMUM)

- Tortilla Chips Served with Choice of All-Beef Chili or Black Beans & Assortment of Premium Toppings
- (24 Hour Notice)

$7.99/PERSON

### HOT DOG BAR
(24 HOUR NOTICE)

- Original Frank Hot Dogs Served with Selection of Classic and Modern Condiments

$6.99/PERSON

### CHICKEN FINGERS

- Comes with BBQ Sauce & Blue Cheese

  - 5LBS (ROUGHLY 40 FINGERS) $90
  - 10LBS (ROUGHLY 80 FINGERS) $175

### MORE OPTIONS

- Serves 30 People
- (24 Hour Notice)

- Italian Sausage with Peppers + Onions + $199.00
- Macaroni-n-Cheese + $75.00
- Mediterranean Pasta Salad + $70.00
- Smashed Potato Skin Salad + $70.00
- Vegan Sweet Potato Salad + $70.00
- House-Made Coleslaw + $35.00

### HOMEMADE SWEET POTATO TOTS

- Choice of Garlic Cilantro Lime or Honey Sriracha Dip

  - Half Pan (30-4OZ Portions) $75
  - Full Pan (60-4OZ Portions) $150
BREAKFAST PIZZA

CHOOSE FROM:
• VEGETABLE AND EGG
• SAUSAGE, PANCETTA, EGG AND CHEESE
• HALF & HALF
(2 HOUR NOTICE)

HALF SHEET $22
FULL SHEET $40

RAW BAR

(50 PERSON MINIMUM)
SHRIMP COCKTAIL, LITTLE NECK CLAMS, OYSTERS, MIGNONETTE SAUCE, COCKTAIL SAUCE AND LEMONS
(48 HOUR NOTICE)

$16/PERSON

BRUSCHETTA ARRAY

(8 PERSON MINIMUM)
OLIVE TAPENADE, TOMATO, ROASTED RED PEPPER AND ARTICHOKE RELISH WITH GRILLED BREAD
(2 HOUR NOTICE)

$4/PERSON

THE EGG-CELLENT PACKAGE

(15 PERSON MINIMUM)
CHOICE OF RICOTTA SCRAMBLED EGGS OR PEPPER, ONION, SAUSAGE FRITTATA
BREAKFAST POTATOES
FRESH CUT FRUIT
(24 HOUR NOTICE)

$15/PERSON

STUFFED PEPPER RISOTTO BITES & DIP

RISOTTO BITES WITH NANNI'S SUNDAY SAUCE AND SPICY SAUSAGE PARMESAN
(24 HOURS NOTICE)

$50/50 PIECES

ROASTED ANTIPASTO DISPLAY

(8 PERSON MINIMUM)
HOUSE CURED MEATS, IMPORTED CHEESES, MARKET VEGETABLES, CROSTINI, ROASTED HOT AND SWEET PEPPERS, IMPORTED OLIVES AND PICKLED GIARDINARA
(2 HOUR NOTICE)

$12/PERSON
SLIDER STATION
(15 PERSON MINIMUM)
INCLUDES SLIDER ROLLS AND APPROPRIATE
CONDIMENTS
(24 HOUR NOTICE)
• PORCHETTA
• CRUSHED MEATBALL SAUSAGE PATTY WITH
PEPPERS & ONIONS
• CHICKEN MILIANSE
• SAUSAGE PATTY WITH PEPPERS & ONIONS
• CARVED TENDERLOIN SLIDERS + $6.00

CHOOSE 2 $12/PERSON
CHOOSE 3 $16/PERSON

NANI’S GIANT MEATBALLS
AL FORNO
SUNDAY SAUCE WITH CHEESE
12 MEATBALLS $45
24 MEATBALLS $80

CHEESE, FRUIT & VEGGIE
CRUDITÉ
ASSORTED DOMESTIC CHEESES, VEGGIES,
FRUITS, BREAD AND DIP
$9/PERSON

CHEF ATTENDED PASTA
STATION
PENNE RIGATE AND CAMPANELLE WITH
MARINARA, ALFREDO AND
GARLIC BROTH SAUCE OPTIONS
TOPPINGS INCLUDE:
MUSHROOM, DICED TOMATO,
GARLIC, SPINACH, BELL PEPPERS,
ARTICHOKE, PARMESAN,
BASIL PESTO, GREEN ONION
AND OLIVES SERVED WITH
WARM FOCACCIA BREAD
(24 HOUR NOTICE)
$15/PERSON

ANTIPASTI
(20 PERSON MINIMUM)
CURED MEATS, DOMESTIC CHEESES,
MARINATED OLIVES, PEPPERS, GRILLED
VEGETABLES AND A DIP WITH CROSTINI
(24 HOUR NOTICE)
$12/PERSON

“WE WANTED TO
CREATE A PLACE
WITH A GREAT VIBE.
A PLACE WHERE ALL
ARE WELCOME TO
BREAK BREAD WITH
FRIENDS AND LEAVE
AS FAMILY.”
— Nick & Kasa Pratf
LUNCH & DINNER PIZZAS

(4 HOUR NOTICE)

CARNE- RED SAUCE, PEPPERONI, SAUSAGE, MOZZARELLA AND PECORINO-ROMANO CHEESE

SAUSAGE & BROCCOLINI- OLIVE OIL, GARLIC, CRUSHED RED PEPPER, ITALIAN BROCCOLI AND HOUSE-MADE SAUSAGE

ARTICHOKE & ARUGULA- PARMESAN CREAM, ARTICHOKE HEARTS, BASIL AND MOZZARELLA CHEESE AND FRESH ARUGULA SALAD

(VEGETARIAN)

STUFFED BANANA PEPPER PIZZA- WHOLE ROASTED STUFFED BANANA PEPPERS, RICOTTA, MOZZARELLA AND PARMESAN CHEESE WITH RED SAUCE AND PARMIGIANO-REGGIANO (VEGETARIAN)

CLASSIC PEPPERONI- BASIL TOMATO SAUCE, MARGARITA PEPPERONI AND MOZZARELLA CHEESE

CARLITO- CRUMBLED MEATBALL, ITALIAN SAUSAGE, BANANA PEPPER, CARAMELIZED ONION AND MOZZARELLA CHEESE WITH TOMATO SAUCE

PRIMAVERA- ROASTED PEPPERS, BROCCOLI, OLIVES, DICED TOMATO AND ONION WITH OLIVE OIL AND MOZZARELLA CHEESE

HALF SHEET $25
FULL SHEET $44

PASTA BY THE PAN

(2 HOUR NOTICE)

PENNE PASTA MARINARA
BAKED PASTA WITH RICOTTA, PARMESAN AND MOZZARELLA CHEESE
(VEGETARIAN/VEGAN)

PENNE PASTA WITH SUNDAY SAUCE
BAKED PASTA WITH RICOTTA, PARMESAN AND MOZZARELLA CHEESE

CHICKEN ALFREDO
WITH SPINACH AND ZITI PASTA

RIGATONI ALLA BOLOGNESE
BRAISED GROUND PORK

SAUSAGE & CAMPANELLE
SPICY CREAMSAUCE AND BROCCOLINI

CHICKEN PENNE PASTA ALFREDO
HALF PAN $35
FULL PAN $60

OSTERIA DINNER BUFFET

(MINIMUM 50 PEOPLE)

(24 HOUR NOTICE)

HORS D’ŒUVRES | CHOOSE 2
TOMATO CONFIT AND RICOTTA CROSTINI
CAPRESE SKEWERS
RICOTTA AND SPINACH STUFFED MUSHROOM SAUSAGE AND STUFFED PEPPER RISOTTO BITES
ARTICHOKE HEARTS MILANESE SPANAKOPITA
TOMATO, OLIVE AND FETA PITA
TOMATO BRUSCHETTA
CHICKEN MILANESE CANAPE

FRESH-BAKED BREAD AND BUTTER
FARMER’S MARKET SALAD
CHEF’S SELECT IN-SEASON VEGETABLES

PASTA OR STARCH | CHOOSE 2
BAKED PENNE AND MARINARA
RICE PILAF
ROASTED POTATOES

PROTEINS | CHOOSE 2
BAKED MEATBALLS
CHICKEN FRANCESE
ROASTED BONE-IN CHICKEN
CARVED ANGUS TOP ROUND
ROASTED COD

DESSERT | CHOOSE 1
COOKIES AND BROWNIES
CHEESECAKE AND DESSERT BARS

$28/PERSON
ONLINE ORDERING & DROP OFF CATERING

EXPO HOURS OF OPERATION
Monday-Friday: 10:00 a.m.-9:00 p.m. • Saturday: 11:00 a.m.-9:00 p.m.
Bar Open As Business Dictates
Sunday: Closed (except for private events)

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