

Phone: 315-768-7037
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<https://www.feastandfestivitiesny.com>



PATRICK O'CONNOR
General Manager

~Entrees~
(Your Choice of Three)

Roast Rack of Lamb
\$50

Oven Roasted, Herb Crusted New Zealand Rack of Lamb served over a bed of Ratatouille and finished with a Black Plum Reduction

Chicken Alexander Roulade
\$42

Seared Breast of Chicken stuffed with Prosciutto, Spinach and Mushrooms tossed with Sun-Dried Tomatoes in a Rich Marsala Reduction and topped with fresh Parmesan Cheese

Chicken Waterford
\$42

Chicken Breast stuffed with Spinach, Shiitake Mushrooms, Roasted Red Peppers and Smoked Gouda Cheese baked in a Flaky Puff Pastry

Pork Osso Bucco
\$40

Slow Roasted Pork Shank braised in Olive Oil and Garlic, finished with a Vine Ripened Pear Tomato Marinara

Duck Breast
\$40

Seared Duck Breast served over Whipped Sweet Potato and finished with a Ruby Port Wine Demi Glaze

Salmon St. George
\$38

Pan Seared fillet of Atlantic Salmon served over a Three Cheese Polenta finished with a White Wine and Shallot Cream Sauce topped with Gulf Shrimp

Yellow Fin Tuna
\$38

Thai Rubbed Pan Seared Tuna fillet served over sautéed Asian Greens and finished with a Coconut-Lime Beurre Blanc

All Dinner Entrees are served with O'Connor's House Salad, Vegetable, Starch, Rolls and Butter.

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~Entrees~
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Stuffed Haddock
\$38

Haddock stuffed with Jumbo Lump Blue Crabmeat and Lobster Claw meat finished with a Lemon & Tarragon infused Hollandaise

Filet Mignon
\$55

An 8oz Cut of Beef Tenderloin seasoned and charbroiled over a Chimichurri Sauce and topped with Crispy Tumbleweed Onions

Stuffed Lobster Tail
\$MP

8oz Lobster Tail Stuffed with our O'Connor's Crab Cakes, complimented with a Sherry Cream Sauce and topped with perfectly cooked Shrimp

Sea Bass
\$50

Oven Broiled Sea bass with a Sesame Honey Glaze

Vegetable Lasagna Roulade
\$38

Roasted Vegetables and Various Cheeses Rolled into an individual Lasagna Roulade finished with a Sun-Dried Tomato Béchamel

Dietary Meal are available upon request when giving your Final Menu and Meal Counts

All Dinner Entrees are served with O' Connor's House Salad, Vegetable, Starch, Rolls and Butter.