

O'BRIEN'S
WEST END
 BANQUETS • BEDS • PASTRO • BEEF
Banquet Menu

APPETIZERS

The perfect start to any meal!

- Spinach Artichoke Dip** 70
Our signature dip served hot with tortilla chips (serves 20)
- Smoked Bacon-Wrapped Peppers** 64
Hungarian hot peppers stuffed with cheese & sausage, wrapped in bacon and smoked to perfection (25 pieces)
- Smoked Salmon Crostini** 64
House-smoked salmon with a dill cream cheese spread on crostini topped with capers (25 pieces)
- O'Brien's Sausage Kebabs** 64
Mild Italian sausage skewered & grilled with cherry tomatoes, peppers & onions (25 skewers)
- Meatballs** 56
Choose your sauce: Swedish, Italian or Sweet Asian (50 pieces)
- Chicken Wings** 26
20 wings served hot, medium, mild or plain with bleu cheese
- Chicken Fingers** 38
20 fingers served hot, medium, mild or plain with bleu cheese
- Traditional Stuffed Hot Peppers** 60
Hungarian peppers stuffed with sausage & cheese topped with melted provolone over marinara sauce (25 pieces)
- Pizza Logs** 40
20 pizza logs served with marinara sauce
- Pretzel Sticks** 52
20 pretzel sticks served with mustard for dipping
Add cheese sauce- \$10
- Buffalo Chicken Wing Dip** 50
A local favorite served with tortilla chips (serves 20)
- Bruschetta** 36
Tomatoes, fresh basil and garlic served with crostini (serves 25)
- Signature Charcuterie Board** 75
An assortment of specialty & smoked cheese and sausage with accoutrements and crackers (serves 12-15)

DINNER PACKAGES

Price per person; includes fresh baked chocolate chip cookies; Udi's GF rolls +2 each

- Best of Buffalo Buffet** 19.99
- Roast Beef on Weck with rolls, au jus & horseradish
- Chicken Fingers with bleu cheese (substitute ¼ Chicken Roasted or Smoked for \$2pp)
- Baked Pasta with Marinara & Mozzarella
- Mixed Green Salad with dressing
- Homestyle Comfort Buffet** 24.99
- Roast Beef on Weck with rolls, au jus & horseradish
- Oven Roasted Sliced Turkey Breast
- Mashed Potatoes & Gravy
- Sage & Cranberry Stuffing
- Buttered Corn
- Mixed Green Salad with dressing
- Smoked Barbeque Buffet** 22.99
- House Smoked Pulled Pork with Costanzo roll
- Smoked Beef Brisket
- Choice of Traditional or Southwest Coleslaw
- Mac n' Cheese
- Baked Beans
- Breakfast Buffet** 16.99
- Farm Fresh Scrambled Eggs
- Homestyle Potatoes
- Choice of Bacon or Sausage Links
- Fruit Salad
- Assorted Pastries (in lieu of cookies)
- Coffee, Tea & Orange Juice
- Cold Luncheon Buffet** 16.99
- Green salad with Italian Dressing
- Choice of Pasta Salad, Macaroni Salad or Coleslaw
- Fresh Deli Sandwiches or Wraps made with your choice of Turkey, Ham or Salami with Cheese and condiments on the side
- Hot Luncheon Buffet** 18.99
- Green salad with Italian Dressing and Dinner Rolls
- Choice of Roast Beef or Roast Turkey Breast
- Mashed Potatoes & Gravy
- Seasonal Vegetables
- Sports Team Banquet Buffet** 20.00
- Chef Salad with Ranch & Italian Dressing
- Dinner Rolls & Butter
- Plain Chicken Fingers with French Fries
- Baked Penne & Marinara Sauce
**includes pitchers of soft drinks; tax & gratuity included*
For local sports team banquets only, please.

30 person minimum for private banquet room. Dining room availability for parties <30. Signed contract and \$100 non-refundable deposit required upon booking. Deposit will be applied to final bill. 20% gratuity will be added on to final bill. Final payment to be made in cash or check; please add 3% service fee if paying by credit card.

Pricing as of June 2023 and subject to change without notice.

Banquet Package Add-on Items

Available to add on and enhance your buffet package

Cheesy Potatoes

Warm, cheesy potatoes are the perfect side dish! \$3/person

Macaroni and Cheese

Our signature mac and cheese; \$3/person

Chicken Fingers (2 per person)

Served plain, hot, medium or mild with bleu cheese; \$3/person

Fresh Fruit Platter

A nice assortment of fresh cut fruit including cantaloupe, grapes, strawberries, pineapple & blueberries with a raspberry yogurt dip

Small (serves 15-20) \$49.99

Large (serves 35-40) \$74.99

Mashed Potatoes and Gravy

Buttery mashed potatoes served with beef gravy; \$3/person

Baked Pasta Marinara

Pasta with marinara sauce topped with mozzarella; \$3/person

French Toast Bake

Our famous French toast bake topped with a sweet brown sugar crumble served with syrup; \$3/person

Vegetable Platter

A nice assortment of fresh cut vegetables including carrots, celery, cucumber, grape tomatoes and sweet peppers with ranch dip

Small (feeds 15-20) \$49.99

Large (feeds 35-40) \$64.99

Wall of Flavor Display

Your guests are going to LOVE our unique "walls"!

Bagel Wall- fresh assorted bagels with butter, jam & cream cheese; \$4/person

Pretzel Wall - soft pretzels with mustard & cheese sauce; \$4/person

Donut Wall - a variety of fresh glazed, peanut & sour cream donuts; \$3 per person

Desserts

Add on a delicious homemade dessert!

Fresh Baked Cookies

\$14/dozen

Can't go wrong with a classic chocolate chip cookie!

O'Brien's Bread Pudding

\$3 per person

Not your grandma's bread pudding... it's amazing! Serve it warm with our rum-caramel sauce! (no raisins)

Gluten Free Cheesecake Mousse

\$3 per person

Melanie's homemade gluten free mousse topped with cherries and whipped cream

Ice Cream Sundae

\$3 per person

Vanilla ice cream with chocolate syrup and sprinkles

Heaven In a Bowl

\$3 per person

Exactly as it's name suggests.... layers of chocolate cake, chocolate & vanilla pudding, cool whip and toffee pieces

Blueberry Cobbler

\$3 per person

A Texas-style cobbler that's the perfect combination of tart and sweet

BAR PACKAGES

Minimum of 2 hour service required
\$75 bar set-up fee for cash bar in banquet room

Pepsi Products \$9/pitcher

Brunch Favorites

Mimosa Bar 8.99 per person/hour

Champagne, orange & cranberry juice with fresh fruit

Bloody Mary Bar 10.99 per person/hour

Well vodka, tomato juice, celery, olives & lemon & lime

Specialty Drinks

by the gallon; serves 20

Non-Alcoholic House Made Punch \$30

House Made Sangria \$65

Mimosas \$50

House Beer, Wine & Soda Package

Domestic Draft Beer / House Bottled Wines: Choice of Red: Merlot or Cabernet / Choice of White: Chardonnay, Pinot Grigio or Moscato

2 hours: 12.99 per person

3 hours: 14.99 per person

4 hours: 16.99 per person

House Beer, Wine & Liquor Package

Domestic Draft Beer / House Bottled Wines: Choice of Red: Merlot or Cabernet Choice of White: Chardonnay, Pinot Grigio or Moscato
Vodka / Gin / Whiskey / Scotch / Rum / Includes soda & mixers

+2pp for Craft Beer Options

2 hours: 14.99 per person

3 hours: 16.99 per person

4 hours: 18.99 per person

Ultra Premium Bar Package

Domestic Bottled Beer (4 choices) / House Bottled Wines: Merlot Cabernet / Chardonnay / Pinot Grigio / Moscato

+2pp Craft Beer Options

Tito's / Tanqueray / Johnny Walker Red / Jack Daniel's / Jim Beam

Bacardi / Southern Comfort / Captain Morgan

Includes soda & mixers

2 hours: 18.99 per person

3 hours: 20.99 per person

4 hours: 22.99 per person

The West End Inn serves mixed drinks, beer & wine.. absolutely NO SHOTS. According to NYS law, only persons aged 21+ are able to consume alcohol. We will ID and we reserve the right to refuse service to intoxicated individuals. No outside alcohol is permitted on the property.