



PRIVATE EVENTS AT JT'S

PRIVATE EVENT PLANNER



JT's URBAN ITALIAN ■ 905 ELMWOOD@DELAVAN BFLO NY ■ (716) 882.0905 ■ JTSBUFFALO.COM ■ 1.18





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: 150
- cocktail party 200



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.

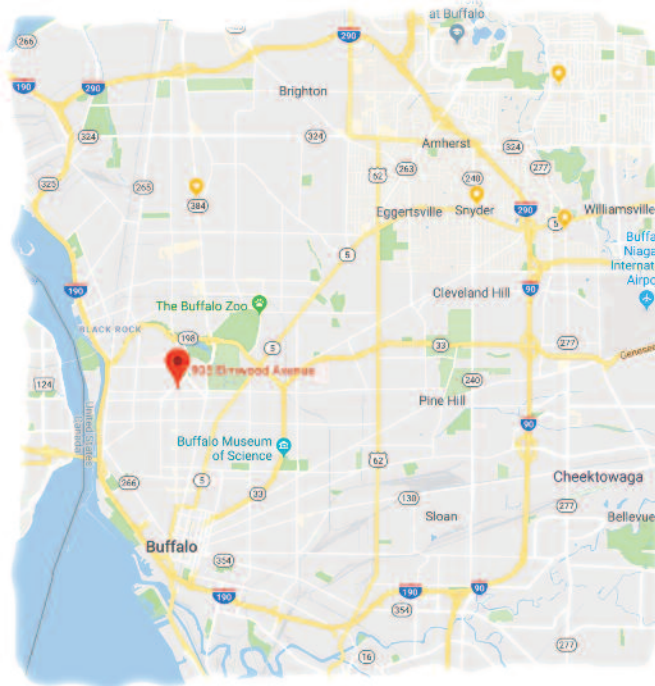
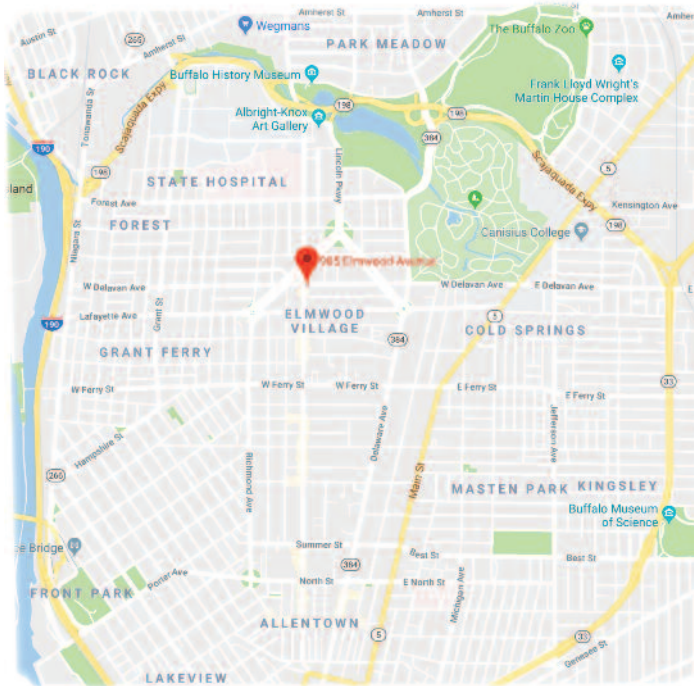
We have compiled and arranged this menu guide to help you in selecting the possibilities for your event.

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 24 miles
East Amherst 16 miles
Downtown 3.2 miles
Hamburg 19 miles
North Buffalo 1.8 miles

Orchard Park 20 miles
Williamsville 9.7 miles
Rochester NY 72 miles
Niagara Falls NY 20 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% administrative fee 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 \$1.50/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

PRIVATE
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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
- 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
- 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
- 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 \$2.25
- Chicken Cutlet Skewer \$2
- 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 \$2.95





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 each



STATIONS

Minimum 25 people

PRIVATE EVENT PLANNER

Carving

TOP SIRLOIN OF BEEF \$7.95

ROASTED TURKEY \$7.95

N.Y. STRIP SIRLOIN \$8.95

BEEF TENDERLOIN \$9.75

RIBEYE \$9.75

PORK LOIN \$8.25

LEG OF LAMB \$8.25

RACK OF LAMB \$14.75

SALMON (*poached or roasted*) \$8.75

CHICKEN ROULADE (*choose one*) \$7.95

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

John's Chop'd Salad

Tagliatelle 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 \$17.95

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 \$19.75

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

TAGLIATELLE GAMBERI \$21

Grilled shrimp, tomato, calamata olive, ricotta salata

PAPPARDELLE BOLOGNESE \$19.95

Ground beef, pork, veal, tomato

STEAK FRITES \$22

8 oz. NY Strip Steak, fresh cut fries

BEEF TENDERLOIN \$28

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
Mediterranean Branzino
Vegetarian Pasta

Dessert

(Choose One)

Ice Cream Profiteroles
Cheesecake
Tiramisu

COFFEE & TEA

*Add choice of three hors d'oeuvre,
one hour of open bar 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



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House Brands

\$9 for first hour ••• \$6 for each additional hour

Kamchatka Vodka, Fleischmans 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, Seven Falls Cabernet, Edna Valley Merlot, Greg Norman Pinot
Noir, Alhambra Malbec, Dievole Rose

Name Brands

\$11 for first hour ••• \$7 for each additional hour

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

CHOOSE THREE BEERS

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

CHOOSE FOUR WINES

Davis Bynum Chardonnay, Sonoma Cutrer Chardonnay,
Kono Sauvignon Blanc, Ferrari Carano Fume Blanc, Circa Pinot Grigio,
Gini Soave, Seven Falls Cabernet, Tamarack Firehouse Red, Edna Valley
Merlot, Swanson Merlot, Greg Norman Pinot Noir, Jackson Estate Pinot
Noir, Joey Tensley Syrah, Alhambra Malbec, Dievole Rose

Premium Brands

\$13 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, Neyers Chardonnay, Margerum Sauvignon
Blanc, Selene Sauvignon Blanc, Salviano Orvieto, Anselmi Veneto,
Eroica Riesling, Hardin Cabernet, Felsina Chianti, Swanson Merlot,
Louis Latour Mercury, Margerum Syrah, Bodega Sottano Riserva
Malbec, Dievole Rose (Or any from House and Name Brand Packages)

Brunch

\$9 for first hour ••• \$7 for each additional hour

Bloody Mary's, Screwdrivers, Other Vodka Drinks
Gruet St Vincent Champagne or Gambino Prosecco
Seven Falls Cabernet, Greg Norman Pinot Noir, Kono Sauvignon Blanc,
Circa Pinot Grigio