# Feast & Festivities

Wedding Packages



Info - <u>events@feastandfestivitiesny.com</u>
Executive Director of Client Relations - <u>trisha@feastandfestivitiesny.com</u>
New Hartford, New York 13413
(315)768-7037

- \* Gluten Free \*\* Available Gluten Free
- Prices are subject to change without notice

Feast & Festivities

Celebrating over 30 years of hospitality excellence, Feast & Festivities proudly stands as Central New York's most established catering and event service company, serving clients across an expansive region from Syracuse to Albany and Watertown to Binghamton. With deep roots in the New Hartford and Utica communities, our team of culinary professionals continues to redefine what it means to celebrate life's most meaningful moments through food, service, and shared experience.

Your wedding day deserves nothing less than extraordinary. At Feast & Festivities, our team of culinary professionals will collaborate with you to design a one-of-a-kind menu that captures your vision and elevates your celebration. From elegant plated dinners to lavish buffets and artfully curated stations, every detail is crafted with precision, passion, and creativity. We also take pride in offering thoughtfully customized menus to accommodate vegetarian, vegan, and other dietary preferences—ensuring an unforgettable dining experience for you and every guest. Whether you're looking for full-service event planning or exceptional food and beverages, we are dedicated to accommodating every need!

Our Executive Chef 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!

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# Standard Buffet \$54

# Passed Hors d'oeuvres 1 (hour)

	Vegetarian		Crabmeat Stuffed Mushrooms*
	Mini Arancini with pesto and balsamic glaze		"Fish & Chips": Beer Battered Haddock,
	Sweet Potato Sadie: WonTon filled with	П	Tartar Sauce & Lemon Zest on Red Potato
	Sweet Potato, Sage, & Shallots topped with		"Chip"
	Blue Cheese & Candied Walnuts		Smoked Salmon & Dill Pinwheel on
	Fried Polenta Cake topped with Tomato Jam		Cucumber*
	& Goat Cheese*		Cajun Shrimp & Pineapple Skewer*
	Feta and Spinach Stuffed Mushroom Caps*	П	
	Rosemary Scone stuffed with Honey Cream		Mini Crab Cakes with Chipotle Aioli
	Cheese and Poached Pear	_	Meat
	Asparagus wrapped with Asiago Cheese and		Grilled Duck Crostini with Mango Chutney
Ц	Phyllo		Mini Beef Wellingtons
	Warm Tomato Bruschetta with Mozzarella on		Peppered Beef Tartar with Scallion Aioli
	Crostini		served in a puff pastry cup
	Spinach, Artichoke and Cheese Tartlet		Shaved Tenderloin with Caramelized Onion
	Shiitake & Vegetable Spring Rolls		on Red Potato Crisp topped with Chipotle Aioli*
	Raspberry & Brie filled Phyllo Cup with a		Mini Chicken Wellington
	Balsamic Drizzle		Chicken & Pineapple Brochettes*
	French Onion Potato Cup*	п	
	Stuffed Grape Leaves*		Apple-Rosemary Chicken Salad Puff
	Seafood		Grilled Baby Lamb Chops with Herb Aioli*
	Blini with Caviar topped with Zesty		Sausage Stuffed Mushrooms*
	Mango-Scallion Slaw		Cider Braised Pulled Pork with Bourbon BBQ
	Crab and Avocado Crostini		Sauce served in a Phyllo Cup
	Coconut Shrimp with Spicy Orange-Horseradish		Prosciutto, Brie and Apple rolled in Puff
	Sauce		Pastry
	Blackened Tuna on Cucumber topped with		Chicken Cordon Bleu Bites
	Seaweed Salad & Wasabi Cream*		Chicken Satay with peanut dipping sauce*
	Bacon Wrapped Scallops*		Mongolian Beef Satay*

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# **Dinner Buffet**

All Buffets include a choice of Caesar or Garden Salad, Rolls and Butter

#### **Entrees Include**

### Your Choice of Two (2) (additional entrée \$6 per guest)

Vegetable Lasagna Roulade Chicken Lucia\*\*

Grilled Salmon with lemon butter sauce\* Sliced Sirloin of Beef Au Jus\*

Sliced Pork Loin with Bourbon Glaze\* Sliced Smoked Ham with Maple Bourbon\*

Chicken Florentine\* Chicken Piccata\*\*

Eggplant Parmesan Chicken Riggies\*\*

Broiled Salmon with Dijon Dill Sauce\* Herb Grilled Chicken with Chimichuri\*

#### The Dinner Buffet also includes One (1) Starch and One (1) Vegetable Option from the following.

Should you desire an additional Starch or Vegetable option, there will be a charge of an additional \$2.50 per guest, per item

**Vegetable Selections:** 

Chicken Marsala\*\*

Grilled Seasonal Vegetables Roasted Cauliflower Broccoli and Garlic Utica Greens

Rosemary Roasted Chicken (Bone-In)\*

Broiled Haddock with Buttery Crumbs\*\*

Roasted Vegetable Medley

### **Starch Selections:**

Chicken Bianco\*\*

Steak Diane with Mushrooms\*

Chicken Parmesan\*\*

Roasted Red Bliss Potatoes Garlic Whipped Potatoes Blended Wild Rice Salt Potatoes Rice Pilaf Penne a la Vodka

# **Carving Station Addition**

Includes a station chef

Baked Sugar Cured Ham*	\$14 per person
Oven Roasted Turkey**	\$15 per person
Herb Crusted Pork Loin*	\$14 per person
Stuffed Pork Loin with Bourbon Maple Glaze**	\$16 per person
Prime Rib with au Jus & Horseradish Sauce*	\$11 per person
Tenderloin of Beef with Bordelaise*	\$24 per person

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# **Premium Buffet \$64 Stationary Displays**

Choice of one

#### **Grilled Vegetable Display**

Grilled Bell Peppers, Asparagus Spears, Carrot, Zucchini, Summer Squash and Red Onion

#### Antipasto

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

#### Vegetable Crudités with Assorted Dips

Bell Peppers, Carrots, Celey, Zucchini, Summer Squash, Hummus, Ranch, French Onion Dip

#### Spinach & Artichoke Dip

Spinach and Artichokes in a rich creamy cheese sauce topped with parmesan served with tortilla chips and soft pretzels

### **Cheese & Fruit Display**

Assorted domestic & imported cheese with fresh and dried fruits, crackers, banquettes and spreads

# Passed Hors d'oeuvres 1 (hour)

	Vegetarian		French Onion Potato Cup*
	Mini Arancini with pesto and balsamic glaze	п	•
	Sweet Potato Sadie: Won Ton filled with		Stuffed Grape Leaves*
	Sweet Potato, Sage, & Shallots topped with Blue Cheese & Candied Walnuts		Seafood  Blini with Caviar topped with Zesty
	Fried Polenta Cake topped with Tomato Jam		Mango-Scallion Slaw
	& Goat Cheese*		Crab and Avocado Crostini
	Feta and Spinach Stuffed Mushroom Caps*		Coconut Shrimp with Spicy
	Rosemary Scone stuffed with Honey Cream		Orange-Horseradish Sauce
П	Cheese and Poached Pear		Blackened Tuna on Cucumber topped with
п			Seaweed Salad & Wasabi Cream*
	Asparagus wrapped with Asiago Cheese and		Bacon Wrapped Scallops*
П	Phyllo		Crabmeat Stuffed Mushrooms*
	Warm Tomato Bruschetta with Mozzarella on	П	Crabineat Stuffed Wushiooms
	Crostini		"Fish & Chips": Beer Battered Haddock,
	Spinach, Artichoke and Cheese Tartlet		Tartar Sauce & Lemon Zest on Red Potato
	Shiitake & Vegetable Spring Rolls		"Chip"
_			Smoked Salmon & Dill Pinwheel on
	Raspberry & Brie filled Phyllo Cup with a		Cucumber*
	Balsamic Drizzle		Cajun Shrimp & Pineapple Skewer*

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Ц	Mini Crab Cakes with Chipotle Aioli	Ш	Apple-Rosemary Chicken Salad Puff
	Meat		Grilled Baby Lamb Chops with Herb Aioli*
	Grilled Duck Crostini with Mango Chutney		,
	Mini Beef Wellingtons		Sausage Stuffed Mushrooms*
_	C .		Cider Braised Pulled Pork with Bourbon BBC
	Peppered Beef Tartar with Scallion Aioli		Sauce served in a Phyllo Cup
	served in a puff pastry cup		Prosciutto, Brie and Apple rolled in Puff
	Shaved Tenderloin with Caramelized Onion		Pastry
	on Red Potato Crisp topped with Chipotle Aioli*		Chicken Cordon Bleu Bites
	Mini Chicken Wellington		Chicken Satay with peanut dipping sauce*
П	Chicken & Pineannle Brochettes*		Mongolian Beef Satay*

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# **Dinner Buffet**

All Buffets include a choice of Caesar or Garden Salad, Rolls and Butter

#### Your Choice of Two (2) (additional entrée \$6 per guest)

Rosemary Roasted Chicken (Bone-In)\* Chicken Lucia\*\*

Vegetable Lasagna Roulade Sliced Sirloin of Beef Au Jus\*

Grilled Salmon with Lemon Butter Sauce\* Sliced Smoked Ham with Maple Bourbon\*

Sliced Pork Loin with Bourbon Glaze\* Steak Diane with Mushrooms\*

Broiled Haddock with Buttery Crumbs\*\*

Chicken Parmesan\*\*

Chicken Florentine\* Chicken Piccata\*\*

Eggplant Parmesan Chicken Riggies\*\*

Broiled Salmon with Dijon Dill Sauce\* Herb Grilled Chicken with Chimichuri\*

Chicken Bianco\*\*

Chicken Marsala\*\*

#### The Dinner Buffet also includes One (1) Starch and One (1) Vegetable Option from the following.

Should you desire an additional Starch or Vegetable option, there will be a charge of an additional \$2.50 per guest, per item

### **Vegetable Selections:**

Grilled Seasonal Vegetables Roasted Cauliflower Broccoli and Garlic Utica Greens Roasted Vegetable Medley

#### **Starch Selections:**

Roasted Red Bliss Potatoes Garlic Whipped Potatoes Blended Wild Rice Salt Potatoes Rice Pilaf Penne a la Vodka

# **Carving Station Addition**

Baked Sugar Cured Ham*	\$14 per person
<u>c</u>	
Oven Roasted Turkey**	\$15 per person
Herb Crusted Pork Loin*	\$14 per person
Stuffed Pork Loin with Bourbon Maple Glaze**	\$16 per person
Prime Rib with au Jus & Horseradish Sauce*	\$11 per person
Tenderloin of Beef with Bordelaise*	\$24 per person

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# **Deluxe Buffet \$70 Stationary Displays**

Choice of two

#### **Grilled Vegetable Display**

Grilled Bell Peppers, Asparagus Spears, Carrot, Zucchini, Summer Squash and Red Onion

#### Antipasto

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

#### Vegetable Crudités with Assorted Dips

Bell Peppers, Carrots, Celey, Zucchini, Summer Squash, Hummus, Ranch, French Onion Dip

#### Spinach & Artichoke Dip

Spinach and Artichokes in a rich creamy cheese sauce topped with parmesan served with tortilla chips and soft pretzels

#### **Cheese & Fruit Display**

Assorted domestic & imported cheese with fresh and dried fruits, crackers, banquettes and spreads

# Passed Hors d'oeuvres 1 (hour)

	Vegetarian		French Onion Potato Cup*
	Mini Arancini with pesto and balsamic glaze		-
	Sweet Potato Sadie: Won Ton filled with	П	Stuffed Grape Leaves*  Seafood
	Sweet Potato, Sage, & Shallots topped with Blue Cheese & Candied Walnuts Fried Polenta Cake topped with Tomato Jam		Blini with Caviar topped with Zesty  Mango-Scallion Slaw
П	& Goat Cheese*		Crab and Avocado Crostini
	Feta and Spinach Stuffed Mushroom Caps*		Coconut Shrimp with Spicy
	Rosemary Scone stuffed with Honey Cream Cheese and Poached Pear		Orange-Horseradish Sauce Blackened Tuna on Cucumber topped with
	Asparagus wrapped with Asiago Cheese and Phyllo		Seaweed Salad & Wasabi Cream*  Bacon Wrapped Scallops*
	Warm Tomato Bruschetta with Mozzarella on		Crabmeat Stuffed Mushrooms*
	Crostini Spinach, Artichoke and Cheese Tartlet		"Fish & Chips": Beer Battered Haddock,
	Shiitake & Vegetable Spring Rolls		Tartar Sauce & Lemon Zest on Red Potato "Chip"
	Raspberry & Brie filled Phyllo Cup with a		Smoked Salmon & Dill Pinwheel on
	Balsamic Drizzle		Cucumber*

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Ц	Cajun Shrimp & Pineapple Skewer*	Ш	Chicken & Pineapple Brochettes*
	Mini Crab Cakes with Chipotle Aioli		Apple-Rosemary Chicken Salad Puff
	Meat		Grilled Baby Lamb Chops with Herb Aioli*
	Grilled Duck Crostini with Mango Chutney		Sausage Stuffed Mushrooms*
	Mini Beef Wellingtons	Ш	Sausage Stuffed Musifioonis
	Dannarad Doof Towton with Caellian Aieli		Cider Braised Pulled Pork with Bourbon BBQ
П	Peppered Beef Tartar with Scallion Aioli		Sauce served in a Phyllo Cup
	served in a puff pastry cup		Prosciutto, Brie and Apple rolled in Puff
	Shaved Tenderloin with Caramelized Onion		Pastry
	on Red Potato Crisp topped with Chipotle Aioli*		Chicken Cordon Bleu Bites
	Mini Chicken Wellington		Chicken Satay with peanut dipping sauce*
			Mongolian Beef Satay*

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# **Dinner Buffet**

All Buffets include a choice of Caesar or Garden Salad, Rolls and Butter

### Your Choice of Two (3)

Rosemary Roasted Chicken (Bone-In)\* Chicken Riggies\*\*

Vegetable Lasagna Roulade Herb Grilled Chicken with Chimichuri\*

Grilled Salmon with Lemon Butter Sauce\* Eggplant Parmesan

Sliced Pork Loin with Bourbon Glaze\* Broiled Salmon with Dijon Dill Sauce\*

Chicken Marsala\*\* Chicken Bianco\*\*

Broiled Haddock with Buttery Crumbs\*\* Chicken Lucia\*\*

Chicken Florentine\* Sliced Sirloin of Beef Au Jus\*

Chicken Parmesan\*\* Sliced Smoked Ham with Maple Bourbon\*

Chicken Piccata\*\* Steak Diane with Mushrooms\*

### The Dinner Buffet also includes One (1) Starch and One (1) Vegetable Option from the following.

Should you desire an additional Starch or Vegetable option, there will be a charge of an additional \$2.50 per guest, per item

#### **Vegetable Selections:**

Grilled Seasonal Vegetables Roasted Cauliflower Broccoli and Garlic Utica Greens Roasted Vegetable Medley

#### **Starch Selections:**

Roasted Red Bliss Potatoes Whipped Potatoes Blended Wild Rice Salt Potatoes Rice Pilaf Penne a la Vodka

# **Carving Station Addition**

Baked Sugar Cured Ham*	\$14 per person
Oven Roasted Turkey**	\$15 per person
Herb Crusted Pork Loin*	\$14 per person
Stuffed Pork Loin with Bourbon Maple Glaze**	\$16 per person
Prime Rib with au Jus & Horseradish Sauce*	\$11 per person
Tenderloin of Beef with Bordelaise*	\$24 per person

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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

Assorted mini pastries and cookies

## Ice Cream Sundae Bar \$8 per person

Vanilla & Chocolate ice cream with a variety of toppings and whipped cream

# Cherries Jubilee & Bananas Foster Bar \$12 per person

Flambeed to order served over ice cream

#### We Also Offer:

Champagne Punch Fruit Punch \$80 per bowl \$60 per bowl

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# Late Night Menu

# Minimum of 50 Guests Available after 9pm

Snack Options to fill Your Guests before the trip home

# The All-American \$12 per person

Our Classic Hamburger Sliders served with Cheese, Lettuce, Tomato, Onions and Condiments served with Tater Tots

## I'll Take a Slice \$12 per person

A selection of Grilled Pizzas with your choice of Toppings, make it as simple or as gourmet as you would like

## Load 'em Up \$12 per person

Our Nacho Station features warmed and freshly made Tortilla Chips with toppings of Chili, Cheese, Onions, Hot Peppers, Salsa, Guacamole and Sour Cream

## Take Me Out to the Ball Park \$10 per person

Grilled Hoffman Hot Dogs served on a Fresh Roll featuring Chili, Diced Onion, Relish Shredded Cheese, Mustard and Ketchup

#### **Poutine Station**

Crispy French fries, cheese curds, gravy, green onions, cheese sauce, ketchup **\$8 per person** 

#### **Tenders & Fries**

Golden Chicken tenders & French Fries, buffalo sauce, honey mustard, ketchup \$10 per person

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# Standard Platted Dinner \$70 Includes a choice of Salad, Rolls and Butter

# Passed Hors d'oeuvres 1 (hour)

	Vegetarian		"Fish & Chips": Beer Battered Haddock,
	Mini Arancini with pesto and balsamic glaze	u	Tartar Sauce & Lemon Zest on Red Potato
	Sweet Potato Sadie: WonTon filled with		"Chip"
	Sweet Potato, Sage, & Shallots topped with		Smoked Salmon & Dill Pinwheel on
	Blue Cheese & Candied Walnuts		Cucumber*
	Fried Polenta Cake topped with Tomato Jam		Cajun Shrimp & Pineapple Skewer*
	& Goat Cheese*		Mini Crab Cakes with Chipotle Aioli
	Feta and Spinach Stuffed Mushroom Caps*		Meat
	Rosemary Scone stuffed with Honey Cream		Grilled Duck Crostini with Mango Chutney
	Cheese and Poached Pear		Mini Beef Wellingtons
	Asparagus wrapped with Asiago Cheese and		Peppered Beef Tartar with Scallion Aioli
	Phyllo		served in a puff pastry cup
	Warm Tomato Bruschetta with Mozzarella on		Shaved Tenderloin with Caramelized Onion
	Crostini		on Red Potato Crisp topped with Chipotle
	Spinach, Artichoke and Cheese Tartlet		Aioli*
	Shiitake & Vegetable Spring Rolls		Mini Chicken Wellington
	Raspberry & Brie filled Phyllo Cup with a		Chicken & Pineapple Brochettes*
	Balsamic Drizzle		Apple-Rosemary Chicken Salad Puff
	French Onion Potato Cup*	п	
	Stuffed Grape Leaves*		Grilled Baby Lamb Chops with Herb Aioli*
	Seafood		Sausage Stuffed Mushrooms*
	Blini with Caviar topped with Zesty		Cider Braised Pulled Pork with Bourbon BBQ
	Mango-Scallion Slaw		Sauce served in a Phyllo Cup
	Crab and Avocado Crostini		Prosciutto, Brie and Apple rolled in Puff
	Coconut Shrimp with Spicy		Pastry
_	Orange-Horseradish Sauce		Chicken Cordon Bleu Bites
	Blackened Tuna on Cucumber topped with		Chicken Satay with peanut dipping sauce*
	Seaweed Salad & Wasabi Cream*		Mongolian Beef Satay *
	Bacon Wrapped Scallops*	u	Mongonum Deer Sutury
	Crabmeat Stuffed Mushrooms*		

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# **Plated Salad**

Selection of one Served with Heidelberg Rolls & Butter

**Garden Salad** – Baby Greens, Tomato, Red Onion, Cucumber, Shredded Carrot and Herb Vinaigrette

Caesar Salad – Romaine, Croutons, Parmesan Cheese and Caesar Dressing

**Bacon, Nut & Berry** – Baby Greens, Bacon, Candied Pecans, Strawberries, Blueberries, Feta Cheese with Balsamic Dressing

Greek Salad – Romaine, Kalamata Olives, Green Peppers, Feta, Artichokes, Tomatoes, Red Onion Cucumber and Lemon-Oregano Vinaigrette

Caprese – Tomato, Fresh Mozzarella, Basil, Olive Oil, and Balsamic Glaze

Chopped Wedge – Iceberg Lettuce, Bacon, Blue Cheese Crumbles, Tomato, Pickled Red Onion, and Blue Cheese Dressing

Asian Salad – Shredded Red and Green Cabbage, Green Onion, Red Pepper, Shredded Carrot, Toasted Almond and Sesame Dressing

Mediterranean – Romaine, Chickpeas, Feta, Cucumber, Red Onion, Roasted Red Pepper with a Citrus Vinaigrette

**Tomato-Cucumber Salad** – Tomato, Cucumber, Red Onion tossed in Extra Virgin Olive Oil with a Balsamic Glaze

Roasted Beet – Baby Greens, Roasted Beets, Goat Cheese, Toasted Pistachios, Balsamic Vinaigrette

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## **Plated Entree**

Selection of three All entrees served with seasonal vegetables

Chicken Tuscany – Prosciutto, Mozzarella, Oven Roasted Tomato, Basil, Red Wine Butter Sauce, Parmesan Risotto

Chicken Waterford – Chicken Breast, Spinach, Mushroom, Roasted Red Pepper, Smoked Gouda in a Puff Pastry over Jasmine Rice

Chicken Bianco – Lightly Breaded Chicken Breast finished with White Wine Butter Sauce and Crispy Bacon over Parmesan Risotto

Herb Crusted Pork Loin - Seared Pork Tenderloin, Herb Crust with a Bourbon Maple Glaze and Herb Polenta

**Grilled Salmon** – Grilled Salmon with Lemon-White Wine Butter Sauce and Jasmine Rice

Salmon St George - Pan Seared Salmon topped with White Wine-Shallot Cream and Shrimp served over Herb Polenta

**Grilled Sirloin** – 8oz Sirloin topped with Red Wine Demi-Glaze over Mashed Potatoes

Chicken Francaise – Egg Battered Chicken Breast with a Lemon Butter Sauce and Wild Rice

Chicken Marsala – Pan Seared Chicken with a Rich Mushroom Marsala Cream Sauce over Wild Rice

**Filet Mignon** – Twin 4 oz Filet Tenderloin, Dijon Demi-Glaze over Mashed Potatoes (additional charge)

**Seabass** – Soy-Ginger Marinated Seabass with an Orange-Chili Sauce over Jasmine Rice (additional charge)

**Pork Milanese** - Bone in Pork Chop Lightly Breaded and topped with Arugula, Almonds, Capers, Red Onion, Tomato, and Toasted Almonds with Lemon Oil

**Stuffed Haddock** – Crab Stuffing Filled Haddock, topped with Dill Cream Sauce over White Rice

Vegetable Lasagna Roulade – Roasted Vegetables, Ricotta, Mozzarella, Parmesan and Red Sauce

**Pad Thai** – Sweet and Tangy Pad Thai Sauce, Rice Noodles and Vegetables

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# **Premium Plated Dinner \$70 Stationary Displays**

Choice of one

#### **Grilled Vegetable Display**

Grilled Bell Peppers, Asparagus Spears, Carrot, Zucchini, Summer Squash and Red Onion

#### **Antipasto**

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

Vegetarian

#### **Vegetable Crudités with Assorted Dips**

Bell Peppers, Carrots, Celery, Zucchini, Summer Squash, Hummus, Ranch, French Onion Dip

#### Spinach & Artichoke Dip

Spinach and Artichokes in a rich creamy cheese sauce topped with parmesan served with tortilla chips and soft pretzels

#### **Cheese & Fruit Display**

Assorted domestic & imported cheese with fresh and dried fruits, crackers, banquettes and spreads

# Passed Hors d'oeuvres 1 (hour)

	· · · · · · · · · · · · · · · · · · ·		Raspberry & Brie filled Phyllo Cup with a
	Mini Arancini with pesto and balsamic glaze		Balsamic Drizzle
	Sweet Potato Sadie: Won Ton filled with		French Onion Potato Cup*
	Sweet Potato, Sage, & Shallots topped with Blue Cheese & Candied Walnuts		Stuffed Grape Leaves*
	Fried Polenta Cake topped with Tomato Jam		Seafood
	& Goat Cheese*		Blini with Caviar topped with Zesty
			Mango-Scallion Slaw
П	Feta and Spinach Stuffed Mushroom Caps*		Crab and Avocado Crostini
	Rosemary Scone stuffed with Honey Cream	_	
	Cheese and Poached Pear		Coconut Shrimp with Spicy
	Asparagus wrapped with Asiago Cheese and		Orange-Horseradish Sauce
ш			Blackened Tuna on Cucumber topped with
	Phyllo		Seaweed Salad & Wasabi Cream*
	Warm Tomato Bruschetta with Mozzarella on		Bacon Wrapped Scallops*
	Crostini	П	Bacon wrapped Scanops
	Spinach, Artichoke and Cheese Tartlet		Crabmeat Stuffed Mushrooms*
	Shiitake & Vegetable Spring Rolls		"Fish & Chips": Beer Battered Haddock,
			Tartar Sauce & Lemon Zest on Red Potato "Chip"

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П	Smoked Salmon & Dill Pinwheel on	П	Chicken & Pineapple Brochettes*
	Cucumber*		Apple-Rosemary Chicken Salad Puff
	Cajun Shrimp & Pineapple Skewer*		Grilled Baby Lamb Chops with Herb Aioli*
	Mini Crab Cakes with Chipotle Aioli		
	Meat		Sausage Stuffed Mushrooms*
	Grilled Duck Crostini with Mango Chutney		Cider Braised Pulled Pork with Bourbon BBC
	Mini Beef Wellingtons		Sauce served in a Phyllo Cup
	Ç		Prosciutto, Brie and Apple rolled in Puff
	Peppered Beef Tartar with Scallion Aioli		Pastry
	served in a puff pastry cup		Chicken Cordon Bleu Bites
	Shaved Tenderloin with Caramelized Onion	П	Chicken Satay with peanut dipping sauce*
	on Red Potato Crisp topped with Chipotle		Chicken Satay with peanut dipping sauce
	Aioli*		Mongolian Beef Satay *
П	Mini Chicken Wellington		

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# **Plated Salad**

Selection of one

**Garden Salad** – Baby Greens, Tomato, Red Onion, Cucumber, Shredded Carrot and Herb Vinaigrette

Caesar Salad – Romaine, Croutons, Parmesan Cheese and Caesar Dressing

**Bacon, Nut & Berry** – Baby Greens, Bacon, Candied Pecans, Strawberries, Blueberries, Feta Cheese with Balsamic Dressing

Greek Salad – Romaine, Kalamata Olives, Green Peppers, Feta, Artichokes, Tomatoes, Red Onion Cucumber and Lemon-Oregano Vinaigrette

**Caprese** – Tomato, Fresh Mozzarella, Basil, Olive Oil, and Balsamic Glaze

Chopped Wedge – Iceberg Lettuce, Bacon, Blue Cheese Crumbles, Tomato, Pickled Red Onion, and Blue Cheese Dressing

Asian Salad – Shredded Red and Green Cabbage, Green Onion, Red Pepper, Shredded Carrot, Toasted Almond and Sesame Dressing

Mediterranean – Romaine, Chickpeas, Feta, Cucumber, Red Onion, Roasted Red Pepper with a Citrus Vinaigrette

**Tomato-Cucumber Salad** – Tomato, Cucumber, Red Onion tossed in Extra Virgin Olive Oil with a Balsamic Glaze

Roasted Beet – Baby Greens, Roasted Beets, Goat Cheese, Toasted Pistachios, Balsamic Vinaigrette

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## **Plated Entree**

Selection of three All entrees served with seasonal vegetables

Chicken Tuscany – Prosciutto, Mozzarella, Oven Roasted Tomato, Basil, Red Wine Butter Sauce, Parmesan Risotto

Chicken Waterford – Chicken Breast, Spinach, Mushroom, Roasted Red Pepper, Smoked Gouda in a Puff Pastry over Jasmine Rice

Chicken Bianco – Lightly Breaded Chicken Breast finished with White Wine Butter Sauce and Crispy Bacon over Parmesan Risotto

Herb Crusted Pork Loin - Seared Pork Tenderloin, Herb Crust with a Bourbon Maple Glaze and Herb Polenta

**Grilled Salmon** – Grilled Salmon with Lemon-White Wine Butter Sauce and Jasmine Rice

**Salmon St George** - Pan Seared Salmon topped with White Wine-Shallot Cream and Shrimp served over Herb Polenta

**Grilled Sirloin** – 8oz Sirloin topped with Red Wine Demi-Glaze over Mashed Potatoes

Chicken Francaise – Egg Battered Chicken Breast with a Lemon Butter Sauce and Wild Rice

Chicken Marsala – Pan Seared Chicken with a Rich Mushroom Marsala Cream Sauce over Wild Rice

**Filet Mignon** – Twin 4 oz Filet Tenderloin, Dijon Demi-Glaze over Mashed Potatoes (additional charge)

**Seabass** – Soy-Ginger Marinated Seabass with an Orange-Chili Sauce over Jasmine Rice (additional charge)

**Pork Milanese** - Bone in Pork Chop Lightly Breaded and topped with Arugula, Almonds, Capers, Red Onion, Tomato, and Toasted Almonds with Lemon Oil

**Stuffed Haddock** – Crab Stuffing Filled Haddock, topped with Dill Cream Sauce over White Rice

Vegetable Lasagna Roulade – Roasted Vegetables, Ricotta, Mozzarella, Parmesan and Red Sauce

**Pad Thai** – Sweet and Tangy Pad Thai Sauce, Rice Noodles and Vegetables

- \* Gluten Free \*\* Available Gluten Free
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# **Deluxe Plated Dinner \$86 Stationary Displays**

Choice of two

#### **Grilled Vegetable Display**

Grilled Bell Peppers, Asparagus Spears, Carrot, Zucchini, Summer Squash and Red Onion

#### Antipasto

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

#### Vegetable Crudités with Assorted Dips

Bell Peppers, Carrots, Celery, Zucchini, Summer Squash, Hummus, Ranch, French Onion Dip

#### Spinach & Artichoke Dip

Spinach and Artichokes in a rich creamy cheese sauce topped with parmesan served with tortilla chips and soft pretzels

#### **Cheese & Fruit Display**

Assorted domestic & imported cheese with fresh and dried fruits, crackers, banquettes and spreads

# Passed Hors d'oeuvres 1 (hour)

	vegetarian		Raspberry & Brie filled Phyllo Cup with a
	Mini Arancini with pesto and balsamic glaze		Balsamic Drizzle
	Sweet Potato Sadie: Won Ton filled with		French Onion Potato Cup*
	Sweet Potato, Sage, & Shallots topped with Blue Cheese & Candied Walnuts		Stuffed Grape Leaves*
	Fried Polenta Cake topped with Tomato Jam		Seafood
	& Goat Cheese*		Blini with Caviar topped with Zesty
			Mango-Scallion Slaw
	Feta and Spinach Stuffed Mushroom Caps*		Crab and Avocado Crostini
	Rosemary Scone stuffed with Honey Cream	Ь	Crao and Avocado Crostiii
	Cheese and Poached Pear		Coconut Shrimp with Spicy
_			Orange-Horseradish Sauce
	Asparagus wrapped with Asiago Cheese and		Blackened Tuna on Cucumber topped with
	Phyllo	<u> </u>	
	Warm Tomato Bruschetta with Mozzarella on		Seaweed Salad & Wasabi Cream*
	Crostini		Bacon Wrapped Scallops*
п			Crabmeat Stuffed Mushrooms*
	Spinach, Artichoke and Cheese Tartlet	L .	Craomeat started Prasmoons
	Shiitake & Vegetable Spring Rolls		

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	"Fish & Chips": Beer Battered Haddock,		Mini Chicken Wellington
	Tartar Sauce & Lemon Zest on Red Potato "Chip"		Chicken & Pineapple Brochettes*
	Smoked Salmon & Dill Pinwheel on		Apple-Rosemary Chicken Salad Puff
	Cucumber*		Grilled Baby Lamb Chops with Herb Aioli*
	Cajun Shrimp & Pineapple Skewer*		Sausage Stuffed Mushrooms*
	Mini Crab Cakes with Chipotle Aioli		Cider Braised Pulled Pork with Bourbon BBQ
	Meat	_	Sauce served in a Phyllo Cup
	Grilled Duck Crostini with Mango Chutney		• •
	Mini Beef Wellingtons		Pastry
	Peppered Beef Tartar with Scallion Aioli		Chicken Cordon Bleu Bites
	served in a puff pastry cup		Chicken Satay with peanut dipping sauce*
	Shaved Tenderloin with Caramelized Onion		
	on Red Potato Crisp topped with Chipotle Aioli*		Mongolian Beef Satay*

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# **Plated Salad**

Selection of one

**Garden Salad** – Baby Greens, Tomato, Red Onion, Cucumber, Shredded Carrot and Herb Vinaigrette

Caesar Salad – Romaine, Croutons, Parmesan Cheese and Caesar Dressing

**Bacon, Nut & Berry** – Baby Greens, Bacon, Candied Pecans, Strawberries, Blueberries, Feta Cheese with Balsamic Dressing

Greek Salad – Romaine, Kalamata Olives, Green Peppers, Feta, Artichokes, Tomatoes, Red Onion Cucumber and Lemon-Oregano Vinaigrette

Caprese – Tomato, Fresh Mozzarella, Basil, Olive Oil, and Balsamic Glaze

Chopped Wedge – Iceberg Lettuce, Bacon, Blue Cheese Crumbles, Tomato, Pickled Red Onion, and Blue Cheese Dressing

Asian Salad – Shredded Red and Green Cabbage, Green Onion, Red Pepper, Shredded Carrot, Toasted Almond and Sesame Dressing

Mediterranean – Romaine, Chickpeas, Feta, Cucumber, Red Onion, Roasted Red Pepper with a Citrus Vinaigrette

**Tomato-Cucumber Salad** – Tomato, Cucumber, Red Onion tossed in Extra Virgin Olive Oil with a Balsamic Glaze

Roasted Beet – Baby Greens, Roasted Beets, Goat Cheese, Toasted Pistachios, Balsamic Vinaigrette

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## **Plated Entree**

Selection of three All entrees served with seasonal vegetables

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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

Assorted mini pastries and cookies

## Ice Cream Sundae Bar \$8 per person

Vanilla & Chocolate ice cream with a variety of toppings and whipped cream

## Cherries Jubilee & Bananas Foster Bar \$12 per person

Flambeed to order served over ice cream

#### We Also Offer:

Champagne Punch \$80 per bowl Fruit Punch \$60 per bowl

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# **Late Night Menu**

# Minimum of 50 Guests Available after 9pm

Snack Options to fill Your Guests before the trip home

# The All-American \$12 per person

Our Classic Hamburger Sliders served with Cheese, Lettuce, Tomato, Onions and Condiments served with Tater Tots

## I'll Take a Slice \$12 per person

A selection of Grilled Pizzas with your choice of Toppings, make it as simple or as gourmet as you would like

## Load 'em Up \$12 per person

Our Nacho Station features warmed and freshly made Tortilla Chips with toppings of Chili, Cheese, Onions, Hot Peppers, Salsa, Guacamole and Sour Cream

## Take Me Out to the Ball Park \$10 per person

Grilled Hoffman Hot Dogs served on a Fresh Roll featuring Chili, Diced Onion, Relish Shredded Cheese, Mustard and Ketchup

#### **Poutine Station**

Crispy French fries, cheese curds, gravy, green onions, cheese sauce, ketchup **\$8 per person** 

#### **Tenders & Fries**

Golden Chicken tenders & French Fries, buffalo sauce, honey mustard, ketchup \$10 per person

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