
LUNCH BUFFET

Until 2:00 PM

Choice of Two:

- Chicken Parm • Pulled Pork • Almond Crusted Chicken •
 - Italian Sausage with Peppers and Onions •
 - Chicken Marsala • Bloomin' Onion Chicken •
- Chicken Florentine • Chicken Piccata • Stuffed Shells •
 - Roast Beef • Oven Roasted Turkey •

with both:

- Pasta & Red Sauce • Chef Salad •

and Choice of One:

- Oven Roasted • Garlic Mashed • Cheddar Mashed •
- Broccoli • Green Bean Almondine • Wild Rice •
- Mac & Cheese • Fresh Vegetables •

18.95/person

Plus tax and gratuity.

Coffee & Soda 2.00 per person

Add: Pasta or Carving Station

26.95/person

BRUNCH BUFFET

Until 2:00 PM

- Assorted Pastries, French Toast, or Scrambled Eggs •
 - Home Fries • Coffee & Juice •

Choice of One:

- Chicken Parm • Roast Beef • Pulled Pork •
- Chicken Marsala • Almond Crusted Chicken •
- Stuffed Shells • Bloomin' Onion Chicken •

Choice of One:

- Pasta with Red Sauce • Mac & Cheese •
- Cheddar Mashed Potatoes • Fresh Vegetables Wild Rice •

Choice of:

- Chef Salad or Caesar Salad •

17.95/person

Plus tax and gratuity.

Add: Omelet Station

25.95/person

Plus tax and gratuity.

BREAKFAST BUFFET

Until 12:00 PM

- Assorted Pastries or Muffins •
- Scrambled Eggs or French Toast • Bacon or Sausage •
 - Home Fries • Orange Juice • Coffee • Soda •

14.95/person

Plus tax and gratuity.

**RESERVATIONS REQUIRED
PLEASE CALL FOR DETAILS.**

8230 Wehrle Dr Williamsville NY 14221

Call us: 716.339.9195

Email us: kim@localgrille.com

www.localgrille.com



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Off-site drop-off catering available
Reservations required—please call for details.

**CATERING
PACKAGES**

APPETIZERS PACKAGES

#1 18.00/person

- Chicken Wing Dip & Chips • Quesadillas •
- Beef On Weck Egg Rolls • Fried Raviolis •

#2 20.00/person

- Flat Bread • Beef On Weck Egg Rolls • Buffalo Bites •
- Hummus & Veggies • Fried Raviolis •

#3 26.00/person

- Chicken Quesadillas • Hummus Dip & Veggies • Mini Meatballs •
- Beef On Weck Egg Rolls • Fried Raviolis • Flat Bread •

Minimum of 50 people not available Friday and Saturdays

Plus tax and gratuity.

DINNER BUFFET

After 4:00 PM
Not Available Friday & Saturday Evenings

21.95/person

Plus tax and gratuity.

Choice of Two Entrees and Two Sides.
Includes Salad, Dinner Rolls, Butter, Soda & Coffee

Add: Pasta or Carving station

29.95/person

Add: Specialty Salad 1.00/person

ENTREES

- Chicken Parm • Pulled Pork • Chicken Marsala •
- Italian Sausage with Peppers & Onions • Roast Beef •
- Oven Roasted Turkey • Virginia Baked Ham • Beef Marsala •
- BBQ Hamburgers • Hawaiian Pork • Chicken Piccata •
- Blooming Onion Chicken • Sweet Chili Chicken over Spinach •
 - Almond Crusted Chicken • Balsamic Chicken •
- Bruschetta Chicken • Chicken or Sausage Cacciatore •
- Chicken Cordon Bleu • Chicken Florentine • Hawaiian Chicken •
 - Chicken Provençal • Breaded Chicken Breast •
- Smoke House Chicken • French Onion Chicken Caprese Chicken •
 - Greek Chicken • Garlic BBQ Chicken • Caprese Pasta •
 - Stuffed Shells • Eggplant Parm •
- Tortellini with Gorgonzola Cream Sauce • Pasta Gorgonzola •
- Manicotti • Pasta Carbonara • Spinach Gorgonzola Raviolis •
 - Ravioli with Sundried Tomato Cream Sauce •
- Pasta with Sausage or Meatballs • Meat or Cheese Lasagna •
 - Veggie Lasagna • Ravioli with Red Sauce • Risotto •

Add \$5.00 per person

- Shrimp Tortellini • Lobster Mac And Cheese • Lobster Raviolis •
 - Dill Crusted Salmon • Balsamic Salmon • Black & Blue Salmon •
 - Shrimp Stir Fry • Shrimp Scampi •
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DINNER SIDES

- Pasta with Red Sauce • Mashed Potatoes with Gravy •
 - Garlic, Cheddar or Truffled Mashed Potatoes •
- 3-Cheese Mac 'n' Cheese • Hot Pepper Mac 'n' Cheese •
- Green Bean Almondine • Broccoli • Fresh Veggies •
 - Asparagus • Wild Rice • Oven Roasted Potatoes •
- Parsley Butter Boiled Potatoes • Pasta Salad • Potato Salad •
- Garlic Parm Zucchini • Sweet Potatoes • Au gratin Potatoes •
- Greek Potatoes • Honey Roasted Baby Reds • Pasta Con Vodka •
 - Pasta Alfredo • Pasta Milanese •

Add \$1.00 per person

- Roasted Asparagus • Spinach Au gratin Mashed Potatoes •
 - Twiced Baked Mashed Potatoes •

Add \$1.00 per person

- Baked Potatoes • Brussell Sprout Slaw •
 - Spaghetti Squash • Roasted Au gratin CauliFlower •
 - Pasta with Sundried Tomato Cream Sauce •
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HOR DOUERVES

Prices are per piece (min. 50 pieces)

- Goat Cheese Bruschetta- 2.00
 - Beef Wellington- 3.00
 - Ahi-Tuna on Cucumber- 4.00
 - Caprese Skewer- 3.00
 - Caprese Tortellini Skewer- 3.00
 - Chicken Satay- 3.00
 - Beef On Weck Eggs Rolls - 3.00
 - Rueben Pastries - 3.00
 - Mini Crab Cakes - 3.00
 - Coconut Shrimp- 3.00
 - Shrimp Cocktail- 3.00
 - Sweet & Tangy Meatballs- 1.50
 - Stuffed Cremini- 2.00
 - Bacon Wrapped Scallops- 3.50
 - Proscuitto Wrapped Mozzarella - 2.50
 - Filet Crostini - 3.00
 - Antipasto Platter- 5.00 per person
 - Sante Fee Roll- 3.00
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We suggest picking 3-5 options with 2-3 pieces per person
Minimum of 50 pieces per item

DINNER PACKAGES

95.00/person

Plus tax and gratuity. Not Available Friday & Saturday Evenings
(Includes Beer, Wine, Soda & Coffee Service)

APPETIZERS TO SHARE

(Choice of three)

- Egg Battered Artichokes • Pan Seared Calamari with Sauce •
- Shrimp Cocktail • Stuffed Banana Peppers • Beef Carpaccio •
- Gourmet Antipasto Platter • Heirloom Tomato Compote Egg Napoleon •

CHOICE OF SOUP OR SALAD

ENTREES

- Sirloin Filet • Ribeye Steak • French Pork Chops • Balsamic Chicken •
- Chicken Provençal • Sea Bass • French Chicken • Shrimp Tortellini •
- Shrimp Scampi • Pasta Provençal • Salmon • Black & Blue Strip Steak •
- Carbonara Pasta • Eggplant Parm • Forest Mushroom Beef Tenderloin •

SPECIAL ENTREES

(Additional \$50.00 per person)

- Filet & Lobster Tail • Fresh Pasta with Beef Tenderloin •
- Grilled Atlantic Salmon • Pacific Grouper • Lamb Chops •
 - Strip Steak topped with Grilled Jumbo Shrimp •

CHEF'S CHOICE DESSERT

BAR PACKAGE

Soda & Coffee 3.00

BOTTLE BEER & WINE

2 hr 20.00/person • 3 hr—26.00/person

WELL FULL BAR

2 hr—22.00/person • 3 hr—26.00/person

HOUSE FULL BAR

2 hr—26.00/person • 3 hr—32.00/person

PREMIUM FULL BAR

2 hr—30.00/person • 3 hr—36.00/person

CHAMPAGNE (per bottle) 25.00

2 HR MIMOSAS (per person) 15.00

WINE PUNCH (per gallon) 40.00

MIMOSA PUNCH (per gallon) 40.00

Plus tax and gratuity.

Minimum of 50 people required.

Parties under 50, additional charges may apply. Call about
customizing your own menu. Beverage Packages Prices subject
to change without notice available with food package only.