



Breakfast Buffets

Super Continental \$12.50

Freshly-baked Danish, Muffins, Croissants, Bagels, Cream Cheese, Preserves, Butter, Sliced Seasonal Fresh Fruit, Orange Juice, Coffee, Decaffeinated Coffee & Tea

Shanghai Red's Hot Breakfast Buffet \$16.50

Fluffy Scrambled Eggs or Eggs Benedict, Breakfast Potatoes, Crispy Bacon or Sausage Links
Freshly-baked Danish, Muffins, Croissants, Bagels, Cream Cheese, Preserves, Butter
Sliced Seasonal Fresh Fruit, Orange Juice, Coffee, Decaffeinated Coffee & Tea

Add the following to your Buffet for an additional charge per guest plus a \$75 Chef Attendant Fee

Omelette Station \$8

Made-to-order Omelettes with a Selection of Fresh Ingredients: Shredded Cheddar Cheese, Sliced Mushrooms, Chopped Bell Peppers, Sweet Onion, Diced Tomatoes & Ham

Belgian Waffle Station \$8

Homemade Belgian Waffles served with Strawberries & Whipped Cream, Blueberries & Whipped Cream or Bananas, Brown Sugar, Pecans & Whipped Cream! (Please Choose One)

Champagne Sunday Brunch \$25

Served every Sunday from 9:30am until 2:30pm. Display of delicious Hot Breakfast & Lunch Items, Pastries, Made-to-order fluffly Omelettes, Golden Belgian Waffles, Cold Salads, Fresh Seafood, Carved Meats, Scrumptious Desserts, International Coffee Station & of course, Champagne & Mimosas!

Meeting Planner
Includes Continental Breakfast, Lunch and Refreshment Breaks
\$35 per guest

Super Continental

Freshly-baked Danish, Muffins, Croissants, Bagels, Cream Cheese, Preserves, Butter, Sliced Seasonal Fresh Fruit, Orange Juice, Coffee, Decaffeinated Coffee & Tea

Lunch Time Selections

Please select one of the Following Items

Includes Rolls & Butter, Seasonal Green Salad, Chef's Choice of Dessert, Sodas, Coffee, Decaf & Tea

Spring Chicken

Boneless Breast of Chicken, Asparagus, Prosciutto, Forest Mushrooms & Spring Onions topped with Lemon & Thyme Cream Sauce served with Golden Potatoes & Vegetable

Swordfish Kebabs

Marinated Bites of Swordfish, Red Peppers & Onions Skewers
Served with a Mango Chutney & Sticky White Rice

Tenderloin of Beef Medaillions

Stuffed with Gorgonzola Cheese & Spinach,
served with Golden Potatoes & Vegetable

Deli Buffet

Display of Assorted Cold Cuts, Breads, Sliced Cheeses, Lettuce, Tomato, Sweet Onion, Relish Tray & Condiments



Afternoon Break

Please select one
of the following Refreshment Breaks

On the Lighter Side

Assorted Individual Yogurts & Granola Bars

Sweet Tooth

A Selection of freshly House-baked Cookies & Brownies

Sports Break

Snack mix, Peanuts, Pretzels & Tortilla Chips with Salsa

Luncheon Salads

All Salads include Freshly Baked Rolls & Butter, Coffee, Decaf & Tea

Add Chef's Choice of Dessert for \$3 per Guest or Choose from Our Dessert Selections

Grilled Chicken Caesar Salad \$16

Hearts of Romaine tossed with our Signature Caesar Dressing, Lemon Garlic Croutons, Parmesan Cheese & Strips of Grilled Chicken Breast

Traditional Cobb Salad \$16

Crisp Greens with Chicken, Bacon, Tomatoes, Egg, Avocado, Bleu Cheese & Vinaigrette Dressing

Summer Salad \$16

Baby Spinach Leaves, Red & Green Leaf Lettuce tossed with Balsamic-marinated Strawberries, Goat Cheese And Walnut Encrusted Chicken

Maryland Style Crab Cake Salad \$16

Pair of Crab Cakes sautéed with Red Peppers, Chipotle Peppers, Green Onions and served on a Bed of Chicories with a Remoulade

Mediterranean Chopped Salad \$16

Assorted Field Greens tossed with Fresh Feta Cheese, Greek Olives, Tomatoes, Cucumbers, Red Onions, Pepperoncini, Oregano, Lemon Garlic Croutons & Herbal Vinaigrette.

Add the following for an additional charge of \$4 per guest; Chicken or Beef



Luncheon Suggestions

Includes Rolls & Butter, Seasonal Green Salad, Chef's Choice of Fresh Seasonal Vegetables & Potatoes, Coffee, Decaf & Tea



Petit Filet \$24

Grilled Beef Tenderloin spiced with Herb Seasoning

Open Faced Shaved Prime Rib Sandwich \$18

Slow Roasted Prime Rib on Rosemary Baguette with Melted Cheese, Fried Onions & au Jus, served with French Fries & a Dill Pickle

Citrus Honey Glazed Roasted Rosemary Chicken \$17

Brushed with Zesty Orange Blossom Honey, sprinkled with Fresh Rosemary

Chicken Scaloppine \$17

Breast of Chicken pan sauteed with Mushrooms, Scallions & finished with a Pancetta jus lie

Fresh Atlantic Salmon \$18

Cucumber-wrapped Atlantic Salmon garnished with Paprika & Parsley Infused Oils on a Bed of Basmati Rice

Mahi-Mahi \$18

Glazed with a Summer Citrus Salsa of Mango, Red Pepper, Sweet Red Onion & Cilantro

Swordfish Kebabs \$18

Marinated Bites of Swordfish, Red Peppers & Onion Skewers. Served with a Mango Chutney & Sticky White

Add Chef's Choice of Dessert for \$3 per guest or choose from our Dessert Selections

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Luncheon Buffet \$22

Minimum of 35 Guests Required

Includes Rolls & Butter, Chef's Choice of Fresh Seasonal Vegetables, Au Gratin or Mashed Potatoes,

Prices are subject to 20% Service Charge and Current Sales Tax

2 Templeton Terrace, Buffalo, New York 14202

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Chef's Choice of Dessert & Coffee, Decaf & Tea

Salad Selections (Please Select One)

Seasonal Field Green Salad with Cucumbers, Tomatoes & Balsamic Vinaigrette

Classic tossed Caesar Salad with Lemon Garlic Croutons & Shaved Parmesan Cheese

Baby Spinach Salad with Red Onion, Bacon, Hard-boiled Egg, Crumbly Bleu & French Dressing

Seasonal Fresh Fruit Arrangement

Entrée Selections

(Please Select One from the Following)

Sesame Teriyaki Stir Fry

Chicken coated with Toasted Sesame Seeds or Wok-seared tender Beef served over a Bed of Sweet Peppers, Asian Vegetables & served with Sticky White Rice

Bowtie Pasta

Tossed with Asparagus, Roasted Red & Yellow Peppers, Broccoli & Tomatoes in a Light Cream Sauce

Oven Roasted Turkey

Traditional Sliced Turkey Breast served with Homemade Stuffing, Turkey Gravy & Cranberries

(Please Select One from the Following)

Atlantic Salmon

Atlantic Salmon basted with Teriyaki Glaze or with a Traditional Dill Beurre Blanc

Roast Top Sirloin, au Jus

Slowly roasted, thinly sliced & served with au Jus

Chicken Picatta

Pan Sautéed Chicken Breast with White Wine, Fresh Lemon Juice, Artichoke Hearts & Capers

Caribbean Jerk Pork Tenderloin

Tender slices of Pork seasoned, marinated & roasted with Jamaican Jerk Seasoning



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Shanghai Red's Hot Selections

50 PIECES PER TRAY

Stuffed Banana Pepper Pinwheels on Crostini

\$100

Crispy Egg Rolls with Thai Mango Pepper Sauce

\$100

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Crumbly Bleu Apple Pecan Tart	\$100
Potato Latkes with Warm Apple Chutney	\$100
Stuffed Jalapeno Peppers with Cheddar Cheese & Red Sauce	\$90
Spanikopita in Phylo with Spinach & Feta Cheese	\$125
Cajun Chicken Strips with Creole Honey Mustard Sauce	\$120
Spicy Buffalo Wings with Blue Cheese Dip	\$90
Caribbean Jerk Chicken Skewers	\$120
Chicken with Coconut Curry Sauce	\$120
Assorted Stuffed Mushrooms, Sausage, Seafood, Spinach	\$100
Beef Skewers with Red Bell Pepper & Cheese	\$120
Mini Reuben Corned Beef Sandwiches	\$100
Crispy Pork Pot Stickers with Dipping Sauce	\$75
Beef Tenderloin with Horseradish Cream on Bruschetta	\$135
Scallops Wrapped in Bacon	\$135
Shrimp Skewers with Ponzu Sauce	\$120
Coconut Shrimp with Curry Sauce	\$120

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Shanghai Red's Cold Selections

50 PIECES PER TRAY

California Sushi Rolls with Wasabi, Pickled Ginger & Soy	\$135
Baby Vegetable Crudite Basket with Roasted Onion Ranch Dip	\$75
Roasted Smoked Salmon with Dill Creme Fraiche on an English Cucumber Slice	\$110

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Assorted Bruschetta Bread topped with Tomato & Basil, Basil Pesto, Olive Tapenade, Hummus, Bleu Cheese & Honey	\$85
Cherry Tomato, Fresh Mozzarella & Basil Skewers	\$100
Seasonal Fruit Skewers with Yogurt Dip	\$100
Shaved Prosciutto & Melon	\$110
Seared Sesame Crusted Ahi Tuna on Toasted Wontons with Wasabi Cream Cheese	\$150
Jumbo Shrimp Bowl with Cocktail Sauce	\$150
Lobster Salad Canapes	\$150
Goat Cheese & Roasted Red Pepper Crostini	\$90



Displayed Hors d'oeuvres

Domestic Cheese Selections with Fresh Fruit Garnish & Crackers \$3 per guest

Imported Cheese Selections with Fresh Fruit Garnish & Crackers \$4 per guest

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Dinner Selections

Includes Rolls & Butter, Seasonal Green Salad, Chef's Choice of Fresh Seasonal Vegetables & Potatoes, Coffee, Decaf & Tea

Beef Entrees

Grilled Filet Mignon \$38

Grilled Beef Tenderloin spiced with Herb Seasoning

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Grilled New York Strip Steak \$36

Char broiled New York Strip lightly brushed with Bourbon Steak Sauce

Roast Prime Rib of Beef \$30

Slow roasted, served with au Jus

Chicken Entrees

Chicken Roulade \$23

Breaded Breast of Chicken rolled with Fontina Cheese, Spinach served in a Spring Lemon Veloute Sauce

Chicken Francaise \$23

Lightly egg battered Chicken Breast, pan fried in a Light Lemon Caper Sauce

Chicken Piccata \$23

Pan Sautéed Chicken Breast with White Wine, Fresh Lemon Juice, Artichoke Hearts & Capers

Chicken Saltimbocca \$23

Boneless Breast of Chicken topped with Sage Leaves, Proscuitto and served with a Lemon Sauce

Chicken Scaloppine \$23

Breast of Chicken pan sautéed with Mushrooms, Scallions & finished with a Pancetta jus lie

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Dinner Selections , con't

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Seafood Entrees

Sea Bass \$38

Succulent Sea Bass dusted with a light cornmeal, finished in a Fire Roasted Tomato Jalapeno Sauce & garnished with Fried Leeks

Shrimp Scampi \$30

Prawns sautéed in Garlic, Shallots, Butter, White Wine & Lemon & served over Angel Hair Pasta

Horseradish Encrusted Atlantic Salmon \$30

Fresh Atlantic Salmon seasoned with Horseradish, Bread Crumbs, Parsley, Lemon & Mustard

Pastas & Vegetarian Entrees

Portabella Mushroom Napoleon \$23

Grilled Balsamic-marinated Vegetables stacked between Portabella Mushroom Caps

Penne Pasta \$23

Penne tossed with Spinach, Red Pepper, Artichokes, Tomatoes, Shallots, Olive Oil, Garlic, Red Pepper Flakes & Shaved Parmesan Cheese

Shrimp Ravioli \$23

Ravioli filled with Shrimp and Sun-dried Tomato Cream Sauce

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Dinner Buffet \$32

Minimum of 50 Guests Required

Includes Rolls & Butter, Chef's Choice of Seasonal Vegetables, Mashed or Au Gratin Potatoes, Penne Pasta Marinara, Chef's Choice of Dessert, Coffee & Tea

Salad Selections (Please Select Two)

Classic tossed Caesar Salad with Lemon Garlic Croutons

Seasonal Fresh Fruit Arrangement

Baby Spinach Salad with Red Onion, Bacon, Hard-boiled Egg, Crumbly Bleu & French Dressing

Garden Salad with Tomatoes, Cucumbers, Sweet Onions & your Choice of Dressing

Orzo Salad with Red Pepper, Barley, Scallions, Red Onion, Yellow Tomatoes & Lemon Vinaigrette

Entrée Selections

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Tenderloin of Beef Medaillions

Stuffed with Gorgonzola Cheese & Spinach

Chicken Saltimbocca

Boneless Breast of Chicken topped with Sage Leaves, Proscuitto and served with a Lemon Sauce

Seafood Newburg

Traditional New England dish of Shellfish in a Rich Butter Sauce flavored with Sherry, served with White Rice

(Please Select One from the Following)

Roast Top Sirloin, au jus

Slowly Roasted Top Sirloin, thinly sliced & served with au Jus

Chicken Picatta

Pan Sautéed Chicken Breast with White Wine, Fresh Lemon Juice, Artichoke Hearts & Capers

Roast Tenderloin of Pork

Oven Roasted and prepared with a Rosemary Garlic Sauce

Atlantic Salmon

Broiled Fresh Atlantic Salmon basted with Teriyaki Glaze or served with Traditional Dill Beurre Blanc

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Salad Station \$6 per guest

Seasonal Mixed Green Salad with Tomatoes, Cucumbers & Balsamic Vinaigrette
Romaine Hearts with Crumbled Croutons, Shaved Parmesan Cheese & Caesar Dressing
Freshly Baked Rolls & Breads

Italian Station \$10 per guest

Farfalle & Penne Pasta served with Alfredo Sauce, Marinara Sauce, Fresh Herbs & Grated Parmesan Cheese. Ask about our Chef Attendant Pasta Station!!!

Carving Station \$75 Chef Attendant Fee

Accompanied with Horseradish Sauce, Mayonnaise, Mustard & Sliced Rolls
Roast Top Round of Beef \$10 per guest
Roast Filet of Tenderloin \$16 per guest
Roast Top Round of Beef & Roasted Turkey \$14 per guest

Asian Stir Fry Station \$14 per guest

Sliced Chicken & Beef served with Wok Fried Vegetables, an Assortment of Mushrooms, Carrots, Crisp Water Chestnuts, Snow Peas, Bok Choy & Broccoli
Accompanied by Sticky White Rice & Fortune Cookies too!

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Fiesta Station \$15 per guest

Sliced Beef & Chicken sautéed with Onions & Peppers & your Choice of Shredded Lettuce, Diced Tomatoes, Black Olives, Cheddar Cheese, Salsa, Sour Cream, Guacamole & Soft Flour Tortillas.
Served with Spanish Rice

Create your Own Seafood Station \$Market Price\$

Oysters, Clams Casino, Shrimp, Crab Claws, Mussels. Choose from an array of Fresh Seafood Specialities



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Plated Desserts \$6

Choose from New York Style Cheesecake, Chocolate Decadence, Carrot Cake, Chocolate Tuxedo Cake & Raspberry Mousse Cake

French Style Pasteries \$8

A Delectable Display of Mini Cream Puffs, Éclairs, Roulades (Mini Cream Rolls), Chocolate Dipped Strawberries, Tarts, Cheese Cakes & Brownies

Assorted Cakes & Pies \$10

Assorted Cakes & Pies, Dipped Berries, Assorted Mini Pastries all in a Scrumptious Display

Fondue & Fruit \$6

Warm Imported Chocolate Ganache served with Fresh Seasonal Assorted Fruit & Accompaniments

Coffee Station \$2

Urns of our Freshly Brewed Regular Coffee, Decaffeinated Coffee & Tea

International Coffee Station \$5

Urns of our Freshly Brewed Flavored Coffee, Decaffeinated Coffee, Tea & Cappuccino.
Accompanied by Shaved Chocolate, Whipped Topping, Cinnamon Sticks & Sugar Cubes

On the Lighter Side \$5

Assorted Individual Yogurts & Granola Bars

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Sweet Tooth \$5

A Selection of freshly House-baked Cookies & Brownies

Sports Break \$5

Snack mix, Peanuts, Pretzels & Tortilla Chips with Salsa



BEVERAGE SERVICE BEVERAGE SERVICE BEVERAGE SERVICE BEVERAGE SERVICE

Premium Brand Bar may include

- Copper Ridge Cabernet, Merlot, Chardonnay, Pinot Grigio & White Zinfandel
- Bottles of Labatt Blue & Labatt Blue Lite Beer
- Three Olives Vodka, Beef Eater Gin, Seagrams Whiskey, Bacardi Rum, Captain Morgan Spiced Rum, Johnny Walker Red Scotch, Southern Comfort, Jack Daniels Bourbon, Jose Cuervo Tequila, Peachtree Schnapps, Triple Sec, Sweet & Dry Vermouth
- Sodas & Juices

<u>One Hour</u>	\$12
<u>Two Hours</u>	\$18
<u>Three Hours</u>	\$23
<u>Four Hours</u>	\$26

Open Premium Bars do not include Cordial Service

Ultra Premium Brand Bar may include

- Copper Ridge Cabernet, Merlot, Chardonnay, Pinot Grigio & White Zinfandel
- Bottles of Labatt Blue, Labatt Blue Lite, Heineken Beer
- Grey Goose Vodka, Tanqueray Gin, Crown Royal, Canadian Club Whiskey, Bacardi Rum, Captain Morgan Spiced Rum, Dewars Scotch, Southern Comfort Jose Cuervo Tequila, Triple Sec, Jack Daniels, Peach Schnapps, Sweet & Dry Vermouth
- Sodas & Juices

<u>One Hour</u>	\$16
<u>Two Hours</u>	\$22

Call Brand Bar may include

- Copper Ridge Cabernet, Merlot, Chardonnay Pinot Grigio & White Zinfandel
- Bottles of Labatt Blue & Labatt Blue Lite Beer
- Smirnoff Vodka, Bombay Gin, Black Velvet Whiskey, Bacardi Rum, Cutty Sark Scotch, Jim Beam Bourbon, Sauza Tequila, Peachtree Schnapps, Triple Sec, Sweet & Dry Vermouth
- Sodas & Juices

<u>One Hour</u>	\$10
<u>Two Hours</u>	\$16
<u>Three Hours</u>	\$21
<u>Four Hours</u>	\$23

Open Call Bars do not include Cordial Service

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<u>Three Hours</u>	\$27
<u>Four Hours</u>	\$30

Open Ultra Premium Bars do not include Cordial Service

Cash Bar & Bar on Consumption Prices, Per Drink

\$75.00 Attendant Fee Required

Glass of Wine	\$6	<u>Punch</u>	
Bottled Beer	\$4	Fruit Punch	\$35 per gallon
Premium Mixer \$6		Wine Punch	\$55 per gallon
Premium Martini	\$7	Bottled House Wine	\$20 per bottle
Cordials	\$8		
Soda	\$2	<u>Beer, Wine & Soda Bar</u>	-\$10 first hour
Champagne Toast	\$3	Each additional hour	- \$4 per guest per hour
		<u>Soda Bar</u>	\$8 per guest

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