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TOP STORY EDITOR'S PICK

## Going to a party? Here are six Buffalo takeout dishes you can bring

Francesca Bond

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If you've been invited to a potluck and can feel your stomach clench at the thought of cooking a dish to pass: fear not.

That's what takeout is for.



Dwayne Fitzroy Jones, known as Chef Big Wayne, plates a trio of festival bread at Chef Big Wayne's Jamaican Cuisine in the West Side Bazaar. The sweet bread can be ordered separately so you can bring it to a gathering.

Libby March/Buffalo News

Everyone wins when you order prepared food. You're supporting a small business. You know your contribution will be tasty. And you don't have to cook, if that's not your thing.

Here are some ideas for dishes to bring to a gathering, whether it's an outdoor barbecue or an intimate evening at the dining room table, when you don't wish to make something but still hope to impress.

### 007 Chinese Food's Dumplings Lover platter

84 Lake St., Hamburg

The best kind of food to bring to a party, from a host's perspective, is the low-maintenance kind that can be plopped on the table when you arrive. Bring an assortment of 20 dumplings – a mix of chicken, pork and veggie – by ordering 007 Chinese Food's Dumplings Lover platter (\$26). If it's part of a potluck spread, count on each guest taking two to three dumplings. Owners Maung Maung and Than Than Nu Saw have grown a devout following over the years of doing business first at the West Side Bazaar and then at their own restaurant in Hamburg. Feel free to add on a few dim sum dishes, like an order of Dragon Eggs (fuzzy softball-sized fried balls made with jicama root and filled with grilled pork and sweet pea) that cost \$8 for three pieces.

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Naan bread, especially the flavorful varieties baked fresh at Buffalo Tikka House in Allentown, is an easy snack to bring to a barbecue.

Derek Gee, News file photo

### Buffalo Tikka House's naan bread

948 Main St.

Amid a table of baked beans, mac and cheese and veggie trays, offer some textural variety by ordering a smattering of naan breads, which are baked fresh at Bangladeshi Indian restaurant Buffalo Tikka House. Choose a few kinds of naan from the restaurant's 12 choices. Each order costs between \$3 and \$6 and includes two pieces of the thin bread stuffed with different ingredients, so count on one order feeding one to two party guests. The Peshwari naan, a sweet option filled with a thin layer of dried fruits and dehydrated coconut, is \$4. The paneer naan, with an inside coated in bits of mild and soft paneer cheese, costs \$3. The bullet naan is as invigorating as its name suggests, as it packs a quick and bright heat with freshly chopped green chilis (\$4). Throw in a few sides of the sweet and spicy mango chutney (\$2 each) to accompany the naan. It goes especially well with the Peshwari naan.



A box of pop tarts from Butter Block Bakery & Patisserie will satisfy a party guest with a sweet tooth.

Buffalo News file photo

### **Butter Block's pop tarts**

426 Rhode Island St.

These aren't your grocery store Pop-Tarts. Butter Block's crumbly pop tarts are thicker and fresher, like a buttery pie crust, but come in some of the nostalgic Kellogg's flavors, such as brown sugar cinnamon and blueberry. A set of eight pop tarts costs \$32 and feeds at least eight people. The pop tarts can easily be cracked in half ... if anyone's willing to share. Order in advance through Butter Block's website.



For a vegan option to bring to a party, try a double order of polenta wings at Café 59.

Buffalo News file photo

### **Café 59's polenta wings**

62 Allen St.

Your vegan and gluten-free friends will thank you for including them when they see the not-quite-chicken-looking wings on the potluck smorgasbord. Part of what makes Café 59's polenta wings successful is that they aren't supposed to taste like chicken, but do scratch a similar itch. Wide and thin slices of cornmeal are fried and tossed in hot sauce. They're normally served with

blue cheese, which vegans will need to forgo. A double order includes 20 polenta wings for \$26. Count on guests nabbing two to three wings each (unless for dietary reasons it's one of the only choices, then they may take more).



Try bringing a few orders of festival bread from Chef Big Wayne Jamaican Cuisine, located within the West Side Bazaar, to a party.

Libby March/Buffalo News

### **Chef Big Wayne Jamaican Cuisine's festival bread**

1432 Niagara St.

Each piece of festival bread – a traditional Jamaican sweet bread usually served as a side to heartier foods, such as oxtail and jerk chicken – is about the size of a doughnut hole. It tastes like a cross between fried dough and sweet cornbread and is undebatably festive, evoking memories of bygone fair foods. Dwayne Fitzroy Jones, better known as Chef Big Wayne, got his festival bread recipe from his grandmother, Dorothy Germans Williams. Jones includes a piece of festival bread in each of his meals and sells it on its own. An order includes three pieces for \$5.25, so scale up according to how many people you plan to serve at the party. Expect each attendee to load one or two pieces of festival bread onto a plate.



The jumbo cinnamon roll from Kaylena Marie's is ideal for sharing.

Buffalo News file photo

### **Kaylena Marie's Bakery's jumbo cinnamon roll**

3144 Orchard Park Road, Orchard Park and 9320 Transit Road, East Amherst

Kaylena Marie's jumbo cinnamon roll is not the kind of dessert you eat in one sitting. It's less like a traditional cinnamon roll and more like a cake. Some may even say it's **ludicrously capacious**. There is no better time to order one than before heading to a party, where you're sure to receive at least a few cheers for bringing such a gargantuan treat. It's hard to say for sure how many people you can count on feeding with one jumbo roll, which costs \$10, but expect to complete the daily sugar allotment for at least six people. If it's a larger barbecue and you want to avoid any potential arguments over the last bits of vanilla glaze, then buy a couple.

By Francesca Bond

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