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PATRICK O'CONNOR  
General Manager

**Cold Displays**  
***Minimum of 25 Guests***

**Fruit & Cheese Display**  
**\$8 per person**

Imported and Domestic Cheeses and Seasonal Fruit with Assorted Crackers

**Assorted Pates and Accompaniments**  
**Market Price**

Duck Liver, Chicken Liver and Vegetable Terrine

**Smoked Salmon Display**  
**Market Price**

Red Onion, Egg, Capers, Lemon Aioli, Dill Crème Fraiche & Crostini

**Charcuterie Display**

**\$13 per person** *\*additional requests are an additional charge*

A Selection of Aged, Sliced Meats and Cheeses, Dried and Fresh Fruits, a Selection of Flavored Oils and Preserves, Marinated Artichoke Hearts, Stuffed Olives, Mixed Nuts, Baguettes, Crackers, Gluten Free Crackers and Pita, Hummus, and Grilled Vegetables.

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**Raw Bar Display**  
**Market Price - *Minimum of 25 Guests***

Littleneck Clams, Alaskan Crab Claws, Shucked Oysters, Jumbo Shrimp Cocktail,  
Marinated Mussels, Calamari Salad

**Condiments Include:**

Cocktail Sauce, Lemon Wedges, Tabasco Sauce, Remoulade Sauce, Lemon Saffron Aioli  
and Green Goddess Sauce

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**Bruschetta Display**  
**\$12 per person - *Minimum of 25 Guests***

Crostini Served with the following for Your Guests:

- Grilled Chicken
  - Salsa
  - Pesto
  - Salmon
  - Red Onion
  - Pulled Pork
  - Cheddar & Mozzarella Cheese
  - Roasted Tomatoes
  - Capers
  - Spinach & Artichoke Dip
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