E.M. Statler Dining Room

Buffets & Banquets "A Journey through the Mediterranean"

Cold Food Selections

Shrimp & Orzo Salad with Goat Cheese, Lemon and Oregano

Garbanzo Bean Salad with Roasted Peppers, Cucumbers Olives & Artichokes *(GF, VG, DF)*

Tuscan Kale Salad with Roasted Butternut Squash topped with Pepitas, Almonds and Pomegranate Seeds (GF, VG, DF)

Souvlaki Station

Romaine Lettuce, Heirloom Tomatoes Cucumbers, Marinated Olives, Peppers, Red Onion Red Wine Vinaigrette (*GF*, *VG*, *DF*)

Grilled Marinated Chicken Warm Pita Imported Feta Cheese

Dessert Station

A selection of Mini Desserts provided by the "Baking & Pastry Department" (GF, V, DF options available)

Carving Station

Moroccan Spiced Rack of Lamb (GF, DF) Tzatziki Sauce, Pickled Red Onions

Meatballs

Simmered in Tomato Sauce Piped with a Roasted Garlic Ricotta and Basil

Hot Food Selections

Arancini

"Risotto Croquette" with Sundried-Tomato and Basil Pesto, filled with fresh Mozzarella (V)

Halibut Picatta

Battered Filet of Halibut, Lemon,
White Wine and Caper Sauce

Herb Roasted Vegetables Rutabaga, Cauliflower, Peppers, Eggplant, Carrots, Red Onion, Herbs (GF, VG, DF)

Eggplant Rollatini
Filled with Ricotta and Herbs
Over fresh Marinara Sauce
(GF, V)

"Please share any allergies or dietary needs with your server so we can ensure an enjoyable meal."

GF: Gluten Free V: Vegetarian VG: Vegan DF: Dairy Free

This menu is available Tuesday, Oct. 28th through Thursday, Oct. 30th, from 11:30 am to 12:45 pm. The EM Statler Dining Room is located in room 230 of the historic Old Post Office Bldg., 121 Ellicott St. Buffalo, NY.

Reservations are highly recommended and can be made by calling 716-851-1092.

Credit/debit cards are not accepted. We apologize for the inconvenience.