

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



PATRICK O'CONNOR
 General Manager

Stations

*Displayed for Two (2) Hours
 Minimum of 50 Guests*

Pasta Station

\$17 Per Person

Includes Your Choice of Two (2) Pasta Types and Two (2) Choices of Sauce from the following:

| Pasta Type | Fresh Sauces |
|-------------------|--|
| Penne | Spicy Marinara |
| Rigatoni | Blush Sun-Dried Tomato |
| Fettuccini | Tomato Vodka Sauce |
| Orecchiette | Wild Mushroom Cream <i>(Add Chicken \$2)</i> |
| Bow Ties | Alfredo Sauce |
| Cheese Tortellini | White Wine and Roasted Garlic with Broccoli |
| Cheese Ravioli | Pesto |
| | Primavera |

Carving Station

Roasted Meats served with Roasted Red Potatoes, Rolls and Appropriate Condiments

| | |
|--|-----------------|
| Baked Sugar Cured Ham | \$14 per person |
| Oven Roasted Turkey | \$15 per person |
| Hot Pastrami..... | \$16 per person |
| Marinated Pork Loin | \$14 per person |
| Stuffed Pork Loin with Irish Mist Glaze..... | \$16 per person |
| Tenderloin of Beef..... | \$24 per person |



Build Your Own Taco Station

\$18 per person

Hard and Soft Taco Shells with the following:

- Lettuce
- Onion
- Sour Cream
- Cheese
- Hot Peppers
- Seasoned Chicken & Beef
- Tomato
- Salsa
- Guacamole
- Olives
- Fajita Style Peppers, Onions and Mushrooms
- Refried Beans

O'Connor's Mashed Potato Martini Bar

\$14 per person

Yukon Gold or Sweet Potatoes Served Hot in a Martini glass and accompanied by the following Toppings for Your Guests:

- Classic Gravy
- Sour Cream
- Chives
- Salsa
- Cheddar Cheese
- Peas
- Crumbly Blue Cheese
- Mini Marshmallows
- Butter
- Bacon
- Broccoli
- Crab Meat
- Corn
- Candied Walnuts
- Brown Sugar
- Caviar (+Market Price)

Sweet Potato Sadie Station

\$14 per person

Won Tons stuffed with Sweet Potatoes, Shallots and Mascarpone Cheese, Sautéed for Your Guests with Crumbly Blue Cheese and Candied Walnuts



Pad Thai Station

\$19 per person

Made to Order Rice Noodles Sautéed with Selections of Fresh Vegetables in our House Made Pad Thai Sauce with choices of:

Egg, Peanuts, Chicken, Beef or Shrimp

Add Vegetable Fried Rice (*additional \$2.50 per person*)
Add Ginger Beef and Broccoli (*additional \$5 per person*)
Sesame Chicken (*additional \$3 per person*)
Fresh Sushi (*Market Price*)

Mac N' Cheese Station

\$15 per person

Made to Order with Choices of the following for Your Guests:

- Broccoli
- Scallions
- Roasted Red Peppers
- Diced Ham
- Asparagus
- Bacon
- Crab Meat
- Diced Tomatoes
- Grilled Chicken
- Lobster (*\$2 per person*)

Slider Station

\$20 per person

The following Sliders Made to Order:

- Tenderloin of Beef with Caramelized Onions & Creamy Horseradish
- Grilled Chicken with Dill Havarti & Chipotle Aioli
- Seared Tuna with Asian Slaw & Wasabi Cream
- Black Bean Burger with Avocado and Fresh Salsa

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Displays

Minimum of 50 Guests

Salad and Vegetable Displays

Grilled Vegetable Display **\$8 per person**

Grilled Sweet Red and Yellow Bell Peppers, Asparagus Spears, Eggplant, Zucchini, Summer Squash and Red Onion

Chopped Salad **\$10 per person**

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

Caesar Salad **\$8 per person**

Crisp Romaine Lettuce tossed with O'Connor's Caesar Dressing, Olive Oil, Chopped Fresh Garlic, Egg, Anchovies, Dijon Mustard, Worcestershire Sauce and Parmesan Cheese, Served with Rolls and Butter

Both Chopped Salad and Caesar Salad may be available for Your Guests at the cost of \$16 per person

Antipasto **\$18 per person**

Sliced Meats and Assorted Cheeses with Fresh Cut Lettuces, Roasted Red Peppers, Artichoke Hearts, Kalamata Olives, Hot Peppers, Pepperoncini, Tuna, Fresh Grilled Vegetables, Baguettes, Assorted Dressing and Dipping Oils

Fresh Vegetable Crudités with Assorted Dips **\$6 per person**



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.

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

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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Dessert Displays

Minimum of 25 Guests

Crème Brule Station

\$12 per person

Traditional French Vanilla, Chocolate and Mixed Berry Crème Brule Caramelized and Garnished before Your Guests

Build Your Own Shortcake Display

\$10 per person

Homemade Shortcakes to be topped with Seasonal Fruit Toppings and Whipped Cream

S'mores Station

\$7 per person

Traditional Graham Crackers, Chocolate and Marshmallows with the addition of some non-traditional options to be Assembled and Cooked over the Fire by Your Guests

Assorted Dessert Platters

\$8 per person

Mini Canoli, Lemon Bars, Chocolate Dipped Strawberries, Assorted Cookies & Brownies

We Also Offer:

Champagne Punch\$80 per bowl

Fruit Punch.....\$60 per bowl

Our Staff of Creative Chefs will be more than happy to create a Dining Station to meet your budget, taste and personalized theme. We can customize a menu with your ideas, creativity and vision in mind. Don't hesitate to ask, we love hearing new ideas!