



Continental Breakfasts

Prices are per Guest, Based on a 90 Minute Service, Requires No Minimum and include Freshly Brewed Regular and Decaffeinated Coffee, Hot Cocoa and a Selection of Specialty Teas

THE CONTINENTAL

\$22.00 Per Guest

- **Orange and Apple Juice**
- **Season's Picked Fresh Whole Fruit** (V, DF, GF, VE)
- **Sliced Seasonal Fruits and Berries** (V, DF, GF, VE)
- **Freshly Baked Morning Pastries** (V)

THE EXECUTIVE CONTINENTAL

\$24.00 Per Guest

- **Orange and Apple Juice**
- **Season's Picked Fresh Whole Fruit**
- **Sliced Seasonal Fruits and Berries**
- **Freshly Baked Morning Pastries**

Choice of Two:

- **New York Style Bagels** | Regular Cream Cheese (V)
 - Sliced Smoked Salmon | Add 5
- **Assorted Breakfast Cereals** | Whole Milk (*Oat and Almond Milk on Request*) (V)
- **Individual Low-fat Fruit Yogurts** (GF)
- **Fruit Yogurt Parfait** | Granola and Berries (GF)

ENHANCEMENTS

Prices Apply only when Accompanied with a Continental or Executive Continental Breakfast

Breakfast Sandwiches | 8 per Guest

- **Fresh Baked Croissant** | Breakfast Ham, Cheddar, Egg
- **Bagel Sandwich** | Fried Egg, Breakfast Sausage, Cheddar
- **English Muffin Sandwich** | Applewood Smoked Bacon, Fried Egg, American Cheese
- **Denver Omelet** on an English Muffin
- **Croissant** | Smoke House Ham, Scrambled Egg, Swiss

Fluffy Scrambled Eggs (V) | 4

Choice of Hardwood Smoked Bacon or Country Sausage (GF) | 5

Fruit Yogurt Parfait (V, GF) | Granola and Berries | 5

Steel-Cut Oatmeal (V, GF) | Brown Sugar, Dried Fruits, Nuts, and Milk | 6

Stone Ground Grits | Bacon Bits, Cheddar Cheese, Brown Sugar, Hot Sauce | 5

Hard Boiled Eggs (V) | 24 Doz

Local Bakeshop Glazed Doughnuts (V) | 36/Dozen

V = Vegetarian, DF = Dairy Free, VE = Vegan, GF = Gluten Free

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Breakfast Buffet

Prices are per Guest, Based on a 90 Minute Service, Requires 20 Guests Minimum and include Freshly Brewed Regular and Decaffeinated Coffee, Hot Cocoa and a Selection of Specialty Teas

BREAKFAST BUFFET

\$32.00 Per Guest

- Orange and Apple Juice
- Sliced Seasonal Fruits and Berries
- Freshly Baked Morning Pastries
- An Assortment of Breakfast Cereals | Bananas, Whole Milk (Oat or Almond Milk Upon Request)
- Individual Low-fat Fruit Yogurts (V, GF)
- Scrambled Eggs (V)

Substitute Scrambled Eggs

- Scrambled Egg Whites (GF, V) | Fresh Herbs
- Scrambled Eggs (V, GF) | Cheddar Cheese, Fresh Herbs
- Scrambled Eggs | Chorizo, Onions, Peppers | Add 3
- Denver Scramble | Green Pepper, Ham, Onion, Cheddar | Add 3

Choice of Two:

- Hardwood Smoked Bacon
- Pork Sausage
- Turkey Sausage
- Grilled Smokehouse Ham
- Chicken Apple Sausage | Add 3

Choice of One:

- Roasted Breakfast Potatoes
- Hash Browns
- Southern Style Grits | Cheddar Cheese

Choice of One:

Served with Warm Maple Syrup, Whipped Butter

- French Toast (V)
- Buttermilk Pancakes (V)

BREAKFAST TABLE ENHANCEMENTS

Priced to Accompany the Breakfast Buffet

Farm Fresh Egg Omelet Station** | 14

Proteins | Diced Smokehouse Ham, Bacon

Cheeses | Cheddar, Swiss

Toppings | Sliced Mushrooms, Diced Bell Peppers, Chopped Sweet Onions, Spinach Leaves, Salsa

Thin Sliced Smoked Salmon Display | 16

Assorted Bagels, Regular and Flavored Cream Cheese, Capers, Red Onion, Sliced Tomatoes and Chopped Egg

Avocado Toast Bar | 12

Fresh Crushed Avocado and Assorted Toasts

Toppings | Feta, Cucumber, Tomatoes, Red Onion, Chopped Egg, Chopped Bacon, Fresh Herbs, Olive Oil, Balsamic Reduction

+ Sliced Smoked Salmon | Add 5

** Requires an Attendant | 125

50 Guests per Station

CATSKILL BREAKFAST BUFFET

\$39.00 Per Guest

- Orange, Apple and Cranberry Juice
- Sliced Seasonal Fruits and Berries
- Yogurt with Honey and Granola
- Chef's Selection of Fresh Baked Pastries
- Assorted Bagels | Cream Cheese
 - Sliced Smoked Salmon | Add 5
- Steel Cut Oatmeal | Brown Sugar and Raisins
- Scrambled Eggs | Cheddar Cheese and Scallion
- Applewood Smoked Bacon
- Sage Scented Sausage
- Country Home Fried Lyonnaise Potatoes
- Creamy Grits | Bacon, Cheddar Cheese and Brown Sugar
- Buttermilk Biscuits with Sausage Gravy

Pricing Based on a Minimum Guarantee of 25 Guests; Guarantees Under 25 Guests Will Incur an Additional Charge of \$150.

BRUNCH IT UP

\$20.00 Per Guest

*Only Available with the Purchase of Breakfast Buffet**Select Two Salads, One Entrée and Two Desserts***Choice of Two Salads:**

- **Baby Field Greens Salad** (V, GF) | Grape Tomato, English Cucumber, Julienne Vegetable, Balsamic Vinaigrette
- **Crisp Caesar Salad** (V) | Romaine Hearts, Shaved Parmesan, Focaccia Croutons, Caesar Dressing
- **Baby Spinach Salad** (V) | Candied Walnuts, Pears, Gorgonzola, Herb Vinaigrette
- **Greek Salad** (V, GF, DF, VE) | Cucumbers, Kalamata Olives, Red Onions, Grape Tomato, Balsamic Vinaigrette
- **Mediterranean Quinoa Salad** (VE, GF) | Diced Red Onion, Bell Peppers, Kalamata Olives, Feta, Herbed Vinaigrette
- **Caprese Salad** (V, GF) | Bocconcini, Cherry Tomato, Basil Leaves, Balsamic Vinaigrette
- **Smoked Salmon Display** (GF) | Assorted Bagels, Cream Cheese, Capers, Chopped Hard Boiled Eggs, Diced Red Onions
- **Grilled Vegetables** (V, GF, DF, VE) | Eggplant, Yellow and Zucchini Squash, Red Bell Pepper, Red Onions, Asparagus, Portobello Mushrooms
- **Mini Latkes** (V, GF) | Sour Cream, Apple Sauce

Choice of One Entrée:

- **Pan Seared Chicken Breast** (GF) | Lemon, Capers, Oven Dried Tomatoes, Roasted Potatoes
- **Grilled Flank Steak** (GF) | Roasted Potatoes, Peppers, Green Onion, Red Wine Demi Glace
- **Slow Cooked Brisket** (GF) | Carrots, Celery, Tomatoes, Onion
- **Grilled Salmon** | Sun-dried Tomato Orzo, Smoked Tomato Beurre Blanc
- **Poached Salmon** | Dill Aioli
- **Baked Cod** | Fresh Herbs, Extra Virgin Olive Oil, Lemon
- **Baked Macaroni & Cheese** (V)

Choice of Two Desserts:

- Flourless Chocolate Cake | Crème Anglaise (GF)
- Salted Caramel Apple Tart | Cinnamon Whipped Cream
- Carrot Cake | Cream Cheese Frosting
- Key Lime Tart
- New York Cheesecake

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Morning Breaks

Priced per Guest and Requires No Minimum

HOT BEVERAGES | Freshly Brewed Regular and Decaffeinated Coffee, Hot Cocoa (AM) and a Selection of Specialty Teas

INDIVIDUAL COLD BEVERAGES | Pepsi's® Collection of Soft Drinks, Pepsi Zero Sugar, Bubly Sparkling Water, and Bottled Water

PITCHERS | Pitchers of Pepsi's Collection of Soft Drinks and a Water Station

ENHANCED BEVERAGES | The Cold Beverage Collection Plus Three (3) Additional Items from the Enhanced Section Below

BEVERAGE SERVICE

90-Minute Beverage Service

- Hot Beverages | 8
- Cold Beverages/Pitchers | 5
- Cold Beverages/Individual | 6
- Enhanced Beverages | 7
- Hot and Cold Beverages/Pitchers | 13
- Hot and Cold Beverages/Individual | 14
- Hot and Enhanced Beverages | 15

Half-Day Beverage Service

Refreshed up to Four Hours

- Hot Beverages | 12
- Cold Beverages/Pitchers | 8
- Cold Beverages/Individual | 9
- Enhanced Beverages | 11
- Hot and Cold Beverages/Pitchers | 20
- Hot and Cold Beverages/Individual | 21
- Hot and Enhanced Beverages | 23

All-Day Beverage Service

Refreshed up to Eight Hours

- Hot Beverages | 20
- Cold Beverages/Pitchers | 13
- Cold Beverages/Individual | 15
- Enhanced Beverages | 18
- Hot and Cold Beverages/Pitchers | 33
- Hot and Cold Beverages/Individual | 35
- Hot and Enhanced Beverages | 38

Enhanced Beverage

Must Select Three

- CELSIUS® Energy Drinks
- Pure Leaf Iced Teas
- Gatorade | G Zero
- Starbucks® Frappuccino
- Red Bull Energy Drinks
- Assorted Naked Brand Smoothies
- Coconut Water
- San Benedetto Still and Sparkling

AM BOOST

Based on up to 90 Minutes of Service

Price for up to 3 | 15

Price for up to 5 | 20

- **Designer Trail Mix Station** (GF) | Raisins, Granola, Sunflower Seeds, Almonds, Mixed Dried Fruits, Banana Chips
- **Assorted Granola Bars** (GF)
- **Season's Picked Fresh Whole Fruit** (GF, V, VE)
- **Sliced Melons, Seasonal Fruits and Berries** (GF, V, VE)
- **Fruit Yogurt Parfait** | Granola and Berries
- **Selection of NY Style Bagels** (V) | Plain and Flavored Cream Cheese
- **Display of Fresh Baked Breakfast Breads and Muffins** (V)
- **Warm Cinnamon Rolls** (V) | Cream Cheese Frosting
- **Fruit and Brie Skewers** (V)
- **Hard Boiled Eggs** (V)
- **Avocado Toast** (V) | Crushed Avocado, Tomato, Red Onion, Feta, Everything Bagel Seasoning Olive Oil, Sea Salt | Add 3

PROCURE IMPACT BREAK

\$22.00 Per Guest

****Must Order At Least Two Weeks in Advance****

Each approved vendor in the Procure Impact Marketplace employs individuals with barriers to work and each purchase creates meaningful jobs and supportive services that help vulnerable populations build a brighter future – including survivors of trafficking, refugees, individuals with disabilities, veterans and individuals who have experienced trauma, poverty, homelessness, and incarceration.

- **Pretzel Rods Tri Pack** by Cameron's Coffee and Chocolates
- **Dark Chocolate & Sea Salt Granola** by Out of the Blue
- **Cameron's Trail Mix** by Cameron's Coffee and Chocolates
- **Sugar and Cinnamon Almonds** by Cameron's Coffee and Chocolates
- **Display of Fresh Baked Breakfast Breads and Muffins** (V)

THE ULTIMATE INFUSED WATER STATION

\$5.00 Per Guest

Select up to Three Flavors

Orange, Lemon, Lime, Green Apple, Strawberries, Watermelon, Cantaloupe, Honeydew, Cucumber, Basil, Cinnamon, Cilantro, Mint, Lavender

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Afternoon Breaks

Priced per Guest and Requires No Minimum

HOT BEVERAGES | Freshly Brewed Regular and Decaffeinated Coffee, and a Selection of Specialty Teas

INDIVIDUAL COLD BEVERAGES | Pepsi's® Collection of Soft Drinks, Pepsi Zero Sugar, Bubly Sparkling Water, and Bottled Water

PITCHERS | Pitchers of Pepsi's Collection of Soft Drinks and a Water Station

ENHANCED BEVERAGES | The Cold Beverage Collection Plus Three (3) Additional Items from the Enhanced Section Below

BEVERAGE SERVICE

90-Minute Beverage Service

- Hot Beverages | 8
- Cold Beverages/Pitchers | 5
- Cold Beverages/Individual | 6
- Enhanced Beverages | 7
- Hot and Cold Beverages/Pitchers | 13
- Hot and Cold Beverages/Individual | 14
- Hot and Enhanced Beverages | 15

Half-Day Beverage Service

Refreshed up to Four Hours

- Hot Beverages | 12
- Cold Beverages/Pitchers | 8
- Cold Beverages/Individual | 9
- Enhanced Beverages | 11
- Hot and Cold Beverages/Pitchers | 20
- Hot and Cold Beverages/Individual | 21
- Hot and Enhanced Beverages | 23

All-Day Beverage Service

Refreshed up to Eight Hours

- Hot Beverages | 20
- Cold Beverages/Pitchers | 13
- Cold Beverages/Individual | 15
- Enhanced Beverages | 18
- Hot and Cold Beverages/Pitchers | 33
- Hot and Cold Beverages/Individual | 35
- Hot and Enhanced Beverages | 38

Enhanced Beverage

Must Select Three

- CELSIUS® Energy Drinks
- Pure Leaf Iced Teas
- Gatorade | G Zero
- Starbucks® Frappuccino
- Red Bull Energy Drinks
- Assorted Naked Brand Smoothies
- Coconut Water
- San Benedetto Still and Sparkling

PM RECHARGE

Based on up to 90 Minutes of Service

Price for up to 3 | 15

Price for up to 5 | 20

- **Individual Bags of White Cheddar Popcorn and Cracker Jacks**
- **Season's Picked Fresh Whole Fruit** (V, VE, GF)
- **Sliced Melons, Seasonal Fruits and Berries**
- **Hummus Trio** (V, VE, GF) | Toasted Pita Chips, Fresh Vegetables
- **Fiesta Chips** | Salsa
 - Guacamole (V, VE, GF) | Add 2
 - Warm Queso (V, GF) | Add 2
- **Assorted Dessert Bars**
- **Crudité Display** (V, GF) | Buttermilk Ranch and Blue Cheese Dips
- **Assorted Bags of Potato Chip, Pretzels, Corn Chips** (V, GF)
- **Warmed Bavarian Pretzels** (V) | Honey Mustard and Stone Ground Mustards
 - Queso | Add 2
- **Assorted Home Baked Cookies**
- **Assorted Granola Bars**
- **Designer Trail Mix Station** (V) | Mixed Nuts, Dried Fruits, Wasabi Peas, Cocktail Pretzels, Raisins, Sunflower Seeds, M&Ms
- **Selection of Three Artisan Cheeses** | Crackers, Seasonal Berries, Whole Grain Mustard, Preserves | Add 5

THE ULTIMATE INFUSED WATER STATION

\$5.00 Per Guest

Select up to Three Flavors

Orange, Lemon, Lime, Green Apple, Strawberries, Watermelon, Cantaloupe, Honeydew, Cucumber, Basil, Cinnamon, Cilantro, Mint, Lavender

PROCURE IMPACT BREAK

\$22.00 Per Guest

*****Must Order At Least Two Weeks in Advance*****

Each approved vendor in the Procure Impact Marketplace employs individuals with barriers to work and each purchase creates meaningful jobs and supportive services that help vulnerable populations build a brighter future – including survivors of trafficking, refugees, individuals with disabilities, veterans and individuals who have experienced trauma, poverty, homelessness, and incarceration.

- **Chocolate Chip Oatmeal Cookies** *by Women's Bean Project*
- **Maple Walnut Ice Cream Popcorn** *by Prospector Popcorn*
- **Summer Harvest Gummies** *by Women's Bean Project*
- **Gochujang BBQ Cashews** *by Cameron's Coffee and Chocolates*
- **Seasonal Crudité** | Hummus and Caramelized Onion Dip

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Plated Lunch

Plated Luncheons Require a Minimum of 20 Guests and Include Three Courses, Artisanal Bread and Sweet Butter, and Assorted Soft Drinks. Freshly Brewed Regular and Decaffeinated Coffee, a Selection of Specialty Teas available on Request
Split Menu | Higher Price Prevails | Chef's Selection Starch and Vegetable

FIRST COURSE

Please Select One Salad or Soup

Select Salad and Soup | Add 4

- **House Salad** (V, VE) | Cucumbers, Tomatoes, Carrots, Greens, Balsamic Vinaigrette (GF)
- **Crisp Caesar Salad** (V) | Romaine Hearts, Shaved Parmesan, Focaccia Croutons, Caesar Dressing
- **Baby Spinach Salad** (V) | Candied Walnuts, Apples, Bleu Cheese Crumble, Herb Vinaigrette
- **Kartrite Wedge** (GF) | Crispy Bacon, Bleu Cheese Crumble, Red Onions, Marinated Tomatoes, Blue Cheese Dressing
- **Roasted Tomato Basil Soup** (GF VE)
- **Grandma's Chicken Noodle Soup**
- **Broccoli Cheddar Soup** (V)

MAIN COURSE

Please Select One Hot or Chilled Entrée

Chilled Entrées

- **Catskill Cobb** (GF) | 27
Baby Greens, Grilled Chicken, Bacon, Egg, Crumbly Blue, Tomatoes, Cucumber, Red Onions, Balsamic Vinaigrette
- **Grilled Chicken Caesar Salad** | 27
Sliced Chicken, Romaine Hearts, Shaved Parmesan, Focaccia Croutons, Caesar Dressing
 - ◊ Substitute Grilled Shrimp | Add 6
 - ◊ Substitute Grilled Flank Steak | Add 6
 - ◊ Substitute Seared Salmon | Add 6

MAIN COURSE (CONT)

Hot Entrées

Includes Chef's Choice of Seasonal Vegetable

- **Lemon Chicken Française** | 35
Chive Whipped Potatoes, Citrus Wine Butter Sauce
- **Herb Roasted Airline Chicken Breast** | 37
Fingerling Potatoes, Pan Jus
- **Southwest Grilled Flank Steak** (GF, DF) | 41
Maduro Mash, Black Bean Corn Salsa, Chimichurri Sauce
- **Pan Roasted Salmon** | 39
Sun Dried Tomato Orzo, Smoked Tomato Beurre Blanc

VEGETARIAN ENTRÉE

Please Select One

- **Penne Primavera** | Roasted Vegetables, Baby Spinach, Pesto Cream
- **Seared Trumpet Royale Mushroom "Scallops"** | Ratatouille, Crispy Polenta Gnocchi, Tomato-Basil Sauce
- **Quinoa Stuffed Portobello** | Seasonal Vegetables, Salmoriglio Sauce (VE)

FINAL COURSE

Please Select One

- **Flourless Chocolate Cake** | Crème Anglaise (GF)
- **Salted Caramel Apple Tart** (V) | Cinnamon Whipped Cream
- **Key Lime Tart** (V) | Vanilla and Raspberry Sauce
- **New York Cheesecake** (V) | Dolce du Leche Glaze
- **Chocolate Decadence Cake** (V) | Whipped Cream
- **Carrot Cake** (V) | Cream Cheese Frosting
- **Platter of Assorted Mini Desserts for the Table** | Add 4

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Chilled Lunch Buffets

Buffet Luncheons Require a Minimum of 20 Guests and Include

Freshly Brewed Regular and Decaffeinated Coffee, a Selection of Specialty Teas, and Assorted Soft Drinks

Value Pricing is Available on the Indicated Day

SIMPLY SANDWICHES

\$46.00 Per Guest

Monday Through Thursday Value Price | 41

Chef's Seasonally Inspired Soup

Crisp Caesar Salad (V) | Romaine Hearts, Shaved Parmesan, Focaccia Croutons, Caesar Dressing

Whole Grain Mustard Potato Salad

Homemade Coleslaw

Please Select Three Sandwiches:

- **Sliced Roast Beef on Rye** | Aged Cheddar, Lettuce, Tomato, Grilled Onion, Horseradish Mayonnaise
- **Grilled Chicken on Ciabatta** | Roasted Red Peppers, Crisp Romaine Leaves, Grilled Red Onion, Pesto Aioli
- **Roasted Turkey Club on Multi-Grain** | Bacon, Lettuce, Tomato, Havarti, Herb Aioli
- **Caprese on Baguette** | Fresh Mozzarella, Beefsteak Tomato, Basil, Balsamic Glaze, Pesto Aioli (V)
- **Roasted Chicken Salad on Kaiser** | Lettuce, Tomato, Tarragon Aioli

Housemade Kettle Chips, Pickles, Pepperoncini, Olives

Dessert

Home Baked Cookies (V)

Assorted Dessert Bars (V)

FROM THE FARMERS PRODUCE STAND

\$46.00 Per Guest

Monday Through Thursday Value Price | 41

Chef's Seasonally Inspired Soup

Caprese Salad (V, GF) | Ciliegine, Grape Tomatoes, Arugula, Basil, Balsamic Vinaigrette

Greens | Romaine Hearts, Mixed Greens, Baby Spinach

Toppings | Carrots, Grape Tomatoes, Red Onion, English Cucumber, Peppers, Pecans, Parmesan, Blue Cheese, Smoked Bacon, Eggs, Focaccia Croutons

Proteins | Grilled and Sliced Chicken, Shrimp (GF)

Proteins | *Select Three* | Sliced Grilled Chicken Breast, Marinated Flank Steak, Seared Salmon, Marinated Portobello (VE), Sautéed Baby Shrimp (GF)

Dressings | Buttermilk Ranch and Creamy Caesar Dressings, Sesame-Ginger and Balsamic Vinaigrettes (V)

Artisanal Rolls and Butter

Dessert

Key Lime Tart

Flourless Chocolate Cake (GF)

IT'S A WRAP

\$46.00 Per Guest

*Monday Through Thursday Value Price | 41***Chef's Seasonally Inspired Soup****Baby Field Greens Salad** | Grape Tomato, English Cucumber, Julienne Vegetable, Balsamic Vinaigrette**Creamy Coleslaw** (V, GF)**Select Three Wraps**

- **Roasted Turkey Wrap** | Cherry Tomatoes, Smoked Gouda, Arugula, Avocado Aioli
- **Vegetarian Wrap** (V) | Grilled Portobello Mushroom, Arugula, Roasted Peppers, and Tapenade
- **Grilled Steak Wrap** | Pickled Onions, Mixed Greens, Grape Tomatoes, Cheddar, Horseradish Parmesan Aioli
- **Chicken Caesar Wrap** | Grilled Chicken, Romaine, Shaved Parmesan, Caesar Dressing
- **Pastrami Reuben Wrap** | Coleslaw, Swiss, Russian Dressing
- **Caprese Wrap** | Tomato, Mozzarella, Basil, Balsamic Dressing (V)

Housemade Kettle Chips

Dessert**Home Baked Cookies****Assorted Dessert Bars****DESIGNER DELI**

\$41.00

*Maximum 50 Guests***Chef's Seasonally Inspired Soup****Choice of One Leaf Salad**

- **House Salad** | Cucumbers, Tomatoes, Carrots, Greens, Balsamic Vinaigrette (GF)
- **Crisp Caesar Salad** (V) | Romaine Hearts, Shaved Parmesan, Focaccia Croutons, Caesar Dressing
- **Baby Spinach Salad** (V) | Candied Walnuts, Apples, Bleu Cheese Crumble, Herb Vinaigrette
- **Kartrite Wedge** | Crispy Bacon, Bleu Cheese Crumble, Red Onions, Marinated Tomatoes, Bleu Cheese Dressing (GF)

Choice of One Composed Salad

- **Whole Grain Mustard Potato Salad** (V, GF)
- **Oven Roasted Chicken Salad** | Roasted Chicken, Mixed Greens, Red Apples, Goat Cheese, Dried Apricots, Sliced Radish, Olive Oil, Parsley
- **Quinoa Salad** | Olives, Bell Peppers, Cucumbers, Feta, Fresh Herbs, White Wine Vinaigrette (V, GF)
- **Southwestern Pasta Salad** | Fusilli, Corn, Red Onion, Broccoli, Red Pepper, Herb Aioli

Includes:**Cold Cuts** | Roast Beef, Roasted Turkey, Ham, Genoa Salami**Sliced Cheese** | Swiss, Cheddar, Provolone**Assorted Sandwich Breads and Rolls****Toppings** | Lettuce, Tomato, Red Onion, Pepperoncini, Mustard, Mayo, Oil and Vinegar

Housemade Kettle Chips, Pickles Spears

Choice of Two Desserts

- **Flourless Chocolate Cake** | Crème Anglaise (GF)
- **Chef's Specialty Bread Pudding**
- **Key Lime Tart** | Vanilla and Raspberry Sauce
- **Cheesecake Bites**
- **Assorted Cookies and Dessert Bars**
- **Carrot Cake** | Cream Cheese Frosting

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Hot Lunch Buffets

Buffet Luncheons Require a Minimum of 20 Guests and Include

Freshly Brewed Regular and Decaffeinated Coffee, a Selection of Specialty Teas, and Iced Tea on Request

Value Pricing is Available on the Indicated Day

TASTE OF ITALY

\$51.00 Per Guest

Monday Through Thursday Value Price | 46

Chef's Seasonally Inspired Soup

Crisp Caesar Salad (V) | Romaine Hearts, Shaved Parmesan, Focaccia Croutons, Caesar Dressing

Classic Caprese (V, GF) | Fresh Mozzarella, Beefsteak Tomatoes, Basil Leaves, EVOO

Tuscan Chicken | Grilled Chicken, Roasted Tomatoes, Artichokes, Garlic Confit

Baked Rigatoni | Roasted Garlic Tomato Sauce, Mozzarella, Italian Sausage, Shaved Parmesan

Cheese Ravioli | Grilled Vegetables, Roasted Garlic Cream Sauce (V)

Garlic Cheese Toasted Focaccia
Seasonal Fresh Vegetables

Dessert

Cannolis

Tiramisu

FLAVORS OF THE MEDITERRANEAN

\$51.00 Per Guest

Monday Through Thursday Value Price | 46

Chef's Seasonally Inspired Soup

Greek Salad (V, GF) | Cucumbers, Kalamata Olives, Red Onions, Grape Tomato, Feta, Balsamic Vinaigrette

Mediterranean Quinoa Salad (V, GF) | Diced Red Onion, Bell Peppers, Kalamata Olives, Feta, Herbed Vinaigrette

Pan Seared Chicken Breast | Lemon, Capers, Oven Dried Tomatoes, Roasted Potatoes

Grilled Salmon | Sun-dried Tomato Orzo, Smoked Tomato Beurre Blanc

Grilled Flank Steak (GF) | Roasted Potatoes, Peppers, Green Onion, Red Wine Demi Glace

Artisan Rolls and Butter
Marinated and Grilled Seasonal Vegetables

Dessert

Key Lime Tart

Carrot Cake | Cream Cheese Frosting

AMERICAN COMFORT

\$51.00 Per Guest

*Monday Through Thursday Value Price | 46***Chef's Seasonally Inspired Soup****Baby Field Greens Salad** (V, GF, VE) | Grape Tomato, English Cucumber, Julienne Vegetable, Balsamic Vinaigrette**Whole Grain Mustard Potato Salad** (V, GF)**Double Herb Battered Fried Chicken Breast** | Jalapeno Country Gravy**Homestyle All Beef Meatloaf** | Bourbon Tomato Sauce**Baked Cod** | Fresh Herbs, Extra Virgin Olive Oil, Lemon**Baked Macaroni & Cheese** (V)Sautéed Seasonal Vegetables (V)
Southern Style Cornbread (V)**Dessert****NY Cheesecake** (V)**Salted Caramel Apple Tart** (V) | Cinnamon Whipped Cream

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CATSKILL COMFORT

\$51.00 Per Guest

Matzoh Ball Soup**Kartrite Wedge** | Crispy Bacon, Bleu Cheese Crumble, Red Onions, Marinated Tomatoes, Bleu Cheese Dressing (GF)**Creamy Coleslaw** (V, GF)**Potato Knishes** (V, GF) | Stone Ground Mustard**Reuben Sliders on Marbled Rye** | Sauerkraut, Swiss, Russian Island Dressing**Slow Cooked Brisket** | Carrots, Celery, Tomatoes, Onion**Poached Salmon** | Dill Aioli**Mini Latkes** (V, GF) | Sour Cream, Apple Sauce**Tzimmes** (V, GF, VE) | Carrots, Raisins, Cinnamon, Honey

Half Sour Pickles (VE, V, GF)

Challah | Whipped Butter

Desserts

Assorted Cookies

Fresh Fruit Salad (V, GF, VE)

Grab and Go Lunch

Groups Up To 50 Guests Select Two Sandwiches

Groups Over 50 Guests Select Three Sandwiches

Dine in or Deconstructed Fee | Add 5

Deconstructed box lunches allow the guest to customize what is included in their lunch. All elements will be presented as they would be found in a prepackaged box lunch: wrapped sandwiches and cookies, portion packed salads, whole fruit and individual bags of chips.

BOXED LUNCH TO GO

\$30.00 Per Box

All Lunches Include the Following:

- Individual Bag Potato Chips (V)
- Seasonal Hand Picked Whole Fruit (V, GF, VE)
- Freshly Baked Chocolate Chip Cookie (V)
- Pepsi's Collection of Soft Drinks or Bottled Water

Choice of One:

- Coleslaw (V, GF)
- Potato Salad (V, GF)

SANDWICH SELECTION

- **Sliced Roast Beef on Rye** | Aged Cheddar, Lettuce, Tomato, Grilled Onion, Horseradish Mayonnaise
- **Grilled Chicken on Ciabatta** | Roasted Red Peppers, Crisp Romaine Leaves, Grilled Red Onion, Pesto Aioli
- **Roasted Turkey Club on Multi-Grain** | Bacon, Lettuce, Tomato, Havarti, Herb Aioli
- **Caprese on Baguette** | Fresh Mozzarella, Beefsteak Tomato, Basil, Balsamic Glaze, Pesto Aioli (V)
- **Roasted Chicken Salad on Kaiser** | Lettuce, Tomato, Tarragon Aioli
- **Roasted Turkey Wrap** | Cherry Tomatoes, Smoked Gouda Cheese, Arugula, Avocado Aioli
- **Vegetarian Wrap** (V, VE) | Grilled Portobello Mushroom, Arugula, Roasted Peppers, and Tapenade
- **Grilled Steak Wrap** | Pickled Onions, Mixed Greens, Grape Tomatoes, Cheddar Cheese, Horseradish Parmesan Aioli
- **Chicken Caesar Wrap** | Grilled Chicken, Romaine, Shaved Parmesan, Caesar Dressing
- **Pastrami Reuben Wrap** | Cole Slaw, Swiss, Russian Dressing
- **Caprese Wrap** | Tomato, Mozzarella, Basil, Balsamic Dressing (V)

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ENHANCEMENTS

Upgraded Beverage Selections | Add 2

Please Select Two

- CELSIUS® Energy Drinks
- Pure Leaf Iced Teas
- Gatorade | G Zero
- Red Bull Energy Drinks
- Assorted Naked Brand Smoothies
- Coconut Water
- San Benedetto Still and Sparkling

Snack Enhancement | Add 2

Please Select One

- Granola Bar
- Energy Bar
- Fruit Trail Mix

Small Group Lunch

Buffet Luncheons Require a Minimum of 10 Guests and Include

Freshly Brewed Regular and Decaffeinated Coffee, a Selection of Specialty Teas, and Assorted Soft Drinks

SMALL GROUP COLD BUFFET

\$51.00 Per Guest

Assorted Artisanal Rolls and Sweet Creamery Butter

Chef's Seasonally Inspired Soup

Choice of One Leaf Salad

- Crisp Caesar Salad (V)
- House Salad (V, GF, VE)

Choice of Composed Salad

- Whole Grain Mustard Potato Salad
- Coleslaw

Choice of Two Sandwiches

- Sliced Roast Beef on Marble Rye
- Grilled Chicken on Ciabatta
- Roasted Turkey on Ciabatta
- Caprese Wrap (V)
- Roasted Turkey Wrap
- Vegetarian Wrap (V)
- Grilled Steak Wrap

Choice of Two Desserts (V):

- Freshly Baked Cookies
- Assorted Pies
- Dessert Bars
- Carrot Cake
- Cheesecake
- Strawberry Shortcake
- Key Lime Tart
- Flourless Chocolate Torte (GF)

SMALL GROUP HOT BUFFET

\$56.00 Per Guest

Assorted Artisanal Rolls and Sweet Creamery Butter

Chef's Selection of Seasonal Vegetables and Starches

Chef's Seasonally Inspired Soup

Choice of One Salad

- Crisp Caesar Salad (V, VE, GF)
- Baby Spinach Salad (V, VE, GF)
- Mixed Greens Salad (V, VE, GF)

Choice of Two Entrées

- Classic Southern Fried Chicken
- Chicken Chardonnay (GF)
- Pan Seared Chicken Breast (GF)
- Homestyle All Beef Meatloaf
- Mac N' Cheese
- Baked Rigatoni
- Cheese Ravioli
- Grilled Salmon (GF)
- Grilled Steak (GF)

Choice of Two Desserts

- Freshly Baked Cookies
- Assorted Pies
- Brownies and Lemon Bars
- Carrot Cake | Cream Cheese Frosting
- Cheesecake
- Key Lime Tart
- Flourless Chocolate Torte (GF)

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Plated Dinners

Plated Dinners Require a Minimum of 10 Guests and Include Three Courses Artisanal Rolls and Sweet Butter, Freshly Brewed Regular and Decaffeinated Coffee, a Selection of Specialty Teas and Assorted Soft Drinks
Split Menu | Chef's Choice Vegetable and Starch | Higher Price Prevails

FIRST COURSE

Please Select One Salad or Soup

Select Salad and Soup | Add 4

- **Kartrite Salad** | Seasonal Mesclun Greens, Grape Tomato, English Cucumber, Blue Cheese, Croutons, Red Wine Vinaigrette
- **Crisp Caesar Salad** | Romaine Hearts, Shaved Parmesan-Reggiano, Focaccia Croutons, Caesar Dressing
- **Baby Spinach Salad** | Candied Walnuts, Apples, Blue Cheese, Herb Vinaigrette
- **Kartrite Wedge** | Crispy Bacon Blue Cheese Crumble, Red Onions, Marinated Tomatoes (GF)
- **Classic Caprese** | Sliced Tomato, Fresh Mozzarella Salad, Soft Baby Greens, Basil Chiffonade, Balsamic Drizzle
- **Arugula and Romaine Salad** | Pickled Onion, Honey Crisp Apple, Goat Cheese, Lemon Vinaigrette
- **Roasted Tomato Basil Soup** (GF VE)
- **Grandma's Chicken Noodle Soup**
- **Broccoli Cheddar Soup** (V)

MAIN COURSE

Please Select One

Includes Chef's Choice of Seasonal Vegetables

- **Olive Oil and Rosemary Seared Parisian Chicken** | 45
Garlic Mashed Potatoes (GF), Lemon Beurre Blanc
- **Chicken Française** | 47
Blistered Tomato Risotto, Caper Butter
- **Braised Beef Short Rib** | 64
Mashed Maduros, Guava Glaze
- **12 oz. NY Strip Steak** | 64
Yukon Gold Mash, Cabernet Reduction
- **Herb Crusted Filet Mignon** (GF) | MP
Sour Cream & Chive Whipped Potatoes, Demi-Glaze
- **Citrus Grilled Mahi** (GF) | 56
Quinoa Kale Pilaf, Asparagus-Olive Vinaigrette, Roasted Tomato Butter
- **Pan-Roasted Salmon** | 53
Warm Fregola and Beets, Arugula, Citrus Emulsion
- **Pan Roasted Halibut** (GF) | MP
Roasted Vegetable Risotto, Tarragon-Butternut Squash Puree, Lemon Beurre Blanc

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DUET ENHANCEMENT

Add to any Entrée

- Seared Salmon (GF) | Beurre Blanc | 12
- Jumbo Grilled Seasoned Shrimp (3) | Lemon Butter | 12
- Petite Filet (GF) | Maître D Butter | MP
- Jumbo Lump Crab Cake | Lemon Butter | MP
- Cold Water Lobster Tail (GF) | Drawn Butter | MP

VEGETARIAN ENTRÉE

Please Select One

- **Wild Mushroom Ragu on Creamy Polenta** | Parmesan Cheese, Broccolini, Shaved Garlic (GF)
- **Eggplant Rollatini** | Tomato Sauce, Ricotta, Parmesan, Fresh Basil
- **Pasta Primavera** (V) | Seasonal Vegetables, Penne Pasta, Fresh Tomatoes, Herbs, Light Pesto Cream Sauce

FINAL COURSE

Please Select One

- **Flourless Chocolate Cake** | Crème Anglaise (GF)
- **Red Velvet Cake** (V) | Cream Cheese Frosting
- **Salted Caramel Apple Tart** (V) | Cinnamon Whipped Cream
- **Key Lime Tart** (V) | Toasted Coconut
- **New York Cheesecake** (V) | Brandied Peach Glaze
- **Carrot Cake** (V) | Cream Cheese Frosting
- **Platter of Assorted Mini Desserts for the Table** | Add 4

Dinner Buffets

Freshly Brewed Regular and Decaffeinated Coffee, a Selection of Specialty Teas, and Assorted Soft Drinks

Buffet Dinners Require a Minimum of 25 Guests

NUEVO LATINO

\$65.00 Per Guest

- **Southwestern Chicken and Tortilla Soup** (GF) | Sour Cream, Green Onion
- **Latin Lettuce Salad** (GF) | Romaine, Roasted Corn, Black Beans, Picked Onions, Cilantro, Tri Color Tortilla Strips, Chipotle Ranch Dressing
- **Char-Grilled Marinated Skirt Steak Chimichurri** (GF) | Garlic, Onions, Fresh Herbs
- **Roasted Fresh Catch** (GF) | Pineapple Mango Relish, Grilled Lemon
- **Chile-Rubbed Slow Roasted Pork Loin** (GF) | Poblano and Sweet Corn Relish, Pan Jus
- **Frijoles Borrachos** (GF) | Field Tomatoes, Minced Jalapeno, Red Onion, Cilantro
- Arroz Espanola
- Roasted Squash, Tomatoes and Onion
- Corn Bread & Butter

Dessert

- **Churros** | Mexican Chocolate and Honey
- **Flan** (GF)

CHOP HOUSE

\$75.00 Per Guest

- **Onion Soup** | Shredded Gruyere, Parmesan Crostini
- **Kartrite Wedge** (GF) | Crispy Bacon, Bleu Cheese Crumble, Red Onions, Marinated Tomatoes, Ranch and Blue Cheese Dressing
- **Marinated Vegetable Salad** (GF) | Wild Mushrooms, Roasted Peppers Red Onions, Seasonal Squash, Red Wine Vinaigrette
- **Fire-Grilled Sliced Sirloin** (GF) | Horseradish Cream
- **Pan-Roasted Atlantic Salmon Filets** (GF) | Lemon Beurre Blanc
- **Grilled Marinated Pork Loin** (GF) | Whole Grain Mustard
- **Baked Potato Bar** (GF) | Sour Cream, Smoked Bacon, Chives, Aged Cheddar, Soft Butter
- Oven Roasted Steakhouse Asparagus
- Creamed Spinach

Dessert

- **Cheesecake** | Fresh Fruit Compote
- **Triple Chocolate Cake** | Fresh Whipped Cream and Strawberries

VIVO ITALIANO

\$60.00 Per Guest

- **Italian Wedding Soup**
- **Crisp Caesar Salad (V)** | Romaine Hearts, Shaved Parmesan-Reggiano, Focaccia Croutons, Caesar Dressing
- **Caprese (V, GF)** | Fresh Mozzarella, Beefsteak Tomatoes, Basil Leaves, EVOO
- **Parmesan Crusted Boneless Breast of Chicken** | Roasted Garlic Tomato Sauce
- **Grilled Salmon Puttanesca (GF)** | Chopped Tomatoes, Olives, Capers
- **Baked Rigatoni** | Roasted Garlic Tomato Sauce, Mozzarella and Shaved Parmesan-Reggiano
- **Grilled Flank Steak (GF)** | Balsamic Glaze, Fresh Herbs
- Herb Roasted Potatoes
- Marinated and Grilled Vegetables
- Focaccia and EVOO

Dessert

- **Classic Tiramisu**
- **Assorted Italian Pastries**

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BUILD YOUR OWN BUFFET

\$50.00 Per Guest

Includes Seasonally Inspired Soup, Choice of Leaf Salad, Composed Salad, Two (2) Entrées, Two (2) Desserts, Chef Choice of Vegetables and Starch, Rolls and Butter, Freshly Brewed Regular and Decaffeinated Coffee, and a Selection of Specialty Teas. 25 Guest Minimum

Add a Third Entree | +10

Leaf Salads | Select One

- **Kartrite Salad** | Seasonal Mesclun, Grape Tomato, English Cucumber, Blue Cheese, Croutons, Red Wine Vinaigrette
- **Crisp Caesar Salad** | Romaine Hearts, Shaved Parmesan, Focaccia Croutons, Caesar Dressing
- **Baby Field Greens Salad** | Grape Tomato, English Cucumber, Julienne Vegetable, Balsamic Vinaigrette

Composed Salads | Select One

- **Mediterranean Quinoa Salad** | Diced Red Onion, Bell Peppers, Kalamata Olives, Feta, Herb Vinaigrette
- **Israeli Couscous Salad (DF, V, VE)** | Marinated Artichoke Hearts, Chickpeas, Asparagus, Grape Tomatoes, Lemon Zest, Parsley, Spinach, Balsamic Vinaigrette
- **Housemade Slaw (GF, DF, V)**
- **Baby Bliss Potato Salad** | Fresh Herbs (GF, DF, V, VE)
- **Caprese Salad** | Bocconcini, Grape Tomato, Basil, Balsamic Vinaigrette | Add 3

Main Course | Select Two

- **Tuscan Chicken** | Grilled Chicken, Roasted Tomatoes, Artichokes, and Garlic Confit
- **Herb Roasted Chicken (GF, DF)** | Lemon-Butter Jus
- **Double Herb Battered Fried Chicken Breast**
- **Grilled Flank Steak (GF)** | Peppers, Green Onion, Balsamic Jus | Add 5
- **Grilled Salmon (GF)** | Herbed Garlic Butter, Risotto ala Milanese
- **Baked Mahi Mahi** | Fresh Herbs, Extra Virgin Olive Oil, Lemon | Add 3
- **Baked Rigatoni** | Roasted Garlic Tomato Sauce, Smoked Mozzarella, Shaved Parmesan
- **Cheese Ravioli** | Grilled Vegetables, Roasted Garlic Cream Sauce
- **Penne ala Vodka**

Desserts | Select Two

- **Flourless Chocolate Cake** | Crème Anglaise (GF)
- **Red Velvet Cake** | Cream Cheese Frosting
- **Key Lime Tart** | Toasted Coconut
- **New York Cheesecake** | Peach Glaze
- **Carrot Cake** | Cream Cheese Frosting

Traditional Bars

Bartender Fees | Flat \$150 per Bartender per Bar

Staffing | One Bar Required For Every 50 Guests

TRADITIONAL BRANDS

- **Spirits** | Bols Vodka, New Amsterdam Stratusphere, Bacardi Superior, El Jimador Blanco Tequila, Jim Beam, Dewar's White Label, Bols Triple Sec, Martini & Rossi Dry & Sweet
- **Wine** | Silver Gate Chardonnay, Cabernet Sauvignon, Veuve du Vernay Brut
- **Beer** | *Please Select Five* | Bud Light, Coors Light, Samuel Adams, Blue Moon Belgian White, Modelo Especial, Athletic Brewing NA, Lagunitas IPA, High Noon Hard Seltzer, Sun Cruiser Classic Iced Tea

TRADITIONAL BARS

Package Bar | *Priced per Guest*

- First Hour | 23
- Additional Hours | 10

Hosted Bar | *Priced per Drink*

- Mixed Drinks | 10
- Premium Drinks | 13
- Imported and Craft Beer | 9
- Domestic Beer | 8
- Wine by the Glass | 10
- Soft Drinks and Water | 4

Cash Bar | *Priced per Drink*

Inclusive of Service Charge and Tax

Cashier Fees May Apply

Minimum Sales | 300

- Mixed Drinks | 13
- Premium Drinks | 17
- Imported and Craft Beer | 12
- Domestic Beer | 11
- Wine by the Glass | 13
- Soft Drinks and Water | 5

Beer, Wine, Soft Drinks Bar | *Priced per Guest*

- First Hour | 19
- Additional Hours | 9

PREMIUM SPIRIT UPGRADE

Select Any (3) Premium Spirits to Enhance Your Traditional Bar.

Add \$3 | Per Cocktail or Each Package Bar Hour

- **Vodka** | Tito's Handmade, Wheatley, Absolut, Grey Goose, Ketel One, Absolut Mandrin, Absolut Citron, Ketel One Botanicals, Crop Organic Cucumber Vodka
- **Gin** | Aviation, Bombay Sapphire, Fords, Gray Whale, Hendrick's, Tanqueray London Dry
- **Rum** | Captain Morgan Spiced, Don Q Cristal, Malibu, Ten to One Caribbean White
- **Tequila and Mezcal** | Patrón Silver, Patrón Reposado, Casamigos Blanco, Corazón Blanco, Don Julio Silver, Espolón Blanco, Herradura Reposado, LALO, Mijenta, Maestro Dobel Blanco, Siete Leguas, Del Maguey Vida Mezcal, Ilegal Joven Mezcal
- **Bourbon, Whiskey, Rye** | Angel's Envy, Basil Hayden, Bulleit, Buffalo Trace, Crown Royal 12 Year, Garrison Brothers Small Batch, High West Bourbon, Jack Daniel's Tennessee, Knob Creek 9 Year, Maker's Mark, Jameson Irish, Woodford Reserve, Michter's Small Batch Bourbon, Michter's Single Barrel Rye, Bulleit Rye, Rittenhouse Rye, PiggyBack by WhistlePig 6-Year Rye
- **Scotch and Cognac** | Johnnie Walker Red, Johnnie Walker Black, The Glenfiddich 12 Year, The Glenlivet 12 Year, Hennessy VS Black
- **Cordials** | Ancho Reyes, Aperol, Bailey's Irish Cream, Bols Flavored Liqueurs, Caffè Borghetti, Campari, Chambord, Cointreau, Disaronno, Fernet-Branca, Fireball, Grand Marnier, Kahlua, St. Germain

WINE UPGRADE

Add \$2 to Package Price per Hour and by the Glass Price

Select One Red and One White

- Talbott Kali Hart Chardonnay
- Whitehaven Sauvignon Blanc
- William Hill Central Coast Cabernet Sauvignon
- MacMurray Estate Central Coast Pinot Noir

Add \$4 to Package Price per Hour and by the Glass Price

Select One Red and One White

- Saint Clair Sauvignon Blanc
- Louis M. Martini Cabernet Sauvignon
- Franciscan Chardonnay
- Franciscan Cabernet Sauvignon

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Bar Specialties

All Specialty Cocktails Sold by the Batch of 25 Cocktails / 300

SPECIALTY COCKTAILS

Devils Mule | Patron Silver Tequila, Pomegranate, Lime, Ginger Beer

Treasurita | Don Julio Blanco Tequila, Orange Liqueur, Mango, Jalapeno, Lime, Agave

Margarita | Siete Leguas Blanco Tequila, DeKuyper Triple Sec, Lime Juice

Prohibition Manhattan | Old Forester 86 Bourbon, Carpano Antica Formula Vermouth, Bitters

Bixby Old Fashion | High West Bourbon, Sugar, Bitters

French 75 | Hendrick's Gin, Lemon, Simple Syrup, Prosecco

Kartrite Kentucky Buck | High West Bourbon, Strawberry, Lemon, Ginger Beer, Bitters

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Wines

SPARKLING

- Bollinger Special Cuvée, Brut, **Champagne**, France | 188
- Chandon, **Garden Spritz***, CA | 68
- Decoy Brut Cuvée, **Sparkling**, CA | 58
- Moët & Chandon, **Rosé Imperial**, Épernay, France | 160
- Villa Sandi NV Il Fresco, **Prosecco**, Prosecco DOC | 46
- Veuve Clicquot Yellow Label, **Brut**, Champagne, France | 170

WHITES + ROSÉ

- Benziger Running Wild, **Chardonnay**, Paicines, San Benito County, CA | 58
- Cakebread Cellars, **Chardonnay**, Napa Valley, CA | 88
- Chateau Montelena, **Chardonnay**, Napa Valley, CA | 162
- Far Niente, **Chardonnay**, Napa Valley | 170
- Talbott Kali Hart, **Chardonnay**, Santa Lucia Highlands, CA | 54
- Wente Vineyards Riva Ranch Single Vineyard, **Chardonnay**, Arroyo Seco, Monterey, CA | 61
- Alto Vento, **Pinot Grigio**, delle Venezie IGT, Italy | 34
- August Kessler "R", **Riesling**, Rheingau, Germany | 50
- AIX, **Rosé**, Provence, France | 56
- Duckhorn Vineyards, **Sauvignon Blanc**, North Coast, CA | 79
- JUSTIN, **Sauvignon Blanc**, Central Coast, CA | 54
- The Crossings, **Sauvignon Blanc**, Awatere Valley/Malborough, New Zealand | 40
- Twomey Cellars, **Sauvignon Blanc**, Napa Valley / Sonoma County, CA | 95

RED

- Austin Hope, **Cabernet Sauvignon** (1L), Paso Robles, CA | 105
- Beringer, **Cabernet Sauvignon**, Knights Valley, CA | 76
- DETAILS by Sinegal, **Cabernet Sauvignon**, Sonoma County, CA | 100
- Greenwing, **Cabernet Sauvignon**, Columbia Valley, WA | 42
- Roth Estate, **Cabernet Sauvignon**, Alexander Valley, CA | 54
- Silver Oak, **Cabernet Sauvignon**, Alexander Valley, CA | 212
- Unshackled by The Prisoner Wine Company, **Cabernet Sauvignon**, CA | 70
- Viña Cobos Felino, **Malbec**, Mendoza, Argentina | 58
- Robert Hall, **Merlot**, Paso Robles, CA | 46
- Rutherford Hill, **Merlot**, Rutherford, CA | 90
- Argyle Bloom House, **Pinot Noir**, Willamette Valley, OR | 62
- Belle Glos Las Alturas, **Pinot Noir**, Santa Lucia Highlands, CA | 128
- Calera, **Pinot Noir**, Central Coast, CA | 58
- Gary Farrell, **Pinot Noir**, Russian River Valley, CA | 130
- Goldeneye, **Pinot Noir**, Anderson Valley, CA | 125
- Joseph Faiveley, **Bourgogne Pinot Noir**, Burgundy, France | 100
- Sanford Estate, **Pinot Noir**, Sta. Rita Hills, CA | 114
- The Prisoner, **Pinot Noir**, Sonoma Coast, CA | 139
- Trimbach Reserve, **Pinot Noir**, Alsace, France | 86
- Orin Swift 8 Years in the Desert, California **Red Blend**, CA | 120
- Intercept, **Red Blend**, Paso Robles, CA | 54
- Marqués de Cáceres "Excellens" Cuvée Especial, **Rioja**, Rioja, Spain | 60
- Albert Bichot Santenay 1er Cru "Clos Rousseau", **Burgundy**, Cote de Beaune | 151

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Special Events

A perfect menu for kids and young adults for Sweet 16's, Bar and Bat Mitzvahs, Quinceañeras and More!

SPECIAL EVENTS PACKAGE

\$50.00 Per Guest

Includes Hors D' Oeuvres, Dinner Buffet, Ice Cream Station, Soft Drinks

HORS D' OEUVRES SELECTION

Please Select Three

- Cocktail Franks in a Blanket
- Mini Cheese Pizza
- Mini Cheese Quesadilla
- Chicken Fingers | Dipping Sauce
- Eggrolls | Sweet and Sour Sauce
- Vegetable Pot Stickers | Dipping Sauce

ICE CREAM SUNDAE STATION

Chocolate, Strawberry, Vanilla Ice Cream

Whipped Cream, Crushed Oreos, Sprinkles and Cherries

Chocolate and Caramel Sauce

DINNER BUFFETS

Please Select One

Mexican

Tortilla Chips | Guacamole and Salsa

Cheese Quesadillas

Chicken and Beef Fajitas | Flour and Corn Tortillas, Refried Beans,

Sour Cream, Shredded Cheddar Cheese

Spanish Rice

Italian

Caesar Salad

Penne Pasta | Marinara

Chicken Parmesan

Mini Cheese and Pepperoni Pizza

Garlic Bread, Parmesan Cheese

Asian

Asian Salad | Orange Sesame Dressing

Sesame Soy Beef and Broccoli

Stir Fired Chicken Chow Mein

Fried Rice

American

Hamburgers and Hot Dogs

Chicken Fingers

French Fries

Lettuce, Tomato, Onion, American Cheese, Buns, Condiments

Catskill

Seasonal Vegetable Pasta Salad

Potato Latkes | Sour Cream, Apple Sauce

Reuben Sliders

Cocktail Franks in a Blanket