



PRIVATE EVENTS AT JT'S

PRIVATE
EVENT
PLANNER



JT's URBAN ITALIAN :: 905 ELMWOOD@DELAVAN BFLO NY :: (716) 882.0905 :: JTSBUFFALO.COM :: 5.21





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:

ERIN JACOBS

(716) 882-0905

erin@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 your special event/party needs.

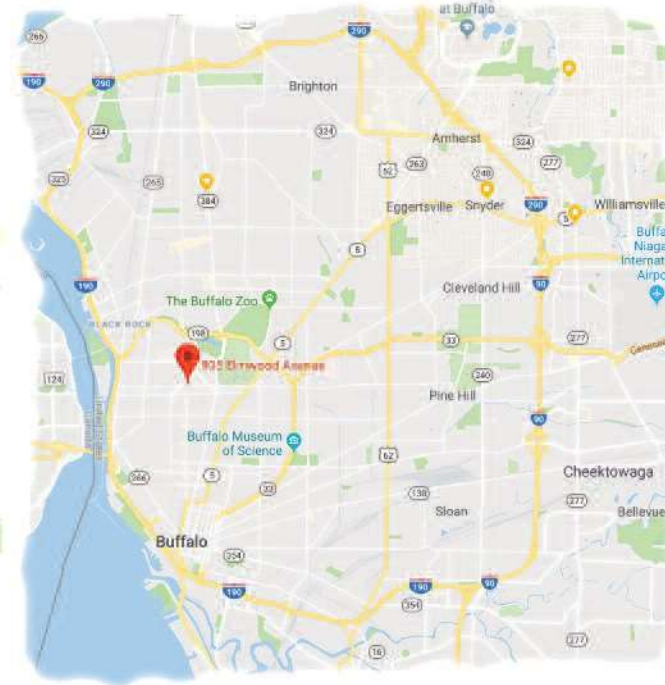
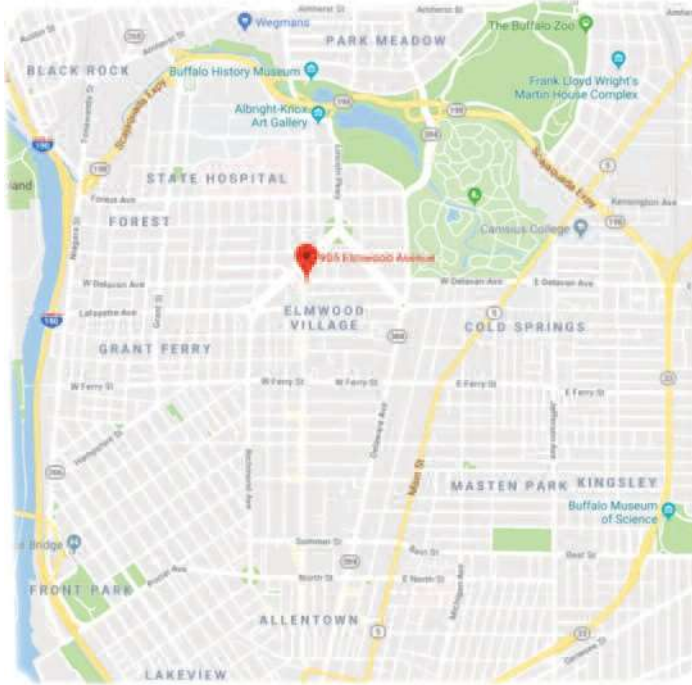
We have compiled and arranged this menu guide to help you in selecting the possibilities for your event.

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 at JT's will require a \$1200 minimum for food and beverage only for Monday through Thursday.
- Events catered off-site will require a \$2500 minimum for food and beverage only for Monday through Thursday.
- Minimums will vary for weekend and holiday events.
- Ten 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 are offering a choice of entrees and your event is 30 guests or more, all entrees must be pre-ordered. A final count for each item is due 10 days prior to the event, as well as place cards indicating each guest's entrée selection. Please understand entrée counts may be required for events less than 30 guests depending on event timing and final menu selections.
- 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 **\$3.25***

Caprese skewer **\$2.95***

Ricotta crostini with local honey and sea salt **\$2.95***

Tuna tartare on cucumber round with radish and lemon **\$3.95**

Belgian endive spear with pear, walnut and gorgonzola **\$2.95***

Deviled eggs with bacon and smoked paprika **\$2.95***

Prosciutto wrapped melon **\$3.25***

Beef carpaccio with arugula and truffled aioli **\$3.75***

Smoked salmon on cucumber round with pickled onion **\$3.50***

Avocado toast with pickled shallot and grated egg **\$2.95***

Chilled lobster salad **\$5.75**

Prosciutto wrapped asparagus spear with mustard dip **\$3.25***

Sushi-style sirloin with pickled ginger, wasabi and arugula **\$3.95***

Shrimp cocktail **\$3.95***

Bruschetta **\$2.95***

HOT

Arancini with sweet peas, mozzarella and marinara **3.50***

Wood fired pizza * **-menu selection and pricing**

Mini crabcakes with remoulade sauce **\$5.25**

Mini meatballs with Sunday sauce **\$2.95***

Steak and mushroom au poivre skewer **\$3.75***

Chicken cutlet skewer **\$3.25***

Fried artichoke **\$2.95***

Lamb lollipops with rosemary, sea salt and e.v.o.o. **\$5.75**

Prosciutto wrapped shrimp with mustard dip **\$4.25**

Chicken quesadilla **\$3.25***

Stuffed mushroom with spinach, asiago and bread crumbs **\$2.95***

Grilled cheese canapes **\$2.75***

Bacon wrapped scallops with smoked paprika aioli **\$4.75***

Burger sliders with Henry's secret sauce, tomato & pickle **\$5.75**



DISPLAYS

Minimum 25 Guests

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MEDITERRANEAN

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

Grilled Bread & Pita

\$10.75

ITALIAN ANTIPASTO

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

\$13.50

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

\$7.25

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 \$9.25

House Cheeses

Asiago, Cheddar,
Swiss, Provolone, Gorgonzola

Specialty Cheeses

Ricotta Salata, Manchego, Brie,
Fresh Mozzarella, Fontina, Goat Cheese
Add \$3.50 per Specialty Cheese

*Served with crackers, baguette
and chef's 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

\$4.75 each



STATIONS

Minimum 25

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Carving Station

TOP SIRLOIN OF BEEF *\$12.00*

ROASTED TURKEY *\$12.00*

N.Y. STRIP SIRLOIN

luncheons or cocktail parties \$16.00 / dinner \$24.00

BEEF TENDERLOIN *sandwiches \$18.00 / dinner \$29.00*

RIBEYE *sandwiches \$17.00 / dinner \$26.00*

PORK LOIN *sandwiches \$13.00 / dinner \$19.00*

LEG OF LAMB *sandwiches \$13.00 / dinner \$19.00*

RACK OF LAMB *dinner \$33.00*

SALMON (*poached or roasted*) *small \$13.00 / large \$19.00*

CHICKEN ROULADE (*choose one below*) *dinner \$17.00*

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 mayonnaise, béarnaise aioli, avocado lime aioli, chili BBQ, balsamic mustard, applesauce, caramelized onions

A La Carte Sides

Sauteed mushrooms *\$3.95*

Roasted fingerling potatoes *\$3.95*

Cheddar, asiago or horseradish mashed potatoes *\$3.25*

Grilled asparagus with reggiano parmesan shavings *\$4.95*

Roasted brussels sprouts with bacon and chestnuts *\$3.95*

Soft polenta with roasted mushrooms and fontina *\$3.95*

Pasta

STRAW & HAY

Cavatelli, peas, prosciutto, scallion, grana padano *\$14.00*

SUNDAY SAUCE

Rigatoncini or Penne, meatballs, Italian sausage *\$15.00*

PENNE ROMANO

Chicken, prosciutto, peas, romano cream *\$16.00*

BOLOGNESE

Orecchiette, ground beef, pork, veal, tomato *\$17.00*

BEANS & GREENS

Orecchiette, chicken sausage *\$16.00*

GAMBERI

Tagliatelle, shrimp, olives, tomato, ricotta salata *\$18.00*

ARRABBIATA

Penne, shrimp or sausage *\$18.00*

Salad

House Greens, Caesar *\$9.00*

Caprese *\$12.00*

Spinach (*cheddar, apple, bacon, mushroom*) *\$12.00*

John's Chop'd (*baby shrimp, soppressata, gorgonzola, chick peas, olives, cucumber, tomato, white balsamic*) *\$14.00*

Desserts

Starting at \$8.95

Assorted Cookies, Brownies, Cheesecake, Carrot Cake, Tiramisu, Chocolate Covered Strawberries, Ice Cream Profiteroles, Chocolate Peanut Butter Squares



BUFFET PACKAGE

*\$1,200 Food & Beverage Minimum Monday – Friday
(Minimums will vary for weekends and holidays)*

Brunch

\$29.00 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 & Tea

Lunch

\$33.00 per person

Mixed Green Salad or Caesar Salad

Pasta (one selection)

Sliced Turkey Breast

Sliced Top Sirloin

Horseradish Cream, Rosemary Aioli, Cranberry Mayo

Fresh Rolls

Grilled Vegetables

Homemade Cookies & Brownies

Coffee & Tea

PLATED LUNCHEON

*\$1,200 Food & Beverage Minimum Monday – Friday
(Minimums will vary for weekends and holidays)*

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

CHICKEN AVOCADO SALAD \$23.75

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

JOHN'S CHOP'D SALAD \$23.75

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

CHICKEN CUTLET \$25.00

Spinach, tomato and cucumber salad, reggiano parmesan

MEATBALL SALAD \$23.50

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

CHICKEN CAESAR \$23.50

Romaine, garlic croutons, romano, white anchovy

GRILLED SHRIMP CAESAR \$25.75

Romaine, garlic croutons, romano, white anchovy

STEAK SALAD \$28.95

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

TAGLIATELLE GAMBERI \$27.95

Grilled shrimp, tomato, calamata olive, ricotta salata

PAPPARDELLE BOLOGNESE \$25.95

Ground beef, pork, veal, tomato

STEAK FRITES \$28.95

8 oz. NY Strip Steak, fresh cut fries

BEEF TENDERLOIN \$36.75

Sliced with balsamic demi-glace



Corporate Dinner Packages

\$69 per person

Available Monday – Thursday

25 guest minimum

FIRST COURSE CHOICES

(Choose One)

Insalata Mista

Caesar Salad

ENTRÉE CHOICES

Chicken Cutlet

Filet Mignon (\$9 surcharge)

Organic Scottish Salmon

Vegetarian Pasta

DESSERT

(Choose One)

Warm brownie,
chocolate sauce and almond toffee

Profiteroles

NY Style Cheesecake

Tiramisu

COFFEE & TEA

Add three passed hors d'oeuvres,
one hour of open bar
premium brand and dinner wines
for \$98 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 25 people



House Brands

\$13.25 for first hour ••• \$7.25 for each additional hour

Taka Vodka, Barton Gin, Kessler Rye, Dewars Scotch,
Jesse James Bourbon, Bacardi Rum
Labatt Blue & Coors Light

CHOOSE THREE WINES

Trefethen Chardonnay, Kono Sauvignon Blanc,
Circa Pinot Grigio, Bogel Cabernet Sauvignon,
Antinori Tuscan Blend, Ramsay Pinot Noir, Hect and Bannier Rose

Name Brands

\$17.50 for first hour ••• \$8.75 for each additional hour

SELECT ONE OF EACH SPIRIT

Tito's Vodka, Bombay or Fords Gin, Rittenhouse or Seagrams 7 Rye,
Dewars Scotch, Four Roses Bourbon, Bacardi Rum,
Mi Campo Tequila

CHOOSE THREE BEERS

Labatts Blue, Blue Lite, Molson Canadian, Founders IPA

CHOOSE FOUR WINES

A-Z Chardonnay, Kono Sauvignon Blanc,
Circa Pinot Grigio, Gini Soave,
Tamarack Firehouse Red (Cabernet Blend),
Ayres Pinot Noir, Sottano Riserva Malbec
Hect and Bannier Rose

PRIVATE EVENT PLANNER

Premium Brands

\$19.75 for first hour ••• \$9.50 for each additional hour

SELECT ONE OF EACH SPIRIT

Ketel One or Stoli Vodka, Tanqueray or Hendricks Gin,
Bulliet or High West Rye,
Johnny Walker Red Scotch,
Bulliet or Jack Daniels Bourbon,
Bacardi Rum, Casamigos or Herradura Tequila

CHOOSE THREE

Labatts Blue, Blue Lite, Molson Canadian, Founders IPA,
High Noon Seltzer

CHOOSE FOUR WINES

Paul Hobbs "Felino" Chardonnay, Astrolabe Sauvignon Blanc,
Gini Soave, Forge Cellars Riesling, Twenty Rows Cabernet,
Felsina Chianti, Resonance Pinot Noir, Miraval Rose

Brunch

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

Bloody Mary's, Mimosa,
Conquilla Cava (Method Champenoise) or Jeio Prosecco,
Bogel Cabernet, Kono Sauvignon Blanc, Circa Pinot Grigio