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Beverages and Bar Service



BEVERAGES

Includes cups, napkins and appropriate accompaniments.

Coffee and tea

Freshly brewed Capital City Roasters coffee, regular or decaf, and assorted teas (hot)

\$ 7.75 (serves 10)

\$18 (serves 30)

\$70.00 Cambro (serves 50)

Soda, water and juice

Pepsi, Diet Pepsi or Sierra Mist

\$1.25/12 ounce can

\$2 .50/20 ounce bottle

\$3 /1 liter bottle

Powerade \$2 .50/12 ounce bottle

Lemonade and iced tea \$9/gallon

Tropicana orange, cranberry, apple or grapefruit juice \$3.50/quart

\$25/10 ounce bottle

Milk \$1.69/pint

Seasonal punch \$17.00/gallon

Apple cider (seasonal, hot or cold) \$15 (serves 16)

Hot chocolate (seasonal) \$18.95 (serves 16)

Sparkling or Still Saratoga Water

\$3 /12 ounce glass bottle

\$5.25 /28 ounce glass bottle

Saratoga or Aquafina

Water \$2.25/16 ounce plastic bottle

Niagara Water

\$1/8 ounce plastic bottle

\$1.75/12 ounce plastic bottle

\$24.00/case

BAR SERVICE

There is a 30-*business day* lead time to obtain a temporary liquor permit and an additional \$65 New York State Liquor Authority processing fee (non-refundable) required. The Liquor Authority also requires that ample food and non-alcoholic beverages be provided when alcohol is served. A menu is required in order to submit the application.

Open Bars are charged by consumption at the rates indicated below.

Cash Bars require a \$200 minimum in sales. Failure to do so will result in staffing charges to T7

Snacks



Seasonal Whole Fruit

Choose 1 and up to 3 maximum: apple, banana, orange, pear, grapefruit

Breakfast



CONTINENTAL BREAKFASTS

10-guest minimum . All continental options include:

Orange, cranberry and apple juices

Freshly brewed regular and decaffeinated coffee

Regular and decaffeinated coffee (pitchers) - 8.7 (u)-Tr6450.TJ0 T-Tc Tw33.36)B(02704)4e p2-1.ue(44up)2(c64 3)7.3(c)3(c6 (r)54.6)27.

Pitchers of water

Continental breakfast (10-guest minimum) - 17.9e, Tc 030.003 TP

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Custom Buffet Lunches



Offered daily between 11:30 a.m. and 4 p.m. | 1.5 hours service time | 25-guest minimum

Custom buffet lunches include:

- One composed salad (see list below)
- One protein (see list below)
- One hot dish (see list below)
- Freshly baked rolls with butter
- Freshly baked cookies
- Fresh fruit cups
- Pitchers of water, iced tea and lemonade
- Coffee and tea service

\$18.00 per person

COMPOSED SALAD OPTIONS *(please select one)*

Caesar salad

Crisp chopped romaine lettuce, shredded parmesan cheese, croutons and hardboiled egg with a Caesar salad dressing (contains anchovy).

Mixed garden salad (GF/V/Veg.)

A blend of crisp lettuces, cucumbers, shredded carrots and tomato wedges, served with assorted salad dressings.

Sonoma blend salad

Mesclun greens with sliced apples, fresh strawberries, caramelized walnuts, dried cranberries, and chevre cheese. Topped with crispy onion straws (or make GF without) and served with an apple cider vinaigrette.

Quinoa salad (GF/V)

Simply tossed with fresh fruits, toasted almonds, lentils, mango and berries with citrus herb vinaigrette.

Asian noodle salad (GF/V)

Thin rice noodles tossed with Napa cabbage, smoked tofu, bok choy, radish and sweet red pepper. Finished in a sesame ginger, wheat-free tamari dressing.

PROTEIN OPTIONS *(please select one)*

Grilled marinated chicken breast (served cold) (GF)

Sliced roasted turkey breast (GF)

Crispy tempura chicken (served hot)

Citrus-grilled tofu (V)

Sliced roast beef (GF)

HOT DISH OPTIONS *(please select one)*

Macaroni and cheese (Veg.)

Soup

Asian stir fry vegetables with steamed jasmine rice (GF/V/Veg.)

Three-cheese lasagna (Veg.)

Breaded eggplant roulade

Light Hot Lunch Buffet



Offered daily between 11:30 a.m. and 4 p.m. | 2 hours service time | 25-guest minimum

Light hot lunch buffets include:

Two entrees (see list below)

One house salad (choose from garden-tossed, caesar, or vegetarian spinach salad) with two dressings

Freshly baked rolls with butter

Freshly baked cookies

Fresh fruit cups

Pitchers of water, iced tea or lemonade

Coffee and tea service

\$23.00 per person

Entrées

Select two from the following options. Where starch and vegetable are not listed, our Chef will provide seasonal and appropriate accompaniments.

BEEF AND PORK

Lasagna bolognese

Hearty meat filled with layers of ricotta and mozzarella cheeses

Italian-style meatballs

Marinara sauce

Sweet Italian sausage peppers and onions (GF/DF)

Simmered with tomato sauce

Hickory-smoked pulled pork

Mustard BBQ sauce and cheddar drop biscuits

POULTRY

Asian stir fry (GF/DF)

Chicken and broccoli

Grilled marinated chicken breast (GF/DF)

Rice pilaf and a Chef's choice vegetable

Sautéed chicken breast

Sundried

À la carte Lunches



Garden salad

Small (serves 12) \$25.50

Large (serves 25) \$44.00

Spinach salad

Small (serves 12) \$42.00

Large (serves 25) \$78.50

Chicken Caesar salad

Small (serves 12) \$52.50

Large (serves 25) \$90.50

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Salads



CAFÉ SALADS

Include the following:

Hand-crafted café salad (list below)

Breadstick

Freshly baked cookies

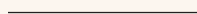
Choice of canned soda or bottled water

\$13.50 each

Hearty grains salad (GF/V)

Quinoa wild rice blend, sundried cranberries and raisins, toasted almonds and sliced apples with cider vinaigrette dressing.

Hummus and greens (GF/V)



Salads



BUILD YOUR OWN

Salads



PLATED SALADS

*Available in full catering spaces only and for groups of 30 or more. Selections are limited to three options.
All pre-plated salads include a choice of soup, bakeshop soft rolls, iced tea, water, lemonade and coffee/tea service.*

\$25.00 per person

Cauliflower tabbouleh salad (GF/V)

Butter crunch lettuces, tomato, cucumber, chick peas,

Mediterranean olives, lemon and olive oil with a f5TjEMC i16 (los-8.1 (umTj-0.002 Tc 0.01303w -20.887 0 .333 Td(M)mi5.3 (n)T.7 (.)Tj0 Tc 0

Pizza



16" Round (8 slices)
Plain cheese – \$15.00
Garlic white pizza – \$15.00

Sheet Pizza (24-cut)
Plain cheese – \$25.00

Plain vegan gluten-free 12" cauliflower pizza (6 slices) with vegan shredded mozzarella
\$16.00

Gluten-free 10" pizza
with shredded mozzarella and sauce
\$15.00

Assorted toppings
Add \$1.75 per topping

VEGETABLE TOPPINGS

Fresh mushrooms
Peppers
Roasted red peppers
Fresh tomato
Sautéed onion
Extra garlic
Extra cheese
Caramelized pineapple
Black olives

MEAT TOPPINGS

Italian sweet sausage
Pepperoni
Diced chicken breast
Bacon
Ham
Buffalo crispy chicken

Receptions



STATIONARY DISPLAY PLATTERS

Prices based on 25 servings (unless otherwise marked)

Fresh vegetable crudité with ranch dip - \$53.00

Fresh seasonal fruit platter

Small - \$38.00 Large - \$67.00

A colorful selection of seasonal melons, strawberries, seedless grapes and golden pineapple. Subject to change with season.

Domestic cheese display

Small - \$38.00 Large - \$69.50

NYS sharp cheddar, yellow cheddar, smoked gouda, 35% TJ0 C.058713.4 disp \$69 (di- 0 T8T7 (ddaTjEMC7/P AM060371g07TJ0 8122 0

Receptions



HOT HORS D'OEUVRES GROUP A

VEGETARIAN/VEGAN

Edamame wontons with sweet chili
dipping sauce (V) – \$40

Crispy fried veggie spring rolls with
Thai chili sauce – \$38.50

Indian samosas with tamarind dipping sauce
\$45.50

House-made veggie stromboli with mozzarella
\$32.50

Mini spanakopita with spinach and feta
wrapped in phyllo – \$40.50

Mini white truffle grilled cheese sandwiches with
aged cheddar and swiss – \$30.50

n Baked brie with raspberry in phyllo – *omit!!*

Assorted mini quiches – \$40.50

Asparagus in phyllo – \$45

POULTRY

Receptions



COLD HORS D'OEUVRES GROUP A

House-smoked maple tarragon chicken salad with
dried fruits in phyllo or lettuce cup – *\$30.50*

Stuffed mediterranean apricots with
whipped gorgonzola – *\$44*

Maple whipped locally produced Chevre on a
French baguette crostini with chopped pecans
\$56.50

Creamy avocado deviled eggs –



COCKTAIL RECEPTIONS

*Available in full catering spaces only. Includes 1.5 hours of continuous foodservice, non-alcoholic beverages, china, white linen and service. Specialty linen is available upon request for an additional charge.
per guest, 30 guest minimum | Add \$3.00 per guest for each additional 30 minutes*

TIER 1 COCKTAIL RECEPTION

30-guest minimum

TIER 2 COCKTAIL RECEPTION

50-guest minimum

Barbecue

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Thoroughbred Upscale BBQ - \$31.00 per person*

Includes two proteins, two cold salads, fresh fruit salad, choice of one hot vegetable or starch,

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Dinner



HOT DINNER BUFFET ENTREE OPTIONS

A. POULTRY

Chicken parmesan "sauté"

Lightly breaded, sautéed chicken breast finished traditionally with house marinara and mozzarella.

Sauté breast of chicken

Marsala, wild mushrooms, grilled local apples and a tasty pan sauce

Roasted, citrus-brined turkey breast

Cornbread, pear dressing and pan gravy

Stuffed medallions of chicken breast (GF)

Spinach, artichoke hearts, roasted red bell peppers and goat cheese. Finished with lemon basil beurre blanc.

Lemon chicken francaise

Wilted seasonal greens, artichoke hearts and fresh herbs

Locally raised pan-roasted whole chicken (GF)

Rosemary-sage-garlic essence and a pan sauce

Grilled citrus-marinated chicken breast

Fresh avocado, tomato and cucumber salsa

Pan-smoked chicken (GF)

Apricot ancho barbeque glaze

Chicken Scarpiello

Chicken thigh meat, hot Italian peppers, sweet onions and potatoes slow roasted with lemon and olive oil

Huli Huli chicken (GF/DF)

Grilled pineapple and teriyaki glaze

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Dinner



HOT DINNER BUFFET ENTREE OPTIONS

D. PASTA

Ricotta and parmesan-filled raviolis (Veg.) Ht

Dinner



PLATE SERVICE DINNER ENTREES

GROUP A - \$34.50 per A

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Dinner



PLATE SERVICE DINNER ENTREES

GROUP B – \$42 per person

Chianti-braised boneless beef short ribs (GF)
Organic and locally milled cornmeal polenta with
Grafton smoked cheddar cheese, braised local greens,
toasted garlic and rich pan jus.

Grilled carne asada (GF/DF)
Latin-style, citrus-marinated teres major steak prepared
medium rare with smothered peppers and onions and a
fresh avocado-tomato Pico salsa

Maple mustard-glazed Atlantic Salmon (GF/DF)
Served with an apple fennel slaw and wild rice
quinoa pilaf

Shrimp and grits
A southern classic featuring sautéed, fresh,

Isaac 020

Desserts



À LA CARTE AND STATIONS

S'mores social
Chocolate bars, marshmallows
and graham crackers
\$7 per person

Decorate your own cookie bar
Sugar cookies, frosting and
toppings
\$4.50 per person

Ice cream social
Two types of ice cream and a
choice of four toppings
\$6.00 per person

Individual cappuccino,
chocolate or lemon mousses 25
servings for \$75

Individual tiramisus
\$4.00 per person (20 minimum)

Individual ice cream novelties
Options include fudgsicles, ice
cream sandwiches, popsicles, and
strawberry shortcake bars.
\$2 per person

BY THE DOZEN

*Serves approximately 12 guests
(1 piece per) . Multiple orders can
be placed .*

Dessert Bars & Brownies -*\$15 per
dozen*

Iced chocolate chip brownies

Lemon squares

Magik bars

Brownies

Apple Bars

Pumpkin Bars

Magik Bars

S'mores Brownie

Chocolate chip

Mint chocolate chip

