

# *Feast & Festivities*

## *Wedding Packages*



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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

# *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)**

Selection of any five

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

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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*

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**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

### **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, Celeri, 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)**

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
<b>Meat</b>	
□ 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)

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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**

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**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

### **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, Celeri, 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)**

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
<b>Meat</b>	
□ 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)

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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*

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**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 Brûlée Station**

**\$12 per person**

Traditional French Vanilla, Chocolate and Mixed Berry Crème Brûlée 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**

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#### **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

### **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)**

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*	□ Chicken & Pineapple Brochettes*
□ Cajun Shrimp & Pineapple Skewer*	□ Apple-Rosemary Chicken Salad Puff
□ Mini Crab Cakes with Chipotle Aioli	□ Grilled Baby Lamb Chops with Herb Aioli*
<b>Meat</b>	□ Sausage Stuffed Mushrooms*
□ Grilled Duck Crostini with Mango Chutney	□ Cider Braised Pulled Pork with Bourbon BBQ
□ Mini Beef Wellingtons	Sauce served in a Phyllo Cup
□ Peppered Beef Tartar with Scallion Aioli served in a puff pastry cup	□ Prosciutto, Brie and Apple rolled in Puff Pastry
□ Shaved Tenderloin with Caramelized Onion 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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## 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

#### **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)**

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”	□ Mini Chicken Wellington
□ Smoked Salmon & Dill Pinwheel on Cucumber*	□ Chicken & Pineapple Brochettes*
□ Cajun Shrimp & Pineapple Skewer*	□ Apple-Rosemary Chicken Salad Puff
□ Mini Crab Cakes with Chipotle Aioli	□ Grilled Baby Lamb Chops with Herb Aioli*
<b>Meat</b>	□ Sausage Stuffed Mushrooms*
□ Grilled Duck Crostini with Mango Chutney	□ Cider Braised Pulled Pork with Bourbon BBQ Sauce served in a Phyllo Cup
□ Mini Beef Wellingtons	□ Prosciutto, Brie and Apple rolled in Puff Pastry
□ Peppered Beef Tartar with Scallion Aioli served in a puff pastry cup	□ Chicken Cordon Bleu Bites
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## Plated Salad

Selection of one

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

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## Plated Entree

Selection of three

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## **Dessert Displays**

### ***Minimum of 25 Guests***

#### **Crème Brûlée Station**

**\$12 per person**

Traditional French Vanilla, Chocolate and Mixed Berry Crème Brûlée 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**

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#### **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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