



PRIVATE EVENTS AT JT'S

PRIVATE  
EVENT  
PLANNER



JT's URBAN ITALIAN :: 905 ELMWOOD@DELANA BFLO NY :: (716) 882.0905 :: JTSBUFFALO.COM :: 4.19





## PRIVATE PARTIES AT JT'S CAPACITY / CONTACT

## PRIVATE EVENT PLANNER

### **CAPACITY**

#### *Orange Room:*

- buffet or sitdown 55
- cocktail party 70

#### *main level:*

- sitdown or buffet: 175
- cocktail party 250



### **CONTACT:**

**DEVIN BARTLETT**

*(716) 882-0905*

*dbartlett@jtsbuffalo.com*

### **ANY OCCASION**

- dinner parties
- cocktail parties
- corporate functions
- fundraisers
- surprise parties
- birthday parties
- pharmaceutical meetings
- anniversary parties
- retirement parties
- funeral brunches
- stag and stagette parties
- bridal showers
- wedding rehearsals
- intimate weddings
- baby showers
- christening parties
- graduation parties
- holiday parties

We are prepared to meet all of your special event/party needs.

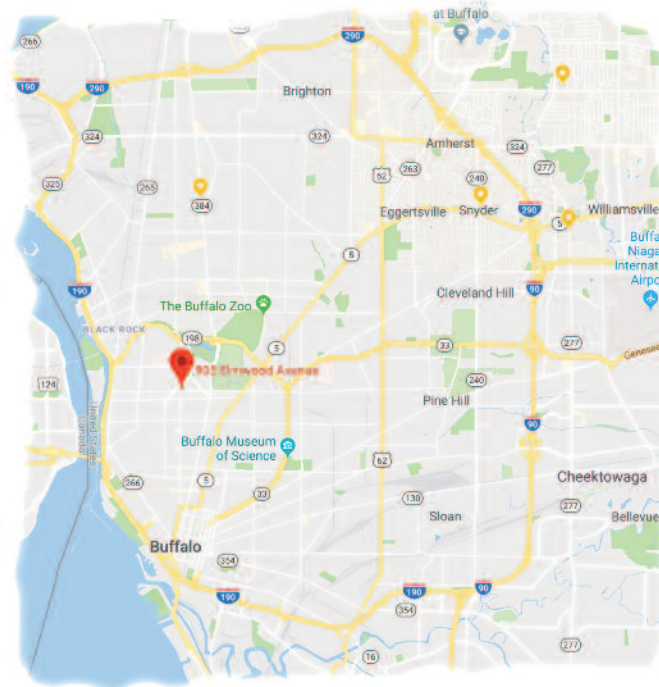
We have compiled and arranged this menu guide to help you in selecting the possibilities for your event.

Celebrate a milestone, roll out a new product, pitch an idea, appreciate an employee, or just throw a party.



# PRIME ELMWOOD DISTRICT LOCATION

# PRIVATE EVENT PLANNER



### DISTANCES:

East Aurora 21 miles  
East Amherst 13 miles  
Downtown 2.9 miles  
Hamburg 16 miles

Orchard Park 19 miles  
Williamsville 8 miles  
Niagara Falls NY 20 miles  
North Buffalo 1.8 miles



## PRIVATE PARTIES AT JT'S TERMS / POLICIES

## PRIVATE EVENT PLANNER

### **BOOKING TERMS:**

- A \$500 deposit is required to secure booking.
- Deposits paid to JT's for private events will be applied to your final bill.
- Deposits are non-transferable.
- All payments must be made by cash, credit card or bank check.
- A 20% gratuity and 8.75% tax are automatically applied to the total.
- If your group is tax exempt, JT's must receive a current copy of your certificate by time of payment.

### **GUARANTEED NUMBERS / MINIMUMS**

- Private events will require a \$1000 minimum for food and beverage only for Monday through Thursday. Minimums will vary Friday, Saturday & Sundays.
- Seven days prior to your function, we require a guaranteed minimum number of guests.
- This is the minimum number for which you will be financially responsible.
- It's the client's responsibility to notify JT's of this guaranteed minimum by the deadline.
- If you do not contact us by this date, it will be assumed that the most recent estimate on file is your guaranteed minimum.
- The guaranteed minimum number may increase, but not decrease after the noted date.
- Increases will be accepted up to five days prior to the event.
- Any increases received within three business days of the function, if possible, may incur extra charges to reflect the cost of re-ordering/re-prepping menu items.
- Final payment must be made on or before the date of the event.

### **CANCELLATION**

- 50% of the deposit will be refunded *only* if a party of equal value is booked on the original date.
- For cancellations within one month of the booked event, any payments due and/or remitted to date will be considered non-refundable.

### **GENERAL POLICIES**

- JT's does not allow food from outside vendors unless special arrangements have been made with our event manager.
- Wedding cakes are excluded from above policy. A cake-cutting fee of \$1.95/person will be applied if cake is from an outside vendor.
- Proposals are intended as estimates only. They are not a guarantee of final costs. *Any* changes made to your function (including bar hours, arrival times, menu items and # of guests) may change your cost per person and/or your administrative fee.
- All pricing is subject to change according to the fluctuating cost of menu and service items. Pricing is guaranteed 30 days prior to the event.



## HORS D'OEUVRES

*Priced Per Piece, Two Dozen Minimum*

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### COLD

- Antipasto skewer \$2.25\*
- Caprese Skewer \$2\*
- Ricotta Crostini with local honey and sea salt \$2.25\*
- Tuna Tartare on cucumber round with radish and lemon \$3
- Belgian Endive Spear with pear, walnut and gorgonzola \$2.25\*
- Deviled Eggs with bacon and smoked paprika \$2.25\*
- Prosciutto-Wrapped Melon \$2.5\*
- Carpaccio with arugula and truffled aioli \$2.5\*
- Smoked Salmon on cucumber round with pickled onion \$2.25\*
- Avocado Toast with pickled shallot and grated egg \$2.25\*
- Chilled Lobster Salad \$3
- Prosciutto-Wrapped Asparagus Spear with mustard dip \$2.5\*
- Sushi-Style Sirloin with pickled ginger, wasabi and arugula \$2.75\*
- Shrimp Cocktail \$2.75\*
- Bruschetta \$2\*

### HOT

- Arancini with sweet peas, mozzarella and marinara \$2.50\*
- Wood-Fired Pizza \* -*menu selection and pricing*
- Mini Crabcakes with remoulade sauce \$3
- Mini Meatballs with Sunday sauce \$2\*
- Steak and Mushroom au poivre skewer \$2.50\*
- Chicken Cutlet Skewer \$2.25\*
- Fried Artichoke \$2\*
- Lamb Lollipops with rosemary, sea salt and e.v.o.o. \$4.25
- Prosciutto-Wrapped Shrimp with mustard dip \$3
- Chicken Quesadilla \$2\*
- Stuffed Mushroom with spinach, asiago and bread crumbs \$2.25\*
- Grilled Cheese Canapes \$2\*
- Bacon Wrapped Scallops with smoked paprika aioli \$3\*
- Burger Sliders with Henry's secret sauce, tomato & pickle \$3.95



## DISPLAYS

*Minimum 25 people*

## PRIVATE EVENT PLANNER

### MEDITERRANEAN

Plain, Roasted Red Pepper or Lemon Hummus, Eggplant Caponata  
Fried Artichoke Hearts, Tabbouleh, Olive Tapenade

*Grilled Bread & Pita*

**\$6.95**

### ITALIAN ANTIPASTO

Soppressata, Cappelletti & Pepperoni, Asiago & Ricotta Salata,  
Marinated Mushrooms, Olive Salad, Tuscan Bean Salad

**\$8.95**

### VEGETABLE CRUDITE

Bell Pepper, Cucumber, Celery, Carrot  
Zucchini, Asparagus, Broccoli, Cherry Tomato

*Choice of One Dip*

*Dips:* Roasted Onion, Gorgonzola, Anchovy,  
Honey Mustard, Roasted Red Pepper

**\$5.25**

### SEAFOOD

Shrimp, Jonah Crab Claws, Fresh Clams, Clams Casino, Fresh Oysters,  
Oysters Rockefeller, Seared Ahi Tuna, Calamari & Mussel Salad, Lobster  
Condiments: cocktail sauce, mignonette, mustard sauce, remoulade  
sauce, pickled ginger, wasabi, tabasco, fresh lemon

*Market Priced by selection*

### CHEESE AND FRUIT DISPLAY

**CHOICE OF THREE CHEESES \$7.50**

*House Cheese*

Smoked Gouda, Asiago, Cheddar,  
Swiss, Provolone, Gorgonzola,

*Specialty Cheese*

Ricotta Salata, Manchego, Brie,  
Fresh Mozzarella, Fontina, Goat Cheese

*Add \$1 per Specialty Cheese*

*Served with crackers, baguette and chefs choice fruit*

*May include cantaloupe, honeydew, pineapple, pear,  
strawberries, blueberries, grapes*

### SPREADS

Guacamole, Tomato Fresca Salsa, Olive Tapenade  
Roasted Corn & Black Bean, Pear-Gorgonzola-Walnut & Honey  
Lemon Hummus, Pesto Hummus, Red Pepper Hummus  
Artichoke, Caponata Ricotta

*Served with Crackers, Baguette, Tortilla Chips and Pita*

**\$3.25 each**



## STATIONS

Minimum 25 people

## PRIVATE EVENT PLANNER

### Carving Station

**TOP SIRLOIN OF BEEF** \$7.95

**ROASTED TURKEY** \$7.95

**N.Y. STRIP SIRLOIN** \$11.95 / dinner \$17.95

**BEEF TENDERLOIN sandwich** \$13.95 / dinner \$20.95

**RIBEYE sandwich** \$12.95 / dinner \$19.50

**PORK LOIN sandwich** \$8.75 / dinner \$13.25

**LEG OF LAMB sandwich** \$8.95 / dinner \$13.50

**RACK OF LAMB dinner** \$18.75

**SALMON (poached or roasted) small** \$9.50 / large \$14.50

**CHICKEN ROULADE (choose one below) dinner** \$11.95

Red Pepper, Goat Cheese & Artichoke

Mozzarella, Prosciutto & Fresh Basil

*Any Combination of the Above Available*

*Appropriate accompaniments to include:*

Kaiser & kimmelweck rolls, ciabatta bread, au jus, horseradish cream, cranberry mayo, bernaise aioli, avocado lime aioli, chili BBQ, balsamic mustard, applesauce, caramelized onions

### A La Carte Sides

Sauteed mushrooms \$3.75

Roasted fingerling potatoes \$3.75

Cheddar, asiago or horseradish mashed potatoes \$3.00

Grilled asparagus with reggiano parmesan shavings \$4.95

Roasted brussels sprouts with bacon and chestnuts \$3.50

Soft polenta with roasted mushrooms and fontina \$3.50

### Pasta

**STRAW & HAY**

Tagliatelle, peas, prosciutto, scallion, grana padano \$9.75

**SUNDAY SAUCE**

Rigatoncini or Penne \$9.75

**PENNE ROMANO**

Chicken, prosciutto, peas, romano cream \$11

**BOLOGNESE**

Orecchiette, ground beef, pork, veal, tomato \$11

**BEANS & GREENS**

Orecchiette, chicken sausage \$11

**GAMBERI**

Tagliatelle, shrimp, olives, tomato, ricotta salata \$12

**ARRABBIATA**

Shrimp or Sausage, penne \$12

### Salad

*Starting at \$6.95*

House Greens, Caesar, Caprese

Spinach (*cheddar, apple, bacon, mushroom*)

John's Chop'd (*baby shrimp, soppressata, gorgonzola, chick peas, olives, cucumber, tomato, white balsamic*)

### Desserts

*Starting at \$3.95*

Assorted Cookies, Brownies, Cheesecake, Carrot Cake,

Tiramisu, Chocolate Covered Strawberries,

Ice Cream Profiteroles, Chocolate-PB Squares



## BUFFET PACKAGE

*\$1,000 Food & Beverage Minimum*

### Brunch

*\$19.95 per person*

Fresh Fruit Salad

Mixed Green Salad

Giambotta (Egg, sweet peppers, sausage, onion & potato)

Pasta Bolognese

Chicken Cutlets

Fresh Bread

Homemade Baked Goods

Coffee or Tea

### Lunch

*\$24.95 per person*

Mixed Green Salad

Caesar Salad

Pasta with Grilled Shrimp

Sliced Turkey Breast

Sliced Top Sirloin

Horseradish Cream, Rosemary Aioli, Cranberry Mayo

Fresh Rolls

Grilled Vegetables

Homemade Cookies & Brownies

Coffee & Tea

## PLATED LUNCHEON

*Includes choice of soup, green salad or caesar salad, coffee & tea*

### CHICKEN AVOCADO SALAD \$18.25

Romaine, baby kale, tomato, cucumber, red onion, pear basil vinaigrette

### JOHN'S CHOP'D SALAD \$18.25

Baby shrimp, soppressata, gorgonzola, chick peas, olive, artichoke heart, cucumber, tomato, white balsamic

### CHICKEN CUTLET \$18.95

Spinach, tomato and cucumber salad, reggiano parmesan

### MEATBALL SALAD \$17.95

Romaine, basil, red onion, cucumber, tomato sauce vinaigrette

### CHICKEN CAESAR \$17.95

Romaine, garlic croutons, romano, white anchovy

### GRILLED SHRIMP CAESAR \$19.75

Romaine, garlic croutons, romano, white anchovy

### STEAK SALAD \$22.75

Tenderloin, baby greens, hearts of palm, red wine vinaigrette

### TAGLIATELLE GAMBERI \$21.95

Grilled shrimp, tomato, calamata olive, ricotta salata

### PAPPARDELLE BOLOGNESE \$19.95

Ground beef, pork, veal, tomato

### STEAK FRITES \$23

8 oz. NY Strip Steak, fresh cut fries

### BEEF TENDERLOIN \$28.75

Sliced with balsamic demi-glace





### Corporate Dinner Packages

*\$59 per person*

#### FIRST COURSE CHOICES

Insalata Mista  
Caesar Salad

#### ENTRÉE CHOICES

Wendel Farms Chicken  
Filet Mignon  
Organic Scottish Salmon  
Vegetarian Pasta

#### Dessert

*(Choose One)*

Ice Cream Profiteroles  
Cheesecake  
Tiramisu

#### COFFEE & TEA

*Add three hors d'oeuvres,  
one hour of open bar premium brand and  
dinner wines for \$89 per person*

### Plated Dinner Packages Available

#### DUAL ENTREES AVAILABLE

#### ANY COMBINATION OF

Filet Mignon  
Chicken  
Salmon  
Grilled Shrimp  
Sea Bass/Halibut

PLEASE INQUIRE ABOUT ANY CUSTOM MENU REQUESTS





## BAR PACKAGE

*Minimum 20 people*



## PRIVATE EVENT PLANNER

### House Brands

*\$9.75 for first hour ••• \$6.75 for each additional hour*

Kamchatka Vodka, Fleishmann's Gin, Kesslers Rye, Lauders Scotch,  
Early Times Bourbon, Bacardi Rum  
Labatt Blue & Coors Light

### CHOOSE THREE WINES

Paul Hobbs Felsina Chardonnay, Kono Sauvignon Blanc, Circa Pinot  
Grigio, Pendulum Cabernet, Edna Valley Merlot, Greg Norman Pinot  
Noir, Sottano Riserva Malbec, Rose

### Name Brands

*\$12 for first hour ••• \$7 for each additional hour*

Tito's or Stoli Vodka, Bombay Gin, Seagrams 7 Rye, Teachers Scotch, Jim  
Beam Bourbon, Bacardi Rum, Jose Cuervo Tequila

### CHOOSE THREE BEERS

Labatt Blue, Labatt Blue Light, Molson Canadian, Michelob Ultra, Coors Light

### CHOOSE FOUR WINES

Tamarack Chardonnay, Sonoma Cutrer Chardonnay,  
Kono Sauvignon Blanc, Ferrari Carano Fume Blanc, Circa Pinot Grigio,  
Gini Soave, 75 Wine Co. Cabernet, Tamarack Firehouse Red,  
Edna Valley Merlot, Greg Norman Pinot Noir, Jackson Estate Pinot Noir,  
Joey Tensley Syrah, Alhambra Malbec, Rose  
*(Or any from House Brand Package)*

### Premium Brands

*\$14 for first hour ••• \$8 for each additional hour*

Double Cross or Stoli Vodka, Beefeater, Tangueray or Bombay Gin,  
Canadian Club, VO or Bulleit Rye,  
Dewars or Johnny Walker Red Scotch,  
Elijah Craig, Eagle Rare or Jack Daniels Bourbon,  
Bacardi Rum, Altos Plata Tequila

### CHOOSE THREE BEERS

Labatt Blue, Labatt Blue Light, Budweiser, Bud Light, Molson Canadian,  
Michelob Ultra, Coors Light, Corona, Heineken, Peroni, Amstel Light,  
Sam Adams

### CHOOSE FOUR WINES

Landmark Chardonnay, Selene Sauvignon Blanc, Salviano Orvieto,  
Anselmi Veneto, Eroica Riesling, 75 Wine Co. Cabernet, Felsina Chianti,  
Louis Latour Mercury, Margerum Syrah, Alhambra Malbec,  
Rose *(Or any from House and Name Brand Packages)*

### Brunch

*\$10 for first hour ••• \$7 for each additional hour*

Bloody Mary's, Screwdrivers, Other Vodka Drinks  
Conquilla Champagne or Gambino Prosecco  
Pendulum Cabernet, Greg Norman Pinot Noir,  
Kono Sauvignon Blanc, Circa Pinot Grigio