

PLATINUM PLATED \$165 // FAMILY STYLE \$175 // BUFFET \$150

Hors d'Oeuvres

Salads (Select One Salad)

House, Caesar, Wedge or Strawberry Salad

Two Hors d'Oeuvres Platters

Three Hand Passed Hors d'Oeuvres

Family Style Fresh Artisan Rolls & Whipped Butter

Entrees (Select Three + Vegetarian)

BEEF

Sirloin Filet, Prime Rib, Strip Steak, Braised Short Ribs, Rack of Lamb

POULTRY

Bone-in Airline Chicken Breast (GF,V), Chicken Roulade, Chicken Asiago, Sliced Duck,

Split Cornish Game Hen (GF,V)

SEAFOOD

Salmon Filet, Pan Seared Cod, Lobster Mac & Cheese, Crab Cakes, Pan Seared Scallops (GF,V)

VEGETARIAN

Quinoa Stuffed Pepper (GF), Wild Mushroom Risotto (GF), Homemade Gnocchi, Eggplant Roulade, Risotto (GF)

Sides (Select Two)

Heirloom Carrots (GF), Asparagus (GF,V), Shaved Brussels Sprouts (GF,V),
Ginger Carrot Puree (GF,V), Broccoli Rabe (GF,V)
Potato au Gratin (GF,V), Seared Fingerling Potatoes (GF,V), Garlic Mashed Potatoes (GF,V), Crispy Pommes
Frites (GF,V), Risotto (GF,V)

Late Night Snack (Select One)

FOOD TRUCK TRASH PLATES

our version of a Rochester Classic: Cheeseburgers, Home Fries, Macaroni Salad, Meat Hot Sauce, Rolls with Butter

TACO BAR

Tortillas, Chicken, Beef, Cheese, Greens & Sauces

SHEET PIZZAS (choose 2)

Cheese, Veggie, Margherita, Buffalo Chicken, Pepperoni, Sweet Sting

Dessert (Select Two)

CLASSIC CAKE

Small 8" buttercream cake to cut plus sheet cakes OR full size cupcakes for guests

WALKING CANNOLI STATION

Mini cannoli, filling, and toppings brought right to your guests fresh!

DESSERT SHOOTERS

choice of 3;

peanut butter mousse w/
brownie
mixed berry w/ lemon pound
cake
s'mores
red velvet

birthday cake





GOLD PLATED \$160 // FAMILY STYLE \$170 // BUFFET \$145

Hors D'oeuvres

One Hors d'Oeuvres Platter

Salads (Select One Salad)

House, Caesar or Wedge

Two Hand Passed Hors d'Oeuvres

Family Style Fresh Artisan Rolls & Whipped Butter

Entrees (Select Three + Vegetarian)

BEEF

Sirloin Filet, Beef Tenderloin, Flank Steak

POULTRY

Chicken Asiago, Chicken Milanese, Chicken Limon, Chicken Marsala, Chicken Cacciatore (GF)

SEAFOOD

Salmon Fillet, Pan Seared Cod, Haddock French

VEGETARIAN

Quinoa Stuffed Pepper (GF), Eggplant Parmesan, Squash Lasagna, Risotto (GF)

Sides (Select Two)

Asparagus (GF,V), Brussels Sprouts & Butternut Squash (GF,V), Root Veggies (GF,V) Garlic Parmesan Potatoes (GF,V), Garlic Mashed Potatoes (GF,V), Crispy Pommes Frites (GF,V), Risotto (GF,V)

Late Night Snack (Select One)

FOOD TRUCK TRASH PLATES

our version of a Rochester Classic: Cheeseburgers, Home Fries, Macaroni Salad, Meat Hot Sauce, Rolls with Butter

TACO BAR

Tortillas, Chicken, Beef, Cheese, Greens & Sauces

SHEET PIZZAS (choose 2)

Cheese, Veggie, Margherita, Buffalo Chicken, Pepperoni, Sweet Sting

Dessert (Select Two)

CLASSIC CAKE

Small 8" buttercream cake to cut plus sheet cakes OR full size cupcakes for guests

WALKING CANNOLI STATION

Mini cannoli, filling, and toppings brought right to your guests fresh!

DESSERT SHOOTERS

choice of 3;

peanut butter mousse w/
brownie
mixed berry w/ lemon pound
cake
s'mores
red velvet
birthday cake



SILVER BUFFET \$80 // FAMILY STYLE \$90

Hors d'Oeuvres

One Hors d'Oeuvres Platter

Two Hand Passed Hors d'Oeuvres

Family Style House Salad

Family Style Fresh Artisan Rolls & Whipped Butter

Entrees (Select Three)

BEEF

Sliced Top Round of Beef Au Jus, Honey Roasted Pork Loin, Meatballs, BBQ Ribs (GF) or Pulled Pork (GF)

Carving Action Station with Chef, +\$150

POULTRY

Chicken Asiago, Chicken Parmesan, Chicken Marsala, Chicken Cacciatore (GF), Rotisserie Style Chicken (GF)

SEAFOOD

Salmon Fillet+, Seafood Mac & Cheese+

VEGETARIAN

Eggplant Parmesan, Squash Lasagna, Risotto (GF)

Sides (Select Three)

Roasted Veggies (GF), Honey Glazed Carrots (GF), Greens & Beans (GF)

Baked Pasta Marinara (V), Mac & Cheese (V), Rice (GF,V), Roasted or Mashed Potatoes (GF,V), Garlic Parmesan Potatoes (GF,V)

Dessert (Select Two)

CLASSIC CAKE

Small 8" buttercream cake to cut plus sheet cakes OR full size cupcakes for guests

WALKING CANNOLI STATION

Mini cannoli, filling, and toppings brought right to your guests fresh!

DESSERT SHOOTERS

choice of 3;

peanut butter mousse w/
brownie
mixed berry w/ lemon pound
cake
s'mores
red velvet

birthday cake



BRONZE BUFFET \$70 // FAMILY STYLE \$80

Hors d'Oeuvres

Family Style House Salad

One Hors d'Oeuvres Platter

Two Hand Passed Hors d'Oeuvres

Family Style Fresh Artisan Rolls & Whipped Butter

Entrees (Select Two)

BEEF

Sliced Top Round of Beef Au Jus, Honey Roasted Pork Loin, Meatballs, BBQ Ribs(GF) or Pulled Pork (GF)
Carving Action Station with Chef, +\$150

POULTRY

Chicken Asiago, Chicken Parmesan, Chicken Marsala, Chicken Cacciatore (GF), Rotisserie Style Chicken (GF)

SEAFOOD

Salmon Fillet+, Seafood Mac & Cheese+

VEGETARIAN

Eggplant Parmesan, Squash Lasagna, Risotto (GF)

Sides (Select Two)

Roasted Veggies (GF), Honey Glazed Carrots (GF), Greens & Beans (GF)

Baked Pasta Marinara (V), Mac & Cheese (V), Rice (GF,V), Roasted or Mashed Potatoes (GF,V), Garlic Parmesan Potatoes (GF,V)

Dessert (Select Two)

CLASSIC CAKE

Small 8" buttercream cake to cut plus sheet cakes OR full size cupcakes for guests

WALKING CANNOLI STATION

Mini cannoli, filling, and toppings brought right to your guests fresh!

DESSERT SHOOTERS

choice of 3;

peanut butter mousse w/
brownie
mixed berry w/ lemon pound
cake
s'mores
red velvet
birthday cake



PREMIUM PLATED \$70 // FAMILY STYLE \$80 // BUFFET \$65

Hors d'Oeuvres

Salads (Select One Salad)

One Hors d'Oeuvres Platters

House, Caesar, or Strawberry Salad

Two Hand Passed Hors d'Oeuvres

Family Style Fresh Artisan Rolls & Whipped Butter

Entrees (Select Three)

BEEF

Sirloin Filet, Prime Rib, Strip Steak, Braised Short Ribs, Rack of Lamb

POULTRY

Bone-in Airline Chicken Breast (GF), Chicken Roulade, Chicken Asiago, Sliced Duck, Split Cornish Game Hen (GF)

SEAFOOD

Salmon Filet, Pan Seared Cod (GF), Lobster Mac & Cheese, Crab Cakes

VEGETARIAN

Quinoa Stuffed Pepper, Wild Mushroom Risotto, Homemade Gnocchi, Eggplant Roulade, Risotto

Sides (Select Three)

Heirloom Carrots (GF,V), Asparagus (GF,V), Shaved Brussels Sprouts (GF,V),
Ginger Carrot Puree (GF,V), Broccoli Rabe (GF,V)
Potato au Gratin (GF,V), Seared Fingerling Potatoes (GF,V), Garlic Mashed Potatoes (GF,V),
Crispy Pommes Frites (GF,V), Risotto(GF,V)



CLASSIC BUFFET \$60 // FAMILY STYLE \$70

Hors d'Oeuvres

Family Style House Salad

One Hors d'Oeuvres Platter

Two Hand Passed Hors d'Oeuvres

Family Style Fresh Artisan Rolls & Whipped Butter

Entrees (Select Two)

BEEF

Sliced Top Round of Beef Au Jus, Honey Roasted Pork Loin, Meatballs, BBQ Ribs(GF) or Pulled Pork (GF)

Carving Action Station with Chef, +\$150

POULTRY

Chicken Asiago, Chicken Parmesan, Chicken Marsala, Chicken Cacciatore(GF), Rotisserie Style Chicken(GF)

SEAFOOD

Salmon Fillet+, Seafood Mac & Cheese+

VEGETARIAN

Eggplant Parmesan, Squash Lasagna, Risotto

Sides (Select Two)

Roasted Veggies (GF, V), Honey Glazed Carrots, Greens & Beans

Baked Pasta Marinara (V), Mac & Cheese (V), Rice (GF, V), Roasted or Mashed Potatoes (GF, V), Garlic Parmesan Potatoes (GF)



STATIONS \$160

Hors d'Oeuvres

Two Hors d'Oeuvres Platters

Three Hand Passed Hors d'Oeuvres

Family Style House Salad

Family Style Fresh Artisan Rolls & Whipped Butter

Stations (Select Three)

CARVING

served with fresh rolls

Beef Tenderloin, Sliced Top Round of Beef Au Jus, Prime Rib+, Ham, Rack of Lamb

PIZZA

choice of three; Margarita, Wild Mushroom with Truffle, Cheese & Pepperoni, Chicken Pesto, Sweet Sting (pepperoni, banana peppers, honey)

SLIDER

choice of two slider types w/ toppings & fresh baked rolls

PASTA

choice of two pastas and two sauces

MAC & CHEESE

choice of 2 toppings: Bacon, Pork Belly+, Buffalo Chicken, Lobster+, Pulled Pork, comes with Scallion, Panko

POTATO

choice of two potato types: Baked, Mashed, Fries, Home Fries with toppings

FRENCH FRY

House Fries, Waffle Fries, Sweet Potato Fries, Honey Mustard, Ketchup, Chipotle Aioli, BBQ

VEGETABLE

Asparagus, Brussels Sprouts & Butternut Squash

Late Night Snack (Select One)

FOOD TRUCK TRASH PLATES

our version of a Rochester Classic: Cheeseburgers, Home Fries, Macaroni Salad, Meat Hot Sauce, Rolls with Butter TACO BAR

Tortillas, Chicken, Beef, Cheese, Greens & Sauces **SHEET PIZZAS** (choose 2)

Cheese, Veggie, Margherita, Buffalo Chicken, Pepperoni, Sweet Sting

Dessert (Select Two)

CLASSIC CAKE

Small 8" buttercream cake to cut plus sheet cakes OR full size cupcakes for guests WALKING CANNOLI STATION

Mini cannoli, filling, and toppings brought right to your guests fresh!

DESSERT SHOOTERS

choice of 3;

peanut butter mousse w/
brownie
mixed berry w/ lemon pound
cake
s'mores

s'mores red velvet birthday cake



BAR PACKAGES + OFFERINGS

HOUSE BRANDS

\$25 per guest, per hour

Well Liquor: Gin, Vodka, Whiskey, Scotch, Bourbon, Rum, Tequila

<u>BOTTLED BEER:</u> Corona, Blue Moon, Labatts Blue, Modelo, Stella, Mich Ultra, Genesee, High Noon, Seltzers

*non alcoholic beer available

RED WINE: Cabernet, Pinot Noir

WHITE WINE: Rose, Sav Blanc, Chardonnay

<u>SOFT DRINKS:</u> water, pepsi, diet pepsi, ginger ale, starry, cranberry juice, orange juice, club soda, tonic water, pineapple juice, grenadine, sour mix

TOP SHELF

\$35 per guest, per hour

Tito's Vodka, Bombay Sapphire, Bacardi Rum, Jack Daniels Whiskey, Casamigos Tequila, Dewar's Scotch, Maker's Mark Bourbon

Includes Bottled Beer, Wines include Red & White House Brands

Wine Pour \$12 per guest

Mimosas, Bloody Marys (+20 per guest)



LATE NIGHT & AFTERTIZERS

TRASH PLATE BUFFET OR FOOD TRUCK (+\$5pp)

\$15.95 per guest

our version of a Rochester Classic: Cheeseburgers, Home Fries, Macaroni Salad, Meat Hot Sauce, Rolls with Butter

TACO BAR

\$18.95 per guest Tortillas, Chicken, Beef, Cheese, Greens & Sauces

PIZZA

\$105 per sheet Four Cheese, Veggie, Margherita, Buffalo Chicken, Pepperoni

WALKING CANNOLI STATION

\$12.95 per guest Mini cannoli, filling, and toppings brought right to your guests fresh!

S'MORES STATION

\$15.95 per guest Marshmallows for toasting, Chocolate, Graham crackers

ICE CREAM SUNDAE BAR

\$14.95 per guest Vanilla & Chocolate Ice Cream, Hot Fudge, Caramel Sauce & Toppings

MILK & COOKIES

\$9.95 per guest Assorted freshly baked cookies