PRIVATE DINING FOR PARTIES OF 20 TO 100

The Steer

BANQUET & PRIVATE EVENT MENU

(716) 838-0478
3151 MAIN STREET, BUFFALO, NY 14214
STEER716.COM

Hors d'Oeuvres

25-piece trays

Watermelon Skewers — **$49.95**
Basil and feta.

Plant-Based Fritters — **$59.95**
Garbanzo and shredded vegetables with hemp ranch.

Bruschetta Rounds — **$49.95**
Tomato, basil, balsamic and melted provolone garlic toast.

Stuffed Mushrooms — **$59.95**
Vegan or traditional; specify your preference.

Stuffed Pepper Rounds — **$49.95**
Three cheeses, sausage and banana pepper on provolone garlic toast.

Spinach Artichoke Bread — **$49.95**
Three cheeses, herbs, spinach and artichoke.

Chicken Satay — **$87.95**
Skewers with Thai peanut sauce.

Chicken Wings — **$49.95**
Pick trays by flavor; wood-fired or premium flavors +$5 a tray.

Chicken Fingers — **$87.95**
Hot, medium, mild or BBQ; specify your preference.

Jumbo Shrimp Cocktail — **$74.95**
Baja cocktail sauce.

BBQ Tiger Shrimp — **$84.95**
Bacon-wrapped with house BBQ sauce.

Artisan Pizzas

12-inch pizzas

Classic — **$15.95**
Aged provolone, red onion, pepperoni and red sauce.

Sausage — **$16.95**
Provolone blend, broccoli and Italian sausage.

Chicken — **$16.95**
Mushrooms, olives, provolone, banana pepper, basil and red sauce.

Vegan — **$15.95**
Vegan mozzarella, peppers, onions, mushrooms and olive oil.

Black & Blue — **$19.95**
Steak, spinach, blue cheese and aged provolone.

Gluten-free dough available for any pizza · **$1.99** per pizza

Platters & Pans

Per person · for 20–25 guests

Chips & House Onion Dip — **$2.95**
Onion and herb dip.

Artisanal Cheese & Fruit Platter — **$7.95**
Olives, hummus, cured meats and cheese, breads and fruit.

Vegetable Platter — **$3.95**
House ranch or vegan hemp ranch.

Chef Salad — **$6.95**
Balsamic and ranch dressing.

Caesar Salad — **$6.95**
Romaine, Parmesan and croutons.

Pasta Salad — **$4.95**
Diced seasonal vegetables.

Roasted Vegetables — **$6.95**
Seasonal varieties.

Truffle Fries — **$6.95**
Hand-cut fries and herbs.

Basmati Rice Pilaf — **$4.95**
Peas, carrots and onion.

Desserts

Priced as marked

Assorted Cookies — **$3.95** EACH
Choose two: chocolate chip, peanut butter, oatmeal, holiday sugar cookie, vegan almond joy.

Sundae Station — **$9.95** PER PERSON
Hot fudge, whipped cream, cherries, peanuts and rainbow jimmies.

Cheesecake — **$10.95** PER SERVING
Strawberry swirl, whipped cream, graham crust and strawberries.

Vegan Chocolate Cream Pie — **$9.95** PER SERVING
Plant-based hemp milk and non-dairy whipped topping.

Chocolate Ganache Cake — **$10.95** PER SERVING
Double-layer cake.

Build your menu and get a quote at steer716.com/forms, or talk to an events planner at steer716.com/banquets.

Vegan, or can be made vegan on request. Prices are subject to change.

Breakfast Buffet

Per person

Basic Breakfast — $15.95
Scrambled eggs, house-smoked bacon, home fries and French toast.

Deluxe Breakfast — $27.95
Eggs Benedict (traditional or Florentine), house-smoked bacon, turkey sausage, home fries, French toast, fresh fruit and Danish.

Vegan Breakfast — $27.95
Tofu Benedict, avocado toast, home fries, granola with almond milk and fruit.

Bagels & Lox — $12.95
Fresh bagels, house-cured smoked salmon, cream cheese, cucumber, lettuce, tomato, onion and capers.

Buffet

Per person

Kid's Corner — $15.95
Grilled cheese, chicken fingers, baked ziti, vegetables and fruit, rolls and sundae station.

Vegan Favorites — $24.95
Lentil meatloaf, pasta primavera, fritters, house salad, sweet potato fries, rolls and seasonal vegetables.

Buffalo Favorites — $24.95
Beef on weck, Italian sausage, peppers, onions and provolone, baked ziti, wings, carrots and celery, chef salad.

Carving Station — $29.95
Roast beef and turkey, assorted rolls, au gratin potatoes, chef salad and seasonal vegetables.

GOOD TO KNOW

Room fee	$150 Monday–Thursday, $300 Friday–Sunday — a line on your final bill, not a separate up-front charge.
Minimum spend	$750 Monday–Thursday, $1,500 Friday–Sunday, on food and bar.
Tax & fees	15% gratuity (to your staff) and 3% admin booking fee (not a gratuity, not paid to staff) on food and bar; 8.75% sales tax. 2.99% card fee, waived for cash or check.
Holding a date	A $300 deposit reserves your date and time and is credited toward your total.

Vegan, vegetarian, gluten-free and allergy needs go into the menu build — tell us when you book.

Plated Entrées

Choose three · per person

Artisanal Vegetable Primavera — $25.95
Pasta with olive oil, fresh basil and artisanal vegetables.

Cajun Chicken Alfredo — $27.95
Local artisan pasta, sweet peas and house Alfredo.

Chicken Marsala — $26.95
Mushroom sauce, steamed broccoli and whipped mashed potatoes.

Italian Haddock — $24.95
Broiled with tomato, basil and Parmesan; broccoli and mashed potatoes.

NY Strip Steak — 8 OZ $32.95 · 14 OZ $42.95
Wood-fired with ginger butter, broccoli and mashed potatoes.

ADD TO ANY PLATE

Marsala mushroom sauce — $5.95 PER PERSON
Side salad — $6.95 PER PERSON

Beverages

Bar packages · open bars priced per guest

Cash bar — $50 PER HOUR · PER BARTENDER
All liquor, bottled wine and beer. Guests pay for their own drinks, or the host runs a tab. Pricing to be determined with our team.

Drink ticket package — *Run as a tab*
Call and well drinks, bottled beer and our full wine list, run on the host's tab.

Open bar — $11.95 1ST HOUR · $9.95 ADD'L HOURS
Well drinks, bottled domestic beer, house red and white wine.

Premium open bar — $17.95 1ST HOUR · $12.95 ADD'L HOURS
Tito's, Dewar's, Tanqueray and Jack Daniel's.

Non-alcoholic beverages — *Quoted to order*
Tell us what you have in mind; staff will quote options.

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