



MARRIOTT  
SYRACUSE DOWNTOWN



# Social Catering Menus

Breakfast, Lunch, Dinner & Beverage

# BREAKFAST

## BREAKFAST BUFFET

Breakfast Buffets have a minimum order of 20 guests.

### **Morning Matters Buffet \$10**

Whole Fruit Display  
(Bananas, Apples, Oranges)  
Muffin Assortment  
Fruit Yogurts  
Fresh Brewed Coffee  
Tazo Tea Selection

### **Continental Breakfast \$12**

Fresh Baked Muffins, Quick Breads, Bagels  
Fruit Preserves, Butter, Cream Cheese  
Seasonal Sliced Fruit and Berries  
Fruit Yogurts  
Fresh Squeezed Orange Juice  
Chilled Apple and Cranberry Juice  
Fresh Brewed Coffee  
Tazo Tea Selection

### **Breakfast Buffet \$20**

Scrambled Eggs  
Crispy Bacon, or Sausage  
Buttermilk Pancakes, or French Toast  
Maple Syrup  
Breakfast Potatoes  
Fresh Baked Muffins, Quick Breads,  
Bagels  
Fruit Preserves, Butter, Cream Cheese  
Seasonal Sliced Fruit, Seasonal Berries  
Fruit Yogurts  
Fresh Squeezed Orange Juice  
Assorted Juice  
Fresh Brewed Coffee  
Tazo Tea Selection

### **Brunch Buffet \$30**

Quick Breads, Muffins, Croissants  
Fresh Fruit  
Scrambled Eggs  
Crispy Applewood Smoked Bacon  
French Toast  
Garden Mixed Salad , Balsamic Vinaigrette  
Assorted Rolls, Butter  
Penne Pasta Vodka  
Rosemary Grilled Chicken  
Seasonal Vegetable & Oven Roasted  
Potatoes  
Assorted Cookies & Desserts  
Assorted Juices, Soda  
Freshly Brewed Coffee  
Tazo Tea Selection

## ENHANCE YOUR BREAKFAST BUFFET

Steel Cut Oatmeal \$3.00

Oven Roasted Salmon, Lemon & Dill Sauce \$4.00

All prices subject to 22% service  
charge and 8% sales tax

# BREAKFAST

## BREAKFAST PLATED ENTREE

All Plated Breakfasts are served with Fresh Orange Juice, Bakery Specialties, Fresh Brewed Regular & Decaffeinated Coffee, and a selection of Tazo Tea.

### **Scrambled Eggs \$14**

Aged Cheddar & Chives

### **Orange-Almond Battered Brioche French Toast \$17**

Warm Maple Syrup

### **House-Made Quiche \$16**

Classic Lorraine, Spinach, Mushroom & Goat Cheese, or Tomato Basil

### **Eggs Benedict \$19**

Poached Eggs, Canadian Bacon, Roasted Tomato, Hollandaise on Toasted English Muffins

### **Mixed Grill \$20**

Marinated & Grilled Flat Iron Steak with Scrambled Eggs with Aged Cheddar and Roasted Tomatoes

### **Accompaniment - Select One**

Canadian Bacon

Southern Link Sausage

Hickory Smoked Bacon

Chicken & Apple Sausage

Grilled Hickory Smoked Ham

### **Sides - Select One**

Yukon Gold Home Fries , Leeks, Parsley

Rosemary Roasted Red Bliss Potatoes

Sweet Potato Hash

Stone Ground Grits with Cheddar

Tropical Fruit Martini \$2.00

Yogurt Parfait with Fresh Fruit and House Made Granola \$2.00

\*Customized Plated Breakfast available. Please speak to your Catering Sales Representative.

All prices subject to 22% service charge and 8% sales tax

# A L A C A R T E

## BEVERAGES

China Black Tea (gallon)	\$24
Fresh Fruit punch (gallon)	\$30
Chilled Fruit Juice (gallon)	\$42
Sparkling Water (liter)	\$4
Bottled Water (individual)	\$3
Bottled Juices (individual)	\$3
Café Kubal Coffee (gallon)	\$48
Soft Drinks (individual)	\$2

## BAKE SHOP

Hand Crafted Quick Breads (dozen)	\$31
Gourmet Coffee Cake (dozen)	\$22
French Croissants (dozen)	\$27
Gourmet Jumbo Muffins (dozen)	\$27
Artisan Bagels with Cream Cheese (dozen)	\$30
Warm Jumbo Cinnamon Rolls (dozen)	\$28
Pecan Sticky Buns (dozen)	\$29
Banana, Pumpkin and Blueberry Deep Dish Pancakes (dozen)	\$22
Dessert Bar Squares (dozen)	\$30
Jumbo Cookies (dozen)	\$30
Fudge Brownies (dozen)	\$31
Hot Breakfast Sandwiches (variety available: ham & cheese croissant, sausage biscuit, bagel-egg and cheese, egg-muffin)	\$45

## SNACKS

Fruit Martinis	\$5
Greek Yogurt- Berry and Granola Parfaits	\$5
Premium Greek Yogurt	\$4
Granola and Cereal Bars	\$4
Candy Bars	\$3
Kale Chips	\$5
Whole Fruit	\$1
Seasonal Fresh Fruit and Berries	\$7

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charge and 8% sales tax

# BREAKS

## BREAK SERVICE

### **The Orchard \$11**

Dried Apple, Cranberry & Cinnamon  
Granola  
Sliced Apples, Caramel & Toasted  
Coconut  
Warm Apple Fritters  
Hot or Cold Cider  
Coffee, Decaf & Teas

### **The Half Moon \$13**

Harrison Bakery Half Moon cookies  
Chocolate Covered Strawberries  
Chocolate Dipped Pretzel Rods  
Coffee, Decaf & Teas

### **Trail Mix Bar \$14**

Assorted Dried Fruits  
M&M's  
Granola  
House Spiced Nuts  
Toasted Coconut  
Sesame Sticks  
Coffee, Decaf & Teas

### **The Dome \$16.00**

Tavern Chips  
Caramelized Onion Dip  
House Spiced Nuts  
Mini Corn Dogs  
Jumbo Soft Pretzels, Sweet & Savory  
Assorted Sodas, Bottled Water

### **The Energizer \$15**

Fresh Sliced Fruit & Berries  
Energy & Protein Bars  
Carrot & Celery Sticks, Hummus  
Coffee, Decaf & Teas

### **Concession Stand \$16**

Fresh Popcorn Seasoned with Jamaican Jerk  
House Spiced Nuts  
M&M's  
Twizzlers  
Iced Animal Crackers  
Assorted Sodas, Bottled Water

### **Sundae Bar \$12**

Vanilla, Chocolate, Cookies & Cream Ice  
Cream  
M&M's, Oreo Crumbles, Sprinkles, Nuts,  
Berries, Maraschino Cherries  
Whipped Cream, Caramel, Hot Fudge,  
Strawberry Sauce  
Coffee, Decaf & Teas

### **Chobani Classic \$13**

#### **Build Your Own Parfait**

Chobani Vanilla Greek Yogurt  
House made Granola  
Fresh Berries  
Dried Fruit  
Sliced Almonds  
Toasted Coconut  
Local Honey  
Coffee, Decaf & Teas

# BREAKS

## BREAK SERVICE CONTINUED

### **Indulgence** \$16

Fresh Sliced Fruit & Berries

Lemon Squares

Fantasy Bars

Chocolate Covered Strawberries

Sliced Quick Breads

Coffee, Decaf & Teas

## ENHANCE YOUR BREAK SERVICE

Assortment of Plain and Flavored Chobani Yogurts (each) \$4

Chobani Yogurt, House Made Granola & Fresh Berry Parfaits (each) \$5

Assorted Bagels, Plain, Lite & Chive Cream Cheese (dozen) \$30

Fresh Fruit & Berries, Honey Yogurt Dip (per tray, serves 12) \$84

Whole Fresh Seasonal Fruit (piece) \$1

Bakery Assortment- Scones, Muffins, Cinnamon Rolls, Quick Breads (dozen) \$30

Assorted Fresh Baked Cookies (dozen) \$30

# LUNCH

## BOX LUNCH

Lunch Box Includes Individual Snack, Whole Fruit, Cookie and Bottled Water  
Ask your Catering Sales Representative for additional information.

### **Traditional Box Lunch - Select Three**

Ham and Brie Baguettes \$13

Roast Beef and Asiago Cheese on Baguettes \$15

Turkey and Havarti Cheese on Rustic Wheat \$15

Turkey Avocado on Sourdough \$15

Chicken BLT on Rustic Wheat \$16

Mozzarella and Tomato on Focaccia \$17

Chicken Salad with Apples on White \$16

Italian Combo on a Roll \$15

Mediterranean Veggie on Sundried Tomato Bread \$16

### **Snack – Select One**

Potato chips, Pretzels, Salted Peanuts, Trail Mix, Granola Bar

### **Whole Fruit - Select One**

Banana, Apple

### **Dessert**

Cookie



# LUNCH

## LUNCH BUFFETS

Luncheon Buffet includes Assorted Individual Bags of Chips, Chef's Choice Dessert, Assorted Soda, Fresh Brewed Regular & Decaffeinated Coffee, and a selection of Tazo Tea.

\*Lunch Buffets have a minimum order of 20 guests.

### **Panini Buffet \$24**

\*Your choice of (3) Sandwiches:

Asiago Steak - Seared Steak, Asiago, Cheddar, Lettuce, Tomato, Horseradish Sauce, Focaccia Bread

Chipotle Chicken - Chicken Breast, Applewood Smoked Bacon, Smoked Cheddar Cheese, Sundried Tomato Aioli, Ciabatta Bread

Mediterranean Veggie - Peppers, Feta Cheese, Cucumbers, Lettuce, Tomatoes, Red Onions, Jalapeno Hummus Whole Grain

Turkey, Avocado BLT - Roasted Turkey, Applewood Smoked Bacon, Lettuce, Tomatoes, Avocado, Reduced Mayo, Sourdough

Your choice of (1) Soup:

Tomato Bisque, Chicken Noodle, Minestrone

\*Your choice of (2) Salads:

Caesar Salad, Mixed Greens, Red Bliss Potato Salad, Orzo Pasta Salad, Fruit Salad

### **New York Deli \$22**

Build Your Own

\* Your choice of (2) Meats:

Pastrami, Corned Beef & Turkey

Sliced Rye, White and Wheat Bread and Kaiser Rolls

Chicken Noodle Soup

\*Your choice of (1) Salad:

Caesar Salad, Mixed Greens, Red Bliss Potato Salad, Orzo Pasta Salad

Condiment Station - Variety of Pickles, Pickled Green Tomatoes,

Mustards and Mayonnaise

### **Picnic Buffet \$24**

BBQ Chicken, Burger Sliders and Hot Dogs

Corn on the Cob, Cole Slaw & Relish Tray

\*Your choice of (2) Salads:

Mixed Greens, Red Bliss Potato Salad, Orzo Pasta Salad

All prices subject to 22% service charge and 8% sales tax



## LUNCH BUFFETS CONTINUED

**The 'Syracusan' \$27**

Sliced Turkey, Ham, Salami & Roast Beef, Tuna, Egg Salad with Assorted Sliced Cheeses, Deli Breads, Rolls, Condiments

Garden Salad with Assorted Dressings and Toppings

\*Your choice of (1) Additional Salad:

Pasta Salad, Potato Salad, or Fruit Salad

**Asian Lunch Buffet \$25**

Oriental Grilled Vegetables Sesame Scallions, Shitake Mushrooms, Sweet Onions, Red and Yellow Pepper, Japanese Eggplant, Chinese Long Beans, gently tossed with Tamari Soy and Sesame Oil

Your choice of (1) Entrée:

Crisp Shrimp with Tai Chili Sauce Beef Stir Fry

Teriyaki Lemon Chicken on Fried Rice Cake.

Your choice of (1) Salad:

Tai Cucumber Mango Salad

Chinese Chopped Salad

**Italian Hoagie Buffet \$25**

Chicken Parmesan

Eggplant Parmesan

Sausage & Sweet Peppers

Assorted Rolls

Minestrone Soup

\*Your choice of (1) Salad:

Caesar Salad, Mixed Greens, Red Bliss Potato Salad, Orzo Pasta Salad

## LUNCH BUFFETS CONTINUED

**Market Buffet \$25**

\*Your choice of (3) Sandwiches:

- Ham and Brie Baguettes
- Roast Beef and Asiago Cheese on Baguettes
- Turkey and Havarti Cheese on Rustic Wheat
- Turkey Avocado on Sourdough
- Chicken BLT on Rustic Wheat
- Mozzarella and Tomato on Focaccia
- Chicken Salad with Apples on White
- Italian Combo on a Roll

Mediterranean Veggie on Sundried Tomato Bread

Your choice of (1) Soup:

Tomato Bisque, Chicken Noodle, Minestrone

Your Choice of (2) Salads:

Caesar Salad, Mixed Greens, Red Bliss Potato Salad, Orzo Pasta Salad

**Quesadilla Buffet \$23**

Cheese Quesadilla - Blend of Mozzarella, Asiago and Cheddar Cheese

Chicken Quesadilla - Grilled Sliced Chicken Breast

Steak Quesadilla - Seared Marinated Sliced Tender Steak

Condiment Station

Assorted Salsas - Sour Cream & Guacamole

Chicken Tortilla Soup

\*Your choice of (2) Salads:

Caesar Salad, Mixed Greens, Red Bliss Potato Salad, Orzo Pasta Salad, or Black Bean Corn Salad

**Pasta Buffet \$20**

Cavatelli, Sweet Italian Sausage, Broccoli Rabe, Penne Pasta Primavera

Bowtie Pasta with Chicken and Sundried Tomatoes, Light White Wine Sauce (GF)

Minestrone Soup

\*Your choice of (1) Salad:

Caesar Salad, Mixed Greens, Red Bliss Potato Salad, Orzo Pasta Salad

## ENHANCE YOUR LUNCH BUFFET

Shrimp Quesadilla - Baby Marinated Grilled Shrimp \$5

# LUNCH

## PLATED LUNCH

Plated Lunch Includes Choice of Soup or Salad, Entrée, Dessert, Assorted Soda, Fresh Brewed Regular & Decaffeinated Coffee, and a selection of Tazo Tea.

### **Soup or Salad**

Please select one from the following:

Lentil Soup, Cumin, Smoked Paprika

Roasted Tomato Bisque

Sweet Corn Chowder

Tuscan Potato and Kale Soup

Baby Green Salad, Grape Tomatoes, Radish & Red Onion, Sherry Vinaigrette

Roasted Baby Beet Goat Cheese, Baby Arugula, 5 Spice Walnut, Dill Mustard Vinaigrette

Mixed Greens, Mandarin Orange, Almonds, Raspberry Vinaigrette

Classic Caesar, Romaine Heart, Parmesan Croutons, Caesar Dressing

### **Entrees**

Please select one from the following:

Pumpkin Ravioli, Butter, Sage and Toasted Walnuts \$23

Penne Pasta, Oven Roasted Tomato, Basil and Pecorino \$22

Grilled Mahi Mahi, Jasmine Rice, Bok Choy, Sweet Soy Glaze \$26

Grilled Salmon, Green Bean, Roasted fingerling Potato, Lemon Capers \$25

Roasted Chicken Breast, Wild Mushrooms, Garlic Mashed Potatoes \$23

Florentine Chicken Breast, Fingerling Potato, Capers, Olive and Fennel \$23

Braised Beef Short Rib, Watercress Salad, Chive Potato Puree, Red Wine Sauce \$26

Roast Pork Loin, Roasted Corn Succotash, Garlic Mashed Potatoes \$23

Chef's Salad, Julienne Slices of Ham, Turkey, American and Swiss Cheese Mixed Greens with Tomatoes, Slice Hard Boiled Egg, Ranch Dressing \$22

Chicken Caesar, Grilled Chicken, Romaine Lettuce, Parmesan Cheese, Croutons, Classic Caesar Dressing \$22

### **Desserts**

Please select one from the following:

Chocolate Torte (GF)

Strawberry Cheesecake

Key Lime Pie

Caramelized Apple Tart

All prices subject to 22% service charge and 8% sales tax

## DINNER BUFFETS

Dinner Buffets includes Dessert, Assorted Soda Fresh Brewed Regular & Decaffeinated Coffee, and a selection of Tazo Tea.

\*Dinner Buffets have a minimum order of 20 guests.

### **Italian Inspired Buffet \$42**

Tuscan Bean Soup

Tortellini Alfredo, Cheese Tortellini, Pesto Cream Sauce

Rigatoni Marinara, Tomato Basil Sauce

Chicken Florentine, Spinach and Mozzarella Cheese

Seared Herb Crusted Cod Haddock with Putanesca Sauce

Shrimp Scampi, White Wine Lemon Butter Sauce

Broccoli Rabe With Garlic and Olive Oil

Fresh Mozzarella and Heirloom Tomato Salad

Traditional Caesar Salad, Garlic Crostini

### **South of The Border Buffet \$42**

Chicken Tortilla Soup

Fajitas, Carona Marinated Chicken, Beef with Peppers and Onions

Warm Soft Flour Tortillas

Diced Tomatoes, Lettuce, Cheddar Cheese, Jalapenos, Guacamole and Sour Cream

Spanish Rice

Refried Beans

Baja Salad Greens, Olives, Tomatoes, Scallions, Jalapeno & Jack Cheese with Cilantro Lime Vinaigrette

## ENHANCE YOUR DINNER BUFFET

Shrimp Fajitas \$5

## DINNER BUFFETS CONTINUED

**Fall Harvest \$35**

Roasted Butternut Squash Soup

Caesar Salad, Romaine Lettuce, Parmesan Cheese, Croutons, Caesar Dressing

House Salad, Mixed Greens, Mandarin Orange, Almonds, Poppy Seed Vinaigrette

Grilled Marinated Chicken Breast

Seared Salmon, Herb Dressing

Warm Orzo Pasta Salad, Sundried Tomatoes, Black Olives, Artichoke Hearts and

Capers with Olive Oil and Herbs

**Asian Inspired \$35**

Egg Drop Soup

Crisp Romaine, Cashews, Sweet Pepper, Crispy Shallots, Ginger-Soy Vinaigrette

Orange Glazed Chicken

Sesame Tuna, Rice Noodle Salad, Sweet Chili Sauce in "to go" Boxes

Coconut Jasmine Rice

Stir Fried vegetables

**Chilled Buffet \$35**

Sweet Corn Chowder

Baby Spinach Salad, Strawberries, Goat Cheese, Red Wine Vinaigrette

Grilled Skirt Steak, Horseradish Sauce

Grilled Chicken Over Cobb Salad

Penne Pasta Salad, Diced Tomatoes, Mozzarella Cheese, Basil Sauce

# DINNER

## PLATED DINNER

Plated Dinner Includes Choice of Soup or Salad, Entrée, Starch, Vegetable, Dessert, Assorted Soda Fresh Brewed Regular & Decaffeinated Coffee, Iced Tea and a Selection of Tazo Tea.

### Soup or Salad

Please select one from the following:

Lentil Soup, Cumin, Smoked Paprika

Roasted Tomato Bisque

Sweet Corn Chowder

Tuscan Potato and Kale Soup

Baby Green Salad, Grape Tomatoes, Radish and Red Wine Vinaigrette

Roasted Baby Beet, Goat Cheese, Baby Arugula, 5 Spice Walnuts, Dill Mustard Vinaigrette

Mixed Green Salad, Mandarin Orange, Almonds, Poppy Seed Vinaigrette

Classic Caesar, Romaine Heart, Parmesan Croutons, Caesar Dressing

### Entrees

Please select one from the following:

Pumpkin Ravioli, Butter, Sage and Toasted Walnuts \$26

Filet Mignon, Twin Medallions of Center Cut Tenderloin, Peppercorn Sauce \$44

Duet of Filet Mignon and Grilled Seared Salmon, Pinot Noir Demi Glaze \$41

Queen Cut Roasted Prime Rib, Rosemary Au Jus \$40

Beef Short Rib, Wild Mushroom Ragout \$37

Twin Crab Cake, Lump Crab Cakes with Old Bay Dressing, Remoulade \$45

Grilled Salmon, Soy Ginger Glaze \$32

Grilled Paiche (amazon cod), Farro, Sweet Peas, Lemon Herb Butter \$32

Rosemary Chicken Breast, Breaded, Roasted Garlic Sauce \$30

Chicken Florentine, Breast Filled with Spinach and Leeks, Morel Mushroom Sauce \$30

Chick Pea & Roasted Tomato Tart \$30

## PLATED DINNER CONTINUED

**Starch**

\*Your choice of (1)

Roasted Red Potatoes

Fingerling Potatoes

Garlic Mashed Potatoes

Jasmine Rice

**Vegetable**

\*Your choice of (1)

Chef Medley

Ratatouille

Green Beans and Garlic

Broccoli

Seasonal Vegetable

**Desserts**

\*Your choice of (1)

Chocolate Mousse

Turtle Cheesecake

Strawberry Cheesecake

Key Lime Pie

Apple Pie a la Mode

Flourless Chocolate Torte (GF)

## ENHANCE YOUR PLATED DINNER

Margarita Flat Bread, Fresh Mozzarella, Tomatoes and Basil on Grilled Naan \$7

Hot Artichoke and Spinach Dip, Served with Pita Bread \$8

Shrimp Cocktail, Jumbo Chilled Shrimp, Cocktail Sauce and Lemon Wedge \$10

Maryland Crab Cake, Remoulade Sauce \$12



## COLD H O R D ' O E U V R E S

Minimum order of 100 pieces per item.

**Vegetarian**

Toasted Pita, Hummus, Olive and Cucumber \$400

Eggplant Bruschetta \$400

Brandied Apricot, Blue Cheese and Walnut \$400

Oven Roasted Tomato and Olive Tapenade, Semolina Toast \$400

Vietnamese Spring Rolls \$450

Beet Snaps- Ginger Snaps topped with pickled beets, curried chevre, candied ginger & fresh dill \$400

Seasonal Bruschetta \$400

Cranberry Brie & Prosciutto Crostini with a balsamic reduction \$400

Antipasto Skewers- prosciutto, marinated artichoke hearts, fresh mozzarella, basil leaves, grape tomatoes and olives \$400

Goat Cheese & Berry Compote Crisp- Two Kids goat cheese with port marinated seasonal berries and local honey \$450

Bee Gravlax with preserved lemon, dill crème fraiche and micro greens \$400

Stuffed Belgian Endive with gorgonzola and candied pecans \$450

**Beef**

Sliced Steak, Horseradish Cream Herb Crouton \$450

**Seafood**

Smoked Salmon, Goat Cheese and Radish, Brioche Toast \$450

Smoked Trout Crostini with Shaved Fennel and Dill Crème Fraiche \$450

**One Hour of Passed Hors D'oeuvres**

Choose 3 Chilled and 3 Hot \$17

Choose 4 Chilled and 4 Hot \$21

Choose 5 Chilled and 5 Hot \$26

## HOT HOR D' OEUVRES

Minimum order of 100 pieces per item.

**Vegetarian**

Mini Egg Rolls \$400

Individual Quiche \$400

Spanakopita \$400

Pear and Brie Purse \$450

Caramelized Onion and Apple Tart \$400

Beemster Gouda & Sopresatta "Grilled Cheese"- on Onion Rye with Kalamata Pistou \$400

Stuffed Artichoke Hears with Asiago and Gremolata \$400

**Beef & Pork**

Mini Reuben \$450

Mini Beef Wellington \$450

Baked Stuffed Salt Potatoes Hollowed, and Stuffed with Ham and Cheddar Mousse \$400

Texas Poppers- Fresh Jalapenos Stuffed with Cheddar and Cream Cheese, Wrapped in Bacon and Baked \$400

**Seafood**

Scallops In Bacon \$500

Crab Spring Rolls \$500

Crab Rangoon \$500

Scallop or Shrimp In Bacon \$500

Coconut Lobster Tail \$600

Crab Stuffed Mushroom Caps \$400

Scallop Wontons Seared Scallops on a Wonton Crisp with a Curried Cream Cheese Base, Garnished with Pickled Ginger and Black Sesame Seeds \$500

Panko Crusted Crab Cakes with Spicy Mustard and Dill Sauce \$500

**Chicken**

Mini Chicken Cordon Bleu \$450

Jerk Duck Breast- Medium Rare, Wrapped Around Pickled Red Grapes \$500

Thai Chicken Spring Roll \$400

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## RECEPTION STATIONS

Add Chef Attendant at (1) Station \$50

**Carving Station**

Brioche Silver Dollar Rolls

\*Your choice of (1) Meat :

Roast Rack of Colorado Lamb, Rosemary Sauce \$15.95

Roast Loin of Pork, Apricot &amp; Shallots (\$10.95)

Top Round of Beef, Onion Jam \$10.95

Beef Tenderloin , Béarnaise Sauce \$14.95

Honey Glazed Ham, Spicy Mustard \$8.95

Turkey Breast , Cranberry &amp; Horseradish \$9.95

**Wok Station \$10.95**

Your choice of (2) Meats:

Seasoned Beef, Chicken or Seafood

Stir Fried Vegetables

Sweet &amp; Sour Pork Stir Fry

Scallops &amp; Snow Peas

**Pasta Station 10.95**

Your Choice of Two (2) Pastas:

Rigatoni, Penne, Orecchiette , Cheese Filled Tortellini

Your Choice of Two (2) Sauces:

Pesto &amp; Sun Dried Tomatoes, San Marzano Tomato &amp; Basil, Primavera, Bolognese, Alfredo or Italian Sausage, Broccoli Rabe, Garlic Confit

**Crepe Station \$10.95**

Your choice of (1) Filling:

Shiitake Mushrooms in a Wild Mushroom Cream

Sea Scallops with Chives, Three Pepper Sauce

Prosciutto &amp; Sun Dried Tomatoes, Pesto Sauce

Primavera Vegetables, Basil Marinara

**Potato Bar \$9.95**

Yukon Gold Mashed Potatoes, Whipped Sweet Potatoes, Baked Marble Potatoes,  
 Crumbled Blue Cheese, Shredded Cheddar Cheese, Crispy Shallots, Scallions, Bacon  
 Bits, Sour Cream, Broccoli, Candid Pecans, Mini Marshmallows, Caramelized Onions,  
 Roasted Mushrooms

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## RECEPTION STATIONS CONTINUED

**Dim Sum Station \$8.95**

Displayed in Traditional Steamer Baskets

Shrimp Hargow, Pork Soup Dumplings, Turkey Pot stickers, Sho Mai, Barbeque Pork Bao  
XO sauce, Ginger Soy Dip, Roasted Chili Paste

**Bruschetta Station \$7.95**

Assortment of Grilled Harrison's Bakery Breads & Lavosh Crisps

Foraged Mushroom & Rosemary, Tomato Basil, Roasted Eggplant, Artichoke & Fine  
Herb, Cannellini bean spread, Sundried Tomato & Goat Cheese

**The After Hours \$10.95**

Your choice of (2) :

Angus Beef & Cheddar Sliders, Crispy Buffalo Chicken Sliders, Mini Crab Cake Sliders  
Tatar Tots, Mini Nacho Plates, Individual Gravy Fries

**Dessert Station \$11.95**

Your choice of (4):

Chocolate Covered Cheesecake Lollipops, Tiramisu Shooters, Assorted Petit Fours  
Vanilla Bean Crème Brulee, Mini Cannoli's, Bite-Sized Red Velvet Cupcakes, Lemon  
Bars, Cake Pops, Fresh Fruit Tarts

## ENHANCE YOUR RECEPTION

Artisan Cheese Board, Honey, Baguette \$7

International Cheese Board, Imported Cheese, baguette \$9

Antipasto Platter, Assorted Salumi, Cheeses, Marinated Vegetables, Olives, Served  
with Italian Bread \$10

Seasonal Fresh Fruit, Assorted Sliced Fruits Garnished with Berries \$8

Garden Crudité, Assorted Fresh Vegetables Displayed, Hummus \$6

Corn Tortilla Chips, Assorted Salsas And Guacamole \$7

# BEVERAGES

## FAMILIAR BRANDS

Vodka	New Amsterdam
Gin	New Amsterdam
Rum	Cruzan
Tequila	Sauza
Cognac	Courvosier
Scotch	Cutty Sark
Bourbon	Jim Beam
Whiskey	Canadian Club

Add ons:	
Maker's Mark	\$3
Crown Royal	\$3
New Amsterdam Flavor	\$3
Captain Morgan	\$3
Jack Daniels	\$3
Tanqueray	\$2
Effen Vodka	\$2
Tito's	\$2

Included Beer (Pick 5)
Budweiser
Bud Light
Coors Light
Corona
Corona Light
Labatt Blue
Labatt Blue Light
Michelob Ultra
Miller Lite
Sam Adams Boston

Add ons:	
Blue Moon	\$1
BD Root Beer	\$1
Beak & Skiff Cider	\$1
Goose Island	\$1
Leinenkugels	\$1
Sam Adams Rebel	\$1
Sam Adams Season	\$1
Saranac Seasonal	\$1
Stella Artois	\$2

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# BEVERAGES

## PREMIUM BRANDS

Vodka	Pinnacle	Add ons:	
Gin	Pinnacle	Grey Goose	\$4
Rum	Bacardi or Captain Morgan	Pinnacle Flavor	\$3
Tequila	Espolon	Bacardi or Captain Morgan	\$3
Cognac	Hennesey VS	Maker's Mark or Jim Beam	\$3
Scotch	Dewars	Tanqueray	\$2
Bourbon	Maker's or Jim Beam	Tito's	\$2
Whiskey	Crown Royal	Effen Vodka	\$2

Included Beer (Pick 5)	Add ons:	
Budweiser	Blue Moon	\$1
Bud Light	BD Root Beer	\$1
Coors Light	Beak & Skiff Cider	\$1
Corona	Goose Island	\$1
Corona Light	Leinenkugels	\$1
Labatt Blue	Sam Adams Rebel	\$1
Labatt Blue Light	Sam Adams Season	\$1
Michelob Ultra	Saranac Seasonal	\$1
Miller Lite	Stella Artois	\$2
Sam Adams Boston		

SEE PAGE 23 FOR PRICING

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## BOUTIQUE BRANDS

## BEVERAGES

Vodka	Grey Goose	Add ons:	
Gin	Bombay Sapphire	Ketel One Flavor	\$4
Rum	Plantation or Appleton	Grey Goose Flavor	\$4
Tequila	Espolon Respo	Pinnacle Flavor	\$3
Cognac	Hennessey VS	Tito's	\$2
Scotch	Macallan 12 or Johnny Black	Captain Morgan	\$2
Bourbon	Basil Hayden's	Bacardi Rum	\$2
Whiskey	Jack Daniels		

### Included Beer (Pick 5)

Budweiser  
Bud Light  
Coors Light  
Corona  
Corona Light  
Labatt Blue  
Labatt Blue Light  
Michelob Ultra  
Miller Lite  
Sam Adams Boston

### Add ons:

Blue Moon \$1  
BD Root Beer \$1  
Beak & Skiff Cider \$1  
Goose Island \$1  
Leinenkugels \$1  
Sam Adams Rebel \$1  
Sam Adams Season \$1  
Saranac Seasonal \$1  
Stella Artois \$2

SEE PAGE 23 FOR PRICING

All prices subject to 22% service  
charge and 8% sales tax



# BEVERAGES

## Price Per Drink

Cash (tax & service charge

Hosted included)

<i>Familiar</i>	\$6.00	\$7.00
<i>Premium</i>	\$7.00	\$8.00
<i>Boutique</i>	\$9.00	\$9.00
Domestic	\$3.75	\$4.00
Import/Craft	\$5.00	\$6.00
Wine Tier 1	\$6.00	\$7.00
Wine Tier 2	\$7.00	\$8.00
Soft Drinks	\$2.75	\$3.00
Juices	\$2.75	\$3.00

## After Dinner Drinks and Cocktails

Liqueurs & Cordials	\$7.50	\$9.00
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## Hosted Bar Per Hour

Includes Mixed drinks, Beer, Wine Tier 1, and Soft Drinks

### 1st Hour Additional Hours

Familiar	\$12.00	\$8.00
Premium	\$15.00	\$9.00
Boutique	\$17.00	\$10.00

## Additional Beverages

House Champagne	\$39.00 per bottle
Sparkling Grape Juice	\$20.00 per bottle
Champagne Punch	\$50.00 per gallon
Fruit Punch	\$28.00 per gallon

A \$100 bartender fee will apply to all bars. A \$100 Cashier fee will apply to all cash.

# B E V E R A G E S

## White Wines

## Per Bottle

Tier 1	Canyon Road	Pinot Grigio	\$25.00
	Canyon Road	Sauv Blanc	\$25.00
	Canyon Road	Chard	\$25.00
	Salmon Run	Reisling	\$25.00
Tier 2	Wagner	Riesling	\$32.00
	Benvolio	Pinot Grigio	\$35.00
	Flint & Steel	Sauv Blanc	\$35.00
	Rodney Strong	Chard	\$35.00

## Red Wines

## Per Bottle

Tier 1	Canyon Road	Merlot	\$25.00
	Canyon Road	Pinot Noir	\$25.00
	Canyon Road	Cab Sauv	\$25.00
Tier 2	Rodney Strong	Merlot	\$35.00
	Rodney Strong	Pinot Noir	\$35.00
	19 Crimes	Shiraz	\$35.00
	Avalon	Cab Sauv	\$35.00

## Sparkling & Champagne

## Per Bottle

House	Veuve de Vernay	BR	\$39.00
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