

THE
GRANGE
HOSPITALITY GROUP



WEDDING CATERING

GUIDE & IMPORTANT INFORMATION

LET US MAKE YOUR WEDDING AN UNFORGETTABLE EXPERIENCE FOR EACH AND EVERY GUEST.

We offer full-range hospitality services with carefully-curated selections to reflect your style and personality. Our long-standing relationships with local farms shape our menus, so that we always serve the freshest available ingredients. As a result, our choices vary from season to season, and our presentation is unique to each event.

The Grange Hospitality Group includes: **Wayland Brewing Company**, **West Rose**, **The Grange Community Kitchen**, and **The Grange Outpost**. We provide professional, full-service catering for weddings in Buffalo, the Southtowns, Cattaraugus County, and Chautauqua with options for dinner-style service, full bar, and desserts.

We look forward to sharing our experience with you and collaborating on your celebration together!



**WEST
ROSE**



BREWING
Wayland
COMPANY



FOOD SERVICE STYLE & MENU SELECTION

We offer three different service styles; **Individually Plated**, **Family Style**, and **Buffet**. Below, please find details on each.

INDIVIDUALLY PLATED

- Passed and/or stationary hors d'oeuvres, followed by a sit-down dinner where each table has a bread basket and first course selected by host.
- Guests then receive individually plated, pre-selected main courses

Menu Selection

- Choose a minimum of 3 hors d'oeuvres | *pp. 4–5*
- Choose 1 first course + 1 bread | *pp. 6–7*
- Choose 1 meat, 1 seafood, and 1 vegan / vegetarian option for guests | *p. 7*
- Choose an individually plated dessert or dessert display | *pp. 12–13*



FAMILY STYLE

- Passed and/or stationary hors d'oeuvres, followed by a sit-down dinner where two first courses and two main courses are served to guests on large platters to share.
- Vegan / vegetarian guests with dietary restrictions receive individually plated main courses.

Menu Selection

- Choose a minimum of 3 hors d'oeuvres | *pp. 4–5*
- Choose 2 first courses + 1 bread | *pp. 8-9*
- Choose 2 main courses | *p. 9*
- Choose an individually plated dessert or dessert display | *pp. 12–13*

BUFFET

- Passed and/or stationary hors d'oeuvres followed by self-serve stations where all items are set on a table and guests serve themselves.
- Vegan / vegetarian guests with dietary restrictions receive individually plated main courses.
- We offer reduced pricing for buffet style service.

Menu Selection

- Choose a minimum of 3 hors d'oeuvres | *pp. 4–5*
- Choose 2 first courses + 1 bread | *pp. 10-11*
- Choose 2 main courses | *pp. 11*
- Choose an individually plated dessert or dessert display | *pp. 12–13*





HORS D'OEUVRES

Minimum 3 | 1-Hour

STATIONARY HORS D'OEUVRES

Cheese & Charcuterie

seasonal & dried fruit, olives, seasonal jam, pickles, crackers

Grange Hummus

pickled vegetables, crispy chickpeas, crackers

Shrimp Cocktail

cocktail sauce, mustard sauce, horseradish, lemon

Chef Attended Raw Bar

east coast oysters on the half shell, shrimp cocktail, tuna tartare & accouterments

add caviar + MP | add snow crab + MP



PASSED HORS D'OEUVRES

Seafood

Seared Tuna Taco
radicchio, almond salsa macha,
radish

Smoked Salmon
Crostini
chive cream, pickled shallot,
rye toast, dill

Mini Lobster Roll
lemon aioli, fresh herb

Tuna Tartare
tortilla chips, guacamole

Crispy Calamari Roll
spicy tartare sauce

Mini Crab Cake
remoulade sauce

Meat

BBQ Pulled Pork Slider
pickled cabbage, potato bun

Cheeseburger Sliders
pickles, chili aioli, pepper jack
cheese

Mini Roast Beef Sandwich
horseradish crema

Grilled Chicken Satay
coconut curry, marinade,
thai peanut sauce

Prosciutto Di Parma
Crostini
parmiagiano reggiano

Bacon Wrapped Date
whole grain mustard sauce

Beef Tartare Crostini
celery root, remoulade, aged
cheddar

Vegetables

Mushroom Tostada
fried oyster mushroom, romesco
sauce, crispy garlic

Crispy Cauliflower Bites
spicy cashew sauce

Herb Focaccia
roasted tomato, burrata cheese

Manchego & Quince
Crostini
thyme olive oil

Falafel
dill yogurt sauce,
pickled onion

Deviled Eggs
parmiagiano reggiano, chives





INDIVIDUALLY PLATED

Choose: 1 first course / 1 bread / 3 main courses

FIRST COURSE

Kale Caesar Salad
pecorino, sourdough breadcrumbs, lemon

Wedge Salad
bacon, tomato, creamy blue cheese
dressing, croutons

Roasted Seasonal Vegetable Salad
marcona almonds, sherry vinaigrette, manchego

Heirloom Tomato & Burrata Salad
arugula, herb pesto

Marinated Beets
citrus, crispy shallot, crushed pistachio, cilantro

Grilled Carrots
herb tahini, harissa

Crispy Brussels Sprouts
caesar vinaigrette, pecorino, garlic breadcrumbs



BREAD

Focaccia
whipped ricotta

Pull-Apart Bread
honey butter

MAIN COURSE

Seafood

Salmon
fregola sarda, grilled seasonal vegetable,
roasted tomato vinaigrette

Halibut
smashed yukon gold potatoes, grilled seasonal
vegetable, pancetta vinaigrette

Shrimp
stone-ground cheddar grits, crispy bacon, scallion

Stuffed Lobster Tail
herbed breadcrumbs, lemon beurre blanc, grilled
seasonal vegetable

Meat

Grilled Strip Steak
crispy baby potatoes, arugula, truffle pecorino,
lemon vinaigrette

Filet Mignon
creamy yukon gold potatoes, grilled seasonal
vegetable, garlicky spinach, sauce au poivre

Grilled Lamb Chops
heirloom peppers, rancho gordo beans, salsa verde

Short Rib
white corn grits, roasted carrots, beef jus

Roasted Chicken
gnocchi alla romana, gremolata

Chicken Milanese
fennel, tomato, arugula, parmigiano reggiano,
dijonaise, lemon

Vegetarian / Vegan

Roasted Seasonal Vegetables
fresh corn polenta, almond ricotta, pesto

Lasagna Verde
lasagna verde, béchamel, fresh tomato sauce





FAMILY STYLE

Choose: 2 first courses / 1 bread / 2 main courses

FIRST COURSE

Kale Caesar Salad
pecorino, sourdough breadcrumbs, lemon

Wedge Salad
bacon, tomato, creamy blue cheese
dressing, croutons

Roasted Seasonal Vegetable Salad
marcona almonds, sherry vinaigrette, manchego

Heirloom Tomato & Burrata Salad
arugula, herb pesto

Marinated Beets
citrus, crispy shallot, crushed pistachio, cilantro

Grilled Carrots
herb tahini, harissa

Crispy Brussels Sprouts
caesar vinaigrette, pecorino, garlic breadcrumbs



BREAD

Focaccia
whipped ricotta

Pull-Apart Bread
honey butter

MAIN COURSE

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herbed breadcrumbs, lemon beurre blanc, grilled
seasonal vegetable

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lemon vinaigrette

Filet Mignon
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Short Rib
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Roasted Chicken
gnocchi alla romana, gremolata

Chicken Milanese
fennel, tomato, arugula, parmigiano reggiano,
dijonaise, lemon

Vegetarian / Vegan

Roasted Seasonal Vegetables
fresh corn polenta, almond ricotta, pesto

Lasagna Verde
lasagna verde, béchamel, fresh tomato sauce





BUFFET STYLE

Choose: 2 first courses / 1 bread / 2 main courses

FIRST COURSE

Kale Caesar Salad

pecorino, sourdough breadcrumbs, lemon

Wedge Salad

bacon, tomato, creamy blue cheese dressing, croutons

Roasted Seasonal Vegetable Salad

marcona almonds, sherry vinaigrette, manchego

Heirloom Tomato & Burrata Salad

arugula, herb pesto

Marinated Beets

citrus, crispy shallot, crushed pistachio, cilantro

Grilled Carrots

herb tahini, harissa

Crispy Brussels Sprouts

caesar vinaigrette, pecorino, garlic breadcrumbs



BREAD

Focaccia
whipped ricotta

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honey butter

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roasted tomato vinaigrette

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vegetable, pancetta vinaigrette

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herbed breadcrumbs, lemon beurre blanc, grilled
seasonal vegetable

Meat

Grilled Strip Steak
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lemon vinaigrette

Filet Mignon
creamy yukon gold potatoes, grilled seasonal
vegetable, garlicky spinach, sauce au poivre

Grilled Lamb Chops
heirloom peppers, rancho gordo beans, salsa verde

Short Rib
white corn grits, roasted carrots, beef jus

Roasted Chicken
gnocchi alla romana, gremolata

Chicken Milanese
fennel, tomato, arugula, parmigiano reggiano,
dijonaise, lemon

Vegetarian / Vegan

Roasted Seasonal Vegetables
fresh corn polenta, almond ricotta, pesto

Lasagna Verde
lasagna verde, béchamel, fresh tomato sauce





DESSERT

INDIVIDUALLY PLATED

We are happy to set up a consultation with our bakery team for wedding and sheet cakes.

Flourless Chocolate Cake
whipped cream, cocoa powder

Tiramisu
dark chocolate shavings

Lemon Curd Cake
meringue

Cheesecake
fruit compote, whipped cream

Chocolate Budino
whipped cream, caramel sauce



MINI PASTRY DISPLAY

Minimum selection of 4 | Minimum 50 per selection

Cannoli

ricotta filling with mini
chocolate chips

Palmiers

puff pastry heart with
vanilla glaze

Cinnamon Rolls

cream cheese glaze

Chocolate Budino Cups

whipped cream, caramel sauce

Cookies

- chocolate chip
- chocolate olive oil
- ginger molasses
- peanut butter

Swiss Rolls

- chocolate cake with caramel
buttercream
- vanilla cake with vanilla
buttercream
- lemon poppyseed

Truffles *(GF)*

- double chocolate
- salted caramel
- Baileys
- seasonal

Macarons *(GF)*

- vanilla
- chocolate
- caramel

Cupcakes

- vanilla cake with vanilla
buttercream
- lemon cake with raspberry
jam & buttercream
- chocolate cake with caramel
filling & buttercream
- confetti cake with vanilla
buttercream & rainbow
sprinkle

Tarts

- lemon meringue
- chocolate ganache
- caramel

Cream Puffs

- chocolate mousse
- vanilla mousse
- seasonal

Croissant

- plain
- almond

Brownies

- classic
- flourless
- brown sugar blondie

Cheesecake

- plain
- white chocolate & seasonal
fruit
- sandwich

Donut Cake Holes

- vanilla glaze
- chocolate cake
- sour cream
- cinnamon Sugar
- confetti

Muffins

- blueberry
- chocolate chip
- banana
- cinnamon chai
- lemon ricotta



OPEN BAR PACKAGES

TIER ONE

Beer, Wine, Mixed Drinks — **Base Spirits**
3 Hours | 4 Hours | 5 Hours

TIER TWO

Beer, Wine, Mixed Drinks —
High-End Spirits
3 Hours | 4 Hours | 5 Hours

TIER THREE

Beer, Wine, Mixed Drinks, Two Signature
Cocktails — **Base Spirits**
3 Hours | 4 Hours | 5 Hours

TIER FOUR

Beer, Wine, Mixed Drinks, Two Signature
Cocktails — **High-End Spirits**
3 Hours | 4 Hours | 5 Hours

INCLUDED WITH ALL OPEN BAR PACKAGES

BEER

- Wayland House Lager
- Wayland IPA
- Labatt Blue Light
- Michelob Ultra
- Athletic Cerveza N/A

WINE

- Chardonnay
- Pinot Grigio
- Pinot Noir
- Cabernet Sauvignon
- Prosecco

BASE SPIRITS

- Vodka — Bar Water
- Natural Gin — New Amsterdam
- Tequila — Rejon
- Bourbon — Evan Williams
- Rum — Captain Morgan

SODA

- Cola / Diet Cola
- Root Beer
- Ginger Soda
- Soda Water
- Tonic Water



HIGH-END SPIRITS | TIERS TWO & FOUR

- **Vodka**—Tito's & Ketel One
- **Gin**—Tanguery & Henrick's
- **Tequila**—Casamigos & Arette Reposado
- **Bourbon**—Bulleit & Maker's Mark
- **Rum**—Bacardi Silver & Plantation Dark

GRANGE GROUP SIGNATURE COCKTAILS | TIERS THREE & FOUR

- **Old Maid**—gin, cucumber, mint, lime
- **Daughter Judy**—tequila, mezcal, passion fruit, chili liqueur, green tea, lime, sparkling wine
- **Talavera**—vodka, rhubarb, strawberry, campari, sparkling wine
- **Olive Oil Margarita**—tequila, agave, lime, olive oil, salt
- **You're So Eddie Money**—tequila, mezcal, cucumber, ginger, lime, jalapeno, pineapple, chili salt
- **Nick @ Nite**—gin, Manzanilla sherry, Aperol, passion fruit, grapefruit, lemon
- **Gold Rush**—bourbon, lemon, honey syrup

BAR & BEVERAGE ADD-ONS

- **Wayland Beer Trailer**—comes with choice of 4 Wayland draft beers
- **1-Hour of Dinner Wine Service**—choose 1 red & 1 white |
- **Prosecco Toast**—includes glassware
- **Overwinter Coffee + Mem Tea service**—includes coffee cups, vats, & accouterments
- **Under 21 drink package**

BAR NOTES

- **Bar packages include all glassware**
- **No shots or rocks**
- **No cash bar options**





RENTAL INFORMATION

- All events include serving platters, dessert platters, hors d'oeuvre trays, chaffing dishes, and serving utensils.
- Bar glassware is included with all open bar packages.
- Events **do not** include: plateware, silverware, linens, or water glasses
- Plateware, silverware, water glasses, & napkins can be rented.
- An off-site kitchen equipment rental, setup, & breakdown fee applies to all events. Delivery fee may apply based on venue location.





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LABOR & ADMINISTRATION FEES

- **\$175 per server & bartender**
 - For Individually Plated and Family Style Service: Approximately 1 server for every 20 guests
 - For Buffet Style Service: Approximately 1 server for every 30 guests
 - Approximately 1 bartender per 50 guests
 - Labor fees may vary based on venue location
- **\$250 per chef**
 - Approximately 1 chef per 35 guests for any event style
 - Labor fees may vary based on venue location
- An additional 20% taxable administrative fee will be added on to the final food and beverage total. This will cover costs associated with planning, execution, and breakdown of events.

SPENDING MINIMUMS

- There is a \$10,000 food and beverage minimum for Friday and Sunday events, and a \$12,000 food and beverage minimum for Saturday events.
 - This minimum does not include any rental, labor, or administrative fees.

