

**THE HEIGHTS CATERING
903 HANSHAW ROAD
ITHACA, NY 14850
607 257 4144**

The off-premises catering division of The Heights Restaurant provides off premises catering and events management throughout Ithaca, the Southern Tier, and the Finger Lakes region of New York. With over 28 years of off-premises catering experience, our services include cocktail parties, sit-down dinners, buffets, and barbeques. We also provide beer, wine, spirits, and non-alcoholic beverages. We take great pride in food preparation that has led us to be the premier caterer handcrafting Hors d' oeuvres and cooking on site.

Menus

Enclosed for your consideration are The Heights Catering menus. Menus can be also tailored to each event.

Bar Service

Non Alcoholic, Beer & Wine, Full Bar, and Premium Bars are Available. New York State requires fifteen business days for application. No-tipping is policy. \$75.00 alcohol license fee is applicable.

Rentals

Silverware, glassware, china, and ancillary rental items average \$19.00 to \$22.00 per person.

Tables

Can be provided on a cost basis. Rounds from 3ft to 6ft seating two to twelve guests. Six foot and eight foot banquets are available. Farm tables are available \$110.00 per table seating 10 guests.

Chairs- Chivari chairs are available in mahogany, white, gold, and silver. White, cherry and maple resin padded folding chairs. White plastic. Bistro "x" back chairs.

Wedding Deposit & Payment

A \$1000.00 non refundable deposit is required to secure the date. The deposit is applied to the final bill. Payment is due 5 days prior to the event in the form of a bank check payable to The Heights Catering.

Linens-

A full line of linens are available. Linens are charged on a cost basis.

Guarantees

The final attendance for all functions must be made fourteen (14) business days prior to the event. Once received the number will be considered a guarantee and not subject to reduction.

Service Fee-

Twenty percent on food and beverage. This is not a gratuity a labor for fee for off premise workers.

Station Attendant Fee- \$100.00 per attendant

New York State Sales Tax-

Eight percent

Floral Arrangements

Can be provided based on budgets

Kitchen Equipment Rental-

The Heights prides itself on all preparation and cooking done on site. If a location necessitates kitchen equipment rental this is charged on a cost basis.

Final Guest Counts-

Fourteen (14) days prior to the event date.

Overtime-

A \$750.00 per half hour fee is applicable beyond contracted stop time.

Incidental Charges-

The loss of rentals is the responsibility of the client. Any losses will be charged to the final bill.

Pricing- Pricing is Subject to change.

Minimums- Are required on certain items. Please inquire.

COCKTAIL RECEPTION STATIONS

Minimum of Seventy Five guests for stations

CARVING STATIONS

**Herb and Peppercorn Crusted
Sirloin Strip of Beef
\$295.00 per piece**

**Oven Roasted
Leg of Lamb
\$175.00 per piece**

**Fresh Roasted Turkey Breast
\$150.00 per piece**

**Honey Glazed Farmland Ham
\$175.00 per piece**

**Grilled Tenderloin of Beef
\$375.00 per piece**

**Slow Roasted Prime Rib of Beef
\$295.00 per piece**

All Carving Stations Include Appropriate Condiments and Fresh Baked Panini Rolls

ORIENTAL STIR FRY STATION

**Wok Display Cooking with Carrots, Baby Corn, Peppers,
Water Chestnuts, Sprouts, Broccoli, Chicken, Beef,
Honey Ginger Sauce
\$25.00 per guest**

ANTI PASTO STATION

**Artichoke Salad, Assorted Olives, Sliced Baguette, Roasted Peppers,
Smoked Mozzarella Cheese, Grilled Vegetables, Seafood Salad, Charred Red Onions, Pecorino
Romano Cheese, Fontina Cappicola, Prosciutto & Melon
\$22.00 per guest**

CHEESE PEROGIE STATION

**Served with Grated Parmesan Cheese, Bolognese, Marinara, or Prosciutto Cream Sauce
\$18.00 per guest**

PASTA STATION

**Penne Tomato & Basil Sauce / Tortellini & Roasted Garlic Alfredo Sauce / Rigatoni & Pesto
\$18.00 per guest**

CARVED SMOKED SALMON

**Chopped Red Onion, Egg, Capers, & Toast Points
\$19.00 per guest**

MEDETERREANEAN STATION

**Feta, Kasserri, Provolone, Brie, & Gorgonzola Cheeses
Red Seedless Grapes, Cured Olives, Artichokes, Roasted Peppers, & Crostini
\$20.00 per guest**

SUSHI STATION

**Including California Sushi
\$3.95 per piece**

FRESH SEASONAL VEGETABLE DISPLAY

**with Candied Ginger Dipping Sauce
\$14.00 per guest**

DOMESTIC and IMPORTED CHEESE DISPLAY

**Garnished with Fresh Fruit, Crackers, & French Bread
\$19.00 per guest**

FRESH FRUIT FONDUE & DESSERT

**Fresh Strawberries, Pineapple, Chocolate Ganache, Caramel Sauce
Ruguloach, Coconut Macaroons, & Linzer Cookies
\$19.00 per guest**

TAPAS STATION

\$25.00 per guest

KIELBASA with Onions & Peppers

NEW ENGLAND SEAFOOD SALAD

**With Red "B" Potato, Celery, Red Onion, Pepper, Scallops, Shrimp, & Lobster
Tarragon Vinaigrette**

FETA & GRILLED PITA PLATTER

With Extra Virgin Olive Oil & Italian Parsley

SANTA FE BLACK BEAN SALAD Cilantro Vinaigrette

CITRUS CURED OLIVES

COCKTAIL RECEPTION STATIONS

(Continued)

PACIFIC RIM STATION

\$32.00 per guest

DUMPLING BAR

Vegetable Dumplings With Soy, Carrot, Scallion, Broccoli, Chicken, Sprouts, Chestnuts, & Shrimp

BBQ BRAISED PORK

Served with Steamed Buns, Scallion, & Hoisin Sauce

-
FIVE SPICE GRILLED SKIRT STEAK Asian House Steak Sauce

-
CABBAGE SALAD

With Carrot, Poppy Seed, Scallion & Creamy Sesame Vinaigrette

TASTE OF ITALY

\$29.00 per guest

CHEESE TORTELLINI

-Served with Grated Parmesan Cheese, Marinara, or Prosciutto Cream Sauce

ROSEMARY POTATOES

-
MINI MEATBALLS Marinara

-
TOMATO BASIL SALAD

Extra Virgin Olive Oil, Balsamic Reduction

-
OVEN ROASTED GARLIC STUDED LEG OF LAMB Chimichurri & Ciabatta Bread

ICED JUMBO SHRIMP DISPLAY

Cocktail Sauce and Lemon Wedges

\$4.00 per shrimp

JOURNEY THROUGH TIME

\$35.00 per guest

CHEESE PEROGIES

Served with Grated Parmesan Cheese, Bolognese, Marinara, or Prosciutto Cream Sauce

-
CAESAR SALAD with Home Style Croutons

-
PORK WIENER SCHNITZEL With Frites, Lemon Wedges, & Truffle Aioli

-
OVEN ROASTED ROSEMARY RUBBED PRIME RIB

Extra Virgin Olive Oil, Chimichurri, Balsamic Reduction, & Ciabatta Bread

PACIFIC RIM STATION

\$29.00 per guest

SUSHI

California & Vegetables Rolls With Pickled Ginger, Wasabi, & Soy Sauce

-
NOODLE BAR

Wok Display Cooking with Carrots, Baby Corn, Peppers, Water Chestnuts, Sprouts, Broccoli,
Chicken, Shrimp, Beef & Honey Ginger Sauce

-
PRINCE EDWARD ISLAND MUSSELS Coconut Curry Broth

-
POI CHOY & BEAN SPROUT SALAD

With Carrot, Cucumber, Grape Tomato, & Ginger Sesame Vinaigrette

PASSED COCKTAIL RECEPTIONS

Selections Priced Per Person

- Caprese Kabob** *with Speck, Basil, & Dill Gastrique* \$4.
- Smoked Trout Tart** *with Shaved Kefalogravia Cheese* \$4.
- Crispy Polenta** *with Bleu Cheese, Scallion, Grated Parmesan, Smoked Chicken & Tomato Jam* \$4
- Costa Rican Confit of Chicken** *Lizano Sauce, Black Beans, Cilantro & Sweet Cream* \$4.
- House Smoked Salmon** *Tomato Salsa & Tarragon Aioli* \$4.5
- Caramelized Onion, Potato, & Smoked Gouda Tart** *Asparagus Aioli* \$4.
- White Bean & Mozzarella Canape** *Grape Tomato & Pistou* \$3.5
- Maryland Crab “Salad”** *Lavosh “Coupe” with Avocado & Tomato Relish* \$5.
- Red Wine Braised Beef Short Rib** *Ginger Cream Pickled Cucumber & Lime Cilantro Sauce* \$4.5
- Shrimp & Asparagus Kabob** *Tarragon Sauce* \$5.
- Flatbread Lavosh** *Fresh Mozzarella & Pine Nut Pesto* \$3.5
- Sea Scallop Au Poivre** *Jalapeno Peach Jam* \$6.
- Vegetable Rice Paper Roll** *Thai Dipping Sauce* \$3.5
- Brushetta of Jumbo Shrimp** *Fresh Basil* \$4.
- Leek & Sun Dried Tomato Canapé** *Boursin Cheese & Seasonal Marmalade* \$3.5
- Watermelon & Feta Kabob** *Chiffonade of Mint* \$3.5\
- Greek Keftedes** *Ouzo Dipping Sauce* \$4
- Falafel** *Curry Raita* \$3.5
- Lobster Mashed Potato “Martini”** *Chive Crème Fraiche & Scallion* \$5.
- Shrimp BLT** *Bacon, Lettuce, Tomato, Avocado Wedge, Horseradish Aioli* \$4.5
- Tandoori Lamb Loin** *Served on Crispy Curried Wonton with Apricot Chutney & Mint Relish* \$6.
- Terriyaki Tofu Kabob** *Wild Mushroom, Pickled Cabbage, Sweet & Sour Soy Dipping Sauce* \$3.5
- Chicken “Souvlaki”** *Jalapeno Feta Cheese, Tomato, Lettuce Tzatziki Sauce* \$4.
- Sweet & Sour Lollipops** *Asian Meatballs with Teriyaki Dipping Sauce* \$4.
- Canapé of Fine Herb Hummus** *served on Crostini* \$3.
- Bleu Cheese Soufflé** *with Rosemary & Dill Sour Cream Garni* \$3.5
- Grilled Shrimp Nacho** *Served on Crispy Tortilla, with Salsa, Avocado, & Sour* \$4.
- Red Pepper & Corn Fritter** *Ginger Snap Dipping Sauce* \$3.5
- Braised Beef Short Rib** *Served on Crostini with Poblano Aioli & Red Onion Marmalade* \$4.
- Onion Ale Battered Frank** *Maple Horseradish Dipping Sauce* \$4.
- Seared Gnocchi & Kielbasa Kabob** *with a Honey Mustard Dipping Sauce* \$4.
- Honey Coconut Shrimp** \$4.5
- Tuna Tartar Canapé** *with Scallion Marinade* \$5.
- Grilled Portobello Mushroom & Asiago Cheese** *served on Potato Gaufrette with Rosemary Oil* \$3.5
- Mediterranean Chicken Kabob** *with an Oregano Lemon Olive Oil Marinade* \$4.
- Vegetable & California Roll** *Soy Scallion Dipping Sauce* \$4.

PASSED RECEPTION SELECTIONS (Continued)

- Poached Lobster Medallion** served on *Gaufrette Potato with a Champagne Dill Sauce* \$8.
- Sun Dried Tomato & Goat Cheese Tart** with *Kalamatta Olives, Mint Pesto, & Pine Nuts* \$3.5
- South Beach Conch Fritter** with *Key West Cocktail Sauce* \$4.
- Sea Scallop & Portobello Mushroom Napoleon** served on *Potato Gaufrette with Lemon Aioli* \$6.
- Seafood Cake** with *Lemon Aioli* \$4.5
- Argentinean Beef Chimichurri** *Marinade* \$4.
- Portobello Mushroom Kabob** with *Rosemary Oregano Oil Drizzle* \$3.5
- Santa Fe Cornmeal Crusted Oysters** served on *Tortilla with Ancho Sauce and Corn Salsa* \$5.
- Char Grilled Rack of Lamb Chops** with *Raspberry Dipping Sauce* \$7.
- Pan Seared Crab Cake** with *Dijon Lemon Sauce* \$4.
- Mini Grilled Cheese** served on *Brioche with Gruyere Cheese & Smoked Tomato Aioli* \$3.5
- Char Grilled Tequila Lime Marinated Jumbo Shrimp Skewer** \$4.5
- Roasted Leek & Vidalia Onion Tart** with *Feta Cheese & Pine Nuts* \$3.5
- Spinach & Gorgonzola Cheese Tart** \$3.5
- Black Pepper Seared Rare Tuna** served on *Potato Gaufrette With Roasted Garlic Vermouth Aioli* \$5. **Seared**
- Duck Breast Canapé** with *Blueberry Habanera BBQ Compote* \$4.
- Pailarde of Portobello Mushroom** served on *Pecorino Wafer with Rosemary Oil Drizzle* \$3.5
- Honey Coconut Chicken** \$4.
- Duck Confit Spring Roll** with a *Hoisin Honey Dipping Sauce* \$4.5
- Herbed Pommes Frites** with *Chipotle Dipping Sauce* \$3.
- Grilled Marinated Sea Scallops** served on *Mountain Bread Crouton with Chimichurri Drizzle* \$4.5
- Pepper Crusted Sirloin of Beef** served on *Tortilla with Peach Chutney* \$4.
- Southwest Grilled Chicken Canapé** with a *Vidalia Onion Curry Relish* \$4.
- Hot Smoked Rainbow Trout Mousse** served on *Potato Cake with Dill Cream & Caviar* \$4.
- Strawberry "Shooter"** with *Cilantro Essence* \$3.
- *Grilled Prosciutto Wrapped Sweet Figs** with a *Balsamic Mint Drizzle* \$4.5
- Beef Steak Tomato Brushetta** served on *Crostini with Mozzarella Cheese and Balsamic Reduction* \$3.5
- Wild Mushroom Arrancini** with a *Basil Oregano Aioli* \$4.
- Chicken Confit Spring Roll** with a *Hoisin Honey Dipping Sauce* \$4.
- Moroccan Chicken Canapé** *Grilled Chicken Served Chilled with Mango Chutney, Tortilla, & Ginger* \$4.
- Roasted Pork Empanada** with *Smoked Cherry Tomato Sour Cream* \$4.5

PASSED RECEPTION SELECTIONS (Continued)

- Goat Cheese, Asparagus, & Cajun Chicken Canapé** *Crostini with Warm Honey Walnut Drizzle* \$4.
- Potato Cake** *Smoked Salmon & Chive Sour Cream* \$4.
- Portobello Mushroom Napoleon** *with Roasted Red Pepper & Jalapeno Feta Cheese* \$3.5
- Jumbo Shrimp & Apple Skewer** *With Fennel Reduction* \$4.5
- Wild Mushroom Brushetta** *Goat Cheese, Basil, Red Onion, & Balsamic Rosemary Reduction* \$3.5
- Peppercorn Crusted Sea Scallop** *Shaved Pecorino Cheese, Citrus Olive, Caper Relish & Lavosh Wafer* \$4.5
- Belgium Endive** *with Hummus & Red Pepper* \$3.
- Goat Cheese & Spinach Tart** *Sun Dried Tomato Relish* \$3.5
- Tuscan Meatball Lollipops** *Red Wine Rosemary Dipping Sauce* \$4.
- South Beach Shrimp & Mango Skewer** *Red Onion & Key Lime Marinade* \$4.5
- Smoked Salmon Nacho** *served on Tortilla with Ancho Sour Cream and Corn Salsa* \$4.
- Smoked Salmon Wrapped Asparagus** *Roasted Garlic Gremolata* \$4.
- Grilled Sirloin & Bleu Cheese Brushetta** *Shallot Mustard Aioli* \$4. -
- European Cucumber & Boursin Cheese** *Tea Sandwich* \$3.
- Beef Tenderloin on Toast Rounds** *Horseradish Aioli* \$5.
- Maryland Crab Stuffed Cherry Tomato** *Dijon Aioli* \$4.5
- Goat Cheese & Sun Dried Date** *Served on Crostini* \$3.5
- Chilled Shrimp Cocktail** *Cilantro Citrus Sauce* \$4.5
- Grouper "Fingers"** *Lime Tartar Sauce* \$4.
- Seared Sea Scallop on a Stick** *with Louie Dipping Sauce* \$5.
- Sesame Chicken Kabobs** *with a Hoisin Mustard Sauce* \$4.
- Portobello Mushroom Frites** *with Ancho Aioli* \$3.5
- "Twice Baked" Red "B" Potato Stuffed** *with Chive Sour Cream & Caviar* \$4.
- Exotic Mushrooms** *Stuffed with Pine Nuts & Truffle Scented Mozzarella Cheese* \$3.5
- House Smoked Salmon Canapé** *served on Mini Toast Points with Caper Sour Cream & Onion* \$4.
- Spanakopita-** *Phyllo Canape with Spinach & Feta Cheese* \$3.5
- Sweet Potato, Red Onion, & Apricot Skewer** *Honey Pecan Drizzle* \$3.5
- Crispy Florida Rock Shrimp** *Citrus Aioli* \$4.
- Feta & Kalamatta Olive Quiche** \$3.5
- Curried Skirt Steak Canapé** *Mango Chutney & Gremolata* \$4.
- Mini French Pastries** \$4.
- Mini Pecan Chocolate Tarts** \$4.
- Mini Éclair** *with Pastry Cream Filling* \$4.
- Seasonal Assorted Fruit Tarts** \$4.

Please note that some selections maybe limited due to seasonality or vendor shortages

APPEITIZER

Seasonal Gazpacho

\$10

Burratta

Kalamatta Olives, Roasted Yellow Pepper, Preserved Lemon, & Crostini

Citrus Syrup

\$15

Pan Seared Sea Scallop

Wild Mushrooms, Pearl Onion, & Carrot

Port Wine Demi Glace

\$19

Red Wine Braised Veal Cheeks

Sweet Pea Risotto, Pearl Onion, & Ginger Cream

Hazelnut Demi Reduction

\$14

Mango Chutney Glazed Jumbo Shrimp

Chick Pea Samosa "Cake", Fennel-Tangerine Relish, & Paprika Oil

Sherry Vinegar Aioli

\$24

Braised Beef Short Rib

Served Boneless with a Silky Parsnip Puree, Sun Dried Cherry Compote, & Candied Citrus

Red Wine Glaze

\$22

Sauteed Veal Sweetbreads

Escargot Beggars Purse, Roasted Acorn Squash, & Ginger Cream

Brandy Peppercorn Cream Sauce

\$25

Duck Confit

Served on Whipped Gingered Carrot

Pomegranate Vinaigrette & Toasted Rye Seed Olive Oil

\$28

Ceviche of Sea Scallop

Served with Charred Vidalia Onion & Rice Wine Lime Lemongrass Vinaigrette

\$19

Leek Wrapped Truffle Scented Poached Shrimp

Carrot Ginger Puree, Red Onion Marmalade, & Boursin Cheese

Pomegranate Maple Syrup

\$25

Blackened Sea Scallop & Caviar

Served on Mint Infused Citrus Salad & Dill Crème Fraiche

Cilantro Vinaigrette

\$29

House Made Truffle Infused Mozzarella

Grilled Artichoke & Lemon Preserve

\$24

Oven Roasted Tomato Gazpacho

With Watermelon Crouton & Feta Crumble

\$10

Mediterranean Char Grilled Octopus Salad

With Roasted Peppers, Capers, Red Onion, & Sherry Dill Vinaigrette

\$24

Chilled Roasted Garlic Timbale & Jumbo Shrimp

Tomato Concasse Ragout

\$24

Vichyssoise Soup

Chilled Potato Leek with Feta Crouton

\$10

Mesquite Smoked Salmon

With Capers, Red Onion, Cilantro Crème Fraiche, & Micro Greens

\$18

SALAD

Choice of One
(Included with Dinner Option)

Fromage

*Brie, Kasser, & Gorgonzola Cheese with Dried Apricots, & Almonds
Local Arugula Tossed with Lingonberry Vinaigrette
Crostoni Garnish*

Caesar Salad

Home Style Croutons, Anchovy, & Shaved Pecorino Cheese

New York State Boston Bibb & Sweet Potato Salad

Scallion, Yellow Pepper, Carrot, Cucumber, and a Honey Mint Vinaigrette

New York State Hydro Bib Lettuce

*Pecans, Euro Cucumber, Crumbled Gorgonzola Cheese, Grilled Endive, & Yellow Tomato
Dijon Vinaigrette*

Roasted Carrot & Parsnip Salad

*Red Beets, Goat Cheese, Grape Tomato & Micro Greens
Red Wine Vinaigrette*

Tompkins County Arugula

*Shaved Fennel, Pecorino Romano Cheese, Pecans, and Smoked Cherry Tomatoes
Balsamic Vinaigrette*

Curly Spinach Salad

*Candied Walnuts, Crispy Bacon, Goat Cheese, & Grape Tomatoes
Raspberry Vinaigrette*

Tomato & Fresh Mozzarella Salad

*Red Peppers, Watercress, & Carpaccio of Euro Cucumber
Sherry Pepper Vinaigrette*

Watermelon & Feta Salad

Watercress Greens a Mint Vinaigrette & Balsamic Drizzle

Charred Asparagus, Roasted Red Peppers, & Prosciutto & Grated Romano Cheese

Shallot Fine Herb Vinaigrette

New York State Tri Color Greens

*Sesame Macadamia Nuts, Pickled Cucumber, & Roasted Plum Tomato
Walnut Honey Vinaigrette*

Heights Chopped Salad

*Bleu Cheese, Greek Olives, Grape Tomato, Cucumber, & Red Pepper
Oregano Vinaigrette*

Pacific Rim Salad

*Poi Choy Greens With Candied Walnuts, Mandarin Oranges, Toasted Almonds & Sesame Seeds
Sesame Vinaigrette*

Watercress Salad

*Pecans, Sweet Potato, Red Onions, Roasted Grape Tomato, & Euro Cucumber Ribbon
Sesame Vinaigrette*

Arugula, Belgium Endive & Radiccio Salad

Euro Cucumber Ribbon, Cantaloupe, Cornell Apple & Candied Walnuts

Frisee

*With Blistered Grape Tomato, Belgium Edive, Rustic Beets, & Red Onion
Pumpin Sherry Vinaigrette*

Panzanella Salad

*Arugula with Tomato, Mozzarella, Cucumber & Croutons
Balsamic Vinaigrette*

Choice of One
(Includes Choice of Salad & Dessert)

Roasted Atlantic Salmon “Tornedeau” & Lamb Chop

*Sweet Potato, Truffle Aioli & Asparagus
Berry Demi Glace*
80.

Duck Confit & Shrimp

*Carrot Ribbons, Bleu Cheese, Grilled Peach, Smoked Almond & Apricot Biryani Rice
Tamarind Demi Glace*
80.

Char Grilled Rib Eye & Scallop

*Garlic Whipped Potato, Candied Brussels Sprouts & Cabbage Confetti
Chianti Demi Glace*
90.

Organic Airline Chicken Breast & Little Neck Clams

*Greek Potatoes, Dill Crème Fraiche & Tuscan Grilled Zucchini
Olive Demi Glace*
65.

Flame Grilled Duck Breast & Sea Scallop

*Garlicky Broccolini, Smashed Red “B” Potato & Grilled Ramps
Southern Peach & Mint Sauce*
75.

Oven Roasted Filet Mignon

*Balsamic Glazed Sweet Potato Spears, Fresh Bacon, & Sicilian Cauliflower
Port-Red Wine Demi Glace*
75.

Pan Roasted Duck Breast & Rack of Lamb

*Polenta Potato Gratin, Blistered Red Pepper, Portobello Mushroom, & Creole Compound Butter
Chocolate Stout Demi Glace*
90.

Pan Seared Branzino Filet

*Served with Caperberry’s, Greek Olives, Skordalia, & Cauliflower Saute
Extra Virgin Olive*
65.

Filet Mignon Au Poivre & Jumbo Shrimp

*Candied Parsnip, Potato “Knish”, & Broccoli rabe
Cognac Peppercorn Demi Glace*
85.

Brie Crusted Flame Grilled Beef Tenderloin & Crab Cake

With Black Berry Bordelaise, Garlicky Broccoli Rabe, & Whipped Potato
85.

Chateaubriand & Duck Confit

*Asparagus, Mesquite Smoked Carrots & Garlicky Smashed Red “B” Potatoes
Chianti Rosemary Demi Glace*
90.

Chicken Marsala & Jumbo Shrimp

*Pan Roasted Chicken Breast with Shiitake Mushrooms,
Braised Leek & Creamy Kalamatta Olive Polenta
Marsala Demi Glace*
65.

Tuscan Style Atlantic Salmon & Jumbo Shrimp

*With Fresh Mozzarella, Artichokes, Olives, & Roasted Tomatoes
Porcini Mushroom Demi Glace & Truffle Oil Drizzle*
70.

Char Grilled Veal Tenderloin & Jumbo Shrimp

*With Creamy Rosemary Polenta, Broccoli Rabe, Corn Relish
Lobster Brandy Demi Glace*
90.

Kalamatta Olive Bread & Rosemary Butter Florets

VEGETARIAN OPTION

Choice of One Included in All Menus

Ratatouille & Cous Cous Stuffed Red Pepper

Roasted Squash, Mint, & Smoked Cherry Tomato Couli

Succotash & Wild Mushroom Ragout

*Black Beans, Lima Beans, Peas, Shiitake Mushrooms & Smoked Cherry Tomatoes
Roasted Carrots & Corn*

Grilled Vegetable Brochette

Roasted Potatoes, Sesame Broccoli, Kalamatta Olives, Plum Tomato, & Chick Pea Sauce

Grilled Vegetable Kabobs & Cauliflower Steak

*Mushrooms, Eggplant Stew, Orzo & Basil Glaze
Balsamic Reduction*

Petit French Lentil Pot au Feu

*Poached Garlic, Grape Tomato, Walnuts, Cilantro, Brussel Sprouts, & Roasted Tomato
Balsamic Reduction*

DESSERT SELECTIONS

Choice of One

Signature Chocolate Cake

Chocolate Ganache & French Vanilla Ice Cream

Carrot Cake

Cream Cheese Icing & Cinnamon Crème Anglaise

Fresh Berry Tart

Pastry Cream & Crème Anglaise

Flourless Chocolate Torte

Berries, Chantilly, and Hot Cocoa Mint Ganache

Roasted Pineapple & Blueberries

Coconut Rum Butterscotch Sauce & Fresh Whipped Cream

Tiramisu

Fresh Berries & Cappucino Crème Anglaise

Mixed Berry Cobbler

*Rum Roasted Pineapple & French Vanilla Ice Cream
Crème Anglaise*

Poached Anjou Pear

*Served with Maple Pecan Ice Cream, Cornell Apple Cinnamon Crouton, & Macaerated Sun Dried Figs
Cherry Syrup*

Milk Chocolate Pecan Tart

Caramel Sauce, Chantilly Cream, & Chocolate Sauce

Italian Ricotta Cheesecake

Fresh Berries and Whipped Cream

New York Style Cheesecake

Blackberry Couli, Whipped Cream, & Hazelnut Crust

Coffee, Decaffeinated Coffee, & Tea

BUFFET STATION MENU

90. Per person

SEAFOOD STATION

Grilled Salmon *Lemon Cream*

Steamed Clams *Utica Club Butter Sauce*

Grilled Oysters Oysters on The Half Shell

Chilled Lobster Tails *Mustard Aioli*
\$8.00 per half Supplement

Jumbo Shrimp Cocktail *Key West Cocktail Sauce*
\$3.25 per shrimp Supplement

CHURRASCO CARVERY

Sirloin

Rack of Lamb

Pork

Chimichurri, House Steak Sauce & Lemonado

Lemon Potatoes

Roasted Zucchini & Smoked Eggplant

Fennel & Rum Roasted Pineapple Salad

TASTE OF ITALY

Hand Crafted Vegetarian Ravioli *Saffron Cream & Pecorino Cheese*

House Made Ricotta Gnocchi *Wild Mushroom & Rosemary Cream*

Brussels Sprouts *Sriracha Honey*

Burrata, Arugula & Beefsteak Tomato

Prosciutto, Brie & Pickled Melon

PASSED DESSERT

Fresh Fruit Kabobs

&

Home Made Chocolate Chip Ice Cream Sandwiches

OR

STATIONARY

Mini Chocolate Souffle & French Vanilla Ice Cream

Fresh Berries, Peanuts, Coconut, Ganache, Caramel & M&M's

Coffee, Decaffeinated Coffee, & Tea

FIVE HOUR WEDDING BEVERAGE SERVICE

WINE, BEER, & NON ALCOHOLIC BEVERAGE SERVICE

Coke, Diet Coke, Sprite, Ginger Ale, & Pellegrino Sparkling Water
Sparkling Wine, New York State Riesling, White & Red Wines
Craft & Light Beers

\$28.

CALL BRAND SPIRITS & BAR BEVERAGE SERVICE

Coke, Diet Coke, Sprite, Ginger Ale, & Pellegrino Sparkling Water
Sparkling Wine, New York State Riesling, White & Red Wines
Craft & Light Beers
Vodka, Gin, Scotch, Bourbon, Seagram's VO, Tequila, Seagram's Seven, Rum
Sweet & Dry Vermouth
Cranberry Juice, Orange Juice, Grapefruit Juice, & Pineapple Juice
Tonic & Club Sodas

\$35.

PREMIUM SPIRITS & BAR BEVERAGE SERVICE

Coke, Diet Coke, Sprite, Ginger Ale & Pellegrino Sparkling Water
Sparkling Wine, New York State Riesling, White, & Red Wines
Craft Beer & Amstel Light
Grey Goose Vodka or Kettle One, Beefeater Gin, Dewar's Scotch, Maker's Mark Bourbon, Crown Royal,
Tequila, Seagram's Seven, Light Rum
Sweet & Dry Vermouth
Cranberry Juice, Orange Juice, Grapefruit Juice, & Pineapple Juice
Tonic & Club Sodas

38.