



FAMILY STYLE MENU

APPETIZERS FOR THE TABLE

THAI CALAMARI

fried calamari, vegetable slaw, corn salsa, spicy red pepper vinaigrette

SHISHITO PEPPERS

flash-fried, sea salt

HUTCH'S PRIME GRIND MEATBALLS

porcini mushroom truffle sauce, Parmigiano-Reggiano

SALAD COURSE

BLT WEDGE

Romaine, crisp bacon, tomato, crumbled bleu cheese, housemade creamy bleu cheese dressing

FAMILY STYLE ENTREES

CHICKEN MILANESE

Bell & Evans organic chicken breast, breaded, organic arugula, balsamic

JAMBALAYA PASTA

penne, gulf shrimp, chicken, chorizo, spicy tomato cream sauce

NEW YORK STRIP STEAK AU POIVRE

peppercorn crusted, grilled, thick-cut, cooked medium rare, brandied cream sauce

SIDES

ROASTED MUSHROOMS

WHIPPED POTATOES

MARKET VEGETABLES

DESSERT

DESSERT PLATTER

flourless chocolate tortes, seasonal cheesecakes, almond-lace cookie cup

\$108.00 PER PERSON - Plus 8.75% tax and 20% Gratuity

PRIVATE DINING DIRECT LINE: 716-431-4355

Please note that we require a lead time of 14 days from the event, with final contracts in place 10 days prior to host an event at Hutch's at this time.