

Phone: 315-768-7037  
Fax: 315-768-7237  
alexhaminn@yahoo.com  
<https://www.feastandfestivitiesny.com>



PATRICK O'CONNOR  
General Manager

## Sit-Down Dinner

### ~Appetizers~

#### **Napoleon** **\$14**

A "Tower" of Eggplant Medallions, Roasted Red Peppers, and Goat Cheese, Complimented with a Lemon Shallot Vinaigrette

#### **Wild Mushroom Risotto** **\$16**

Creamy Arborio Rice cooked with Pan Seared Wild Mushrooms, Fresh Herbs, Parmesan Cheese and finished with White Truffle Oil

#### **Sweet Potato Sadie** **\$15**

Fried Won Ton Filled with Roasted Sweet Potato, Shallots and Mascarpone Cheese finished with Toasted Butter, Candied Walnuts and Crumbly Blue Cheese

#### **Shrimp Cocktail** **\$16**

Jumbo Shrimp served with a Tangy Cocktail Sauce or our House Green Goddess

Phone: 315-768-7037  
Fax: 315-768-7237  
alexhaminn@yahoo.com  
<https://www.feastandfestivitiesny.com>



PATRICK O'CONNOR  
General Manager

## ~Salads~

### **Warm Goat Cheese Salad**

**\$12**

Fresh Herb and Cracked Black Pepper encrusted Goat Cheese served over a bed of delicate Baby Greens and Honey Poached Pears drizzled with Black Currant Vinaigrette

### **Grilled Fruit Salad**

**\$12**

Grilled and Caramelized Fresh Fruits tossed with Feta Cheese, Candied Walnuts and Balsamic Vinaigrette Dressing served over a bed of Arugula

### **Spinach Salad**

**\$13**

Fresh Spinach tossed with Poppy Seed Dressing, Apple Wood Smoked Bacon, Hard Poached Egg and Ripe Cherry Tomatoes

### **Treasurer's Salad**

**\$14**

Romaine, Spinach, Walnuts, Toasted Coconut, Fresh Mushrooms, Mozzarella and Mandarin Oranges tossed with our homemade Creamy Garlic Dressing

### **Chopped Salad**

**\$14**

Chopped Spinach, Romaine, Tomato, Turkey, Bacon, Mozzarella, Egg and Red Onion, Tossed with our Champagne Vinaigrette Dressing

### **President's Salad**

**\$16**

Arcadian Lettuce, Arugula, Roasted Tomatoes, Pine Nuts, Pickled Mango, Avocado, Fire Roasted Corn, Crumbly Blue and Fried Leeks finished with a Star Fruit Vinaigrette

### **Asian Fusion Salad**

**\$19**

Baby Spinach, Baby Bok Choy, Kale and Red Oak Leaf Lettuce topped with Carrots, Bamboo Shoots, Baby Corn, Sugar Snap Peas, Daikon Radishes, Mung Bean Sprouts, Mandarin Oranges, and Slivered Almonds with a Sesame Ginger Sauce

Phone: 315-768-7037  
Fax: 315-768-7237  
alexhaminn@yahoo.com  
<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.**

Phone: 315-768-7037  
Fax: 315-768-7237  
alexhaminn@yahoo.com  
<https://www.feastandfestivitiesny.com>



PATRICK O'CONNOR  
General Manager

**~Entrees~**  
*(Your Choice of Three)*

**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.**