

Feast & Festivities

Wedding Packages



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

Prices do not include 8.75% Sales Tax and 22% Administrative Service Charge

Standard Buffet \$54

Passed Hors d'oeuvres 1 (hour)

Selection of any five

Vegetarian

- ☐ Mini Arancini with pesto and balsamic glaze
- ☐ Sweet Potato Sadie: WonTon filled with Sweet Potato, Sage, & Shallots topped with Blue Cheese & Candied Walnuts
- ☐ Fried Polenta Cake topped with Tomato Jam & Goat Cheese*
- ☐ Feta and Spinach Stuffed Mushroom Caps*
- ☐ Rosemary Scone stuffed with Honey Cream Cheese and Poached Pear
- ☐ Asparagus wrapped with Asiago Cheese and Phyllo
- ☐ Warm Tomato Bruschetta with Mozzarella on Crostini
- ☐ Spinach, Artichoke and Cheese Tartlet
- ☐ Shiitake & Vegetable Spring Rolls
- ☐ Raspberry & Brie filled Phyllo Cup with a Balsamic Drizzle
- ☐ French Onion Potato Cup*
- ☐ Stuffed Grape Leaves*

Seafood

- ☐ Blini with Caviar topped with Zesty Mango-Scallion Slaw
- ☐ Crab and Avocado Crostini
- ☐ Coconut Shrimp with Spicy Orange-Horseradish Sauce
- ☐ Blackened Tuna on Cucumber topped with Seaweed Salad & Wasabi Cream*
- ☐ Bacon Wrapped Scallops*

- ☐ Crabmeat Stuffed Mushrooms*
- ☐ "Fish & Chips": Beer Battered Haddock, Tartar Sauce & Lemon Zest on Red Potato "Chip"
- ☐ Smoked Salmon & Dill Pinwheel on Cucumber*
- ☐ Cajun Shrimp & Pineapple Skewer*
- ☐ Mini Crab Cakes with Chipotle Aioli

Meat

- ☐ Grilled Duck Crostini with Mango Chutney
- ☐ Mini Beef Wellingtons
- ☐ Peppered Beef Tartar with Scallion Aioli served in a puff pastry cup
- ☐ Shaved Tenderloin with Caramelized Onion on Red Potato Crisp topped with Chipotle Aioli*
- ☐ Mini Chicken Wellington
- ☐ Chicken & Pineapple Brochettes*
- ☐ Apple-Rosemary Chicken Salad Puff
- ☐ Grilled Baby Lamb Chops with Herb Aioli*
- ☐ Sausage Stuffed Mushrooms*
- ☐ Cider Braised Pulled Pork with Bourbon BBQ Sauce served in a Phyllo Cup
- ☐ Prosciutto, Brie and Apple rolled in Puff Pastry
- ☐ Chicken Cordon Bleu Bites
- ☐ 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

Entrees Include

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

Rosemary Roasted Chicken (Bone-In)*	Chicken Bianco**
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 Marsala**	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*

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

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

Vegetable Crudités with Assorted Dips

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

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

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)

Selection of any five

Vegetarian

- ☐ Mini Arancini with pesto and balsamic glaze
- ☐ Sweet Potato Sadie: Won Ton filled with Sweet Potato, Sage, & Shallots topped with Blue Cheese & Candied Walnuts
- ☐ Fried Polenta Cake topped with Tomato Jam & Goat Cheese*
- ☐ Feta and Spinach Stuffed Mushroom Caps*
- ☐ Rosemary Scone stuffed with Honey Cream Cheese and Poached Pear
- ☐ Asparagus wrapped with Asiago Cheese and Phyllo
- ☐ Warm Tomato Bruschetta with Mozzarella on Crostini
- ☐ Spinach, Artichoke and Cheese Tartlet
- ☐ Shiitake & Vegetable Spring Rolls
- ☐ Raspberry & Brie filled Phyllo Cup with a Balsamic Drizzle

- ☐ French Onion Potato Cup*
- ☐ Stuffed Grape Leaves*

Seafood

- ☐ Blini with Caviar topped with Zesty Mango-Scallion Slaw
- ☐ Crab and Avocado Crostini
- ☐ Coconut Shrimp with Spicy Orange-Horseradish Sauce
- ☐ Blackened Tuna on Cucumber topped with Seaweed Salad & Wasabi Cream*
- ☐ Bacon Wrapped Scallops*
- ☐ Crabmeat Stuffed Mushrooms*
- ☐ "Fish & Chips": Beer Battered Haddock, Tartar Sauce & Lemon Zest on Red Potato "Chip"
- ☐ Smoked Salmon & Dill Pinwheel on Cucumber*
- ☐ Cajun Shrimp & Pineapple Skewer*

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☐	Mini Crab Cakes with Chipotle Aioli	☐	Apple-Rosemary Chicken Salad Puff
	Meat		
☐	Grilled Duck Crostini with Mango Chutney	☐	Grilled Baby Lamb Chops with Herb Aioli*
☐	Mini Beef Wellingtons	☐	Sausage Stuffed Mushrooms*
☐	Peppered Beef Tartar with Scallion Aioli served in a puff pastry cup	☐	Cider Braised Pulled Pork with Bourbon BBQ Sauce served in a Phyllo Cup
☐	Shaved Tenderloin with Caramelized Onion on Red Potato Crisp topped with Chipotle Aioli*	☐	Prosciutto, Brie and Apple rolled in Puff Pastry
☐	Mini Chicken Wellington	☐	Chicken Cordon Bleu Bites
☐	Chicken & Pineapple Brochettes*	☐	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 (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
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

Vegetable Crudités with Assorted Dips

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

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

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)

Selection of any five

Vegetarian

- ☐ Mini Arancini with pesto and balsamic glaze
- ☐ Sweet Potato Sadie: Won Ton filled with Sweet Potato, Sage, & Shallots topped with Blue Cheese & Candied Walnuts
- ☐ Fried Polenta Cake topped with Tomato Jam & Goat Cheese*
- ☐ Feta and Spinach Stuffed Mushroom Caps*
- ☐ Rosemary Scone stuffed with Honey Cream Cheese and Poached Pear
- ☐ Asparagus wrapped with Asiago Cheese and Phyllo
- ☐ Warm Tomato Bruschetta with Mozzarella on Crostini
- ☐ Spinach, Artichoke and Cheese Tartlet
- ☐ Shiitake & Vegetable Spring Rolls
- ☐ Raspberry & Brie filled Phyllo Cup with a Balsamic Drizzle

- ☐ French Onion Potato Cup*

- ☐ Stuffed Grape Leaves*

Seafood

- ☐ Blini with Caviar topped with Zesty Mango-Scallion Slaw
- ☐ Crab and Avocado Crostini
- ☐ Coconut Shrimp with Spicy Orange-Horseradish Sauce
- ☐ Blackened Tuna on Cucumber topped with Seaweed Salad & Wasabi Cream*
- ☐ Bacon Wrapped Scallops*
- ☐ Crabmeat Stuffed Mushrooms*
- ☐ "Fish & Chips": Beer Battered Haddock, Tartar Sauce & Lemon Zest on Red Potato "Chip"
- ☐ Smoked Salmon & Dill Pinwheel on Cucumber*

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

Coffee and Tea Service

\$3 per person

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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Standard Plated Dinner \$70

Includes a choice of Salad, Rolls and Butter

Passed Hors d'oeuvres 1 (hour)

Selection of any five

Vegetarian

- ☐ Mini Arancini with pesto and balsamic glaze
- ☐ Sweet Potato Sadie: WonTon filled with Sweet Potato, Sage, & Shallots topped with Blue Cheese & Candied Walnuts
- ☐ Fried Polenta Cake topped with Tomato Jam & Goat Cheese*
- ☐ Feta and Spinach Stuffed Mushroom Caps*
- ☐ Rosemary Scone stuffed with Honey Cream Cheese and Poached Pear
- ☐ Asparagus wrapped with Asiago Cheese and Phyllo
- ☐ Warm Tomato Bruschetta with Mozzarella on Crostini
- ☐ Spinach, Artichoke and Cheese Tartlet
- ☐ Shiitake & Vegetable Spring Rolls
- ☐ Raspberry & Brie filled Phyllo Cup with a Balsamic Drizzle
- ☐ French Onion Potato Cup*
- ☐ Stuffed Grape Leaves*

Seafood

- ☐ Blini with Caviar topped with Zesty Mango-Scallion Slaw
- ☐ Crab and Avocado Crostini
- ☐ Coconut Shrimp with Spicy Orange-Horseradish Sauce
- ☐ Blackened Tuna on Cucumber topped with Seaweed Salad & Wasabi Cream*
- ☐ Bacon Wrapped Scallops*
- ☐ Crabmeat Stuffed Mushrooms*

- ☐ “Fish & Chips”: Beer Battered Haddock, Tartar Sauce & Lemon Zest on Red Potato “Chip”

- ☐ Smoked Salmon & Dill Pinwheel on Cucumber*

- ☐ Cajun Shrimp & Pineapple Skewer*

- ☐ Mini Crab Cakes with Chipotle Aioli

Meat

- ☐ Grilled Duck Crostini with Mango Chutney

- ☐ Mini Beef Wellingtons

- ☐ Peppered Beef Tartar with Scallion Aioli served in a puff pastry cup

- ☐ Shaved Tenderloin with Caramelized Onion on Red Potato Crisp topped with Chipotle Aioli*

- ☐ Mini Chicken Wellington

- ☐ Chicken & Pineapple Brochettes*

- ☐ Apple-Rosemary Chicken Salad Puff

- ☐ Grilled Baby Lamb Chops with Herb Aioli*

- ☐ Sausage Stuffed Mushrooms*

- ☐ Cider Braised Pulled Pork with Bourbon BBQ Sauce served in a Phyllo Cup

- ☐ Prosciutto, Brie and Apple rolled in Puff Pastry

- ☐ Chicken Cordon Bleu Bites

- ☐ Chicken Satay with peanut dipping sauce*

- ☐ Mongolian Beef Satay *

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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 \$80

Stationary Displays

Choice of one

Grilled Vegetable Display

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

Vegetable Crudités with Assorted Dips

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

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

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)

Selection of any five

Vegetarian

- ☐ Mini Arancini with pesto and balsamic glaze
- ☐ Sweet Potato Sadie: Won Ton filled with Sweet Potato, Sage, & Shallots topped with Blue Cheese & Candied Walnuts
- ☐ Fried Polenta Cake topped with Tomato Jam & Goat Cheese*
- ☐ Feta and Spinach Stuffed Mushroom Caps*
- ☐ Rosemary Scone stuffed with Honey Cream Cheese and Poached Pear
- ☐ Asparagus wrapped with Asiago Cheese and Phyllo
- ☐ Warm Tomato Bruschetta with Mozzarella on Crostini
- ☐ Spinach, Artichoke and Cheese Tartlet
- ☐ Shiitake & Vegetable Spring Rolls

- ☐ Raspberry & Brie filled Phyllo Cup with a Balsamic Drizzle
- ☐ French Onion Potato Cup*
- ☐ Stuffed Grape Leaves*

Seafood

- ☐ Blini with Caviar topped with Zesty Mango-Scallion Slaw
- ☐ Crab and Avocado Crostini
- ☐ Coconut Shrimp with Spicy Orange-Horseradish Sauce
- ☐ Blackened Tuna on Cucumber topped with Seaweed Salad & Wasabi Cream*
- ☐ Bacon Wrapped Scallops*
- ☐ Crabmeat Stuffed Mushrooms*
- ☐ "Fish & Chips": Beer Battered Haddock, Tartar Sauce & Lemon Zest on Red Potato "Chip"

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- ☐ Smoked Salmon & Dill Pinwheel on Cucumber*
- ☐ Cajun Shrimp & Pineapple Skewer*
- ☐ Mini Crab Cakes with Chipotle Aioli

Meat

- ☐ Grilled Duck Crostini with Mango Chutney
- ☐ Mini Beef Wellingtons
- ☐ Peppered Beef Tartar with Scallion Aioli served in a puff pastry cup
- ☐ Shaved Tenderloin with Caramelized Onion on Red Potato Crisp topped with Chipotle Aioli*
- ☐ Mini Chicken Wellington

- ☐ Chicken & Pineapple Brochettes*
- ☐ Apple-Rosemary Chicken Salad Puff
- ☐ Grilled Baby Lamb Chops with Herb Aioli*
- ☐ Sausage Stuffed Mushrooms*
- ☐ Cider Braised Pulled Pork with Bourbon BBQ Sauce served in a Phyllo Cup
- ☐ Prosciutto, Brie and Apple rolled in Puff Pastry
- ☐ Chicken Cordon Bleu Bites
- ☐ Chicken Satay with peanut dipping sauce*
- ☐ Mongolian Beef Satay *

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- * Gluten Free - ** Available Gluten Free
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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

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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

Vegetable Crudités with Assorted Dips

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

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

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)

Selection of any five

Vegetarian

- ☐ Mini Arancini with pesto and balsamic glaze
- ☐ Sweet Potato Sadie: Won Ton filled with Sweet Potato, Sage, & Shallots topped with Blue Cheese & Candied Walnuts
- ☐ Fried Polenta Cake topped with Tomato Jam & Goat Cheese*
- ☐ Feta and Spinach Stuffed Mushroom Caps*
- ☐ Rosemary Scone stuffed with Honey Cream Cheese and Poached Pear
- ☐ Asparagus wrapped with Asiago Cheese and Phyllo
- ☐ Warm Tomato Bruschetta with Mozzarella on Crostini
- ☐ Spinach, Artichoke and Cheese Tartlet
- ☐ Shiitake & Vegetable Spring Rolls

- ☐ Raspberry & Brie filled Phyllo Cup with a Balsamic Drizzle
- ☐ French Onion Potato Cup*
- ☐ Stuffed Grape Leaves*

Seafood

- ☐ Blini with Caviar topped with Zesty Mango-Scallion Slaw
- ☐ Crab and Avocado Crostini
- ☐ Coconut Shrimp with Spicy Orange-Horseradish Sauce
- ☐ Blackened Tuna on Cucumber topped with Seaweed Salad & Wasabi Cream*
- ☐ Bacon Wrapped Scallops*
- ☐ Crabmeat Stuffed Mushrooms*

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- ☐ “Fish & Chips”: Beer Battered Haddock,
Tartar Sauce & Lemon Zest on Red Potato
“Chip”
- ☐ Smoked Salmon & Dill Pinwheel on
Cucumber*
- ☐ Cajun Shrimp & Pineapple Skewer*
- ☐ Mini Crab Cakes with Chipotle Aioli

Meat

- ☐ Grilled Duck Crostini with Mango Chutney
- ☐ Mini Beef Wellingtons
- ☐ Peppered Beef Tartar with Scallion Aioli
served in a puff pastry cup
- ☐ Shaved Tenderloin with Caramelized Onion
on Red Potato Crisp topped with Chipotle
Aioli*

- ☐ Mini Chicken Wellington
- ☐ Chicken & Pineapple Brochettes*
- ☐ Apple-Rosemary Chicken Salad Puff
- ☐ Grilled Baby Lamb Chops with Herb Aioli*
- ☐ Sausage Stuffed Mushrooms*
- ☐ Cider Braised Pulled Pork with Bourbon BBQ
Sauce served in a Phyllo Cup
- ☐ Prosciutto, Brie and Apple rolled in Puff
Pastry
- ☐ Chicken Cordon Bleu Bites
- ☐ Chicken Satay with peanut dipping sauce*
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Selection of three

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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

Coffee and Tea Service

\$3 per person

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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