

E.M. Statler Dining Room

Banquets and Buffets

"Caribbean"



Salads

TROPICAL FRUIT DISPLAY
Mango, Pineapple, Dragon Fruit, Berries
(GF, VG, DF, NF,SF)

MANGO LIME COUS COUS
with Agave Lime Dressing
Avocado, Mango, Peppers and Cilantro
(VG, DF, NF, SF)

TROPICAL HARVEST SALAD
Crisp Lettuce, Orange, Red Onion, Almonds,
Guava Vinaigrette
(GF, VG, DF, SF)

CARIBBEAN SHRIMP TAPAS
Roasted Sweet Potato, Black Bean Puree
Cilantro and Avocado
(GF, DF, DF, SF)

JAMAICAN PINEAPPLE SLAW
(GF, VG, DF, NF, SF)

CARIBBEAN BLACK BEAN SOUP
(GF, DF, NF, SF)
Served with Cotija, Sour Cream, Cilantro

Pastries

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

Carving Station

COCONUT LIME PORK TENDERLOIN
Marinated and Grilled, served with a
Curry Ginger Glaze
(GF, DF, NF, SF)

Hot Food Selections

JAMAICAN JERK CHICKEN
Housemade Jerk Seasoning and Sauce
Grilled Pineapple
(GF, DF, NF, SF)

PLANTAIN & SWEET POTATO
Fried with Spicy Garden Peppers
Served with Cilantro Lime Sauce
(GF, VG, DF, NF, SF)

RED SNAPPER ESCOVITCH
Simmered with Peppers, Onions, Tomato &
Herbs
(GF, DF, NF, SF)

COCONUT RICE & PEAS
Simmered with Black Beans, coconut Broth,
Island Spices and Herbs
(GF, VG, DF, NF, SF)

PASTELILLOS
Puerto Rican style Pastries, filled with seasoned
Beef, Sofrito, Potato & Cheese
Served with Salsa Verde
(NF, SF)



GF: Gluten Free V: Vegetarian VG: Vegan DF: Dairy Free NF: Nut Free SF: Soy Free

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

This menu is available Tuesday, November 10th and Thursday, November 12th
from 11:30 am to 12:45 pm.
Closed on November 11th to honor Veteran's Day

The EM Statler Dining Room is in room 230 of the historic
Old Post Office Building, 121 Ellicott St. Buffalo, NY

Reservations can be made by calling 716-851-1092.
CASH ONLY

